



Catering Menu 2026

EVERYTHING PRICED PER PERSON UNLESS STATED OTHERWISE

Outside Food & Beverage is not allowed to be brought in, a fee of \$250 will be applied

BREAKFAST/BRUNCH

GRAB N' GO \$12

Assorted muffins, served with butter, whole fruit selection, yogurt selections, chilled O.J. & Cranberry Juice.

RISE N SHINE BREAKFAST BUFFET \$20 PER PERSON

Scrambled eggs, Home Fries, Bacon or sausage, Toast with jam & butter, Yogurt selection, Fresh Fruit, chilled O.J. and Apple Juice

LAND OF SKY BRUNCH \$30 PER PERSON

Home Fries, Your choice of Hickory Nut Gap Sausage, Bacon, or a local country ham, Cage Free Eggs with Herbs, Biscuits and gravy, chilled O.J. & Apple Juice.

BEVERAGE PACKAGES

ALL DAY BEVERAGE SERVICE \$15 PER PERSON

Includes Coffee, hot tea selections and assorted sodas and water

BOTTOMLESS COFFEE \$10 PER PERSON

All day coffee service, hot water and assorted hot tea selections

BY THE GALLON \$30

Coffee priced by the gallon

CHILLED JUICE BY THE CARAFE \$14 PER CARAFE

Choice of Orange Juice, Cranberry Juice, Apple Juice or Pineapple Juice

MIMOSA MAMA \$52

One Carafe of Chilled Juice and One Bottle of Prosecco

BLOODY MARY BAR \$250

House made Bloody Mary Mix, Titos Vodka, served with Celery, Olives, hot sauce, black pepper, and pickles, can add bacon for additional \$2 per person

PREMIUM BAR PACKAGE \$45 per person, per hour

Choose one bottle from each category

VODKA

Grey Goose

Kettle one

Belvedere

GIN

Hendrix

Oak and Grist Genever (local)

RUM

Planetary dark

Santa Teresa 1796

TEQUILA/MEZCAL

Patron Silver

Tequila Ocho Plata

Banhez Mezcal

BOURBON/RYE/WHISKEY

Elijah Craig small batch 94 proof
Blantons
Woodford Reserve
Knob Creek
Basil Hayden
Jefferson's Reserve
Templeton Rye
Crown Royal

Scotch

Balvenie Doublewood 12 year
Glenmorangie 12 year
Dewars 12 year
Jonnie Walker Black Label

CALL BAR PACKAGE \$38 Per person per hour

Choose bottle from each category

VODKA

Tito's
Stoli

GIN

Bombay Sapphire
Beefeater

RUM

Captain Morgan
Bacardi Silver
Sailor Jerry

TEQUILA

Espolon Blanco
Sauza Silver

BOURBON/RYE/WHISKEY

Makers Mark
Four Roses
Bulldog
Jim Beam
Bulldog Rye
Jack Daniel's
Crown Royal

SCOTCH

Dewars White Label

J&B

Jonnie Walker Red Label

ASHEVILLE BREWERS PACKAGE

Assortment of 2 dozen local beers on ice, either canned or bottled

DOMESTIC BEER PACKAGE

Assortment of 2 dozen domestic beers on ice, canned or bottled

WINE SERVICE

Based on our current wine list, please inquire to see our selections

BYOW

Have a favorite bottle of wine you have been saving for your special occasion? We will open for you for a \$30 per bottle corkage fee.

BREAK OPTIONS

APPALACHAIN TRAIL \$12

Assorted Whole Fruit, Granola Bars, Yogurt selection

PISGAH BAKERY \$12

Assorted pastries, muffins or danishes served with butter and/or jam

CHARCUTERIE BOARD \$48

Chefs choice of three cheese selection, 3 meats served with crackers, nuts and fruit

COOKIES & MILK \$26

Cookie tray served with a carafe of Milk

VEG OUT \$40

Assorted raw veggies served with your choice of ranch dip, garlic hummus or black bean hummus

MOVIE TIME \$15

Popcorn, candy bar selection and sodas

FRUIT TRAY \$16

A selection of fresh cut seasonal fruit

BOX OR BAG LUNCH

All selections include a bag of chips, cookie or brownie soda or bottle of water.

TURKEY & CHEDDAR \$22

Smoked Turkey, romaine, tomato, onion, mustard and mayonnaise

TAVERN HAM \$22

Tavern ham and swiss cheese, romaine, tomato, onion, spicy mustard and mayonnaise

CAESAR SALAD WRAP \$20

VEGGIE WRAP \$20

Romaine, red onion, tomato, cucumber, lime, avocado with Balsamic vinaigrette

CHICKEN CAESAR SALAD \$18

Romaine with house made garlic croutons, parmesan cheese, house made Caesar dressing
with grilled chicken \$22

HOUSE SALAD \$20

Mixed greens, garden veggies, served with your choice of ranch, blue cheese or balsamic vinaigrette

Add grilled chicken \$23

MADEM BLEU SALAD \$20

Mixed greens, toasted walnuts, raisins, granny smith apples, red onions, bleu cheese crumbles, balsamic vinaigrette

Add grilled chicken \$23

APPETIZERS
Can be passed or stations

Grilled asian style chicken thigh kabobs served with a dipping sauce \$25 *per person*

Chicken wing platter, BBQ, sweet chili, buffalo, or Caribbean jerk \$25 *per person*

All beef Italian style meatballs with house basil marinara \$30 *per person*

Southern Fried Chicken Tenders served with Honey Mustard, Ranch, or BBQ \$25 *per person*

Local Gaelic beer cheese with salted soft pretzels \$22 *per person*

Potato Skins filled with Cheddar cheese, bacon and sour cream topped with chives \$22 *per person*

Chips and salsa choice of garden salsa or salsa verde \$15 *per person*

Crudites served with roasted red pepper hummus \$22 *per person*

PLATED LUNCH OR DINNER OPTIONS

Each Entree priced per person, includes rolls with herbed butter choice of salad, and 2 Sides

ENTREES

Salmon Fillet with lemon dill butter \$38

Flame grilled herb Chicken breast \$35

Slow cooked pulled Pork with BBQ or sweet chili sauce \$35

Rigatoni pasta with sautéed vegetables in our house basil marinara sauce \$28

Flame grilled Teriyaki skirt steak \$38

SIDES

Teriyaki brussel sprouts with bacon

Grilled Asparagus

Garlic Mashed

Sweet potato mashed

Balsamic grilled broccolini

Jasmin or brown Rice

Steak cut French fries

SALADS

Mixed greens topped with cherry tomatoes, cucumber and red onions, choice of salad dressing, Ranch, blue cheese, balsamic vinaigrette

Romaine lettuce, house made garlic croutons, parmesan cheese and a house made Caesar Salad Dressing

BUFFETS OPTIONS

FEISTA TACO BAR \$35

PROTEIN OPTIONS SELECT TWO

Seasoned Ground Beef

All White meat Southwestern marinated Chicken

Slow Cooked Pulled Pork Carnitas

SIDES

Flour Tortillas and corn tortillas (soft shell and hard shell)

Authentic Mexican Rice

Homemade Refried Beans

Tortillas Chips

TOPPINGS

Shredded Lettuce

Diced Tomatoes

Cilantro Lime Onion Relish

Black Olives

Pickled Fresno chilis

Shredded Mexican cheese

House made local beer cheese (add \$3)

DIPS AND SAUCES

Fresh Pico de Gallo

Homemade Guacamole

Sour Cream

Garden Salsa

SOUP AND SALAD BUFFET

Comes with your choice of 2 Salad options and 2 soup options, served with bread

SOUP OPTIONS

Minestrone

Roasted Corn Chowder

Loaded Potato

Chicken & Rice

Broccoli & Cheddar

Rotating Seasonal

SALAD OPTIONS

CHICKEN CAESAR SALAD Romaine with house made garlic croutons, parmesan cheese, house made Caesar dressing with grilled chicken add \$6 or Salmon \$8

HOUSE SALAD

Mixed greens, garden veggies, served with your choice of ranch, blue cheese or balsamic vinaigrette

Add grilled chicken \$6 or Salmon \$8

MADAM BLEU SALAD

Mixed greens, toasted walnuts, raisins, granny smith apples, red onions, bleu cheese crumbles, balsamic vinaigrette

Add grilled chicken \$6 or steak \$8

SOUTHERN COMFORT BUFFET

Choose 2 proteins and 3 sides and 1 dessert and 1 bread

Price based on selections

PROTEIN OPTIONS

Southern Fried Chicken

Grilled BBQ Chicken

Meatloaf

Fried Catfish

Ribs

Prime Rib

SIDES

Green beans

Garlic Mashed

Sweet potato mashed

Wild Rice

Cole Slaw

Pasta Salad

Mac & Cheese

BREAD

Dinner Rolls

Cornbread

DESSERTS

Banana Pudding

Pecan Pie

Seasonal Fruit Cobbler