



## 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 deliveries as well as full service on and offsite catering. We offer a space for 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](http://67biltmore.com)

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

instagram: 67biltmore

OR Contact us at

828.252.1500 / [hello@67biltmore.com](mailto: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 gam. If you would like to have an earlier delivery, please ask about our fees. Also, if your delivery is needed before gam, a minimum order may be required.

### **Frittatas (gf)**

Local eggs and seasonal fillings  
\$18 per pan (serves 6) / \$36 per large pan (serves 12)

### **9" Round Quiches**

Local eggs and seasonal fillings  
\$20

### **Breakfast Burrito**

Vegetarian with Local Eggs and Seasonal Fillings  
\$3.99 per person  
Breakfast Meat: Bacon, Maple Sausage or Chorizo, Local Eggs and Seasonal Fillings  
\$3.99 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 Farms* Cheese Curds  
\$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

### **Fresh Baked Breakfast Breads**

An 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 & sweeteners

# 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  
\$9.95 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 \$11.49 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

### **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

### **Sandwich Lunch**

One of our Signature Cold Sandwiches served with choice of Side, housemade pickle and a Freshly Baked Cookie  
Half Sandwich Lunch: \$10.95 per person  
Whole Sandwich Lunch: \$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

# 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

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 8) \$50  
Medium (serves 12) \$75  
Large (serves 16) \$100

## 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) \$119  
Large (serves 18) \$179

## Ploughman's Platter

A beautiful array of *Giacomo's* or *American Pig* cured meats, 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

-Maple Curry Chicken Salad (gf)  
-Dijon Herb Chicken Salad (gf)  
-Marinated Chicken Salad (gf/df)  
-Blackened Chicken Salad (gf/df)  
-Pesto Chicken Salad (gf)  
Small (serves 12+) \$48  
Large (serves 24+) \$94

## Pasta Salads

-Parmesan Penne with Veggies  
-Dilled Rotini with Peas and Ranch  
-Pesto Pasta with Parmesan  
-Sesame Peanut  
-Greek Style with Feta, Veggies and Kalamata Olives  
Small (serves 12+) \$36  
Large (serves 24+) \$69

## Fresh cut Fruit Salad Bowl (gf/df)

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

## Fresh Garden Salad (gf)

with Fresh Veggies & Balsamic, Ranch, Blue Cheese or Sesame Ginger Dressing  
Small (serves 10) \$35  
Large (serves 20) \$68

## Vegetable Salads

-Broccoli Salad (gf)  
-Shepherd's Salad (gf)  
-Mango and Avocado Salad (gf/df)  
-Italian Caprese Salad (gf)  
-Edamame Salad (gf/df)  
Small (serves 12+) \$42  
Large (serves 24+) \$81

## Bean Salads:

-Avocado, Black Bean, Citrus and Rice (gf/df)  
-Syrian Chickpea with Pita Triangles  
-White Bean and Arugula (gf/df)  
-Hoppin' John (gf/df)  
Small (serves 12+) \$42  
Large (serves 24+) \$81

## Potato Salads:

-Creamy Potato Salad (gf)  
- French Tarragon Potato Salad (gf/df)  
- Roasted Fingerling Salad with Dijonnaise (gf/df)  
- Baked 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 Salads:

-Our Signature Kale Salad with Fresh Veggies, Blue Cheese and Maple Dijon Dressing (gf)  
- Kale Caesar with Homemade Croutons  
-Kale Salad with Toasted Pecans, Apples, Shaved Parmesan and Maple Dijon Dressing (gf)  
Small (serves 12+) \$42  
Large (serves 24+) \$81

## House Made Slaws

-Maple Cole Slaw (gf)  
-Blue Cheese Scallion Slaw (gf)  
-Apple Jicama Slaw (gf)  
-Creamy Chopped Southern Style (gf)  
-Sesame Marinated (gf)  
Small (serves 12+) \$36  
Large (serves 24+) \$69

# 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**  
\$3.25 per person

**Leek and Goat Cheese Dip**  
\$3.25 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**  
\$3.25 per person

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

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

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

**Baba Ghanouj:** Smoky Eggplant & Tahini (gf/df)  
\$3.25 per person

**Caponata:** Eggplant, Tomatoes and Mediterranean flavors (gf/df)  
\$3.25 per person

**Tapenade:** a blend of Olives, Capers and Herbs (gf/df)  
\$4 per person

## Starters & Finger Foods

*\*please note- there is a minimum order of 10 servings per item\**  
For Pickup or Delivery, Please ask about Presentation Options

**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 Lemon 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 or Blue Cheese Dressing  
\$3.25 per person

### **Chili Roasted Sweet Potato Sticks (gf/df)**

Served with Avocado Cream Dip  
\$3.25 per person

**Caprese Skewers (seasonal) (gf)**  
Mozzarella Balls and Grape Tomatoes  
Drizzled with Basil Pesto and/or a Balsamic Reduction  
\$4.25 per person

### **Skewered, Broiled Pineapple (df)**

Rum Glazed Hawaiian Style  
\$3.59 per person

### **Fresh Seasonal Fruits (gf/df)**

Whole Strawberries, Fresh Hawaiian Pineapple, Grapes, Fresh Melon

~ the specifics will vary with the season.

\$3.59 per person

for a warm Chocolate Ganache Dip or  
Vanilla Sour Cream Dip add \$.50 per person

### **Bite Sized Stuffed Mushrooms**

-Herb, Spinach and Breadcrumbs - \$3.25 per person

-Crab and Goat Cheese - \$4.50 per person

-Sausage and Parmesan - \$3.95 per person

**Whole Side of Smoked Salmon with a Mustard Fennel Crust**

True North Canadian Salmon Served with Lemons, Capers, Dill Cream and Crackers \$99

**Bite Sized Sweet Potato Pancake**

Topped with either:

-Crème Fraîche and a Seasonal Berry

-Avocado Cream and Cilantro

\$3.50 per person

**Baked and Fried Chicken Strips**

Served with Chipotle Ranch or

Lusty Monk Honey Mustard

\$3.95 per person

**Texas Pete Chicken Bites** - 2 Dozen Minimum

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

\$5.50 per person

**Ploughman's Platter**

A beautiful array of *Giacomo's* or *American Pig* cured meats, 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

**Tomato, Caramelized Onion and Local Cheese Curd Tart**

Serves 10

\$32 each

**Sausage Balls** – minimum order of 3 dozen

With Local Pork and *Yellowbranch* Cheese

\$9.95 per dozen

**Bite Size Risotto Cakes**

with Spicy Tomato Chutney

\$3.95 per person

**Beef Skewers (gf/df)** (dairy free depending on dip)

-Thai Sesame with Mushrooms & Peppers with Spicy Lime Sauce

-Moroccan Style with Mint Chutney

-Peppercorn Style served with Horseradish Crème

\$6.75 per person

**Skewered Shrimp (gf/df)**

-Cumin Shrimp served with Spicy Peanut Sauce

-Grilled Shrimp with Cranberry BBQ

-Chili Garlic Shrimp served with Lemon Aioli

\$5.95 per person

**Chicken Skewers (gf/df)**

-Chili Lime Chicken Served with Avocado Cream Dip

-Sesame Chicken Satay with Spicy Peanut Dip

-Greek Style Chicken served with Tzatziki

-Moroccan Style Chicken Served with Mint Chutney

\$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.**

-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

\$4.25 per person

**Bite-Sized Chickpea Cakes (gf)**

Served with Tzatziki or Lemon Tahini Dip

\$3.25 per person

**Thin Sliced Bistro Steak**

Served with Baguette & Blue Cheese Sauce or Balsamic Onion

Relish

\$6.95 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

Choose from: 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

### Candied Bacon (gf)

Served with Maple Crème  
\$4.95 per person

### Fried Green Tomato Slices

Served with Pimento Cheese and Bacon Jam or Smoked Tomato Chutney (gf)  
\$4.50 per person

### Shrimp Tempura with Horseradish Sauce

Made to order and passed, piping hot  
\$5.95 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  
\$6.95 per person

### Pulled Pork Sliders Served on Soft Rolls

with Maple Cole Slaw and Molasses BBQ Sauce  
\$5.95 per person

### Fried Chicken Sliders Served on Soft Rolls or "67" Biscuits

with Spicy Mayo and Homemade Pickles  
\$5.95

### BBQ Shrimp on Lito's Corn Cakes (gf)

Topped with Chipotle Cream  
\$4.95 per person

### Grilled Shrimp on Scallion Pancakes (gf)

with Lemon Aioli  
\$4.95 per person

## Entrees

All prices are per person

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.*

### Poultry

- Crispy Pan Fried Buttermilk Chicken (boneless or bone in)  
With choice of Buttermilk Ranch or Lusty Monk Mustard Dip \$5.95
- Cider Roasted Chicken with Apples \$6.95 per person
- Spinach, Walnut and Goat Cheese Stuffed Chicken \$6.95 (gf)
- Crispy Herb Chicken Cutlets with Pan Gravy \$6.95
- 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 \$6.95 per person (gf)
- Duck options are available upon request

### Beef

- Rosemary Garlic Bistro Steak \$8.95 per person (gf)
- Beef Tips in Wine \$8.95 per person (gf)
- Ropa Vieja: Latin Style Slow Cooked Beef \$8.95 per person
- Glazed Meatloaf (local HNG beef) \$5.95 per person
- Peppercorn Bistro Steak with Herb Butter \$8.95 (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)
- Fig, Fennel & Prosciutto stuffed Pork Loin \$6.95 per person (gf)
- Chimmichurri Grilled Pork Tenderloin \$6.95 per person (gf/df)
- BBQ Ribs (4 ribs per serving) \$7.95 per person

## Vegetarian- Most Options can be made Vegan

- Sweet Potato Gnocchi with Kale \$7.95 per person – *Requires a 48 hour notice for this order*
- Wild Mushroom or Butternut Squash Risotto \$6.95 per person
- Butternut Squash and Pecan Ravioli with Cream Sauce \$6.95 per person
- Lemon, Kale and Walnut Pasta with Parmesan Cheese \$6.95 per person
- Ratatouille with Seasonal Veggies & Local Goat Cheese \$5.25 per person (gf)
- 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 Queso Stuffed Poblano Peppers with Ranchero Sauce \$5.95 per person (gf)
- Portabella Wellington \$7.95 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 \$13.95 per person
- Ahi Tuna Niçoise with Green Beans, Roasted Potatoes, Tomatoes, Olives and Balsamic Vinaigrette \$13.95 per person
- Seafood Risotto \$10.95

## 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
- NC Rainbow Trout (local, sustainably farmed) \$6.95 per person
- Domestic Amberjack *seasonal* - Market Price
- Domestic Wahoo *seasonal* - Market Price
- Domestic Swordfish *seasonal* - Market Price

## 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)
- Roasted Butternut Squash, Apples and Spinach (gf/df)

### Starches

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

-Traditional Garden Salad with Sliced Cucumber, Tomato, Red Cabbage  
and Red Peppers with Choice of Balsamic Vinaigrette, Ranch, Blue Cheese  
or Ginger Sesame \$3.75 per person (gf/df)

**Please scroll below for Casseroles, Lasagnas and more...**



## 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).

<b>Lasagnas</b>	<b>9"round</b>	<b>Whole</b>
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
Herb Roasted Mushroom, Kale & Pecorino	\$24	\$48
<b>Chicken</b>		
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	\$21	\$42
Chicken Pot Pie w/Fried Green Tomato Crust (seasonal)	\$21	\$42
Chicken Tetrazini	\$21	\$42
Thai Curry Chicken w/Rice (gf/df)	\$23	\$46
Spanish style Chicken with Wine Olives & Dried Fruits over Rice (gf/df)	\$23	\$46
<b>Beef &amp; Lamb</b>		
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
<b>Mac and Cheeses</b>		
Plain and Creamy	\$18	\$36
Bacon Scallion Mac 'n Cheese	\$21	\$42
With Roasted Veggies	\$18	\$36
With Butternut Squash	\$18	\$36
Local Beef Chili Mac	\$21	\$42
Ham and Swiss	\$21	\$42
<b>Vegetarian</b>		
Eggplant Parmesan	\$19	\$38
Polenta, Roasted Vegetables & Marinara (gf)	\$19	\$38
Thai Curry Tofu & Vegetables with Rice (gf/df)	\$19	\$38
Vegetarian Shepherd's Pie with Sweet Potato (gf)	\$19	\$38
Moroccan Lentil Veggie Pot Pie	\$19	\$38
Cheddar Vegetable Pot Pie	\$19	\$38
Indian style Butternut & Chick Pea Curry (gf/df)	\$19	\$38
Tuscan Vegetable Stew with Olives, Peppers, Eggplant & Rice (gf/df)	\$19	\$38
<b>Sides</b>		
Summer Squash Casserole	\$19	\$38
Tomato Pie with Yellowbranch Cheese (round pan only)	\$19	\$38
Potatoes Au Gratin	\$19	\$38
Butternut Sage Gratin	\$19	\$38
<b>Fish</b>		
Shrimp & Grits (gf)	\$30	\$60
Mango Shrimp Curry with Rice (gf/df)	\$30	\$60
Shrimp Scampi	\$30	\$60
Seafood Pot Pie (cod, salmon, shrimp)	\$30	\$60

# Cakes, Pies & Sweet Treats

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 catering weekend. Generally, we request a week notice on orders that aren't cookies or bars.**

## Cookies:

Ginger Molasses, Classic Chocolate Chip, Coconut Oatmeal, Triple Chocolate Screams and Gluten Free Coconut Macaroons  
\$1.59 each

## Dessert Bars:

"67" Brownies, Fruit Bars and Chocolate Shortbread (shortbread flavors may vary)  
\$2.49 each

## Assorted Bite Sized Versions of our Fresh Baked Cookies and Bars:

\$2.50 per person

## Cupcakes

Moist Yellow, Ultimate Chocolate, Carrot Cake, Lemon, Orange Almond or Coconut  
--Other Special Versions are available upon request  
\$2.29 each

## The Ultimate Chocolate Cake

The Quintessential Devil's Food Cake with Chocolate Icing  
\$34 per cake

## Moist Yellow Cake with Choice of Icing

\$32 per cake

## Flourless Chocolate Torte

Single Layer, Fudgy Cake  
\$48.00 per cake

## Kaz's Carrot Cake

Made from Scratch, Full of Freshly Grated Carrots, Chopped Walnuts and Dried Fruits with Cream Cheese Icing  
\$43 per cake

## Chocolate Mousse Cake

Rich Chocolate Mousse, Layered with Delicious Chocolate Cake  
\$48 per cake

## NY Style Cheesecake with Graham Cracker Crust

\$40 per cake  
+\$6 fruit topping or chocolate sauce

## Chocolate Decadence Cake

Decadent and Rich, One Layer Cake with Bourbon Soaked Raisins and Dusted with Powdered Sugar  
\$48 per cake

## Citrus Almond Cake (gf/df)

Single Layer Cake with Apricot Preserves, serves 8  
\$36 per cake

## Apple Walnut Bundt Cake with Caramel Glaze

\$36 per cake

## Bread Pudding

-Traditional with Raisins  
-Chocolate with Caramel Sauce  
-New Orleans Style with Brandy and Pecans  
9-12 servings per pan - \$36 per pan

## Fruit Cobblers and Fruit Crisps (Crisps can be made GF/DF/Vegan upon request)

Made with fresh Fruit  
4-6 servings pan \$18  
9-12 servings pan \$36

## Seasonal Fruit Pies with Double Pie Crust or Crumb Topping

Apple, Blueberry, Blackberry, Peach, Raspberry, Strawberry, Strawberry Rhubarb and more  
\$21-25 per pie

## Other Pies:

Choose from: Pecan, Pumpkin, Chocolate Pecan, Mincemeat, Chocolate Chess, Chocolate Peanut Butter, Chocolate Mint, Lemon Meringue, Key Lime, Banana Cream  
\$21-\$25 per pie

## Quickbreads

Cranberry Pecan, Banana Nut, Chocolate Pear, Pumpkin, Lemon, Blueberry Almond  
Small, serves 2-3 \$5.49  
Large, serves 8 \$15.99

## **Mini Desserts For Events with Staffing:**

**Pricing for the following is Based on Details of the Event. Please ask your Catering Contact for Specifics.**

### **Mousse Shooters**

*Two Dozen Minimum Order Per Flavor*

Lemon Mousse with Candied Lemon Peel

Chocolate Mousse with Cream and Berries

Strawberry Mousse with Berries

Banana Pudding with Cream and Cookie Crumbs

Crème Anglaise with Berries

### **Mini Graham Cracker Crumb Pies**

*One Dozen Minimum Order Per Flavor*

Key Lime, Lemon Meringue, Cheesecake, Chocolate with Chocolate Graham

### **Fruit or Chocolate Filled Pastry Crust Hand Pies**

*One Dozen Minimum Order*

### **Mini Flourless Chocolate Torte Cakes**

*One Dozen Minimum Order*

Topped with Berries

### **Mini Pound Cakes and Bundt Cakes**

*Can order up to 24 max.*

# General Information

**Delivery:** Our standard delivery times are between 8am 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 \$3.95 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 but are happy to serve what you purchase.

**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 staff for a charge of \$33 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 for the staff in addition to the delivery charge.

**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](mailto:hello@67biltmore.com) or call us at 828.252.1500