

Continental Breakfast

\$15.00 pp + 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
 Coffee Service

Service

Linen for service tables only. Linen for seating tables charged separately.

Add-Ons:

Orange and Cranberry Juice	\$1.00 pp
Oatmeal & Toppings	\$1.50 pp
Assorted Bagels & Cream Cheese	\$1.50 pp

Breakfast Buffet

Min. 15 guests \$20.00 pp + tax

Menu 1

Farmer's Egg Casserole
 Bacon or Sausage
 Hashbrowns
 Assorted Muffins
 Orange and Cranberry Juice
 Coffee Service

Menu 2

French Toast with syrup and butter
 Bacon or Sausage
 Scalloped Apples
 Assorted Muffins
 Orange and Cranberry Juice
 Coffee Service

Service & Linen

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Brunch

Available for events beginning before Noon
15 person min. \$33.00 pp + tax

Fresh Cut Fruit
 Caesar Salad
 Cooked to order Eggs and Omelets (2 hours)
 Bacon & Sausage
 Hashbrown Casserole
 Grilled Chicken Breast with Mustard Herb Sauce
 Crisp Green Beans
 Assorted Rolls, Pastries and Bar Sweets
 Coffee, Juice and Iced Tea

Service & Linen

[Custom Menus Available](#)

Celebration Package

Buffet Lunch

15 person min. \$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



Buffet Lunch 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 (*plattered*)

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

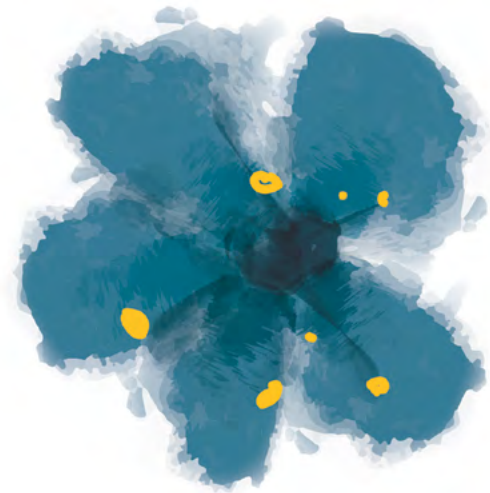
Rolls & Butter

Brownies & Lemon Bars

Water & Iced Tea

Service & Linen Included

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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

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Buffet Dinner

15 person min. \$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	Classic Tossed Salad
Seasonal Vintner's 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	Sautéed Green Beans
Basmati Rice	Steamed Asparagus
Baked Brown Rice	Roasted Seasonal Vegetables
Macaroni & Cheese	Tomato Artichoke Casserole
White Bean Cassoulet	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

Classic Spinach

Seasonal Vintner's Salad*

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

Coffee Crusted Braised Short Ribs

Meriwether Godsey Signature Crab Cakes

Pumpkin Curry with Lentils - V

Mushroom Wellington - V

Porterhouse Pork Chop

Glazed Salmon

Roasted Rosemary Chicken Breast

White Beans with Tomatoes

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

Creamy Mashed Potatoes

Oven Roasted Fingerling Potatoes

Basmati Rice

Wild Mushroom Bread Pudding

Roasted Sweet Potatoes

Vegetables

Oven Roasted Seasonal Vegetables

Steamed Asparagus

Sautéed Green Beans

Roasted Brussels sprouts

Cider Rice Pilaf

Desserts – Choose 1

Crème Brûlée

Chocolate Pot au Crème

Deep Dish Apple Caramel Tart

Sticky Toffee Pudding

Flourless Chocolate Torte

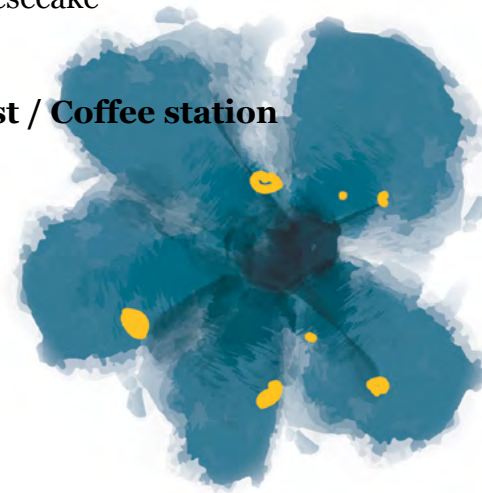
New York Style Cheesecake

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)

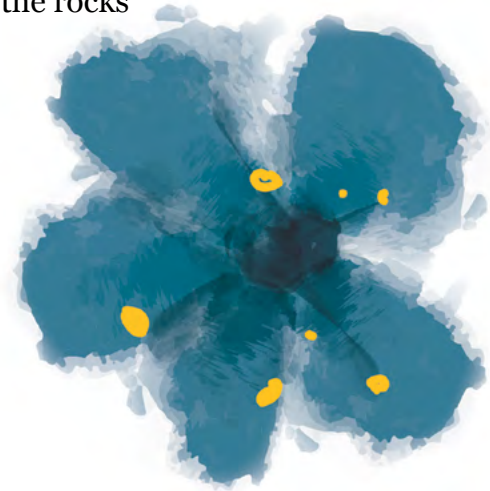
Cordials Bar **\$5.00 per drink / 50 drink min.**
 Assortment of Liqueurs
 Server
 Glassware, Ice and Supplies

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)

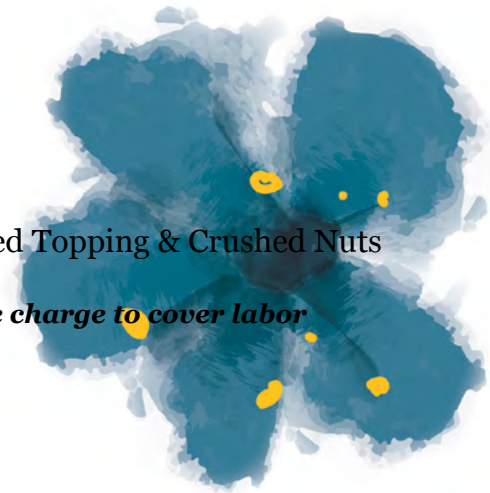
Choose 2 flavors
 Vanilla, Chocolate, Strawberry Ice Cream
 Sweet Cream, Chocolate or Strawberry Gelato
(other flavors available upon request)

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*

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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

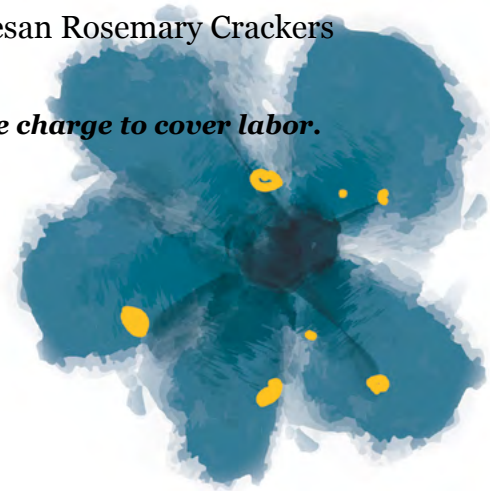
Snacks

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

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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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