



AC KITCHEN

BANQUET MENU

2022-2023

BREAKFAST

BREAKFAST BUFFET \$28 | PP

Scrambled Eggs W/Shredded Cheddar Cheese | Stone Ground Grits | Applewood Bacon And Sausage | Roasted Breakfast Potatoes | Home-Style Southern Buttermilk Biscuits | Butter & Fruit Preserves (10 person minimum)

BREAKFAST SANDWICHES \$7 | EA

choice of the following:

Bacon Egg And Cheese Biscuit | Sausage Egg And Cheese Biscuit | Plain Egg And Cheese Biscuit

AM BREAK

(10 person minimum)

Assorted Bagels, Scones, And Pastries \$12 | PP

Assorted Whole Fruit \$4 | PP

Greek Yogurt \$4 | PP

Assorted Breakfast Bars \$3 | EA

Chocolate Banana Swirl Coffee Cake \$5 | EA

Lemon Loaf Cake \$5 | EA

BEVERAGES

Starbucks Coffee \$36 | Per Gallon

Tazo Hot Tea \$4 | PP

Sweet Iced Tea \$12 | Per Gallon

Unsweet Iced Tea \$12 | Per Gallon

Soft Drinks \$4 | EA

Bottled Water \$3 | EA

Natalie's Juices \$5 | EA

Milk \$4 | EA

Orange, Apple, Grapefruit and V-8® Juices \$4 | EA

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BOXED LUNCHES

(Served with Bottled Water, House Made Chips, and a Homemade Cookie)

BARVISTA HOUSE SALAD | \$18

Organic Spring Mix | Tomato | Cucumber | Feta Cheese | Homemade Vinaigrette Dressing | Grilled Springer Mountain Farms Chicken

GRILLED CHICKEN SANDWICH | \$18

Springer Mountain Farms Chicken | Onion | Pickles | Tomato | Brioche Bun

WAGYU BURGER | \$18

Black Hawk Farms Wagyu Beef | Onion | Pickles | Tomato | Lettuce | Mac Sauce | Brioche Bun

BEYOND BURGER | \$18

Plant Based (Vegetarian) Burger | Onion | Pickles | Tomato | Lettuce | Mac Sauce | Brioche Bun

CURED MEATS AND MANCHEGO | \$18

Variety of Cured Meats | Tomato Chutney | Organic Greens | Onion | Tomato | Brioche Bun

PM BREAK

House Baked Chocolate Chip Cookies \$40 | Dozen

Caramel Salted Chocolate Brownies \$40 | Dozen

Hummus* \$7 | PP

Cauliflower | Bell Pepper | Carrot | Seasonal Hummus

Charcuterie Board* \$10 | PP

Cured Meats | Cheeses | Crackers | Pepperocinis | Olives | Cornichons

Pimento Cheese & Smoked North Carolina Trout Dip* \$10 | PP

Served With Crackers

Assorted Candy And Chocolate Bars \$3 | EA

Mixed Nuts And Snack Mix \$4 | PP

Assorted Bagged Chips \$4 | PP

Protein Bars \$5 | PP

*10 person minimum

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BUFFET (LUNCH OR DINNER)

Can be plated for up to 60 people for additional \$7 | PP

PROTEIN OPTIONS (*choose one*):

- Lemon Pepper Springer Mountain Farms Chicken Breast - \$37 | PP
- Honey Garlic Heritage Duroc Boneless Pork Chop - \$35 | PP
- Certified Black Angus USDA Upper Choice Filet Mignon - \$49 | PP
- Blackened Patagonia Salmon - \$39 | PP

(add additional protein: Chicken \$24 | PP - Pork Chop \$22 | PP - Filet \$35 | PP - Salmon \$25 | PP)

REGULAR SIDE OPTIONS (*choose two*):

- Caesar Salad with Homemade Croutons
- Steamed and Buttered Broccoli
- Local Mushrooms in Red Wine Reduction
- Mashed Yukon Gold and Purple Potatoes
- Braised Local Collard Greens with Bacon
- Haricot Verts with Garlic and Sea Salt
- Three Cheese Macaroni and Cheese

UPGRADED OPTIONS (*substitution prices, max of two upgrades*):

- Roasted Tricolor Fingerling Potatoes - \$5 | PP
- Shallot and Garlic Asparagus - \$5 | PP
- Three Cheese Potatoes Au Gratin - \$5 | PP

(add additional Regular Side Options \$10 | PP - Upgraded Side Options \$15 | PP)

DESSERT OPTIONS (*choose one*):

- Kentucky Bourbon Pecan Pie with Chocolate Sauce
- Chocolate Lava Cake
- Classic Cheesecake
- Three Layer Chocolate Cake
- Graham Cracker Crusted Key Lime Pie
- Homemade Banana Pudding with Vanilla Wafers and Meringue

(add additional Dessert Option - \$10 | PP)

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HOR D' OUEVRES

(Pricing 50pcs | 100pcs)

Vegetable Spring Roll \$150 | \$275
Vegetable Egg Roll \$190 | \$365
Brie en Croute with Raspberry \$225 | \$425
Spanakopita \$160 | \$295
Smoked Gouda Mac and Cheese Bites \$150 | \$275
Balsamic Fig & Goat Cheese Crostini \$200 | \$375
Goat Cheese and Honey Phyllo \$200 | \$375
Mediterranean Antipasto Skewer \$210 | \$395
Bacon Wrapped Shrimp \$225 | \$425
Jumbo Shrimp Spring Roll \$170 | \$315
Spicy Corn Cake topped with Smoked Salmon \$220 | \$415
Lobster and Sweet Corn Empanada \$250 | \$475
Petite BBQ Pork Crispy Tacos \$225 | \$425
Petite Cilantro Lime Chicken Tacos \$225 | \$425
Chicken Potsticker \$170 | \$315
Southwest Chicken Egg Roll \$175 | \$325
Tandoori Chicken Skewer \$200 | \$375
Beef Empanada \$200 | \$375
Beef Wellington Puff Pastry \$225 | \$425
Bourbon BBQ Meatballs \$190 | \$365

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BAR PACKAGES

CHOICE | \$8

VODKA: Wheatley

GIN: Tanqueray

BOURBON | WHISKEY: Jim Beam | Tullamore Dew

SCOTCH: Dewar's White Label

RUM: Bacardi Light Rum

TEQUILA: El Toro

BRANDY: E&J

PREMIUM | \$9.5

VODKA: Tito's

GIN: Boodle's

BOURBON | WHISKEY: Bulleit | Jack Daniels

SCOTCH: Glenmorangie Single Malt

RUM: Flor de Cana

TEQUILA: Teremana

BRANDY: Hennessy

LUX | \$11

VODKA: Grey Goose

GIN: Hendrick's

BOURBON | WHISKEY: Maker's 46 | Gentleman Jack

SCOTCH: Glenlivet Single Malt 12 Year

RUM: Diplomatico | Bacardi 8 Years

TEQUILA: Blue Nectar

BRANDY: Courvoisier

BEER | \$6 Miller Lite | Bud Light | Michelob Ultra | Select Imports and Craft Beers

WINE

\$9 | Josh Cellars Chardonnay | Rose | Prosecco | Pinot Noir | Cabernet Sauvignon

\$11 | Curated Selection of Chef's Choice

ASSORTED BEVERAGES | \$3 Soft Drinks | Club Soda | Tonic | Juices | Bottled Water

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