

67 Biltmore Special Events Catering Menu

Year Round:

DIPS & SPREADS - all served with Roots and Branches crackers

Pub Style Beer Cheese -V - \$3.00

Spinach Artichoke Dip- V GF - \$3.00

Pimento Cheese- V GF - \$3.00

Cold Crab Dip with Old Bay- GF - \$5.00

Caramelized Onion Dip- V GF- \$3.00 Our take on the classic onion dip...it's delicious!

Smoked Trout Dip- GF - \$5.00 NC trout, brined, smoked in house w/blend of cheeses including local chevre w/herbs

STARTERS & FINGER FOODS

Fresh Vegetable Tray- VG GF - \$3.95

Local Artisan Cheese Display- V - \$6.95 w/ R+B

Ploughman's Platter - \$11.95 w/ R+B

Brie Wheel - V - \$60.00 Jam, Toasted Nuts, R+B 35+ guests.

Skewered, Broiled Pineapple- VG GF - \$3.95

Deviled Eggs - GF DF - \$12.95 per doz/ 2 doz min

Bite Sized Crab Cakes - \$6.95 lemon, tartar

Latin Style Ranchero Cakes- VG - \$3.95 avocado sauce

Indian Style Samosas - VG - \$4.25 tamarind

Soft Pretzel Bites - VG - \$2.95 Lusty Monk Mustard

Mezza Platter- V - \$8.95 hummus, baba, muhammara, feta, olives, dried fruits, nuts, flatbread. GF available

Roasted Root Vegetables- VG GF - \$3.95 Yukon potatoes, sweet potatoes, carrots, maple curry/VG sesame ginger

Roasted Side of Salmon- GF DF - \$135.00 served with pickled onions and lemon - serves about 30 guests

options: Herb with Dijon Tartar | Citrus Pomegranate Glaze | Mustard Fennel

Sausage Balls with Lusty Monk Mustard- \$11.95 per doz/ 4 doz min

Pigs in Blankets - \$15.95 Hickory Nut Gap all beef dogs in puff pastry w/ Lusty Monk mustard. per doz /4 doz min

Chesapeake Style Shrimp- GF DF - \$5.95 Steamed with Old Bay, served w/ lemons, spicy cocktail sauce

Bite Size Meatballs - \$4.95 - dairy free options available / gluten free + \$1pp

flavors: Swedish style with local beef, sour cream, dill | Italian style local beef, our marinara & parmesan | Spiced

Curry sauce with local beef & cilantro | Joyce Farm Chicken Meatballs with Hoisin

Asian style Dumplings - DF - \$4.95 served with hoisin sauce. - flavors: local pork, ginger, scallion | vegan kimchi

dip flavors: Pub Style Beer Cheese V - \$1.50 | Caramelized Onion Dip V - \$1.50

Chicken Skewers - GF DF - \$4.25 marinated chicken, grilled and skewered. additional flavors on seasonal menus.

flavors: Sriracha Honey | Maple Curry | Pomegranate BBQ | Chili Lime | Chimichurri

Beef Wellington Bites- \$6.95 - served with horseradish cream & pickled onion

Hickory Nut Gap Roasted Beef Sliders - \$8.95 - cooked medium rare, Hawaiian rolls. requires assembly

toppings: Pickled Onions and Horseradish Cream | Pimento Cheese & Homemade Pickle Slices

Pulled Pork Sliders - DF - \$6.95 - NC style with Maple ColeSlaw, BBQ sauce, Hawaiian rolls. requires assembly

Pulled Chicken Sliders - DF - \$6.95 smoked chicken, spicy mayo, pickle slices, Hawaiian rolls. Requires assembly

SALAD

Spinach, Almonds, Local Chevre, Seasonal Fruit & Citrus Vinaigrette - V GF - \$4.95

Garden Green Salad- V GF - \$4.50 (Balsamic, Buttermilk Ranch, Sesame Ginger)

Traditional Caesar - \$4.50 - garlic pepper croutons, shaved parmesan and our tasty homemade caesar dressing

**** V vegetarian / VG vegan / GF gluten free / DF dairy free**

ENTREES

Spinach, Walnut & Chevre stuffed Chicken - GF - \$9.25

Chicken Marsala with Mushrooms - \$9.25

Bourbon Mustard Chicken- GF DF - \$9.25

Glazed Meatloaf with Local Beef - \$9.95

Boneless Short Ribs, Tomato Gravy- GF DF - \$15.95

Ropa Vieja- GF DF - \$11.95 Cuban style slow cooked beef with oregano, wine, garlic

Sage Roasted Beef Tenderloin with Horseradish Cream - GF - serves 10 guests. market price.

Fig, Fennel and Prosciutto stuffed Pork Tenderloin- GF DF -\$9.25 (optional addition of Blue Cheese)

Eggplant Parmesan- VG GF - \$7.95

Homemade Beetroot Gnocchi with Basil Walnut Gremolata & Local Chevre - V -\$9.95 can be vegan! 72 hours notice

Sweet Potato Gnocchi with Brown Butter and Dark Greens- V - \$9.95 Delicious, homemade. 72 hour notice.

Stuffed Bell Peppers with Rice, Vegetables and Beyond "Beef"- VG GF - \$8.95

Beyond Sausage with Onions and Peppers- VG GF - \$8.95 Beyond Italian Sausage, sauteed onions + peppers

Bolognese with Beyond- V - \$8.95 can be vegan upon request

Seafood Risotto - GF - \$14.95 usually includes Shrimp, Scallops and Salmon

Shrimp and Grits - GF - \$9.95

Pan Seared Fish with Fresh Herbs & Citrus- GF DF - market price

Local Sunburst Farms Rainbow Trout, Sustainable Canadian Salmon, Mahi Mahi (wild caught)

SIDES

French Green Beans w/ Lemon Zest - VG GF

Herb Roasted Fingerlings - VG GF

Braised Hearty Greens with Onions & Garlic - VG GF

Parmesan Roasted Broccoli - V GF

Mushroom Farro with Herbs - VG

Mexican Style Corn Salad - V GF

Creamy Yukon Gold Mashed Potatoes - V GF

Whipped Sweet Potatoes, Brown Sugar Pecan Top - V GF

Savory Rice Pilaf - V GF

SWEET TREATS

Cookies - \$1.89 - Ginger Molasses, Chocolate Chip, Oatmeal Coconut and GF Ambrosia Coconut Macaroons

Walnut Brownies - \$2.99 **Seasonal Fruit Bars** - VG - \$2.99

Assorted Bite Size Versions of our Cookies & Bars- \$3.25 per person

Guinness Chocolate Cake- \$36.00 rich, chocolatey one layer cake w/ vanilla OR chocolate cream cheese icing

Lemon Olive Oil Cake- \$36.00 moist, citrusy one layer cake with powdered sugar

Kaz's Carrot Cake - \$46.00 full of freshly grated carrots, chopped walnuts, dried fruits and cream cheese icing

NY Style Cheesecake with Graham Cracker Crust - \$46.00 topping: fruit sauce | chocolate sauce

Apple Walnut Bundt Cake with Caramel Glaze- \$36.00

Bread Pudding - \$36.00 9-12 servings per pan

flavors: Traditional with Raisins | Chocolate with Caramel Sauce | New Orleans style with Brandy & Pecans

Fruit Cobblers & Crisps- \$42.00 Crisps can be made GF/DF/Vegan upon request - serves 12 - 15 guests GF

Cobblers \$46.00

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SPRING MENU:

STARTERS AND FINGER FOODS

- Asparagus and Gruyere Puff Pastry Pinwheels** - 4.50 **Balsamic Strawberry & Ricotta Puff Pastry Bites** - 4.50
Apricot Almond Brie Wheel 60.00 serves 30-40 guests **Apricot Mustard Chicken Skewers** - GF DF - 4.25
Garlic Lemon Shrimp Skewers - GF DF - 5.95 **Lamb Meatballs** 5.95 served with tzatziki
Soup Shooters- GF - 3.00 - flavors: Carrot Ginger - VG | Asparagus & Spring Pea Bisque V
Grilled Spring Onion Side of Salmon - GF DF - 135.00 served with Dijon tartar & pickled vegetables
Classic Deviled Eggs - GF DF - 12.95 topped with pickled onions. per dozen / 2 dozen minimum
Chive Risotto Cakes - V GF - 4.50 served with spiced tomato chutney

ENTREES

- Beef Short Ribs with Leeks, Carrots and Spring Onions**- GF DF - 15.95
Lemon Chicken with Artichokes & Olives- GF DF - 9.25
Dijon Chicken with Carrots & Herbs in White Wine Sauce- GF DF - 9.25
Rosemary & Wine Braised Lamb- GF DF - 12.95
Dill Mustard Salmon with Spring Onion Pistou- GF DF - 10.95
Wild Mushroom Ravioli in Browned Butter - V - 9.95 with caramelized onion and braised greens
Asparagus & Pea Pasta with Lemon, Garlic & Herbs - VG - 8.95

SALADS AND SIDES

- Local Lettuce Salad with Strawberries, Breakfast Radishes & Sunflower Seeds- 4.95 basil vinaigrette
Romaine Lettuce with Shaved Carrots & Focaccia Croutons- 4.50 peppercorn feta dressing
Spring Pea Risotto with Pecorino - V GF 4.50 Pasta Primavera- V - 4.50
Tricolor Carrots in Green Goddess- V GF -4.00 Grilled Asparagus with Lemon- GF DF - 4.50
Baby Potatoes with Grilled Leek Vinaigrette- VG GF - 4.50
Spring Panzanella with Lemon Dill Vinaigrette - VG - 4.95 peas, asparagus, artichokes, chickpeas & crusty bread
Israeli Couscous with Artichokes, Almonds, Shaved Parmesan & Herbs- V - 4.50

SUMMER: *STARTERS AND FINGER FOODS*

- Tomato Pesto Puff Pastry Pinwheels** - V - 4.50 **Peach & Goat Cheese Puff Pastry Bites**- V - 4.50
Raspberry Almond Brie Wheel- V - 60.00 30 -40 guests **Pesto Marinated Caprese Skewers**- V GF - 4.25
Chimichurri Chicken Skewers - GF DF - 4.25 **Chili Lime Shrimp Skewers**- GF DF - 5.95
Soup Shooter - GF - 3.00 - flavors: Watermelon Gazpacho VG | Chilled Cucumber with Yogurt & Dill V
Basil Mustard Crusted Side Salmon- GF DF - 135.00 served with dill cream & pickled vegetables
Classic Deviled Eggs with Candied Bacon - GF DF - 13.95 per dozen/2 dozen min
Individual Southern Style Tomato Pie - V - 62.00 per dozen/2 dozen min
Potato & Poblano Taquitos- VG GF- 4.95 served with pineapple and poblano salsa

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ENTREES

Ropa Vieja - GF DF - 11.95 Cuban style slow cooked beef with oregano, wine and garlic

Jerk Chicken with Mango BBQ Salsa - GF DF - 9.25 **Salvadoran Chicken with Olives** - GF DF - 9.25

Grilled Salmon with Preserved Lemon - GF DF - 10.95 **Grilled Mahi with Mint Chutney** - GF DF - 12.95

Chinese Eggplant with Garlic Sauce- VG GF- 8.95

SALADS AND SIDES

Local Lettuce Salad with Summer Berries, Toasted Walnuts & Shaved Parmesan, citrus vinaigrette -V GF- 4.95

Pesto Roasted Fingerling Potatoes- V GF - 4.50 Spinach Ravioli with Sun-dried Tomato Pesto - V - 5.95

Spiced Sweet Potato Wedges- V GF - 4.25 Coconut Rice- V GF - 4.00

Mango & Avocado Salad- V GF - 4.00 Mexican Style Street Corn Salad- V GF- 4.00

Blistered Shishito Peppers & Chinese Eggplant- V GF - 4.50 Grilled Summer Vegetables- VG GF - 4.00

Beets & Oranges- VG GF - 4.00 Watermelon, Feta & Mint- V GF- 4.00

Panzanella Salad- VG - 4.50 Heirloom tomatoes, cucumbers, red onion & crusty bread

FALL: STARTERS AND FINGER FOODS

Apple Brie Puff Pastry Pinwheels- V - 4.50

Fall Squash & Chèvre Puff Pastry Bites- V - 4.50

Cherry Almond Brie Wheel- 60.00 (30- 40 guests)

Maple Curry Chicken Skewers- GF DF - 4.25

Sesame Ginger Shrimp Skewers- GF DF - 5.95

Deviled Eggs - V DF Gf- 12.95 per dozen/2 dozen min

Soup Shooters 3.00 - flavors: butternut bisque V GF | pumpkin apple V GF

Pomegranate, Thyme, Honey Side of Salmon- GF DF - 135.00 served with mint chutney & pickled vegetables

Individual Southern Style Tomato Pies- VG - 62.00 per dozen/2 dozen min

ENTREES

Bourbon Peach Braised Short Ribs - GF DF - 15.95

Cider Chicken with Apples - GF DF - 9.25

Savory Glazed Chicken, Squash, Greens - GF DF - 9.25

Cider Pork with Apples- GF DF- 8.95

Fall Squash Ravioli with Brown Butter & Sage - V - 9.95

Sage Pesto Mahi - GF DF - 10.95

Grilled Salmon with Olive Tapenade - GF DF - 10.95

Fall Squash & Dark Greens Risotto, Sage- V GF- 7.95

Stuffed Acorn Squash with Quinoa & Dark Winter Greens - VG GF- 7.95

SALADS AND SIDES

Local Lettuce Salad with Dried Fruit, Toasted Pumpkin Seeds & Shaved Parm, fig vin - V GF- 4.95

Maple Roasted Brussels Sprouts & Fall Squash- VG GF- 4.50

Thyme Roasted Carrots & Fingerling Potatoes- VG GF- 4.50

Southern Style Tomato Pie - V - 28.00 / 9" round

Fall Squash & Quinoa, pumpkin seeds, arugula & apple cider vinaigrette- VG GF- 4.95

Fall Panzanella Salad, roasted butternut squash, red onion, dried figs, shaved brussels & crusty bread- VG - 4.50

Farro, Dried Cherries, Fall Squash & Mustard Vinaigrette - VG- 4.25

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