



Corporate Buffet Menu

price per person, menu minimum of 10 guests- meals come with biodegradable disposable place settings.

- Salad and Sliders**-your choice of two sliders with garden salad (romaine lettuce, shredded carrots, cucumbers and tomatoes with home made ranch dressing) **9**
- egg salad, pimento cheese or chicken salad on a mini croissant
 - ham, swiss, and green apple on a slider roll
 - mini meatball sub
 - pork BBQ on a slider roll
- add soup: tomato basil, white bean and kale, chili, chicken tortilla **5**
- Western Round Up (GF-ask for garden salad with balsamic dressing)** - roasted quartered chicken or double basted bbq chicken, smashed potatoes, south-western salad (romaine, roasted corn, cheddar cheese and black beans, served with salsa ranch dressing), with rolls and honey butter **13**
- Southern Fried Chicken**- tender cooked fried chicken, mac & cheese, served with garden salad (romaine lettuce, shredded carrots, cucumbers, tomatoes, and house made ranch), with rolls and honey butter **14**
- Savory Chicken Pot Pie** - individual 5" chicken pot pies fresh made savory sauce with tender chicken, veggies and herbs with savory sauce, served with garden salad (romaine lettuce, shredded carrots, chopped cucumbers and tomatoes, and house made ranch dressing) with rolls and honey butter **12**
- Baked Potato and Salad (GF ask for balsamic dressing)** - large potato topped with julienne chicken, cheddar cheese, sour cream and margarine served with a garden salad (romaine, shredded carrots, chopped cucumbers, tomatoes, and house made ranch dressing) **13**
- The Carolina's (GF-except bread)** - pork barbeque smoked for 12 hours and hand pulled (6oz) with north and south carolina sauces, baked beans, cilantro corn, southern coleslaw, rolls and honey butter **13**
- Bourbon Glazed Pork Tenderloin (GF-except bread)** - bourbon glazed pork tenderloin with sweet potato souffle and caesar salad (romaine lettuce, shredded parmesan, and house made croutons with caesar dressing), with rolls and honey butter **13**
- Warm Taco Salad Bar (GF except flour tortilla)** chopped romaine lettuce with warm julienne chicken, pickled onions, cheddar cheese, black bean salad, fresh corn salsa, candied jalapeno and salsa ranch, served with corn tortilla chips and salsa (ground beef may be substituted, by request) **14**

Chicken Street Tacos (GF-except flour tortilla) slow cooked salsa shredded chicken, with (2) 6 inch flour tortillas, shredded lettuce, cheddar cheese, black bean salsa, fresh corn salsa, pickled onion, candied jalapeno, salsa ranch, served with cilantro rice with corn tortilla chips and salsa	14
Lasagna - fresh made tomato sauce with beef and Italian sausage, layered with pasta and ricotta, served with caesar salad (romaine lettuce, shredded parmesan, and house made croutons, with caesar dressing), with rolls and honey butter	13
Greek Chicken (GF) - mediterranean marinated chicken breast with black olives, cherry tomatoes, and feta cheese served with seasoned rice, greek salad (diced tomato, cucumber, red onion and homemade red wine vinaigrette) with rolls and honey butter	15
Chicken Marsala - sauteed chicken breast with marsala wine-infused mushroom sauce, served with smashed potatoes, caesar salad (romaine lettuce, shredded parmesan, and house made croutons with caesar dressing), with rolls and honey butter	15
Chicken Pesto (GF) - seared chicken topped with creamy pesto served with seasoned rice, and apple salad (romaine lettuce, granny smith apples, dried cranberries, feta cheese with citrus dressing) with rolls and honey butter	15
Chicken Piccata - lightly breaded chicken breast with a lemon wine sauce topped with capers served with smashed potato and an apple salad (romaine, granny smith apples, dried cranberries, feta cheese with citrus dressing) with rolls and honey butter	15
Chicken Florentine -chicken breast with spinach and three cheeses, served with roasted potato medley, and garden salad (romaine, shredded carrots, chopped cucumbers, tomatoes, and house made ranch dressing) with rolls and honey butter	15
Chicken Caprese (GF) - seared chicken topped with pesto, tomato and fresh mozzarella served with roasted potato medley, caesar salad (romaine lettuce, shredded parmesan, and house made croutons with caesar dressing), with rolls and honey butter	15
Salmon (GF) - hand cut fresh salmon cooked in a light bourbon sauce with seasoned rice and garden salad (romaine, shredded carrots, chopped cucumbers, tomatoes, and house made ranch dressing) with rolls and honey butter	18
ADD-ON SIDES	
Green Beans	2
Fresh Roasted Vegetables	3
Broccoli Rice Casserole	3
Smashed Red Potatoes	2
Sweet Potato Souffle	3
Roasted Potato Medley with Sweet Potatoes and Red Potatoes	2
Macaroni and Cheese	3
Rosemary Roasted Potatoes	2
Cilantro Corn	3
Roosevelt Baked Beans (baked beans with ground beef and bacon)	3
Au Gratin Potatoes	3

SUBSTITUTIONS

Stuffed Squash (GF)- stuffed with quinoa, roasted vegetables, and parmesan with a cheese crisp (can be made vegan)	8
Vegan Cauliflower Steak (GF) (Minimum of 3)- topped with fresh roasted vegetables with olive oil, salt and pepper	8
Vegetarian Lasagna (minimum if 10)-fresh made tomato sauce layered with vegetables pasta and ricotta cheese	8
Plant Based Burger - served with a bun, lettuce, tomato, and condiments; served crumbled; or served with vegetarian onion gravy	8
Vegetable Pot Pie - individual 5" pot pie, fresh made savory sauce with fresh vegetables and herbs	8
Salmon (6oz)(GF)- hand cut fresh salmon cooked in a light bourbon sauce	12
Shrimp (6oz)(GF)- seasoned large shrimp	10

BEVERAGES

includes disposable cups and ice

Fresh Brewed Sweet Tea or Unsweet Tea (gallon-serves 10)	12
Fresh Made Lemonade (gallon-serves 10)	14
Lemon Splashed Water (2 gallon dispenser- serves 20)	10
12 oz. Canned Soda or Sparkling Water	2
16 oz. Bottled Water	1

PLACE SETTINGS

China Service - includes appetizer and dinner white plates, silverware, beverage glass, water glass, and cloth napkin	6
Clear - 6" small plastic plates, clear fork and dinner napkin	1.5
White - 9" plastic plates, faux silver cutlery and dinner napkin	4
Chafer - Disposable with water pan and sterno	12
Disposable Tray	5
Disposable Bowl	2

GENERAL INFORMATION

Servers billed at hourly rate of 25.00 per hour - applies to setup, event and cleanup, One (1) server needed per 25 guests for service

Bartender billed hourly rate 35.00 per hour, applies to setup, event and cleanup, includes license and insurance

Delivery - minimum 15.00 with 5-mile radius, each additional mile is 2.00 per mile

Cancellations require 48 hour notice

Service Charge 15% service charge will be added to all catering orders to cover use of food table linen, chafers, sterno, equipment and serving utensils

Gratuuity 15% of food and beverage will be added to all catering orders for kitchen, sanitation, delivery and serving staff

Tax North Carolina and Mecklenburg County sales tax of 8.25% will be added

Credit Card payments are accepted with an additional 4% processing fee