



Lunch & Dinner Buffets

Minimum order of \$250
\$20 delivery fee

Taco Bar | \$15 per person

The Taco Bar is served with crispy & soft corn tortillas and all the fixin's

Proteins | *select two*

Ancho Dusted Short Ribs
Taco Seasoned Ground Beef
Pit Roasted Pulled Pork

Wood Grilled Chicken Strips
Ancho Rubbed Chicken
Seasoned Grilled Shrimp

Grilled & Sliced Fajita Steak
Baja Style Mahi
Fire Roasted Vegetables

Served with |

Shredded Lettuce
Cilantro Rice
Shredded Cheese
Fire Roasted Salsa

Spicy Beans
Diced Tomatoes
Sour Cream
Soft & Crispy Corn Tortillas

Addition |

Fire Roasted Salsa with Tortilla Chips...\$3
Guacamole with Tortilla Chips...\$4

The Simple Salad Bar | \$12 per person

The Salad Bar is served with cornbread

From the Garden | *select one*

Harvest Blend Mixed Greens
Chopped Romaine

Meats & Proteins | *select two*

Southern Chicken Salad
Classic Tuna Salad

Grilled Chicken
Marinated & Grilled Vegetables

Toppings | *select five toppings....additional toppings \$1*

Marinated Tomatoes
English Cucumber
Mixed Bell Peppers

Shaved Carrots
Homemade Croutons
Boiled Farm Fresh Eggs

Red Onion
Cheddar Cheese

Crumbled Bacon
Shaved Parmesan

Dressings | *select two*

Garlic Caesar
Lemon Vinaigrette
Thousand Island
Danish Blue Cheese

Buttermilk Ranch
Honey Mustard
Balsamic Vinaigrette
Sesame Ginger Vinaigrette

The Ultimate Salad Bar | \$16.50 per person

The Salad Bar is served with fresh fruit and cornbread

From the Garden | *select two*

Harvest Blend Mixed Greens
Chopped Romaine

Baby Arugula
Baby Kale Mix

Meats & Proteins | *select two*

Marinated & Grilled Chicken Breast
Pesto Rubbed Flank Steak
Herb Crusted Scottish Salmon

Hickory Grilled Shrimp
Southern Chicken Salad
Grilled Mahi

Toppings | *select five toppings....additional toppings \$1*

Marinated Tomatoes
Garden Broccoli
Mixed Bell Peppers
Baby Mushrooms
Homemade Croutons
English Cucumber
Boiled Farm Fresh Eggs

Shaved Carrots
Avocado
Candied Pecans
Chick Peas
Dried Cranberries
Pumpkin Seeds
Crumbled Bacon

Artisan Cheeses | *select two*

Buttermilk Blue Cheese
Ashe County Sharp Cheddar
Crumbled Goat Cheese

Cave Aged Parmesan
Marinated Feta

Dressings | *select two*

Garlic Caesar
Lemon Vinaigrette
Thousand Island
Danish Blue Cheese

Buttermilk Ranch
Honey Mustard
Balsamic Vinaigrette
Sesame Ginger Vinaigrette

Pasta Bar | \$14 per person

Pasta Bar is Served with | Simple Green Salad – Butter & Rolls – Shaved Parmesan Cheese

Pasta | *select one...additional selections \$3*

Fettuccini – Angel Hair – Spaghetti – Penne

Sauce | *select two... additional selections \$4.50*

Marinara – Alfredo – Six Cheese Cream – Bolognese

Toppings | *select three...additional toppings \$2*

Italian Sausage – Peppers & Onions – Meatballs – Grilled Chicken

Mushrooms – Grated Mozzarella Cheese

Backyard BBQ

Choose One Meat | \$14.00

Choose Two Meats | \$16.50

Choose Three Meats | \$20.00

Served with |

Corn bread – Whipped Honey Butter – Carolina Cole Slaw – Choice of Dessert

Entrée Selections |

House Smoked BBQ Pork

BBQ Smoked Chicken

Slow Smoked Beef Brisket

BBQ Marinated Grilled Shrimp

Southern Sides | *select two...additional selections \$3*

Roasted Market Vegetables

Pesto Pasta Salad

Southern Baked Beans

Roasted Herb Potatoes

Squash Casserole

Buttered Corn Succotash

Buttermilk Mashed Potatoes

Roasted Sweet Potatoes

Creamed Corn

Southern Style Green Beans

Braised Collard Greens

New Potato Salad

Sautéed Green Beans

Mac N' Cheese

Honey Glazed Carrots

Desserts | *select one*

Seasonal Southern Style Cobbler | Crispy Oat Topping

Assorted Dessert Bites | Chocolate Pecan Pies – Cheesecake Bites – Petite Fours

Gooey Cookies and Double Chocolate Brownies

Build Your Own Hot Lunch Buffet - Menu 1 | \$12 per person

Salad Selection | *select one*

Simple Green Salad | shaved carrots – marinated tomatoes – lemon vinaigrette

Traditional Caesar Salad | homemade croutons – shaved reggiano parmesan

Entrée Selection | *select one...additional selections \$4*

Rotisserie Roasted Chicken | garlic – lemon & herbs (bone-in)
Chicken Rotoni | braised chicken – cajun crème
Harper’s House Made Southern Meat Loaf | (for parties of 30 or more)
Six Cheese Penne Pasta Bake | one catering’s signature six cheese sauce
Traditional Lasagna | choice of bolognese or pesto marinated vegetable
Grilled Mahi | citrus glaze

Side Items Include |

Garlic & Herb Roasted Potatoes
Chef’s Choice Seasonal Vegetables

Build Your Own Hot Lunch Buffet - Menu 2 | \$15 per person

Build Your Own Buffet is served with Butter & Rolls

Salad Selection | *select one*

Simple Green Salad | shaved carrots – marinated tomatoes – lemon vinaigrette
Traditional Caesar Salad | homemade croutons – shaved reggiano parmesan
Carolina Cole Slaw

Entrée Selection | *select one...additional selections \$6*

Rotisserie Roasted Chicken | garlic – lemon & herbs (bone-in)
Hickory Smoked Backyard BBQ Chicken | alabama white sauce
Pecan Fried Chicken | smoked cheddar – bacon
Hickory Grill Flank Steak | chimichurri sauce
Harper’s House Made Southern Meat Loaf (for parties of 30 or more)
Slow Roasted Pork Loin | sweet mustard glaze – warm apple chutney
Scottish Salmon | honey lemon butter
Grilled Mahi | citrus glaze – pineapple salsa

Side Items | *select two...additional selections \$3*

Roasted Market Vegetables	Pesto Pasta Salad	Southern Baked Beans
Roasted Herb Potatoes	Squash Casserole	Buttered Corn Succotash
Buttermilk Mashed Potatoes	Roasted Sweet Potatoes	Creamed Corn
Southern Style Green Beans	Braised Collard Greens	New Potato Salad
Sautéed Green Beans	Mac N’ Cheese	Honey Glazed Carrots

Add Desserts | *additional \$4*

Seasonal Southern Style Cobbler | Crispy Oat Topping
Assorted Dessert Bites | Chocolate Pecan Pies – Cheesecake Bites – Petite Fours
Goey Cookies and Double Chocolate Brownies

Build Your Own Gourmet Lunch Buffet | \$20 per person

Southern Supper Buffet is Served with Butter & Rolls

Salad Selection | *select one*

Simple Green Salad | shredded carrots – cucumber – tomatoes – croutons – lemon vinaigrette
Traditional Caesar Salad | buttered croutons – shaved parmesan – roasted lemon caesar
Chopped Salad | chopped romaine – cucumber – bacon – blue cheese – crispy tortilla strips – ranch
Carolina Cole Slaw

Entrée Selection | *select two*

Carolina Crab Cakes | lump crab – smoked trout – cracked mustard aioli...*\$2 supplement*
Chicken Paillard | parmesan & pesto
Spice Rubbed Pork Loin | pickled peach slaw
Carolina Shrimp & Grits
Texas Beef Brisket | signature BBQ sauce
Iron Skillet Salmon | white wine beurre blanc
Mimosa BBQ Smoked Chicken | alabama white sauce
Pecan Crusted Chicken | smoked cheddar – bacon

Side Items | *select two...additional sides \$3*

Roasted Market Vegetables	Pesto Pasta Salad	Southern Baked Beans
Roasted Herb Potatoes	Squash Casserole	Buttered Corn Succotash
Buttermilk Mashed Potatoes	Roasted Sweet Potatoes	Creamed Corn
Southern Style Green Beans	Braised Collard Greens	New Potato Salad
Sautéed Green Beans	Mac N' Cheese	Honey Glazed Carrots

Add Desserts | *additional \$4*

Seasonal Southern Style Cobbler | Crispy Oat Topping
Assorted Dessert Bites | Chocolate Pecan Pies – Cheesecake Bites – Petite Fours
Goey Cookies and Double Chocolate Brownies

Build Your Own Southern Supper Buffet | \$28 per person

Southern Supper Buffet is Served with Butter & Rolls – Choice of Dessert

Salad Selection | *select two*

Simple Green Salad | shredded carrots – cucumber – tomatoes – croutons – lemon vinaigrette
Traditional Caesar Salad | buttered croutons – shaved parmesan – roasted lemon caesar
Chopped Salad | chopped romaine – cucumber – pepper – onion – bacon – blue cheese – ranch
Carolina Cole Slaw

Entrée Selection | *select two*

From the Grill

Hickory Grilled Flank Steak | hazelnut gremolata
Hickory Grilled Scottish Salmon | white wine beurre blanc

Chicken Paillard | parmesan & pesto

From the Wood Burning Oven

Carolina Crab Cakes | perfect remoulade

Pecan Crusted NC Mountain Trout | peach chutney – honey lemon butter

Chicken Tuscany | roasted artichokes – blistered tomato – balsamic reduction

From the Pit

Slow Roasted Prime Rib | port wine reduction

Sweet & Savory Pork Loin | bacon bourbon glaze – warm apple chutney

Smoked Chicken | alabama white sauce

Signature Pastas

Seasonal Ravioli | locally sourced

Chicken or Shrimp Linguini | alfredo sauce

Traditional Lasagna | choice of bolognese or roasted vegetables

Side Items | *select two...additional sides \$3*

Roasted Market Vegetables

Roasted Herb Potatoes

Buttermilk Mashed Potatoes

Southern Style Green Beans

Sautéed Green Beans

Pesto Pasta Salad

Squash Casserole

Roasted Sweet Potatoes

Braised Collard Greens

Mac N' Cheese

Southern Baked Beans

Buttered Corn Succotash

Creamed Corn

New Potato Salad

Honey Glazed Carrots

Desserts | *....select one*

Seasonal Southern Style Cobbler | Crispy Oat Topping

Assorted Dessert Bites | Chocolate Pecan Pies – Cheesecake Bites – Petite Fours

Gooey Cookies and Double Chocolate Brownies

Beverage Menu

Mimosa Tea | \$10 per gallon

Unsweet Tea | \$10 per gallon

Assorted Soda | \$2.50

Sparkling Water | \$6 each...serves 4

Bottled Water | \$2

Coffee Service | \$20....serves 10

Delivery & Service Menu

Standard Service | Includes all disposables & serving ware.... \$.75 per person....subject to change based upon order

Deluxe Service | All food is presented on fine china and in elegant chafing dishes. Includes our *top-of-the-line* disposable tableware. Deluxe service comes with a One Catering staff member to assist with setup, service & clean up...\$125....subject to change based upon order

Deliveries | \$20....subject to change based upon order

Service Fee | 5% of food and beverage total will be applied to all orders

