



### **Fall & Winter A La Carte Menu**

*Every dish is presented with our service ware & identifying sign.*

*All prices are per guest.*

*30 person minimum per item.*

*Wheat free, dairy free, vegetarian or vegan options available for most items.*

### **Appetizers**

#### **Bacon-Wrapped Watermelon Rind Pickles**

*Our Signature – a crowd pleaser! \$5*

#### **Baked Artichoke-Parmesan Dip with Baked Pita Chips \$4.5**

#### **Gougère \$3**

#### **Stuffed with Mushroom- Artichoke Mousse \$3.5**

#### **Baked Olives**

*A Variety of Olives Baked with Herbs, Orange Peel, Garlic & Olive Oil \$4*

#### **Vegetable Egg Rolls**

*Mini Served with Pineapple Sweet & Sour Sauce \$5*

#### **Farmers' Market Platter with Green Goddess or Romesco Dip**

*Selection of Seasonal Crudités & Prepared Vegetables. \$6*

#### **Seared Beef Tenderloin**

*Sliced Thin, Soft Rolls, Charred Onion & Horseradish Sauce*

*Approximately a 1.5oz portion \$15*

#### **Fresh Ricotta Crostini**

*With assorted toppings including:*

*Butternut Squash Tapenade/ Dried Fig & Honey with Black Pepper*

*Apple & Sage/ Olives & Chiles with Pine Nuts \$5*

#### **Ham Biscuits w/ Dijon Sauce \$5**

**Fried Chicken Biscuits w/ Dijon Sauce \$6**

**Blistered Shishito Peppers, Smoked Mushrooms,  
Caramelized Turnips & Rutabagas**  
*Served with XO Sauce for Dipping \$5*

**Shrimp Cocktail**

*Carolina Wild Caught Shrimp peeled with the tail on, Remoulade & Dilly Cocktail \$8.5*

**Cheeseburger Sliders**

*American Cheese, Pickles & Special Sauce on Griddled Sesame Seeds Buns \$7.5*

**BBQ Sliders**

*Pulled Smoked Pork, Sweet BBQ Sauce, Slaw & Dill Pickles \$6*

**Mini Shrimp Roll**

*Wild Caught NC Shrimp lightly dressed with Mayonnaise,  
Celery, Old Bay & Lemon on Buttered Toasted Bun \$8.5*

**Chicken Liver Mousse**

*Organic Chicken Livers*  
*Served with Pickled Cranberries & Red Onion & Toasts \$6*

**Sassafras Smoked Salmon**

*Lemon Caper Aioli, Cucumber, Pickled Red Onion, Sesame Toasts \$7.5*

**Asian Pork Meatballs**

*Ground Pork with Scallions & Ginger*  
*in a Tangy Pineapple Sauce \$6*  
*As a Slider with Sesame Slaw \$6.5*

**Assorted Tea Sandwiches**

*Choose 4: Chicken Salad/ Pimento Cheese with Granny Smith Apples*  
*Roast Beef & Vidalia Onion/ Egg Salad/ Spinach & Artichoke Spread*  
*Ham & Cream Cheese on Raisin Bread/ Smoked Salmon/ Cucumber Bacon & Boursin \$7.5*

**Crab Cakes**

*Bite Sized With Remoulade \$12*

**Crispy Butternut Squash Ravioli**

*Sage - Lemon Aioli \$4.5*

**Stuffed Date**

*Parmesan Mousse, Pickled Celery \$4*

**Vegetable Samosas**

*Made from Scratch*

*Served with Cucumber Yogurt and Spicy Tomato Chutney \$5.5*

**Deviled Eggs**

*Truffle Oil, Grainy Mustard & Herbs \$4*

**Cheeseboards**

*Grand Boards Artfully Plated with a Selection of Crafted Cheeses, Sliced Meats, Crudités, Fruit, Pickles, Grainy Mustard and other Accouterment.*

*Served with Toasts and Rice Crackers. \$10*

*Includes 6" Fallen Palm Plates & Cocktail Napkins*

*Ask to see our Full Cheeseboard Menu!*

**Meats**

**Chicken Paillard**

*Lemon Caper Butter \$12*

**Grilled Flank Steak**

*Chimichurri \$14*

**Lamb Lollipop Chops**

*Minty Salsa Verde \$20*

**Short Ribs**

*Cipollini Onions, Olives, Thyme, Orange Peel & Red Wine Jus \$18*

**Beef Tenderloin**

*4oz Filets*

*Charred Onion & Horseradish Sauce \$22*

**Seafood**

**Scottish Salmon**  
**Applewood Hot Smoked or Roasted**  
*Lemon Dill Sauce \$13*

**NC Rainbow Trout Almandine**  
*Brown Butter \$14*

**Shrimp Creole**  
*Wild Caught Carolina Shrimp \$16*

**Crab Cakes**  
*Remoulade Sauce \$18*

**Salads & Sides**

**Radicchio Salad**  
*Blend of Radicchio, Butter Lettuce & Endive, Match Stick Apple,  
Toasted Hazelnuts, Blue Cheese  
Crispy Pancetta, Green Goddess \$5.5*

**Fall Squash Salad**  
*Pepitas, Pickled Red Onion, Toasted Sesame Seeds, Arugula, Feta, Mint & Oregano,  
Pomegranate Seeds, Preserved Lemon Vinaigrette \$4.5*

**Warm Brussel Caesar**  
*Shaved Brussel Sprouts cooked al dente and topped with Toasted Focaccia Crumbs,  
Lemon & Black Pepper Caesar Dressing \$4.5*

**Little Gems Lettuce,**  
*Mixed Greens, Parsley & Lemon Dressing \$3.5*

**Roasted Beets & Boursin**  
*with Arugula & Herb Vinaigrette \$5.5*

**Farro Salad**  
*Dried Cherries, Green Onions, Bell Peppers, Feta, Herbs, Toasted Almonds,  
in Preserved Lemon Vinaigrette \$4.5*

**Mushroom Salad**

*Shaved Mushrooms, Celery, Parsley  
Sherry Raisins in Parmesan Vinaigrette \$4.5*

**Roasted Fall Vegetables**

*Butternut Squash, Parsnips, Turnips, Rutabagas, Carrots, Potatoes  
Roasted with Olive Oil & Sea Salt \$4.5*

**Cornbread Stuffing**

*Cornbread, Celery, Onions & Sage \$4*

**Killer Macaroni & Cheese**

*Cavatappi baked in a Luxurious Sauce of Many Cheeses,  
Topped with Golden Bread Crumbs \$5*

**Braised Collard Greens \$3.5**

**Celebration Rice Pilaf**

*Gold & Wild Rice cooked in Flavorful Saffron Broth, with Carrot Coins, Dried Cherries,  
Golden Raisins, Scallions, Herbs, Pistachios & Edible Flowers \$6.5*

**Goddess Potato Salad**

*Red Potatoes, Celery, Sweet Onion, Cornichons, Scallions, Herbs  
& Green Goddess Dressing \$3.5*

**Rainbow Cole Slaw**

*Feather Cut Cabbage with Thinly Sliced Vegetables in an Apple Cider Vinaigrette \$3.75*

**Sweet Potato Gratin**

*NC Sweet Potatoes sliced and baked with Heavy Cream & Thyme  
until Bubbling & Golden Brown \$4.5*

**Roasted Asparagus**

*Large Asparagus Roasted with Olive Oil and Sea Salt \$4*

**Mashed Golden Potatoes**

*Golden Potatoes Mashed with Tons of Cream & Butter \$4*

**Seven Bean Bake**

*Seven Varieties of Beans Baked with Tomato, Molasses, Spices & Onions \$3.5*

**Corn & Grits Casserole**

*Fresh Sweet Corn, Stoneground Grits and Gruyere Cheese \$5*

**Dirty Rice**

Rice cooked with The Holy Trinity, Chicken Livers, Andouille Sausage \$5

**Fruit Salad or Platter**

*Fresh Seasonal Fruit either cut into a Salad or arranged on a Platter \$5*

**Red Cabbage & Chestnuts**

*Braised with Red Wine, Aromatics & Cinnamon \$4.5*

**Bread**

**Rosemary Focaccia \$1.5**

**Garlic Rolls**

*Freshly Baked Rolls topped with Butter, Garlic & Sesame Seeds \$2.5*

**Cheddar Green Onion Corn Bread Muffins**

*With Sorghum Butter \$3*

**French Roll**

*With Salted Butter \$3*

**Desserts**

**Winter Shortcakes**

*Henderson Co. Apples, Pears, Spices, Salted Caramel  
Shortcake & Whipped Cream \$5*

**Flourless Chocolate Cake**

*Dark Chocolate, Almonds & Orange with Whipped Cream \$5.5*

**Buttermilk Panna Cotta**

*Strawberry Rhubarb Compote  
Served in Individual Glass Jars \$4.5*

**Banana Pudding**

*Spiked with Myers Rum and topped Whipped Cream  
Family Style or In Individual Glass Jars \$4.5*

**Assorted Cookies & Bars \$4.5**

**Solid Chocolate Brownies \$4**

*With Walnuts \$4.5*

**Appalachian Cheese & Chocolate Board**

*Cheeses including a Brie en Croute with Seasonal Fruit Compote, Chocolate Fondue, Grapes, Berries, Pineapple, Dried Fruit, Nuts, Chocolate Bark, Cookies, Crackers & Crisps*

*Includes 6" Fallen Palm Plates \$10*

**Beverage Service**

**Water Service**

*Seasonal Infused Water in Dispensers & Cans of Sparkling Water \$2*

**Iced Tea**

*Sweet & Unsweet, Lemons, Sweetener \$1.5*

**Lemonade**

*Freshly Squeezed with Lemon Garnish \$2*

**Sweetwater Organic Roasters Coffee Service \$3.5**

*Buffet or Full Service Only*

**20 Pounds of Ice \$7**

**Stock the Bar**

*Everything besides the booze*

*Fever Tree Tonic, Club Soda, Coca Cola, Diet Coke, Seagram's Ginger Ale, Sprite  
Lemons, Limes, Oranges, Cherries, Olives, Bar Tools \$4*

**Custom Cocktail Design**

*Let Budy Finch design a signature cocktail using your favorite spirits and seasonal ingredients.*

**Disposable Serviceware**

Fallen Palm 4" Appetizer Plates \$.35

Fallen Palm 6" Appetizer Plates \$.45

Fallen Palm 10" Dinner Plates \$.75

9oz Compostable Plastic Cups \$.15

16oz Compostable Plastic Cups \$.20

**Recycling**

If you are unable to provide event recycling Budy Finch is happy to provide 40 Gallon White Cardboard Recycling Bins and remove them from the event.

Each Bin is \$25

**Service**

All dishes include our serving dishes, spoons, tongs and identifying signs, as well as delivery & pick up within the Flat Rock area.

We are happy to arrange plated meals, stations or any custom service plan that you need.



## **Hourly Service**

Budy Finch has an incredible service team who can tackle any of your party needs. Our staff is happy to set tables, set up beverage stations, set up beer, wine & liquor bars, bartend, pass appetizers, buss, sort rentals, remove trash, break down, or whatever you need! Service people & bartenders can be added for \$30 an hour with a 3 hour minimum.

## **Party Rentals**

Budy Finch is happy to arrange all of your party rentals for you  
We charge for 25% of your rental subtotal

## **Details**

BF asks for a 50% deposit of your Food & Beverage subtotal to reserve your place on our calendar.

The balance for your event is due seven days before your event.

Deposits are refundable up to 6 months before your event.

~~In the case of original event date if, he additional charge for forest fire. If a oneschedule within BF has a \$5000 minimum order for all weddings, Sun days, days, Apr through October.~~  
There is a delivery charge for orders for orders outside of the Flat Rock area.