



Catering Package Options



Appetizers (Choice of 2)

- **House Spiced Olives** with Spanish Marcona Almonds
- **Pimento Cheese and House Pickles** served with Crackers
- **Mediterranean Sampler** Baba Ganoush, Garlic Hummus, Pickled Tomatoes, and Olive Relish served with Cheesy Flatbread
- **Smoked Salmon and Trout Spread** topped with Caper Remoulade served with fresh Spinach tossed in Creamy Balsamic, Bacon, Red Onion, and served Crackers
- **Charcuterie** (when available) House Cured Meats and Sausages

Salads (Choice of 1)

- **House Salad** - Mixed Greens tossed in Creamy Balsamic topped with Pickled Green Beans
- **Harvest Salad** - Mixed Greens tossed in Gingered Apple Cider Vinaigrette topped with Feta, Mandarin Oranges, and Pecans
- **Classic Caesar Salad** - Romaine tossed in Creamy Caesar topped with Parmesan and Croutons

Entrees (Choice of 3)

- **Whole Balsamic Glazed Salmon** with Chili Rice and Sesame Salad
- **Whole Roasted Beef Tenderloin** topped with fresh Herbs and served with Garlic Rosemary Roasted Red Potatoes and Sautéed Green Beans
- **Roasted Duroc Pork Loin** with Mashed Sweet Potatoes and Pork Collard Greens
- **Painted Hills Beef and Veal Meatloaf** topped with Cabernet Veal Demi-Glace and served with Red Skinned Garlic Mashed Potatoes and Sautéed Green Beans
- **Bucatini Bolognese** - House-made Pasta tossed with Beef and Pork Bolognese topped with Parmesan
- **Pasta Puttanesca** - 4 Cheese Tortellini tossed with Tomatoes, Capers, Olives, Garlic, and Parsley topped with Smoked Ricotta
- **Chicken Pesto Pasta** - House-made Cresta Pasta and Grilled Chicken Breast tossed in fresh Herb Pesto topped with Parmesan
- **Smoked "Rotisserie" Springer Mountain Chicken** with Rice Pilaf and Braised Carrots finished with Herb Ju
- **Logan Turnpike Grits and Gulf Shrimp** with House-made Tasso Ham and Buttermilk Cornbread
- **Seasonal Seafood** (Scallops, Branzino, etc.)

Dessert (Choice of 1)

- **Key Lime Pie** with Cinnamon, Graham Cracker, and Pecan Crust
- **Patty's Chocolate Cake** - Dark Chocolate Pound Cake topped with Caramel Cream Cheese Mousse, Caramel Sauce, and Pecans
- **Peach Cobbler** with Ice Cream and Caramel Sauce

Batched Cocktails (Choice of 1)

- **Barrel Aged Manhattan** - Rittenhouse Rye, Punt E Mes Vermouth, Orange and Angostura Bitters
- **Coconut Basil Daiquiri** - Rhum Clement Mahina Coconut Liqueur, Basil infused Bacardi, Lime, Sugar
- **The Local** - Vodka, Elderflower Liqueur, Lime, Ginger Syrup
- **Bees Knees** - 229 Gin, Lemon Juice, Cook's Farm Honey