



# FIVE STAR CATERING

*from the*

# SAXAPAHAW GENERAL STORE

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.

## 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 celebration.

Service costs are based on style and extent of service. We provide convenience and the peace of mind that we've covered all the details.

For events with service, we provide turn-key arrangements and setup of all equipment, dishware, flatware, linens, and glassware from one of the Triangle's premier rental company.

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# TYPES OF DINNER SERVICE



## HORS D'OEUVRES

- ~ Tabled Presentation or Passed Presentation on a tray by a server
- ~ Custom pricing based on quantities and combination of selections
  - Tabled Presentation \$1.50 - \$10 / person
  - Passed Presentation \$1.50 - \$5 / person

## 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 people who have provided it
  - \$26 - \$54 / person

## STATION PRESENTATION

- ~ A sophisticated, yet casual food presentation with three to four food stations placed throughout the Ballroom that is designed to get your guests mingling and interacting with each other at the venue!
- ~ Each station is a complete meal, and served Tapas style on small plates.
  - \$10 - \$15 / per person per station

## BUFFET MEALS

- ~ We offer this option to clients who want their guests to enjoy a dinner prepared with quality ingredients, and lots of care along with the casual presentation of a Southern covered dish supper
  - \$16 - \$30 /person

Please note prices are subject to change due to seasonal and market pricing

# HORS D'OEUVRES



## TABLED PRESENTATION

~ **Cheese Presentation (V) - \$5.50 - \$10/person**

Includes 3 varieties of cheese, mango chutney, marcona almonds and baguette or crackers

~ You may choose from:

**Simple:** Ashe County cheddar, Ashe County pepper jack

**Artisanal:** French brie, red wax gouda, farmhouse cheddar or Stilton blue

**Local artisanal:** Chapel Hill Creamery brie, Goat Lady Dairy goat cheese

~ **Hummus Platter (VG) - \$5/person**

Hummus, toasted pita points, stuffed grape leaves, olives and tabouli

~ **Fruit Platter (VG & GF) - \$2.50/person, seasonal prices may apply**

Seasonal fruit varieties presented on a platter

~ **Crudit  Platter (V & GF) - \$1.50/person**

Crunchy vegetables paired with our special house ranch dipping sauce

~ **Charcuterie Platter - \$6.50 - \$8.50/person**

Local sausage, finocchiona salami, country pate, house pickles, Dijon mustard and baguette

~ **Nacho "Bar" - \$2.50/person**

Tortilla chips along with sides of salsa, guacamole, cheese and other fixins

## TRAY PASSED PRESENTATION

~ **Bacon Wrapped Green Beans (GF) - \$1.50/person**

~ **Deviled Eggs (V & GF) - \$2/person**

~ **Pigs in a Blanket - \$2/person**

Made with all-beef hot dogs

~ **North Carolina Mini Crab Cakes - \$4/person**

Topped with a lemon garlic aioli

# HORS D'OEUVRES



## TRAY PASSED PRESENTATION CONT'D

### ~ Crostini - \$2/person

Pimento cheese (V) - \$2/person

Roasted tomato with olive tapenade and chevre (V) - \$2/person

Chicken salad with smoked cheddar and artichoke - \$2/person

House gravlox with cream cheese, tomato, red onion and capers - \$4/person

Beef tenderloin with caramelized onions and creamy horseradish sauce - \$4/person

### ~ Mini Empanadas - \$3/person

Local sausage and potato - \$3/person

Sweet potato and ginger (V) - \$3/person

Mushroom (V) - \$3/person

Black bean and sweet potato (VG) - \$3/person

### ~ Stuffed Mushrooms - \$2/person

Local sausage - \$2/person

Fennel and leek (V) - \$2/person

### ~ Pinwheels - \$2/person

Your choice of meats and cheeses, wrapped in a tortilla and sliced into beautiful bite-sized portions

*Pimento cheese and ham*

*Turkey*

*Turkey with ranch cream cheese spread*

*Bacon*

*Bacon and cheddar*

### ~ Sweet Potato Roulade (V/GF) - \$2/person

Roasted red pepper and chevre rolled in a roasted sweet potato

### ~ Local Meatballs with a Barbecue Sauce - \$3/person

# ENTREES



- ~ **Beer Braised Pork Carnitas (GF) - \$22**  
Served over spiced rice with sauteed bell peppers and onions
- ~ **Coconut Milk Braised Pork Shoulder (GF) - \$18**  
Served with rice and brussel sprouts
- ~ **House Smoked Pork Barbecue (GF) - \$18**  
Covered in our unique Sax Gen BBQ sauce and served with baked beans (V), anise slaw and scratch made cornbread
- ~ **Pork Osso Buco (GF) - \$22**  
Red wine and mushroom braised pork over rice and braised seasoned greens
- ~ **Pork and Beef Meatloaf - \$18**  
Served with roasted garlic mashed potatoes and roasted broccoli
- ~ **Braised Beef Short Ribs (GF) - \$22**  
Served with roasted garlic mashed potatoes or seasonal risotto and braised seasonal greens
- ~ **Shrimp and Grits (GF) - \$21**  
Topped with bacon, scallions and mushrooms with collard greens
- ~ **Salmon Wellington - \$22**  
Served with rice and roasted asparagus
- ~ **Eggplant Parmesan (V) - \$18**  
Served with a side salad with dressing
- ~ **Roasted Vegetable Lasagna (V) - \$18**  
Served with a side salad with dressing
- ~ **Sweet Potato Lasagna (V/GF) - \$18**  
Served with a side salad with dressing
- ~ **Spinach, Roasted Red Pepper and Goat Cheese Stuffed Chicken Breast (GF) - \$20**  
Served with summer vegetable succotash
- ~ **Strudels**  
Roasted mushroom varieties, onions and cranberries in a cream sauce under puff pastry with a side mixed green salad or vegetable (V) - **\$18**
  - ~ **Add chicken - \$2**
  - ~ **Add sausage and sweet potato - \$4**
- ~ **Honey Curried Chicken (GF) - \$20**  
Served with roasted root vegetable hash and brussel sprouts
- ~ **Red Beans and Rice (VG/GF) - \$16**  
Served with a choice of in-season green side
- ~ **Crab Cakes - \$18**  
Served with a choice of in-season green side

# ENTREES



- ~ **Roasted Beef Tenderloin Carving Station - \$20**  
With caramelized onions, creamy horseradish sauce, and baguette rounds
- ~ **Brined and Roasted Pork Loin Carving Station - \$22**  
With aioli, red onion, sharp cheddar, and baguette rounds
- ~ **Sliders on Brioche Bun**
  - ~ House BBQ with anise slaw - \$4
  - ~ Beef short rib with aioli, swiss and caramelized onions - \$5

## SIDE DISHES

- ~ Scratch made local breads or our house cornbread and butter - \$2.50 per guest
- ~ All other sides and salads - \$4 per guest
  

~ Roasted potatoes	~ Braised seasonal greens
~ Sweet potato mashers	~ Roasted summer squash, onions, peppers & corn
~ Roasted garlic mashers	~ Rice (plain or seasoned)
~ Mac and cheese	~ Roasted green beans
~ Seasonal vegetable risotto	~ Caramelized brussel sprouts
~ Roasted broccoli	~ Roasted root vegetable hash

## SALADS

- ~ Fresh mozzarella, tomato, basil and balsamic vinaigrette (V, GF)
- ~ Apples, walnuts, fennel and mixed greens with a spiced apple vinaigrette (V, GF)
- ~ Spiced pecans, chevre and mixed greens (V, GF)
- ~ Simple greens with balsamic vinaigrette (V, GF)
- ~ Tomato, basil and feta (V, GF)
- ~ Tuscan white bean and wilted spinach salad (V)
- ~ Fruit salad, seasonal (V, VG, GF)

# DESSERTS



**~ Fruit Crisp - \$5 per guest**

A la mode for an additional \$2

**~ Fresh Fruit Platter - \$5 per guest**

**~ Seasonal Pie - \$5 per guest**

**~ Ice Cream Bar**

Select two ice cream flavors, provided by Homeland Creamery

Add up to six topping choices, priced by topping selection \$4 to \$6 per guest

Most popular toppings:

~ Whipped cream

~ Mini chocolate sprinkles

~ Sprinkles

~ Chocolate syrup

~ Mini M&M's

~ Cookie crumble

# BEVERAGE SERVICES



## WINE

House varieties of red, white and rose available at \$12/bottle  
We offer a portfolio of wines in this category to pair with our various menu choices  
Prosecco or Cava available starting at \$16/bottle  
Custom choices available at market prices

## FEATURED BREWERY

Saxapahaw's own **Haw River Farmhouse Ales** year-round and seasonal varieties including Rusted Plow Farmhouse Saison, Cotton Pickin' Farmhouse IPA, Belgian Chocolate Rye Stout plus other seasonal brews

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

## NC MICROBREWS & OTHER FAVORITES

Not a complete listing, we source from one of North Carolina's largest distributors

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

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

**Carolina Brewery, Highland Brewing, Natty Green's**

**New Belgium Brewing "Fat Tire", Sierra Nevada, Sam Adams**

5 gallon kegs - \$150      15 gallon kegs - \$350

## DOMESTIC DRAFTS

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

5 gallon kegs - NA      15 gallon kegs - \$350

## BOTTLED BEER

Sold for consumption by the 12-pack

**Bud, Bud Light, Miller Light, Michelob Ultra - \$2/bottle**

**Magic Hat #9, Sierra Nevada, Duck Rabbit, Highland Brewing, Sam Adams - \$3/bottle**



# BEVERAGE SERVICES



## CIDER

### Angry Orchard, Bold Rock

5 gallon kegs - \$200      15 gallon kegs - NA

## COCKTAIL SETUPS

Setup includes lemons, limes, oranges, olives, cherries, seltzer, tonic, Coke, Diet Coke, ginger ale, Sprite, cranberry and orange juice - \$3.50 per guest

**Clients must supply liquor and obtain a permit per ABC laws**

## NON-ALCOHOLIC

Boylan's Cola, Root Beer, Cream Soda or Ginger Ale - \$2 each

Coke products - \$1.50 each

Lavender infused lemonade - \$3 per guest

Sparkling water 1 liter bottle - \$3 each

Iced tea ~ Sweet / unsweet tea & lemonade - \$2.25 per guest

Coffee service

Regular & decaf - \$2.50 per guest

Hot tea - \$2.50 per guest

**Kegs, bottled beer, white wine and all other chilled drinks must arrive at the temperature at which they will be served**