



Catering Menu



Breakfast

BREAKFAST OPTIONS [Priced Per Person]

All breakfasts include fresh brewed coffee & tea, assorted hot teas and chilled juices

Buffet 1	\$10
Sliced fruit medley, Organic granola and Greek yogurt parfait, House-made biscuits and sweet breads	
Buffet 2	\$14
Free range scrambled eggs with herbs, Potato hash, Applewood smoked bacon, Sliced fresh fruit medley, Greek yogurt and organic granola parfait, House-made biscuits and sweet breads	
Buffet 3	\$16
Roasted vegetable and cheese frittata, Seasonal fruit crumble, Potato hash, Applewood smoked bacon Sliced fruit medley, Organic granola and Greek yogurt parfait, House-made biscuits, Sweet breads	

BREAKFAST STATIONS [Priced Per Person]

Grits Station	\$7
Anson Mills Grits, Fresh butter, Aged cheddar Hoop cheese, Pork sausage	
Oatmeal Station	\$6
Organic steel cut oatmeal, Toasted pecans, Dried Cranberries, Local honey Brown sugar cinnamon baked apples, Fresh berries	
Biscuit Station	\$10
House-made biscuits, Scrambled eggs, Applewood smoked bacon, House-made pimento cheese Baked apples, Fresh butter, Assorted jams and jellies	
*Omelet Station	\$11
Farm fresh eggs, Applewood smoked bacon, Local country ham, house-made pimento cheese, Local goat cheese, Sautéed mushrooms, Red pepper relish, Seasonal greens, Diced tomatoes, Diced onions, Fresh herbs	
<i>*This station requires a chef fee of \$40.</i>	

Lunch

Boxed Lunches	\$16/person
Sandwich Platters	\$18/person

SANDWICHES [Choose 2-3 items]

Cold Cut Special

Accoutrements (ask about our seasonally available meat selection), French baguette

Confit Chicken Salad

Citrus and herb mayonnaise, Bibb lettuce, Butter croissant

Grilled Seasonal Veggies

Herbed goat cheese, Roasted red pepper aioli, Lettuce, Sun-dried tomato wrap

Pulled Smoked Pork

House-made BBQ sauce, Creamy slaw, Yeast roll

House-Made Pimento Cheese

Crispy bacon, Bibb lettuce, Toasted Brioche

SIDES [One Item Per Order]

- Potato confit salad
- French mustard and herbs
- Kettle chips
- Ancient grain salad
- Side salad (Cherry tomatoes, English cucumbers, shaved carrots)
- Sautéed seasonal vegetables
- Pasta salad with grilled vegetables
- Fresh fruit

SIMPLE DESSERTS [Choose One Item Per Order]

- House-made cookie
Chocolate chip, Shortbread, Oatmeal
- Brownie
Chocolate or Peanut Butter
- Cupcake
Chocolate or Vanilla icing

Lunch Buffet

STARTERS *[Choose One]*

- Market salad
- Baby greens
- Cherry tomatoes
- English cucumber
- Shaved carrots
- Deviled eggs
- Vegetable hummus
- House-made chips and crudités
- Chef's choice soup

ENTREES

Lemon Herb Roasted Chicken	\$19
Herb Rolled Pork Loin	\$20
Grilled Flank Steak	\$22
Pan Seared North Carolina Trout (<i>Brown Butter Sauce</i>)	\$22
Crab Cakes (<i>Lemon Basil Aioli</i>)	\$24
Handmade Pasta (<i>Pesto-seasoned Vegetables</i>).....	\$17

SIDES *[Choose Two]*

- Sautéed seasonal vegetables
- Herb roasted cauliflower
- Ginger scented carrots
- Southern black eyed peas
- Grilled vegetable salad
- Farmer's salad (Cucumber, tomato, onion, fresh herbs)
- Grilled corn succotash
- Orzo pasta salad with grilled vegetables
- Roasted potato (Yukon gold & rosemary)

DESSERTS *[Add \$3 per person]*

- Assorted Dessert Platter
- Mini-Cupcake Platter
- Cakes
- Chocolate, Red velvet or Carrot
- Chef's Whim

Breaks - À la Carte [Price Per Person]

House-Made Cookies	\$15 per dozen
House-Made Trail Mix	\$5
Fresh Fruit with Cinnamon & Yogurt	\$5
Veggie Hummus with Crackers and Crudités	\$4
Kettle Chips	\$3
Mixed Nuts	\$4
Thin Pretzels	\$3
Any Choice of 3	\$10

Hors D'Oeuvres [Price Per Person]

PASSED OR STATIONED

Chorizo Sausage Balls with Adobo Mustard.....	\$4
Mini Quiche with Bacon and Cheese.....	\$4
Fried Oysters with Smoked Onion Aioli	\$4
Short Ribs with Molasses and Soy	\$5
County Ham Biscuit.....	\$4
Bruschetta with Heirloom Tomatoes	\$4
Deviled Eggs with Fried Capers.....	\$3
Lamb Lollipops.....	\$6
Grilled Shrimp Skewers.....	\$5
Country Pâté with Stone Ground Mustard.....	\$4
Crispy Spring Rolls (Shrimp & Crab)	\$4

STATIONED ONLY

Charcuterie – Cured Meat with Olives and Pickled Vegetables.....	\$5
Vegetable Hummus with Chips and Crudités	\$3
Cheese Plate – Vegetables, Fruits, Jams and Chutneys.....	\$4
Crudités – Yogurt or Buttermilk Chili Dip.....	\$3
Fresh Fruit Display.....	\$3
Brie en Croute with Black Berries and Local Honey	\$4
Crab Cakes with Basil Lemon Aioli.....	\$5
Spinach Artichoke Dip with Nan Bread.....	\$4

Dinner Buffet

Includes Rolls, Butter, Iced Tea and Coffee

STARTERS *[Choose One]*

- Garden Salad
- Caesar Salad
- Waldorf Salad
- Tomato Bisque
- Chicken and Rice Soup

ENTREES *[Choose up to Two]*

Price Per Person

First Tier \$29

- Simmered Chicken Breast with lemon and herb
- North Carolina Trout with brown butter sauce
- Braised Beef Brisket with au jus
- Herbed Glazed Ham

Second Tier \$33

- Chicken and Dumplings
- Local Catch (Pan Seared with Herbs and Butter)
- Herb Roasted Prime Rib
- Rosemary Crusted Pork Loin

Third Tier \$37

- Lemon Herb Chicken Breast
(Airline Cut with Wild Mushroom Beurre Blanc)
- Crab Cakes with Chipotle Aioli
- Filet of Beef with Demi Glace
- Maple Herb Crusted Pork Tenderloin

SIDES

Starches *[Choose One]*

- Roasted Fingerling Potatoes
- Carolina Gold Rice Pilaf
- Mushroom Risotto
- Ancient Grain Salad
- Warm Bacon and Corn Salad
- Mashed Yukon Gold Potatoes
- Country Ham and Goat Cheese Mac and Cheese

Vegetables *[Choose One]*

- Eggplant and Tomato Au Gratin
- Grilled Seasonal Vegetables
- Ginger Snap Peas
- Grilled Asparagus
- Roasted Root Vegetables
- Green Beans Almondine
- Collard Greens and Bacon
- Roasted Cauliflower
- Sautéed Vegetables
- Maple Ginger Carrots
- Roasted Beets

DESSERTS *[Additional \$4 per person]*

- Black Forest Cake – Chantilly
- Specialty Cheese Cakes (Ask about our variety of flavors)
- Assorted Mini Desserts



Plated Dinner

Includes Starter Course, Fresh Baked Rolls, Iced Tea and Coffee

ENTREES

Lemon Roasted Chicken Breast

Airline cut with wild mushroom beurre blanc, Yukon Gold mashed potatoes, sautéed spinach

Crab Cakes

Lemon basil aioli, roasted fingerling potatoes, grilled seasonal vegetables

Pan Seared North Carolina Trout

Brown butter, ancient grain salad, sautéed vegetables

Maple and Herb Crusted Pork Tenderloin

Roasted sweet potatoes, ginger carrots

Wild Mushroom and Goat Cheese Risotto

Sautéed seasonal vegetables, roasted apple and thyme

CHEF CARVED MEATS

(Inquire regarding price and availability)

JUST DESSERTS

A large variety of in-house made a locally made desserts

(Inquire regarding price and availability)

Beverages

Priced per drink

House Cocktails	\$5
• Smirnoff Vodka	• Cuervo Gold Tequila
• Beefeaters Gin	• Jim Beam Bourbon
• Bacardi Rum	• Cutty Sark Scotch
Premium Cocktails	\$6
• Absolute Vodka	• 1800 Reposado Tequila
• Tanqueray Gin	• Jack Daniels Bourbon
• Bacardi Rum	• Dewar's White Label Scotch
Domestic Beers	\$4
• Budweiser	• Michelob and Michelob Light
• Bud Light	
Premium Beer	\$5
• Heineken	• Amstel Light
• Corona	• Blue Moon
• Sam Adams	
House Wines	\$5
• Shelton Chardonnay	• Montiveno Merlot
• Shelton Cabernet	• Freixenet Blanc De Blanc Champagne (Served from the bar only - \$22 per bottle)
• Sycamore Lane Pinot Grigio	
Soft Drinks and Bottled Water	\$2

NOTE: All bars require a bartender at \$75 for the first hour and \$25 for each additional hour. We recommend 4 hours maximum for bartending services. We suggest 2-4 beers and 2-4 wines. If you choose to have liquor, we suggest choosing between house or premium. The Historic Brookstown Inn must purchase, provide, and serve all alcohol for any event that takes place on property. No exceptions apply.

Audio Visual Price Guide

PACKAGES

Flipchart Package <i>[Includes Paper Pad and Makers]</i>	\$30
Upgrade to 3M Post-it Paper	+\$40
Whiteboard Package <i>[Includes Markers and Eraser]</i>	\$45

POPULAR À LA CARTE ITEMS

Tripod Screen	\$30
Podium	\$15
3000 Lumen HD(WXGA) Projector	\$125

BROOKSTOWN RENTAL FEES

90 x 136 (Floor length on 6' Table).....	\$15
90 x 156 (Floor length on 8' Table).....	\$15
90" Round (Lap length on 60" Table).....	\$10
108" Round (Floor length on Cocktail Table).....	\$12
120" Round (Floor length on 60" Table)	\$12
132" Round - Floor Length Tablecloths (each)	\$16
Cake Cutting Fee (per person).....	\$1
White Garden Chairs	\$3
White Drape	\$40
We provide white/black 85 by 85 tablecloths	Complimentary