

Saxapahaw General Store & Catering

Our dishes are distinctly of this place, in large part because we use ingredients that were grown here. Our fruits and vegetables are locally and organically grown where available. We source responsibly grown meats and seafoods. Breads are scratch from **Weaver Street Market**.

Family Style Meals

Our family style service honors our belief in shared tables, our love for lively meals, and our delight in food that longs to be passed. With this selection of food, we return thanks to the places and the people who have provided it.

Plated versions of these options can be arranged for groups of up to 125.

Spring and Summer Family Style

Please select one option from each course. Additional Vegetarian/Vegan Options Available on Request.

First Course

- Cold Melon Soup with Mint and Sea Salt (GF, V)
- Cold Smoked Chicken Salad over Mixed Greens with Marinated Artichokes, Finocchiona Salami, French Feta Cheese and Balsamic Vinaigrette (GF)
- Caprese Salad with Chapel Hill Creamery Fresh Mozzarella, Heirloom Tomato (subject to availability), Basil and Balsamic Vinaigrette (GF, V)

Second Course

- Stone-ground Grits Cake and NC Shrimp with Lime Chipotle Sauce (GF)
- Duck Confit over a Salad of Baby Greens, Stilton Blue Cheese and Roasted Tomato Vinaigrette
- Fresh Cavatelli Pasta with Roasted Summer Vegetables and Broiled Chevre (V)
- Mini NC Lump Crab Cakes with Roasted Red Pepper Remoulade

Main Course

- Seafood Paella with Shrimp, Seasonal Fish, and Seasonal Shellfish
- Coconut Milk Braised Pork Shank with Jasmine Rice and Caramelized Brussels Sprouts (GF)
- Herb and Goat Cheese Stuffed Chicken Breast with Summer Vegetable Succotash and Roasted Asparagus
- Braised Beef Short Rib with Summer Vegetable Risotto and Seasonal Greens (GF)

This course available a la carte for \$26/person.

Dessert

- Apple and Pear Crumble with Vanilla Ice Cream
- Seasonal Pies with Fresh Whipped Cream
- Cheese Plate with Local and Regional Cheeses, Fruit Compote and Marcona Almonds

Four Courses \$50 per person Three Courses \$42 per person
Meal and hors d'oeuvres pricing does not include beverages, sales tax, service or rental items.

Family Style Barbecue [available year round]

Charcoal Smoked Pork from local butts or whole pig
Locally Grown Collards, braised in stock
House Anise Slaw
Roasted Yukon Gold Potatoes
House Scratch Cornbread and Weaver Street Market Buttermilk Biscuit
Requires rental of charcoal grill.

\$26/guest

Meal pricing does not include beverages, sales tax, service or rental items.

Fall and Winter Family Style

Please select one option from each course. Additional Vegetarian/Vegan Options Available on Request.

First Course

Squash Bisque with Crème Fraiche (GF, V)
She Crab Soup or Seafood Chowder
Fennel, Apple and Walnut Salad with Wilted Spinach (GF, V)
Mixed Greens Salad with Spiced Pecans and Chevre (GF, V)

Second Course

Stone-Ground Grits Cake and NC Shrimp with Lime Chipotle Sauce (GF)
Fresh Ravioli: Cheese or Squash with Creamy Vodka Sauce (V)
Mini Lump Crab Cake with Roasted Red Pepper Remoulade

Main Course

Honey Curried Chicken with Roast Root Vegetable Hash and Brussels Sprouts (GF)
Braised Lamb Shank with White Bean Ragout and Braised Greens (GF)
Pork Osso Bucco with Garlic, Mushroom, Parsley and Red Wine Sauce over Roast Winter Vegetables and Braised Greens (GF)
Cassoulet with Roasted Broccoli
Braised Beef Short Rib with Creamy Butternut Squash Risotto and Seasonal Greens (GF)

Dessert

Apple and Cranberry Crumble with Vanilla Ice Cream
Seasonal Pies with Fresh Whipped Cream
Cheese Plate with Local and Regional Cheeses, Fruit Compote and Marcona Almonds

Square Meals [Buffet or Plated]

We offer this option for clients who want their guests to enjoy a meal prepared with quality ingredients, and lots of care—with the casual presentation of a Southern covered dish supper.

Items are also available for pick-up or delivery. Plated Meals available for groups of up to 125.

** We suggest selecting up to two “meat” options for buffets; sides can be combined if preferred.*

**When offering two options, pricing averages the cost of the meals (Cost includes one meal per guest).*

**Buffets are for tasting everything! When offering three or more options on a buffet, provision of additional meals is necessary to keep the food plentiful throughout service. Pricing custom based on selections.*

*Braised Chicken Buerre Blanc with Roast Garlic Mashed Potatoes and Seasonal Greens (GF) \$18

*Chicken Strudel (w/mushrooms, roast vegetables and cream under flaky puff pastry) with Mixed Greens Salad or Green Vegetable \$16

*Barbecued Pulled Pork with Cornbread, Baked Beans and Cole Slaw \$16

*Beer Braised Pork Carnitas over Dirty Rice with Sautéed Peppers & Onions \$20

*Braised Beef Short Rib with Roast Garlic Mashed Potatoes and Seasonal Greens (GF) \$20

*Pork and Beef Meatloaf with Roast Garlic Mashed Potatoes and Roasted Broccoli \$16

*Salmon Wellington with Rice Pilaf and Roasted Asparagus (GF) \$20

*Seafood Gumbo with local Andouille Sausage over Rice \$16

*Shrimp and Grits with bacon, scallions, and cream (GF) \$16

*Eggplant Parmesan or Roasted Vegetable Lasagna with Side Salad and Garlic Bread (V) \$16

*Red Beans and Rice with Roast Asparagus and Bread with Oil (Vegan, GF) \$15

*** Scratch Local Breads and Butter: \$2.00/guest ***

Additional Sides (\$3.50/guest or \$2.00/guest as a supplemental side):

Roasted Potatoes * Braised Seasonal Greens * Sweet Potato Mashers * Basmati Rice * Side Mixed Greens Salad * Roasted Summer Squash, Onions & Peppers * Cous Cous Salad with Apricots and Preserved Lemon * *Tomato, Basil & Feta Salad * Tuscan White Bean and Wilted Spinach Salad * Caramelized Brussels Sprouts * Roasted Asparagus * Fruit Salad * Green Beans Almondine * Mac and Cheese

These sides can also be substituted for sides in the meals listed above.

Desserts

Fruit Crisp (a la mode for \$2 additional) * Fresh Fruit with Chocolate Dipping Sauce * Seasonal Pie * \$5 per guest

Custom Candy “Bar”

Select up to 6 candies—gourmet or classic varieties. Displayed in glass jars with customizable bags. Perfect favor or dessert option to compliment cake.

Priced by candy selection from \$3 to \$6 per guest.

Hors D'oeuvres

Custom pricing based on quantities and combination of selections.

Tabled Presentation

Cheese Presentation with varieties of cheeses from local and other artisan cheese makers with house baguette, chutney, and Marcona almonds (V)

Hummus with toasted pita points, grape leaves, marinated artichokes, tabouli, and olives (Vegan)

Charcuterie with house pickle, local sausage, Finocchiona salami, country pâté, Dijon mustard, and baguette

Passed Presentation

Pimiento Cheese 'finger' sandwiches (V)

Egg Salad Tea Sandwiches (V)

Local Sausage Stuffed Mushrooms / Fennel and Leek Stuffed Mushrooms (V)

Cheese Straws (V) *Southern Style Cheddar—just a tiny kick—done in a round shape.*

Local Beef Meatballs in Savory Gravy

Crostini

Roasted Tomato with Chevre and Olive Tapenade (V), Smoked Chicken Salad with Shaved Asiago Cheese, Braised Pork with pickled vegetables, Gravlax with capers and cream cheese, Beef Tenderloin with caramelized onion and horseradish sauce

Crudite Platter with crunchy vegetables and house ranch dipping sauce (V GF)

Bacon wrapped green beans (GF)

Deviled egg (V GF)

Miniature fish (market availability) sandwich with aioli, caper, onion, tomato on croissant

Empanada of sausage; sweet potato and ginger (V); or mushroom (V)—with paired dipping sauce

Sweet Potatoes Roulade with Roasted Red Peppers and Chevre (V GF)

Pork Belly or Beef Short Rib "Sliders" on Brioche Bun

Tabled or Stationed Presentation

Mini Crab Cake with Roasted Red Pepper Remoulade

Mushroom Strudel (V)

Skewers with Sauces (GF): Grilled Summer Vegetables (V), Roast Chicken, Pork Tenderloin, or Beef Ribeye

Ceviche with Salsa and House Fried Tortilla Chips

Salmon Wellington with a creamy Dijon sauce

Brined and Roasted Pork Loin with aioli, red onion, and sharp cheddar (GF)

Roasted Beef Tenderloin, sliced with caramelized onions, creamy horseradish sauce, and baguette rounds

Beverages

We provide beer, wine, and cocktail service for events; we charge a \$5 per bottle corkage fee for wine, a \$.50 per bottle service fee for bottled beer, and a \$75 keg setup fee if you would prefer to bring your own.

Boylan's Cola, Root Beer, Cream Soda or Ginger Ale: \$1.75 each

Coke Products: \$1.00 each

Bottled Water: \$1.25 each

Switchel (Haymaker's Tea): Special Lightly Sweet Drink, excellent before ceremonies or for outdoor events: \$2.25/guest

Lavender Infused Lemonade with Puck's Cane Sugar Lemonade: \$2.25 per guest

Sparkling Water (1 liter bottle): \$3.00 each

Iced Tea (sweet and unsweet), Lemonade with lemons: \$1.50 per person

Additional Pre-ceremony Lemonade Service: add \$.75/guest

Coffee Service (Decaf and Regular): \$2.00 per person

Hot Tea: \$2.00 per person

Cocktail Setups: \$3.00 per person flat fee for event (includes lemons, limes, oranges, olives, cherries, seltzer, soda, tonic, coke, diet coke, ginger ale, sprite, cranberry and orange juice).

Client must supply liquor and obtain a permit per ABC laws.

Bottled Beer: sold by consumption by the 12-pack

Bud, Bud Light, Miller Light, Michelob Ultra \$2.50/bottle

Magic Hat #9, Sierra Nevada, Duck Rabbit, Highland Brewing, Sam Adams, Heineken \$3.00/bottle

Kegged Beer (see additional page for listings).

We recommend kegs for their value & reduced waste.

Wine: House Varieties of Red, White and Rose available at \$12 per bottle.

We offer a portfolio of wines in this category to pair with our various menu choices.

Prosecco or Cava available starting at \$16 per bottle.

Custom choices available at market prices.

Full Service

We provide thoughtful service that seeks to create the ease of an evening in the host's home with the careful attention to meet the importance of the celebration. Service costs are based on style and extent of service. We charge for service based on the following rates:

Dessert Service-\$1 per guest

Lead Servers and Chefs-\$25 per hour

Servers and Bartenders-\$20 per hour

(proposal will include time for complete setup and breakdown of event)

For events with service, we provide turn-key arrangement and setup of all equipment, dishware, flatware, linens and glassware from one of the Triangle's premium rentals companies. We pass these costs to our clients with no markup over the retail, providing convenience and the peace of mind that we've covered all the details.

We offer a set of vintage mixed china plates, chafing dishes, serving pieces and some special items, for rent through Saxapahaw General Store & Catering.

Kegged Beer and Cider

15 gal. = 120 pints or 160 12 oz. pours 5 gal. = 40 pints or 53 12 oz. pour

Featured Brewery: Saxapahaw's Own Haw River Farmhouse Ales (weekly availability)

5 gallon kegs: \$175 15 gallon kegs: \$375

NC Microbrews (not a complete listing—please inquire if your favorite brew is not listed):

Mystery Brewing, Foothills Brewing, Green Man Brewing, Fullsteam, Mother Earth Brewing

5 gallon kegs: \$175 15 gallon kegs: \$375

More NC Microbrews:

Carolina Brewery, Highland Brewing, Natty Green's

5 gallon kegs: \$145 15 gallon kegs: \$345

Other Favorites:

New Belgium Brewing (Fat Tire), Sierra Nevada, Sam Adams

5 gallon kegs: \$145 15 gallon kegs: \$345

Domestic Drafts:

Budweiser, Bud Light, Dos Equis, Coors/Light, Blue Moon

15 gallon kegs: \$250

Cider:

Angry Orchard, Bold Rock

5 gallon kegs: \$195

**Ask for availability of brew.

***In need of another beer? Just ask! We can source hundreds—these are just our suggestions.