



Welcome to 67 Biltmore Downtown Eatery + Catering!

67 Biltmore opened in May, 2015 under the ownership of Adam & Emily Thome. Longtime employees of Laurey's Catering, the couple began their business in the same historic downtown space.

When it comes to the food we make and serve, in many cases, we know the farmers and their farms. This is a point that has always been very important to us over the years. We rely on these longstanding relationships to help us source the produce, meats and seafood we need for our customers. We are very open to menu suggestions and ideas. We enjoy trying new recipes and experimenting with different cuisines.

We recycle and compost everything possible and try to conduct our business in the most sustainable and environmentally conscious way possible.

Whether you're hosting a fancy dinner party or feeding the folks in your office, we are available for both deliveries as well as full service catering. We also host private events in our "Gathering Room" and we offer an accommodating space for everyday meetings in our Eatery.

Visit us at:

67 Biltmore Ave, Asheville, NC 28801

67biltmore.com

[facebook.com/67biltmore](https://www.facebook.com/67biltmore)

instagram: 67biltmore

twitter: @67biltmore

OR

828.252.1500 / hello@67biltmore.com

Food Presentation for Delivery and Pickup Orders

Most Catering for Pick Up and Delivery orders will be presented in Aluminum or To-Go Boxes with the price as is listed below (please read specifics under each headline). If you would like Chafing Dish Presentation on deliveries, you will receive a Reusable Chafing Rack +2 sterno candles to keep for a onetime fee of \$10.

Additional sternos (set of 2) will be \$5. Please ask for Additional Presentation Options such as Reusable/Recyclable Black Caterware trays and bowls with lids.

For Full Service Catered Events we can provide our own Serving Trays, Platters, and Utensils. Please ask about Rental options for flatware, dishware, glassware and linens.

Morning Foods

The Breakfast Details:

Normal delivery rates apply to deliveries made after 9am. If you would like to have an earlier delivery, please ask about our fees. Also, if your delivery is needed before 9am, a minimum order may be required.

Frittatas (gf)

Local eggs and seasonal fillings

\$18 per pan (serves 6) / \$32 per large pan (serves 12)

Breakfast Burrito

Vegetarian with Local Eggs and Seasonal Fillings

\$3.79 per person

Breakfast Meat: Bacon, Maple Sausage or Chorizo, Local Eggs and Seasonal Fillings

\$3.79 per person

Breakfast Meats (gf/df)

Applewood Smoked Bacon & Our homemade Maple Sage Sausage

\$3.50 per person

Breakfast Potatoes (gf/df)

Oven-roasted with herbs and spices, onions and peppers

\$2.99 per person

If you would like to add Chorizo + \$.75 per person

Stone Ground Grits (gf)

w/ Yellowbranch Cheese

\$2.99 per person

Fresh Fruit Salad (gf/df)

Small (serves 12+) \$42

Large (serves 24+) \$81

If you would like to add a quart of Local Yogurt and our

Housemade Granola +\$19

Baked French Toast Casserole

with Maple Syrup (serves 9-12)

Choose From: Cinnamon Pecan, Blueberry Coconut, or Apple Almond

\$36 per pan

Muffin Sized Quiche

Local eggs and seasonal fillings

\$3.50 per person

Fresh Baked Muffins, Scones and Biscuits

Assortment of our Baker's favorites

\$2.50 per person

Coffee Cake

(serves approximately 12-15)

Choose From: Cinnamon Pecan or Blueberry

\$36 per pan

Natalie's Fresh Squeezed Orange Juice

\$16 per gallon (includes cups) 48 hour notice

Hot Beverages

Shade Grown Counter Culture Regular and Decaf Coffee

Mighty Leaf Hot Tea

\$18 for a 96oz box

includes to-go cups, cream, stirrers & sweetener

Boxed Lunches

We serve our box lunches in individual clear boxes ("snap boys") that are biodegradable and include a cutlery kit.

Side choices include Pasta Salad, our famous Sweet Potato Salad or Potato Chips. gf/df substitutions available.

The Wrap Box Lunch

Chicken Caesar, Turkey & Provolone, Ham & Cheddar, or Hummus & Roasted Vegetables, choice of side, and a fresh Baked Cookie

\$9.50 per person

Grilled Chicken Box Lunch

Grilled chicken, sliced and served on a Green Salad with Balsamic

Dressing, choice of Side, a Baby Biscuit, and a freshly Baked

Cookie \$10.95 per person

Pan Seared Salmon Lunch

Sustainably farmed Canadian filet (4oz) on Fresh Green Salad with Balsamic Dressing, a Baby Biscuit, choice of side and a fresh baked Cookie

\$12.95 per person

Sandwich Lunch

An overstuffed Sandwich of Smoked Ham, Turkey, Roast Beef or Hummus served with choice of Side, and a Freshly Baked Cookie

\$12.50 per person

Vegetarian Box Lunch

Three of our favorite salads!

Sweet Potato Salad, Kale Salad, Bean Salad, a Baby Biscuit and a fresh baked Cookie

\$10.95 per person

Maple Curry Chicken Salad Lunch

Chicken Salad served on a bed of lettuce, choice of Side, a Baby Biscuit, and a Freshly Baked Cookie

\$10.95 per person

The Southern Sampler

(minimum order of 10 and advance ordering required)

Crispy Baked & Fried Chicken Breast, Our favorite Vermont

Coleslaw with Maple Syrup, Award Winning Sweet Potato Salad, a

Baby Biscuit, a Brownie Triangle and Fresh Fruit Salad

\$14.95 per person

Lunch and Dinner Beverages

Freshly Brewed Iced Tea

Sweet or Unsweet, with all of the appropriate accompaniments (cups, lemons, ice, etc)
\$6 per half gallon
\$12 per gallon

Assorted Sodas and Bottled Waters

Coke, Diet Coke, Sprite, Root Beer and Mountain Valley Spring Water in a biodegradable bottle
\$1.50 per person

Homemade Lemonade

With all of the appropriate accompaniments (cups, lemons, ice, etc)
\$6 per half gallon
\$12 per gallon

Platters + Bowls

These make it easy to order for a group or office. It all comes on recyclable (or reusable) black platters that you can keep. Just pick the size that works best for you! For larger events, talk with us about portioning and quantities appropriate for you.

Assorted Wrap Platter

A mix of Chicken Caesar, Turkey & Provolone, Ham & Cheddar or Vegetable Hummus
Small (serves 12) \$75
Large (serves 18) \$110

67 Biltmore's "Make Your Own" Sandwich Platter

A mix of our House Roasted Turkey, Rosemary Roast Beef, Smoked Ham & Cheeses with Local Breads, Lettuce, Tomatoes, Pickles & Condiments on the side
Small (serves 12) \$109
Large (serves 18) \$162

Ploughman's Platter

A beautiful array of *Giacomo's* or *American Pig* cold cuts, our favorite regional cheeses including *Looking Glass Creamery* & *Round Mountain* Chevre, homemade Jams & Chutneys, our Assorted Pickled Vegetables & Olives, all garnished with Fresh Fruit, Served with torn baguette and crackers
Small (serves 12+) \$114
Large (serves 25+) \$236

Chicken Salads (gf/df Depending on the Salad)

Choose from: Maple Curry Chicken Salad, Dijon Herb Chicken Salad, Marinated Chicken Salad, Blackened Chicken Salad, or Pesto Chicken Salad
Small (serves 12+) \$42
Large (serves 24+) \$81

Pasta Salads

Choose from: Parmesan Penne with Veggies, Dilled Rotini with Peas and Ranch, Pesto Pasta with Parmesan, Sesame Peanut or Greek Style
Small (serves 12+) \$36
Large (serves 24+) \$69

Vegetable Salads (gf/df Depending on Salad)

Choose From: Broccoli Salad, Shepherd's Salad, Mango and Avocado Salad, Italian Caprese Salad or Edamame Salad
Small (serves 12+) \$42
Large (serves 24+) \$81

Asian Style Tofu Salad

Small (serves 12+) \$42
Large (serves 24+) \$81

Fresh cut Fruit Salad Bowl (gf/df)

Small (serves 12+) \$42
Large (serves 24+) \$81

Bean Salads: (gf/df)

Choose from: Avocado, Black Bean and Rice; Syrian Chickpea; White Bean and Arugula or Hoppin John
Small (serves 12+) \$42
Large (serves 24+) \$81

French Tarragon Potato Salad (gf/df)

Small (serves 12+) \$36
Large (serves 24+) \$69

Creamy Potato Salad (gf)

Small (serves 12+) \$36
Large (serves 24+) \$69

Sweet Potato Salad Bowl (our award winner) (gf/df)

Small (serves 12+) \$42
Large (serves 24+) \$81

Kale Salad Bowl (gf)

with our Maple Balsamic Dressing
Small (serves 12+) \$42
Large (serves 24+) \$81

Kale Caesar with Homemade Croutons

Small (serves 12+) \$42
Large (serves 24+) \$81

Housemade Slaws (gf)

Choose from: Maple Cole Slaw, Blue Cheese Scallion Slaw, or Apple Jicama Slaw
Small (serves 12+) \$36
Large (serves 24+) \$69

Fresh Garden Salad (gf)

with Fresh Veggies & Balsamic or Ranch Dressing
Small (serves 12+) \$42
Large (serves 24+) \$81

Hors d'oeuvres

Here is a list of some of our favorites. There is a minimum order of 10 servings per item. If you don't see exactly what you'd like, just ask and we'll design a menu just for you.

Dips & Spreads

If you need gluten free crackers, just let us know!

Served Warm and Includes Crackers, Garlic Pita or Crostini on the Side:

Hot Spinach Artichoke Dip
\$3 per person

Leek and Goat Cheese Dip
\$3 per person

Hot Crab Dip with Sherry
\$4 per person

Served Cold and Includes Crackers, Garlic Pita or Crostini on the Side:

Old Fashioned Pimento Cheese
\$3 per person

Smoked Trout Dip
Smoked NC Rainbow trout, Round Mtn. Chevre & herbs.
\$4 per person

Baba Ghanouj: Smoky Eggplant & Tahini (gf/df)
\$3 per person

Muhammara and Whipped Feta (gf)
Red pepper, Walnut and Pomegranate Spread
\$4 per person

Hummus: choose from Traditional Garbanzo with Garlic and Tahini or Black Bean (gf/df)
\$3 per person

Caponata: Eggplant, Tomatoes and Mediterranean flavors (gf/df)
\$3 per person

Tapenade: a blend of Olives, Capers and Herbs (gf/df)
\$3 per person

Texas "Caviar" Black Eyed Peas, Tomatoes and Onion (gf/df)
\$3 per person

Fruits & Vegetables

Sliced Fresh Vegetables (gf/df – depending on the dip)
Choose from: Slightly roasted or Raw Cherry Tomatoes, Red and Yellow Bell Peppers, Diagonal Carrot Coins, Broccoli, Sweet Potatoes and others as seasonally available
OR Roasted Root Vegetables
Served with your choice of: Buttermilk Herbed Ranch, Maple Curry Dip or Green Curry Tahini Dip
\$4 per person

Bite-Sized Artichoke Cakes
With Roasted Red Pepper Aioli
\$3.25 per person

Roasted Baby Potato Wedges (gf)
Served with Ranch
\$3.00 per person

Chili Roasted Sweet Potato Sticks (gf/df)
Served with Avocado Cream Dip
\$3.00 per person

Caprese Skewers (seasonal) (gf)
Mozzarella Balls and Grape Tomatoes
Drizzled with Pesto
\$4.25 per person

Skewered, Broiled Pineapple (df)
Rum Glazed Hawaiian Style
\$3.55 per person

Fresh Seasonal Fruits (gf/df)
Whole Strawberries, Fresh Hawaiian Pineapple, Grapes, Fresh Melon
~ the specifics will vary with the season.
\$3.55 per person
for a warm Chocolate Ganache Dip or
Vanilla Sour Cream Dip add \$.50 per person

Starters & Finger Foods

please note- there is a minimum order of 10 servings per item

Presented in Aluminum or To-Go pans, Please ask for other presentation options for additional charges

Seasonal Grilled Cheese Flatbreads

A classic hit with seasonal flavors, styles include: Apple Brie and Cranberry Chutney, Cheddar Bacon, or Sharp Cheddar and Honey. Sliced in small bites
\$3.95 per person

Baked and Fried Chicken Strips

Served with Chipotle Ranch or Lusty Monk Honey Mustard
\$3.95 per person

Texas Pete Chicken Bites

Served with Blue Cheese Dip
\$9.95 per dozen

Four options for Brie:

- ~ Winter Brie with Fruit Preserves & Toasted Almonds
 - ~ Brie Pinwheel with Toasted Nuts, Fresh Herbs & Dried Fruits
 - ~ Crunchy Caramel Brie
 - ~ Baked in Puffed Pastry Topped with Toasted Pecans
- All served with Crackers & Crostini
\$60 per wheel (serves about 25 guests)

Local Artisan Cheeses

The best we can find for you.
We like using cheeses from *Looking Glass Creamery, Yellowbranch Farmstead, Round Mountain* & others!
Served with Lavosh crackers & Fruit Garnish
\$5.00 per person

Ploughman's Platter

A beautiful array of *Giacomo's* or *American Pig* cold cuts, our favorite regional cheeses including *Looking Glass Creamery* & *Round Mountain Chevre*, homemade jams & chutneys, our assorted pickled vegetables & olives, all garnished with fresh fruit.
Served with torn baguette and crackers
\$9.50 per person

Assorted Puffed Pastry Items

Parmesan Cheese Straws

Savory Bites -fillings such as Pesto, Olive & Feta, Artichoke Parmesan, Roasted Red Pepper & Basil, Fig & Prosciutto, Cheddar & Bacon

Goat Cheese Tart ~ Herbs & Caramelized Onion

Blue Cheese & Onion Straws

\$3.50 per person/ per selection

Sausage Balls

With Local Pork and *Yellowbranch* Cheese
\$9.95 per dozen

Bite Sized Cheese Coins

Blue Cheese Pecan or Cheddar Thyme
\$9.95 per 2 dozen

Thai Beef Skewers (gf/df)

With Sesame, Mushrooms & Peppers
Served with Spicy Chili Lime Sauce
\$6.75 per person

Skewered Cumin Shrimp (gf/df)

Served with a Spicy Peanut Sauce on the side
\$5.95 per person

Chicken Skewers (gf/df)

Chili Lime Chicken Served with Avocado Cream Dipping Sauce or Sesame Chicken Satay with Spicy Peanut Dip
\$3.95 per person

Chesapeake Style Steamed Shrimp (gf/df)

Served with Lemons and our own Spicy Cocktail Sauce
\$5.95 per person

Four Options for Bite Sized Meatballs

Minimum of 10 servings per Style. Choose From:

- ~ Swedish style Local Beef with Sour Cream & Dill
 - ~ Italian style Local Beef with house made Marinara & Parmesan
 - ~Spiced Local Beef Curry Style
 - ~Vietnamese Local Pork and Hoisin Sauce Style
- \$4.95 per person

Our Famous Deviled Eggs

In two Flavors: Classic or Spicy Pimento
\$10.95 per dozen

Bite-Sized Crab Cakes

Served with Dijon Tartar Sauce
\$4.25 per person

Bite-Sized Local Trout Cakes

Served with Roasted Garlic and Lemon Aioli
\$3.95 per person

Bite-Sized Chickpea Cakes (gf)

Served with Tzatziki or Green Curry Tahini Dip
\$3.25 per person

Thin Sliced Bistro Steak

Served with Baguette & Blue Cheese Sauce or Balsamic Onion Relish
\$6.75 per person

Mini Galettes

Savory French Pastries with flavors such as Chevre and Fig, Caramelized Apple and Brie, or Pesto and Roasted Tomato
\$4.25 per person

Service Staff is Needed for the Following Starters:

Crostini

Slow Roasted Tomato, Herbs and Chevre; Pimento Cheese, Bacon Jam and Pickled Onion; Hummus and Tapenade; Brie with Apple and Honey; Butter, Radish and Flaky Sea Salt; Tuscan White Bean; Ricotta with Fig and Honey
\$4.25 per person

Local Beef Sliders

Served on Annie's Rolls
Options include: Caramelized Onions and Horseradish Cream, Cheddar and Bacon or Pimento Cheese and Fresh Pickles
\$6.75 per person

Shrimp Tempura with Horseradish Sauce

Made to order and passed, piping hot
\$5.95 per person

Pulled Pork Sliders

Served on Annie's Rolls with Maple Cole Slaw and Molasses BBQ Sauce
\$5.95 per person

BBQ Shrimp on Polenta Cakes (gf)

Topped with Chipotle Cream
\$4.95 per person

Fried Green Tomatoes with Pimento Cheese and Bacon Jam or Smoked Tomato Chutney (gf)

\$4.50 per person

Entrees

We make all foods to order using all the very best, freshest ingredients available. We require a minimum order of 10 people. Prices for most of these entrees listed are for conventional meats which helps assure we'll be able to meet demands for events all year round. We are happy to source meats from our Local Vendors such as Hickory Nut Gap Meats, Highlander Farms, Beulah Farms, Joyce Farms, etc. Please ask for current prices for local cuts.

Chicken

- Crispy Pan Fried Buttermilk Chicken (boneless)
With choice of Buttermilk Ranch or Lusty Monk Mustard Dip \$5.95 per person
- Cider Roasted Chicken with Apples \$6.95 per person
- Spinach & Prosciutto Stuffed Chicken \$6.95 per person (gf)
- Chicken Marsala with Mushrooms \$6.95 per person
- Greek Style Chicken with Artichoke, Parsley, Oregano, Olives & Lemon \$6.95 per person (gf)
- Bourbon Glazed Bone-in Grilled Chicken Breast with seasonal Chutneys \$5.95 per person (gf)
- Smoked Duck Breast with Cherry Compote \$12.95 per person – Requires a 48 hour notice for this order

Beef

- Rosemary Garlic Bistro Steak \$7.95 per person (gf)
- Beef Tips in Wine \$7.95 per person (gf)
- Sorghum Glazed Flank Steak \$7.95 per person
- Glazed Meatloaf (local HNG beef) \$5.95 per person
- Peppercorn Bistro Steak w/Herb Butter \$7.95 (gf)
- Sage Roasted Beef Tenderloin with Horseradish Cream (gf) serves approx. 10 guests- \$ market price

Pork

- Herb Garlic Tenderloin \$6.95 per person (gf/df)
- Mustard Glazed Tenderloin with Apples, Onions & Wine \$6.95 per person (gf/df)
- NC style Pulled Pork BBQ with sauces \$5.95 per person (gf/df)
- Rosemary Grilled Pork Chops \$6.95 per person (gf)
- Fig, Fennel & Prosciutto stuffed Pork Loin \$6.95 per person (gf)
- Chimmichurri Grilled Pork Chops \$6.95 per person (gf/df)

Vegetarian- Most Options can be made Vegan

- Pasta Primavera w/ Roasted Red Pepper Sauce \$5.25 per person
- Sweet Potato Gnocchi with Kale \$7.95 per person – *Requires a 48 hour notice for this order*
- Butternut Squash and Pecan Ravioli with Sage Butter \$6.95 per person
- Ratatouille with Seasonal Veggies & White Beans \$5.25 per person (gf, df)
- Chickpea Cakes with Cucumber Yogurt Sauce \$6.95 per person (gf)
- Portabella Marsala \$6.95 per person
- Quinoa, Spinach, Walnut and Feta stuffed Portobella \$6.95 per person (gf)
- Sesame Tofu & Roasted Vegetables \$4.95 per person (df)
- Spinach, Basmati and Feta Stuffed Peppers with Lemon Oregano Sauce \$5.95 per person (gf, df)
- Lentil “Meatballs” with Marinara \$5.25 per person

Seafood

- Crab Cakes with Dijon Tartar \$8.95 per person
- Salmon Niçoise style with green beans, roasted potatoes, tomatoes, olives and Balsamic Vinaigrette \$10.95 per person
- Ahi Tuna Niçoise with green beans, roasted potatoes, tomatoes, olives and Balsamic Vinaigrette \$10.95 per person

Here is a list of readily available Fish. Prices are for dinner size (approx 6oz) Portions.

These prices are subject to change per market conditions

They can be prepared numerous ways including...

“Pan Seared” “Grilled” “Herb Roasted”

- Salmon (Canadian, sustainably farmed) \$7.95 per person
- Mahi Mahi (wild caught) \$7.95 per person
- Red Snapper (wild caught) \$7.95 per person
- Ahi Tuna Steaks (wild caught) \$8.95 per person
- NC Rainbow Trout (local, sustainably farmed) \$7.95 per person

Sides

Here is a snapshot of various things we prepare on a regular basis. Please keep in mind that some of these are only available seasonally. If you still can't find what you're looking for, let us know!
Prices range from \$2.99 - \$5.00 per person, please ask for specific pricing

Greens & Vegetables

- Maple Roasted Brussels Sprouts (gf/df)
- French Green Beans w/Lemon Zest (gf/df)
- Braised Collards (df/gf)
- Charred Broccolini (gf/df)
- Asparagus (gf/df) **Seasonal**
- Sautéed Spinach with Garlic (gf/df)
- Parmesan Roasted Broccoli (gf)
- Sautéed Kale & Onions (df/gf)
- Caramelized Fennel with Thyme & Orange (gf)
- Grilled Corn on the Cob & Herb Butter (gf) **Seasonal**
- Parmesan Roasted Cauliflower (gf)
- Turmeric Roasted Cauliflower (gf/df)
- Cinnamon Honey Braised Turnips (gf)
- Braised Red Cabbage and Apples (gf/df)
- Grilled Assorted Local Squash (gf/df)

Grains & more...

- Israeli Cous Cous (gf/df)
- Savory Herb Quinoa with Seasonal Vegetables (gf)
- Farro with Butternut Squash (gf)
- Rice Pilaf (gf/df)
- Tabbouleh (gf/df)

Potatoes

- Sorghum Glazed Sweet Potatoes (df/gf)
- Herb Roasted Potato Wedges (gf/df)
- Sunchoke Potato Hash (gf)
- Mashed Potatoes (gf)
- Whipped Sweet Potatoes (gf)
- Roasted Fingerlings with Dijonnaise (gf)

Salads

We are happy to advise on portioning if you have questions. Our salad recipes can be modified to meet certain dietary needs.
Just let us know when you order!

-Local Lettuce, *Yellowbranch* Curds, Blueberries & Pecans
with Citrus Vinaigrette \$4.25 per person (gf)

-Arugula, Radish, Walnuts, Shaved Parmesan &
Shallot Vinaigrette \$4.25 per person (gf)

-Spinach, Almonds, Round Mountain Chevre with
Blackberry Vinaigrette \$4.25 per person (gf)

-Spinach, Almonds, Round Mountain Chevre with
Roasted Beets and Lemon Vinaigrette \$4.25 per person (gf)

-Mixed Local Lettuce with Shaved Fennel, Pickled Onion,
Yellowbranch Curds and Mustard Vinaigrette \$4.25 per person (gf)

Casseroles and Lasagnas

Served Hot OR To be Reheated in Aluminum. Our half size pans serve about (4) people and our whole casseroles serve about (9).

Lasagnas

	<u>9"round</u>	<u>Whole</u>
Traditional with HNG Beef	\$26	\$52
Homemade Italian Sausage & Roasted Red Pepper	\$26	\$52
Vegetarian (zucchini, bell peppers, etc)	\$20	\$40
Spinach, Artichoke & Round Mtn Chevre	\$21	\$42
Portobello Mushroom and Basil Pesto	\$21	\$42
Pesto Chicken	\$24	\$48
Chicken, Olives and Roasted Peppers	\$24	\$48

Chicken

Chicken Country Captain with Rice (gf, df)	\$23	\$46
Moroccan Chicken with Rice (gf, df)	\$23	\$46
Chicken Cacciatore with Rice (gf, df)	\$23	\$46
Chicken Pot Pie	\$19	\$38
Chicken Pot Pie w/Fried Green Tomato Crust (seasonal)	\$19	\$38
Chicken Tetrazini	\$19	\$38
Thai Curry Chicken w/Rice (gf, df)	\$23	\$46
Spanish style Chicken with Wine Olives & Dried Fruits over Rice (gf, df)	\$23	\$46

Beef & Lamb

Hearty Beef Stew	\$31	\$62
Beef Stroganoff with Egg Noodles	\$31	\$62
Steak & Ale Pot Pie	\$28	\$56
Shepherd's Pie with HNG Beef (gf)	\$28	\$56
Irish Lamb Stew	\$32	\$64
Braised Lamb in Wine w/ Polenta (gf)	\$32	\$64
Lamb Curry Indian style (gf)	\$32	\$64

Pork

Bacon Scallion Mac 'n Cheese	\$20	\$40
Pork Cassoulet with White Beans & Thyme (gf, df)	\$26	\$52

Vegetarian

Eggplant Parmesan	\$18	\$36
Polenta, Roasted Vegetables & Marinara (gf)	\$16	\$32
Thai Curry Tofu & Vegetables with Rice (gf, df)	\$18	\$36
Mac 'n Cheese with Roasted Vegetables	\$18	\$36
Mac 'n Cheese (plain & creamy!)	\$16	\$32
Cheddar Vegetable Pot Pie	\$18	\$36
Indian style Butternut & Chick Pea Curry (gf, df)	\$18	\$36
Summer Squash Casserole	\$19	\$38
Tomato Pie with Yellowbranch Cheese (round pan only)	\$19	
Potatoes Au Gratin	\$19	\$38
Butternut Sage Gratin	\$19	\$38

Fish

Shrimp & Grits (gf)	\$30	\$60
Thai Curry Shrimp with Rice (gf, df)	\$30	\$60
Shrimp Gumbo with Rice and Sausage	\$30	\$60
Seafood Pot Pie (cod, salmon, shrimp)	\$30	\$60

Cakes, Pies & Sweet Treats

We are very proud of our sweets here at 67 Biltmore. All are made to order with the very best ingredients.

The cake prices listed are for a two layer 9" round cake which yields 8-12 servings
(though you can make them bigger or smaller if you like.)

*Please note that because everything is baked to order, advanced notice is required for most orders
(especially on a potentially busy weekend).*

The Ultimate Chocolate Cake

The quintessential Devil's Food Cake
with Chocolate Icing
\$27 per cake

Our Own Carrot Cake

Made from scratch, full of freshly-grated carrot, walnuts and
dried fruits. Very moist, very delicious- with Cream Cheese Icing
\$43 per cake

Chocolate Mousse Cake

Rich chocolate mousse
layered with delicious Chocolate Cake
\$48 per cake

Chocolate Decadence Cake

Decadent and Rich, One Layer, Bourbon soaked raisins
Dusted with Powdered Sugar
\$48 per cake

NY Cheesecake

with Graham cracker crust
\$36 per cake

Old Fashioned Lemon Pound with Lemon Glaze Cake

A light, poppy seed-filled traditional cake
\$36 per cake

Coconut Cake

Moist, delicious and covered in coconut
\$36 per cake

Caramel Bread Pudding

with raisins & pecans
serves 9-12
\$36

Citrus Almond Cake

gluten free, dairy free
Single layer with Apricot preserves
serves 8 \$36

Blackberry Jam Cake

buttermilk, spices, pecans, yum!
\$36

Fruit Cobblers and Crisps

With the freshest fruits of the season
4-6 serving pan \$18
9-12 serving pan \$36

Fruit Pies

Choose from: Apple, Cherry, Blueberry, Key Lime
\$21 per pie

Other Pies

Choose from: Pecan, Pumpkin, Chocolate Pecan, Chocolate Chess
\$21 per pie

Chocolate, Yellow and Carrot Cupcakes

\$2 Each

7 Day Notice, 12 minimum per flavor Cupcakes:

Lemon, Orange, Almond, or Coconut Cupcakes
\$2 each

Dessert Bars

"67" Brownies, Raspberry Matrimonials, Apricot Blondies,
Chocolate Rice Krispie Bars (GF)
\$2.49 each

Cookies

Oatmeal Raisin, Ginger Cookies, Classic Chocolate Chip, Peanut
Butter Cookies, Coconut Oatmeal Cookies, Chocolate "Screams"
(triple chocolate), Meringue *notice needed (gf, df), Coconut
Macaroons *notice needed (gf)
\$1.59 each

Assorted Bite Sized versions of our Fresh Baked Cookies & Bars

\$2.50 per person

General Information

Delivery: Our standard delivery times are between 9am and 6pm Monday through Friday. On Saturday, the standard delivery times are from 10am to 4pm and may depend on our event schedule. Delivery charges are based on location and start at \$10.00 for in-town locations. Let us give you a quote for deliveries to other locations or for deliveries outside of our standard times.

Food Presentation Information : All Catering for Pick Up and Delivery orders will be presented in Aluminum or To-Go Boxes with the price as is listed below. For Chafing Dish Presentation on deliveries, you will receive a Reusable Chafing Rack and 2 Sterno candles to keep for a onetime fee of \$10. Additional sternos will be \$5 for a set of 2 each time you order more. Please ask for Additional Presentation Options such as Reusable/Recyclable Caterware.

For Full Service Catered Events we provide our own Serving Trays, Platters, and Serving Utensils. Please ask about Rental options for flatware, dishware, glassware and linens.

Disposables: We can add compostable disposables or clear plastic disposables to your order if you like. The charge for disposables ranges from \$0.75 to \$2.50 per person depending on the type of menu you would like.

For Event with Service Staff: The hourly charge for one of our Captains is \$33.00. These are our most experienced servers that are responsible for managing the other staff members as well as supervising all aspects of the event. We charge \$25.00 per server per hour for the Lead Staff, Cooks and Bartenders, \$20.00 per hour for basic party staff. The charge for service on each party starts when the staff arrives here at our shop to collect all the food, beverages, and all other necessary materials for the party and concludes when the staff has returned everything back to the shop at the conclusion of the event. Staffing for events is based on the needs of the event.

Beer, Wine and Liquor: We can help you decide how much to purchase and are happy to provide mixers and all necessary accompaniments. The cost for mixers and drink garnish is \$3.25 per person. We are not allowed to serve a party with alcoholic beverages unless we are also serving the alcohol (i.e.—we must provide the bartending service). For the details on this, please see our catering agreement. We cannot provide beer and wine on deliveries.

Event Planning/Transportation: For Full Service Events where we provide service staff, we charge 10% of the total food and beverage to your final invoice. This charge is used to cover time spent in the planning of the event, as well as any transportation charges incurred for the event and equipment and supply maintenance.

Rental: We will be happy to give you a quote on rental items for your event. Please note that on all events where we arrange rental, we must also provide service. There is a 20% upcharge when we organize the rentals for you. If we are not providing service we will be happy to refer you to a local rental company.

Set Up Only: We can set up your party without service for a charge of \$25.00 per hour. This brings a server to your event for set up just as we would if we were serving the event. Once the food is set the server leaves. There is a minimum charge of 4 hours.

Contracts: All events that we staff with service require our Special Events Catering Agreement to be completed and on file with the event paperwork.

Deposit/Payment information: All deposits are non-refundable.

For events with service a deposit of 10% will hold a date for you. We will need a final guest count two weeks prior to your event. At that time we require a deposit of 75% of the estimate for your event. We will charge the balance of the event the next business day following the event. If you do not wish to put the balance on a credit card, please make prior arrangements with our bookkeeper.

For any orders, deliveries, or pickups over \$500.00 we will need a credit card number as a guarantee for the payment of the event and may require a deposit.

Cancellation policy: Cancelling your party forfeits your deposit. Should you choose to reschedule, your deposit will be applied to the rescheduled party.

Thank you and please let us know if we can answer any other questions for you.

hello@67biltmore.com or call us at 828.252.1500