



Summer 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

Artichoke Parmesan Dip with Baked Pita Chips \$4.5

Farmers' Market Platter with Green Goddess or Romesco Dip

Selection of Seasonal Crudités & Prepared Vegetables. \$6

Mini Shrimp Roll

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

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

Seared Beef Tenderloin

*Sliced Thin, Soft Rolls, Charred Onion & Horseradish Sauce
Approximately a 1.5oz portion \$15*

Deviled Eggs

Truffle Oil, Grainy Mustard & Herbs \$4

Fresh Ricotta Crostini

*Assorted Toppings including:
Roasted Zucchini & Lemon Zest, Eggplant & Olive Tapenade
Tomato & Basil, Blueberry & Jalapeno Jam \$5*

Ham Biscuits w/ Dijon Sauce \$5

Fried Chicken Biscuit w/ Honey Dijon Sauce \$6

**Blistered Shishito Peppers, Smoked Mushrooms,
Roasted Fairy Tale Eggplants & Okra**

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

Fresh Chips & Dips

Ultimate Guacamole \$4

Watermelon & Heirloom Tomato \$2.5

Pineapple Salsa \$3

Queso Fundido with Spinach \$4

Pan Fried Shrimp Dumpling

Served with Ponzu Dipping Sauce \$5.5

Tomato Sandwiches

Two-Bite Heirloom Tomato with Herb Mayonnaise on Freshly Baked Focaccia \$5

Chicken Liver Mousse

Organic Chicken Livers

Served with Pickled Peaches & Red Onion & Toasts \$6

Sassafras Smoked Salmon

*Smoked Hot Whole Sides of Scottish Salmon served with Lemon Caper Aioli,
Diced 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 Slaw \$6.5

BBQ Sliders

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

Thai Summer Rolls

*Refreshing Vegetables, Rice Noodles & Herbs Rolled in Rice Paper
with Chile Lime Dipping Sauce \$4.5
with Shrimp \$5.5*

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

Balsamic Chicken, Peach & Vidalia Skewers

Italian Salsa Verde \$8.5

Barbequed Baby Back Ribs

Sweet Tomato BBQ Sauce \$14

Grilled Flank Steak

Chimichurri \$12

Lamb Lollipop Chops

Minty Salsa Verde \$17

Steak, Baby Potatoes, Onion, Grape Tomato Skewers

Chive Sour Cream \$10

Beef Tenderloin

4oz Filets

Charred Onion & Horseradish Sauce \$22

Seafood

Scottish Salmon

*Sassafras Smoked or Oven Roasted
Lemon Dill Sauce \$13*

NC Rainbow Trout Almandine

Brown Butter Sauce \$12.5

Shrimp Creole

*Wild Caught Carolina Shrimp
Steamed Rice \$16*

Shrimp, Pineapple, Bell Peppers, Red Onion Skewers

Chile, Lime & Cilantro Sauce \$12

Crab Cakes

Remoulade Sauce \$16

Salads & Sides

Roasted Carrots & Avocado,

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

Summer Chopped

*Romaine Lettuce, Tomatoes, Green Beans, Red Onion, Artichoke Heart,
Cucumber, Olives, Gorgonzola Cheese, Sunflower Seeds & Green Goddess \$5*

Burrata, Peaches & Tomatoes

Micro Greens, Basil Vinaigrette, Toasted Sunflower & Coriander Seeds \$7.25

Little Gems Lettuce,

Mixed Greens, Parsley, Lemon Dressing \$4

Roasted Beets & Boursin

with Arugula and Herb Vinaigrette \$6

Farro Salad

*Roasted Eggplant, Feta, Pine Nuts, Peppers,
Golden Raisins & Herbs in Preserved Lemon Vinaigrette \$4.5*

Caesar Salad

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

Green Bean Salad

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

Heirloom Tomato Salad

Assorted Colors and Varieties, Shaved Sweet Onion, Fresh Dill Sprigs, Basil Vinaigrette \$5

Goddess Potato Salad

*Red Potatoes, Celery, Boiled Eggs, Cornichons, Scallions, Herbs
& Green Goddess Dressing \$4.25*

Rainbow Cole Slaw

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

Watermelon Salad

*Cubed Seedless Watermelon in a Tangy Honey Dressing
with Cucumbers, Red Onion & Fresh Mint \$4.25*

Fruit Salad or Platter

Fresh Seasonal Fruit either cut into a salad or arranged on a platter \$5

Pan Roasted Mushrooms

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

Succotash

Lima Beans, Corn, Vidalia Onion & Tomato with Bay Butter \$5

Squash Casserole

Summer Squash topped with Sharp Cheddar & Herbed Cracker Crumbs \$5.5

Killer Macaroni & Cheese

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

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*

Sweet Potato Gratin

*Sweet Potatoes sliced and baked with Heavy Cream & Thyme
until Bubbling & Golden Brown \$5.5*

Roasted Asparagus

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

Mashed Golden Potatoes

Golden Potatoes Mashed with Tons of Cream & Butter \$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 Summer Vegetables

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

Dirty Rice

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

Orecchiette Pasta Salad

*Fresh & Sun Dried Tomatoes, Pesto, Fresh Mozzarella, Capers,
Parmesan, Fresh Basil, Pine Nuts \$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

Summer Shortcakes

Strawberries, Blueberries, Peaches, Blackberries

Salty Shortcake & Whipped Cream \$5

Banana Pudding

Spiked with Myers Rum and topped Whipped Cream \$5.5

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

Fever Tree Tonic, Club Soda, Coca Cola, Diet Coke, Seagram's Ginger Ale, Sprite Bitters, 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.

Rentals

Budy Finch is happy to handle all of your rental needs.
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, no additional charge. (or correct fresh) If date is not available within BF has a \$5000 minimum order for all weddings Sun-Says 9 days in advance through October.~~
There is a delivery charge for orders for orders outside of the Flat Rock area.