

HORS D'OEUVRES DISPLAYS | STATIONS

Pricing based on duration of service and quantity of food stations

DISPLAYS

CHEF'S SELECTION CHEESE

Imported and Domestic Cheeses | Seasonal Fruits & Berries | Salthouse Jams | Assorted Nuts | Pane Di Vita Crostini | Assorted Crackers (V)

CHEF'S SELECTION CHARCUTERIE

Sliced Cured Meats | Dried Sausages | Salthouse Pâtés | Cornichons | Garlic Taffy | Assorted Mustards | Assorted Olives | Pane Di Vita Crostini

ITALIAN ANTIPASTO

Sliced Cured Meats | Roasted Peppers | Salthouse Mozzarella | Parmigiano-Reggiano | Marinated Artichokes and Mushrooms | Peruvian Peppers | Mustard Braised Cauliflower | Nicoise Olive Tapanade | Seasonal Caponata | Assorted Olives | Marcona Almonds | Pane Di Vita Crostini | Grissini Breadsticks

FARMER'S MARKET

Local Seasonal Crudite | Green Goddess Dip | Traditional Hummus | Assorted Seasonal Sliced Fruits & Berries | Mixed Nuts (V)

CHEF'S THE BEST OF SEASON

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Seasonal Sliced Fruits & Berries | Nuts | Olives | Sliced Cured Meats | Gourmet Mustards | Salthouse Smoked Salmon | Traditional Condiments: Caper | Crème Fraiche | Organic Egg | Lavosh Chips | Pane Di Vita Crostini

SOUTHERN ANTIPASTO

Chef's Selection of House Made Local Pickles | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton's Country Ham & North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Lavosh Chips | Benne Seed Wafers | Cheese Zingers

SALTHOUSE LOCAL CHILLED SEAFOOD

**Price per selection*

Half Shell: Local Fresh Oysters | Local Little Neck Clams | Shrimp Cocktail | Local Peel-n-Eat Shrimp | Mignonette | Cracked Pepper Cocktail | Fresh Lemon | Saltines

SALTHOUSE BISCUIT BAR

Choose 2 Housemade Biscuits: Buttermilk | Sweet Potato | Wisconsin Cheddar & Chive

Served with Chef's Selection of House Made Condiments: Smoked Cranberry Jam | Apricot Jam | North Carolina Apple Butter | Lusty Monk Mustard (NC) | Lemon-Boursin | Beet Cream Cheese | Bacon-Chive Butter | Whipped Butter, North Carolina Honey

Option to add: Choose 2 each Sliced Deli Meats & Cheeses: Roast Beef, Smoked Turkey, Black Forest Ham, Salami, Provolone, Swiss, Muenster, Cheddar

A LA CARTE SELECTIONS

** These items may be combined to build a station*

SALTHOUSE BISCUITS

**Price per selection*

Ham Biscuit: Mini Sweet Potato Biscuit | Black Forest Ham | Austrian Gruyere | Lusty Monk Mustard

Beef Tenderloin Biscuit: Mini Cheddar & Chive Biscuit | Shaved Tenderloin | Caramelized Shallot | Horseradish Dijonnaise

Pimento Cheese Biscuit: Mini Buttermilk Biscuit | Roasted Red Pepper Jam (V)

Fried Chicken Biscuit: Buttermilk Biscuit | Bourbon-Brown Sugar Gravy

STUFFED BABY POTATOES

Salthouse Smoked Salmon | Crème Fraiche | Fresh Lemon | Salmon Roe | Fresh Dill (GF)

SEASONAL CEVICHE CUPS

Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantains (GF)

SHRIMP & SAUSAGE PINCHOS

Local Shrimp | Sausage | Marinated Basil | Oven-Roasted Tomato (GF)

LOCAL SHRIMP LETTUCE WRAPS

Bibb Lettuce | Tarragon | Roasted Yellow Pepper | Greek Yogurt (GF)

MINI MEATLOAF CUPCAKES

Salthouse Thyme | Whipped Potato Purée "Frosting" | "Cherry" Tomato



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A LA CARTE SELECTIONS (CONT.)

ASHLEY FARMS COQ AU VIN

Braised Chicken | Pearl Onions | Mepkin Abbey Mushrooms |
Roasted Potatoes | Tomato Jus (GF)

ROSEMARY CHICKEN SPIEDIE

Tennessee Sorghum (GF)

BEEF STROGANOFF

Flank Steak | Grilled Vidalia Onion | Cremini Mushroom |
Crème Fraiche | Egg Noodle

SALTHOUSE KABOBS

**Price per selection*

Bell Pepper | Red Onion | Cremini Mushroom | Cherry Tomato
Beef: Chimichurri (GF)
Chicken: Sorghum Glazed (GF)
Vegetable: Pesto (GF, V)

MINI CRUDITE CUP

Local & Seasonal Fresh Vegetables
Choice of two: Sunflower Seed Hummus (GF, V, VE) |
Green Goddess (GF, V) | Candied Beet Coulis (GF, V)

FRIED GREEN TOMATOES

Goat Cheese Mousse | Roasted Yellow & Red Pepper Relish (V)

SALTHOUSE SLIDERS WITH HOUSE MADE CUCUMBER PICKLES AND SEA SALT POTATO CHIPS

**Price per selection*

Heritage Smoked BBQ Pork Sliders: Chef's Selection of
Sauces

Duck Confit Sliders: Black Pepper Mayo | Aged Gouda |
Pickled Red Onions | Fig Jam

Pulled Jerk Chicken Sliders: Garlic Aioli

Certified Angus Beef Burger Sliders: Aged Cheddar |
Salthouse Ketchup | Everything Bun

Mini Croque-Monsieur Sliders: Shaved Black Forest Ham |
Austrian Gruyere Mornay

Black Bean Cake Sliders: Roasted Red Pepper | Pimento Ranch (V)

Cheerwine Glazed Heritage Farms Pork Belly Sliders: Smoked
Duke's Mayo | House Made Pickles | Benne Seed Soft Rolls

Beef N Cheddar Sliders: Horseradish Crème Fraiche | Pickled
Red Onion | Smoked Cheddar Mornay | Everything Roll

SALTHOUSE DIPS WITH CHEF'S SELECTION OF CHIPS

**Price per selection*

Warm Crab (GF) | Truffle Artichoke (GF, V) | Caramelized Onion
(GF, V) | Traditional Hummus (GF, V, VE) | Roasted Red Pepper
Hummus (GF, V, VE) | Boiled Peanut Hummus (GF, V, VE) |
Chef's Pimento Cheese (GF, V) | Roasted Beet Pesto (GF, V) |
Sunflower Seed Hummus (GF, V, VE) | Buttermilk Ranch (GF, V) |
House Made Potato Chips (Sea Salt, BBQ Spice) (GF, V, VE) |
Lavosh (V, VE) | Crostini (V, VE) | Assorted Crackers (GF, V, VE) |
Pretzel Sticks (V, VE) | Pork Rinds (GF)

DINNER STATIONS

SALTHOUSE POTATO BAR

Roasted Fingerling Potatoes and Potato Purée with Toppings
to Include: Shredded Cheddar | Crumbled Blue Cheese |
Crumbled Bacon | Fried Shallots | Scallions | English Peas |
Hot Sauce | Sour Cream (V)

SALTHOUSE MAC-N-CHEESE BAR

Cavatappi Pasta | Five Cheese Mornay with Toppings to
Include: Neuskies Bacon | Oven-Roasted Tomato |
Wisconsin Cheddar | Chopped Asparagus | BBQ Fried Shallots |
Hot Sauce | Chives (V)

SALTHOUSE GRITS BAR

Creamy Slow Cooked White Grits with Toppings to Include:
Neuskies Bacon | English Pea | Scallion | Aged Gouda |
Shredded Parmesan | BBQ Fried Shallots | Pickled Pepper
Relish | Chopped Asparagus | Hot Sauce (GF, V)

FARMERS MARKET SALAD BAR

Assorted Seasonal Greens | Grains | Nuts | Cheese | Fresh
Accompaniments | Housemade Dressings & Vinaigrette
**option to add grilled chicken (GF, V, VE)*



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CHEF ATTENDED SELECTIONS

HERB RUBBED BEEF TENDERLOIN

Béarnaise Crema | Horseradish Dijonnaise | Assorted Rolls

GRILLED FLANK STEAK

Chimichurri | Pane Di Vita Famous Onion Rolls

BBQ RUBBED HERITAGE FARMS PORK LOIN

Charred Corn Relish | Pickled Jalapeño & Wisconsin Cheddar
Mini Corn Muffins

SMOKED TURKEY BREAST

Apricot Jam | Pane di Vita Assorted Rolls

SORGHUM & BLUEBERRY ROASTED HAM

Three Mustard Sauce | Hawaiian Rolls

PORCHETTA

Heritage Farms Pork Belly | Sage Breadcrumbs | Roasted
Garlic | Meyer Lemon | Parmesan

ROASTED OR GRILLED OYSTERS ON THE HALF SHELL

Chipotle-Bourbon Brown Sugar: Rosemary | Bulliet Bourbon

Rockefeller: North Carolina Pancetta | Spinach | Parmesan |
Herb Bread Crumb

Béarnaise: Tarragon Reduction | Hot Sauce | Lemon (GF)

Garlic & Pesto: Roasted Garlic | Fresh Herbs | Chili Oil (GF)

New Orleans Style: Parmesan | Romano | Garlic |

Fresh Parsley | Lemon (GF)

CHEF ATTENDED TASTING PLATE SELECTIONS: (CHEF PREPARED & PRESENTED PLATES)

SALTHOUSE CRAB CAKES

Shaved Carrot & Currant Slaw | Roasted Red Pepper Relish |
Remoulade

MAINE LOBSTER ROLL

Fresh Lobster Claw | Chervil | Lemon | Duke's Mayo |
Toasted Bun | Salthouse Potato Chips

SEASONAL, SUSTAINABLE & LOCAL PAN SEARED FISH SPRING / SUMMER:

Fresh Herbs | Pea Purée | Marinated Barley | Sweet Potato Strings

Seasonal Succotash | Candied Carrot Coulis (GF)

Compressed Melon | Heirloom Tomato | English Cucumber |

Pickled Red Onion | Fresh Basil | Watermelon Gastrique |

Crumbled Cornbread Crunch

Grilled Peaches | Baby Arugula | Dried Cranberry |

Candied Pecan | Local Honey Vinaigrette (GF)

FALL / WINTER:

Carolina Gold Rice Grits | Haricot Verts |

Smoked Tomato Nage (GF)

Local Sweet Potato Hash | Fried Brussels Sprouts |

Beet Beurre Rouge (GF)

Candied Ginger & Parsnip Purée | Roasted Shiitake Mushroom |

Kale Chips | Pomegranate Jus (GF)

ROSEMARY CHICKEN SPIEDIE

Cucumber, Mint & Lime Quinoa | Tennessee Sorghum

ROASTED LAMB SHOULDER

Goat Cheese Polenta | Mint Gremolata | Fried Shallot

COQ AU VIN

Braised Chicken Breast | Roasted Pearl Onion |

Shiitake Mushroom | Bacon Lardon | Farro | Chicken Jus (GF)

TENNESSEE HOT CHICKEN OR QUAIL

Carolina Gold Rice Sourdough | Fermented Green Tomato |

Buttermilk Ranch

SHRIMP PAD THAI

Rice Noodle | Local Egg | Bean Sprouts | Roasted Peanuts |

Fresh Cilantro | Lime Juice



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TASTING PLATE SELECTIONS (CONT.)

RACLETTE PHILLY CHEESESTEAK

Shaved Ribeye | Caramelized Onion | Cremini Mushroom | Bell Pepper | Raclette Cheese | Hoagie Roll | BBQ Frites & Cucumber Pickles

BBQ RIBS

St. Louis Ribs | Memphis BBQ Sauce | Blue Cheese Cole Slaw | Cornbread Muffins

SALTHOUSE SOFT TACOS

**Choose one selection*

Fresh Tortilla Chips & House Made Salsa

Buffalo Shrimp: Blue Cheese Coleslaw

Jerk Chicken: Avocado | Lime | Iceberg

Grilled Fish: Jicama & Pear Slaw | Avocado-Yuzu Purée | Green Papaya Relish

BRAISED SHORT RIB

Carolina Gold Rice Grits | Mepkin Abbey Mushroom Ragout | Herb Pesto

COUNTRY FRIED CHICKEN

Smoked Cheddar Mac-n-Cheese | Bourbon Brown Sugar Gravy

PAN SEARED BUTCHER'S STEAK

Roasted Haricot Verts with Shallots | Lemon Beurre Blanc (GF)

BUTTERNUT SQUASH RAVIOLI

Shaved Brussels Sprouts | Sage | Brown Butter | Candied Pecan (V)

CHEESE RAVIOLI

Heriloom Tomato Sauce | Lemon | Pistachios (V)

BOILED PEANUT FALAFEL

Cucumber Fregole | Green Garlic Yogurt | Red Pepper Hummus (V)

SALTHOUSE SHRIMP AND GRITS

Local Seared Shrimp | Bell Pepper | Onion | Tennessee Tasso Gravy

LATE NIGHT MUNCHIES

FRENCH FRY CONES

Garlic Aioli (GF, V)

POUTINE CONES

French Fries | Smoked Turkey Gravy | Cheese Curds | Smoked Aioli

FRIED CHICKEN BISCUIT

Tabasco Honey Butter OR Bourbon Brown Sugar Gravy

MINI CHEESE BURGER

Aged Cheddar | Salthouse Ketchup | Caramelized Onions | Everything Bun

MINI CHICKEN SAUSAGE CORN DOG

Lusty Monk Dijonaise

WALKING TACO

Fritos | Beef Chili | Sour Cream | Aged Cheddar | Scallion

SOFT PRETZEL BITES

Local Beer Cheese Mustard (V)

SALTHOUSE SNACKS

**presented in glass canisters with scoops and bamboo cones for self service (priced per selection)*

Pork Rinds (GF) | Smoked Chex Mix (V) |

Sea Salt Potato Chips (GF, V) | Boiled Peanuts (GF, V)

