



# THE WAYNESVILLE INN

GOLF RESORT & SPA

## 2018 CATERING MENU

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*All prices are subject to 7% state tax and 21% service charge.  
All guarantees must be submitted at least 10 business days prior to your function.  
Prices are subject to change.*

# *Meeting Breaks*

*Minimum of 15 guests*

## ***The Donald Ross Break***

Chips and Pimento Cheese Dip  
Granola Bars  
Fresh Whole Fruit  
House Baked Assorted Cookies  
Roasted Cocoa Almonds  
Lemonade, Iced Tea, Assorted Soft Drinks,  
Coffee, Decaffeinated Coffee & Assorted Hot Tea  
**\$9.00 per person**

## ***Continental Breakfast***

Assorted Fresh Chilled Juices  
Assorted Baked Pastries & Breakfast Breads  
Assorted Bagels & Cream Cheese  
Coffee, Decaffeinated Coffee  
& Assorted Hot Tea  
**\$7.00 per person**

## ***Snack Break***

Choice of House Baked Assorted Cookies  
*or*  
Hot Pretzels w/Mustard and Seasonal Fresh Fruit  
Assorted Soft Drinks, Fresh Chilled Juice, Sparkling  
Water, Coffee, Decaffeinated Coffee &  
Assorted Hot Tea  
**\$7.00 per person**

## ***Beverage Break***

Assorted Soft Drinks & Sparkling Water  
Coffee, Decaffeinated Coffee & Assorted Hot Tea  
**\$6.00 per person**

## ***Hearty & Fit Break***

Greek Yogurt  
Fresh Fruit and Berries  
Bran Muffins  
Toasted Pecans, Almonds and Walnuts  
Fresh Chilled Juices, Water, Coffee, Decaffeinated Coffee &  
Assorted Hot Tea  
**\$9.00 per person**

## ***Health Club Break***

Assorted Fresh Chilled Juices  
Assorted Yogurts & Granola, Fresh Fruit Salad  
Assorted Cold Cereals, Assorted Muffins  
Milk, Skim Milk, Coffee, Decaffeinated Coffee  
& Assorted Hot Tea  
**\$6.00 per person**

## ***Afternoon Snack Break***

House Baked Assorted Cookies/Brownies  
Sliced Seasonal Fresh Fruit  
Assorted Soft Drinks, Fresh Chilled Juice &  
Sparkling Water  
**\$7.00 per person**

## ***Pre-Meeting Break***

Assorted Fresh Baked Pastries  
Coffee, Decaffeinated Coffee & Assorted Hot Tea  
**\$5.00 per person**

## ***Coffee Refresh***

Coffee, Decaffeinated Coffee & Assorted Hot Tea  
**\$3.00 per person**

*\*Gluten-Free items available for all breaks upon request*

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# *À la Carte Selections*

*Per person*

Sliced Seasonal Fresh Fruit	<b>\$4.00</b>	Granola Bars	<b>\$2.00</b>
Bagels & Cream Cheese	<b>\$3.00</b>	Assorted Fruit Yogurt	<b>\$2.00</b>
Veggie Chips	<b>\$3.00</b>	Assorted Pastries	<b>\$2.00</b>
Popcorn	<b>\$3.00</b>	House Baked Cookies	<b>\$2.00</b>
<i>(cheddar, butter, plain, spicy, caramel, white/dark chocolate)</i>		House Made Brownies	<b>\$2.00</b>
Assorted Candy Bars	<b>\$2.50</b>	Hot Mustard Pretzels	<b>\$2.00</b>
Chips	<b>\$2.50</b>	Brewed Iced Tea	<b>\$2.00</b>
Gatorade	<b>\$3.00</b>	Assorted Chilled Juices	<b>\$2.00</b>
Red Bull	<b>\$3.00</b>		
Coffee, Decaf Coffee & Tea	<b>\$3.00</b>		
Assorted Sodas & Sparkling Water	<b>\$2.00</b>		

*Per pound*

Pistachios (shell on)	<b>\$27.00</b>
Almonds	<b>\$18.00</b>
Trail Mix	<b>\$10.00</b>

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# *Breakfast Buffets*

*Minimum of 25 guests*

## *Rise & Shine Breakfast*

Fresh Fruit  
Assorted Cereals  
Assorted Fresh Muffins  
Bacon or Cure 81 Hormel Ham  
Country Style Sausage  
Southern Style Grits  
House Made Biscuits  
Scrambled Eggs\*  
Fresh Chilled Juices, Milk, Coffee, Decaffeinated Coffee  
& Assorted Hot Tea

\*May Substitute with Egg Whites

**\$13.00 per person**

*Add Croissants for \$2.00 per person*

## *TWI House Breakfast Buffet*

Made to Order Omelets\*  
Bacon or Cure 81 Hormel Ham  
Country Style Sausage  
Southern Style Grits  
House Made Biscuits & Country Gravy  
Assorted Fresh Muffins  
Seasonal Sliced Fruits  
Assorted Cereals & Assorted Breads  
Scrambled Eggs\*  
Home Fries  
Fresh Chilled Juices  
Milk, Coffee, Decaffeinated Coffee &  
Assorted Hot Tea

\*May Substitute with Egg Whites upon request

**\$14.00 per person**

# *Plated Breakfasts*

*Minimum of 15 guests*

## *American Breakfast*

Assorted Chilled Juices  
Fluffy Scrambled Eggs\*  
Bacon *or* Sausage  
House Fried Potatoes  
Coffee, Decaffeinated Coffee & Assorted Hot Tea

\*May Substitute with Egg Whites

**\$10.00 per person**

## *Breakfast Sandwich*

Assorted Chilled Juices  
Ham, Egg\* and Cheese on an English muffin, Bagel or  
Croissant  
House Made Potatoes  
Fresh Fruit Salad  
Coffee, Decaffeinated Coffee & Assorted Hot Tea

\*May Substitute with Egg Whites

**\$8.00 per person**

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# Plated Luncheons

Minimum of 15 guests

## Salad

(Please choose one)

Tossed Green Salad      Pickled Vegetable Salad      Tossed Caesar Salad  
Spinach Salad      Wedge Salad      Soup du Jour

## Entrées

(Please choose one)

**Grilled Pineapple Ham** *grilled ham steak, grilled pineapple, and pineapple jus*      \$14.00  
**Beef or Vegetable Lasagna**      \$15.00  
**Three Meat Meatloaf** *with shiitake mushroom sauce*      \$16.00  
**Asian Grilled Chicken or Salmon Salad** *mixed baby greens, mandarin orange segments, wonton strips, dried cranberries, candied pecans with sesame vinaigrette*  
\$16.00  
**Fresh Baked Chicken Pot Pie** *with peas, onions, carrots and potatoes*      \$15.00  
**BBQ Chicken** *roasted spice-rubbed chicken, Kansas City BBQ sauce*  
\$15.00  
**Philly Cheesesteak Sandwich** *with peppers, onions and provolone*  
\$15.00  
**Classic Grilled Chicken** *marinated grilled chicken breast with lemon and herbs*      \$16.00  
**Pulled Pork BBQ** *with Carolina and Kansas City BBQ sauce*      \$16.00  
**Southern Fried Chicken** *served with white country gravy*  
\$18.00  
**Apple Cider Pork Chop** *6oz cider-brined grilled center cut pork chop,*      \$17.00  
**Grilled Tilapia** *with Myer lemon butter sauce*      \$16.00  
**Petit Top Sirloin** *6oz grilled beef top sirloin filet, garlic herb butter*  
\$19.00

(Please choose one starch and one vegetable)

### Starch

Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes  
Indonesian Stir Fried Rice  
Parmesan Sherry Potatoes  
Au Gratin Potatoes

### Vegetable

Green Beans  
Broccoli Florets  
Asparagus  
Zucchini & Summer Squash  
Corn Succotash  
Oriental Stir Fry

## Dessert

(Please choose one)

Pecan Pie      Apple Pie      Cherry Pie      Chocolate Cake      Red Velvet Cake

All Plated Luncheons Served with Freshly Baked Rolls and Butter,  
Regular and Decaffeinated Coffee, Tea and Water

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# *Luncheon Buffets*

## *Deli Buffet*

*Minimum of 25 guests*

Soup du Jour

Assorted Sliced Cheeses: Provolone, Cheddar & Swiss

Sliced Meats: Roast Beef, Baked Ham, Roasted Turkey

Toppings: Lettuce, Tomatoes, Onions & Dill Pickles

Garden Salad, Potato Salad, Pasta Salad

Assorted Sliced Breads

Regular and Decaffeinated Coffee, Tea, Water and Assorted Soft Drinks

Assorted Cookies & Brownies

**\$16.00 per person**

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## *Dogwood Buffet*

*Minimum of 25 guests*

### *Salads*

*(Please choose one)*

Tossed Green Salad

Greek Salad

Caesar Salad

Antipasto Salad with Crostini

Fresh Fruit Salad

### *Entrees*

*(Please choose two)*

**Grilled Tilapia** *with Meyer lemon herb sauce*

**Grilled Chicken** *with lemon-oregano seasoning*

**Chicken Parmesan** *topped with marinara and fresh mozzarella*

**Southern Fried Chicken**

**Roasted Pork Loin** *with a white wine demi glace*

**Asian Stir Fry** *with chicken, ginger, sesame, garlic and Asian vegetables*

**Three Meat Meatloaf** *with mushroom sauce*

**Beef or Vegetable Lasagna**

### *Dessert*

*(Please choose one)*

Pecan Pie

Apple Pie

Cherry Pie

Chocolate Cake

Red Velvet Cake

Dogwood Buffet Served with Chef's Potato and Vegetable, Freshly Baked Rolls and Butter,  
Regular and Decaffeinated Coffee, Tea and Water

**\$20.00 per person**

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# *Luncheon Buffets (cont'd)*

## ***Executive Buffet***

*Minimum of 25 guests*

### ***Salads***

*(Please choose one)*

Tossed Green Salad      Fresh Fruit Salad      Caesar Salad  
Greek Salad      Ambrosia Salad

### ***Entrees***

*(Please choose two)*

**Jamaican Chicken** *spicy jerk marinated chicken breast topped with a pineapple salsa*

**Chicken Marsala** *with sautéed wild mushrooms*

**Chicken Concetta** *with prosciutto and Supreme sauce*

**Fettuccini Alfredo** *with shaved parmesan and broccoli florets*

### ***Grilled Mahi Mahi***

**Salmon Fillet** *with a lemon dill cream sauce*

**Grilled Marinated Flank Steak** *with a bordelaise sauce*

**Marinated London Broil** *with mushrooms*

**Roasted Pork Loin** *with a mushroom, herb, garlic and marsala wine demi-glaze*

### ***Dessert***

*(Please choose one)*

Pecan Pie      Apple Pie      Cherry Pie      Chocolate Cake      Red Velvet Cake

Executive Buffet Served with Chef's Potato and Vegetable, Freshly Baked Rolls and Butter, Regular and Decaffeinated Coffee, Tea and Water

**\$24.00 per person**

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# *Boxed Lunches*

*Minimum of 15 guests*

Bottled Water

*(Please choose one)*

Turkey, Ham, Roast Beef, Chicken Salad or Tuna Salad  
Served on a Kaiser Roll or Tortilla Wrap

## *Sides*

*(Please choose two)*

Plain Chips	BBQ Chips	Trail Mix	Toasted Nuts
Apple	Cookie	Brownie	Hard Pretzels
Orange	Banana	Granola Bar	Candy Bar

All Boxed Lunches Include Lettuce, Tomato, Mayonnaise & Mustard on the Side

**\$12.00 per person**

*Add cheese to any sandwich for an additional \$1.00*



# Plated Dinners

Minimum of 15 guests

## **Salad**

*(Please choose one)*

Soup du Jour

Tossed Green Salad  
Greek Salad

Spinach Salad  
Caesar Salad

Wedge Salad

## **Entrées**

*(Please choose one)*

### **Chicken**

**Roasted Cornish Hen** *orange, fresh herbs*

\$19.00

**Chicken Marsala** *chicken cutlet, marsala mushroom sauce*

\$27.00

**Chicken Sapphire** *stuffed with, goat cheese, bacon and Supreme sauce*

\$29.00

**Cordon Bleu** *with ham, Swiss cheese, Champion sauce*

\$29.00

### **Beef**

**Smoked Beef Brisket** *tender sliced brisket, Kansas City BBQ*

\$28.00

**Braised Short Ribs** *tender short ribs, pan jus*

\$29.00

**Grilled Angus NY Strip** *with lemon-herb butter*

\$37.00

**Porterhouse Veal Chop** *grilled with veal demi and Maître d' butter*

\$39.00

**Prime Rib** *slow-roasted with au jus and horseradish cream*

\$38.00

**Grilled Beef Tenderloin** *6oz filet, mushroom demi-glaze*

\$42.00

### **Pork**

**Southern Saltimbocca** *pork cutlet, bacon, sage, brown butter sauce*

\$29.00

**Grilled Pork Tenderloin** *with black bean succotash, smoked tomato salsa*

\$27.00

### **Fish and Seafood**

**Blackened Catfish** *with lemon butter*

\$22.00

**Baked NC Trout** *with lemon-herb butter*

\$26.00

**Maryland Crab Cake** *Old Bay-spiced, with red pepper aioli*

\$31.00

**Lemon-Roasted Mahi Mahi** *with pan jus*

\$29.00

**Shrimp and Grits** *with barbecue butter and Red Spruce cheddar grits*

\$28.00

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# *Plated Dinners (cont'd)*

*(Please choose one starch and one vegetable)*

## ***Starch***

Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes  
Indonesian Stir Fried Rice  
Parmesan Sherry Potatoes  
Au Gratin Potatoes  
Roasted Garlic Smashed Potatoes  
Fingerling Potatoes  
Stone Ground Cheese Grits

## ***Vegetable***

Green Beans  
Broccoli Florets  
Asparagus  
Zucchini & Summer Squash  
Corn Succotash  
Oriental Stir Fry  
Corn on the Cob  
Broccoli Spear with Hollandaise  
Collard Greens

## ***Dessert***

*(Please choose one)*

Pecan Pie	Apple Pie	Cherry Pie	Chocolate Cake
Key Lime Pie	Peanut Butter Pie	Carrot Cake	
Red Velvet Cake			Chocolate Torte

All Plated Dinners Served with Freshly Baked Rolls and Butter  
Regular and Decaffeinated Coffee, Tea and Water

# *Dinner Buffets*

## *North Carolina BBQ Buffet*

Cole Slaw  
Potato Salad  
Mixed Greens Salad  
BBQ Chicken  
Pulled Pork Barbecue  
Cowboy Baked Beans  
Corn on the Cob  
Jalapeno Cheddar Cornbread  
Southern Buttermilk Biscuits  
Choice of Peach or Blackberry Cobbler with Ice Cream  
Water, Lemonade and Sweet Iced Tea & Coffee

**\$24.00 per person**

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# ***The Blue Ridge Buffet***

*Minimum of 25 guests*

## ***Salads***

*(Please choose one)*

Tossed Mixed Greens Salad

Caesar Salad

Greek Salad

Fruit Salad

## ***Entrees***

*(Please choose two)*

**Blackened Catfish Filet** *with lemon butter sauce*

**Grilled Chicken Breast** *with lemon and herbs*

**Beef Tips** *with mushrooms onions and bacon*

**Roasted Top Round of Beef** *with bordelaise*

**Beef or Vegetable Lasagna**

**Baked Sausage and Vegetables** *in penne pasta with tomato vodka cream sauce*

*(Please choose one starch and one vegetable)*

### ***Starch***

Mashed Potatoes

Rice Pilaf

Roasted New Potatoes

Indonesian Stir Fried Rice

Parmesan Sherry Potatoes

Au Gratin Potatoes

Roasted Garlic Smashed Potatoes

Fingerling Potatoes

Stone Ground Cheese Grits

### ***Vegetable***

Green Beans

Broccoli Florets

Asparagus

Zucchini & Summer Squash

Corn Succotash

Oriental Stir Fry

Corn on the Cob

Broccoli Spear with Hollandaise

Collard Greens

## ***Desserts***

*(Please choose one)*

Pecan Pie

Peach Cobbler

New York Cheesecake

Bread Pudding with Vanilla Sauce

Chocolate Cake

Freshly Baked Rolls and Butter,  
Regular and Decaffeinated Coffee, Tea and Water

**\$29.00 per person**

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# *Dinner Buffets (cont'd)*

## *The Donald Ross Buffet*

*Minimum of 25 guests*

### *Salads/Soups*

*(Please choose one)*

Tossed Mixed Greens Salad      Caesar Salad      Greek Salad      Fruit Salad  
Corn, Manhattan or New England Clam Chowder  
Tomato Bisque      Cream of Mushroom Soup      Loaded Potato Soup

### *Entrees*

*(Please choose two)*

**Grilled Tilapia Fillet** *with a lemon dill cream sauce*  
**Grilled Chicken Breast** *with lemon and herbs*  
**Roasted Pork Loin** *with whole grain mustard and rosemary\**  
**Roasted Top Round of Beef** *with bordelaise\**  
*(Please choose one starch and one vegetable)*

### *Starch*

Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes  
Indonesian Stir Fried Rice  
Parmesan Sherry Potatoes  
Au Gratin Potatoes  
Roasted Garlic Smashed Potatoes  
Fingerling Potatoes  
Stone Ground Cheese Grits

### *Vegetable*

Green Beans  
Broccoli Florets  
Asparagus  
Zucchini & Summer Squash  
Corn Succotash  
Oriental Stir Fry  
Corn on the Cob  
Broccoli Spear with Hollandaise  
Collard Greens

### *Desserts*

*(Please choose one)*

Pecan Pie      Peach Cobbler      New York Cheesecake  
Bread Pudding with Vanilla Sauce      Chocolate Cake

Freshly Baked Rolls and Butter,  
Regular and Decaffeinated Coffee, Tea and Water

**\$32.00 per person**

**\*Uniformed Chef Required - \$75.00**

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# *Dinner Buffets (cont'd)*

## *TWI Buffet*

*Minimum of 25 guests*

### *Salads/Soups*

*(Please choose one)*

Tossed Green Salad      Caesar Salad      Greek Salad      Caprese Salad  
Fruit Salad      Loaded Potato Corn, Manhattan or New England Clam Chowder

### *Carving Station*

*(Please choose one)*

Roasted Turkey\*      Roasted Black Angus Sirloin\*      Roasted Pork Loin\*  
Carved Prime Rib of Beef\*

### *Entrees*

*(Please choose one)*

**Grilled Marinated Flank Steak** *with bordelaise sauce*  
**Grilled Chicken Breast** *with lemon and herbs*  
**Louisiana Blue Crab Cakes** *with Cajun remoulade*  
**Chicken Marsala** *with mushrooms*  
**Grilled Salmon Fillet** *with lemon dill cream sauce*  
**Baked Tilapia** *with lemon, herbs and white wine*  
**Stuffed Chicken Breast** *with mushroom duxelle and creamy paprika sauce*  
*(Please choose one starch and one vegetable)*

#### *Starch*

Mashed Potatoes  
Rice Pilaf  
Roasted New Potatoes  
Indonesian Stir Fried Rice  
Parmesan Sherry Potatoes  
Au Gratin Potatoes  
Roasted Garlic Smashed Potatoes  
Fingerling Potatoes  
Stone Ground Cheese Grits

#### *Vegetable*

Green Beans  
Broccoli Florets  
Asparagus  
Zucchini & Summer Squash  
Corn Succotash  
Oriental Stir Fry  
Corn on the Cob  
Broccoli Spear with Hollandaise  
Collard Greens

### *Desserts*

*(Please choose one)*

Pecan Pie      Chocolate Cake      New York Cheesecake  
Mixed Berry Cobbler      Seasonal Baked Pies

Baked Rolls and Butter,  
Regular and Decaffeinated Coffee, Tea and Water

**\$37.00 per person**

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# Carved Items

*The following are carved and complimented with Demi Rolls and Assorted Condiments.*

*All Carved Items must be ordered as an add-on to the Buffet/Hors D'Oeuvre Menu.*

*A Uniformed Chef Fee of \$75.00 will be added*

*(Minimum of 50 Guests)*

Prime Rib	\$16.00
NY Strip Loin	\$14.00
Smoked Beef Brisket	\$10.00
Roasted House Smoked Turkey Breast	\$9.00
Honey Glazed Ham	\$9.00

# Live Stations

*All Live Stations must be ordered as an add-on to the Buffet/Hors D'Oeuvre Menu.*

*A Uniformed Chef Fee of \$75.00 will be added*

**Shrimp and Grits Station** **\$13.00**  
*Jumbo white shrimp, Red Spruce cheddar grits and (Choice of One) etouffée **or** lobster cream*

**Old Fashioned Grits Station** **\$10.00**  
*Yellow stone ground and white corn grits served with tasso ham, summer sausage, sautéed peppers and mushrooms. Sharp cheddar shredded cheese*

**Charcuterie and Imported Cheese Station** **\$7.50**  
Local artisan cured meats with domestic and imported cheeses. Served with water wafers, crackers, cheese curds, sweet pickles and relishes with Dijon mustard and French imported grainy mustard

**Pasta Station** **\$12.00**  
*Mushrooms, peppers, onions, tomatoes, bacon and Italian sausage with marinara and alfredo sauce.  
Choose Two: Fettuccini, penne, bowtie, linguini*

**Stir Fry Station** **\$12.00**  
*Chicken, celery, carrots, scallions, water chestnuts, baby corn, broccoli and fried rice  
Choose One: Teriyaki **or** Thai chili sauce*

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# Hors D'Oeuvre

(Minimum of 50 Pieces)

## Southern Charm Hors D'Oeuvres

\$2.00 each

### Sweet Potato and Chorizo Sausage Bites

Baby Hasselback Potatoes *with Clemson blue cheese and applewood smoked bacon*

Baked Brie Bites *with spicy pepper jelly*

Crawfish Dip *with pita chips*

Tex-Mex Deviled Eggs *with cilantro, jalapeño and chili powder infusion.*

Smoked Carolina Mountain Trout Crostini *with radishes and dill cream*

Inside-Out Hot Brown Bites *a reassigned Kentucky sandwich of bacon, turkey and cheese sauce*

Petite Sweet Potato Biscuit *with pulled pork and slaw*

Blue Cheese Crostini *with balsamic roasted grapes*

Mini Corn Cake and Smoked Salmon *with dill and crème fraiche*

Fried Green Tomatoes *with Shrimp and tomato basil cream*

Corn and Shrimp Fritters

## Hot Items

(per piece)

Smoked Seafood Display	Market Price
Italian Sausage and Mozzarella Gourmet Mini Pizza	\$2.75
Crab Stuffed Jumbo Shrimp	\$4.00
Blue Crab Cakes <i>with garlic aioli</i>	\$2.75
Crab and Cream Cheese Mousse in Filo	\$2.25
Fried Goat Cheese Croutons <i>with cranberry, orange coulis</i>	\$2.00
Goat Cheese and Sun-Dried Tomatoes in Filo	\$2.00
Beef Tenderloin and Bacon Skewers	\$3.00
Marinated Skewered Beef Tenderloin	\$3.00
BBQ Spare Ribs	\$2.00
Grilled Jumbo Shrimp <i>with marmalade horseradish sauce</i>	\$2.00
Shrimp Spring Rolls <i>with sesame ginger dipping sauce</i>	\$1.50
Chicken Satay <i>with peanut glaze</i>	\$1.50
Lemon Oregano Chicken Skewers	\$1.50
Fried Chicken Bites <i>with jezebel Sauce</i>	\$1.50
Chef's Selection of Assorted Cold Canapés	\$1.50

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# *Hors D'Oeuvre (cont'd)*

## *Cold Items*

### Iced Seafood

Clams and Oysters on Crushed Ice	\$1.50 per piece
Jumbo Shrimp <i>with cocktail sauce</i>	\$2.00 per piece
Smoked Salmon Display	\$175.00 serves 25
Smoked Salmon Cheese Rolls <i>with cream cheese, capers and herbs</i>	\$135.00

serves 25

### Vegetable Garden

Hummus	\$4.00 per person
<i>Traditional with garbanzo beans and tahini; white bean and red pepper varieties with olives served with pita chips</i>	
Fresh Vegetable Display <i>with ranch dressing</i>	\$4.00 per person

### Fruit Stand

Boursin Stuffed Strawberries	\$1.50 per piece
Artisan Cheese, Cracker and Fruit Display	\$5.00 per person

# *Bar Service*

## Liquor

Premium	\$9.35 per drink
Call	\$8.41 per drink
House	\$6.54 per drink

## Wine

Premium	\$8.41 per glass
Call	\$7.48 per glass
House	\$5.61 per glass

## Beer

Premium	\$4.67 per bottle
Domestic	\$3.74 per bottle

## Soda

\$1.87 per glass

Add a Tray of Passed Signature Drinks      **\$10.00 per person**

*21% service charge applied to consumption bars paid via master bill. Service charge not applied to cash bars when individuals are paying. Individuals are responsible for gratuity of bartenders during cash bars. Bartender charge of \$75.00 applies to all cash bars.*

# *Bar Service (cont'd)*

## *Premium Selection*

Absolut Vodka	William Hill Cabernet
Tanqueray No. Ten Gin	William Hill Chardonnay
Captain Morgan Rum	Mirassou Moscato
Myers Dark Rum	Bridlewood Pinot Noir
Jack Daniel's Old No. 7 Whiskey-Bourbon	Ruffino "Lumina" Pinot Grigio
Maker's Mark Whiskey-Bourbon	Beer - Select Two Premium Brands
Dewar's White Label Scotch	Beer - Select Four Domestic Brands
Cuervo 1800 Tequila	Assorted Soft Drinks

## *Call Selection*

Smirnoff Vodka	14 Hands Cabernet
Beefeater Gin	14 Hands Chardonnay
Bacardi Silver Rum	14 Hands Merlot
Jim Beam White Label Whiskey	14 Hands Pinot Grigio
Seagram's VO Whiskey	Beer - Select Two Premium Brands
Johnny Walker Red Label Scotch	Beer - Select Four Domestic Brands
Cuervo Gold Tequila	Assorted Soft Drinks

## *House Selection*

Gordon's Vodka	Canyon Road Cabernet
Gordon's Gin	Canyon Road Chardonnay
Ronrico Rum	Canyon Road Merlot
Seagram's 7 Blended Whiskey	Canyon Road Pinot Grigio
Ballantines Scotch Blended Whiskey	Beer - Select Three Domestic Brands
Old Crow Bourbon Whiskey	Assorted Soft Drinks
Montezuma Clear Tequila	

## *Beer Selection*

### Domestic Brands

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

### Import/Premium

Corona  
Corona Light  
Heineken  
Sam Adams  
Stella  
Sierra Nevada  
Local Craft Beer Selections

# *Signature Drinks*

## *Chilled Straight*

### **Dirty CEO**

*Belvedere Vodka and Olive Juice with Blue Cheese Stuffed Olives*

### **Flower Bomb**

*Smirnoff Vodka, Blue Curaçao, Elderflower Syrup and Grapefruit Juice with Fresh Citrus*

### **Açaí Cosmo**

*Veev Açaí Spirit, Absolut Berri Açaí Vodka, Triple Sec and Cranberry Juice*

### **Simple Martini**

*Absolut Vodka and Dry Vermouth with an Olive or a Twist*

### **Cucumber Martini**

*Grey Goose Vodka and St. Germain Elderflower Liqueur with Mint and Cucumber*

### **Berries & Cream**

*Absolut Berri Açaí Vodka, Raspberry Liqueur, Frangelico and Cream*

### **Pineapple Upside-Down Cake**

*Grey Goose Vodka, Pineapple Juice and Grenadine*

### **Sparkling Lemonade**

*Absolut Citron Vodka, St. Germain Elderflower Liqueur, Lemonade and Champagne*

**\$10.00 per cocktail**

# *Signature Drinks (cont'd)*

## *Over Ice*

### **The Medio Classic**

*Bacardi Light, Cane Syrup, Fresh Mint and Lime. Topped with Soda Water*

### **Southern Belle**

*Firefly Peach Vodka, Absolut Berri Vodka, Cane Syrup, Fresh Citrus. Topped with Iced Tea*

### **The Waynesville Mule**

*Jack Daniels, Fresh Lime Juice and Ginger Beer*

### **Smokin' Presidente**

*Tequila, Fresh Lime Juice, Agave Nectar and Sea Salt Rim with a Jalapeño Tequila Boat*

### **Pomegranate Margarita**

*Don Julio Blanc Tequila, Pama Liqueur, Fresh Citrus, Cranberry Juice and a Salt or Sugar Rim*

### **Pink Lemonade**

*Absolut Citrus Vodka, Fresh Lemon Juice, Cane Syrup, Cranberry Juice and a Splash of Soda*

### **Berry Sangria**

*Veev Açai Spirit, Cabernet Sauvignon, Fresh Berries, Cane Syrup and Cranberry Juice*

**\$10.00 per cocktail**

## *Non-Alcoholic*

Strawberry Lemonade

Minty Mango Iced Tea

**\$8.00 per cocktail**

# *Catering Policies*

## *Entertainment and Decor*

Functions may be enhanced by décor such as flowers, specialty table linens, chair covers, and music. The resort offers a range of recommended resources for these vendors. Outside vendors not approved by The Waynesville Inn are not permitted. All items must be preapproved and delivery arranged through our Catering Office.

## *Menu Selections*

The Waynesville Inn offers a wide range of menu suggestions. Upon request we can customize a menu for you. To assure availability of menu items, all menu selections should be submitted to our Catering Office 45 days prior to your scheduled event.

## *Guarantees and Prepayments*

All Catering Functions require prepayment in full 30 days prior to the event. Final attendance must be specified to our Catering Office by 12:00 p.m. 10 business days prior to the scheduled event. This will be considered a binding guarantee and is not subject to reduction. If the attendance number is not supplied to the resort by the required date, the original number on the contract will become the guarantee. All menu changes submitted within 10 business days will be subject to service fees.

## *Minimums and Guarantee Changes*

Menus are designed with minimum guest attendance requirements. A surcharge may apply should the attendance fail to meet minimum designed requirements. As well, should the guarantee increase more than 5% within ten (10) days of the function, a surcharge will apply based on the guarantee.

## *Service Charges and Taxes*

Catering Menus are subject to our customary banquet service charge. Food, Beverage and Banquet Service Charges are subject to all applicable North Carolina Sales Tax. In the event an organization is Tax Exempt, state law requires a copy of the Federal Tax Exempt Certificate be on file with the resort prior to the event.

## *Food and Beverages*

The Waynesville Inn is the sole supplier of food and beverages. The resort is licensed by the state of North Carolina to be the only provider of alcoholic beverages on its premises. No food and beverage products can be brought into the hotel and/or consumed in its public space. The client acknowledges that the sale, service, and consumption of alcoholic beverages are regulated by the state of North Carolina. Guests may not remove food or beverage from the premises due to license restrictions.

# *Catering Policies (cont'd)*

## *Function Rooms/Venues*

The Waynesville Inn assigns function rooms/venues according to the guaranteed number of guests. Additional fees will apply for ceremonies and events with special set up requirements.

## *Outdoor Functions*

The resort reserves the right to determine the appropriate indoor function room on the day of the function in the event of inclement weather. Outdoor entertainment must be pre-approved.

## *Signs and Displays*

The resort reserves the right to approve all signage and placement. All signage must be professionally printed and is not permitted on guest room floors. The resort supplies directional signage for each event.

## *Cakes*

Cakes are permitted from outside vendors. Delivery of cakes for the event must be arranged with the Catering Office. The resort will not be responsible for storage, handling, or placement of cakes.

## *Lost and Found*

The resort does not assume responsibility for the loss or damage of any articles or merchandise left in the resort prior to, during, or following an event.

## *Parking*

The Waynesville Inn provides on-site complimentary parking for overnight guests and guests attending functions.

## *Volume Restriction - Town of Waynesville Noise Curfew*

Please be advised that The Waynesville Inn requires maintenance of appropriate audio volume control levels in its function rooms/venues. Entertainment activity cannot exceed a 70 decibel level at any time during the event. All entertainment must cease by the Town of Waynesville's enforced 11:00 PM noise curfew.

## *Methods and Conditions of Payment*

A non-refundable 25% deposit is required for all social functions. The event contract will outline the deposits necessary with the balance paid 30 days prior to the event. A credit card will be required to be on file for any adjustments to the guarantee ten (10) days prior to the event.

# *Catering Policies (cont'd)*

## *Damage*

Catering clients are responsible for any and all damage that occurs on property during the period of time the function's guests, employees, independent contractors or other agents are on site. The resort may require a certificate of insurance from any subcontractor(s), or agent(s) engaged by a client who shall provide proof of adequate financial responsibility in the event of loss or damage of resort/ hotel property. As such The Waynesville Inn shall be named as additional insured on any certificate of insurance.