

# Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS  
GET YOU READY TO MINGLE





# THE HAPPIER HOLIDAY

## One Hour Duke Brand Open Bar

**Spirits:** Smirnoff Vodka, Beefeater Gin, El Jimador Tequila Blanco, Bacardi Rum, Evan Williams Bourbon, Cutty Sark Scotch

**Beer:** Budweiser, Bud Light, Lost Rhino IPA, Anchor Steam, Corona

**Wine:** Domaine Ste. Michelle Brut, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon,  
Bottled Water and Soft Drinks

## Passed Hors D' Oeuvres

Veggie Summer Rolls

Herb Cured Salmon Tartare

Grilled Chicken Satay with Peanut Sauce

Spiced Lamb Meatballs with Curried Yogurt

BRABO Beef Sliders with Smoked Blue Cheese

Prosciutto & Preserved Fig on Brioche

**\$49 per person**

**\$29 per person for each additional hour**

*Menu & Pricing Subject to Change. All Food and Beverage Charges Shall Be Subject to a 16% Gratuity and a 7% Administrative Fee. All Charges Shall Be Subject to Applicable Taxes.  
Please Advise Catering of Any Food Allergies Prior to Event.*



# THE MISTLE-TOE AND MINGLE

## One Hour Duke Brand Open Bar

**Spirits:** Smirnoff Vodka, Beefeater Gin, El Jimador Tequila Blanco, Bacardi Rum, Evan Williams Bourbon, Cutty Sark Scotch

**Beer:** Budweiser, Bud Light, Lost Rhino IPA, Anchor Steam, Corona

**Wine:** Domaine Ste. Michelle Brut, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon,  
Bottled Water and Soft Drinks

## Passed Hors D' Oeuvres

Cajun Prime Rib on Crouton with Horseradish Cream

Tuna Tartare on Fried Wonton

St. Andre & Pomegranate Toast

Mini Crab Cakes with Spicy Remoulade

Truffled Arancini with Lemon Crème Fraiche

Mini Gruyere Grilled Cheese with Confit Cherry Tomatoes

## Stationary Display

### Spreads & Breads

Balsamic Eggplant Dip, Olive Tapenade Dip, White Bean & Caper Dip with House Made Flat bread, Grilled Rustic Bread & Crostini

**\$59 per person**

**\$29 per person for each additional hour**

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# THE UGLY SWEATER PARTY

## One Hour Duke Brand Open Bar

**Spirits:** Smirnoff Vodka, Beefeater Gin, El Jimador Tequila Blanco, Bacardi Rum, Evan Williams Bourbon, Cutty Sark Scotch

**Beer:** Budweiser, Bud Light, Lost Rhino IPA, Anchor Steam, Corona

**Wine:** Domaine Ste. Michelle Brut, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon,  
Bottled Water and Soft Drinks

## Passed Hors D' Oeuvres

Endive Spears with Chevre & Almonds

Shrimp Tempura

BRABO Beef Sliders with Smoked Blue Cheese

Truffled Arancini with Lemon Crème Fraiche

Tomato Parmesan Focaccia

## Stationary Displays

### Mediterranean

Marinated Grilled Vegetables, Feta Cheese, Pita Chips & Hummus Dip

### Cheese Board

Local Cheese, House-Made Jam, Local Honey, Dried Fruit & Nut Accompaniments, Sliced Baguette

**\$65 per person**

**\$35 per person for each additional hour**

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## ALL BUFFET OPTIONS INCLUDE:

### A Three- Hour Duke Brand Open Bar

**Spirits:** Smirnoff Vodka, Beefeater Gin, El Jimador Tequila Blanco Bacardi Rum, Evan Williams Bourbon, Cutty Sark Scotch

**Beer:** Budweiser, Bud Light, Lost Rhino IPA, Anchor Steam, Corona

**Wine:** Domaine Ste. Michelle Brut, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon,  
Bottled Water and Soft Drinks

### Passed Hors D' Oeuvres (*Choose Four*)

Herb Cured Salmon Tartare  
Prosciutto, Basil, Mozzarella Roulade  
Tuna Tartare on Fried Wonton  
Prosciutto & Preserved Fig on Brioche  
Lobster Salad, Mango Relish  
Endive Spears with Chevre & Almonds  
Seasonal Soup Shooter  
Veggie Summer Roll  
Shrimp Summer Roll  
Cajun Prime Rib on Crouton with Horseradish Cream  
St. Andre & Pomegranate Toast

Spiced Lamb Meatballs with Curried Yogurt  
Mini Crab Cakes with Spicy Remoulade  
BRABO Beef Burger Sliders with Smoked Blue Cheese  
Grilled Chicken Satay with Peanut Sauce  
Truffled Sunchoke Veloute Shooter  
Lobster Fritters with Vermouth Crème  
Shrimp Tempura  
Truffled Arancini with Lemon Crème Fraiche  
Tomato Parmesan Focaccia  
Mini Gruyere Grilled Cheese with Confit Cherry Tomato  
Mini Potato Cake with Crème Fraiche & Hackleback Caviar



# HOME FOR THE HOLIDAYS BUFFET

## Starters

### Mixed Green Salad

Lemon Vinaigrette

### Gratin of Butternut Squash & Brussel Sprout

Gruyere Cheese, Herbed Bread Crumb

## Entrées

### Grilled Carolina Mountain Trout

French Beans, Farro Risotto, Brown Butter Emulsion

### Roasted Angus Beef Hanger Steak

Wild Mushroom Fricasee, Creamy Polenta, Glazed Onions, Red Wine Jus

## Dessert

BRABO Mini Dessert Display

Coffee & Organic Hot Tea Service

**\$89 per person**

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# EAT, DRINK & BE MERRY BUFFET

## Starters

### **Endive and Apple Salad**

Gorgonzola Cheese, Candied Walnuts,  
Raddichio, Cider Vinaigrette

### **Mixed Green Salad**

Lemon Vinaigrette

### **Gratin of Butternut Squash & Brussel Sprouts**

Gruyere Cheese, Herbed Bread Crumbs

### **Truffled Yukon Gold Potato Soup**

Minced Chive, Crème Fraiche

## Entrées

### **Wild Mushroom Ravioli**

Sage Butter, Chopped Almond, D'Anjou Pear

### **Norwegian Salmon Filet**

Wilted Kale, Creamy Polenta, Lemon-Herb Emulsion

### **Roasted Angus NY Strip**

Wild Mushrooms, Potato Purée, Red Wine Jus

## Dessert

BRABO Mini Dessert Display  
Coffee & Organic Hot Tea Service

**\$109 per person**

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# FESTIVE FEAST BUFFET

## Starters

### Endive and Apple Salad

Gorgonzola Cheese, Candied Walnuts,  
Raddichio Cider Vinaigrette

### Mixed Green Salad

Lemon Vinaigrette

### Gratin of Butternut Squash & Brussel Sprouts

Gruyere Cheese, Herbed Bread Crumbs

### Truffled Yukon Gold Potato Soup

Minced Chive, Crème Fraiche

## Entrées

### Creamy Lobster Bucatini

Chopped Maine Lobster, Wilted Spinach, Garlic Cream

### Wild American Red Snapper

Herbed Wild Rice, Broccoli Rabe, Candied Orange Vinaigrette

### Roasted Angus Beef Tenderloin

Wild Mushrooms, Potato Purée, Red Wine Jus

## Dessert

BRABO Mini Dessert Display

Coffee & Organic Hot Tea Service

**\$119 per person**

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## DISPLAY STATIONS

### ANTIPASTI/CHARCUTERIE

Country Pate, Prosciutto, Salami  
Traditional Accompaniments

**\$17 Per Person**

### WATERFRONT BAR

(Minimum of 15 Guests- 6 pieces per person)

East & West Coast Oysters on the Half Shell  
Poached Gulf Shrimp, Steamed & Chilled Mussels  
Jumbo Lump Crab Salad, Served with Black Peppercorn Mignonette,  
Cocktail Sauce & Herbed Aioli

**\$30 Per Person**

### SUSHI DISPLAY

(Minimum of 25 Guests)

Tuna, Yellowtail, California & Vegetable Maki Rolls,  
Served with Soy Sauce, Ginger & Wasabi

**\$Market Price**

## DESSERT STATIONS

### DONUT & BEIGNET BAR

House Made Donuts,  
Sweet & Savory Beignets  
Assorted Toppings

**\$12 Per Person**

### S'MORES STATION

Marshmallows,  
Graham Crackers, Chocolate Bars,  
Peanut Butter Cups

**\$10 Per Person**

### SEASONAL FRUIT DISPLAY

Seasonal Fruit & Berries,  
Whipped Yogurt Dipping Sauce

**\$14 Per Person**



## BAR UPGRADE

### KING BRAND OPEN BAR

**Spirits:** Kettle One Vodka, Tanqueray Gin, 1800 Tequila Blanco, El Dorado 3yr Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch

**Beers:** Stella Artois Ale, Guinness Stout, Lagunitas IPA, Sam Adams Lager, Port City Wit

**Wines:** Sommariva Prosecco, Trinity Oaks Pinto Grigio, Trinity Oaks Chardonnay, Trinity Oaks Pinot Noir, Trinity Oaks Cabernet Sauvignon

Bottled Water and Soft Drinks

**Additional \$10 per person**

## LATE NIGHT SNACKS

(LATEST DELIVERY TIME IS 10:30PM)

### BRICK OVEN TARTS

Mushroom Tart,  
Margarita Tart, Prosciutto Tart  
**\$16 Per Person**

### BELGIAN DIP

Warm Soft Pretzels,  
Honey Mustard,  
Spicy Mustard, Cinnamon Butter  
**\$14 Per Person**

### SLIDER TRIO

BRABO Beef Burger Sliders  
Crab Cake Sliders  
Spicy Lamb Meatball Sliders  
**\$18 Per Person**

### POPCORN BAR

Caramel Popcorn  
Cheese Popcorn  
Kettle Corn  
**\$9 Per Person**