

Coffee Cart

for groups fewer than 15 **\$2.00 per item + tax**

Full Service Keurig Coffee Cart featuring Green Mountain Coffee, Decaf, Selected Flavored Coffees, Swiss Miss Hot Cocoa, Twining Teas, Bottled Water and Snacks (Cheez-its, Snyder's Pretzels, Fig Newtons, Nature Valley Granola bars and Planter's Trail mix)

Delivery - \$15.00

Linen and Service are not included in this price

Lunch

for groups fewer than 15 **A la Carte \$12.00 per person + tax**

Dine in or Take out lunch from the Garden Café ([link](#))

For Delivery to meeting room ([link](#)) Delivery Fee - \$15.00

Linen and Service are not included in this price

Continental Breakfast

\$15.00 per person + tax

Our Signature Continental Breakfast includes:

- Country Ham and Cheddar Cheese
- Hard Boiled Eggs, Nuts and Dried Fruit
- Fresh Citrus Fruit
- Yogurt Parfaits
- Breakfast Breads
- Honey Butter, Jam and Almond Butter

1/2 day Coffee Service

Service included. Linen for service tables only included, meeting table linens are charged separately

[Custom Menus Available](#) - Click to view Sample Menus



Buffet Lunch

\$28.00 pp + tax

Menu 1

Soup & Salad

Soup:
Tomato Dill
French Mushroom

Salad: (choose 1)

Spring Vintners:
Greens, strawberries,
Candied Pecans & Brie
with poppyseed vinaigrette

Or

Autumn Vintners:
Greens, sliced apples, walnuts
Cheddar cheese
with maple vinaigrette

Menu 2

Soup & Sandwich

Soup:
Tomato Dill
French Mushroom

Sandwiches: (all three included)

Ham & Cheese Baguette
Turkey Club
Vegetable Hummus Wrap

House Made Chips

Brownies & Lemon Bars
Water & Iced Tea

Grilled Flank Steak or Chicken Breast (*sliced & plattered*)

Baguettes with Herbed Cheese Spread

Brownies & Lemon Bars

Water & Iced Tea

Menu 3

Layered Salad

Greens, tomato, cucumber
Crunchy peas, corn, radishes
Ranch & house vinaigrette

Meriwether's Chicken Salad

Pulled Pork with Slaw and Sauce

Slider rolls

Macaroni & Cheese

Baked Beans (V)

Brownies & Lemon Bars

Water & Iced Tea

Menu 4

Caesar Salad

Grilled Chicken Breast

Cheese Tortellini

with Pesto Cream Sauce and Marinara

Steamed Green Beans with Parm. Crumbs

Tomato & Artichoke Casserole

Breadsticks

Brownies & Lemon Bars

Water & Iced Tea

Menu 5

Classic Tossed Salad

Black Bean & Corn Salad

Warm Tortillas

Pork Carnitas

Shredded Chicken

Spanish Rice

Refried Beans

Lettuce & Tomato

Cheddar Cheese & Chopped Onions

Salsa, Sour Cream and Guacamole

Brownies & Lemon Bars

Water & Iced Tea

Menu 6

Caesar Salad

Grilled Chicken Breast

with Dijon Cream Sauce

Herb Crusted Salmon

with Lemon Dill Sauce

Long Grain and Wild Rice Blend

Oven Roasted Vegetables

Rolls & Butter

Brownies & Lemon Bars

Water & Iced Tea

Service & Linen Included

[Custom Menus Available](#) - Click to view Sample Menus



Meeting Package #1

15 person min. **\$35.00 pp + tax**

Price includes service and linen

Continental Breakfast

- Our signature Continental Breakfast includes:
- Country Ham and Cheddar Cheese
 - Hard Boiled Eggs, Nuts and Dried Fruit
 - Fresh Citrus Fruit
 - Yogurt Parfaits
 - Breakfast Breads
 - Honey Butter, Jam and Almond Butter
 - 1/2 day Coffee Service

Deli Buffet Lunch

- Assortment of Freshly Prepared Sandwiches
- Pasta Salad and Garden Salad
 - with ranch dressing and house vinaigrette
- Cookies, Brownies and Blondies
- Iced Tea and Water

Enhancements

- | | |
|--|-----------|
| Orange and Cranberry Juice | \$1.00 pp |
| Assorted Bagels & Cream Cheese | \$1.50 pp |
| Sausage, Egg & Cheese Biscuits | \$2.00 ea |
| Oatmeal & Toppings | \$1.50 pp |
| Sodas & Bottled Water (charged on consumption) | \$2.00 ea |
| Coffee Service with Lunch | \$2.25 pp |

Custom Menus Available - Click to view Sample Menus



Meeting Package #2

15 person min. \$40.00 pp + tax

Price includes service and linen

Continental Breakfast

Our signature Continental Breakfast includes:

- Country Ham and Cheddar Cheese
- Hard Boiled Eggs, Nuts and Dried Fruit
- Fresh Citrus Fruit
- Yogurt Parfaits
- Breakfast Breads
- Honey Butter, Jam and Almond Butter
- 1/2 day Coffee Service

Enhancements

- Orange and Cranberry Juice \$1.00 pp
- Assorted Bagels & Cream Cheese \$1.50 pp
- Sausage, Egg & Cheese Biscuits \$2.00 ea
- Oatmeal & Toppings \$1.50 pp
- Sodas & Bottled Water (charged on consumption) \$2.00 ea
- Coffee Service with Lunch \$2.25 pp

Buffet Lunch- Choose 1

Menu 1

Soup & Salad

- Soup:
- Tomato Dill
- French Mushroom

Salad: (choose 1)

- Spring Vintners*
- Greens, strawberries,
Candied pecans & Brie
with poppyseed vinaigrette

Or

- Autumn Vintners*
- Greens, sliced apples, walnuts
Cheddar cheese
with maple vinaigrette

Menu 2

Soup & Sandwich

- Soup:
- Tomato Dill
- French Mushroom

Sandwiches: (all three included)

- Ham & Cheese Baguette
- Turkey Club
- Vegetable Hummus Wrap

- House Made Chips
- Brownies & Lemon Bars
- Water & Iced Tea

Grilled Flank Steak or Chicken Breast (*sliced & plattered*)

Baguettes with Herbed Cheese Spread

Brownies & Lemon Bars

Water & Iced Tea



Pkg. #2 Cont.

Menu 3

Layered Salad
 Greens, tomato, cucumber
 Crunchy peas, corn, radishes
 Ranch & house vinaigrette
 Meriwether's Chicken Salad
 Pulled Pork with Slaw and Sauce
 Slider rolls
 Macaroni & Cheese
 Baked Beans (V)

Brownies & Lemon Bars
 Water & Iced Tea

Menu 5

Classic Tossed Salad
 Black Bean & Corn Salad
 Warm Tortillas
 Pork Carnitas
 Shredded Chicken
 Spanish Rice
 Refried Beans

Lettuce & Tomato
 Cheddar Cheese & Chopped Onions
 Salsa, Sour Cream and Guacamole

Brownies & Lemon Bars
 Water & Iced Tea

Service & Linen Included

Enhancements with Lunch

Add Soup	\$3.50 pp
French Mushroom	
Tomato Dill	
Vegetarian Chili	
Roasted Red Pepper & Crab	
Soft Drinks & Bottled Water (billed on usage)	\$2.00 ea
Coffee Service with Lunch	\$2.25 pp

Menu 4

Caesar Salad
 Grilled Chicken Breast
 Cheese Tortellini
 with Pesto Cream Sauce and Marinara
 Steamed Green Beans with Parm. Crumbs
 Tomato & Artichoke Casserole

 Breadsticks
 Brownies & Lemon Bars
 Water & Iced Tea

Menu 6

Caesar Salad
 Grilled Chicken Breast
 with Dijon Cream Sauce
 Herb Crusted Salmon
 with Lemon Dill Sauce
 Long Grain and Wild Rice Blend
 Oven Roasted Vegetables

Rolls & Butter
 Brownies & Lemon Bars
 Water & Iced Tea



Custom Menus Available - Click to view Sample Menus

Meeting Package #3

15 person min. \$45.00 pp + tax

Price includes service and linen

Hot Breakfast

Farmers Egg Casserole	Fresh Fruit	Bacon or Sausage
Assorted Pastries	Hashbrown	Coffee

Enhancements

Orange & Cranberry Juice	\$1.00 pp
Oatmeal & Toppings	\$1.50 pp
Assorted Bagels & Cream Cheese	\$1.50 pp
French Toast with Syrup & Butter	\$2.00 pp
Eggs Benedict (sub for Casserole)	\$2.50 pp

Buffet Lunch- Choose 1

Menu 1

Soup & Salad

Soup:
 Tomato Dill
 French Mushroom

Salad: (choose 1)
Spring Vintners
 Greens, strawberries,
 Candied pecans & Brie
 with poppyseed vinaigrette

Or
Autumn Vintners
 Greens, sliced apples, walnuts
 Cheddar cheese
 with maple vinaigrette

Menu 2

Soup & Sandwich

Soup:
 Tomato Dill
 French Mushroom

Sandwiches: (all three included)
 Ham & Cheese Baguette
 Turkey Club
 Vegetable Hummus Wrap

House Made Chips
 Brownies & Lemon Bars
 Water & Iced Tea

Grilled Flank Steak or Chicken Breast
 Baguettes with Herbed Cheese Spread
 Brownies & Lemon Bars
 Water & Iced Tea



Pkg. #3 Cont.

Menu 3

Layered Salad
 Greens, tomato, cucumber
 Crunchy peas, corn, radishes
 Ranch & house vinaigrette
 Meriwether's Chicken Salad
 Pulled Pork with Slaw and Sauce
 Slider rolls
 Macaroni & Cheese
 Baked Beans (V)

Brownies & Lemon Bars
 Water & Iced Tea

Menu 5

Classic Tossed Salad
 Black Bean & Corn Salad
 Warm Tortillas
 Pork Carnitas
 Shredded Chicken
 Spanish Rice
 Refried Beans

Lettuce & Tomato
 Cheddar Cheese & Chopped Onions
 Salsa, Sour Cream and Guacamole

Brownies & Lemon Bars
 Water & Iced Tea

Menu 4

Caesar Salad
 Grilled Chicken Breast
 Cheese Tortellini
 with Pesto Cream Sauce and Marinara
 Steamed Green Beans with Parm. Crumbs
 Tomato & Artichoke Casserole

Breadsticks
 Brownies & Lemon Bars
 Water & Iced Tea

Menu 6

Caesar Salad
 Grilled Chicken Breast
 with Dijon Cream Sauce
 Herb Crusted Salmon
 with Lemon Dill Sauce
 Long Grain and Wild Rice Blend
 Oven Roasted Vegetables

Rolls & Butter
 Brownies & Lemon Bars
 Water & Iced Tea

Service & Linen Included

Enhancements with Lunch

Add Soup	\$3.50 pp
French Mushroom	
Tomato Dill	
Vegetarian Chili	
Roasted Red Pepper & Crab	
Soft Drinks & Bottled Water (billed on usage)	\$2.00 ea
Coffee Service with Lunch	\$2.25 pp

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Hors d'oeuvres Party

\$40.00 pp + tax
+ 300.00 service charge when additional time is added

**casual seating for 1/2 of guest count or fewer*
**6" cocktail plates, forks and small paper napkins on food tables*
**if seating is required for entire guest count please see plated or buffet meal menus*

Meats – served with small rolls and sauces – Choose 2
**sliced and plattered*

Beef Tenderloin*

horseradish cream sauce & mushroom ragout

Pork Loin*

seasonal chutney & maple mustard

Grilled Chicken Breast*

fruit relish & mustard herb sauce

Carolina Pork BBQ

slaw and sesame bbq sauce

Poached Salmon

marinated cucumber and lemon dill sauce

Dip – Choose 1 - Served with crackers and crostini

Crab Mornay

Warm Artichoke & Spinach

Smokey White Cheddar and Bacon

Gourmet Cheese & Fruit Platter

display of imported and domestic cheese with seasonal fruit, crackers and crostini

Roasted Vegetables & Dip

[Hors d'oeuvres – Choose 2](#)

Service & Linen included

[Custom Menus Available](#) - Click to view Sample Menus



Buffet Dinner

\$50.00 pp + tax
+ 300.00 service charge when additional time is added

**seating for entire guest count*
**places set with silverware, glassware and flatware and linen napkins*

Salad – Choose 1

Caesar Salad
 Seasonal Vintner's Salad*

Classic Tossed Salad
 Classic Spinach Salad

Spring / Summer* – brie, fresh berries, marcona almonds with mixed greens
 Autumn / Winter* – white cheddar, sliced apples, candied pecans with mixed greens

Entrées– Choose 2

Grilled Chicken Breast

Choose a sauce:

Lemon Caper sauce (Piccata)
 Tomato Basil sauce (Pomodoro)
 Mushroom Wine sauce (Marsala)

Herb Salmon with Lemon Dill Sauce
 Rosemary Pork Tenderloin au Jus
 Grilled Flank Steak served with our housemade steak sauce
 Meriwether Godsey Crab Cakes with Remoulade
 Shrimp & Grits
 Grilled Kebobs - choose 2
 Beef tenderloin, chicken breast, shrimp or seasonal vegetable
 Mushroom Wellington (Vegetarian)
 Farmer's Lasagna (Vegetarian and Gluten Free)

Sides – Choose 3

Red Bliss Potatoes or Sweet Potatoes
 Roasted / Mashed or Scalloped

Basmati Rice
 Baked Brown Rice
 Macaroni & Cheese
 White Bean Cassoulet

Sautéed Green Beans
 Steamed Asparagus
 Roasted Seasonal Vegetables
 Tomato Artichoke Casserole
 Brussels Sprouts with Bacon
 Mushroom Bread Pudding

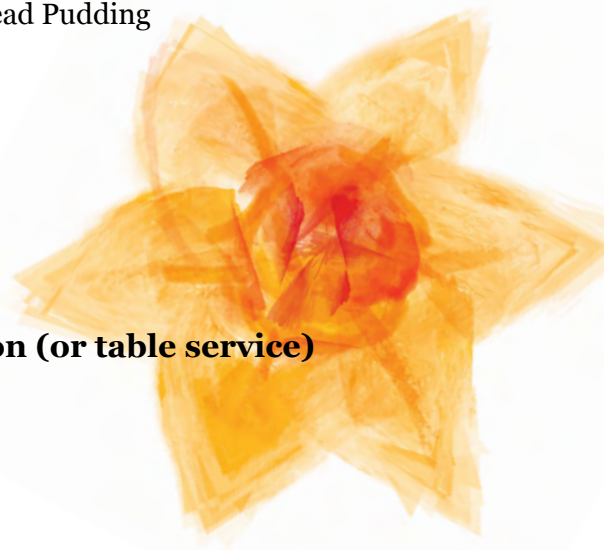
Desserts - Choose 1

Chocolate Poke Cake
 Trifle- Fruit or Chocolate
 Fruit Cobbler with whipped topping
 Lemon or Chocolate Mousse

Rolls & Butter

Water, Iced Tea available upon request, Coffee Station (or table service)
Price includes service and linen

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Plated Dinner

\$55.00 pp + tax
+ 300.00 service charge when additional time is added

**seating for entire guest count*
**places set with silverware, glassware and flatware and linen napkins*

Salads – Choose 1

- | | |
|-----------------|----------------------------------|
| Caesar | Seasonal Vintner’s Salad* |
| Classic Spinach | Wedge Salad |
| | with blue cheese, bacon & tomato |

Spring / Summer* – brie, fresh berries, marcona almonds
 Fall / Winter* – cheddar, sliced apples, pecans

Entrées– choose 1 for all guests or 2 for guests to choose from in advance of event

- | | |
|--|---------------------------------|
| Filet of Beef with maitre d’ butter | Porterhouse Pork Chop |
| Coffee Crusted Braised Short Ribs | Glazed Salmon |
| Meriwether Godsey Signature Crab Cakes | Roasted Rosemary Chicken Breast |
| Pumpkin Curry with Lentils - V | White Beans with Tomatoes |
| Mushroom Wellington - V | over Fresh Zucchini cakes - V |
- *make it a duet plate by choosing two entrées per plate - \$5.00 pp additional charge)*

Sides – Choose 2

- | | |
|----------------------------------|----------------------------------|
| Starches | Vegetables |
| Creamy Mashed Potatoes | Oven Roasted Seasonal Vegetables |
| Oven Roasted Fingerling Potatoes | Steamed Asparagus |
| Basmati Rice | Sautéed Green Beans |
| Wild Mushroom Bread Pudding | Roasted Brussels sprouts |
| Roasted Sweet Potatoes | Cider Rice Pilaf |

Desserts – Choose 1

- | | |
|------------------------------|---------------------------|
| Crème Brûlée | Sticky Toffee Pudding |
| Chocolate Pot au Crème | Flourless Chocolate Torte |
| Deep Dish Apple Caramel Tart | New York Style Cheesecake |

Rolls & Butter

Water served with Dinner / Iced Tea available upon request / Coffee station (or table service)

Service & Linen included

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Bar Package

Consumption Bar

Set - up Charge for Beer and Wine Bar **\$5.50 pp*+ usage**
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Alcohol for Beer and Wine Bar

Charged on usage - \$4/domestic beer
\$5/ premium or import beer
\$25/ bottle = 5 glasses (full bottle price charged when opened)

We estimate \$12.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Set-up charge for Full Bar

\$6.00 pp*+ usage

Includes soft drinks, sparkling water, mixers, juices, bar fruit, glassware, ice, bar snacks and bartender(s).

Alcohol for Full Bar

Charged on usage \$4/domestic beer
\$5/ premium or import beer
\$25/ bottle = 5 glasses (full bottle price charged when opened)
\$6/ 1.5 oz liquor pour (house brands)

We estimate \$15.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Cash Bar

Set - up charge for Beer and Wine Bar

\$5.50 pp*

includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Set-up charge for Full Bar

\$6.00 pp*

includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Guests pay for drinks

\$5/ beer
\$7/ wine (house)
\$8/1.5 oz. liquor pour (house brands)

** this amount is charged for all guests 10 years of age and older.*



Beer / Liquor / Wine selections

House Beer**

Bud Light
 Devils Backbone Vienna Lager
 Starr Hill Northern Lights IPA*
 Legend Brown Ale*

House Wine***

Benvolio Pinot Grigio
 Picket Fence Chardonnay
 Cristalino Sparkling Wine
 Main Street Cabernet
 10 Span Pinot Noir

House Liquors**

Tanqueray Gin
 Smirnoff Vodka
 Dewar's Scotch
 Jim Beam Bourbon
 Bacardi Rum
 Dry & Sweet Vermouth

* **Premium beer**

** **Beer and Wine bar includes all house wines and beers**

** **Full Bar includes all house wines, beers and liquors**

** **Additional choices available upon request. Additional charges may apply**

*** **Client may substitute another type of white or red wine**

Ritual Sauvignon Blanc

Kung Fu Girl Riesling

Seven Falls Merlot

Trivento Malbec

Nine Vines Moscato

Wine service with Buffet or Plated Dinner **\$7.50 pp**
 (Table service only)

Cordials Bar **\$5.00 per drink / 50 drink min.**
 Assortment of Liqueurs
 Server
 Glassware, Ice and Supplies

Martini Bar **\$7.00 per drink / 50 drink min.**
 Made to Order Classic and Specialty Martinis (max 3 choices)
 Bartender
 Glassware, ice and supplies
 Bar Snacks

Signature Cocktails **\$7.00 per cocktail / 50 drink min.**
 1-2 Specialty Cocktails (customer choice) prepared and passed for 1 hour*
 ***certain restrictions apply**

Whiskey Bar **\$8.00 per drink / 50 drink min.**
 Manager's selection of 3 top shelf whiskeys served neat or on the rocks
 Bartender
 Glassware, ice and supplies and Bar Snacks

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Action Stations or Late Night Snacks

\$8.00 pp -when added to hors d'oeuvres parties, buffet meals or plated meals

Mashed Potato Bar

Creamy Mashed Potatoes served with:
Sharp Cheddar Cheese
Butter
Sour Cream
Bacon

Pasta Bar

Penne & Cheese Tortellini
Marinara Sauce & Pesto Cream Sauce
Breadsticks

Tex Mex

Flour Tortillas	Cheddar Cheese
Shredded Chicken or Beef Barbacoa	Lettuce
Sautéed Onions and Peppers	Salsa & Sour Cream

Mac & Cheese Bar

Traditional
Lobster Mac & Cheese
Blue Cheese and Bacon Mac & Cheese

Grits Bar

Creamy cheese grits served with:
Sautéed Shrimp
Local Sausage
Sautéed Vegetables

Chocolate Fountain

(75 pp minimum)

Milk, Dark or White Chocolate
Assortment of Fresh Fruit, Marshmallows, Gaufrettes and Pretzels

Gelato or Ice Cream Sundae Bar

(served for 1 hour only)

Choose 2 flavors
Vanilla, Chocolate, Strawberry Ice Cream
Sweet Cream, Chocolate or Strawberry Gelato
(other flavors available upon request)

Toppings:

Chocolate & Caramel Sauce, Macerated Strawberries, Whipped Topping & Crushed Nuts

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor

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Ala Carte Hors d'oeuvres

Priced per Person, unless specified
**Order 2 & get the 3rd for equal or lesser value for 1/2 price*

Butlered or Stationary (2 per person)

Shrimp Cocktail	5.00 *
Petite Crab Cakes	5.00*
Bacon Wrapped Scallops	4.00
Jade Dumplings - vegetarian	3.00
Spinach & Cheese Triangles	3.00
Caprese Skewers	3.00
Sweet Potato Ham Biscuits	3.50
Crab Wontons	3.50
Vegetable Spring Rolls	3.00
Prosciutto & Gruyere Pinwheels	3.00
Brie Crostini	3.00
Asigio Potatoes	3.00
Pigs in a Blanket made with local sausage	3.00
Gazpacho shooter with Atlantic Shrimp	4.00
Deviled Eggs	3.00

Stationary Hors d'oeuvres (priced pp)

Cheese & Fruit Display	4.00
Local Charcuterie Platter	4.00
Antipasto Display	4.00
Roasted Vegetables with Dip	3.00
Hot Crab & Artichoke Dip	4.00
Hot Spinach & White Cheddar Dip	3.50
Classic Spinach Dip	3.00
Brie Fondue	3.00
Layered Guacamole	2.50
Local Oyster Bar	7.00 **

**\$1.00 up charge when selected with Hors d'oeuvres package*

*** \$2.00 up charge when selected with Hors d'oeuvres package*

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.

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Ala Carte Beverages

Sodas & Bottled Water	\$2.00 ea charged on consumption
Bottled Juice	\$2.00 ea charged on consumption
Sparkling Water	\$2.50 ea charged on consumption
Iced Tea	\$2.00 pp
Lemonade	\$2.00 pp
Punch	\$3.50 pp
Strawberry Sparkling	
Citrus	
Champagne	\$4.50 pp
Infused Water Station (choose 1)	\$2.00 pp
Cucumber Lemon	
Citrus	
Strawberry Basil	
Coffee Station	
Coffee, Decaf, Hot Tea	\$2.25 pp
Hot Chocolate or Hot Cider	\$2.00 pp

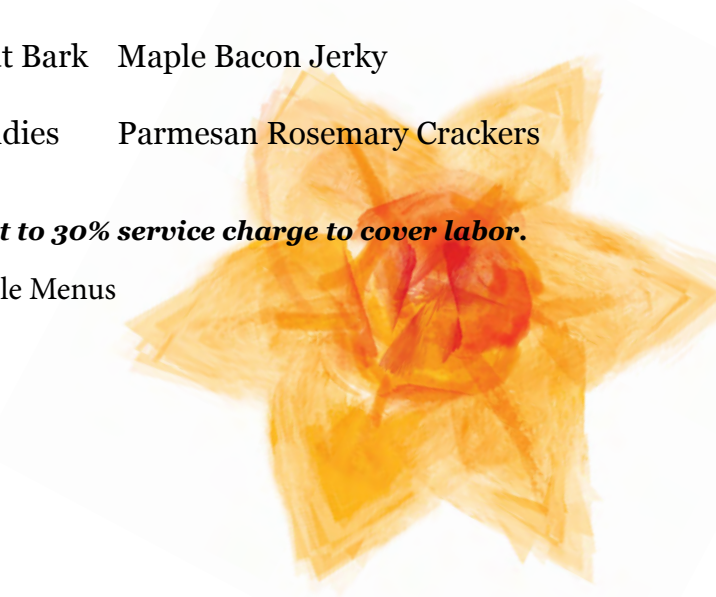
Snacks

An assortment of fresh and unique snacks designed to fuel any event. Pick 3 - \$5.00 pp

White Cheddar Cheese Straws	Dill Oyster Crackers	Dried Fruit
Sweet & Spicy Mixed Nuts	Candied Pecans	Mini Lemon Shortbread cookies
Smoked Almonds	Dark Chocolate Nut Bark	Maple Bacon Jerky
Assorted Chocolates	Assorted Hard Candies	Parmesan Rosemary Crackers

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.

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Rentals

Linen

included in menu packages / White or Ivory

Specialty Linen

Available upon Request

Cake Stand

18" Silver-plated Round Embossed Cake Stand \$25.00

Votives

Tea Lights in Glass Holders

up to 75 guests \$25.00

76 - 150 guests \$35.00

151 + \$40.00

High Top Cocktail Table

with White or Ivory Linen \$30.00 each

Kids Meals

Children 3-10 can either eat from the adult menu for half price or we can prepare a simple meal of chicken fingers, French fries and fruit for \$8.00. Beverage charges apply.

Children under 3 are free, unless children's plate is ordered.

Vendor Meals

Vendors can eat from the menu and must be included in the head count or we can prepare a boxed lunch for \$12.00. Meal or bar set-up charges apply.

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