



# COTTON MILL CATERING



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TRADEMARK COLLECTION®  
BY WYNDHAM

Amber Michelle Photos

# Breakfast

priced per person

minimum of 20 guests.

served with fresh brewed regular and decaf coffee, orange juice, and assorted hot teas

gluten free bread options available upon request

## The Classic \$19

Sliced fruit medley, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter

## The Wakeup Call \$23

Scrambled eggs with herbs, potato hash, applewood smoked bacon, sliced fruit, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter

## The West End \$25

Roasted vegetables and cheese frittata, potato hash, applewood smoked bacon, sliced fruit medley, organic granola, greek yogurt, biscuits and sweet breads with fruit jams and butter

## The Country Breakfast \$31

Scrambled eggs, applewood smoked bacon, country pork sausage, grits with aged cheddar, baked apples, sliced fruit medley, biscuits and sweet breads with fruit jams, butter, and pimento cheese

# A La Cart Snacks

priced per person

House-made Cookies \$5

Brownies \$5

Fresh Fruit with Cinnamon Yogurt Dip  
\$6

House-made Hummus with Crackers  
and Crudités \$7

Kettle Chips \$5

Mixed Nuts \$6

Pretzels \$5

Candy Bars \$7

Popcorn \$5

Granola Bars \$5

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# Beverages

## Half-day Beverages (4 hours) \$10 per person

Coffee and Hot Teas

Assorted Soda

Water

## Full-day Beverages (8 hours) \$16 per person

Coffee and Hot Teas

Assorted Soda

Water

## Priced By Consumption

Soft Drinks (assorted cans) \$2 ea

Assorted Bottled Juices \$4 ea

Bottled Water \$2 ea

## Priced By the Gallon

Fruit Punch \$30

Iced Tea \$30

Lemonade \$30

Apple, Cranberry or Orange Juice  
\$35

## Priced by the Carafe/Pot

Freshly Brewed Coffee - Regular or  
Decaf \$30

International Tea Assortment  
(carafe) \$30

Hot Chocolate (carafe) \$30

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# Lunch Buffets

Lunch \$36 per person

minimum of 25 guests

served with tea, water, and choice of dessert

## THE BROOKSTOWN DELI (PICK TWO)

*served with chips, grilled vegetable pasta salad, fresh fruit salad, and house-made chocolate chip cookie. Iced tea and water included. Gluten free bread/pasta available.*

**Vegetable Wrap** - with hummus, swiss cheese, baby spinach, cucumber, tomatoes, and house-made lemon garlic dressing (V)

**Roast Turkey, Brie, and Bacon** - with cranberry mayo

**Ham, Salami, Pepperoni** - with roasted peppers, provolone, lettuce, tomato, and basil pesto

**Chicken Spinach Wrap** - with fresh spinach, feta cheese, red onion, roasted red pepper, and balsamic glaze

**Chicken Salad** - with bibb lettuce and tomato

## FROM THE WOK

**Stir-Fry of Seasonal Vegetables & Choice of Protein** - double vegetables, chicken, pork, beef, shrimp or tofu

**Egg Rolls or Spring Rolls**

**Lo Mein of Seasonal Vegetables & Choice of Protein** - double vegetables, chicken, pork, beef, shrimp or tofu

**Fried or Steamed Dumplings**

**Asian Salad** - shaved radish, julienne cucumber and carrot, shaved purple cabbage, grape tomato iceberg lettuce and toasted sesame vinaigrette.

**Fried Rice**

## MANGIA

**Choice of 2 Sauces & 1 Pasta Variety** - marinara, pesto, or alfredo

**Caesar Salad or Heirloom Caprese Display** - Seasonal

**Roasted Garlic Baguette with Fresh Herb**

**Choice of Protein** - grilled chicken breast, italian sausage, eggplant, bolognese

**Bruschetta with Heirloom Grape Tomato & Shaved Parmesan**

**Artichoke Fritti, Fresh Herb, Finished with Ground Parmesan** - lightly breaded and flash fried artichoke hearts

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## Lunch Buffets (continued)

Lunch \$36 per person

requires minimum of 25 guests

served with tea, water, and choice of dessert

### TEX-MEX FIESTA

**Seasoned Ground Beef & Shredded Chicken**

**Corn & Flour Tortillas**

**Beans & Rice**

**Toppings** - chopped Lettuce, onions, shredded cheese, sour cream, tomatoes, jalapenos, salsa/pico de galo, guacamole, hot sauces

### OPA

**Lightly Fried Eggplant Parmesan** - with house-made marinara and fresh herb

**Chicken Souvlaki** - with marinated and grilled chicken breast skewer

**Chicken Gyros** - with tzatziki sauce

**Spanakopita**

**House-made Hummus & Toasted Pita**

**Greek Salad** - with mixed greens, feta, heirloom grape tomatoes, cucumbers, banana peppers, pepperoncini peppers, roasted red peppers, garbanzo beans, shaved red onion, artichoke hearts, mixed olives, and red wine vinaigrette

### LEXINGTON FLAIR (PICK ONE)

*Served with bbq slaw, potato salad, baked beans, and rolls*

**BBQ Chicken**

**Dry Rubbed BBQ Pork Loin (Sliced)**

**Chopped Pulled Pork BBQ**

**House-Made 5 Cheese Mac**

### BACKYARD BBQ

*Served with buns, cole slaw, baked beans, potato salad, and chips*

**Hamburgers**

**Chili**

**Hotdogs**

**Toppings** - mayo, lettuce, tomato, cheese, pickles, ketchup, mustard, onion

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# Hors D'oeuvres

\$7 per person, per hour

i.e. choose 3 hors d'oeuvres for \$21 per person, per hour

## HOT HORS D'OEUVRES

Mini quiche with bacon and cheese	House-made Pimento Cheese with Pita Chips
Baked Spinach Artichoke Dip with Naan Bread	Crispy Shrimp and Crab Spring Rolls
Phyllo Wrapped Baked Brie with Blackberries and Local Honey	Vegetable Spring Roll and House Teriyaki Fried or Steamed Dumplings
Mozzarella and Fresh Basil Arancini and House Marinara	Mini Lump Crab Cakes with Lemon Basil Aioli (market price)
Fried Green Tomato Slider with House-made Pimento Cheese	Charred Corn Fritters with Ancho Honey Butter and Fresh Scallion
Bite Sized Roasted Heirloom Tomato Pies	Chorizo Sausage Bites
Spanakopita	Pork Tenderloin Sliders on Hawaiian Rolls, House BBQ Sauce, and Sweet Pickles
Spinach and Cheese Stuffed Mushrooms	Cheerwine Braised Carolina Style Pulled Pork Sliders with White Coleslaw and Cornichon Pickles
Sausage and Cheese Stuffed Mushrooms	
Artichoke Fritti, House Marinara, Fresh Herb, Finished with Parmesan	Mini Black Forest Ham Biscuit, Whole Grain Mustard, and Sweet Pickles

## COLD HORS D'OEUVRES

Avocado Crema Crostini	Watermelon, Mint, and Feta Skewers
Bruschetta with Heirloom Grape Tomato and Shaved Parmesan, Balsamic Reduction, and Fresh Sweet Basil	Heirloom Cherry Tomatoes, Fresh Mozzarella, Fresh Basil, and Balsamic Reduction
Deviled Eggs with Fried Capers and Crispy Bacon	Corn Tortilla Chips with Pico de Gallo and Guacamole
Goat Cheese and Pistachio Crusted Strawberry Skewers	Seared Ahi Tuna with Pickled Cucumber

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# Displays

Pricing is per person, excludes shrimp cocktail

## **Shrimp Cocktail \$265 per 100 pieces**

Chilled fresh peeled shrimp,  
homemade cocktail sauce, and fresh  
lemon wedges

## **Charcuterie \$15**

Imported cured meats with whole  
mixed olives, crostini, tapenade, sweet  
and spicy pickled peppers, assorted  
pickled vegetables

## **House-Made Hummus & Crudite \$9**

House-made hummus and buttermilk  
herb dip served with crackers and fresh  
crudite

## **Hand Cut Imported Cheese Display \$10**

Hand Cut imported cheese display with  
pickled vegetables and chutney

## **Seasonal Fresh Fruit \$8**

# Carving Stations

Pricing is per person + chef attendant - \$53 per hour

*Served with dinner rolls, herb butter, dijon cream, and horseradish cream*

## **Roasted Garlic & Fresh Herb Prime Ribeye \$17**

## **Sweet & Smokey Carolina Bbq Pork Loin \$13**

## **Brown Butter Grilled Beef Tenderloin \$19**

## **Cajun Smoked Turkey Breast \$13**

## **Carolina Dry Rubbed Pork Loin \$13**

## **Roasted Garlic, Fresh Chopped Herb, & Balsamic Marinated Char Grilled Flank Steak \$16**

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# Stations

Pricing is per person

minimum of 3 stations

no substituting stations for a lunch or dinner menu item

## **PASTA \$21**

Penne and farfalle pasta, marinara and alfredo, mushrooms, peppers, onions, artichokes, chicken, Italian sausage, parmesan, and mozzarella cheese

## **SHRIMP & GRITS \$21**

Shrimp simmered in a creamy sauce with roasted red pepper, mushrooms, bacon, green onion and white cheddar grits

## **MAC & CHEESE \$17**

House-made 5 cheese mac, bacon crumbles, panko bread crumbs, crisp scallion, ground parmesan

## **TACOS & NACHOS \$17**

Pulled chicken, ground beef, lettuce, diced onion, assorted cheese, salsa, chopped cilantro, pickled jalapeno, sour cream, warm corn and flour tortillas. *Add beans and rice for \$5*

## **MASHED POTATOES \$17**

Sour cream, assorted shredded cheese, scallion, crispy bacon, house-made red skin potato garlic mashed potatoes

## **BBQ SLIDERS \$17**

Warm Hawaiian rolls, smoky pulled pork, choice of three bbq sauces, coleslaw, and spicy pickles

## **SALAD \$17**

Fresh local greens, heirloom grape tomatoes, shaved sweet red onions, assorted cheeses, chopped fresh broccoli, sweet peppers, crispy bacon, julienne heirloom carrots, artichokes, olives, pickled peppers, fresh croutons, assorted dressings of your choice

## **BISCUIT SLIDERS \$19**

Fresh baked buttermilk biscuits, fried chicken, pulled pork, bacon, pimento cheese, slaw, jam, honey, bbq sauce, whole grain mustard, pickles, tomato, and arugula

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# Buffets

\$55 per person

Buffets require a minimum of 30 people

*Served with tea, water, coffee, and fresh baked dinner rolls with butter*

## STARTERS (PICK ONE)

**Garden Salad** - with shaved carrots, cherry tomatoes, shaved red onion, and cucumber

**Caesar Salad** - Iceberg lettuce, shaved parmesan, bacon crumbles, herbed croutons, and house-made caesar dressing

**Spinach & Strawberry Salad** - Baby spinach, fresh strawberries, feta cheese, red onion, and candied pecans

**Arugula & Beet Salad** - Arugula & beets with shaved radish, goat cheese, and pine nuts

**Apple & Walnut Salad** - mixed greens, candied walnuts, smoked gouda, and fresh pink lady apples with champagne vinaigrette

## ENTREES (PICK TWO)

Add an additional entree for \$8 per guest

### Chicken

**Lemon Herb Chicken** - 6 oz chicken breast marinated in with herbs and lemon

**Chicken Piccata** - 6 oz herb marinated chicken breast, lightly dredged in seasoned

flour and pan seared, Finished with house-made lemon and caper piccata sauce

### Seafood

**Salmon** - 6 oz hand cut Atlantic salmon, served grilled, seared, or roasted with your choice of one of our sauces

**Crab Cakes** - Fresh lump crab, sweet peppers, onion, chopped herb, panko bread crumb, served with aioli of your choice

**Blackened or Pecan Crusted NC Trout** - Fresh North Carolina rainbow trout, served blackened or pecan crusted, finished with brown butter and herbs

**Herb Marinated Shrimp** - Shrimp marinated in fresh herbs, citrus, garlic, and crushed red pepper

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## Buffets (continued)

### Pork

**Pork Loin** - Dry rubbed and slow roasted, served thin with house-made bbq sauce

### Beef

**Beef Brisket** - Dry rubbed, slow cooked

**Garlic Herb Roast Beef** - Roasted garlic and savory herb rubbed top round roast beef, served thin with house au jus

### Vegetarian

**Eggplant Parmesan** - Lightly breaded and fried to perfection with parmesan, chopped herb, and house marinara

**Pulled Pork BBQ or Dry Rubbed BBQ Pork Loin** - slow roasted and served pulled or slice

**Braised Short Ribs** - Slow braised Cheerwine beef short rib with roasted garlic and rosemary

**Seasonal Ravioli** - Blistered heirloom cherry tomatoes and basil cream sauce

### SIDES (CHOOSE TWO)

Add an additional side for \$5 per guest

**Grilled Asparagus with Fresh Lemon & Parmesan**

**Sauteed Summer Vegetables**

**Winter Root Vegetable Medley**

**Braised Collard Greens (traditional or vegetarian)**

**Fresh Green Beans with Pine Nuts**

**Traditional Southern Green Beans**

**Roasted Broccolini with Shaved Parmesan & Lemon**

**Brussel Sprouts with Balsamic Glaze & Lemon Zest**

**Chargrilled Asparagus**

**Summer Succotash**  
**Heirloom Baby Roasted Potatoes**

**Garlic Yukon Gold Mashed Potatoes**

**Cheddar Green Onion Mashed Potatoes**

**Anson Mills Carolina Gold Rice Pilaf**

**Wild Rice Pilaf**

**Caramelized Sweet Potato Bacon Hash**

**Warm Seasonal Vegetables Couscous**

**House-Made 5 Cheese Mac**

**Lobster Mac & Cheese (market price)**

**Wild Mushroom Risotto**

**Smoked Baked Beans**

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# Plated

## Pricing is per person

Includes choice of one starter item and two side items

*Served with rolls, butter, tea, water and coffee.*

All entrees should be paired with the same side items. Your guests must preselect entrees. We recommend providing your guests with 2-3 options. Each place setting must have a place card with a distinguished mark for each meal selection. We will require the final guest count along with the seating chart 2 weeks before the event date. This way, the catering team can quickly and easily distribute entrees.

### **Lemon Roasted Chicken Breast \$49**

With wild mushroom cream sauce

### **Crab Cakes \$55**

6 oz. Pan seared lump crab cakes with lemon basil aioli

### **Filet of Beef \$63**

grilled filet of beef with Brie and bacon bechamel

### **New York Strip \$63**

grilled 8 oz. Rosemary and garlic and sauce borderlands

### **Pan Seared Salmon \$51**

6 oz with lemon dill sauce

### **Grilled and Glazed Bone-in Pork Chop \$49**

### **Seasonal Ravioli \$38**

### **Wild Mushroom and Goat Cheese Risotto \$38**

### **Grilled Double Cut Lamb Chop \$52**

cumin, garlic and oregano dusted

# Desserts

## \$7 per person

i.e. choose two desserts for \$14 per person

### **Seasonal Fruits Cobbler with Vanilla Ice Cream**

### **Banana Pudding**

### **Flourless Chocolate Torte with Chantilly Creme**

### **Chocolate Ganache And Fresh Berries**

### **Key Lime Pie**

### **Pecan Pie**

### **Carrot Cake**

### **Triple Chocolate Cake**

### **Pound Cake with Raspberry Drizzle Strawberry Shortcake**

### **Coconut Cake**

### **Moravian Sugar Cake**

### **Krispy Kreme Donut Bar**

### **Lemon Bars**

### **Key Lime Tartlets**

### **Pecan Tartlets**

### **Assortment of Cookies**

### **Cheesecake**

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# Open Bar

Priced by consumption + Bartender fee \$80 first hour; \$27 ea additional hr  
This option is for couples who want to treat their guests and pay per beverage consumed

## HOUSE WINE - \$8 PER GLASS (PICK 4)

Pinot grigio

Sauvignon Blanc

Chardonnay

Pinot noir

Merlot

Cabernet Sauvignon

Rosé

Prosecco

Brut Cava

## BEER - PRICED BY BOTTLE (PICK 4)

Amstel Light \$6

Coors Light \$6

Yuengling \$6

Blue Moon \$6

Heineken \$7

Sam Adams \$7

Sierra Nevada Pale Ale \$7

Fat Tire \$7

Foothills \$7

## PREMIUM LIQUOR OR LUXURY & LOCAL LIQUOR

### **Premium liquor - \$9 per glass**

Tito's Vodka

Beefeaters Gin

Cutty Sark Scotch

Maker's Mark bourbon

Bacardi Rum

### **Luxury and local liquor - \$10 per glass**

Ketel One Vodka

Sutler's Gin

Dewars Scotch

Broad Branch Whiskey

Woodford Reserve Bourbon

Flora De Cana Rum

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## Cash Bar

Guests pay per drink + Bartender fee \$80 for first hr & \$27 ea additional hr

### HOUSE WINE - \$9 PER GLASS (PICK 4)

Pinot grigio	Cabernet Sauvignon
Sauvignon Blanc	Rosé
Chardonnay	Prosecco
Pinot noir	Brut Cava
Merlot	

### BEER - PRICED BY BOTTLE (PICK 4)

Amstel Light \$7	Sam Adams \$8
Coors Light \$7	Sierra Nevada Pale Ale \$8
Yuengling \$7	Fat Tire \$8
Blue Moon \$7	Foothills \$8
Heineken \$8	

### PREMIUM LIQUOR OR LUXURY & LOCAL LIQUOR

#### **Premium liquor - \$10 per glass**

Tito's Vodka	Maker's Mark bourbon
Beefeaters Gin	Bacardi Rum
Cutty Sark Scotch	

#### **Luxury and local liquor - \$11 per glass**

Ketel One Vodka	Broad Branch Whiskey
Sutler's Gin	Woodford Reserve Bourbon
Dewars Scotch	Flora De Cana Rum

### NON-ALCOHOLIC BEVERAGES

Soft Drinks \$3	Bottled Water \$3
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# Bar Packages

4-Hour packages charged per guest over 21

Guests under 21 are charged \$4.50 per person for soda service

Prices include bar staff, bar setup, & garnishes

Champagne toast and signature cocktails available upon request

Beer, wine and liquor brands may be substituted for an equivalent brand at any time

Prices are subject to a 23% service charge and 7% sales tax

## CLASSIC BAR PACKAGE - \$40

**Wine** - choose four from the selection on pg 15

**Beer** - choose four from selection on pg 15

## PREMIUM BAR PACKAGE - \$48

**Wine** - choose four from selection on pg 15

**Beer** - choose for from selection on pg 15

### **Liquor**

Tito's Vodka

Maker's Mark Bourbon

Beefeaters Gin

Bacardi Rum

Cutty Sark Scotch

## LUXURY AND LOCAL BAR PACKAGE \$51

**Wine** - choose four from selection on pg 15

**Beer** - choose four from selection on pg 15

### **Liquor**

Ketel One Vodka

Broad Branch Whiskey

Sutler's Gin

Woodford Reserve Bourbon

Dewars Scotch

Flora De Cana Rum

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# Bar Packages (continued)

## WINE SELECTION

Pinot grigio

Sauvignon Blanc

Chardonnay

Pinot noir

Merlot

Cabernet Sauvignon

Rosé

Prosecco

Brut Cava

## BEER SELECTION

Amstel Light

Coors Light

Yuengling

Blue Moon

Heineken

Sam Adams

Sierra Nevada Pale Ale

Fat Tire

Foothills

## BAR PACKAGES INCLUDE

### **Sodas**

Coca Cola

Diet Coke

Sprite

Ginger Ale

Tonic

Club Soda

### **Mixers**

Sweet & Sour

Triple Sec

Lime Juice

Grenadine

### **Juices**

Orange Juice

Cranberry Juice

Grapefruit Juice

### **Garnishes**

Limes

Lemons

Oranges

Cherries

Olives

**Coffee & Tea Service - \$3.50 per person**

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