



Spring Catering 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

Chicken Liver Mousse

Organic Chicken Livers

Served with Pickled Green Strawberries & Red Onion & Toasts \$6

Deviled Eggs

Truffle Oil, Grainy Mustard & Herbs \$4.2

Blistered Shishito Peppers, Smoked Mushrooms & Roasted Asparagus

Served with XO Sauce for Dipping \$5

Fresh Ricotta Crostini

With Assorted Toppings Including:

*Balsamic Strawberries & Cracked Pepper/ Smashed Peas & Crispy Prosciutto
Chervil, Radish & Sea Salt/ Asparagus & Lemon Zest \$5*

Ham Biscuits w/ Dijon Sauce \$5

Fried Chicken Biscuits w/ Dijon Sauce \$6

Shrimp Cocktail

Wild Caught Carolina 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 or Chicken, 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*

Pan Fried Shrimp Dumpling

Served with Ponzu Dipping Sauce \$5.5

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

Vegetable Samosas

Made from Scratch

Served with Cucumber Yogurt and Spicy Tomato Chutney \$5.5

Truffle Parmesan Frites

Served in a Palm Leaf Cone With Herb Aioli \$4.5

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 \$10

Grilled Flank Steak

Chimichurri \$12

Lamb Lollipop Chops

Minty Salsa Verde \$20

Beef Tenderloin

4oz Filets

Charred Onion & Horseradish Sauce \$22

Seafood

Scottish Salmon

Sassafras Hot Smoked or Roasted

Lemon Dill Sauce \$13

NC Rainbow Trout Almandine

Brown Butter \$12

Shrimp Creole

*Wild Caught Carolina Shrimp
Steamed Rice \$16*

Crab Cakes

*All crab, no filler
Remoulade Sauce \$16*

Please see our specialty seafood menus!

Sides & Salads

Roasted Carrots & Avocado,

*Pepitas, Pickled Rhubarb, Toasted Sesame Seeds, Arugula, Feta, Mint & Oregano,
Preserved Lemon Vinaigrette \$5.5*

Spring Chopped,

*Butter Lettuce, Romaine, Radishes, Snap Peas, Mushrooms, Heart of Palm, Spring Onion
Goat Cheese & Herb Vinaigrette \$5*

Little Gems Lettuce

Mixed Greens, Parsley & Preserved Lemon Vinaigrette \$4

Roasted Beets & Boursin

with Baby Arugula and an Herb Vinaigrette \$6

Caesar Salad

Romaine Hearts, Baby Kale, Croutons & Parmesan \$5

Killer Macaroni & Cheese

*Cavatappi baked in a Luxurious Sauce of Many Cheeses,
Topped with Golden Bread Crumbs \$6*

Goddess Potato Salad

Red Potatoes, Celery, Boiled Eggs, Cornichons, Scallions, Herbs

& Green Goddess Dressing \$4.25

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

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 \$5.5

Roasted Asparagus

Large Asparagus Roasted with Olive Oil & Sea Salt \$5

Mashed Golden Potatoes

Golden Potatoes Mashed with Tons of Cream & Butter \$5

Pan Roasted Mushrooms

Fine Mushrooms, Fresh Thyme, Shallot & Salted Butter \$5

Green Bean Salad

French Green Beans, Toasted Almonds, Tarragon, Shallots, Red Bell Pepper & A Grainy Mustard Vinaigrette \$5

Seven Bean Bake

Seven Varieties of Beans Baked with Tomato, Molasses, Spices & Onions \$4.25

Corn & Grits Casserole

Fresh Sweet Corn, Stoneground Grits and Gruyere Cheese \$6

Roasted Spring Vegetables

A Beautiful Selection Fresh from the Market with Italian Salsa Verde \$4.5

Farro Salad

With Strawberries, Spring Onion, & Toasted Almonds \$4.5

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

Orecchiette Pasta Salad

Asparagus, Sweet Peas, Artichoke, Parmesan Vinaigrette \$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

Strawberry Shortcakes

Fresh Strawberries, Salty 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 inclement weather date (for, he additional charge for (concessions) of future reservation within
BF has a \$5000 minimum order for all weddings Sun-Sat 12-15 days in advance throughout October.
There is a delivery charge for orders for orders outside of the Flat Rock area.~~