



Special Event

Menu





RESTAURANT & BAR

Hemingway's Plated Brunch

3 courses \$33 per person

2 courses \$27 per person

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 \$2 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 \$34 per person

2 courses \$29 per person

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 \$2 per person

Flourless espresso cake

Seasonal cheesecake

Chocolate chunk brownie

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RESTAURANT & BAR

Hemingway's Plated Lunch

3 courses \$36 per person

2 courses \$29 per person

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 \$2 per person

Churros

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

Traditional flan

coconut and pineapple

Seasonal cheesecake

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RESTAURANT & BAR

Plated Biltmore Dinner

\$51 Per Person

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 \$2 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 \$5 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 \$2 per person

SEASONAL CHEESECAKE

SEASONAL FRUIT CRISP

FLOURLESS ESPRESSO CAKE

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RESTAURANT & BAR

Plated Hemingway's Dinner

\$43 Per Person

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 \$2 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 \$5 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 \$2 per person

Churros

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

Traditional flan

coconut and pineapple

Guava cheesecake

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RESTAURANT & BAR

Hors D'oeuvres reception

Placed Hors d'oeuvres

- Veggies and hummus display \$6 per person
- Fresh fruit display \$9 per person
- Cheese and fruit display \$10 per person
- Charcuterie and cheese display \$10 per person
- Cuban deviled eggs tray \$40- 20 pieces
- Mushroom vol au vent tray \$40-20 pieces
- Pineapple, shrimp, avocado skewers tray \$60- 20 pieces
- Ham croquettes tray \$60-20 pieces
- Mojo chicken wings tray \$60-20 pieces
- Palomilla steak sate' tray \$60-20 pieces

Passed Hors d'oeuvres

- Cuban deviled eggs tray \$45- 20 pieces
- Mushroom vol au vent tray \$45-20 pieces
- Pineapple, shrimp, avocado skewers tray \$65- 20 pieces
- Ham croquettes tray \$65-20 pieces
- Mojo chicken wings tray \$65-20 pieces
- Palomilla steak sate' tray \$65-20 pieces

Sweet Hors d'oeuvres

Placed:

- Guava cheesecake tray with chocolate sauce \$40- 20 pieces
- Churros with dulce de leche \$40- 20 pieces
- Seasonal Brownie \$40- 20 pieces

Passed:

- Guava cheesecake tray with chocolate sauce \$45- 20 pieces
- Churros with dulce de leche \$45- 20 pieces
- Seasonal Brownie \$45- 20 pieces

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RESTAURANT & BAR

Custom Bar Menu

Please select three red wines, three white wines & five beers, spirit selections are sold by the package.
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
UP TO THREE HOURS | \$150 PER BARTENDER
ADDITIONAL HOUR | \$50 PER BARTENDER

CASH BAR-

BEVERAGES PAID FOR BY GUEST
ONE BARTENDER REQUIRED PER 75 GUESTS
UP TO THREE HOURS | \$150 PER BARTENDER
UP TO THREE HOURS | \$75 PER CASHIER
ADDITIONAL HOUR | \$50 PER BARTENDER/\$35 PER
CASHIER

SPARKLING WINE

Santa Julia Brut Rose \$38
Cordoniu Blanc de Blanc \$34

WHITE & ROSÉ WINE

2017 Herencia Altes White Garnacha, Spain \$34
2018 Primosole, Pinot Grigio, Italy \$39
2016 Bonny Doon 'Vin Gris de Cigare', Rose, Central Coast, California \$46
N.V. Octave, Vinho Verde, Portugal \$30
2016 Naia, Sauvignon Blanc, Rueda, Spain \$34
2018 Paco & Lola No. 18, Albarino, Galicia, Spain \$42
2016 Schug, Chardonnay, Sonoma, California \$50
2016 Paul Hobbs 'Crossbarn', Chardonnay, Sonoma Coast, California \$49

RED WINE

2009 'Viña Ardanza', Rioja, Spain \$65
2018 Schug, Pinot Noir, Sonoma, California \$50
2015 D.V. Catina Zapata Malbec, Argentina \$46
2017 Barsao, Campo de Borja, California \$38
2016 Orin Swift 'Abstract', Grenache Blend, California \$69
2016 Enrique Mendoza, Monastrell, Spain \$30
2012 'Viña Alberdi', Rioja, Spain \$58
2011 Marqués de Cáceres Reserva, Rioja, Spain \$45
2016 Hacienda Cabernet Sauvignon, California \$30

House package | \$9 per cocktail:

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

Premium package:

Tito's Vodka \$9 cocktail
Hendrick's gin \$11 cocktail
Hazel 63 Rum \$12 cocktail
Espolon reposado tequila \$9 cocktail
Dewar's 12 year scotch \$12 cocktail
Makers Mark bourbon \$11 cocktail
Crown Royal whiskey \$10 cocktail

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,

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Beverage Enhancements

Champagne Toast Service | \$35 per bottle
Bloody Mary's| traditional accompaniments | House vodka- \$10 per cocktail, premium vodka -\$12 per cocktail
Mimosas & Bellinis| fresh orange juice & peach puree | \$35 per bottle
Mojitos & Daiquiris | \$11 per cocktail



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