The Inn on Biltmore Estate

Stations Reception

Served two hours

Salad Station

Hand Tossed Caesar Salad Herb Croutons, Roasted Garlic Cloves, Spanish Blonde Anchovy, Grilled Chicken, Chilled Shrimp, Crisped Capers, and Grated Parmesan Wild Arugula and Frisée Spiced Pecans, Gorgonzola, and Roasted Pears

Pasta Station

Sautéed Gnocchi, Grilled Chicken, Spinach, Pine Nuts, and Gorgonzola Farfalle Pasta, Andouille, Roasted Vegetable, Pesto Cream Garlic Baguette and Pecorino Romano Cheese

Artisan Station

Griddled Lump Crab Cakes, Charred Corn and Black Bean Salsa, Fommery Mustard Sauce, and Red Fepper Mayonnaise Local Cheeses, Charcuterie, Smoked Salmon with Capers, Union, Chopped Egg, Fomatoes, Crème Fraîche

Attended Edible Martini Station

Chilled Cocktail Shrimp, Fresh Lemons, Red Horseradish Sauce, Portobello Mushroom, Mozzarella, Marinated Tomatoes, Basil, and Sea Salt

Chef's Carving Station

Roasted Prime Rib Au jus, horseradish cream