



*When Life's Journey Requires Celebration!*

**PRICING GUIDE  
BUFFET & PLATED**

# COMPLETE BUFFET PRICING

Chef Amelia Irene curates culinary experiences to your specific needs with a wide variety of options. Customize selections to create your desired menu. Custom pricing available.

## *Simplicity*

### BUFFET

**\$48 PER PERSON**

#### INTRODUCTIONS

SELECT 1 PLATTER AND 1 DIP

#### 1ST COURSE WITH DINNER ROLL

SELECT 1 SALAD OR 1 SOUP

#### ENTREE

SELECT 1 MAIN

SELECT 3 SIDES/PASTA

CHINA, FLATWARE, WATER

GLASSES, FINE LINENS

#### SERVICE STAFF

(INCLUDED)

#### REFRESHERS

SELECT 1 SIGNATURE REFRESHER

(COFFEE, TEA WATER SERVICE INCLUDED)

BAR SERVICE UPON REQUEST INQUIRE FOR PRICING

#### EVENT MANAGER

\$250

(REQUIRED FOR 75+ GUESTS)

#### ADDITIONAL FEES

20% ADMINISTRATIVE FEE

APPLICABLE LOCAL & STATE TAXES\*

## *Extravagant*

### BUFFET

**\$53 PER PERSON**

#### INTRODUCTIONS

SELECT 2 PLATTERS AND 2 DIPS

#### 1ST COURSE WITH BREAD SELECTION

SELECT 1 SALAD AND 1 SOUP

#### ENTREE

SELECT 2 MAINS

SELECT 2 SIDES/PASTA

CHINA, FLATWARE, WATER

GLASSES, FINE LINENS

#### SERVICE STAFF

(INCLUDED)

#### REFRESHERS

SELECT 2 SIGNATURE REFRESHERS

(COFFEE, TEA WATER SERVICE INCLUDED)

BAR SERVICE UPON REQUEST INQUIRE FOR PRICING

#### EVENT MANAGER

\$250

(REQUIRED FOR 75+ GUESTS)

#### ADDITIONAL FEES

20% ADMINISTRATIVE FEE

APPLICABLE LOCAL & STATE TAXES\*

#### SAMPLE PRICING BASED ON 100 GUESTS

FOOD & REFRESHERS	4,800
EVENT MANAGER	250
ADMIN FEE.	960
NC TAX 7.5% (IF APPLICABLE)	360

**TOTAL \$6,370**

#### SAMPLE PRICING BASED ON 100 GUESTS

FOOD & REFRESHERS	5,300
EVENT MANAGER	250
ADMIN FEE.	1,060
NC TAX 7.5% (IF APPLICABLE)	398

**TOTAL \$7,008**

# COMPLETE BUFFET PRICING

Chef Amelia Irene curates culinary experiences to your specific needs with a wide variety of options. Customize selections to create your desired menu. Custom pricing available.

*Abundance*

## BUFFET

**\$60 PER PERSON**

### INTRODUCTIONS

SELECT 3 PLATTERS AND 4 DIPS

### 1ST COURSE WITH DINNER ROLL

SELECT 2 SALADS AND 1 SOUP

### ENTREE

SELECT 3 MAINS

SELECT 3 SIDES/PASTA

CHINA, FLATWARE, WATER

GLASSES, FINE LINENS

### SERVICE STAFF

(INCLUDED)

### REFRESHERS

SELECT 2 SIGNATURE REFRESHERS  
(COFFEE, TEA WATER SERVICE INCLUDED)

BAR SERVICE UPON REQUEST INQUIRE FOR PRICING

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### EVENT MANAGER

\$250

(REQUIRED FOR 75+ GUESTS)

### ADDITIONAL FEES

20% ADMINISTRATIVE FEE

APPLICABLE LOCAL & STATE TAXES\*

### SAMPLE PRICING BASED ON 100 GUESTS

FOOD & REFRESHERS	6,000
EVENT MANAGER	250
ADMIN FEE.	1,200
NC TAX 7.5% (IF APPLICABLE)	450

**TOTAL \$7,900**

# COMPLETE PLATED PRICING

Chef Amelia Irene curates culinary experiences to your specific needs with a wide variety of options. Customize selections to create your desired menu. Custom pricing available.

*Refresh*

**PLATED**  
**\$45 PER PERSON**

**INTRODUCTIONS WITH DINNER ROLL**  
SELECT 1 SALAD OR 1 SOUP

**CUSTOM ENTREE**  
SELECT 1 MAIN  
CHEFS CHOICE SEASONAL SIDE

CHINA, FLATWARE, WATER  
GLASSES, FINE LINENS

**SERVICE STAFF**  
(INCLUDED)

**REFRESHERS**  
SELECT 1 SIGNATURE REFRESHER  
(COFFEE, TEA WATER SERVICE INCLUDED)  
BAR SERVICE UPON REQUEST INQUIRE FOR PRICING

**EVENT MANAGER**  
\$250  
(REQUIRED FOR 75+ GUESTS)

ADDITIONAL FEES  
20% ADMINISTRATIVE FEE  
APPLICABLE LOCAL & STATE TAXES\*

*Nourish*

**PLATED**  
**\$54 PER PERSON**

**INTRODUCTIONS WITH BREAD SELECTION**  
SELECT 1 SALAD AND 1 SOUP

**CUSTOM DUAL ENTREE**  
SELECT 2 CUSTOMIZED MAINS  
CHEFS CHOICE SEASONAL SIDE

CHINA, FLATWARE, WATER  
GLASSES, FINE LINENS

**SERVICE STAFF**  
(INCLUDED)

**REFRESHERS**  
SELECT 2 SIGNATURE REFRESHERS  
(COFFEE, TEA WATER SERVICE INCLUDED)  
BAR SERVICE UPON REQUEST INQUIRE FOR PRICING

**EVENT MANAGER**  
\$250  
(REQUIRED FOR 75+ GUESTS)

ADDITIONAL FEES  
20% ADMINISTRATIVE FEE  
APPLICABLE LOCAL & STATE TAXES\*

## SAMPLE PRICING BASED ON 100 GUESTS

FOOD & REFRESHERS	4,500
EVENT MANAGER	250
ADMIN FEE.	900
NC TAX 7.5% (IF APPLICABLE)	338
<b>TOTAL \$5,988</b>	

## SAMPLE PRICING BASED ON 100 GUESTS

FOOD & REFRESHERS	5,400
EVENT MANAGER	250
ADMIN FEE.	1,080
NC TAX 7.5% (IF APPLICABLE)	405
<b>TOTAL \$7,135</b>	

# INTRODUCTIONS

## PLATTERS & DIPS VEGAN & VEGETARIAN

### Platters

#### SEASONAL FRUIT DISPLAY

ASSORTED SEASONAL FRUIT MAPLE GLAZED DIP

#### ASSORTED DIPS, CHIPS & CROSTINI

SELECTION OF 4 DIPS FROM DIP MENU

#### ARTISANAL CHEESE BOARD

VEGAN OR VEGETARIAN CHEESES OLIVES DRIED FRUIT

#### ASSORTED CRUDITES

SEASONAL VEGGIES VEGAN RANCH DRESSING

#### GRILLED VEGETABLE CRUDITES

SEASONAL GRILLED VEGGIES LEMON BALSAMIC

#### FRIED GREEN TOMATO STACK

JALEPEN0 & ROASTED RED PEPPER COULIS

#### HOPPIN' JOHN CROQUETTES

BLACK EYE PEAS BROWN RICE PIMENTO PEPPER CHUTNEY

#### BLT BISCUITS

PORTOBELLO BACON HEIRLOOM TOMATO VEGAN  
PIMENTO CHEESE

#### MARYLAND STYLE KRAB CAKES

CHICKPEA AND HEART OF PALM SPICY MUSTARD AIOLI

#### MAPLE CHIPOTLE CHICKPEA WINGZ

CHICKPEA WINGZ MANGO CHUTNEY DIPPING SAUCE

#### SOUTHERN QUESADILLA

PIMENTO CHEESE BRAISED GREENS GREEN TOMATO SALSA

#### AVOCADO TOSTADO

PICKLED JALEPEN0 CILANTRO CASHEW CREMA

#### A' LA CARTE PRICING - \$4/PERSON

ALL PLATTERS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

### Dips

#### SUN DRIED TOMATO SUNFLOWER SEED

TOASTED SUNFLOWER SEED ROSEMARY TOMATO PATE

#### MUHAMMARA

HOUSE ROASTED RED PEPPER TOASTED WALNUT

#### KALE AND ARTICHOKE

CREAMED KALE PICKLED PETTER ARTICHOKE

#### CREAMY EGGPLANT

ROASTED EGGPLANT LEMON GARLIC TAHINI SAUCE

#### PISTACHIO PESTO

FRESH MINT TOASTED PISTACHIO ROSEMARY

#### ROASTED RED PEPPER HUMMUS

HOUSE ROASTED RED PEPPER CHICKPEA HUMMUS

#### TRADITIONAL HUMMUS

ROASTED GARLIC CHICKPEA HUMMUS OIL DRIZZLE OLIVES

#### CUCUMBER RAITA

MINT CASHEW YOGURT CUCUMBER CORIANDER

#### VEGAN PIMENTO CHEEZ SPREAD

WARM PIMENTO CHEEZ PAPRIKA OIL

#### BUFFALO CAULIFLOWER

CREAMY CAULIFLOWER WITH HOUSE BUFFALO SAUCE

#### ROASTED BEET HUMMUS

ASSORTED ROASTED BEETS CHICKPEA PISTACHIO

#### A' LA CARTE PRICING - \$3/PERSON

ALL DIPS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

# INTRODUCTIONS

## SOUPS & SALADS VEGAN & VEGETARIAN

### *Soups*

#### CREAMY CARROT GINGER

CREAMED RAINBOW CARROTS CASHEW CREMA

#### ROASTED RED PEPPER TOMATO BISQUE

HOUSE ROASTED RED PEPPER TOMATO HARISSA OIL

#### TRIPLE SQUASH

CREAMED SQUASH GINGER PAPRIKA OIL

#### CREAMY SMOKED WHITE BEAN

SMOKE CANNELLINI BEANS ROASTED TOMATILLO

#### SWEET POTATO LEEK

CREAMED NC SWEET POTATOES LEEKS PEPPER OIL

#### SUMMER CORN CHOWDER

GARLIC ROASTED CORN MIXED PEPPERS

#### HOPPIN' JOHN CROQUETTES

BLACK EYE PEAS BROWN RICE PIMENTO PEPPER CHUTNEY

#### VEGGIE GUMBO

ASSORTED VEGGIES CRISPY CORNBREAD CROUTONS

#### MOROCCAN CHICKPEA

CHICKPEA LACINATO KALE BERBERE SPICE

#### CREAMY WILD MUSHROOM

WILD MUSHROOMS CASHEW CREMA THYME

#### RED KURI SQUASH SOUP (SEASONAL)

KURI SQUASH COCONUT CREAM MOROCCAN SPICE

### *Salads*

#### RED KALE & SPICY TAHINI CHICKPEA

MASSAGED KALE LEMON TAHINI DRESSING

#### ALMOND RICOTTA BEET & WALNUT

ALMOND RICOTTA ROASTED BEETS HORSERADISH

#### MAPLE PECAN ARUGULA

WHITE BALSAMIC MAPLE VINAIGRETTE

#### GARDEN MIXED GREENS

LOCAL MIXED GREENS HEIRLOOM TOMATO CUCUMBER

#### HARISSA QUINOA ARUGULA

HARISSA QUINOA ROASTED RED PEPPER VINAIGRETTE

#### NICOISE

ROASTED MIXED BABY POTATOES GREEN BEANS ARUGULA

#### CARA CARA ORANGE & FENNEL

LEMON MINT VINAIGRETTE

#### WINTER WARM GRAIN

MIXED GRAINS MOROCCAN SPICED DANDELION

#### SOUTHERN POTATO SALAD

POTATO PIMENTO MUSTARD AIOLI

#### AVOCADO & WILTED GREENS

ASSORDED WILTED GREENS CREAMY AVOCADO DRESSING

#### LIME & MINT FRUIT SALAD

ASSORTED SEASONAL FRUIT MINT DATE VINAIGRETTE

#### A' LA CARTE PRICING - \$3/PERSON

ALL SOUPS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

#### A' LA CARTE PRICING - \$4 PERSON

ALL SALADS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

# MAINS & SIDES

## VEGAN & VEGETARIAN

### Mains

#### CHICKPEA FRITTATA

"FETA" RED PEPPER OLIVE TOPPED WITH COLLARD SLAW

#### VEGGIE CREOLE

ASSORTED SEASONAL VEGGIES TOMATO CREOLE SAUCE

#### COCONUT CURRY

CHICKPEA CROQUETTE EGGPLANT  
SWEET POTATOES HARISSA

#### SMOKED RED BEANS & RICE

TEMPEH ANDOUILLE CREOLE SAUCE PAPRIKA OIL

#### CREAMY CAJUN PENNE PASTA

CAJUN SPICED ALMOND BECHAMEL SAUCE  
OYSTER MUSHROOMS AND SPINACH

#### MAPLE GLAZED WINGZ & WAFFLES

CHICKPEA WINGZ FALAFEL WAFFLE

#### CURRY RICE & PEAS

NC FIELD PEAS FORBIDDEN RICE SPICY CURRY PLANTAINS

#### SOUTHERN FRIED PHISH

BANANA BLOSSUM CUCUMBER DILL TARTAR

#### DIRTY RICE STUFFED SQUASH

TEMPEH SAUSAGE CAJUN RICE MAPLE GLAZED ACORN SQUASH

#### CREOLE RISOTTO

CREAMY RISOTTO CREOLE SAUCE SAUTEED LACINATO

#### CREAMY CHEEZ GRITS & CRISPY MUSHROOMS

SOUTHERN GRITS CRISPY SHIITAKE BRAISED COLLARDS

### Sides

#### CREAMED KALE

CASHEW CREMA ALMOND PARMESAN

#### CORN PUDDING

CINNAMON CREAMED CORN PUDDING

#### DATE GLAZED BRAISED GREENS

DATE GLAZED BRAISED COLLARDS & KALE

#### HERB ROASTED CIPOLLINI ONIONS

FRESH HERB MARINATED PAPRIKA OIL DRIZZLE

#### 3 PEPPER PASTA SALAD

ASSORTED PEPPERS PENNE BASIL MAYO

#### BLACK EYE PEA SALAD

PEAS TOMATOES ONION MAPLE VINAIGRETTE

#### BROCCOLI CHEESE CASSEROLE

LEMON MINT VINAIGRETTE

#### MAC & CHEESE (VEGAN & VEGETARIAN)

CLASSIC MAC AND ASSORTED CHEESE

#### COLLARD SLAW

COLLARDS PEPPERS PICKLED ONION

#### SEASONAL ROASTED VEGETABLES

CHEF BLEND PEPPER OIL

#### ROASTED CHERMOULA CAULIFLOWER

HOUSE CHERMOULA SAUCE ROASTED CAULIFLOWER

#### A' LA CARTE PRICING - \$8/PERSON

ALL MAINS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

#### A' LA CARTE PRICING - \$4 PERSON

ALL SIDES AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES

# MAINS

## WILD CAUGHT SEAFOOD & ORGANIC FREE RANGE POULTRY

CHEF AMELIA IRENE OFFERS THE FOLLOWING MAINS BY REQUEST TO ACCOMMODATE NON-VEGAN & VEGETARIANS

*Mains*

### DATE GLAZED SALMON

DATE GLAZED SIGNATURE SEASONED BROILED SALMON

### CREOLE STUFFED SALMON

CREAMED CRAB HOUSE CREOLE SPICED SALMON

### SHRIMP & GRITS

CREAMY CHEESE GRITS HOT PEPPER CAJUN SHRIMP BRAISED COLLARDS

### FISH & GRITS

SOUTHERN FRIED COD CREAMY GRITS BRAISED COLLARDS

### SEAFOOD ALFREDO

LINGUINI ALFREDO SHRIMP & SCALLOPS

### MAPLE GLAZED ROASTED CHICKEN

HERB MARINATED MAPLE GLAZED ROAST CHICKEN

### CURRY CHICKEN

BONELESS CHICKEN SLOW COOKED IN OUR SIGNATURE CURRY SAUCE

### RED STEW CHICKEN

SLOW SIMMERED CHICKEN IN BERBERE SAUCE

### ROASTED ROSEMARY GARLIC WINGS

ROSEMARY GARLIC MARINATED WINGS BUTTER SAUCE DRIZZLE

#### A' LA CARTE PRICING - \$8/PERSON

ALL MAINS AVAILABLE INDIVIDUALLY OR  
A' LA CARTE FOR BUFFET OR PLATED PACKAGES



# SWEETS

## VEGAN & VEGETARIAN

*Sweets*

**VEGAN VANILLA POUNDCAKE**  
LEMON GLAZE SEASONAL FRUIT COMPOTE

**MAPLE GLAZED APPLE PLUM TARTLETT**  
VANILLA BEAN GELATO

**SEASONAL FRUIT COBBLER**  
APPLE OR PEACH SOUTHERN STYLE COBBLER VEGAN CRUST

**CACAO BREAD PUDDING**  
AMARETTO CARAMEL GLAZE

**HAZELNUT PARFAIT**  
TOASTED HAZELNUT CREAM CACAO SAUCE

**VEGAN CARAMEL GLAZED BROWNIE**  
CARAMEL GLAZED BROWNIE VANILLA GELATO

**COOKIES & MILK**  
ASSORTED COOKIES WARMED CHAI ALMOND LATTE

**SWEET POTATO PIE**  
NC SWEET POTATOES CANDIED PECANS

**DEEP DISH APPLE SKILLET CAKE**  
APPLE CINNAMON CAKE MAPLE VANILLA GLAZE

**PEANUT BUTTER BLONDIE**  
CARAMEL GLAZE

ADDITIONAL \$5 PERSON TO PACKAGE PRICE  
CHOOSE 2

# REFRESHERS

## NON-ALCOHOLIC

### CITRUS REFRESHER

FRESH JUICED CITRUS, PINEAPPLE & GINGER

### MANGO LEMONADE

FRESH MANGO AND LEMON AGAVE SWEETENED

### SPARKLING MINT LEMONADE

FRESH MINT AND LEMON SPARKLING WATER AGAVE SWEETENED

### PINEAPPLE GINGER

PINEAPPLE MANGO AND GINGER

### BEET ELIXIR

MIXED BEETS PINEAPPLE MINT AND BERRIES

### SWEET CHAI TEA

ICED AGAVE SWEETENED JASMINE CHAI TEA

### SOUTHERN SWEETENED TEA

BLACK TEA HINT OF LEMON AGAVE SWEETENED

### BERRY TEA ELIXIR

ROIBOS TEA FRESH BERRIES AGAVE SWEETENED

### SIGNATURE WARM CHAI

HOUSE CHAI BLEND GINGER AGAVE SWEETENED

### BAR SERVICE PROVIDED UPON REQUEST

AMELIA IRENE CATERING PARTNERS WITH LOCAL BARTENDING PARTNERS TO PROVIDE SERVICES. PLEASE INQUIRE IF DESIRED