



## Breakfast

### Best of the Season Fruit Platter

Chef's selection of the freshest, peak-of-the-season fruits, hand cut, with raspberry yogurt dressing on the side.

**Medium** (serves 10) \$39.99

**Large** (serves 20) \$65

### Quiche Lorraine

Made with eggs, bacon, caramelized onions, and cheese, or choose three of your favorite fillings.

**Whole** (serves 6 - 8) \$25 **By the Slice** \$4.49 per guest

### Coffee

Service includes A Southern Season Blend coffee, a disposable thermal urn, disposable cups, sweetener, half & half, and beverage napkins. \$3.75 per guest

### Assorted Scones

Glazed or unglazed. \$1.79 ea

### Ham Biscuits

House-made biscuits with local country ham. Cheese upon request.

**Mini** \$18 doz

**Regular** \$2.50 ea

### Assorted Bagel Platter

With butter, cream cheese, and jelly. \$2.50 per guest

## Deli Platters

### Classic Deli Platter

Roast beef, roast turkey, ham, and corned beef sliced and served with Danish havarti, Swiss Emmenthaler, and Cheddar cheeses. Leaf lettuce, tomatoes, New York dill pickles, condiments, and an assortment of bread accompany your platter. \$8.50 per guest

### Italian Deli Platter

A selection of Italian meats such as Genoa salami, mortadella with pistachio, capicola, and soppressata garnished with provolone, Sicilian olives, Peppadew peppers, and an assortment of bread and condiments. \$9.00 per guest

## Sandwich Box Lunches

Each box lunch Includes potato salad or pasta salad, and a cookie.

**Regular** \$10 per guest

**Substitute a fresh fruit salad** \$1.00 extra

**The Franklin** — roast beef, horseradish Cheddar, cucumber, and horseradish sauce on country white bread

**The Piedmont** — turkey, Gruyère, Granny Smith apples, and Dijon mustard grilled on pumpnickel

**The Soprano** — Ruliano prosciutto, fresh mozzarella, oven-roasted tomatoes, and pesto on focaccia

**The New Yorker** — classic Reuben with corned beef, sauerkraut, Swiss cheese, and Russian dressing on rye

**The Tar Heel** — ham, turkey, bacon, havarti, honey mustard, and mayonnaise on a hero roll

**The Soho** — seasonal grilled vegetables and hummus in a spinach wrap

**The O'Charlie** — house-made tuna salad with lettuce and tomato on a croissant

**The Colonel** — house-made almond chicken salad with lettuce and tomato on a croissant

## Drinks

**Moonshine Bottled Water** 99¢ ea

**Sweet Leaf Tea** (assorted flavors) \$1.79 ea

**San Pellegrino** 250-mL \$1.29 ea  
750-mL \$2.99 ea

**Dr. Brown's** (assorted flavors) 85¢ ea

Other drinks available upon request and availability.

## Cheeses

### French Brie with Preserves

A wheel of French Brie topped with your choice of raspberry, apricot, or fig preserves and seasonal berries. (serves 15 - 20) \$55

### Caramelized Brie

A wheel of French Brie drizzled with caramel sauce and covered with fresh, toasted pecans. (serves 15 - 20) \$55

### Bûcheron Platter

Fresh goat cheese with olive oil and fresh herbs. (serves 15 - 20) \$28

### Artisan Cheese Platter

Chef's selection of cheese wedges garnished with seasonal berries and grapes. (serves 15 - 20) \$85

### Rustic Cheese Platter

Cocktail-cut cheeses such as havarti, French Emmenthaler, Dutch Edam, black wax Cheddar, and French Brie garnished with seasonal berries and grapes.

**Medium** (serves 20 - 45) \$50

**Large** (serves 30 - 45) \$75

## Desserts

### New York Style Cheesecake

A dense creamy cheesecake atop a buttery graham crust.

**Medium** (serves 6 - 8) \$24.99 **Large** (serves 12 - 16) \$49.99

### American Beauty

A three-layer chocolate caked filled with chocolate mousse and surrounded by chocolate ganache.

**Medium** (serves 6 - 8) \$21.99 **Large** (serves 12 - 16) \$39.99

### Cookies, Bars, and More

Let us build a beautiful dessert platter from our bountiful selection of dessert goodies. \$3.75 per guest