# Slightly Southern Table

## Family Style Menu 1

served with whipped butter & rolls

### Cocktail Hour | select three

- Carolina Crab Cakes | cracked mustard aioli – micro greens
- Prosciutto Wrapped Pears | cracked black pepper – vermont maple syrup
- Petite Country Ham Biscuit | butter milk biscuit – pimento cheese
- Fig & Brie Crostini | fig jam – salted caramel – sea salt
- Potato Croquettes | smoked goat cheese – green onion
- Smoked Chicken Tacos | avocado mousse – chipotle lime aioli
- Feta & Melon Stack | citrus marinated watermelon – feta – cucumber relish
- Curry Chicken Tart | golden phyllo tart – golden raisins – toasted almond

### Plated Salads | select one

- Simple Salad | seasonal vegetables – candied pecans – preserved lemon vinaigrette
- Wedge of Carolina Butter Lettuce | oven dried tomato & bleu cheese vinaigrette – toasted pumpkin seeds
- Arugula Salad | fresh strawberries – lemon poppy seed vinaigrette – candied pecans

### Mains | select two

- Pan Roasted Stuffed Airline Chicken Breast | fennel sausage – carolina spinach – pan jus
- Parmesan Crusted Chicken Paillard | pesto – shaved parmesan
- Pecan Crusted Chicken | bacon – sweet mustard
- Hickory Grilled Hanger Steak | port wine reduction
- 24hr Braised Beef Short Ribs | hazelnut gremolata – smoked crème fraiche
- Low Country Shrimp and Grits | smoked tomato & tasso gravy – carolina grits – charred peppers & onions
- Pan Roasted Salmon | honey lemon butter
- Pecan Crusted NC Mountain Trout | honey lemon butter – peach chutney

### Accompaniments | select three

- Skillet loaded Potatoes | house bacon – cheddar – sweet onions
- Heirloom Rice Pilaf | wild mushrooms – fresh herbs
- Pimento Mac N’ Cheese | ashe county cheddar – ritz crumbs
Roasted Brussels | candied bacon – balsamic reduction
Southern Braised Collards | chili & honey
Various Seasonal Vegetables | chef selected – marinated & grilled
Sautéed Green Beans | butter & shallots

Assorted Southern Pies to Finish | chefs selection

Coconut Cream | toasted coconut
Fresh Fruit | seasonal – chantilly cream
Chocolate Pecan | warm caramel sauce
Lemon Custard | toasted meringue

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Please let us know of any allergies or dietary restrictions
Family Style Menu 2
served with whipped butter & rolls

Cocktail Hour | *select 3…includes meat & cheese display*

- Meat & Cheese Display | artisan cheese & charcuterie – pickled vegetables – hummus – crackers & crostini
- Wood Oven Roasted Oysters | cultured butter, chili & lemon
- Carolina Crab Cakes | perfect remoulade – micro greens
- Beef Tenderloin Crostini | blue cheese rosemary mousse – arugula – balsamic reduction
- Veggies on the Rocks | herbed goat cheese – pesto vinaigrette – served in individual cups
- Potato Croquettes | bacon – béchamel – chives
- Tuna Tartar Tacos | tuna tartar – wasabi aioli – ponzu
- Feta & Melon Stack | citrus marinated watermelon – feta – cucumber relish
- Prosciutto Wrapped Pears | cracked black pepper – vermont maple syrup
- Smoked Trout Blini | baby crepe – smoked trout mousse – caviar
- Baked Brie | phyllo cup – roasted fig jam

Plated Salad | *select one*

- Simple Salad | candied pecans and shaved rainbow carrots
- Kale Caesar | cured ham and preserved lemon
- Wedge of Butter Lettuce | oven dried tomato vinaigrette
- Autumn Beet Salad | spicy arugula & looking glass goat cheese

Mains | *select two*

- 24 Hour Braised Short Ribs | hazelnut gremolata – smoked crème fraîche
- Slow Roasted Prime Rib | rosemary garlic crust – port wine reduction
- Hickory Grilled Sirloin Steak | chimichurri sauce
- Pan Roasted Airline Stuffed Chicken Breast | fennel sausage – carolina spinach – pan jus
- Signature Smoked Chicken | bbq glaze – alabama white sauce
- Roasted Duck Breast | cornmeal griddle cakes
- Cedar Plank Roasted Salmon | dill crème – lemon zest
- Pan Seared Diver Sea Scallops | celery root & potato puree – crispy country ham
- Pecan Crusted NC Mountain Trout | honey lemon butter – peach chutney
Accompaniments | *select three*

- Loaded Potatoes | house bacon – cheddar – sweet onions
- Roasted Red Potatoes | butter – shallot
- Mashed Sweet Potatoes | maple syrup – candied pecans
- Carolina Gold Rice | stewed red peas
- Heirloom Rice Pilaf | wild mushrooms – fresh herbs
- Lobster Mac N’ Cheese | ashe county cheddar – ritz crumbs
- Southern Braised Collards | chili – lemon – honey
- Various Seasonal Vegetables | chef selected – marinated & grilled
- Sautéed Green Beans | butter & shallots
- Roasted Brussels | candied bacon – balsamic reduction
- Grilled Asparagus | lightly charred
- Buttered Corn Succotash | sweet corn – lemon – shallot

Fresh Fruit Cobbler and Ice Cream to finish | *choices are seasonal*

- Peach, apple or blueberry
- Brown sugar oat crust – chantilly cream

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