



... Seasonal Served Dinners with Butlered Hors d'oeuvres for Receptions...

(can also be served as a buffet dinner)

Butler Passed Hors d'oeuvres~ Choose two from the following ...

Baked Mushrooms with Brie & Pesto
Adobe Chicken Beggar's Purses
Kalamata Olive & Artichoke Tartlets
Spanish Olive & Cheddar Cups
Antipasto Kabobs
Mediterranean Palmiers ~ puff pastry filled with feta, pesto, sun-dried tomatoes & walnuts
Mini-Reuben with TCC's Mustard Sauce
Tapenade & Asiago Crostini
California Rolls with Wasabi Dipping Sauce
Caramelized Onion & Pancetta Tartlets
Tomato-Basil Bruschetta (*best in the summer!*)
Bacon Wrapped Dates with Blue Cheese
Smoked Salmon Canapés ~or~ Wraps
Seared Scallops with Orange-Sesame Dipping Sauce
(Voted best "heart healthy" appetizer ~ "Charlotte Taste Magazine")
Blue Crab-Parmesan Toasts
Crab & Corn Relish Filled Wonton Shells

Spring Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...

Soup ~or~ Salad Choices...

Mixed Greens with Toasted Walnuts, Fresh Strawberries & Strawberry ~or~ Citrus Vinaigrette
Hearts of Palm & Artichokes with Mint or Dijon Vinaigrette
Classic Wedge Salad with Diced Tomatoes, Blue Cheese Crumbles & Tomato Vinaigrette
(available year round – best during late spring into late summer)

Carrot Soup with Thyme & Fennel
Roasted Yellow Pepper Soup with Serrano Cream

Entrée Choices...

Citrus-Dill Grilled Salmon Steak & Pecorino-Encrusted Baked Chicken Breast
Roasted Farmers Market Asparagus with Lemon-Sage Butter
Steamed Baby Potatoes with Fresh Herbs
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Chardonnay-Braised ~or~ Scilian Caper Grilled Lamb Chop  
Spring Vegetables & Herbed Couscous  
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Grilled Salmon over Pappardelle in Lemon-Cream Sauce
Roasted Farmers Market Asparagus
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Petite Grilled Filet Mignon & Wild Mushroom Ravioli with Gorgonzola Cream Sauce  
Sautéed Sugar Snap Peas



**Dessert Choice** ~ chose one from the following...

Lemon-Coconut Angel Cake with Strawberry ~or~ Raspberry Coulis  
Triple Sec Splashed Fresh Local Strawberries, Sour Cream Pound Cake with Chambord Whipped Cream  
Key Lime White Chocolate Cheesecake

**Summer Themed Menu** ~ Choose one soup ~or~ salad and one entrée from the following options...

**Soup ~or~ Salad Choices...**

Mixed Greens, Gorgonzola Crumbles, Red Onions & Tomato Vinaigrette  
Salad Caprese, "Wolfgang Style" (Farmers' Market Tomatoes, Fresh Mozzarella, Organic Basil, Extra Virgin Olive Oil & Balsamic Drizzle)

Classic Gazpacho with Cilantro Crème Fraiche  
Chilled Mango-Cucumber Soup with Cilantro Chiffonade

**Entrée Choices...**

Oregano-Lemon Roasted Leg of Lamb & Chicken Breast  
Herb & Garlic Potatoes  
Petite Green Beans with Sage Butter ~or~ Pesto  
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Herb Crusted Flank Steak with Farmers' Market Tomatoes & Olives
Toasted Pinnoli & Feta Orzo
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Grilled Pork Tenderloin with Fresh Peach & Ginger Sauce  
Grilled Summer Vegetables  
Roasted Red Potatoes with Garlic, Olive Oil & Cilantro  
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Seared Prawns & Scallops over Charleston Grits, Sausage, Scallions & Tasso Gravy
Petite Green Beans & Wild Mushrooms
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Grilled Grouper with Moroccan Salsa & Pecorino Encrusted Chicken Breast  
Rice Jardin (Wild & White Rice Sautéed with Farmers' Market Zucchini, Corn & Tomatoes)

**Dessert Choices** ~ chose one of the following...

Roasted Local Peaches & Plums with Amaretto Whipped Cream  
Strawberry Symphony Cheesecake  
Lemon Berry Mascarpone Cake  
Dark Chocolate Truffle Mousse with Strawberry ~or~ Raspberry Coulis

**Fall Themed Menu** ~ Choose one soup ~or~ salad and one entrée from the following options...

**Soup ~or~ Salad Choices...**



Mixed Greens, Fresh Pears, Spiced Pecans, Maytag Blue Cheese & Warm Applewood Smoked Bacon Vinaigrette

Confetti Spinach Salad (shredded carrots, jicama and red cabbage with champagne or Dijon vinaigrette)

Cream of Celery Soup with Stilton & Walnuts

Butternut Squash Soup with Cider Cream, Fresh Chive Chiffonade

### ***Entrée Choices...***

Grilled Lamb Chops with a Red Wine, Honey & Garlic Glaze

Chipotle-Chile & Smoked Gouda Mashed Potatoes

Roasted Fall Root Vegetables

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Short Ribs Provencal (braised in zinfandel with herbs, carrots and niçoise olives)

Crème Fraîche Mashed Potatoes

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Sirloin Steak Au Poivre with Dijon Cream Sauce

Petite Green Beans with Toasted Pecan Butter

Curried Louisiana Wild & White Rice

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Classic Coq au Vin (chicken breasts simmered in red wine with bacon, pearl onions & wild mushrooms)

Buttery Red Skin Mashed Potatoes

Julienne of Carrots & Zucchini with Orange & Lemon Zest

Dessert Choices ~ chose one of the following...

Pears Sautéed in Brown Sugar & Lemon topped with Calvados Whipped Cream

Triple Chocolate Truffle Cake

Italian Cream Cake (buttermilk coconut pecan cake, cream cheese icing)

Poached Pears drizzled with Spiced Caramel Sauce & Shortbread Cookies

Winter Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...

Soup ~or~ Salad Choices...

Mixed Greens with Pine Nuts, Goat Cheese, Roasted Peppers & Balsamic Splash

Classic Caesar Salad with Sautéed Bay Shrimp, Pecorino Cheese & Garlic Croutons

Corn Bisque with Red Bell Pepper & Rosemary

Curried Pumpkin Bisque with Cheddar Cheese

Entrée Choices...

Lamb Shanks Braised in Merlot with Caramelized Vidalia Onions

Pan Roasted Winter Vegetables

Parmesan Polenta



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Chicken Breast & Sautéed Shrimp in Mushroom Sherry Sauce  
Basmati Rice  
Wilted Winter Greens  
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Medallions of Beef Tenderloin
Chose a sauce from the following... Shiitake Madeira ~ Cognac-Burgundy ~ Green Peppercorn Cream ~
Portobello-Stilton
Orzo au Gratin
Dilled Buttered Petite Carrots
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Chicken Breast ~or~ Pork Tenderloin Piccata with Mushrooms & Capers in a Chardonnay Citrus Sauce  
Spinach & Walnut Ravioli with Pomodoro Sauce

***Dessert Choices ~ chose one of the following...***

Chocolate-Orange Fudge Torte with Triple Sec Glaze (Voted Best Dessert by "Charlotte Taste" Magazine)  
New York Cheese Cake with Fudge Sauce  
Sicilian Cassata (Amaretto drizzled cake, sweet ricotta, chocolate, toasted almonds & rich chocolate-espresso ganache)  
Turtle Cheesecake

**NOTE:** All menus are merely suggestions and can be customized to your taste and desire!

***All Menus Include...***

Hearth baked crusty breads with herb-infused butter, mixed olive butter ~or~ herbed olive oil & balsamic vinegar  
Iced tea with lemon ~or~ orange slices & fresh roasted coffee.

***~ and ~***

A complete place setting of platinum banded white china, stainless flatware and glassware as follows:

A salad fork or soup spoon, dinner fork, dinner knife, butter knife, teaspoon and dessert fork. A salad plate or soup bowl, dinner plate, bread & butter plate and dessert plate. A coffee cup & saucer, iced tea and/or water glass, universal wine glass and linen napkin.

(20 guest minimum)

Please note: events with nineteen guests or fewer, please add \$5.00 per guest. Events with ten guests or fewer, please add \$15.00 per guest

**\*\*Pricing does not include service or additional rentals that may be needed**