

Events Menu – Biltmore & Main

Passed Apps (Priced per piece)

Chicken Satay Skewers \$3

Teriyaki Beef Skewers \$4

Siders \$4

Bruschetta Crostini \$3

Mac Fritters \$2.50

Pig in a Blanket \$2

Deviled Eggs \$1.50

Bacon wrapped Scallop \$4

Shrimp Cocktail \$4

Stationary Apps

Small Platter – 25 Portions

Large Platter – 50 Portions

Hot

Calamari \$60/\$120

Crispy squid, cherry peppers, marinara

Popcorn Chicken \$50/\$100

Served with Bistro sauce

Chili Nachos \$50/\$100

Pico de gallo, sour cream, guacamole

Chicken Wings \$60/\$120

Your choice of sauce, and blue cheese or ranch dressing

Hog Wings \$65/\$130
Barbecue Sauce, served with Ranch or Blue Cheese

Cold

Fruit Platter \$45/\$90
Honey Dew, Cantaloupe, Pineapple, Berries

Cheese Platter \$60/\$120
Chef's selection of cheeses and accoutrements, with crostini

Cured Meat Plate \$70/\$140
Chef's selection of three cured meats, mustard, pickled vegetables, with crostini

Crudit  \$45/\$90
Raw vegetables served with your choice of hummus or ranch

Grilled Vegetable Platter \$50/\$100
Grilled Veggies with Balsamic Glaze

Pico and Guacamole \$45/\$90
House made tortilla chips

Buffet (priced per guest)

Salads

Caesar \$3
Grated Pecorino, crostini croutons

Mixed Greens \$2
Cucumber, tomato, carrot, red onion, house dressing

Mediterranean Salad \$3
Olives, Cucumbers, tomato, feta, red onion, Greek dressing

Pasta

Mac and Cheese \$6
Three cheese blend, ritz cracker crumb

Bolognese \$7
Tagliatelli, shaved pecorino parsley

Meat & Fish

Roast Lemon Chicken \$7

Marinated & Grilled Steak Tips \$8

Seared Salmon Filet \$8

Chef's Fish of the Day MKT

Chef's selection of locally sourced fish, prepared specially for you

Vegetarian

Butternut Squash Ravioli \$7

Sides

Yukon Gold Mashed potatoes \$3

Herb Roasted Potatoes \$3

Sautéed Season Vegetables \$3

Saffron Rice \$3