

MIMOSA GRILL



PRIVATE EVENT DINNER MENU I

\$40++ 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 – lemon vinaigrette

Traditional Caesar Salad

crisp romaine – parmesan cheese – buttered crouton
lemon caesar vinaigrette

Seasonal Soup

locally inspired – seasonal ingredients

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

BBQ Half Chicken

pimento mac n cheese
baby green beans

Hickory Grilled NY Strip Steak

loaded skillet potatoes – grilled vegetables
port wine reduction

Iron Skillet Roasted Salmon

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

Vegetarian Entree

featuring chef marlow's daily selection of fresh and local ingredients
included in entrée selections

*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

\$50++ 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 – lemon vinaigrette

Wedge of Carolina Butter Lettuce

marinated tomatoes – crispy bacon
blue cheese – buttermilk ranch

Seasonal Soup

locally inspired – seasonal ingredients

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

Hickory Grilled Heritage Pork Chop

sweet potato & sorghum puree – braised greens
pumpkin seed gremolata

BBQ Half Chicken

pimento mac n cheese
baby green beans

Hickory Grilled NY Strip Steak

loaded skillet potatoes – grilled vegetables
port wine reduction

Vegetarian Entree

featuring chef marlow's daily selection of fresh and local ingredients

DESSERT SELECTION

- *please select two for your group* -

Seasonal Cobbler

fresh fruit – brown sugar oat crust
vanilla bean ice cream

Chocolate Silk

brown sugar & candied walnut crust

Chocolate Pecan Pie

chocolate sauce – honey bourbon gelato

Carolina Mountain Apple Cheesecake

bourbon caramel & sweet southern cream

Meg's No Tell Carrot Cake

crushed walnuts – moonshine soaked pineapple
cream cheese frosting

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MIMOSA GRILL



PRIVATE EVENT DINNER MENU 3

\$65++ 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 or Pimento Cheese

seasonal veggies – crostini & lavash

Meat & Cheese Board

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

SOUP & SALAD SELECTION

- please select one for your group -

Simple Salad

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

Wedge of Carolina Butter Lettuce

marinated tomatoes – crispy bacon
blue cheese – buttermilk ranch

Seasonal Soup

locally inspired – seasonal ingredients

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

Encrusted Filet of Beef Tenderloin

pimento cheese – loaded yukon potatoes
grilled veggies – port wine reduction

BBQ Half Chicken

pimento mac n cheese
baby green beans

Iron Skillet Roasted Salmon

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

Hickory Grilled Heritage Pork Chop

sweet potato & sorghum puree – braised greens
pumpkin seed gremolata

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 – brown sugar oat crust
vanilla bean ice cream

Chocolate Silk

brown sugar & candied walnut crust

Chocolate Pecan Pie

chocolate sauce – honey bourbon gelato

Carolina Mountain Apple Cheesecake

bourbon caramel & sweet southern cream

Meg's No Tell Carrot Cake

crushed walnuts – moonshine soaked pineapple
cream cheese frosting

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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
crudité – 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 or Pimento Cheese

seasonal veggies – lavash & crostini

Carolina Crab Cakes

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

SOUP & SALAD SELECTION

- please select one for your group -

Simple Salad

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

Wedge of Carolina Butter Lettuce

marinated tomatoes – crispy bacon
blue cheese – buttermilk ranch

Seasonal Soup

locally inspired – seasonal ingredients

ENTRÉE SELECTION

- please select three for your group -

Iron Skillet Roasted Diver Sea Scallops

parsnip puree – roasted beets
horseradish citrus - watercress

Iron Skillet Roasted Salmon

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

Hickory Grilled Heritage Pork Chop

sweet potato & sorghum puree – braised greens
pumpkin seed gremolata

Wagyu Flat Iron Steak

buttered oyster mushrooms – smashed fingerlings
port reduction

Encrusted Filet of Beef Tenderloin

pimento cheese – loaded yukon potatoes
grilled veggies – port wine reduction

BBQ Half Chicken

pimento mac n cheese
baby green beans

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 – brown sugar oat crust
vanilla bean ice cream

Chocolate Silk

brown sugar & candied walnut crust

Chocolate Pecan Pie

chocolate sauce – honey bourbon gelato

Carolina Mountain Apple Cheesecake

bourbon caramel & sweet southern cream

Meg's No Tell Carrot Cake

crushed walnuts – moonshine soaked pineapple
cream cheese frosting

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