OFFSITE CATERING

All items priced per person.

Cultivated Cocktails Distillery
Asheville, NC

APPS / TAPAS

ROASTED RED PEPPER HUMMUS GFO V

House-made roasted red pepper hummus served with garlic toast points, carrots and celery. 4.5

GOAT CHEESE & FIG SPREAD GFO V

Honey-whipped goat cheese topped with fig jam, served with garlic toast points. 7

MAPLE BOURBON PORK BELLY BITES GF

Tender pork belly bites finished with a rich maple bourbon glaze. 6

PULLED PORK SLIDERS

Build your own brioche sliders with warm BBQ pulled pork and house slaw, served separately. 5

BLACKENED CHICKEN SKEWERS GF

Blackened chicken breast skewers with honey mustard on the side. Served chilled; warm upon request. 4

BBQ COCKTAIL MEATBALLS

Seasoned beef cocktail meatballs tossed in bourbon BBQ or blueberry jalapeño BBQ sauce. 5

PULLED PORK NACHO BAR GF

Tortilla chips with spicy queso, BBQ pulled pork, pickled jalapeños and blueberry jalapeño BBQ. 5

BOURBON BBQ LIT'L SMOKIES GF

Smoked cocktail sausages tossed in bourbon BBQ sauce. 4

VEGETABLE & FRUIT PLATTERS GF V

Fresh vegetables with ranch and blue cheese. 6
An assortment of seasonal fresh fruit. 6

ENTRÉES

CREAMY PESTO CHICKEN GF

Chicken breast served with a creamy basil pesto sauce. 11

LEMON GARLIC HERB CHICKEN GF

Herb-seasoned chicken breast served with a light lemon garlic pan sauce. 10

MAPLE BOURBON ROASTED PORK LOIN GF

Roasted pork loin, sliced and finished with an apple-maple bourbon glaze. 12

BLACKENED CHICKEN CAESAR WRAPS

Seasoned smoked chicken, crisp kale, Caesar cheese blend and Caesar dressing in a spinach tortilla. Half wrap per person. 7.5

SALADS

KALE CAESAR SALAD GFO

Kale, Caesar dressing, garlic croutons, shaved parmesan, and parmesan crisp. 4

ASIAN SALAD GFO V

Spring mix, mint, orange ginger vinaigrette, mandarin, cold-brined veggies, and wasabi peas. 5

TAVERN SALAD GF V

Spring mix, cranberries, parmesan, cold-brined red onions, mandarin, cashews, parmesan crisp, and Italian dressing. 4

SIDES

AU GRATIN POTATOES GF V

Sliced potatoes baked in a creamy cheddar sauce. 4

GARLIC-HERB ROASTED VEGETABLE MEDLEY GF V

Carrots, broccoli, cauliflower, yellow squash and red onion roasted with garlic and herbs. 5

TRICOLOR PASTA SALAD V

Chilled tricolor rotini pasta salad with Italian dressing and herbs. 5

HOUSE SLAW GF V

House-made coleslaw, served chilled. 5

[GF=GLUTEN FRIENDLY] [GFO=GLUTEN FRIENDLY OPTION] [V=VEGETARIAN] [VO=VEGETARIAN OPTION]
* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.
PRICES SUBJECT TO CHANGE