



Special Event

Menu





RESTAURANT & BAR

Hemingway's Plated Brunch

3 courses or 2 courses

Includes water, coffee & iced tea. With your selections, our event coordinator will create custom menus for each guest to order from at the time of the event.

Please inquire further for Brunch Buffet options.

Starters

Select two- *parties of 50 or more, select one*

Soup of the day fresh, seasonal ingredients

Caesar salad romaine, parmesan, herbed croutons, traditional Caesar dressing

Mixed green salad cucumbers, baby tomatoes, parmesan, red wine vinaigrette

Entrées

Select three

Beyond meat veggie burger

vidalia onions, lettuce

tomato, herbed mayo, breakfast potatoes

Sausage, bacon, egg* & cheese croissant

sausage, bacon, scrambled eggs

american cheese, breakfast potatoes

Vaca frita hash con huevos

pan fried shredded skirt steak, mojo, onion, peppers

cheddar cheese, crispy potatoes, over easy egg

Duane's double burger*

american cheese, lettuce, tomato

vidalia onions, sriracha aioli, french fries

Dessert

Select one

A second dessert may be selected for an additional per person

Churros

fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce

Pastelitos de guayaba

guava pastry

Seasonal Cheesecake

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Plated Biltmore Lunch

3 courses or 2 courses

Includes water, coffee & iced tea. With your selections, our event coordinator will create custom menus for each guest to order from at the time of the event.

Please inquire further for Lunch Buffet options.

Starters

Select two- parties of 50 or more, select one

Soup of the day fresh, seasonal ingredients

Caesar salad romaine, parmesan, herbed croutons, traditional Caesar dressing

Mixed green salad cucumbers, baby tomatoes, parmesan, red wine vinaigrette

Entrées

Select three

Beyond meat veggie burger

vidalia onions, lettuce

tomato, herbed mayo, french fries

Herb roasted salmon

parpadelle pasta, mushrooms & artichoke hearts

Grilled chicken

creamy orzo, asparagus

Duane's double burger*

american cheese, lettuce, tomato

vidalia onions, sriracha aioli, french fries

Desserts

Select one

A second dessert may be selected for an additional per person

Flourless espresso cake

Seasonal cheesecake

Chocolate chunk brownie

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Hemingway's Plated Lunch

3 courses or 2 courses

Includes water, coffee & iced tea. With your selections, our event coordinator will create custom menus for each guest to order from at the time of the event.

Please inquire further for Lunch Buffet options.

Starters

Select two- parties of 50 or more, select one

Soup of the day fresh, seasonal ingredients

Caesar salad romaine, parmesan, herbed croutons, traditional Caesar dressing

Mixed green salad cucumbers, baby tomatoes, parmesan, red wine vinaigrette

Entrées

Select three

Beyond meat veggie burger

vidalia onions, lettuce

tomato, herbed mayo, fries

Herb roasted salmon

parpadelle pasta, mushrooms artichoke hearts

Arroz con pollo

yellow rice, roasted chicken, roasted red peppers, sweet peas

El cubano

sweet ham, swiss cheese, slow roasted pork

pickles, mustard, fries

Dessert

Select one

A second dessert may be selected for an additional per person

Churros

fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce

Traditional flan

coconut and pineapple

Seasonal cheesecake

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Plated Biltmore Dinner

3 courses

Includes freshly brewed iced tea. With your selections, our event coordinator will create custom menus for each guest to order from at the time of the event.

Please inquire further for Dinner Buffet options.

Starters

Select two- *for parties larger than 50, please select one item*

A third starter may be selected for an additional per person

Corn chowder potato, celery

Tomato bisque parmesan crouton

Caesar salad romaine, parmesan, herbed croutons, traditional Caesar dressing

Garbanzo bean salad chickpeas, chorizo, garlic, arugula

Salad of baby lettuces radish, cucumber, baby tomatoes, champagne vinaigrette

Wedge salad lettuce, blue cheese dressing, bacon, baby tomatoes

Entrées

Select two

For parties larger than 50, please provide an entree count 10 days prior to event

(A third entrée may be selected for an additional per person)

Pan roasted NC chicken breast

garbanzo bean cassoulet, asparagus

Grilled filet of beef, supplemental +\$7 per order

buttermilk whipped potatoes, baby vegetables

Herb roasted Atlantic salmon

creamy orzo, baby spinach, citrus butter

Brined NC pork loin

parmesan polenta, baby spinach

Pappardelle pasta (vegetarian)

roasted mushrooms, baby arugula, pine nuts, parmesan

Dessert

Select one

A second dessert may be selected for an additional per person

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Plated Hemingway's Dinner

3 courses

Includes freshly brewed iced tea. With your selections, our event coordinator will create custom menus for each guest to order from at the time of the event.

Please inquire further for Dinner Buffet options.

Starters

Select two- *for parties larger than 50, please select one item*

A third starter may be selected for an additional per person

Yuca frita yuca fries, garlic aioli

Croquetas de jamón smoked ham croquettes

Empanada de pollo pulled chicken, baby tomatoes

Ensalada cubana típica cucumbers, tomatoes, mojo vinaigrette

Ensalada de aguacate y piña caramelized pineapple, avocado, pickled red onions, red wine vinaigrette

Entrées

Select three

For parties larger than 50, please provide an entree count 10 days prior to event

A fourth entrée may be selected for an additional per person

Arroz con pollo

yellow rice, roasted chicken, roasted red peppers, sweet peas

Masas de cerdo fritas

crispy hickory nut gap pork, onions, garlic, asparagus, congri

Vaca frita

pan fried shredded skirt steak, garlic mojo

fresh lime, onions, asparagus, congri

Roasted plant-based sausage (vegetarian)

garbanzo frito, white rice, asparagus

Dessert

Select one

A second dessert may be selected for an additional per person

Churros

fried cinnamon sugar dough, dulce de leche, dark chocolate dipping sauce

Traditional flan

coconut and pineapple

Guava cheesecake

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Hors D'oeuvres reception

Placed Hors d'oeuvres

Veggies and hummus display
Fresh fruit display
Cheese and fruit display
Charcuterie and cheese display
Cuban deviled eggs tray
Mushroom vol au vent tray
Pineapple, shrimp, avocado skewers tray
Ham croquettes tray
Mojo chicken wings tray
Palomilla steak sate' tray

Passed Hors d'oeuvres

Cuban deviled eggs tray
Mushroom vol au vent tray
Pineapple, shrimp, avocado skewers tray
Ham croquettes tray
Mojo chicken wings tray
Palomilla steak sate' tray

Sweet Hors d'oeuvres

Placed:

Guava cheesecake tray with chocolate sauce
Churros with dulce de leche
Seasonal Brownie

Passed:

Guava cheesecake tray with chocolate sauce
Churros with dulce de leche
Seasonal Brownie

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



RESTAURANT & BAR

Custom Bar Menu

Please select three red wines, three white wines & five beers, spirit selections are sold by the package.
Please inquire further for additional spirit availability.
Menus with additional selections will be subject to a \$25 surcharge.

HOSTED BAR-

OPEN BAR FOR GUESTS | BEER & WINE CHARGED ON CONSUMPTION PER BOTTLE OPENED, COCKTAILS CHARGED BY CONSUMPTION
ONE BARTENDER REQUIRED PER 75 GUESTS

CASH BAR-

BEVERAGES PAID FOR BY GUEST
ONE BARTENDER REQUIRED PER 75 GUESTS

SPARKLING

Santa Julia Brut Rose
Cordoniu Blanc de Blanc
Scarpetta Prosecco

WHITE & ROSÉ

2019 Herencia Altes White Garnacha,
2019 Primosole, Pinot Grigio, Italy
2018 Rivarey Rose, Spain
N.V. Octave, Vinho Verde, Portugal
2018 Naia, Sauvignon Blanc, Rueda, Spain
2017 Paco & Lola No. 18, Albarino, Galicia, Spain
2018 Schug L'etage, Chardonnay, Sonoma, California
2018 Paul Hobbs 'Crossbarn', Chardonnay, Sonoma Coast, California

RED

2010 'Viña Ardanza', Rioja, Spain
2018 Schug L'etage, Pinot Noir, Sonoma, California
2017 D.V. Catina Zapata Malbec, Argentina
2017 Barsao, Campo de Borja, California
2018 Orin Swift 'Abstract', Grenache Blend, California
2017 Enrique Mendoza, Monastrell, Spain
2015 'Viña Alberdi', Rioja, Spain
2014 Marqués de Cáceres Reserva, Rioja, Spain
2017 Hacienda Cabernet Sauvignon, California

House package:

Popov vodka
Gordon's gin
Castillo Silver Rum
Juarez tequila
Johnnie Walker Black scotch
Jim Beam bourbon

Premium package:

Tito's Vodka
Hendrick's gin
Hazel 63 Rum
Espolon reposado tequila
Dewar's 12 year scotch
Makers Mark bourbon
Crown Royal whiskey

Bottled Beer- select five:

Bold Rock Seasonal Cider, Mills River
Mother Earth Endless River Kolsch, Kinston
Foothills 1000 Smiles Golden Ale, Winston-Salem
Sierra Nevada Pale Ale, Mills River
Highland IPA, Asheville
New Belgium Fat Tire, Asheville
Green Man E.S.B, Asheville

Dos Equis Lager Special, Mexico
Stella Artois Lager, Belgium
Blue Moon, CO
Bud Light, MO
Coors Light, CO
Miller Lite, WI
Michelob Ultra,

All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.



Beverage Enhancements

Champagne Toast Service
Bloody Mary's| traditional accompaniments | House vodka or premium vodka
Mimosas & Bellinis| fresh orange juice & peach puree
Mojitos & Daiquiris

Additional Information

Décor and centerpieces for events may be provided by the event host or an outside vendor contracted by the event host. Hemingway's provides tables linens, napkins, flatware, glassware, tables, chairs and votive centerpieces. Please inquire with event coordinator for additional details.

Hemingway's Cuba has an excellent pastry Chef and would love to prepare custom cakes and baked goods for your event with prior planning and arrangements. If you do wish to bring in a cake, please inquire with our event coordinator to arrange. Outside desserts are subject to a per person slicing fee and additional fees may apply.



All food & beverage prices do not include 22% gratuity & 7% sales tax. All prices are subject to change.

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness. *Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.