

Buffet Salads & Breads

Salads may be served on the buffet, or plated and pre-set to welcome guests to their seat. Ask about adding an edible flower to each salad plate!

SPRING

Strawberry & Spinach

goat cheese, candied walnuts, balsamic glaze (D,N)

Pea & Radish

arugula, pea tendrils, mint, feta, citrus-shallot vinaigrette (D)

SUMMER

Watermelon & Feta

arugula, crisp lettuce, mint, citrus-shallot vinaigrette (D)

Grilled Peach & Corn

summer lettuces, green goddess dressing (D,E)

Heirloom Tomato & Burrata

grilled radicchio, basil, balsamic glaze (D)

FALL

Apple & Pecan

radicchio, parsley, looking glass creamery's award winning "drovers road" cheddar, honey-apple cider vinaigrette (D,N)

Beet & Goat Cheese

fall lettuces, candied pepitas, balsamic glaze (D,S)

WINTER

Winter Squash & Pomegranate

winter greens, candied pepitas, goat cheese, red currant vinaigrette (D,S)

YEAR-ROUND

FEX House Salad

seasonal lettuces, grape tomatoes, carrot, pickled red onion, host's choice of green goddess (D,E) or balsamic vinaigrette (V)

Wedge

crisp wedge with tomato, bacon, host's choice of crumbled feta or blue cheese, and green goddess dressing (D,E)

Classic Caesar

romaine, parmesan, cornbread croutons, and caesar dressing (D,E,G,F)

Greek

crisp lettuces, tomato, cucumber, red onion, kalamata olives, peppers, feta, and herbed vinaigrette (D)

BREAD

Sea Salt & Garden Herb Focaccia (G)

Local Sourdough - Rolls or Sliced (G)

Biscuits (D,G)

Sweet Cornbread (D,E,G)

Hushpuppies (D,E,G)

Gluten Free: Focaccia, Biscuits (D), or Rolls
all breads served with butter pats

Bread may be served from the buffet, on pre-set salad plates, or in baskets on tables. Table service requires additional quantities and rented baskets & napkins.

Buffet Entrees

CHICKEN

Spinach-Artichoke Roulade

stuffed chicken roll, served sliced into colorful rounds with a cheesy sauce (D)

Mediterranean Spatchcock

whole chickens marinated in lemon, thyme, and oregano, then roasted flat until crispy and served sliced, bone-in

Southern Fried Chicken*

deep fried chicken brined in buttermilk, hot sauce, and pickle juice, served “picnic style” with hot sauce (D,E,G)
choose 8-piece or boneless breasts

Tender Chicken Cutlets

served piccata-style with capers, shallots, and a lemony butter sauce (D)
OR marsala-style with cremini mushrooms and a creamy marsala wine sauce (D)

Frenched Chicken Breasts

juicy skin-on breasts with a wing, roasted and served sliced with a tangy white wine-butter sauce (D)

BBQ Braised Chicken

shredded chicken breasts in BBQ sauce

Murgh Makhani

delhi’s classic “butter chicken,” served with raita, basmati rice, and naan bread (D,G)

Pollo Guisado

puerto rican-style stewed chicken with carrot, potato, olives, and basmati rice

BEEF

Local NC “Manhattan” Filet (\$\$\$)

our answer to filet mignon for a crowd - this beautiful local beef from Brasstown, NC is especially butchered for buffets
you may also select:

Rosemary-Pepper Beef Tenderloin (\$\$\$\$)

Roast Prime Rib with Au Jus (\$\$)

Flank Steak (\$)

all cuts above served medium rare with horseradish cream (D) & chimichurri
add blue cheese mousse (D)

Short Ribs

served bone-in or boneless with a red wine reduction or korean-style glaze

Smoked BBQ Brisket

chow chow relish, trio of BBQ sauces

Braciolo

rolls of thin beef stuffed with breadcrumbs and cheese, braised in tomato sauce (D)

Burgundy

classic french stew with red wine, carrots, pearl onions, and mushrooms

LAMB

New Zealand Lamb Chops

served medium rare with mint chimichurri

Mint-Apricot Roulade

whole lamb leg stuffed with dried fruit and served in colorful rounds over couscous

* May requires on-site chef(s) and rented friers, pending party size & timing

D = Dairy | E = Egg | G = Gluten | N = Nuts | F = Fish | S = Seeds | Sh = Shellfish | V = Vegan

Buffet Entrees

PORK

Porchetta

crispy pork belly stuffed with rosemary, garlic, and dijon, and wrapped around tender pork loin, served sliced

Pork Loin Roulade

seared, roasted & sliced, served with creamy dijonaise (E) or mango chutney

Osso Bucco

braised bone-in pork shank served over creamy local polenta (D)

Carnitas

crispy and tender braised pork served with tortillas and salsa verde (D,G)

BBQ Spare Ribs or Pulled Pork

slow smoked and served with a trio of BBQ sauces

PASTA

Lasagna a la Romana

classic italian lasagna, with choice of beef or vegetarian filling

Stuffed Shells

served in red sauce, with choice of pork ragu or spinach & ricotta filling

VEGAN

Cauliflower Steak with Mint-Raisin Pesto
 Avocado-Chimichurri Stuffed Portobellos
 Chana Masala Curry with Jasmine Rice
 Spicy Zucchini Lasagna with
 Cashew Cream-Tofu "Ricotta"

SEAFOOD

Shrimp & Grits

louisiana-style spicy shrimp and andouille sausage stew over creamy grits (D,Sh)

Rainbow Trout*

local sunburst farms trout grilled fresh and served skin-up with a preserved-lemon vinaigrette OR almondine-style (D,N) with a buttery toasted almond sauce (F)

Salmon

pouched and topped with a lemon, caper, and dill aioli (E) OR soy-miso glaze (F) served over swiss chard

Shrimp Skewers

served over toasted couscous with fresh herbs and grape tomatoes (Sh)

Low Country Boil

shrimp, kielbasa, new potatoes, and corn, with cocktail sauce & melted butter (D,Sh)

Jambalaya

creole-style rice dish with chicken, andouille sausage, and shrimp (Sh)

Spanish Paella

saffron rice with chicken, chorizo, shrimp, mussels, and peas (Sh)

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Buffet Sides & More

VEGETABLES

Vibrant Farmers Market Medley

the best flavors of the season!
input on special requests and dislikes
always welcome (V)

Year-Round Options

Sautéed Carrots and Green Beans (V)
Green Beans Almondine (V,N)
Lemon Roasted Broccoli (V)
Spicy Braised Collards (V)
Caprese Salad (D)
Tomato-Cucumber Chickpea Salad (V)
Sweet Potato and Quinoa Salad (V)
Chopped Slaw (E)

Spring

Lemon-Dill Asparagus (V)

Summer

Masala-Style Okra with Corn,
Cabbage & Cauliflower (V)
Field Peas with Charred Okra & Tomato (V)
Succotash (V)
Corn on the Cobb (D)

Fall / Winter

Honey-Roasted Brussel Sprouts
Maple Roasted Squash
with Candied Pepitas (S,V)
Citrus-Kale Slaw with Julienned
Apples, Carrots, and Beets (V)

STARCHES

Confit Garlic Mashed Potatoes (D)
Rosemary Fingerling Potatoes (V)
Parmesan Scalloped Potatoes (D)
Honey-Smoked Sweet Potatoes
Sweet Potato Casserole (D,N)
Southern Potato Salad (D,E)
Lemon-Dill Potato Salad (V)

Baked Macaroni And Cheese (D,G)
Calico Baked Beans (V)
Caribbean-Style Red Beans & Rice (V)
Herbed Wild Rice (V)
Pesto, Artichoke & Mozz Pasta Salad (D,G)

Kids Meals

chicken tenders, ketchup,
mac n' cheese, and fresh fruit

uncle tony's spaghetti with parmesan,
roast broccoli, and fresh fruit

Materials Needs

Buffet service includes menu signage,
platters, chafers, sternos, serving utensils,
and pitchers for water service.

We will gladly advise clients on rental
needs, including: tables, china, silverware,
water goblets, bread baskets, and linens.

Or, ask about adding basic or fancy
compostable plates, cutlery sets, dinner
napkins, and cups to your order.