

Event Menu

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces. The centerpieces are arranged in wooden crates and contain a variety of flowers, including dahlias, hydrangeas, and purple and orange blooms. The table is set with white linens, glassware, and silverware, and is surrounded by wooden chairs. The background is a blurred outdoor setting with greenery and more floral arrangements.

OMNI GROVE PARK INN
EVENT MENUS



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED BREAKFAST

All plated breakfasts are served with orange juice, Stance regular and decaffeinated coffee and Numi Organic hot teas.

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STARTERS | CHOOSE ONE

Chef selected seasonal fruit cup *gf*

Parfait, granola, berries, yogurt *n*

Overnight oats, served chilled *n*

ENTRÉES | CHOOSE ONE

THE GROVE PARK

Cage-free scrambled eggs* *df gf*

Roasted Roma tomato *df gf*

Applewood-smoked bacon or fresh
sage sausage *df gf*

Lyonnais potatoes *df gf*

Biscuit

36 per person

FRENCH BROAD FRENCH TOAST

Fresh challah bread dipped in eggs, vanilla, cinnamon

Powdered sugar, warm Vermont maple syrup,
fresh berries

Applewood-smoked bacon or fresh
sage sausage *df gf*

36 per person

APPLE CINNAMON PANCAKES

Sweet cream mix, local apples, powdered sugar,
warm Vermont maple syrup

Chicken sausage links *df gf*

34 per person

VEGAN BREAKFAST SANDWICH

Open-faced gluten-friendly bagel, vegan egg, sliced
avocado, roasted red pepper, spinach, herbs, vegan
cheese *gf vg*

Potato hash *gf vg*

34 per person

BLUE RIDGE BREAKFAST BOWL

Charred butternut squash, puffed quinoa, cheese,
bean sprouts, avocado fruit relish, fried egg* *gf*

36 per person

MOUNTAIN QUICHE

Cheddar, spinach, peppers

Breakfast potatoes, bacon

Croissant

34 per person

BISCUITS & GRAVY

Hickory Nut Gap breakfast sausage

Sautéed greens

Buttermilk biscuits

32 per person



CONTINENTAL BREAKFAST

Additional juice options available at 90 per gallon. Continental breakfast prices are based on 1 hour of service and do not include seating or table service. Continental breakfasts requiring seating will be subject to an additional 4 per person. There is a 50 re-plating fee for the pastries and baked goods.

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EXECUTIVE CONTINENTAL

Orange juice

Coffee, decaffeinated coffee, hot tea, milks

Seasonal melon, berries, pineapple *gf vg*

Greek yogurt parfait, granola, berries

Steel-cut oatmeal, brown sugar, raisins, cinnamon

Baked breakfast pastries & muffins, fruit preserves, honey, butter

35 per person

CLASSIC CONTINENTAL

Orange juice

Coffee, decaffeinated coffee, hot tea, milks

Seasonal melon, berries, pineapple *gf vg*

Chia pudding with almond milk, dried fruits, served chilled *ngf*

Baked breakfast pastries & muffins, fruit preserves, honey, butter

32 per person

ENHANCEMENTS

SANDWICHES

Biscuit, pork sausage patty, cage-free egg*, Monterey Jack cheese

Croissant, bacon, cage-free scrambled eggs*, white cheddar

Breakfast burrito | Chorizo, cage-free scrambled eggs*, sharp cheddar, potato

Plant-based breakfast wrap | Egg, roasted peppers, spinach, cheese *gf vg*

10 per sandwich

QUICHE

Applewood-smoked bacon, ham, Gruyère cheese

Chicken sausage, tomato, peppers, smoked Gouda

Spinach, onion, Swiss cheese

10 per slice

GREEK YOGURT PARFAITS

Local honey, fresh fruit, granola *n*

9 each



BREAKFAST BUFFET

All breakfast buffets are served with orange juice, Stance regular and decaffeinated coffee and Numi Organic hot teas served tableside. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. There is a 50 re-plating fee for the pastries and baked goods.

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SUNSET TRAIL BREAKFAST

Açaí cups, chia seeds, fresh berries, vegan yogurt *gf vg*

Seasonal whole fruit *df gf*

Deconstructed parfait bar | Mixed berries, granola, green yogurt, sweetened yogurt, chia seeds, dried fruit *n*

Mediterranean egg scramble*, tomato, peppers, onion *gf*

Rosemary hash browns *gf*

Steel-cut oats, walnuts, blueberries, flax seeds, pumpkin seeds *n*

Maple & blueberry sausage *df gf*

Apple chicken sausage *df gf*

47 per person

AMERICAN CLASSIC

Seasonal melon, fresh berries, pineapple *df gf*

Greek yogurt sweetened with local honey

Strawberry smoothie *gf*

Baked muffins & biscuits, fruit preserves, honey butter

Cage-free scrambled eggs*

Steel-cut oatmeal or cheddar grits

Daily potato selection *gf vg*

Applewood-smoked bacon or fresh sage sausage *df gf*

40 per person

COUNTRY BREAKFAST

Seasonal melon, berries, pineapple *df vg*

Greek yogurt sweetened with local honey *gf*

Baked breakfast pastries & muffins, fruit preserves, honey butter

Buttermilk biscuits, sausage gravy

Cage-free scrambled eggs* *df gf*

Cheddar grits *gf*

Daily potato selection *gf vg*

Petite sweet potato pancakes, honey butter, warm Vermont maple syrup

Country sausage links

44 per person

BAGEL SHOP

Assorted bagels

Spreads | Plain, honey walnut, dill citrus, avocado smear

Honey ham, smoked salmon, applewood-smoked bacon

Scrambled eggs*

Sliced cucumbers, sprouts, shredded cabbage, sliced tomato, red onion, shaved radish

Tofu scramble

Strawberry jam, peach jam, apple butter

Cajun seasoning, everything seasoning, cinnamon sugar

Groewood breakfast potatoes, scallions, paprika

47 per person



BREAKFAST STATIONS

Enhancements are to be added to breakfast buffet menus. Enhancements are not available on their own and require a minimum of 30 people. Prices based on 1.5 hours of service. Chef attendant required at 150 per chef, with one chef per 75 people.

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STATIONS

STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins, cinnamon, walnuts, fresh berries

10 per person

QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans, almond milk *gf vg*

10 per person

PANCAKE STATION

Buttermilk pancakes, sweet potato pancakes

Warm Vermont maple syrup, butter, whipped cream, honey butter, fruit compote

17 per person | attendant required

CHALLAH FRENCH TOAST STATION

Fresh challah bread dipped in egg, vanilla, cinnamon

Warm Vermont maple syrup, sweet butter, whipped cream, jams, fresh berries

17 per person | attendant required

OMELET & CAGE-FREE EGG STATION

Ham, applewood-smoked bacon, smoked salmon, chorizo *gf*

Tomato, green peppers, spinach, mushrooms, onion

Assorted cheeses, salsa

Cage-free, scrambled or fried eggs, egg whites*

20 per person

attendant required | prepared to order

SPA-INSPIRED SMOOTHIES

Coconut, mango, coconut milk, juice, agave

Blueberry açai, yogurt, juice, banana

Banana oat, almond milk, almond butter, juice, oats

14 per person

JUICING STATION

Celery, apple, cucumber

Beet, kale, ginger

Carrot, lemon, orange

14 per person



BOXED BREAKFAST

All boxed breakfasts are served with Stance regular and decaffeinated coffee, Numi Organic hot teas and bottled orange juice. Boxed breakfasts require a minimum of 10 people. Prices based on one hour of service.

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SANDWICHES | CHOOSE TWO

Smoked ham, cheddar, croissant

Fried chicken, biscuit

Scrambled cage-free eggs*, cheddar, chives, whole wheat wrap, salsa

Gluten-free bagel, vegan egg, avocado spread, arugula, shaved red onion *gf vg*

FRUIT | CHOOSE ONE

Seasonal fruit salad *df gf*

Seasonal whole fruit *gf vg*

BAKERY | CHOOSE ONE

Blueberry muffin

Banana & pecan crumb muffin

Doughnut

SIDES | CHOOSE ONE

Yogurt *gf*

Granola bar *n*

High energy trail mix *n*

40 per person



BRUNCH

All brunch buffets are served with choice of orange juice, Stance regular and decaffeinated coffee, Numi Organic hot teas or iced tea served tableside. Prices based on 1.5 hours of service. Chef attendant required for Charlotte Street at 150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people.

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MACON AVENUE

STARTERS

Fresh fruit salad, honey, mint *df gf*

Assorted bagels, cream cheese

Smoked salmon* display, chopped egg, tomato, red onion, capers, lemon *df gf*

Biscuits, fruit preserves, honey, sweet butter

Chef selected field greens, garnishes, dressings *gf vg*

Marinated cucumber, tomato, red onion, arugula, feta *gf*

CLASSICS

French toast, honey butter, warm Vermont maple syrup

Vegetable & egg scramble* | Asparagus, tomato, mushroom *df gf*

Applewood-smoked bacon *df gf*

Country sausage links *df gf*

Nana's hash brown casserole *gf*

Seared mountain trout, lemon beurre blanc *gf*

DESSERT

Bread pudding, caramel sauce, crème anglaise
60 per person

CHARLOTTE STREET

STARTERS

Seasonal melons, berries, pineapple *gf vg*

Greek yogurt sweetened with local honey *gf*

Assorted bagels

Cream cheese, smoked salmon*, chopped egg, tomato, red onion, capers, lemon *df gf*

Biscuits, fruit preserves, honey, sweet butter

Chef selected field greens, garnishes, dressings *gf vg*

Tomato salad, fresh basil, balsamic vinegar, olive oil *gf*

CLASSICS

Sweet cream pancakes, warm Vermont maple syrup

Omelets made with cage-free eggs* *gf*

Applewood-smoked bacon *gf*

Country sausage links *gf*

Rosemary hash browns *df gf*

Butternut squash ravioli, sun-dried tomatoes, corn, fava beans

DESSERT

Chef seasonal cobbler à la mode
60 per person | attendant required



BRUNCH BEVERAGES

Bartender required for Bloody Mary Bar at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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BLOODY MARY BAR

Bloody Mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon, hot sauces

Silver vodka | 15 per drink | attendant required

Gold vodka | 17 per drink | attendant required

MIMOSA STATION

Champagne, orange juice, peach nectar, cranberry juice

12 per drink

SANGRIA STATION

White or red sangria, wine, fresh fruit

14 per drink





BREAKS

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MID-MORNING BREAK

SNACKS

Citrus salad cups *gf vg*

GoMacro bars, granola bars *n*

Dried fruit mix *gf vg*

BEVERAGE

Carrot juice cleanser

28 per person

NITRO COFFEE BREAK

SNACKS

Assorted biscotti

Omni chocolate bark

Chocolate espresso cookies

BEVERAGES

Nitro coffee

Cold brew coffee

Energy drinks, regular and sugar free

Flavored syrups, whipped cream, shaved white & dark chocolate

32 per person

CAROLINA BREAK

SNACKS

Assorted flavors of local beef jerky *df gf*

Seasonal tartlet, fresh fruit

Warm pimento cheese dip, sesame crackers

Smoked almonds *gf vg*

BEVERAGE

Local craft sodas

28 per person

Local hard ciders | 10 additional per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

Spiced apple muffins, apple butter

Warm apple turnovers

Apple pie trail mix | Dried apples, yogurt-covered raisins, granola *n*

A bushel of seasonal apples *gf vg*

BEVERAGE

Cold-pressed apple cider, served hot or cold

28 per person



BREAKS

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BUILD-YOUR-OWN TRAIL MIX

INGREDIENTS

Raw almonds, raw cashews, walnuts, roasted pecans, honey roasted peanuts

Yogurt-covered raisins, yogurt-covered pretzels

Chocolate chips, M&M's

Dried apple, dried apricot, dried pineapple, dried kiwi

Wasabi peas, sesame sticks

BEVERAGES

Local craft sodas

28 per person

ENERGY BREAK

SNACKS

Candied ginger *gf vg*

Seasonal berry skewers, brown sugar yogurt sauce *vg*

Open-faced apple sandwiches, nut butter, fruit *gf vg*

Avocado hummus, toasted pita

BEVERAGE

Cucumber & honeydew melon refresher *gf vg*

28 per person

SWEET TREAT DOUGHNUT BREAK

Cinnamon sugar

Glazed yeast

Chocolate-dipped yeast

BEVERAGE

Nitro coffee, served hot or cold

26 per person

MEDITERRANEAN SNACKS

Imported & domestic cheeses, local sausages, cured meats *gf*

Berries, pickled vegetables *gf*

Jams, mustards *gf*

Rustic breads, lavash

BEVERAGE

Infused water

28 per person

CANDY STORE COUNTER SNACKS

Sour Patch Kids, Reese's Pieces, Twizzlers, Kit Kat chocolate wafer bars, jelly beans, malted milk balls, Hershey's mini chocolate bars

BEVERAGE

Soda floats, vanilla ice cream

28 per person



BREAKS

Prices are based on 30 minutes of service. A bartender is required for Nimbu Pani at 150 per bartender for 2 hours, 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Prices based on 30 minutes of service. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

REFRESH BREAK

SNACKS

Chocolate-dipped orange slices, sea salt *gf vg*

Cucumber mini bites, dill cream, bean purée, pimento *gf*

Crispy garbanzo beans, Cajun-rubbed *gf vg*

BEVERAGES

Watermelon punch, lime, lemon, mint
30 per person

Nimbu Pani, sweet & salty Indian limeade and gin | 14 additional per drink

BALLPARK BREAK

SNACKS

Jumbo soft pretzels, honey mustard, beer cheese

Freshly popped popcorn *gf*

Mini kosher hot dogs served with traditional condiments *df*

Assorted candy bars

BEVERAGES

Lemonade, sweet tea sweetened with agave nectar
28 per person

ENERGY BREAK

SNACKS

Candied ginger *gf*

Seasonal berry skewers, brown sugar yogurt sauce

Open-faced apple sandwiches, nut butter, fruit *n gf vg*

Avocado hummus, toasted pita

BEVERAGE

Cucumber & honeydew melon refresher *gf vg*
28 per person

GARDEN GRAZER

SNACKS

Assorted macarons

Hummus, crudité, individual cups *gf vg*

Energy bites, peanut butter, chia, dried fruit *n vg*

Keto bombs, cream cheese, bacon, cheddar *gf*

BEVERAGE

Cold brew green tea sweetened with local honey
26 per person

CHIPS + DIPS

SNACKS

Kettle chips, vegetable chips, pita chips, crackers, seasonal crudités

Avocado hummus, French onion & bacon dip, spinach & artichoke dip *gf*

BEVERAGE

Iced tea, sweet and unsweetened
26 per person

À LA CARTE

Pastries and sweets require a minimum order of one dozen. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SNACKS

Seasonal whole fruit *gf* | 48 per dozen

Seasonal fruit skewers, yogurt honey dipping sauce, white chocolate glaze *gf* | 60 per dozen

Individual bags of chips, pretzels, popcorn | 6 each

Candy bars | 8 each

Kind bars | 9 each

Warm jumbo pretzels, honey mustard, beer cheese | 60 per dozen

Mini hot dogs, ketchup, mustard, relish *df* | 70 per dozen

Fresh bagged popcorn | 8 each

Mixed nuts *gf vg* | 40 per pound | 9 per individual bag

Trail mix, savory or sweet | 42 per pound | 9 per individual bag

GoMacro bars | 10 each

Energy bombs | Peanut butter, agave, chia seeds, oats, dried fruit *vg* | 70 per dozen

Assorted flavors of local beef jerky | 49 per pound | 11 per individual bag

Traveling crudité box | Red pepper hummus, seasonal vegetables, pita chips | 14 each

PASTRIES & SWEETS

Doughnuts | 70 per dozen

Granola bars | 60 per dozen

Macro bars | 70 per dozen

Bagels with cream cheese | 70 per dozen

Seasonal coffee crumb bars | 70 per dozen

Lemon squares | 70 per dozen

Baked cookies | 60 per dozen

Chocolate moelleux *gf* | 70 per dozen

Coconut moelleux *gf* | 70 per dozen

Chocolate-dipped rice Krispies treats *gf* | 70 per dozen

Marshmallow fluff cereal bars | Puffed rice, Coco Puffs, Fruit Loops | 70 per dozen

Novelty ice creams & Italian ice | 72 per dozen

Hiker's delight | Golden cake, clusters of dried fruit, nuts, soaked in local spirits | 70 per dozen

Brownies & blondies | Double-fudge brownies, chocolate hazelnut brownies, white chocolate blondies | 70 per dozen



PLATED LUNCH

Two-course plated lunches are served with choice of starter OR dessert, entrée and freshly baked rolls with butter. Iced tea and coffee service available upon request. Option to add a 3rd course at 10 per person.

For additional entrée selections (maximum is 2), 15 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and selection to ensure seamless service.

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ENTRÉES

Includes beverage service

PORK BELLY ROULADE

Apple relish, crispy fingerling potatoes, parsnip purée *gf*

48 per person

SHRIMP & GRITS

Red-eye gravy, stone-ground grits, crispy broccoli rabe *gf*

48 per person

CHIMICHURRI CHICKEN

Carolina rice blend, sautéed greens *df gf*

46 per person

BAKED MOUNTAIN TROUT

Lentil pilaf, citrus slaw, crisped rice *gf*

48 per person

CAULIFLOWER STEAK

Beet purée, Appalachian greens, puffed quinoa *gf vg*

40 per person

TWICE-BAKED SWEET POTATO

Vegetable hash, corn cream *gf*

40 per person

STARTERS

Rice paper rolls | Cabbage, carrot, cucumber, poached shrimp, Thai barbecue sauce *gf*

Cucumber salad | Vinegar-marinated pickled onion, wild arugula *gf vg*

Smoked blueberry & greens | Mixed greens, blackberry vinaigrette, local goat cheese *gf*

Caesar | Baby romaine, heirloom baby tomatoes, shaved parmesan, lemon dressing, focaccia croutons

Beet & fennel | Baby watercress, toasted almonds, champagne dressing *df gf vg*

SOUPS

Chilled yellow tomato gazpacho | Pickled jalapeño, radish *gf vg*

Corn chowder | Potato, corn, poblanos *gf*

Heirloom tomato bisque | Cream, garden basil *gf*

She-crab soup | Peppers, cream, crab *gf*

DESSERT

Cheesecake sandwich cookie

Banana cream puff

Mini caramel flan

Chocolate moelleux



LUNCH BUFFET

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GARDEN PARTY SALAD STATION

Gazpacho *gf vg*

Romaine, mixed greens, arugula *gf vg*

English cucumbers, carrots, chickpeas, roasted beets, onion, tomato *gf vg*

Croutons, shredded cheese, feta

Toasted pecans, sunflower seeds *n*

Buttermilk herb dressing, red wine vinaigrette *gf*

ENTRÉES

Marinated flank steak* *df gf*

Grilled chicken with garlic *df gf*

Citrus-poached shrimp *df gf*

ACCOMPANIMENTS

Local vegetable hash *gf vg*

Quinoa corn cakes, red pepper coulis *gf vg*

Naan, garlic, herbs

DESSERT

Graham cracker cake, orange curd, white chocolate, cream

60 per person

PEACE, LOVE, VEGGIES STARTERS

Energy shooter | Celery, spinach, apple *gf vg*

Chilled beet salad | Vegan cheese, champagne vinaigrette *gf vg*

Charred green bean salad | Toasted sesame seeds, maple vinaigrette *gf vg*

Roasted mushroom & fennel salad | Local greens, herb dressing *gf vg*

ENTRÉES

Corn quinoa cakes, red pepper coulis, charred greens *gf vg*

Impossible bratwurst, caramelized onions, peppers *gf vg*

White bean cassoulet, creamy polenta *gf vg*

Vegetable power skillet | Farro, cauliflower, cherry tomatoes, vegan pesto, fried chickpeas *vg*

ACCOMPANIMENTS

Spaghetti squash roasted with fresh herbs, olive oil *gf vg*

DESSERT

Vegan chocolate mousse verrine

50 per person

ENHANCEMENTS

Grilled chicken *df gf* | 8 per person

Seared salmon *df gf* | 8 per person



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SEELEY'S PICNIC

STARTERS

Coconut kale soup | Peppers, garbanzo beans *gf vg*

Broccoli salad | Cranberry, cheddar, tarragon dressing *gf*

Sweet & sour slaw | Cabbage, carrot, red wine vinegar *gf vg*

Quinoa salad | Avocado, cucumber, red onion, tomato, olives, citrus dressing *gf vg*

Charred corn salad | Mixed greens, peppers, tomato *gf vg*

ENTRÉES

Pressed Cajun turkey sandwich | Sourdough, cheddar

Caprese sandwich | Basil pesto, fresh mozzarella, spinach, heirloom tomato, balsamic reduction

Classic Rueben | Sauerkraut, thousand island, Swiss, marbled rye

Jalapeño popper grilled cheese | Cheese, jalapeño, parsley *gf vg*

ACCOMPANIMENTS

Kettle chips, paprika, peppercorn *df*

Veggie chips | Beets, sweet potato, rutabaga *gf vg*

DESSERT

Lemon poppy seed cake, Chantilly cream

58 per person

MOUNTAIN MARKET

STARTERS

Vegetable minestrone | Orzo, zucchini, bean, squash, tomato *vg*

Tomato bisque | Heirloom tomato, cream, garlic, basil *gf*

Chicken & sausage gumbo, white rice, okra

SALADS

Traditional Caesar | Romaine, shaved parmesan, focaccia croutons

Mixed greens, seasonal berries, beets, carrot, tomato, red wine vinaigrette *gf vg*

Marinated cucumber salad | Dill, red onion, red pepper flakes, rice wine vinegar *gf vg*

TOPPINGS

Grilled & chilled chicken breast, sliced thin *df gf*

Chopped meats | Salami, capicola, turkey *df gf*

Mediterranean olive blend *df gf vg*

BREADS

Garlic breadsticks, cheesy bread, brioche rolls, butter

DESSERT

Key lime tart *gf*

58 per person



LUNCH BUFFET

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BUDDHA POWER BOWL

STARTERS

Black bean & vegetable chili, cilantro cream *gf vg*

Grilled pita, red pepper hummus, cucumber relish

STARCH

Farro, brown rice, quinoa, charred sweet potatoes

VEGETABLES

Cucumber, carrot, cabbage, spinach, tomato, charred mushrooms, roasted cauliflower, Brussels sprouts *gf vg*

PROTEIN

Chickpeas, chicken, shrimp, marinated tofu

ACCOMPANIMENTS

Avocado, cheddar, feta, Thai barbecue sauce, herb & citrus vinaigrette, cilantro & lime cream sauce, sweet chili peanut sauce *gf*

DESSERT

Chocolate fudge brownie, caramel, chocolate ganache, whipped cream

60 per person

FROM THE WOK

STARTERS

Tempura-fried nori, spicy aioli

Baby bok choy, glass noodles, carrot, cilantro *gf vg*

Raw vegetable salad | Beans, carrot, cabbage, citrus vinaigrette *gf vg*

ENTRÉES

Thai chicken | Citrus soy sauce, red onion, red bell pepper, scallion, cilantro, mint *df gf*

Korean steak* | Korean red chili sauce, carrot, bean sprouts, red onion, green beans, scallion, toasted sesame seeds *df*

Spicy tofu | Crispy tofu, carrot, green onion, chopped peanuts, ginger lemongrass sauce *gf vg*

ACCOMPANIMENTS

Brown fried rice, egg*, carrot, peas, mushroom *gf*

Vegetable stir-fry, soy, chili, edamame *gf vg*

Boa buns *df*

Shishito peppers, toasted cashews *gf vg*

DESSERT

Berry matcha Swiss roll, vanilla Chantilly

60 per person



BOXED LUNCH

All box lunches are served with soda and bottled water. Boxed lunches require a minimum of 10 people. If more than three entrée selections are requested add an additional 2 per person, per additional selection.

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ENTRÉES | CHOOSE THREE

Smoked turkey, smoked gouda, arugula, tomato, apple-pepper jelly on grilled ciabatta

Italian hoagie | Ham, turkey, salami, mozzarella, provolone, basil pesto on traditional sub roll

Roast beef*, watercress, heirloom tomato, pickled red onion, horseradish aioli, grilled kaiser roll

Grilled chicken breast, sun-dried tomato pesto, mozzarella, crisp romaine, garlic wrap

Mixed greens, cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette *gf*

Vegan cold cut wrap | grilled gluten-friendly tortilla, shredded carrots, pea tendrils, spinach, tomato, cabbage, avocado green goddess cream *gf vg*

SIDES | CHOOSE ONE

Cavatappi pasta, pesto, peas, carrot, broccoli

Southern potato salad | Red bliss, mayo, mustard, relish *df gf*

Garbanzo beans, tomato, olives, peppers, herbs *gf vg*

Chilled quinoa, corn, onion, peppers *gf vg*

ACCOMPANIMENTS CHOOSE ONE

Kettle chips *df gf*

Trail mix *ngf vg*

Fresh whole fruit *gf vg*

DESSERTS | CHOOSE ONE

Double-fudge brownie

Oatmeal cookie

Puffed rice square *gf*

52 per person

ENHANCEMENT

Grilled chicken for mixed salad *df gf*

3 additional per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item.

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HOT APPETIZERS

Phyllo stuffed with spinach, feta

Chicken satay, Thai peanut sauce *df gf*

Breaded artichoke, Boursin cheese

Sun-dried tomato & basil phyllo

Tempura-fried okra, smoked aioli

8 per piece

Duck spring roll, sriracha hoisin sauce *df*

Beef satay*, Thai peanut sauce *n df gf*

Mushroom cap, vegetable ratatouille, parmesan *gf*

Vegetable spring roll *df*

Pork pot sticker *df*

9 per piece

Beef Wellington*, horseradish cream

Caramelized brie, almonds & pear in phyllo

Lamb lollipop, jalapeño mint reduction *df gf*

Mini crab cake, remoulade

Coconut shrimp, sweet chili hoisin

10 per piece

CANAPÉS

Heirloom tomato bruschetta, toasted garlic, basil, pecorino, balsamic reduction, olive oil

Skewered blue cheese-stuffed Medjool dates wrapped in bacon *gf*

Mushroom pâté, toast points, pickled red onion *vg*
8 per piece

Cantaloupe kebab, prosciutto, whipped chèvre *gf*

Togarashi seared tuna*, Thai barbecue sauce *df gf*

Smoked shrimp, tropical fruit salsa, honey rum glaze *df gf*

Roasted beet stack, local cheese, mustard seeds *gf*
9 per piece

Steak* tartare push pop, blue cheese aioli, parsley, fennel *gf*

Lobster & watermelon gazpacho *df gf*

Smoked duck breast pipette, cracklings, blackberry jam *df gf*

10 per piece



STATIONS

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IMPORTED & DOMESTIC CHEESE

Fresh fruit, dried fruit, jams, lavash, rustic breads *gf*

1 hour | 23 per person

2 hours | 34 per person

MOUNTAIN GREENS

Mixed greens, arugula, romaine, carrot, cherry tomatoes, feta cheese, chickpeas, English cucumber, roasted beets, croutons, pecans *gf*

Buttermilk herb dressing, champagne vinaigrette *gf*

1 hour | 23 per person

2 hours | 34 per person

VERTICAL SALAD DISPLAY

Mixed greens, cucumber, tomato, feta, pesto *gf*

Roasted root vegetables, watercress, champagne vinaigrette *gf vg*

Edamame, celery, fennel, lemon poppy seed vinaigrette *gf vg*

1 hour | 23 per person

2 hours | 34 per person

MEAT + GREET CHARCUTERIE

Imported meats, fresh mozzarella, pesto, marinated & pickled vegetables, rustic breads, lavash

HUMMUS & VEGETABLE CRUDITÉS

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef-selected seasonal vegetables, buttermilk dip *gf*

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry cherry fig compote, seasonal fruit, berries, baguette crostini *gf*

1 hour | 36 per person

2 hours | 54 per person

LIVING GARDEN

Mixed greens, arugula, romaine lettuce

Carrots, cherry tomatoes, English cucumbers, roasted beets, chickpeas, feta, croutons, pecans

Buttermilk herb dressing, champagne vinaigrette

1 hour | 22 per person

2 hours | 33 per person



STATIONS

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SLIDER TRIO

MAIN

Smoked pork belly, citrus slaw, Cajun cream, brioche roll

Black bean patty, green goddess sauce, wheat roll *vg*

American wagyu beef*, caramelized onion, blue cheese, brioche roll

ACCOMPANIMENTS

Kettle chips, onion rings

Mayo, ketchup, mustard

1 hour | 34 per person

2 hours | 51 per person

POTATO STATION

POTATOES

Garlic smashed red bliss *gf*

Herb cracked fingerlings *gf vg*

Mashed maple jerk sweet potatoes *gf*

ACCOMPANIMENTS

Cheddar, Boursin, butter, sour cream, chives, cilantro, sautéed mushrooms, bacon, pulled pork, brown sugar, marshmallows

1 hour | 30 per person

2 hours | 45 per person

GRITS STATION

MAIN

Stone-ground grits, corn stock, cream *gf*

ACCOMPANIMENTS

Herb shrimp, pulled pork, Tasso ham, smoked chicken, charred vegetables *gf*

Tomato, scallion, peppers, roasted peppers, peas, charred corn, herbs, Cajun butter *gf*

Cheddar, parmesan, goat cheese *gf*

BREADS

Biscuits, cornbread muffins

1 hour | 32 per person

2 hours | 48 per person

SOUTH OF THE BORDER

MAIN

Pork carnitas, shaved radish, cilantro

Blackened mahi, jalapeño, lime, red onion

Queso dip, jalapeño, chorizo

ACCOMPANIMENTS

Sofrito, peppers, onion, lime

Corn tortilla chips, soft flour tortillas

1 hour | 38 per person

2 hours | 57 per person



STATIONS

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CHICKEN WINGS BAR

BONE-IN WINGS

Traditional hot, Thai barbecue, garlic parmesan *df*

ACCOMPANIMENTS

Celery, carrots *gf vg*

Blue cheese, buttermilk herb dressings

1 hour | 34 per person

2 hours | 51 per person

RICE BAR

STIR FRIED RICE

Egg*, soy, carrot, baby corn, peas *df gf*

SAFFRON RICE

Saffron, coconut milk, celery, carrot, onion *gf vg*

RISOTTO

Parmesan, parsley, cream, vegetable stock *gf*

1 hour | 30 per person

2 hours | 45 per person

VEGETABLE BAR

Roasted rainbow carrots, maple citrus glaze *df gf*

Jumbo asparagus, cracked pepper *gf vg*

Seasonal Appalachian grown vegetable medley *gf vg*

1 hour | 30 per person

2 hours | 45 per person

BAMBOO STEAMER

MAIN

Brisket* bao buns, chili cucumber, sriracha aioli

Coconut shrimp *gf vg*

Vegetable spring rolls, sweet chili

ACCOMPANIMENTS

Cucumber, carrot, sesame salad, rice wine vinaigrette, soy *gf vg*

Steamed edamame, sea salt *gf vg*

Sweet chili sauce, ponzu, spicy aioli, Thai peanut sauce

1 hour | 38 per person

2 hours | 47 per person

SEAFOOD ON ICE

Citrus poached shrimp *df gf*

Garlic steamed clams *df gf*

Steamed mussels *df gf*

Cocktail sauce, mignonette, lemon wedges *df gf*

60 per person

SNOW CRAB CLAWS

Drawn butter, served hot or cold

86 per dozen



CARVING STATIONS

Chef attendant required at 150 per chef, with one chef per 75 people. Maximum service time of 2 hours.

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Per person charge minimums listed.

PORK

ROASTED PORK LOIN

Lusty Monk jus, arugula, orange fennel relish, buttermilk biscuits

20 per person | minimum 15 persons

SMOKED WHOLE PIG

Low 'n slow, hoppin' john rice & beans, North Carolina barbecue & mustard sauces *gf*

18 per person | minimum 50 persons

POULTRY

BEER CAN CHICKEN

Five-bean salad, Lusty Monk mustard, cornbread muffins *gf vg*

15 per person | minimum 10 persons

SMOKED TURKEY BREAST

Citrus aioli, apple stuffing, turkey jus *df*

15 per person | minimum 10 persons

SEAFOOD

VERLASSO SALMON*

Skin-on fillet, grilled pita point, pickled watermelon salsa, guava barbecue sauce *df*

40 per person | minimum 10 persons

ROASTED WHOLE GROUPER

Salt-crusted, flour tortillas, mango & pepper slaw, cilantro sour cream, lime wedges

45 per person | minimum of 10

BEEF

GARLIC-RUBBED STEAMSHIP*

Creamy horseradish, peppercorn aioli, rustic bread

20 per person | minimum 150 persons

BEEF TENDERLOIN*

Roasted whole, pearl onion jus, gremolata, rosemary loafs

55 per person | minimum 10 persons

BONE-IN PRIME RIB*

Garlic-crusted, pearl onion jus, horseradish cream, raw horseradish, pretzel rolls

50 per person | minimum 20 persons



DESSERT STATIONS

All stations require a minimum of 15 people, with a maximum of one service hour per station. S'mores display ordered for outdoor venues includes firepit and lighting. Chef attendant required for Bananas Foster at 150 per chef, with one chef per 75 people.

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CAROLINA MINI PIE BAR PIES

Southern bourbon pecan

Key lime, toasted meringue *gf*

Silky chocolate cream

Apple tart

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person

CHOCOLATE STATION TREATS

Milk chocolate nut clusters

Mini almond butter cookies dipped in dark chocolate

Omni chocolate bark

Assorted truffles

Assorted French macarons

30 per person

S'MORES

Graham crackers, marshmallows

Milk chocolate bars, peanut butter cups, peppermint patties

Toasted coconut

Caramel sauce, strawberry preserves

28 per person

FONDUE STATION

Warm caramel sauce

Milk chocolate fondue

Pound cake, rice puff squares, assorted cookies

Seasonal berries, fruits

30 per person

TREATS BAR

Cream puffs, custard, powdered sugar

Mini crème brûlées

Cupcakes, buttercream

34 per person

BANANAS FOSTER SUNDAE FLAMBÉ

Fresh bananas flambéed with dark rum, brown sugar

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person | attendant required



PLATED DINNER

All plated dinners are served with your choice of starter, entrée and choice of dessert, freshly baked rolls with butter, Stance regular and decaffeinated coffee and Numi Organic hot teas, served tableside.

For additional entrée selections (maximum is 2), 25 for each entrée will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and selection to ensure seamless service.

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MEATS

SEARED BEEF FILET*

Garlic smashed potatoes, sautéed asparagus, red wine & pearl onion confit *gf*

110 per person

BRAISED SHORT RIB*

Parsnip purée, radish & apple slaw, charred broccoli rabe *gf*

92 per person

BEEF SPINALAS*

Ribeye cap roulade, spinach, tomato, mozzarella, beef demi-glace, twice-baked potato, greens *gf*

95 per person

BACON-WRAPPED PORK LOIN

Parmesan grits, vegetable ragout, apple mustard sauce *gf*

88 per person

SEAFOOD

SEAFOOD PASTA PAELLA

Mussels, shrimp, peppers, saffron, linguini *df*

88 per person

VERLASSO SALMON FILLET*

Lemon beurre blanc, creamy polenta, wilted greens *gf*

88 per person

SEARED MARKET FISH

Beluga lentils, charred corn cream, vegetable mélange *df gf*

98 per person

POULTRY

CHICKEN CARBONARA

Smoked chicken, bacon, bell peppers, garlic cream sauce, fettuccine

82 per person

BRINED CHICKEN BREAST

Citrus-brined, chimichurri sauce, herbed fingerling potatoes *df gf*

82 per person

STUFFED CHICKEN

Mushroom, spinach, artichoke, charred tomato sauce, herbed risotto, broccolini

82 per person



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DUO

BLACKENED SALMON* & SHORT RIBS

Lemon beurre blanc, baby carrots, parsnip purée *gf*
120 per person

ROSEMARY BEEF FILET* & BRINED CHICKEN BREAST

Smashed potatoes, broccolini, chimichurri *gf*
115 per person

BEEF FILET* & JUMBO LUMP CRAB CAKE

Mascarpone whipped potato, roasted Brussels, tomato chutney, Dijon, beurre blanc
130 per person

MOUNTAIN TROUT & CRAB

Baked North Carolina trout, crab, fennel, asparagus, brown butter, sweet potato hash, corn & kale sauté *gf*
120 per person

VEGETARIAN

PESTO PASTA

Spinach, heirloom tomato, artichoke, olives, preserved lemon *v*

ZUCCHINI GRIDDLE

Zucchini cakes, red pepper coulis, wilted greens, root vegetable *v*

VEGAN

COCONUT CURRY

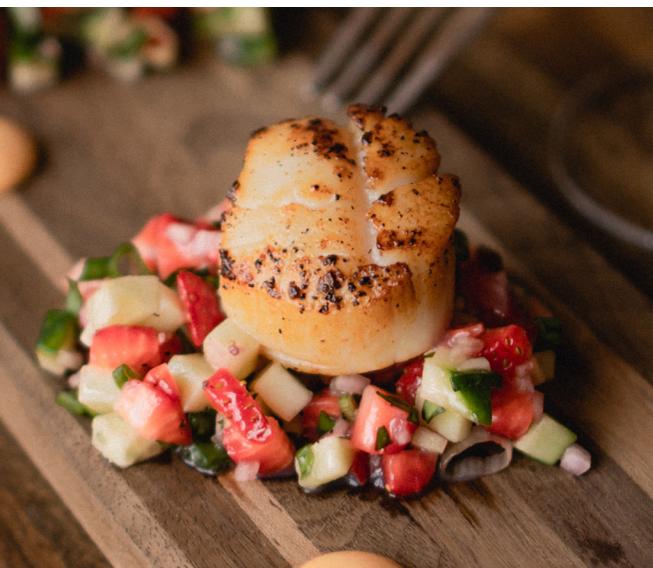
Baby vegetables, coconut milk, white rice *gf vg*

SMOKED EGGPLANT

Quinoa pilaf, herb sauce *gf vg*

SQUASH BOWL

Wild rice-stuffed acorn squash, harissa fingerling potatoes *gf vg*



PLATED DINNER

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STARTERS | CHOOSE ONE

SOUPS

Potato & leek, crispy bacon, celery, onion *gf*

Mushroom & wild rice | Roasted mushrooms, creamy base *gf*

Black bean, sofrito, peppers, cilantro, lime *gf vg*

SALADS

Roasted beet | Red and yellow beets, local apple, wild arugula, goat cheese, pickled mustard seed, champagne vinaigrette *gf*

Tomato caprese | Heirloom tomato, mozzarella, garden basil, roasted garlic, grilled baguette, balsamic reduction *gf*

Bibb wedge | Baby bibb lettuce, shaved radish, feta, candied grapes, cranberry vinaigrette *gf*

Mixed greens, cucumber roll, cherry tomato, shaved carrots, herb buttermilk dressing, peach vinaigrette *gf vg*

Marinated carrot, lemon thyme sous vide, frisée, spinach, fennel, birdseed crust, citrus dressing *gf vg*

ADDITIONAL COURSES

COMPRESSED MELON

Whipped chèvre, boba pearls, pickles *gf*
10 per person

SEARED SEA SCALLOP

Carrot purée, citrus slaw, puffed chia *df gf*
15 per person

TRUFFLE RAVIOLI

Cheese-filled, truffle & artichoke purée, crispy artichoke hearts
12 per person

APPALACHIAN SHRIMP COCKTAIL

Grilled apple slaw, remoulade, preserved lemon *df gf*
15 per person

NEW YORK STRIP*

Miso honey glaze, fried onion, demi-glace *df gf*
15 per person



PLATED DESSERT

All plated dinners are served with your choice of starter, entrée and choice of dessert. If more than one dessert is requested to alternate desserts, add 10 per person. Chef choice of duo dessert plate add 15 per person.

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DESSERTS | CHOOSE ONE

CHOCOLATE & RASPBERRY FUDGE CAKE

Raspberry coulis, milk chocolate Chantilly

TRADITIONAL CHEESECAKE

Raspberry coulis, macerated berries, sweet Chantilly cream

HAZELNUT CRUNCH BAR

Lemon cream sauce, milk chocolate Chantilly

SOUTHERN BOURBON PECAN PIE

Milk chocolate whipped cream, candied pecans, salted caramel

VEGAN OPTIONS

VANILLA OR COCONUT PANNA COTTA

Vegan whipped cream, berry compote

CHOCOLATE MOUSSE VERRINE

Vegan Chantilly, seasonal fruit

CHOCOLATE PIE

Cookie shell, chocolate tofu cream filling, fresh fruit, cream

COBBLER

Seasonal fruit cobbler, vegan crumble



BUFFET DINNER

All dinner buffets are served with your choice of Stance regular and decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

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GPI STEAKHOUSE

STARTERS

French onion soup | Swiss baguette crostini, onion, stock, sherry *gf*

Wedge salad | Blue cheese, bacon, tomato, blue cheese dressing

Burrata salad | Heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin olive oil

Classic Caesar salad | Shaved parmesan, pumpernickel croutons, creamy Caesar dressing, white anchovies

Jumbo shrimp cocktail, cocktail sauce, lemon, remoulade *gf*

ENTRÉES

Grilled New York Strip*, shierred mushrooms, mustard demi-glace

Seared petite filet of beef*, port wine jus

Seared salmon, lemon beurre blanc

Seared airline chicken breast, pan jus, fresh thyme

Lobster tail | 20 additional per person

ACCOMPANIMENTS

Macaroni & cheese, chopped bacon, chives

Roasted red bliss potatoes, butter, fresh herbs

Roasted asparagus, glazed carrots

Stuffed portobello, black pepper sauce

Parker House rolls, salted butter

DESSERTS

Cheesecake

Brownie mudslide

185 per person

BACKYARD BAYOU

STARTERS

Chicken & sausage gumbo

Hoppin' John salad, peppers, onion, jalapeño vinaigrette *gf vg*

Deviled eggs, mustard, radish, parsley *df gf*

Creamy cucumber salad, sour cream, dill *gf*

ENTRÉES

Shrimp boil, shell-on, corn, andouille, red potato, onion *df gf*

Cornmeal-dusted, buttermilk-soaked catfish

Brined pork chop, apple mustard sauce *df gf*

SIDES

Cocktail sauce, lemon, drawn butter, remoulade

Sweet corn succotash | Green beans, tomato, corn, green onion, lima beans *gf vg*

Squash casserole

Fingerling potato hash, garden herbs *gf vg*

Buttermilk biscuits & cornbread muffins

DESSERTS

Cola cake bar

Milk chocolate hazelnut crunch cake

145 per person



BUFFET DINNER

All dinner buffets are served with your choice of Stance regular and decaffeinated coffee and Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required for Tour of Asheville at 150 per chef, with two chefs per 75 people.

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TOUR OF ASHEVILLE

TASTE #1 | CHARCUTERIE

Local sausages, soft & hard cheeses, vegetable crudités, pickled vegetables, jams, seasonal hummus, assorted dips

TASTE #2 | COMPOSED SALAD WALL

Fennel, zucchini, pickled onion

Mushroom, barley, parsley

Arugula, cucumber, dill

TASTE #3 | HERB-MARINATED SHRIMP

White cheddar grits, basil crostini

TASTE #4 | SOUTHERN-STYLE CHICKEN

Smoked beer can chicken, cornbread

Traditional Southern fried chicken thighs

Crispy Thai barbecue cauliflower bites

TASTE #5 | BEER-BRAISED BRATS

Pretzel buns, Lusty Monk mustards

TASTE #6 | WHOLE SUCKLING PIG

Carolina sweet & mustard barbecue sauces, rolls, butter

TASTE #7 | BEYOND THE MEATS

Braised mushroom & carrot osso bucco, creamy polenta v

Impossible meatballs, miso honey glaze

Cracked fingerling potatoes, parsley, parmesan, garlic

TASTE #8 | THE SWEET STUFF

Bourbon caramel apple upside-down cake

Milk chocolate coffee pot de crème

155 per person | two attendants required

PLANT-BASED DINNER

STARTERS

Tomato & charred pepper farro salad

Butterbean salad, herb vinaigrette

Arugula salad, spinach, strawberries, toasted almonds, balsamic vinaigrette

MAINS

Lentil & sweet potato cottage pie

Tofu piccata, capers, vegan butter

Wild rice, tempeh-stuffed acorn squash

Sautéed kale & mushrooms

DESSERTS

Panna cotta, vanilla, berries

Cobbler, seasonally driven

120 per person



BUFFET DINNER

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MOUNTAIN TRAILS

STARTERS

Marinated melon, local greens, crumbled feta, champagne vinaigrette *gf*

Mixed greens, peas, radishes, red wine dressing *gf vg*

Creamy coleslaw, cabbage, carrots, tarragon *gf*

ENTRÉES

Pickle-brined bone-in chicken quarters *df*

North Carolina trout, tarragon butter, stone-ground grits *gf*

Garlic roasted prime rib*, horseradish sauce, grain mustard *gf*

ACCOMPANIMENTS

Collard greens, ham hocks *df gf*

Creamed corn, parmesan, herbs *gf*

Charred Brussels, maple bourbon pecans *n.gf vg*

Wheat rolls & cheddar biscuits

DESSERT

Milk chocolate hazelnut crunch cake

Frangipane tart, seasonal fruit

145 per person | attendant required

IL BANCHETTO

STARTERS

Tuscan kale & white bean soup *gf vg*

Antipasti | Cured Italian meats, assorted cheeses, grilled vegetables *gf*

Caprese salad *vg*

Mixed greens, cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette *gf vg*

MUSSELS & CLAMS STATION*

Sautéed to order with garlic, lemon, white wine sauce or roasted tomato, basil, garlic, lemon *df gf*

ENTRÉES

Flank steak roulade*, red pepper, olives, artichoke *gf*

Chicken piccata, lemon, capers

Seared salmon*, wilted spinach, parmesan cheese polenta, lemon chutney *gf*

ACCOMPANIMENTS

Cheese tortellini, pesto, eggplant, red pepper, asparagus

Seared gnocchi, mushrooms, shallots, oven-dried tomatoes, pine nuts, olive oil, shaved parmesan

Stuffed baby peppers, coulis sauce, rice *gf vg*

Garlic breadsticks, focaccia bread

DESSERTS

Limoncello & raspberry mousse cake

Vanilla panna cotta

145 per person | attendant required



À LA CARTE

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

CONTINUOUS BEVERAGE BREAK

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

36 per person | 4 hours of service

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

72 per person | 8 hours of service

BEVERAGES BY THE GALLON

Infused water | 55 per gallon

Stance regular or decaffeinated coffee | 115 per gallon

Assorted Numi hot teas | 110 per gallon

Cold brew coffee | 125 per gallon

Cold brew green tea sweetened with local honey | 125 per gallon

Numi Organic iced tea, sweet or unsweetened | 90 per gallon

Freshly squeezed lemonade or limeade sweetened with agave nectar | 90 per gallon

Classic black iced tea | 90 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 90 per gallon

Cold-pressed apple cider, served hot or cold | 94 per gallon

INDIVIDUAL BEVERAGES

7 EACH

Pure Life water

Assorted soft drinks

8 EACH

Fiji water

Acqua Panna natural spring water

Flavored water

S.Pellegrino sparkling mineral water

S.Pellegrino Essenza flavored sparkling mineral water

Topo Chico

Coconut water

Bottled iced tea

Bottled green tea

Local bottled soda

Red Bull | Energy Drink or Sugarfree

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime

Naked fruit juice & smoothies

Assorted Kohana canned coffee drinks



BAR PACKAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

BLACK PACKAGE

Grey Goose vodka, Bulleit 10 year bourbon, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 year rum, Chemist Barrel Rested gin, Patrón silver tequila, The Macallan 12 year single malt scotch

Decoy by Duckhorn, Sonoma County, California | sauvignon blanc, chardonnay, merlot, pinot noir, cabernet sauvignon

Taittinger, France | champagne

Domestic, imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

Cordial bar during final hour of bar

PLATINUM PACKAGE

Tito's Handmade vodka, Maker's Mark bourbon, Uncle Nearest Premium whiskey, Sailor Jerry spiced rum, The Botanist gin, Patrón silver tequila, Monkey Shoulder single malt scotch

Carneros Highway, Sonoma County California | chardonnay, pinot noir

Highway 12, Sonoma County, California | sauvignon blanc, rosé, cabernet sauvignon

J Vineyards, California | sparkling rosé

Kenwood Yalupa, California | sparkling wine

Domestic, imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

GOLD PACKAGE

Absolut vodka, Old Forester bourbon, Crown Royal blended whisky, Bacardi rum, Beefeater gin, Milagro silver tequila, Johnnie Walker Red Label scotch, Hennessy VS Cognac

Wente Hayes Ranch, Livermore Valley, California rosé, chardonnay, merlot, cabernet sauvignon

Kenwood Yalupa, California | sparkling

Anna de Cordorniu, Spain | sparkling rosé

Domestic & imported beer

SILVER PACKAGE

Svedka vodka, Jim Beam bourbon, Canadian Club blended whisky, Castillo rum, Seagram's gin, Sauza Hacienda silver tequila, J&B Rare scotch, Hennessy VS Cognac

Bulletin Place Wines, Sydney, Australia | sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Wente Hayes Ranch, Livermore Valley, California | rosé

Kenwood Yalupa, California | sparkling wine

Domestic & imported beer



BEVERAGES

Sponsored Bars are priced per person and include assorted domestic and imported beer, house featured wine, cocktails and soft drinks. Bartender fee of 150 per bartender, per 75 guests up to 2 hours; 50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

All prices subject to 26% taxable service charge and 7% tax. All menus and prices are subject to change.

†Bar package available for 5 hours with purchase of additional food station.

SPONSORED BAR PACKAGES

BLACK

One hour | 48 per person
Two hours | 69 per person
Three hours | 92 per person
Four hours | 114 per person
Five hours | 136 per person†

PLATINUM

One hour | 43 per person
Two hours | 61 per person
Three hours | 80 per person
Four hours | 99 per person
Five hours | 118 per person†

GOLD

One hour | 36 per person
Two hours | 52 per person
Three hours | 68 per person
Four hours | 84 per person
Five hours | 100 per person†

SILVER

One hour | 32 per person
Two hours | 46 per person
Three hours | 60 per person
Four hours | 74 per person
Five hours | 88 per person†



BEVERAGES

Consumption bar will be charged per drink consumed. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Cash bars require one cashier at 100 per cashier for the first 2 hours and 25 for each additional hour, with one bartender per 100 people.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

CONSUMPTION BAR

COCKTAILS

- Black | 23 per drink
- Platinum | 20 per drink
- Gold | 18 per drink
- Silver | 16 per drink

WINE BY THE GLASS

- Black | 23 per glass
- Platinum | 20 per glass
- Gold | 16 per glass
- Silver | 14 per glass

WINE BY THE BOTTLE

- Black | 82 per bottle
- Platinum | 70 per bottle
- Gold | 60 per bottle
- Silver | 54 per bottle

BEER BY THE BOTTLE

- Domestic beer | 9 per bottle
- Imported beer | 10 per bottle
- Craft beer | 10 per bottle
- Hard seltzer | 8 per bottle

ENHANCEMENTS

CRAFT BEER WALL CHOOSE FOUR

- Highland Brewing Company
 - Asheville Brewing Company
 - Catawba Brewing Company
 - French Broad Brewery
 - Green Man Brewery
 - Hi-Wire Brewing
 - Oskar Blues Brewing
 - Pisgah Brewing Company
 - Sierra Nevada Brewing Company
- 120 people | 2150 attendants included
50 per additional hour

TABLESIDE WINE SERVICE

- Gold | 60 per bottle
- Silver | 54 per bottle

SIGNATURE COCKTAILS

- Gold | 20 per drink
- Silver | 18 per drink

NON-ALCOHOLIC MOCKTAILS

Design your own personalized mocktail with our on-site mixologist

10 per drink

CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish cream, Kahúla

22 per drink



BEVERAGES

Specialty cocktails are included with Black or Platinum packages. For Gold package, 20 per drink and for Silver package, 18 per drink.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserved the right to substitute brands based on availability.

OMNI SIGNATURE COCKTAILS

Add a selection Barmalade-inspired cocktails using craft, premium or call brands to any bar.

Add 2 additional per person to tier

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice, Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade, Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur, Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice, Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime
10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters
10 per drink



BEVERAGES

Bartender required for every 75 people at 150 for 2 hours and 50 for each additional hour.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

SPECIALTY OFFERINGS BY THE BOTTLE

CHAMPAGNE & SPARKLING

Ruffino | Veneto, ITA | Prosecco | 60

Jean-Luc Joillot Crémant de Bourgogne | Burgundy, FRA | Champagne Brut | 80

Moët & Chandon Impérial | FRA | Champagne | 115

Vueve Clicquot Yellow Label | Champagne, FRA | Brut Champagne | 170

Dom Pérignon | Champagne, FRA | Brut Champagne | 420

Argyle Extended Triage | Willamette Valley, OR | Brut Sparkling | 290

WHITES & BLUSHES

Château d'Esclans Whispering Angel | Côtes de Provence, FRA | Rosé | 82

J Vineyards | Russian River Valley, Sonoma, CA | Pinot Gris | 56

Whitehaven | Marlborough, NZL | Sauvignon Blanc | 72

Merryvale | Marlborough, NZL | Sauvignon Blanc | 80

Conundrum | Monterey County, CA | Blend | 71

Landmark Overlook | Sonoma County, CA | Chardonnay | 64

Sanford Estate | Santa Rita Hills, CA | Chardonnay | 88

Rombauer | Carneros, CA | Chardonnay | 130

RED

Elouan | Willamette Valley, OR | Pinot Noir | 80

Schug | Sonoma Coast, CA | Pinot Noir | 78

Joseph Drouhin | Burgundy, FRA | Chorey-lès-Beaune | 112

Belle Glos Clark & Telephone Vineyard | Santa Maria, CA | Pinot Noir | 110

Domaine Serene Yamhill Cuvée | Willamette Valley, OR | Pinot Noir | 152

DuMOL Western Reach | Russian River Valley, CA | Pinot Noir | 135

Domaine de la Solitude | Bordeaux, FRA | Chatéauneuf-du-Pape | 135

The Prisoner | Napa Valley, CA | Red Blend | 125

Duckhorn | Napa Valley, CA | Merlot | 120

Tenute del Cabreo Il Borgo | ITA | Toscana | 140

Stag's Leap Wine Cellars Hands of Time | Napa Valley, CA | Blend | 98

Louis M. Martini | Sonoma County, CA | Cabernet Sauvignon | 64

Robert Mondavi Winery | Napa Valley, CA | Cabernet Sauvignon | 98

Pine Ridge | Napa Valley, CA | Cabernet Sauvignon | 115

Jordan | Alexander Valley, CA | Cabernet Sauvignon | 160

Silver Oak | Napa Valley, CA | Cabernet Sauvignon | 350

Orin Swift Abstract | Napa Valley, CA | Blend | 110

Opus One | Napa Valley, CA | Blend | 595



POLICIES

DRONE PHOTOGRAPHY

Drone photography is not permitted.

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up.

The Omni Grove Park Inn is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to its final location. All cake is subject to a 5 per person cutting/ serving fee.

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more risk of precipitation, your Catering Manager will contact you four hours prior to the event start time to make a weather call.

Factors that affect this decision are:

Doppler radar indicates 60% chance or more of:

Rain

Lightning

Wind over 10 mph

Temperatures below 55°

Curfew on music and entertainment:

Outdoor locations 10 p.m.

INDOOR FUNCTIONS

Curfew on music and entertainment:

Indoor locations 10:30 p.m.

DECORATIONS, ENTERTAINMENT & OTHER SERVICES

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs.

AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support.

Please contact your Catering Manager for information.

ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to 26% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. Custom menus require a 30-day minimum lead time and will be priced at market value. All requested chef-attended stations/buffets require a minimum of one chef per 75 persons and are subject to \$150 per hour charge for a maximum of two hours. Events canceled within 72 business hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

Thank you for choosing The Omni Grove Park Inn.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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CONTACT INFORMATION