

COLORFUL



PALATE

Come & Get It

(no service included)

Items can be heated and delivered for a minimal fee or
picked up from our kitchen cold with heating instructions

All items plattered into compostable picnic boxes

Hors D'oeuvres

- Gourmet "Pigs in a Blanket" Made with Pork Bratwurst Wrapped in Puff Pastry & Blue Cheese (priced per link, 4-5 pieces each link)
- Mountains to Sea Skewers - Marinated Shrimp, Potatoes and Roasted Peppers tossed in Rosemary Pesto, and Local Sausage
- Vegetarian Antipasti Skewers: Artichoke, Olive, Mozzarella or Feta, Balsamic Mushroom, and Tomato
- Carolina Charcuterie Board with Local Pepperoni & Sweet Sopressata, and Grilled Sausages, Local Hot Smoked Trout, House Chicken Pate or House Mushroom Pate, House Pickles, House Special Marinated Beets and Regional Cheeses. Served with NC Crackers
- Appalachian Antipasto Platter with Grilled Regional Sausages & Bratwursts (2oz) served with a Seasonal Chutney, Trout Dip made with Sunburst Trout, Local Goat Cheese, Chef's Choice Pickled Vegetable, Black Eye Pea Hummus topped with Appalachian Chow Chow, House Pimento Cheese, Cucumber Benedictine, Fried Sweet Potato Skins and Biscuit Crostini
- Old South "Bruschetta" Bar including Biscuit Crostini with Fresh Balsamic Marinated Tomatoes, Appalachian Chow Chow, Candied Bacon, Chef's Choice Pickled Veggie, Curried Chickpea Hummus, Benedictine Dip & House Pimento Cheese (Winter Version Available too!)

Entrees/Proteins

- House Pulled Pork or Chicken Bar-B-Q or BBQ Tempeh served with Three House Sauces by the pound; House Cole Slaw & Cornbread or Rolls available too
- Marinated & Grilled Chicken (Breasts or Whole Birds) with Spicy Pineapple & Mango Chutney or Cranapple Chutney or Tomato Chutney
- Sliced Beef Tenderloin OR Soy & Lager Marinated Flank Steak (served room temp) with Horseradish Sauce, Rosemary Pesto and Rolls
- Sliced Brined & Roasted Pork Loin (served room temp) with Dijon Mustard Sauce, Sweet Vidalia Sauce and Rolls

- Sliced Roasted Bone In Turkey Breast (served room temp) with Dijon Mustard Sauce, Fruit Preserves and Rolls
- House Special Crab or Trout Cakes with Creamy Chow Chow (oven required on-site)
- House Smoked Salmon or Local Sunburst Trout served with Dill Sour Cream, Lemons, Confit Onions, Boiled Egg & Crostini

Starchy Sides

- Mashed Potato and/or Baked Grits Bar with Herbed Butter, Sour Cream, Bacon, Green Onions and Shredded Cheddar or Local Goat Cheese
- Twice Baked Potato Gratin with Caramelized Onions, Bacon, Smoked Gouda, Blue Cheese, and Cheddar
- Brown Butter and Green Onion Mashed Potatoes OR Garlic & Herb Mashed Potatoes

Salads

- Spinach Salad with Strawberries (or Dried Cranberries in the Winter), Toasted Pecans, Local Goat Cheese and Balsamic Vinaigrette
- Southern Caesar with House Made Smoked Trout Dressing and Cornbread "Croutons" (on-site assembly required)
- Crunchy Romaine Salad with Garlic Sauteed Beans, Toasted Walnuts, & Red Wine & Soy Vinaigrette
- Couscous Salad with Fresh Herbs and Diced Tomatoes
- Greek Pasta Salad with Artichoke Hearts, Whole Olives, Feta and Sun Dried Tomato Pesto
- Summer Fruit Salad with Melon, Berries, Grapes, & Pineapple OR Winter Waldorf Salad with Grapes or raisins, Pears, Apples, Romaine Lettuce & a Creamy Maple Dressing

Fruit and Veggie Platters

- Farmers Market Sampler with the Best of the Season... Grilled, Roasted, Pickled, Blanched and/or Raw, served room temperature with or without Assorted House Made Dips & Spreads
- Seasonal Fruit & Gourmet Cheese Board served with Goat Cheese Truffles, Local Preserves, Looking Glass Carmelita, Dried Fruit, Candied Nuts, NC Crackers, and Local Bread

If there is an item you would like, but you do not see it on this menu, please ask.
Sweets and Drinks are available upon request.