



Food Experience has been serving deeply local and customized flavors for social and corporate occasions in Western North Carolina since 2004. We prepare dishes from scratch using fresh, whole ingredients. We want our food to make you feel great, and gladly accommodate dietary needs and menu requests. We look forward to hearing more about your plans, and working together to curate an exceptional food experience!

Please note:

- Orders must be confirmed and paid in full two weeks prior
- We request a 12 order minimum per dish, with the exception of some dietary modifications
- All meals include serving utensils and a printed menu noting common allergens
- Please ask about compostable paper, "palmware," or bamboo plates, napkins, and flatware
- Delivery is available with a \$300 minimum, plus \$50 Asheville delivery fee (out-of-town deliveries may also be available, as quoted)
- Unless otherwise noted, pricing is per person and does not include service staff. Our lovely team is available to assist with setting up, serving, and breaking down your next event, all while providing excellent hospitality to your guests. Please inquire for a personalized estimate.
- Pricing and availability subject to change

info@myfoodexperience.com • (828) 687-0233 • myfoodexperience.com

Buffets Breakfasts

Avocado Toast & Shakshuka ~ \$26

Shakshuka (V) • Poached Eggs (E) • Sweet Potatoes (V)
• Black Beans (V) • Avocado Wedges (V) • Feta (D) •
Local Sourdough Bread (G) • Toasted GF English
Muffins • Butter (D) • Chili Flakes • Everything Spice (S)
• Fresh Fruit Display (V)

WNC Farmers Breakfast ~ \$26

Scrambled Eggs (E) • Bacon • Vegan Sausage (G,Sy,V)
• Home Fries (V) • Herbed 'Shrooms (V) • Biscuits (G,D)
• Toasted GF English Muffins • Ketchup (V), Jam (V),
Butter (D) & Honey • Fresh Fruit Display (V)

Add On: Tofu Scramble (Sy,V) + \$3pp

Energize & Go ~ \$20

Healthy Morning Muffins (D,E,G) • Croissants (D,E,G) •
Individual Greek Yogurts • Housemade Granola •
GF-Vegan Overnight Oats • Whole Fruit & Berries •
Natalie's 8oz Orange Juices

Burritos, Baby ~ \$20

Burritos Loaded with Eggs, Potatoes, Black Beans,
Chorizo, Queso Fresco, and Pico de Gallo (D,E,G) •
Individually Labeled Vegetarian, Vegan and/or GF
Burritos as Needed • Guacamole (V) • Lime Crema (D)
• Roasted Tomato Salsa (V) • Hot Sauce (V) • Tortilla
Chips (V) • Tropical Fruit Display (V)

Add Ons: Serve as a DIY Huevos Rancheros Bar with
Tostadas +\$2pp; may also be served boxed

Add Ons:

Housemade Granola & Vanilla Greek Yogurt (D) \$8pp
French Toast Casserole with Berries, Whipped Cream &
Maple Syrup (D,E,G) \$36 per dozen servings

Gallon of Local Penny Cup Coffee with Half & Half (D),
Sugar, Stirrers, Hot Cups & Lids \$20 per Gallon

Choice of Alternative Creamer \$8 each

See Snacks & Beverages Page for Juices and More!

These dishes contain:

D = Dairy; E = Eggs; F = Fish;
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Buffet Lunches

Eastern Eats ~ \$26

Spicy Harissa White Bean Stew (V) • Greek Salad (D) • Humus (V) • Pita (D,G) • Falafel (V) • Tzatziki Sauce (D) • Lamb Meatballs • Mint-Raisin Pesto (V) • Masala Roasted Veggies over Basmati Rice (V) • Baklava (G,N)

Southern Picnic ~ \$24

Picnic Fried Chicken Cutlets (G) • BBQ Pulled Pork • Buns (G) • Avocado-Chimichurri Mushrooms (V) • Mayo (E) • Hot Sauce (V) • BBQ Sauce (V) • Pickles (V) • Cranberry-Sunflower Broccoli Salad (S,V) • Macaroni & Cheese (D,G) • Banana Pudding (D,E,G)

Add On: GF buns +\$2 each

Greens & Grains ~ \$26

Cobb Salad Bar with Mixed Greens, Grilled Chicken, Bacon, Crumbled Egg, Tomatoes, Blue Cheese, Olives, Avocado, Red Onion, and Assorted Dressings • Pesto, Artichoke & Mozzarella Pasta Salad (D,G) • Seasonal Sweet Potato and Quinoa Salad (V) • Wild Berry Cobbler Bars (D,E,G) • Boxed salads also available

Deli Delights ~ \$18

Chickpea Salad with Cucumbers and Tomatoes (V) • Southern Potato Salad (E) • Platters of Sandwiches with Options Including The Italian (D,G) • Portobello Garden Burger (G,V) • Mediterranean Wrap (D,G) • Grape-Walnut Chicken Salad on a Croissant (D,E,G,N) • Potato Chips • Cookies & Dessert Bars (D,E,G)

Add On: GF buns +\$2 each; may also be served boxed see *boxed lunch menu* for a full list of options

Taco Time ~ \$24

Jicama-Mango Salad with Cilantro-Lime Vinaigrette • Flour and Corn Tortillas • Carne Asada • Choice of Braised Chicken OR Marinated Shrimp (Sh) • Roasted Sweet Potatoes with Black Beans (V) • Salsa Verde (V) • Pico De Gallo (V) • Guacamole (V) • Sour Cream (D) • Queso Fresco (D) • Fresh Jalapeno (V) • Tortilla Chips • Spanish or Cilantro Rice (V)

Add On: "Buggy Pops" Local Popsicles in Bright Tropical Flavors like Key Lime Pie (D,G); Mango-Blueberry (V); and Coconut-Cinnamon (V) +\$5pp

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Boxed Lunches

Boxed lunches are \$18pp and include a label noting allergens, flatware, napkin, and chef's dessert. Sandwiches include condiments on the side, chips, and host's choice of Chickpea Salad with Cucumber and Tomato (V) OR Southern Potato Salad (E). We request a minimum of 12 lunches per order, with at least six per variety.

The Italian: Ham, Salami, Pepperoni, Mozzarella, Roasted Red Pepper, Basil, Lettuce, and Tomato on a Roll (D,G; sub GF bun +\$2)

Chicken Salad Sandwich: Roast Chicken Breast with Grapes and Walnuts, Lettuce, and Tomato on a Buttery Croissant (D,E,G,N)

Turkey-Avo-Swiss Sandwich: Roast Turkey Breast with Avocado-Chimichurri Sauce, Swiss Cheese, Lettuce, and Tomato on a Roll (D,G; sub GF bun +\$2)

Portobello Garden Burger: Hearty Balsamic-Garlic Roasted Portobello Mushrooms with Avocado-Chimichurri Sauce on a Roll (V; sub GF bun +\$2)

Mediterranean Wrap: Humus, Cucumber, Lettuce, Tomato, Feta, and Red Onion with Red Wine Vinaigrette on a Wrap (D,G)

Caesar Wrap or Salad: Grilled Chicken or Shrimp (+\$4), Romaine, Shaved Parmesan, and Caesar Dressing (D,E,F,G)

Greek Salad: Grilled Chicken or Shrimp (+\$4), Romaine, Tomato, Cucumber, Red Onion, Feta, and Kalamata Olives (D)

Cobb Salad: Grilled Chicken or Shrimp (+\$4), Bacon, Egg, Avocado, Tomato, Olives, and Blue Cheese with Ranch Dressing (D,E)

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Buffet Dinners

Western NC BBQ ~ \$36

House Smoked Pulled Pork OR Braised Chicken • Smoked Beef Brisket with Chow Chow • Avocado-Chimichurri Mushrooms (V) • Hawaiian Rolls (G) • Trio of BBQ Sauces (V) • Green Goddess Garden Salad (D) • Chopped Slaw (E) • Calico Baked Beans (V) • Spicy Braised Collard Greens (V) • Macaroni & Cheese (D,G) • Berry-Oat Crisp (V) with Whipped Cream (D)

Add On: Spare Ribs \$32 per rack; GF buns +\$2 each

Italian Nights ~ \$32

Chicken Piccata with Capers, Shallots, and a Creamy White Wine-Butter Sauce (D) • Spinach-Ricotta Pasta Shells (D,G) • Caprese Salad (D) • Rosemary-Sea Salt Fingerling Potatoes (V) • Lemon Zest Broccolini (V) • Housemade Herbed Focaccia (G) • Cheesecake Bar (D,E,G) with Fresh Fruit Salad (V)

Add On: Zucchini Lasagna (N,Sy,V) \$42 per doz servings

Hen & Fin ~ \$38

Spatchcock Chicken Roasted with Thyme, Oregano, and Lemon • Wild Salmon over Chard with Lemon-Dill Aioli (E,F) • Cauliflower Steak with Raisin Pesto (V) • Wild Rice Fines Herbes (V) • Garlic Green Beans (V) • Grilled Radicchio-Basil Salad with Tomato & Parmesan or Upgrade to Buratta +\$4pp (D) • Sourdough Rolls (G) • Butter (D) • Chocolate Pot de Crème (V)

Sabor del Sol ~ \$28

Loaded Caesar with Tortilla Strips, Grilled Corn, and Tomato (D,E,G,F) • Grilled Flank Steak with Chimichurri • "Pollo Guisado" Stew of Chicken Potatoes, Carrots & Olives • Caribbean Beans & Rice (V) • Jalapeno Cornbread (D,E,G) • Watermelon-Feta Salad (D)

Add On: "Buggy Pops" Local Popsicles in Bright Tropical Flavors like Key Lime Pie (D,G); Mango-Blueberry (V); and Coconut-Cinnamon (V) +\$5pp

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Dinner Experiences

Field & Stream Cookout

Spicy Pimento Cheese with Pretzel Bread (D,E),
Pickles and Crudite (V)

Greek Salad with Crunchy Lettuce, Tomatoes, Feta, Red
Onion, Cucumber, Olives & Herbed Vinaigrette (D)

Ribeye Steak

Local Rainbow Trout Grilled with Lemon & Dill (F)

Avocado-Chimichurri Stuffed Mushrooms (V)

Yukon Coal-Cooked Potatoes (V)

Fire-Roasted Seasonal Vegetables (V)

Grilled Cornbread & Butter (D,E,G)

Summer Peach & Berry Cobbler
with Vanilla Ice Cream (D,E,G)

Chocolate Pot de Crème (V)

\$125pp

including staff for onsite live fire cooking and buffet service

Feast of Italian Flavors

Antipasti

Cured Meats & Cheeses (D), Marinated Vegetables (V),
Olives (V), Breadsticks (G), Prosciutto-Wrapped Melon,
and Fried Artichoke Hearts (V)

Primi

Gnocchi with Brown Butter, Sage, and Parmesan (D,E,G)
plus Vegan/GF Mushroom Risotto (V), as needed

Secondi

each guest to select one in advance

Rosemary-Garlic Porchetta OR

Roasted Whole Seasonal Fish (F)

served with Zucchini Parmesan (G) & Herbed Focaccia (G)
plus Zucchini Lasagna (N,Sy,V), as needed

Insalata

Grilled Radicchio-Basil Salad with
Tomato and Parmesan Crisp OR Burrata +\$4pp (D)

Dolce

Tiramisu with Fresh Berries (D,E,G)

\$158pp

includes staff for a coursed, seated dining experience

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Snacks & Beverages

Snacks

Local Grazing Board: Hickory Nut Gap Farm Charcuterie,
Looking Glass Creamery Cheeses, House Pickled
Vegetables, Roots & Branches Crackers (D,E,G) \$15
Add Smoked Trout with Preserved-Lemon Vinaigrette +\$2

Mezze Platter: Humus (V) with Naan (D,G), Falafel (V) with
Tzatziki (D), Roasted Vegetables, Dolmades, Olives \$15

Selection of Four Passed Appetizers \$16

Spinach-Artichoke Dip with Crostini & Crudite (D,G) \$6

Spicy Pimento Cheese with Pretzel Bread (D,E,G) \$6

House Smoked Trout Dip with Local Crackers (D,F,G) \$7

Humus (V) with Naan (D,G) \$4

Tortilla Chips, Guacamole, Salsa Verde & Pico de Gallo \$8

Colorful Arrangement of Raw & Roasted Vegetables (V) with

Green Goddess Dip \$8

Fresh Cut Fruit Display (V) \$5

Assorted Cookies & Dessert Bars (D,E,G,N) \$4

Beverages

Gallon of Local Penny Cup Coffee with Half & Half (D),
Sugar, Stirrers, Hot Cups & Lids \$20 per Gallon

Choice of Alternative Creamer \$8 each

Black & Herbal Teas with Hot Water \$14 per Gallon

Natalie's Orange Juice \$26 per Gallon

Natalie's Grapefruit Juice \$19 per 1/2 Gallon

Natalie's Tangerine Juice \$21 per 1/2 Gallon

Natalie's 8oz Orange Juices \$72 for 25

Fresh-Squeezed NC Apple Cider (Seasonal) \$20 per Gallon

Iced Tea (Sweet, Unsweet, or Peach) \$9 per Gallon

Iced Mint Tea (Decaf) \$12 per Gallon

Ginger Limeade Agua Fresca \$16 per Gallon

Assorted Sodas and Sparkling Waters \$2.50pp

Fiji 16.9oz Bottled Water \$42 for 24

10# Bag of Ice \$6

12oz Compostable Cups \$6 per dozen

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SMOKED!

BBQ by Food Experience Catering

Complete Buffet with Staff & Supplies, Including:

STARTING AT

\$64

PER GUEST
24 PERSON MIN

CHOICE OF ONE APPETIZER

Spicy Pimento Cheese, Housemade Pretzel Bread & Crudite (D,G)

House Smoked Trout Dip with Crackers & Crudite +\$2 (D,F,G)

Local Charcuterie & Cheeses with Crackers & Housemade Pickles +\$9 (D,G)

TWO ENTREES

Hand Pulled Local Pork Smoked BBQ Shrimp

Braised Pulled Chicken Avocado-Chimichurri Shrooms (V)

Smoked Turkey Breast +\$1 Cauliflower Steak with Pesto (V)

Smoked Beef Brisket +\$2 BBQ Jackfruit +\$2 (G,Sy,V)

Smoked Ribs +\$4 *Add a Third Entree +\$8*

THREE SIDES

Macaroni & Cheese (D,G) Southern Potato Salad (E)

Garlic Mashed Potatoes (D) Chopped Slaw (E)

Sweet Potato Casserole +\$1 (D,N) Chef's Seasonal Salad +\$2

Spicy Braised Collards (V) Corn on the Cob (D)

Calico Baked Beans +\$1 (V) Green Beans +\$1 (V)

ONE DESSERT

Seasonal Fruit Cobbler (G) or Oat Chocolate Pot de Crème +\$3 (V)

Crisp with Whipped Cream (D) *Or Try it All! Dessert Station with*

Southern Banana Pudding +\$3 (D,E,G) Cobbler, Crisp, or Pudding (+\$3);

Assorted Cookies & Bars (D,E,G) Cookies; and Mini Pot de Crèmes +\$6

All Meals Served with Trio of BBQ Sauces, Cornbread, Rolls, and Iced Tea

Dietary needs gladly accommodated with two weeks' notice.

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