



MIMOSA GRILL

Family Style Holiday Supper...

Menu One

\$65++ per guest | Minimum of 12 guests

To Start | *Select TWO for your table to share*

- Mimosa's Signature Crab Cakes with perfect remoulade
- Meat & Cheese for the table with house accompaniments
- Cast Iron Mussel Pot with smoked tomatoes & white wine
- Wood Oven Roasted Oysters with cultured butter – chili & lemon
- Wagyu Beef Carpaccio with egg yolk & urban gourmet farms mushrooms

Salads | *select ONE for your table to share*

- Simple Salad with various seasonal vegetables & candied pecans
- Wedge of Carolina Lettuce – Oven Dried Tomato & Blue Cheese Vinaigrette

Mains | *select TWO for your table to share*

- Springer Mountain Fried Chicken with tennessee hot sauce & brown sugar mayo
- Pecan Crusted NC Mountain Trout with honey lemon butter & peach chutney
- Hickory Grilled Butcher's Steak with port wine reduction
- 24hr Braised Beef Short Ribs with hazelnut gremolata & smoked crème fraiche
- Low Country Shrimp and Grits with smoked tomatoes & tasso gravy

Accompaniments | *select THREE for your table to share*

Skillet loaded potatoes w. house bacon, cheddar & sweet onions

Anson mills gold rice grits w. sea island peas

Sautéed Green Beans w. stone fruit & pine nuts

Roasted Brussels w. sorghum & bacon

Old School Squash Casserole w. sweet custard & aged cheddar

Southern Braised Greens w. honey & Cider

Various Seasonal Vegetables – chef selected

Assorted Southern Pies & Sweet Bites To Finish...

These menus are subject to change based on the seasonality and availability of certain ingredients.

Please let our catering manager know of any allergies within 48 hours in advance – there are no substitution

++ Indicates additional 8.25% sales tax and 4% service charge gratuity is not included – please let the catering sales manager know if you would to pre-authorize a gratuity for your service



MIMOSA GRILL

Menu Two

\$85++ per guest | Minimum of 12 guests

To Start | *for the table to share upon arrival*

Meat & Cheese for the Table with house accompaniments

Wood Oven Roasted Oysters with cultured butter, chili & lemon

Mimosa's Signature Crab Cakes with perfect remoulade

Wagyu Beef Carpaccio with egg yolk & urban gourmet farms mushrooms

Salad | *select ONE for your table to share*

Simple Salad with candied pecans and shaved rainbow carrots

Kale Caesar with cured ham and preserved lemon

Wedge of Butter Lettuce with oven dried tomato vinaigrette

Autumn Beet Salad with spicy arugula & looking glass goat cheese

Mains | *select TWO for your table to share*

Pit Roasted Bone-IN Prime Rib with rosemary & garlic jus & fresh horseradish

Springer Mountain Fried Chicken with tennessee hot sauce & brown sugar mayo

Border Springs Leg of Lamb with hazelnut gremolata & smoked crème fraiche

Kurobuta Pork Short Ribs with pickled mountain apples

Pan Roasted Diver Sea Scallops with salsa verde & crispy country ham

24 Hour Braised Short Ribs with burnt honey carrots

Smoked Duck Breast of Harmony Ridge Farm with cornmeal griddle cakes

Accompaniments | *select THREE for your table to share*

skillet loaded potatoes w. house bacon, cheddar & sweet onions

Anson mills gold rice w. sea island peas

Sautéed Green Beans w. stone fruit & pine nuts

Lobster Mac 'N Cheese w. ashe co. cheddar & ritz crumbs

Barbee Farms Sweet Potatoes w. candied pecans

Roasted Brussels w. sorghum & bacon

Old School Squash Casserole w. sweet custard & aged cheddar

Southern Braised Greens w. honey & cider

Various Seasonal Vegetables – chef selected

Fresh Fruit Cobbler and Ice Cream to finish.....

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