



Passed Hors D'Oeuvres
Served in orders of 25 pieces.

Arranas with Pineapple Salsa

Crispy fried Shredded Green Plantain Cakes topped with Sweet and spicy pineapple salsa **gf v vgn df**

Bacon Wrapped BBQ Shrimp

One large Fresh Shrimp Wrapped in Black Pepper Cured Bacon, brushed with our own Texas BBQ sauce and grilled **gf df**

Bacon Wrapped Dates Stuffed with Goat's Cheese

Medjool Dates Stuffed With Chevre Goat's Cheese, Wrapped in Pepper Cured Bacon and Lightly Baked. **gf**

Bacon Wrapped Scallops

Tender Sea Scallop Wrapped in Bacon and Baked. Served with Honey Mustard Sauce. **gf df**

Beef Invoitinis

Thinly Sliced Beef Sirloin rolled with Parmesan cheese and Herbs and grilled. Served with Salsa Rosa. **gf**

Black-eyed Pea Cakes with CLee County Corn Relish

Bite Sized Hand formed Blackeyed Pea Cakes, Pan Fried and served with Lee County Corn Relish. **v**

Caprese Bruschetta

Grilled Bread Rounds rubbed with Garlic Olive Oil and topped with Sliced Tomato, Fresh Mozzarella Cheese and Basil Pesto, the lightly drizzled with Balsamic Vinegar reduction. **v**

Chesapeake Bay Crab Cakes

Flaky Blue Crab Cakes topped with Spicy Cajun Remoulade.

Chicken and Waffles

Tender pieces of buttermilk fried chicken served atop a bite sized waffle square with honey butter.

Cornbread Rounds Apple Butter, with Corn Relish and Country Ham

Toasted rounds of Buttered Cornbread with House Made Apple Butter, Lee County corn Relish and Pieces of Country Ham.

Fried Goat's Cheese Medallions

Chevre Goat's Cheese folded with Herbs, lightly breaded and fried and served on a Crostini with Sweet Chili Sauce **\$60**

v-vegetarian **gf**-gluten free **vgn**-vegan **df**-dairy free

**Fried Green Tomato Biscuit with Lee County Pepper Relish**

Cornmeal Breaded Fried Green Tomato served on a bite sized Buttermilk Cheese Biscuit with Sweet Lee County Pepper Relish. **v**

Fried Potato Croquettes

Fluffy Potato Fritters served with Sour Cream and Chives. **v**

Fried Risotto Balls

Creamy Arborio Rice Fritters stuffed with Fresh Mozzarella Cheese and Basil pesto, rolled in Bread crumbs and lightly fried. Served with Pomodoro sauce. **v**

Grilled Pork Belly with Sweet Apple Skewer

gf df

Mahogany Duck Skewers

Boneless Duck Breast marinated in Mahogany Sauce, grilled and served with Mahogany Onions.
df gf

Mediterranean Vegetable Skewers

With Mozzarella Cheese, Artichoke, Sundried Tomato and Kalamata Olive **gf**

Pigs In A Blanket -

Baked Franks in Puff Pastry served with Creole Mustard. **df**

Ratatouille Zucchini Cups

Grilled tomato, Eggplant and Onion relish baked inside a zucchini Cup and topped with Parmesan cheese. **gf v vgn**

Sausage Stuffed Potatoes

Crispy Baked red Potatoes stuffed with Sweet Italian Sausage, Grated Cheddar Cheese and bread crumbs.

Spanakopita

Spinach and Feta Pastry Triangles with Cilantro Chutney **v**

Stuffed Mushrooms

Baked Mushrooms served with your choice of Sausage, Crab Imperial, or Paneer Cheese with Spinach as a filling (**v**).

Sliders by the Sack (served by the dozen)

Since 1921 when Billy Ingram first created these mini-burgers in Wichita, Kansas, "Sliders" have been a vital part of the Midwestern culinary landscape. Small, 1 ounce patties are cooked on a griddle over thinly sliced onions and served on square buns

Pork BBQ Sliders by the Sack (served by the dozen)

Our own Hickory Smoked Chopped Pork BBQ, slowly smoked then chopped and seasoned with... well, never mind what it's seasoned with, just know this is the Real thing

v-vegetarian **gf**-gluten free **vgn**-vegan **df**-dairy free

Contact: 828.658.1390 **Email:** events@claxtonfarm.net

Stationary Hors d' oeuvres

Order per 25 guests

Shrimp Cocktail

Large Boiled Shrimp (5 pounds) with Cocktail sauce and lemon

Caprese Salad Tray

Sliced tomato, basil and fresh mozzarella cheese drizzled with olive oil and balsamic vinegar

Baked Brie En Croute

1 kilo Brie wrapped in flaky puff pastry

Cheese Board

Assorted imported and domestic cheeses displayed with crackers

Fresh Fruit Tray

Sliced fresh fruits and berries served with homemade cinnamon-yogurt dip

Hot Spinach Artichoke Dip

Spinach and Artichoke hearts baked with creamy cheeses and served with pita crisps

Grilled Vegetable Display

Seasonal vegetables marinated, grilled and artfully displayed

Crisp Vegetable Display

Crisp, raw vegetables with roasted onion ranch dip

Homemade Potato Chips

Our own homemade kettle fried potato chips served with roasted onion ranch dip

Sweet Potato Chips

Our own homemade kettle fried sweet potato chips served with roasted onion ranch dip

Smoked Salmon Display

Complimented by olives, lemon capers and dark rye bread

Harvest Table (50 person min)

A grand, tiered display of cut fruit, various cheeses, dips with spreads, breads and meats, grilled vegetables and composed salads; full of variety and reflective of the season, this table offers something for everyone.

A typical table *might* include the following: baked Brie, three composed salads, spinach- artichoke dip, cut fruit, grilled and fresh vegetables - olives, relishes and marinated vegetables - hummus, roasted onion ranch dip, various cheeses with crackers, sliced deli meats, pita chips and grilled flat bread

No Substitutions available with this menu item

Salads

Add a garden salad to your buffet as a side for a reduced price.

Classic Caesar Salad

The classic salad from Tijuana, crisp Romaine lettuce hearts are lightly tossed in a creamy dressing made with blended garlic, anchovy, lemon, Parmesan cheese and extra virgin olive oil. Garnished with shaved Parmesan cheese and toasted croutons

Connemara Apple Salad

A popular salad celebrating some of our local specialties; crisp live Bibb lettuce garnished with tart apple slices, crumbled Goats' cheese and spiced walnuts, dressed with our own aged balsamic vinaigrette and served with a garlic crostini

Mixed Green Salad

Fresh spring greens garnished with tomatoes, cucumbers and shredded carrots with balsamic vinaigrette or ranch dressing

Spinach Salad

Fresh baby spinach leaves with boiled egg, spiced walnuts and crisp apple wood smoked bacon and warm brown sugar vinaigrette

Sesame Tahine Soba Noodle Salad

Chilled buckwheat soba noodles tossed with sesame tahine dressing and served over crisp greens with marinated cucumbers and grilled vegetables

Entree Salads

American Chef's Salad

Crisp salad greens garnished with ham, turkey, boiled egg, bacon, grated cheeses, tomatoes, cucumbers and sliced red onion. Served with balsamic vinaigrette, ranch or Bleu cheese dressing

Mexican Taco Salad

Crisp lettuce, bell peppers, onions, grated cheese, and roasted corn and avocado served in a flour tortilla shell with black bean chili, sour cream, chopped jalapeno peppers

Ivy Chicken Salad Plate

Modeled after a salad served at The Ivy in Los Angeles, we blend tender poached chicken with spiced walnuts, white grapes and homemade mayonnaise and serve this delicate salad over crisp greens with sliced fruit and a toasted cinnamon crouton

Egyptian Salad

This salad is one of our oldest favorites. Crisp salad greens are tossed with Feta cheese crumbles and tangy herbed vinaigrette with a generous portion of our homemade hummus then garnished with fried artichoke hearts and falafel, vegetables and black olives. Served with grilled pita triangles

Bangkok Beef Salad

A tart and tangy Beef Stir Fry with peppers and onions served over crisp greens with Mung bean sprouts, cucumbers, tomatoes and lime-chili dressing



Station Style Menus

*Note: Some entrees may require special handling where additional kitchen labor charges may apply.
Prices reflect 50 person minimums and 90 minutes of service by a uniformed attendant.
Order for full guest count is required.*

Bourbon Street Shrimp and Grits

Sautéed large American shrimp with Tasso ham, garlic and scallions served over stone-ground grits.
Add Cheese for \$0.50 per person.

Mashed Potato Bar

Garlic mashed potatoes with toppings such as bacon, assorted cheeses, sour cream, butter, chives and salsa for your guests to create the potatoes of their dreams

Buffet Carving {Meats subject to market price}

Select from any of the Meats listed below and we will present it with appropriate breads and sauces

-Roast Beef with Au Jus and Horseradish cream sauce -per round (serves 20-25)

-Honey Baked Ham with homemade Applesauce and Honey-mustard sauce -per ham (serves 30-40)

Buffet Carving Stations Select {Meats subject to market price}

Select from any of the Meats listed below and we will present it with appropriate breads and sauces

-Roast Beef Tenderloin with Au Jus and fresh Horseradish cream sauce - per roast (serves 15-20)

-Venison Shoulder Roast with charred tomato Jus and Cranberry jelly - per roast (serves 15-20)

-Prime Rib sliced into 8- 9oz. portions - per ribeye (serves 20)

-English Barron of Beef, Roast or Steamship Beef Roast - (serves 50-75)

Fish Taco Station

Grouper, Tilapia or Salmon pieces cooked and presented by an uniformed attendant with flour tortillas/hard taco shells, peppers/onions, shredded lettuce, tomato, onion, cilantro, lime, chilies, avocado, tomatillos, red salsa, green salsa, pineapple salsa, guacamole, hot sauce and seasoned black beans

Pasta Station

PENNE PASTA, FARFELLE or "BOW TIE" PASTA and CHEESE TORTELINI tossed to order by uniformed attendant with creamy Alfredo sauce, Marinara sauce and various ingredients including basil pesto, mushrooms, bacon, sundried tomatoes, green peas, Parmesan cheese and grilled chicken with garlic bread. We also present three types of pre-made pastas for the convenience of your guests.

**A Pasta Station Jr. is available for \$11 per person*

Char-Grilled Burgers and Dogs

Hamburgers and Hot Dogs served off the grill with sliced cheese, lettuce, tomato, red onion and dill pickle spears accompanied with Homemade Potato Chips, Brown Sugar Baked Beans and Double Dill Coleslaw

Chicken Entrées – Buffet or Plated

*Note: Some entrees may require special handling where additional kitchen labor charges may apply.
All entrees served with your choice of two (2) sides and rolls with butter.*

Smoked Chicken Breast

A large, bone-in chicken breast, rubbed with our own seasoning blend and hickory smoked. We then brush with our Texas BBQ sauce and finish over hot coals. Complimented with our Texas BBQ, Eastern Vinegar BBQ and Red Headed Hot Sauces

Grilled Chicken Brochettes

Seasoned pieces of chicken threaded onto 10" bamboo skewers with onion, bell pepper and mushrooms

Chicken Provencal

A boneless chicken breast marinated in white wine, lemon zest and fresh rosemary, char-grilled and served with a rich blend of roasted tomatoes, Kalamata olives, garlic and fresh basil. We finish it all off with grated Parmesan cheese, balsamic glaze and fresh chopped parsley

Stuffed Hazelnut Chicken

A boneless chicken breast stuffed with cornbread and hazelnuts, lightly breaded and baked until golden brown finished with hazelnut cream sauce

Chicken Florentine Gourmandaise

A boneless chicken breast stuffed with fresh spinach, walnuts, and double cream Gourmandaise cheese, breaded with walnuts and baked to perfection finished with walnut cream sauce

Beef Entrées – Buffet or Plated

Note: Some entrees may require special handling where additional kitchen labor charges may apply.

All entrees served with your choice of two (2) sides and rolls with butter.

Sirloin Steak (8 oz)

The finest dry aged Sirloin Steak grilled to perfection with roasted garlic butter

Ropa Vieja

A wildly popular dish throughout Latin America that literally translates as "Old Clothes" in Spanish... braised, shredded flank steak with peppers, onions, garlic and vinegar. Served with flour tortillas, salsa and Platanos Fritos (Fried Plantains)

Grilled Beef Brochettes

Seasoned pieces of Beef Tenderloin threaded onto 10" bamboo skewers with onion, bell pepper and mushrooms

London Broil

The finest dry aged Flank Steak marinated in wine, garlic, olive oil and soy, grilled and served with mushroom demi glaze

Ribeye Steak (8 oz cut)

Ribeye Steak grilled to perfection with roasted garlic butter

Tenderloin Filet (8 oz cut)

The finest dry aged Beef Tenderloin grilled with roasted garlic butter

Pork Entrées – Buffet or Plated

Note: Some entrees may require special handling where additional kitchen labor charges may apply.

All entrees served with your choice of two (2) sides and rolls with butter.

Cuban Roast Pork with Mojo Sauce

Boneless Pork Loin rubbed with lime, chilies, olive oil and onions and slowly roasted until tangy and tender served with pork Mojo and a bit of marinated cabbage

**Chicken and Sausage Jambalaya**

A Hearty Louisiana Classic -- Andouille sausage, chicken, peppers, onions and garlic baked with white rice and a rich Jambalaya Tomato Sauce

Chopped Pork BBQ

Our own Hickory Smoked Chopped Pork BBQ, slowly smoked then chopped and seasoned with... well, never mind what it's seasoned with...just know that this is the Real thing. Accompanied with our Eastern Carolina, Texas and Honey Mustard BBQ and Red Headed Hot Sauces

Shitake Dusted Pork Loin Roast

A fresh pork loin rack seasoned with salt, pepper, garlic and Shitake Mushroom Dust, slow roasted and served in its own juices with Roasted Shallot Marmalade

Fish Entrées – Buffet or Plated

Note: Some entrees may require special handling where additional kitchen labor charges may apply.

All entrees served with your choice of two (2) sides and rolls with butter.

Sunburst Rainbow Trout

Sunburst Trout Farms represent the finest that WNC has to offer in quality and responsible aquaculture. We are proud to offer boneless rainbow trout harvested just for you then grilled to perfection with lemon-herb butter

Basil Breaded Red Snapper

Fresh Red Snapper filet dredged in seasoned bread crumbs with chopped fresh basil, pan fried in olive oil and topped with orange-shallot marmalade

Chesapeake Bay Crab Cakes

Three, hand formed 3-ounce blue crab cakes lightly browned on the griddle and finished with Cajun Remoulade and chopped scallions

Wood Smoked Blackberry BBQ Wild Salmon

8 oz Wild Sockeye Salmon filet glazed with blackberry-balsamic BBQ sauce and hickory smoked

Combo Entrées

Note: Some entrees may require special handling where additional kitchen labor charges may apply.

All entrees served with your choice of two (2) sides and rolls with butter.

Combo Buffets

Select any TWO Entrees from the list below

6 oz SIRLOIN STEAK - SMOKED BBQ CHICKEN BREAST - CHOPPED PORK BARBECUE

BBQ COUNTRY STYLE PORK RIBS - CHOPPED BBQ BEEF BRISKET - GRILLED VEGETABLE BROCHETTES

LOCAL SUNBURST FARMS RAINBOW TROUT - 4 OUNCE WILD SOCKEYE SALMON

Vegetarian Entrées

Note: Some entrees may require special handling where additional kitchen labor charges may apply.

All entrees served with your choice of two (2) sides and rolls with butter.

Eggplant Parmesan

Carefully assembled individual stacks of lightly fried eggplant rounds, fresh Mozzarella cheese, vine ripened tomatoes and fresh basil leaves laced with Pomodoro sauce and Parmesan cheese

Firecracker Broccoli and Scallion Long Rice

Broccoli crowns, shitake mushrooms, ginger and scallion tossed with "long rice" noodles and spicy Asian Firecracker sauce and topped with chopped peanuts. Served with pickled ginger and spicy Thai marinated cucumbers

Filo Beggar's Purse

Roasted root vegetables including yams, sunchokes, onions, and carrots tossed with dried fruit, cheese, and spiced walnuts wrapped in a filo pastry "purse" and baked to golden perfection served with raita chutney

Grilled Vegetable Brochettes

Mushrooms, peppers, onions and squash marinated in herbed vinaigrette and served over steamed rice

Red Beans and Rice

Hearty vegetarian red beans simmered with onions, garlic, peppers, and Cajun spices served over white rice pilaf with chopped sweet onion garnish

Vegetarian Lasagna

Hand made lasagna with Goat's cheese, baby spinach leaves and roasted red peppers layered with herbed Ricotta cheese, fresh Mozzarella cheese and beefsteak tomatoes, pasta sheets and of course, garlic bread

Sides

All Entrees include two sides.

"Three Sisters" Succotash

Long before Columbus set foot upon the New World, the Three Sisters of Corn, Beans and Squash were the primary staples for most people of America. With proper reverence for its history, we slowly simmer pinto beans with dried chilies, onions and garlic, then mix with roasted corn and chayote squash

Broccoli Casserole

Sautéed broccoli florets layered with cream, blended cheeses and sautéed mushrooms, then topped with cheese and bread crumbs and baked until golden brown

Broiled Tomatoes

Beefsteak tomatoes baked with olive oil, bread crumbs, Parmesan cheese and fresh herbs

Platanos Fritos (Fried Plantains)

Fried sweet plantains lightly seasoned with cumin and butter

Quinoa (keen-wah)

Steamed Peruvian quinoa with olive oil and garlic

**Christophene con Queso**

Sautéed Christophene squash baked in a rich cheese sauce and topped with breadcrumbs and fried onions

Corn on the Cob

Grilled cob corn served with butter and Parmesan cheese

Crisp French Green Beans

Crisp French haricot vertes sautéed with butter and black pepper

Macaroni and Cheese

Elbow macaroni baked with blended cheeses and topped with toasted bread crumbs

Southern Style Collard Greens

Collard greens stewed with pork, onions, cider vinegar, and brown sugar

Stone-ground Grits

The finest stone ground yellow grits seasoned simply with salt and pepper and folded with butter

Garlic Mashed Potatoes

Whipped potatoes with roasted garlic and butter

Huntsman's Potatoes

Whipped Yukon gold potatoes with butternut squash, carrots and parsnips

Rosemary Roast Potatoes

Quartered bliss potatoes tossed with olive oil and herbs and roasted

Roasted Root Vegetables

A seasonal medley of sweet root vegetables, dry roasted with salt, pepper and tossed together with olive oil and garlic

Pasta Salad

Penne pasta tossed with vegetables, olive oil and herbs

Creamy Potato Salad Salad with mayonnaise, sweet relish and chopped egg

Double Dill Coleslaw

Creamy southern coleslaw laced with dill

Brown Sugar Baked Beans

Classic baked beans with bacon and brown sugar

Country Style Green Beans

Green beans baked with caramelized onion, bacon and cracked black pepper

Homemade Applesauce

Tart apples slowly roasted with cinnamon and cloves

Minted Fruit Salad Gastrique

Fresh seasonal fruit tossed with sweet minted vinaigrette



Menu Notes

Our culinary team is generally able to accommodate dietary needs such as Gluten Free, Vegan, Kosher Style, Children's Menu, etc. Please arrange with your Special Event Consultant and Chef will prepare a meal accordingly. *We ask for the names of your guests with these dietary needs to ensure they are served. We also ask you let your guests know you have made arrangements for their special meal.*

*We have several different styles of service available with our catering menus.
Buffet, Plated, Family Style, Station Style or we can talk about a fusion of services.
Some menus or service styles may require additional staff and/or equipment rental.
Please note there is not a difference in the price of an entree for Plated Dinner vs. Buffet Dinner.*

These are just a few of our menus. If there is something you are interested in that is not listed please ask. If you do not see a combination you like under the Combo Buffets you can create your own.