



## EVENTS

### AC EVENTS CATERING MENU SAMPLE

Format: Buffet for 500  
Buffet Dinner - \$45/person

#### SALAD

Roasted beets with red onion, toasted pistachios,  
and charred orange marmalade vinaigrette

#### MAIN

Roasted short ribs au poiv

#### SIDES

Twice-baked mashed potatoes with buttermilk cheddar + chives  
Sauteéd broccoli with toasted garlic  
Tomato pie with horseradish and basil

#### DESSERT

Lemon tarts with charred meringue



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### AC EVENTS CATERING MENU SAMPLE

Format: Family Style Dinner for 150  
Seated Dinner Menu - \$70

#### COCKTAIL HOUR SNACKS

Prosciutto with black truffle honey  
Crushed avocado with lemon oil on crostini  
Blackened Carolina shrimp with saffron aioli

#### 3-COURSE SEATED DINNER

##### SALAD COURSE

INDIVIDUALLY PLATED

Endless Sun butter lettuces with red wine vinaigrette and parmesan

##### MAIN COURSE

TO BE SERVED FAMILY STYLE

Black tea-brined roasted chicken  
Citrus braised NC pork shoulder  
Macaroni au gratin  
Creamed collard greens  
Roasted sweet potatoes with tahini dressing

##### DESSERT

Videri double dark chocolate cake



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### AC EVENTS CATERING MENU SAMPLE

Format: Stations for 100  
Standing Reception with Stations - \$109.50/person

#### COCKTAIL HOUR PASSED BITES

NC crab salad on cucumber  
Fresh mozzarella with roasted cherry tomato jam  
Buttermilk-fried chicken with hot honey  
Hook's 3-year cheddar pimento cheese on fried saltines  
Classic deviled eggs

#### DINNER STATIONS

Beef tenderloin au poivre with fresh horseradish cream and caramelized onion jam  
NC shrimp and grits with smoked tomato, crimini mushrooms, and sherry

#### DISPLAYED SALADS

Heirloom tomatoes with charred onions, basil, and extra virgin olive oil  
Marinated NC field peas with grilled squash and roasted peppers  
Local lettuces with avocado, roasted beets, crispy quinoa, and white balsamic and thyme vinaigrette

#### DISPLAYED HOT SIDES

Mini Poole's macaroni au gratin  
Cornmeal fried okra with Tabasco aioli

#### LATE NIGHT DANCE FLOOR SNACKS - \$11/PERSON

Mini chicken biscuits  
Pulled pork sliders with malted aioli slaw



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### AC EVENTS CATERING MENU SAMPLE

Format: Intimate Dinner for 40  
Custom Dinner Menu- \$85/person

#### PASSED BITES

Classic deviled eggs  
Crab salad with espelette on cucumber  
Chicken liver crostini with black pepper and honey

#### COURSE 1

Benton's country ham "carpaccio" with stracciatella, marinated peppers,  
broken grilled bread, and castelvetro olives

#### COURSE 2

Confit'd rabbit with green herb, leeks, grilled tomato, and creamed celery root

#### COURSE 3

Embered mushroom Carolina Gold risotto with porcini butter and toasted bread crumbs

#### COURSE 4

Short rib au poivre with with grilled winter squash and truffle-creamed kale

#### DESSERT

Butterscotch and dark chocolate Budino, cocoa nib shortbread, bourbon caramel, and burnt meringue



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### AC EVENTS CATERING MENU SAMPLE

Format: Passed and displayed hors d'oeuvres for 75  
Custom Food Menu- \$50/person

Oysters on the half shell  
with cider mint mignonette, lemon, and roasted tomato cocktail sauce  
*Shucked to order*

Cold fried chicken with hot honey and warm biscuits

Poole's macaroni au gratin

Apple and avocado salad  
with almonds, Belgium endive, blue cheese, and sorghum-Dijon

Lil lobster rolls - Maine lobster salad with brown butter mayo

Classic deviled eggs

Big ol' display of crudite with pimento, horseradish gorgonzola, lemon tahini

Mini tarts - lemon with charred meringue and chocolate chess



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### AC EVENTS CATERING MENU SAMPLE

Format: Breakfast - Buffet or Family Style for 125  
Custom Brunch Menu- \$25/person

#### MAINS

CHOOSE ONE

BLT “Deluxe” with our bacon, avocado, and dijon aioli

Hangover grits

Coarse ground grits with 3 cheeses, bacon, pico de gallo, scallions and sour cream

Mini biscuit bar

with housemade sausage patties, whipped butter and local fruit preserves

Biscuits + Gravy

Buttermilk biscuits with fresh Berkshire pork shoulder gravy

#### EGGS

CHOOSE ONE

Breakfast strata with mozzarella, roasted peppers, and spinach  
served with sour cream & parsley pesto

#### QUICHE

Please choose one of the following options:

\*Spinach, roasted tomato & white cheddar \*Scallion, roasted red pepper & Gruyere

\*Kale, mushroom & goat cheese

#### SIDES

CHOOSE ONE

\*Housemade churro donuts \*Housemade yogurt and our granola \*Yukon Gold hash browns \*Assorted fruit

#### BEVERAGES

Counter Culture Coffee Service