

Plated Salads & Breads

Salads and bread are typically 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 on pre-set salad
plates, or in baskets on tables. Table
service requires additional quantities and
rented baskets & napkins.

Plated Entrees

Choose one to three entrees and two sides, plus a vegetarian/vegan option (as needed). Hosts must provide: a list of entree selections per guest, a seating chart, and place cards pre-set at each seat, including name and entree selection. To simplify, we can also recommend serving a single entree selection to all guests, in which case it's only necessary to identify guests whom require a special meal.

CHICKEN

Spinach-Artichoke Roulade

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

Frenched Chicken Breasts

juicy skin-on breasts with a wing, may be served in a variety of styles including: topped with buerre blanc, a classic white wine-butter sauce (D); piccata-style with capers, shallots, and a lemony butter sauce (D); marsala-style with cremini mushrooms and a creamy marsala wine sauce (D)

PORK

Porchetta

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

Pork Chop

generous bone-in chop grilled medium rare, served with a hazelnut, honey, and lemon sauce

Osso Bucco

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

BEEF

Local NC "Manhattan" Filet (\$\$\$)*

our answer to filet mignon for a crowd - short loin beef from Brasstown, NC butchered into a beautiful filet

other beef options include

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

Filet Mignon (\$\$\$\$)*

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

Flank Steak (\$)

all cuts above served medium rare with choice of horseradish cream (D), au poivre (D), chimichurri, or red-wine reduction

ask about Surf & Turf options, or adding blue cheese mousse (D)

Short Ribs

served bone-in or boneless with a mushroom bordelaise sauce or korean-style glaze

LAMB

New Zealand Lamb Chops

served medium rare with mint chimichurri

Lamb Shank

whole lamb shank braised until tender and served with a red wine reduction

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

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

Plated Entrees

SEAFOOD

Salmon

pouched and topped with a lemon, caper, and dill aioli (E) or soy-miso glaze (F)

Maryland-Style Crab Cakes

cajun remoulade (D,Sh)

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)

Coastal Catch

snapper in Caribbean coconut curry (F)

PASTA

Lasagna a la Romana

classic italian lasagna, with choice of beef or vegetarian filling

Linguine Primavera

peas, spinach, mushroom, broccoli, roasted red pepper and pine nuts in a cheesy white wine-cream sauce (D,G)

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”

VEGETABLES

Vibrant Farmers Market Medley

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

Additional Options

Sautéed Carrots and Green Beans (V)
Green Beans Almondine (V,N)
Lemon Roasted Broccoli (V)
Lemon-Dill Asparagus (V, Spring)
Honey-Roasted Brussel Sprouts (Fall)
Maple Roasted Squash with Candied
Pepitas (S,V, Fall)

STARCHES

Confit Garlic Mashed Potatoes (D)
Rosemary Fingerling Potatoes (V)
Parmesan Scalloped Potatoes (D)
Herbed Wild Rice (V)
Mushroom-Farro Risotto (D)
Seasonal Orzo Salad (V)

KIDS

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

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