<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST MENU</td>
<td>2</td>
</tr>
<tr>
<td>ENTRÉE MENU</td>
<td>3 - 7</td>
</tr>
<tr>
<td>CHICKEN</td>
<td>3</td>
</tr>
<tr>
<td>BEEF</td>
<td>4</td>
</tr>
<tr>
<td>PORK</td>
<td>4</td>
</tr>
<tr>
<td>SEAFOOD</td>
<td>5</td>
</tr>
<tr>
<td>ADD-ONS</td>
<td>5</td>
</tr>
<tr>
<td>SALAD…SOUP…SANDWICH BUFFET</td>
<td>6</td>
</tr>
<tr>
<td>THEME BUFFETS</td>
<td>7</td>
</tr>
<tr>
<td>ACCOMPANIMENTS &amp; DESSERTS</td>
<td>8</td>
</tr>
<tr>
<td>RECEPTION MENU</td>
<td>9</td>
</tr>
<tr>
<td>SNACK &amp; BREAKS SERVICES</td>
<td>10</td>
</tr>
</tbody>
</table>
Breakfast Menu

20 person minimum order.
All breakfast buffets include juice, coffee and hot tea.

MOUNTAIN MORNING BUFFET
Fluffy Scrambled Eggs, Fresh Country Biscuits, Fresh Fruit, Choice of Maplewood Bacon or Sausage Links and Grits or Hash Browns.
$13 per person

THE RIDGECREST BUFFET
Scrambled Eggs, Bacon and Sausage, Grits and Fried Potatoes, Biscuits, Local Honey, Sawmill Gravy, Pancakes and Syrup and Assorted Fresh Fruit.
$16 per person

GRAND BREAKFAST BUFFET
The Ridgecrest Buffet with additional choice of: Lox & Bagels, Charcuterie & Cheese Display, Greek Yogurt Bar, Decorated Doughnut Tree or Waffle Bar.
$20 per person

CONTINENTAL BREAKFAST
Both menus include coffee, juice and ice water.

SELECTION A
Includes Muffins, Danish, Fresh Fruit Tray and Yogurt.
$9 per person

SELECTION B
Mixed Berries and Light Cream, Greek Yogurt Bar, Bagels and Light Strawberry Cream Cheese and Herbal Teas.
$11 per person
20 person minimum order.
All entrées are served with fresh baked rolls and butter, choice of dessert, fresh brewed iced tea, fresh brewed coffee and ice water.

CHICKEN

Chicken Caesar Salad
Fresh Romaine Lettuce, Parmesan and Asiago Cheeses and Garlic Croutons. Topped with Fresh Grilled Chicken Breast. Creamy Caesar Dressing Served on the Side. $17.00 per person

Citrus Grilled Chicken
Grilled Chicken Breast Topped with Citrus Butter or Topped with Fresh Fruit Salsa. Served with Roasted Red Potatoes, Green Bean Medley and a Fresh Garden Salad with Dressings. $24.00 per person

Chicken Saltimbocca
Chicken Breast Topped with Prosciutto Ham and Provolone Cheese. Served with Roasted Root Vegetable Medley and Asparagus and a Fresh Garden Salad with Dressings. $26.00 per person

Roasted Chicken Breast with Béarnaise Sauce
Served with Steamed Broccoli and Lemon Basil Polenta Cake and a Fresh Garden Salad with Dressings. $28.00 per person
Entrée Menu

20 person minimum order.

**BEEF**

**Steakhouse Salad**
Grilled Marinated Flank Steak Sliced over a Bed of Fresh Greens, Garden Vegetables and Cheese.
Served with A.1. Ranch Dressing.
$19.00 per person

**Sirloin Marsala**
Top Sirloin Grilled to Perfection and Covered in a Homemade Mushroom Marsala Sauce.
Served with Garlic Mashed Potatoes, Baby Green Beans and a Fresh Garden Salad with Dressings.
$24.00 per person

**Grilled Rib-Eye Steak**
Hand-Cut and Grilled Rib-Eye Steak Topped with our own Sauce Bordelaise. Served with Swiss Potatoes, Asparagus and a Fresh Garden Salad with Dressings.
$32.00 per person

**PORK**

**Carolina Pulled Pork**
Tender Shredded Pork with Carolina Vinegar Sauce and Coleslaw on Garlic Toast.
Served with Sweet Potato Waffle Fries.
$17.00 per person

**Grilled Pork Chops**
Boneless Center-Cut Marinated Pork Chops Topped with a Mango Chutney.
Served with Yellow Rice and Black Beans, Fresh Steamed Broccoli and a Fresh Garden Salad with Dressings.
$23.00 per person

**Grilled Pork Tenderloin**
Tender Grilled Pork Tenderloin with an Apple Dijon Glaze. Served with Roasted Root Vegetable Medley, Fresh Steamed Baby Carrots with Dill and a Fresh Garden Salad with Dressings.
$27.00 per person
Entrée Menu

20 person minimum order.

SEAFOOD

Herb-Crusted Tilapia
$19.00 per person

Poached Salmon
Poached Salmon Filet with Dill Butter Sauce.
Served with Swiss Potatoes, Creamy Spinach and a Fresh Garden Salad with Dressings
$25.00 per person

ADD-ONS

Add any of the following to any entrée for only $5 more per person.

Crab Cakes                     Grilled Jumbo Shrimp        Grilled Chicken Breast
Entrée Menu

20 person minimum order.

SALAD...SOUP...SANDWICH BUFFET, YOUR WAY

Served with iced tea, coffee, ice water and fresh baked cookies.

Choose three items for $15 per person, or choose four items for $18 per person.

SALADS
Fresh Mixed Greens
Caesar Salad
Fuji Apple Chicken
Mediterranean
Spinach Strawberry
Antipasto
Assorted Fruit Display
Vegetable Crudités

SOUPS
Broccoli Cheese
Chicken Tortilla
Potato Leek
Tomato Bisque
Italian Wedding
Vegetarian Minestrone

SANDWICHES
Ham with Dijon Mustard Cream Cheese on Ciabatta
Warm Turkey & Muenster Croissant with Cranberry Relish
Italian Roasted Vegetable Wrap
Bacon, Lettuce, Tomato and Avocado on Wheat Berry Toast
Entrée Menu

20 person minimum order.

THEME BUFFETS
(Lunch or Dinner)

All theme buffets include iced tea, fresh brewed coffee and ice water.

TEX MEX BUFFET
Chicken and Steak Fajitas, Cheese Enchiladas, Fresh Salad Bar, Chips with Queso and Guacamole, Spanish Rice, Roasted Fiesta Corn, Mexican Cornbread, Fresh Baked Flan and Sopapillas.
$25.00 per person

ITALIAN BUFFET
Caesar and Garden Salad Bar with Antipasto Salad, Chicken Parmesan, Stuffed Shells with Marinara Sauce, Pasta Penne Primavera with Alfredo Sauce, Sautéed Squash Medley, Garlic Breadsticks, Tiramisu and Cannoli.
$26.00 per person

CAROLINA BBQ BUFFET
Ridgecrest Pulled Pork, Smoked Beef Brisket, Grilled BBQ Chicken Breast, Baked Beans, Corn on the Cob, Coleslaw, Potato Salad, Cornbread Muffins, Pecan Pie and Dutch Caramel Apple Pie.
$26.00 per person

SOUTHERN BUFFET
Fresh Garden Salad Display, Southern Fried Chicken, Country Fried Steak with Gravy, Mashed Potatoes, Mac and Cheese, Buttered Corn, Southern Style Green Beans, Biscuits with Honey and Assorted Jellies, Peach Cobbler and Cherry Cobbler.
$26.00 per person

SEAFOOD BUFFET
Fresh Garden Salad Bar, Baked Salmon with Dill Butter Sauce, Sautéed Shrimp and Penne Pasta with Cream Sauce, Old Bay Grilled Chicken, Boiled Red Potatoes, Corn on the Cob, Hush Puppies, Fresh Baked Rolls, Chocolate Cake and Key Lime Pie.
$28.00 per person
Accompaniments & Desserts

20 person minimum order.

SALAD DRESSINGS
  Ranch
  Honey Mustard
  Mandarin Orange Vinaigrette
  Caesar
  Greek
  Fat-Free Raspberry Vinaigrette

DESSERT OPTIONS

Included Desserts: Add a second dessert for $3 more (served buffet-style).
  Chocolate Cake
  Carrot Cake
  NY Cheesecake with Fruit Topping
  Apple Dutch Deep Dish Pie

Premium Desserts: Upgrade for $1.50 more. Add a second dessert for $4.50 (served buffet-style).
  Chocolate Lovin’ Spoonful Cake
  Vanilla Salted Caramel Cake
  Lemon Italian Cake
  Crème Brûlée Cheesecake
  Key Lime Pie
  Pecan Pie
Column A (staff attended)
• Chocolate Fondue - A rich fondue made from milk chocolate accompanied with assorted fresh cut fruit, marshmallows, pretzels, brownie bites and home-baked sugar cookies.
• Carved Beef Tenderloin - Served with assorted breads and savory sauces. This item is carved to order.
• Mini Indulgences – Assorted mini decadent dessert cups in a variety of flavors.
• Ice Cream Sundae Bar – Assorted ice cream flavors and a variety of traditional toppings and sauces.
• Premium Hot Beverage Bar – Fresh brewed coffee, assorted flavored syrups and freshly made hot cider and hot chocolate. Also includes assorted gourmet toppings.

Column B
• Spinach Artichoke Dip
• Stuffed Mushrooms
• Crab Cakes
• Warm Buffalo Chicken Dip
• Spanakopita
• Beef and Chicken Satays

Column C
• Fresh Fruit Display and Dip
• Vegetable Display and Dip
• Domestic Cheese and Crackers
• Meatballs with Sauce
• Hot Wings with Blue Cheese Dip
• Hummus with Naan
• Baked Brie Wheel

Column D
• Dessert Bars
• Fresh Baked Cookies
• Brownie Bites
• Mixed Nuts
• Chips and Salsa
• Chips and Dip

RECEPTION MENU PACKAGES
All packages are served with fresh brewed tea and water.

• Package 1 - $27 per person
  Column A - Choose 1 item
  Column B - Choose 2 items
  Column C - Choose 2 items
  Column D - Choose 1 item

• Package 2 - $23 per person
  Column B - Choose 2 items
  Column C - Choose 3 items
  Column D - Choose 1 item

• Package 3 - $19 per person
  Column B - Choose 2 items
  Column C - Choose 2 items
  Column D - Choose 1 item

• Package 4 - $17 per person
  Column B - Choose 1 item
  Column C - Choose 2 items
  Column D - Choose 2 items

• Build Your Own Reception
  Minimum of 3 items
  Column A - $10 per item
  Column B - $5 per item
  Column C - $4 per item
  Column D - $3 per item
Snacks and Breaks Service

10 person minimum order.

Ice water is included with all packaged options.

Beverage Service
Choice of 2: Fresh Brewed Coffee, Assorted Bottled Juices, Assorted Canned Sodas, Bottled Water

$4.00 per person

Quick Break
2 Beverage Services, Assorted Muffins and Assorted Yogurts

$6.00 per person

Sweet & Salty Break
2 Beverage Services, Assorted Cookies, Assorted Chips and Build Your Own Trail Mix Bar

$8.00 per person

Mix and Match / Add and Trade
Add any of the following to any break above
for $2.00 per person per item or trade with any other item above:

Hot Cider
Bottled Water*
Assorted Canned Sodas*
Hot Chocolate
Fresh Brewed Coffee
Fresh Brewed Iced Tea
Fresh Chips and Dip
Fresh Baked Cookies
Trail Mix*
Granola Bars*
Assorted Chips*
Assorted Yogurts*
Assorted Cookies*
Assorted Kind Bars*
Assorted Candy Bars*
Assorted Bottled Juices*

Premium Snacks
(Minimum 20 guests)
Add any of the following to any break above for $3.00 per person per item:
Vegetables with Dip
Assorted Chef’s Desserts
Sliced Fruit with Dip
Assorted Craft Bottled Sodas
Assorted Cheese & Crackers
Build Your Own Trail Mix Bar

Other Snack Options
S’mores Package $3.00 per person
Boxed Lunch
Sliced Turkey Sandwich, Chips, Cookies, Whole Fruit and Bottled Water with Flavor Packet.

$9.00 per person
Pizza (8 slices) $12.00 per pizza

10 person minimum catering order.

*Indicates items that can be purchased by the case for pick-up only during business hours. Ask your Event Coordinator for special pricing.