



One Catering Weddings

Dinner Buffet Menu

served with whipped butter & assorted dinner rolls

Salad Selection | ...select one

Simple Green Salad | shredded carrots – cucumber – tomatoes – croutons – lemon vinaigrette
Traditional Caesar Salad | buttered croutons – shaved parmesan – lemon caesar
Chopped Salad | chopped romaine – cucumber – bell pepper – onion – bacon – ranch

Entrée Selection | ...select two

From the Land

Rotisserie Style Chicken | rosemary – chicken jus
Mediterranean Chicken | roasted artichokes – blistered tomato – balsamic glaze
Slow Roasted Prime Rib | horseradish crème – rosemary au jus
24 Braised Beef Short Rib | port wine reduction sauce – pickled red onions
Rotisserie Pork Loin | sweet mustard – warm apple chutney

From the Sea

Pan Roasted Scottish Salmon | lemon beurre blanc
Pecan Crusted NC Mountain Trout | peach chutney – honey lemon butter
Carolina Crab Cakes | cracked mustard aioli – micro greens
Crab Stuffed Portobello Mushroom | fennel & crab – parmesan

From the Smoker

Texas Beef Brisket | brown sugar bourbon glaze
Pit Smoked BBQ Pork | eastern or western sauce – corn bread muffins
Smoked Half Chicken | BBQ glaze - alabama white sauce

Signature Pastas

Traditional Ricotta Lasagna | choice of meat bolognese or pesto roasted vegetables
Butternut Squash Ravioli | sage crème sauce
Chicken Fettuccini | roasted mushrooms – sweet peas – goat cheese alfredo

Side Items | ...select two

Roasted Market Vegetables
Southern Style Green Bean
Sautéed Green Beans
Braised Collard Greens
Butter & Shallot Red Potatoes

Cheddar Loaded Potatoes
Buttermilk Mashed Potatoes
New Potato Salad
Ashe County Mac N' Cheese
Pimento Mac N' Cheese

Buttered Corn Succotash
Southern Squash Casserole
Sweet Potatoes & Candied Pecans
Heirloom Wild Rice Pilaf
Southern Style Baked Beans