

Stations & Grazing Tables

Stations are a great way to create a dynamic evening for your guests...it's the cocktail party that keeps on going! A bit less formal than a plated affair, your guests are treated to a wide variety of cuisines & flavors! And we have a lot of favorites to choose from! Stations and Grazing Tables require Service Staff, the rental of our serving pieces, fresh greens and flowering kale to ensure our signature look.

GRAZING TABLES

\$9 per person | 50 person minimum

Grazing tables require the rental of our serving pieces, fresh greens and flowering kale. Delivery & set up fees will apply. Priced per event.

CLASSIC | fresh seasonal & pickled vegetables served with our lemony hummus & artichoke aioli, wedges & wheels of artisan cheeses, garnished with fresh & dried fruits, local honey & mixed nuts, burrata cheese garnished with sliced prosciutto, mixed salamis, olives, crackers, flatbreads & grilled toasts

ANTIPASTO | selection of Italian cheeses garnished with fresh & dried fruits, whipped goat cheese with fig jam, burrata topped with cured tomatoes, roasted eggplant, onion, & peppers, mixed salamis, soppressata, sliced prosciutto, citrus marinated olives & artichokes, Italian breadsticks, grilled toasts and rosemary sea salt focaccia bread

BISCUIT BAR | **\$9 per person | 35 person minimum**
our buttermilk, jalapeño-cheddar, & sweet potato biscuits served with pepper jelly glazed North Carolina smoked ham, pimento cheese spread, honey butter, & preserves

SOUTHERN ROOTS. PT.1

\$18 per person

CHILI-ROASTED JUMBO SHRIMP | on our coarse ground aged cheddar grits studded with pecan smoked bacon, fresh corn, & green onion (hot sauce on the side...of course!)

HAM & BISCUIT BAR | pepper jelly glazed North Carolina smoked ham served with our buttermilk, sweet potato, & jalapeño-cheddar biscuits, pimento cheese spread, honey butter & preserves

SOUTHERN ROOTS. PT.2

\$18 per person

SMOKED PORK BBQ | with a tangy BBQ sauce

OUR FIVE CHEESE MAC & CHEESE

SOFT ROLLS & CORNBREAD MUFFINS

BROCCOLI CABBAGE SLAW | with chopped apple, dried cranberries & our poppy dressing

TACOS & TOSTADAS

\$20 per person

Served with fresh tortillas, tostada shells & tortillas chips. garnished with Mexican crema, our roasted tomatillo salsa, our pickled onions & jalapenos, cotija cheese, diced onion & cilantro, cabbage slaw, seasonal fruit + avocado guacamole, queso with roasted poblanos and grilled onion
Vegan options available.

CITRUS-ROASTED PORK CARNITAS | with pineapple salsa

CHICKEN TINGA | with roasted tomatoes and chipotles

BLACK BEANS | with chorizo & chihuahua cheese

CHOPPED ROMAINE GEM LETTUCES | with cucumber, fresh corn, jicama, pineapple, and spiced pepita seeds served with creamy roasted poblano dressing

A range of pricing reflects how many stations you are offering. If you choose to have a Grazing Table & Cocktail Hour of Passed Appetizers. We recommend two to three stations.

CLASSIC STATION, PT.1

\$18 per person

GRILLED HERB & PEPPERCORN ENCRUSTED STEAK SIRLOIN | served with horseradish cream & our steak sauce

ROASTED FINGERLING POTATOES | in our roasted garlic aioli with pecan smoked bacon & baby arugula

KALE CAESAR | with cured tomatoes, Parmesan curls, confetti of vegetables in our creamy lemon Parmesan dressing topped with garlic "crumbs"

CLASSIC STATION, PT.2

\$18 per person

BACON WRAPPED PORK TENDERLOIN | in a mustard cider gravy

YUKON GOLD & SWEET POTATO GRATIN | layered with leeks and cheese

SHREDDED BRUSSELS SPROUTS | with apples, fennel, lemon & caraway in a bright lemon dressing

CLASSIC STATION, PT.3

\$16 per person

BRAISED CHICKEN (BREASTS AND THIGHS) | in a lemon pan sauce with mixed mushrooms, artichokes & cured tomatoes

BUTTERMILK MASHED POTATOES | with roasted garlic & green onion

FRESH GREEN BEANS | with radicchio, pickled onions, Castelvetro olives and whole-grain mustard dressing

SEAFOOD STATION, PT.1

\$18 per person

HOISIN-ROASTED SALMON | on bok choy slaw

BLACK RICE | with ginger miso dressing

SRIRACHA-ROASTED VEGETABLES | eggplant, shiitake mushroom, peppers, green beans and cauliflower

SEAFOOD STATION, PT.2

\$24 per person

TUNA POKE | with mango, cucumber and avocado

SALMON POKE | with citrus fruits, pickled onion and cilantro

SESAME NOODLES | with assorted toppings: pickled onion, cucumber salad, sliced avocado, fresh mango, sesame seeds, yuzu sauce, sriracha mayo, & fresh herbs with sambel oleek & sweet chili sauce on the side

ASIAN SLAW | of crisp vegetables in a sesame ginger vinaigrette topped with chopped peanuts, fresh lime & cilantro

OYSTER BAR - RAW OR ROASTED

MARKET PRICES

Hold Fast Oysters offer the best locally farmed oysters served with a variety of set up options with all condiments.

PASTA STATIONS

\$18 per person

SPRING & SUMMER

RIGATONI | with pancetta bacon, grilled chicken, sweet peas, fresh spinach, summer squash & leeks in a pesto parmesan cream sauce

SUMMER TOMATO PASTA | with fresh lemon, garden herbs + burrata tossed with spaghetti

SUMMER CHOPPED SALAD | romaine, fresh corn, tomatoes, chickpeas, cucumber, radicchio & a bright red wine vinaigrette

FALL & WINTER

BUTTERNUT SQUASH ORECCHIETTE | roasted squash layered with orecchiette pasta, roasted mixed mushrooms, onions, fresh spinach and mixed cheese in a light butternut squash cheese sauce

TOMATO & SPICY ITALIAN SAUSAGE ZITI | with fresh mozzarella

WINTER CHOPPED SALAD | romaine, confetti of vegetables, garlic croutons & a bright red wine vinaigrette

SALAD STATIONS

\$16 per person | 50 person minimum | Please choose 4 salads

SPRING & SUMMER

CHOPPED BRUSCHETTA SALAD | garlic croutons, summer tomatoes, cucumbers, basil, fresh mozzarella, mixed peppers, basil and olives in a red wine vinaigrette

LEMON SPAGHETTI | fresh basil, pine nuts, arugula & parmesan

ASPARAGUS | with roasted peppers, fresh goat cheese and a kalamata olive dressing

ZUCCHINI RIBBON SALAD | with feta, chilis, lemon & local pea shoots

FRESH PEACH AND TOMATO SALAD | with fresh mozzaralla

LOCAL SALAD GREENS | with crisp vegetables, buttermilk Green Goddess dressing & our cornbread croutons

ROASTED EGGPLANT PASTA SALAD | with roasted peppers, fresh goat cheese and a kalamata olive dressing

FRESH CORN & AVOCADO SALAD | in a lime dressing

PEACH, BLUEBERRY AND CABBAGE SLAW | with peach vinaigrette & garlic almonds

RED, WHITE & BLUE SALAD | local lettuces with mixed berries, fresh goat cheese & our sugared pecans in a poppy vinaigrette

FALL & WINTER

ROASTED SWEET POTATO SALAD | with dried cranberries, red onion and sugared pecans in a cider dressing

FRESH FENNEL AND MUSHROOM SALAD | with Parmesan, lemon and arugula

GREEN BEANS & RADICCHIO | in a whole grain mustard dressing with Castelvetrano olives

PICKLED BEETS | with fresh citrus and fennel topped with blue cheese & crushed pistachios

SWEATER WEATHER | mixed greens with apples, Asian pears, fennel, grapes and goat cheese topped with spiced pumpkin seeds

QUINOA SPINACH SALAD | with apples, carrots, radish & fresh mint

FARRO SALAD | with shredded cauliflower, Brussels sprouts, kale, yellow squash and a citrus dressing topped with aged Prairie Breeze cheddar, garlic almonds and local sun shoots

WINTER PANZANELLA | cranberry walnut croutons, apples, fennel, pears, kale and blue cheese in a honey pear dressing topped with spiced pumpkin seeds

CITRUS SALAD | ruby red grapefruit & oranges topped with kalamata olives, crushed pistachios, fresh mint & goat cheese on local greens in a citrus vinaigrette

This section of stations also work great as a LATE NIGHT, post-dancing snack!

BREAKFAST FOR DINNER

\$16 per person

INDIVIDUAL ASSORTED (3") QUICHE | smoked ham & Swiss, marinated tomato, basil & mozzarella, broccoli-cheddar, & spinach feta with roasted peppers

FRENCH TOAST BREAD PUDDING | served with maple syrup and blueberry compote

BACON | pecan praline or maple with jalapeños

FRESH FRUIT & BERRY SALAD

OUR SIGNATURE HOUSEMADE GRANOLA

NACHO BAR

\$10 per person

OUR HOT QUESO DIP | with roasted poblanos and onions

BLACK BEAN CHORIZO DIP | with chihuahua cheese

CLASSIC PICO DE GALLO, OUR ROASTED TOMATILLO

SALSA, FRESH GUACAMOLE & CHIPS!

MAC & CHEESE BAR

\$14 per person

OUR SIGNATURE FIVE CHEESE MAC & CHEESE | served with hot sauce

SEAFOOD (SHRIMP & SCALLOPS) | in a cream sauce with tarragon & cheese

PIMENTO MAC & CHEESE | with bacon, roasted peppers & our pickled jalapeños

HOT CHOCOLATE BAR

\$5 per person

OUR SIGNATURE DARK CHOCOLATE GANACHE HOT CHOCOLATE | served with freshly whipped cream & housemade marshmallows--perfect to add Kahlua or Baileys Irish Cream!

OUR SIGNATURE MILK CHOCOLATE-COCONUT-CURRY HOT CHOCOLATE | served with freshly whipped cream, toasted coconut and a sprinkle of chili

SWEETS TABLE PRICED PER EVENT

MINIATURE ASSORTED SEASONAL SWEETS | **MINIATURE (3") PIES SERVED** with whipped cream | **ICE CREAM SUNDAE BARS** | **SEASONAL SHORTCAKE BARS** with lemon curd, whipped cream, berries, roasted peaches and preserves. Plated dessert options available upon request.