

MIMOSA GRILL



PRIVATE EVENT DINNER MENU 1

\$35++ per person | two course

SOUP & SALAD SELECTION

- please select one for your group -

Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots
marinated baby tomatoes – point Reyes tomatillo – lemon vinaigrette

Traditional Caesar Salad

crisp romaine – parmesan cheese – buttered crouton
lemon caesar vinaigrette

Autumn Squash & Apple Bisque

sherry crème fraiche – toasted pumpkin seed

ENTRÉE SELECTION

- please select three for your group -

Pecan Crusted N.C. Mountain Trout

peach chutney – baby green beans – yukon whipped potatoes
honey lemon butter

“Springer Mountain” Half Chicken

bacon braised shell peas – buttered corn succotash

Hickory Grilled Hanger Steak

seasonal vegetables – loaded yukon potatoes
port wine reduction

Low Country Shrimp and Grits

“the holy trinity” – charred peppers – vidalia onions – anson mills rice grits
tasso gravy – artisan andouille

Vegetarian Entree

featuring chef marlow’s daily selection of fresh and local ingredients
not included in entrée selection

This menu is subject to change based on the seasonality and availability of certain ingredients

++ Indicates additional 8.25% sales tax and 4% service charge.

MIMOSA GRILL



PRIVATE EVENT DINNER MENU 2

\$45++ per person | three course

SOUP & SALAD SELECTION

- *please select one for your group* -

Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots
marinated baby tomatoes – point reyes tomatillo – lemon vinaigrette

Wedge of Carolina Butter Lettuce

red candy onions – toasted pumpkin seeds – house bacon
statesboro blue cheese – oven dried tomato vinaigrette

Autumn Squash & Apple Bisque

sherry crème fraîche – toasted pumpkin seed

ENTRÉE SELECTION

- *please select three for your group* -

Pecan Crusted N.C. Mountain Trout

peach chutney – baby green beans – yukon whipped potatoes
honey lemon butter

Iron Skillet Roasted Salmon

roasted artichokes – fennel confit – blistered tomato – carolina spinach
baby arugula – grilled red onion

Wood Grilled Heritage Pork Loin

roasted poblano creamed corn – southern greens – popcorn relish

Hickory Grilled NY Strip Steak

seasonal vegetables – loaded yukon potatoes – port wine reduction

“Springer Mountain” Half Chicken

bacon braised shell peas – buttered corn succotash

Vegetarian Entree

featuring chef marlow’s daily selection of fresh and local ingredients
not included in entrée selection

DESSERT SELECTION

- please select two for your group -

Seasonal Cobbler

fresh fruit – vanilla bean ice cream

Chocolate Silk

walnut brown sugar crust – orange scented fudge

Cherry Chocolate Bread Pudding

salted caramel – buttermilk gelato

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MIMOSA GRILL



PRIVATE EVENT DINNER MENU 3

\$60++ per person | four course

FAMILY STYLE APPETIZER SELECTION

- please select three for your group to share-

Fried Green Tomatoes

sweet corn chow-chow – remoulade

Mimosa Grill's Traditional Hummus

ancho dusted grilled pita – pete's garden veggies – extra virgin olive oil

Meat & Cheese

chef's choice of house made charcuterie – fine artisanal cheeses

Carolina Crab Cakes

smoked trout – lump crab – rocket salad – grilled red onion – sweet basil & bacon aioli

Pan Roasted PEI Mussels

smoked tomatoes – roasted garlic – white wine – olive oil toasted baguette – fine herbs

Lobster Mac N' Cheese

butter poached maine lobster – ashe county cheddar – fine herbs – ritz crumbs

SOUP & SALAD SELECTION

- please select one for your group -

Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots
marinated baby tomatoes – point reyes tomatillo – lemon vinaigrette

Wedge of Carolina Butter Lettuce

red candy onions – toasted pumpkin seeds – house bacon
statesboro blue cheese – oven dried tomato vinaigrette

Autumn Squash & Apple Bisque

sherry crème fraiche – toasted pumpkin seed

ENTRÉE SELECTION

- please select three for your group -

Pecan Crusted N.C. Mountain Trout

peach chutney – baby green beans – yukon whipped potatoes
honey lemon butter

Iron Skillet Roasted Salmon

roasted artichokes – fennel confit – blistered tomato – carolina spinach
baby arugula – grilled red onion

Wood Grilled Heritage Pork Loin

roasted poblano creamed corn – southern greens – popcorn relish

Hickory Grilled NY Strip Steak

seasonal vegetables – loaded yukon potatoes – port wine reduction

“Springer Mountain” Half Chicken

bacon braised shell peas – buttered corn succotash

Vegetarian Entree

featuring chef marlow’s daily selection of fresh and local ingredients
not included in entrée selection

DESSERT SELECTION

- *please select two for your group* -

Seasonal Cobbler

fresh fruit – vanilla bean ice cream

Chocolate Silk

walnut brown sugar crust – orange scented fudge

Cherry Chocolate Toffee Bread Pudding

salted caramel – buttermilk gelato

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MIMOSA GRILL



PRIVATE EVENT DINNER MENU 4

\$75++ per person | five course

HORS D'OEUVRES

- preset upon arrival -

Signature Meat & Cheese Display

house cured meats – artisan cheese – pickled vegetables – hummus
crudit  – jams – assorted crackers – crostini

FAMILY STYLE APPETIZER SELECTION

- please select three for your group to share -

Fried Green Tomatoes

sweet corn chow-chow – remoulade

Mimosa Grill's Traditional Hummus

ancho dusted grilled pita – pete's garden veggies – extra virgin olive oil

Carolina Crab Cakes

smoked trout – lump crab – rocket salad – grilled red onion – sweet basil & bacon aioli

Pan Roasted PEI Mussels

smoked tomatoes – roasted garlic – white wine – olive oil toasted baguette – fine herbs

Lobster Mac N' Cheese

butter poached maine lobster – ashe county cheddar – fine herbs – ritz crumbs

SOUP & SALAD SELECTION

- please select one for your group -

Mimosa Grill Beet Salad

zack's ricotta – blood orange – baby kale – crispy chicken skin – red quinoa

Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots
marinated baby tomatoes – point reyes tomatillo – lemon vinaigrette

Wedge of Carolina Butter Lettuce

red candy onions – toasted pumpkin seeds – house bacon
statesboro blue cheese – oven dried tomato vinaigrette

Autumn Squash & Apple Bisque
sherry crème fraîche – toasted pumpkin seed

ENTRÉE SELECTION

- *please select three for your group* -

Iron Skillet Roasted Diver Sea Scallops
anson mills golden rice and local buttermilk risotto
crispy country ham – fresh peach

Iron Skillet Roasted Salmon
roasted artichokes – fennel confit – blistered tomato – carolina spinach
baby arugula – grilled red onion

Wood Grilled Heritage Pork Loin
roasted poblano creamed corn – southern greens – popcorn relish

8 oz. Center Cut Filet of Beef Tenderloin
loaded cast iron potatoes – hickory grilled vegetables – port wine reduction

Smoked Duck of Harmony Ridge
duck confit & cracked farro salad – smoked blueberries – corn & cashew puree

16 oz. Dry Aged KC Strip
loaded cast iron potatoes – hickory grilled vegetables – port wine reduction

Daily Market Feature
ingredient driven – locally inspired

“Springer Mountain” Half Chicken
bacon braised shell peas – buttered corn succotash

Vegetarian Entree
featuring chef marlow’s daily selection of fresh and local ingredients
not included in entrée selection

DESSERT SELECTION
- *please select two for your group* -

Seasonal Cobbler
fresh fruit – vanilla bean ice cream

Chocolate Silk
walnut brown sugar crust – orange scented fudge

Cherry Chocolate Toffee Bread Pudding
salted caramel – buttermilk gelato

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