



OMNI GROVE PARK INN
EVENT MENUS



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BRUNCH](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[À LA CARTE](#)

[BEVERAGES](#)

[POLICIES](#)

[CONTACT INFORMATION](#)

-  Vegetarian
-  Vegan
-  Gluten-Free
-  Dairy-Free
-  Contains Nuts

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED BREAKFAST

All plated breakfasts are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

- Fruit cup **gf**
- Parfait, granola, berries, yogurt **n**
- Overnight oats, served chilled **n**

ENTRÉES | CHOOSE ONE THE GROVE PARK

- Cage-free scrambled eggs* **gf gf**
- Roasted Roma tomato
- Applewood-smoked bacon or fresh sage sausage
- Lyonnaise potatoes
- Biscuit
- 36 per person

FRENCH BREAD FRENCH TOAST

- Fresh challah bread dipped in egg, vanilla, cinnamon
- Powdered sugar, warm Vermont maple syrup, fresh berries
- Applewood-smoked bacon or fresh sage sausage
- 36 per person

APPLE CINNAMON PANCAKES

- Sweet cream mix, local apples, powdered sugar, warm Vermont maple syrup
- Chicken sausage links
- 32 per person

VEGAN BREAKFAST SANDWICH

- Open-faced gluten-friendly bagel, vegan egg, sliced avocado, roasted red pepper, spinach, herbs, vegan cheese **gf vg**
- Potato hash **gf vg**
- 34 per person

BLUE RIDGE BREAKFAST BOWL

- Charred butternut squash, puffed quinoa, cheese, bean sprouts, avocado fruit relish, fried egg* **gf**
- 36 per person

MOUNTAIN QUICHE

- Cheddar, spinach, peppers, bacon
- Breakfast potatoes
- Croissant
- 34 per person

BISCUITS & GRAVY

- Hickory Nut Gap breakfast sausage
- Sautéed greens
- Buttermilk biscuits
- 32 per person



CONTINENTAL BREAKFAST

All continental breakfast prices are based on 1 hour of service and do not include seating or table service. Continental breakfasts requiring seating will be subject to an additional 4 per person. There is 150 re-plating fee for pastries and baked goods. Enhancements are to be added to continental menus and are not available on their own.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

EXECUTIVE CONTINENTAL

Orange juice

Stance regular & decaffeinated coffee, Numi hot tea, milks

Seasonal melon, berries, pineapple

Greek yogurt parfait, granola, berries 

Steel-cut oatmeal, brown sugar, raisins, cinnamon 

Baked breakfast pastries & muffins, fruit preserves, honey, butter

35 per person

CLASSIC CONTINENTAL

Orange juice

Stance regular & decaffeinated coffee, Numi hot tea, milks

Seasonal melon, berries, pineapple

Chia pudding with almond milk, dried fruits, served chilled 

Baked breakfast pastries & muffins, fruit preserves, honey, butter

32 per person

ENHANCEMENTS

SANDWICHES

Biscuit, pork sausage patty, cage-free scrambled eggs*, Monterey Jack

Croissant, bacon, cage-free scrambled eggs*, white cheddar

Breakfast burrito | Chorizo, cage-free scrambled eggs*, sharp cheddar, potato

Plant-based breakfast wrap | Vegan egg, roasted peppers, spinach, cheese  

10 per sandwich

QUICHE

Applewood-smoked bacon, ham, Gruyère

Chicken sausage, tomato, peppers, smoked Gouda

Spinach, onion, Swiss

10 per slice

GREEK YOGURT PARFAITS

Local honey, fresh fruit, granola 

9 each



BREAKFAST BUFFET

All breakfast buffets are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas served tableside. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. There is a 150 re-plating fee for pastries and baked goods.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SUNSET TRAIL BREAKFAST

Açaí cups, chia seeds, berries, vegan yogurt **GF VG**

Seasonal whole fruit

Deconstructed parfait bar | Mixed berries, granola, Greek yogurt, sweetened yogurt, chia seeds, dried fruit **V**

Mediterranean egg scramble* | Tomato, peppers, onion **GF GF**

Rosemary hash browns **GF GF**

Steel-cut oats, walnuts, blueberries, flax seeds, pumpkin seeds **V**

Maple & blueberry sausage

Apple chicken sausage

47 per person

AMERICAN CLASSIC

Seasonal melon, berries, pineapple

Greek yogurt sweetened with local honey

Strawberry smoothie **GF**

Baked muffins & biscuits, fruit preserves, honey butter

Cage-free scrambled eggs* **GF GF**

Steel-cut oatmeal or cheddar grits

Daily potato selection

Applewood-smoked bacon or fresh sage sausage

40 per person

COUNTRY BREAKFAST

Seasonal melon, berries, pineapple

Greek yogurt sweetened with local honey

Baked breakfast pastries & muffins, fruit preserves, honey butter

Buttermilk biscuits, sausage gravy

Cage-free scrambled eggs* **GF GF**

Cheddar grits

Daily potato selection

Petite sweet potato pancakes, honey butter, warm Vermont maple syrup

Country sausage links

44 per person

BAGEL SHOP

Sliced seasonal fruit

Assorted bagels & spreads | Plain, honey walnut, dill citrus, avocado smear

Honey ham, smoked salmon*, applewood-smoked bacon

Cage-free scrambled eggs* **GF GF**

Sliced cucumbers, sprouts, shredded cabbage, sliced tomato, red onion, shaved radish **GF GF**

Tofu scramble **GF GF VG**

Strawberry jam, peach jam, apple butter

Cajun seasoning, everything seasoning, cinnamon sugar

Groewood breakfast potatoes, scallions, paprika

47 per person



BREAKFAST STATIONS

Stations are to be added to breakfast buffet menus and are not available on their own. Prices are based on 1.5 hours of service. Stations require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 75 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins, cinnamon, walnuts, fresh berries 🍓

10 per person

QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans, almond milk 🍓

10 per person

PANCAKE STATION

Buttermilk pancakes, sweet potato pancakes

Warm Vermont maple syrup, butter, whipped cream, honey butter, fruit compote

17 per person | attendant required

CHALLAH FRENCH TOAST STATION

Fresh challah bread dipped in egg, vanilla, cinnamon

Warm Vermont maple syrup, sweet butter, whipped cream, jams, fresh berries

17 per person | attendant required

OMELET & CAGE-FREE EGG STATION

Ham, applewood-smoked bacon, smoked salmon, chorizo

Tomato, green peppers, spinach, mushrooms, onion

Assorted cheeses, salsa

Cage-free, scrambled or fried eggs, egg whites*

Prepared to order

20 per person | attendant required

SPA-INSPIRED SMOOTHIES

Coconut, mango, coconut milk, juice, agave

Blueberry açai, yogurt, juice, banana

Banana oat, almond milk, almond butter, juice 🍓

14 per person

JUICING STATION

Celery, apple, cucumber

Beet, kale, ginger

Carrot, lemon, orange

14 per person



BOXED BREAKFAST

All boxed breakfasts are served with bottled orange juice, Stance regular & decaffeinated coffee, Numi Organic hot tea. Prices are based on 1 hour of service. Boxed breakfasts require a minimum of 10 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SANDWICHES | CHOICE OF TWO

Smoked ham, cheddar, croissant

Fried chicken, biscuit

Scrambled cage-free eggs*, cheddar, chives, whole wheat wrap, salsa

Gluten-free bagel, vegan egg, avocado spread, arugula, shaved red onion  

FRUIT | CHOICE OF ONE

Seasonal fruit salad

Seasonal whole fruit

BAKERY | CHOICE OF ONE

Blueberry muffin

Lemon poppy seed muffin

Banana & pecan crumb muffin

Doughnut

SIDES | CHOICE OF ONE

Yogurt 

Granola bar 

High energy trail mix 

40 per person





BRUNCH

All brunch buffets are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas or iced tea served tableside. Prices are based on 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 75 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

MACON AVENUE

STARTERS

Fruit salad, honey, mint

Assorted bagels, cream cheese

Smoked salmon*, chopped egg, tomato, red onion, capers, lemon  

Biscuits, fruit preserves, honey, butter

Chef selected field greens, garnishes, dressings  

Marinated cucumber, tomato, red onion, arugula, feta 

CLASSICS

French toast, butter, warm Vermont maple syrup

Vegetable & cage-free egg scramble* | Asparagus, tomato, mushroom  

Applewood-smoked bacon

Country sausage links

Nana's hash brown casserole 

Seared mountain trout*, lemon beurre blanc 

DESSERT

Bread pudding, caramel sauce, crème anglaise

60 per person

CHARLOTTE STREET

STARTERS

Seasonal melons, berries, pineapple

Greek yogurt sweetened with local honey

Assorted bagels, cream cheese

Smoked salmon*, chopped egg, tomato, red onion, capers, lemon  

Biscuits, fruit preserves, honey, butter

Chef selected field greens, garnishes, dressings  

Tomato salad, fresh basil, balsamic vinegar, olive oil 

CLASSICS

Sweet cream pancakes, warm Vermont maple syrup

Cage-free egg* omelets 

Applewood-smoked bacon

Country sausage links

Rosemary hash browns  

Butternut squash ravioli, sun-dried tomatoes, corn, fava beans

DESSERT

Chef seasonal cobbler à la mode

60 per person | attendant required



BRUNCH BEVERAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BLOODY MARY BAR

Bloody Mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon, hot sauces

Silver vodka | 16 per drink | bartender required

Gold vodka | 18 per drink | bartender required

SANGRIA STATION

White or red sangria, wine, fresh fruit

14 per drink | bartender required

MIMOSA STATION

Champagne, orange juice, peach nectar, cranberry juice

12 per drink | bartender required





BREAKS

Prices based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

MID-MORNING BREAK

SNACKS

Citrus salad cups

GoMacro bars, granola bars 🌱

Dried fruit mix

BEVERAGE

Carrot juice cleanser

28 per person

NITRO COFFEE BREAK

SNACKS

Assorted biscotti

Omni chocolate bark

Chocolate espresso cookies

BEVERAGE

Nitro coffee

Cold brew coffee

Energy drinks, regular and sugar free

Flavored syrups, whipped cream, shaved white & dark chocolate

32 per person

CAROLINA BREAK

SNACKS

Assorted flavors of local beef jerky 🥩

Seasonal fruit tartlet

Warm pimento cheese dip, sesame crackers

Smoked almonds

BEVERAGE

Local craft sodas

28 per person

Local hard ciders | 10 additional per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

Spiced apple muffins, apple butter

Warm apple turnovers

Apple pie trail mix | Dried apples, yogurt-covered raisins, granola 🌱

A bushel of seasonal apples

BEVERAGE

Cold-pressed apple cider, served hot or cold

28 per person



BREAKS

Prices based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BUILD-YOUR-OWN TRAIL MIX

INGREDIENTS

Raw almonds, raw cashews, walnuts, roasted pecans, honey roasted peanuts

Yogurt-covered raisins, yogurt-covered pretzels

Chocolate chips, M&M's

Dried apple, dried apricot, dried pineapple, dried kiwi

Wasabi peas, sesame sticks

BEVERAGE

Local craft soda

28 per person

ENERGY BREAK

SNACKS

Candied ginger

Seasonal berry skewers, brown sugar yogurt sauce

Open-faced apple sandwiches, nut butter, fruit

Avocado hummus, toasted pita

BEVERAGE

Cucumber & honeydew melon refresher

28 per person

SWEET TREAT SNACKS

Cinnamon sugar, glazed yeast, chocolate-dipped yeast doughnuts

BEVERAGE

Nitro coffee, served hot or cold

26 per person

MEDITERRANEAN SNACKS

Imported & domestic cheeses, local sausages, cured meats

Berries, pickled vegetables

Jams, mustards

Rustic breads, lavash

BEVERAGE

Infused water

28 per person

CANDY STORE COUNTER SNACKS

Sour Patch Kids, Reese's Pieces, Twizzlers, Kit Kat chocolate wafer bars, jelly beans, malted milk balls, Hershey's mini chocolate bars

BEVERAGE

Soda floats, vanilla ice cream

28 per person



BREAKS

Prices are based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

REFRESH BREAK

SNACKS

Chocolate-dipped orange slices, sea salt

Cucumber mini bites, dill cream, bean purée, pimento 

Crispy garbanzo beans, Cajun-rubbed  

BEVERAGES

Watermelon punch, lime, lemon, mint
30 per person

BALLPARK BREAK

SNACKS

Jumbo soft pretzels, honey mustard, beer cheese

Freshly popped popcorn 

Mini kosher hot dogs served with traditional condiments 

Assorted candy bars

BEVERAGES

Lemonade, sweet tea sweetened with agave nectar
28 per person

GARDEN GRAZER

SNACKS

Assorted macarons 

Hummus, crudité, individual cups

Energy bites, peanut butter, chia, dried fruit  

Keto bombs, cream cheese, bacon, cheddar 

BEVERAGE

Cold brew green tea sweetened with local honey
26 per person

CHIPS + DIPS

SNACKS

Kettle chips, vegetable chips, pita chips, crackers, seasonal crudités

Avocado hummus, French onion & bacon, spinach & artichoke 

BEVERAGE

Iced tea, sweet or unsweetened
26 per person

À LA CARTE

Pastries and sweets require a minimum order of one dozen.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SNACKS

Seasonal whole fruit | 48 per dozen

Seasonal fruit skewers, yogurt honey dipping sauce, white chocolate glaze  | 60 per dozen

Individual bags of chips, pretzels, popcorn | 6 each

Candy bars | 8 each

Kind bars | 9 each

GoMacro bars | 10 each

Warm jumbo pretzels, honey mustard, beer cheese | 60 per dozen

Mini hot dogs, ketchup, mustard, relish  | 70 per dozen

Fresh bagged popcorn  | 8 each

Mixed nuts | 40 per pound | 9 per individual bag

Trail mix, savory or sweet  | 42 per pound | 9 per individual bag

Energy bombs | Peanut butter, agave, chia seeds, oats, dried fruit  | 70 per dozen

Traveling crudité box | Red pepper hummus, seasonal vegetables, pita chips | 14 each

Assorted flavors of local beef jerky | 49 per pound
11 per individual bag

PASTRIES & SWEETS

Doughnuts | 70 per dozen

Granola bars  | 60 per dozen

Macro bars  | 70 per dozen

Bagels with cream cheese | 70 per dozen

Seasonal coffee crumb bars | 70 per dozen

Hiker's delight | Golden cake, clusters of dried fruit, nuts, soaked in local spirits | 70 per dozen

Lemon squares | 70 per dozen

Baked cookies | 60 per dozen

Chocolate moelleux  | 70 per dozen

Coconut moelleux  | 70 per dozen

Chocolate-dipped puffed rice treats | 70 per dozen

Marshmallow fluff cereal bars | Puffed rice, Coco Puffs | 70 per dozen

Marshmallow fluff cereal bars | Puffed rice, Fruit Loops | 70 per dozen

Novelty ice creams & Italian ice | 72 per dozen

Blondie | White chocolate | 70 per dozen

Brownie | Double-fudge | 70 per dozen

Brownie | Chocolate hazelnut | 70 per dozen



PLATED LUNCH

Two-course plated lunches are served with choice of starter OR dessert, entrée and freshly baked rolls with butter. Stance coffee and iced tea service available upon request. Option to add a 3rd course, add 10 additional per person.

For additional entrée selections (maximum is 2), 15 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉE | CHOOSE ONE

PORK BELLY ROULADE

Apple relish, crispy fingerling potatoes, parsnip purée 

48 per person

SHRIMP & GRITS

Red-eye gravy, stone-ground grits, crispy broccoli rabe 

48 per person

CHIMICHURRI CHICKEN

Carolina rice blend, sautéed greens  

46 per person

BAKED MOUNTAIN TROUT

Lentil pilaf, citrus slaw, crisped rice 

48 per person

CAULIFLOWER STEAK

Beet purée, Appalachian greens, puffed quinoa  

40 per person

TWICE-BAKED SWEET POTATO

Vegetable hash, corn cream 

40 per person

CHOICE OF ONE

STARTER

Rice paper rolls | Cabbage, carrot, cucumber, poached shrimp, Thai barbecue sauce 

Cucumber salad | Vinegar-marinated pickled onion, wild arugula  

Smoked blueberry & greens | Mixed greens, blueberry vinaigrette, local goat cheese 

Caesar | Baby romaine, heirloom baby tomatoes, shaved parmesan, lemon dressing, focaccia croutons

Beet & fennel | Baby watercress, toasted almonds, champagne dressing   

SOUP

Chilled yellow tomato gazpacho | Pickled jalapeño, radish  

Corn chowder | Potato, corn, poblanos 

Heirloom tomato bisque | Cream, garden basil 

She-crab soup | Peppers, cream, crab 

DESSERT

Panna cotta | Seasonal berries, crumble 

Cream puff | Cocoa crumble, chocolate cream, caramel center, passion sauce

Lemon meringue tart | Raspberry coulis, fruit

Chocolate tart | Milk chocolate chantilly, strawberry compote



LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

GARDEN PARTY

SALAD STATION

Gazpacho **gf** **wg**

Romaine, mixed greens, arugula **gf** **wg**

English cucumbers, carrots, chickpeas, roasted beets, onion, tomato **gf** **wg**

Croutons, shredded cheese, feta

Toasted pecans, sunflower seeds **n**

Buttermilk herb dressing, red wine vinaigrette **gf**

ENTRÉES

Marinated flank steak* **df** **gf**

Grilled chicken with garlic **df** **gf**

Citrus-poached shrimp **df** **gf**

ACCOMPANIMENTS

Local vegetable hash **gf** **wg**

Quinoa corn cakes, red pepper coulis **gf** **wg**

Naan, garlic, herbs

DESSERT

Graham cracker cake, orange curd, white chocolate, cream

60 per person | minimum of 30

PEACE, LOVE, VEGGIES

STARTERS

Energy shooter | Celery, spinach, apple **wg**

Chilled beet salad | Vegan cheese, champagne vinaigrette **gf** **wg**

Charred green bean salad | Toasted sesame seeds, maple vinaigrette **gf** **wg**

Roasted mushroom & fennel salad | Local greens, herb dressing **gf** **wg**

ENTRÉES

Corn quinoa cakes, red pepper coulis, charred greens **gf** **wg**

Impossible bratwurst, caramelized onions, peppers **gf** **wg**

White bean cassoulet, creamy polenta **gf** **wg**

Vegetable power skillet | Farro, cauliflower, cherry tomatoes, vegan pesto, fried chickpeas **wg**

ACCOMPANIMENTS

Spaghetti squash roasted with fresh herbs, olive oil **gf** **wg**

DESSERT

Vegan chocolate mousse verrine **wg**

50 per person

ENHANCEMENTS

Grilled chicken **df** **gf** | 8 per person

Seared salmon* **df** **gf** | 8 per person



LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

SEELEY'S PICNIC

STARTERS

Coconut kale soup | Peppers, garbanzo beans [gf](#) [vg](#)

Broccoli salad | Cranberry, cheddar, tarragon dressing [gf](#)

Sweet & sour slaw | Cabbage, carrot, red wine vinegar [gf](#) [vg](#)

Quinoa salad | Avocado, cucumber, red onion, tomato, olives, citrus dressing [gf](#) [vg](#)

Charred corn salad | Mixed greens, peppers, tomato [gf](#) [vg](#)

ENTRÉES

Pressed Cajun turkey sandwich | Sourdough, cheddar

Caprese sandwich | Basil pesto, fresh mozzarella, spinach, heirloom tomato, balsamic reduction

Classic Ryebein | Sauerkraut, thousand island, Swiss, marbled rye

Jalapeño popper grilled cheese | Cheese, jalapeño, parsley [gf](#) [vg](#)

ACCOMPANIMENTS

Kettle chips, paprika, peppercorn

Veggie chips | Beet, sweet potato, rutabaga

DESSERT

Lemon poppy seed cake, Chantilly cream
58 per person

MOUNTAIN MARKET

STARTERS

Vegetable minestrone | Orzo, zucchini, beans, squash, tomato [v](#)

Tomato bisque | Heirloom tomato, cream, garlic, basil [gf](#)

Chicken & sausage gumbo | White rice, okra

SALADS

Traditional Caesar | Romaine, shaved parmesan, focaccia croutons

Mixed greens | Seasonal berries, beets, carrot, tomato, red wine vinaigrette [gf](#) [vg](#)

Marinated cucumber salad | Dill, red onion, red pepper flakes, rice wine vinegar [gf](#) [vg](#)

TOPPINGS

Grilled & chilled chicken breast, sliced thin [df](#) [gf](#)

Chopped meats | Salami, capicola, turkey [df](#) [gf](#)

Mediterranean olive blend [df](#) [gf](#) [vg](#)

BREADS

Garlic breadsticks, cheesy bread, brioche rolls, butter

DESSERT

Key lime tart [gf](#)

58 per person



LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

BUDDHA POWER BOWL

STARTERS

Black bean vegetable chili, cilantro cream **gf** **vg**

Grilled pita, red pepper hummus, cucumber relish

STARCH

Farro, brown rice, quinoa, charred sweet potatoes

VEGETABLES

Cucumber, carrot, cabbage, spinach, tomato, charred mushrooms, roasted cauliflower, Brussels sprouts

PROTEIN

Chickpeas, chicken, shrimp, marinated tofu

ACCOMPANIMENTS

Avocado, cheddar, feta, Thai barbecue, herb & citrus vinaigrette, cilantro & lime cream, sweet chili peanut

DESSERT

Chocolate fudge brownie, caramel, chocolate ganache, whipped cream

60 per person

FROM THE WOK

STARTERS

Tempura-fried nori, spicy aioli

Baby bok choy, glass noodles, carrot, cilantro **gf** **vg**

Raw vegetable salad | Beans, carrot, cabbage, citrus vinaigrette **gf** **vg**

ENTRÉES

Thai chicken | Citrus soy sauce, red onion, red bell pepper, scallion, cilantro, mint **df** **gf**

Korean steak* | Korean red chili sauce, carrot, bean sprouts, red onion, green beans, scallion, toasted sesame seeds **df**

Spicy tofu | Ginger lemongrass sauce, carrot, green onion, chopped peanuts, **vg**

ACCOMPANIMENTS

Brown fried rice, egg*, carrot, peas, mushroom **gf**

Vegetable stir-fry, soy, chili, edamame **gf** **vg**

Boa buns

Shishito peppers, toasted cashews **n**

DESSERT

Berry matcha Swiss roll, vanilla Chantilly

60 per person | minimum of 30



BOXED LUNCH

All box lunches are served with soda and bottled water. Boxed lunches require a minimum of 10 people. If more than three entrée selections are requested, add an additional 2 per person, per additional selection.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE THREE

Smoked turkey | Smoked gouda, arugula, tomato, apple-pepper jelly on grilled ciabatta

Italian hoagie | Ham, turkey, salami, mozzarella, provolone, basil pesto, traditional sub roll

Roast beef* | Swiss, watercress, tomato, pickled red onion, horseradish aioli, grilled kaiser roll

Grilled chicken breast | Sun-dried tomato pesto, mozzarella, crisp romaine, garlic wrap 

Mixed greens | Cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette 

Vegan cold cut wrap | Grilled gluten-free tortilla, shredded carrot, pea tendrils, spinach, tomato, red cabbage, avocado, green goddess cream  

SIDES | CHOOSE ONE

Cavatappi pasta, pesto, peas, carrot, broccoli 

Southern potato salad | Red bliss, mayo, mustard, relish  

Garbanzo beans, tomato, olive, pepper, herbs  

Chilled quinoa, corn, onion, peppers  

ACCOMPANIMENTS | CHOOSE ONE

Kettle chips  

Trail mix 

Fresh whole fruit

DESSERTS | CHOOSE ONE

Double-fudge brownie

Oatmeal cookie

Puffed rice square 

52 per person

ENHANCEMENT

Grilled chicken for mixed salad

3 additional per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

HOT APPETIZERS

Phyllo stuffed with spinach, feta **v**

Chicken satay, Thai peanut sauce **dj gf**

Breaded artichoke, Boursin cheese **v**

Sun-dried tomato & basil phyllo **v**

Tempura-fried okra, smoked aioli

8 per piece

Duck spring roll, sriracha hoisin sauce **dj**

Beef satay*, Thai peanut sauce **n dj gf**

Mushroom cap, vegetable ratatouille, parmesan **gf**

Vegetable spring roll **dj**

Pork pot sticker **dj**

9 per piece

Beef Wellington*, horseradish cream

Caramelized brie, almonds & pear in phyllo **n v**

Lamb lollipop, jalapeño & mint reduction **dj gf**

Mini crab cake, remoulade

Coconut shrimp, sweet chili hoisin

10 per piece

CANAPÉS

Heirloom tomato bruschetta, toasted garlic, basil, pecorino, balsamic reduction, olive oil **v**

Skewered blue cheese-stuffed Medjool dates wrapped in bacon **gf**

Mushroom pâté, toast points, pickled red onion **vg**

8 per piece

Cantaloupe kebab, prosciutto, whipped chèvre **gf**

Togarashi seared tuna*, Thai barbecue sauce **dj gf**

Smoked shrimp, tropical fruit salsa, honey rum glaze **dj gf**

Roasted beet stack, local cheese, mustard seeds **gf**

9 per piece

Steak tartare pushpop*, blue cheese aioli, parsley, fennel **gf**

Lobster & watermelon gazpacho **dj gf**

Smoked duck breast pipette, cracklins, blackberry jam **dj gf**

10 per piece



STATIONS

Stations require a minimum of 15 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

IMPORTED & DOMESTIC CHEESE

Fresh fruit, dried fruit, jams, lavash, rustic breads

1 hour | 23 per person

2 hours | 34 per person

VERTICAL SALAD WALL COMPOSED PAILS

Mixed greens, cucumber, tomato, feta, pesto

Roasted root vegetables, watercress, champagne vinaigrette

Edamame, celery, fennel, lemon poppy seed vinaigrette

1 hour | 23 per person

2 hours | 34 per person

SOUTH OF THE BORDER MAIN

Pork carnitas, shaved radish, cilantro

Blackened mahi, jalapeño, lime, red onion

Queso dip, jalapeño, chorizo

ACCOMPANIMENTS

Sofrito, peppers, onion, lime, sour cream, salsa, salsa verde

Corn tortilla chips, soft flour tortillas

1 hour | 38 per person

2 hours | 57 per person

MEAT + GREET CHARCUTERIE

Imported meats, fresh mozzarella, pesto, marinated & pickled vegetables, rustic breads, lavash

HUMMUS & VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef-selected seasonal vegetables, buttermilk dip

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, fig compote, seasonal fruit, berries, baguette crostini

1 hour | 36 per person

2 hours | 54 per person

SEAFOOD ON ICE

Citrus poached shrimp  

Garlic steamed clams  

Steamed mussels  

Cocktail sauce, mignonette, lemon wedges
60 per person

SNOW CRAB CLAWS

Drawn butter, served hot or cold

86 per dozen



STATIONS

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

LIVING GARDEN

Mixed greens, arugula, romaine lettuce

Carrots, cherry tomatoes, English cucumbers, roasted beets, chickpeas, feta, croutons, pecans

Buttermilk herb dressing, champagne vinaigrette

1 hour | 22 per person

2 hours | 33 per person

POTATO BAR

POTATOES

Garlic smashed red bliss

Herb cracked fingerlings

Mashed maple jerk sweet potatoes

ACCOMPANIMENTS

Cheddar, Boursin, butter, sour cream, chives, cilantro, sautéed mushrooms, bacon, pulled pork, brown sugar, marshmallows

1 hour | 30 per person

2 hours | 45 per person

GRITS STATION

MAIN

Stone-ground grits, corn stock, cream 

ACCOMPANIMENTS

Herb shrimp, pulled pork, Tasso ham, smoked chicken, charred vegetables

Tomato, scallion, roasted peppers, peas, charred corn, herbs, Cajun butter

Cheddar, parmesan, goat cheese

BREADS

Biscuits, cornbread muffins

1 hour | 32 per person

2 hours | 48 per person

SLIDER TRIO

MAIN

Smoked pork belly, citrus slaw, Cajun cream, brioche roll

Black bean patty, green goddess sauce, wheat roll 

American Wagyu beef*, caramelized onion, blue cheese, brioche roll

ACCOMPANIMENTS

Kettle chips, onion rings

Mayo, ketchup, mustard

1 hour | 34 per person

2 hours | 51 per person



STATIONS

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

CHICKEN WINGS

BONE-IN

Traditional hot, Thai barbecue, garlic parmesan

ACCOMPANIMENTS

Celery, carrots

Blue cheese, buttermilk herb dressings

1 hour | 34 per person

2 hours | 51 per person

RICE BAR

STIR FRIED

Egg*, soy, carrot, baby corn, peas

SAFFRON

Saffron, coconut milk, celery, carrot, onion

RISOTTO

Parmesan, parsley, cream, vegetable stock

1 hour | 30 per person

2 hours | 45 per person

BAMBOO STEAMER

MAIN

Brisket* bao buns, chili cucumber, sriracha aioli

Coconut shrimp

Vegetable spring rolls, sweet chili

ACCOMPANIMENTS

Cucumber, carrot, sesame salad, rice wine vinaigrette, soy

Steamed edamame, sea salt

Sweet chili, ponzu, spicy aioli, Thai peanut

1 hour | 38 per person

2 hours | 57 per person

VEGETABLE BAR

Roasted rainbow carrots, maple citrus glaze

Jumbo asparagus, cracked pepper

Seasonal vegetable medley

1 hour | 30 per person

2 hours | 45 per person



CARVING STATIONS

Pricing based on a maximum service time of 2 hours. Chef attendant required at 150 per chef, with one chef per 75 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

PORK

ROASTED PORK LOIN

Lusty Monk jus, arugula, orange fennel relish, buttermilk biscuits

20 per person | minimum of 15

SMOKED WHOLE PIG

Low 'n slow, hoppin' john rice & beans, North Carolina barbecue & mustard sauces

Dinner rolls

18 per person | minimum of 50

POULTRY

BEER CAN CHICKEN

Five-bean salad, Lusty Monk mustard, cornbread muffins

15 per person | minimum of 10

SMOKED TURKEY BREAST

Citrus aioli, apple stuffing, turkey jus

Silver dollar rolls

15 per person | minimum of 10

BEEF

GARLIC-RUBBED STEAMSHIP*

Creamy horseradish, peppercorn aioli, rustic bread
20 per person | minimum of 150

BEEF TENDERLOIN*

Roasted whole, pearl onion jus, gremolata, rosemary sourdough

55 per person | minimum of 10

BONE-IN PRIME RIB*

Garlic-crust, pearl onion jus, horseradish cream, raw horseradish, pretzel rolls

50 per person | minimum of 20

SEAFOOD

VERLASSO SALMON*

Skin-on fillet, grilled pita point, pickled watermelon salsa, guava barbecue sauce

40 per person | minimum of 10

ROASTED WHOLE GROUPE

Salt-crust, flour tortillas, mango pepper slaw, cilantro sour cream, lime wedges

45 per person | minimum of 10



DESSERT STATIONS

All dessert stations require a minimum of 15 people. Prices are based on a maximum of one hour of service. S'mores display ordered for outdoor venues includes firepit and lighting. Chef attendant required at 150 per chef, with one chef per 75 people.

Prices are subject to 26% service charge and 7% sales tax. All menus and prices are subject to change.

CAROLINA MINI PIE BAR PIES

Southern bourbon pecan

Key lime, toasted meringue 

Silky chocolate cream

Apple tart

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person

CHOCOLATE STATION

Milk chocolate nut clusters 

Mini almond butter cookies dipped in dark chocolate 

Omni chocolate bark

Assorted truffles

Assorted French macarons

30 per person

S'MORES

Graham crackers, marshmallows

Milk chocolate bars, peanut butter cups, peppermint patties

Toasted coconut

Caramel sauce, strawberry preserves

28 per person

TREATS BAR

Cream puffs, custard, powdered sugar

Mini crème brûlées

Cupcakes, buttercream

34 per person

FONDUE STATION

Warm caramel sauce

Milk chocolate fondue

Pound cake, puffed rice squares, assorted cookies

Seasonal berries, fruit

30 per person

BANANAS FOSTER SUNDAE FLAMBÉ

Fresh bananas flambéed with dark rum, brown sugar

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person | attendant required



PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

MEATS

SEARED BEEF FILET*

Garlic smashed potatoes, sautéed asparagus, red wine & pearl onion confit 

110 per person

BRAISED SHORT RIB*

Parsnip purée, radish & apple slaw, charred broccoli rabe 

92 per person

BEEF SPINALIS*

Ribeye cap roulade, spinach, tomato, mozzarella, beef demi-glace, twice-baked potato, greens 

95 per person

BACON-WRAPPED PORK LOIN

Parmesan grits, vegetable ragout, apple mustard sauce 

88 per person

SEAFOOD

SEAFOOD PASTA PAELLA

Mussels, shrimp, peppers, saffron, linguini 

88 per person

VERLASSO SALMON FILLET*

Lemon beurre blanc, creamy polenta, wilted greens 

88 per person

SEARED MARKET FISH

Beluga lentils, charred corn cream, vegetable mélange 

98 per person

POULTRY

CHICKEN CARBONARA

Smoked chicken, bacon, bell peppers, garlic cream sauce, fettuccine

82 per person

BRINED CHICKEN BREAST

Citrus-brined, chimichurri sauce, herbed fingerling potatoes 

82 per person

STUFFED CHICKEN

Mushroom, spinach, artichoke, charred tomato sauce, herbed risotto, broccolini

82 per person



PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

DUO

BLACKENED SALMON* & SHORT RIB

Lemon beurre blanc, baby carrots, parsnip purée 

120 per person

ROSEMARY BEEF FILET* & BRINED CHICKEN BREAST

Smashed potatoes, broccolini, chimichurri 

115 per person

BEEF FILET* & JUMBO LUMP CRAB CAKE

Mascarpone whipped potato, roasted Brussels, tomato chutney, Dijon beurre blanc

130 per person

SEARED BEEF FILET* & BUTTER POACHED MAINE LOBSTER TAIL

Roasted tomato risotto, grilled asparagus, lemon beurre blanc, demi-glace

150 per person

MOUNTAIN TROUT & CRAB

Baked North Carolina trout, crab, fennel, asparagus, brown butter, sweet potato hash, corn & kale sauté 

120 per person

VEGETARIAN

PESTO PASTA

Spinach, heirloom tomato, artichoke, olives, preserved lemon

ZUCCHINI GRIDDLE

Zucchini cakes, red pepper coulis, wilted greens, root vegetable

VEGAN

COCONUT CURRY

Baby vegetables, coconut milk, white rice

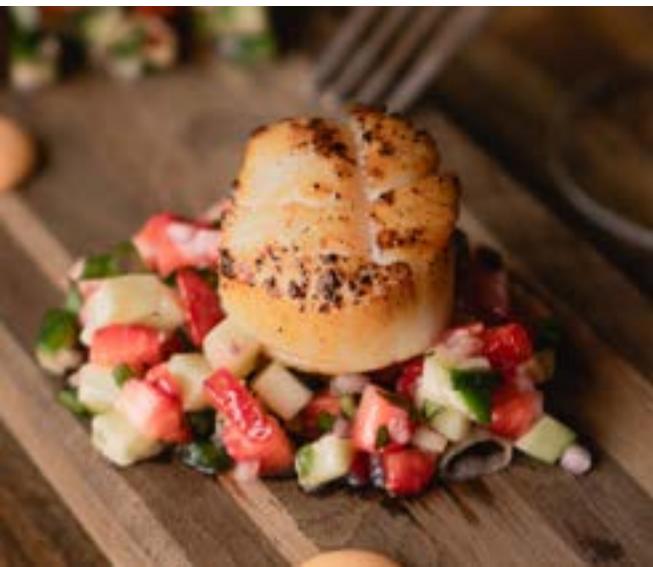
SMOKED EGGPLANT

Quinoa pilaf, herb sauce

SQUASH BOWL

Wild rice-stuffed acorn squash, harissa fingerling potatoes





PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

Potato & leek | Crispy bacon, celery, onion 

Mushroom & wild rice | Roasted mushrooms, creamy base 

Black bean | Sofrito, peppers, cilantro, lime  

SALADS

Roasted beet | Red and yellow beets, local apple, wild arugula, goat cheese, pickled mustard seed, champagne vinaigrette 

Tomato caprese | Heirloom tomato, mozzarella, garden basil, roasted garlic, grilled baguette, balsamic reduction 

Bibb wedge | Baby bibb lettuce, shaved radish, feta, candied grapes, cranberry vinaigrette 

Mixed greens | Cucumber roll, cherry tomato, shaved carrots, herb buttermilk dressing, peach vinaigrette  

Marinated carrot | Lemon thyme, frisée, spinach, fennel, birdseed crust, citrus dressing  

ADDITIONAL COURSES

COMPRESSED MELON

Whipped chèvre, boba pearls, pickles 

10 per person

SEARED SEA SCALLOP*

Carrot purée, citrus slaw, puffed chia  

15 per person

TRUFFLE RAVIOLI

Cheese-filled, truffle & artichoke purée, crispy artichoke hearts

12 per person

SHRIMP COCKTAIL*

Grilled apple slaw, remoulade, preserved lemon  

15 per person

NEW YORK STRIP*

Miso honey glaze, fried onions, demi-glaze  

15 per person



PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

If more than one dessert is requested to alternate desserts, please add 10 additional per person. Chefs choice of duo dessert plate add 15 additional per person.

Prices are subject to a 26% service charge and 7% state sales tax. All menus and prices are subject to change.

DESSERTS | CHOOSE ONE

CHOCOLATE & RASPBERRY FUDGE CAKE

Raspberry coulis, milk chocolate Chantilly

TRADITIONAL CHEESECAKE

Raspberry coulis, macerated berries, sweet Chantilly cream

HAZELNUT CRUNCH BAR

Lemon cream sauce, milk chocolate Chantilly

SOUTHERN BOURBON PECAN PIE

Milk chocolate whipped cream, candied pecans, salted caramel

VEGAN OPTIONS

VANILLA OR COCONUT PANNA COTTA

Vegan whipped cream, berry compote

CHOCOLATE MOUSSE VERRINE

Vegan Chantilly, seasonal fruit

CHOCOLATE PIE

Cookie shell, chocolate tofu cream filling, fresh fruit, cream

COBBLER

Seasonal fruit cobbler, vegan crumble



BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

GPI STEAKHOUSE

STARTERS

French onion soup | Swiss baguette crostini, onion, stock, sherry **gf**

Wedge salad | Blue cheese, bacon, tomato, blue cheese dressing

Burrata salad | Heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin olive oil

Classic Caesar salad | Shaved parmesan, pumpernickel croutons, creamy Caesar dressing, white anchovies

Jumbo shrimp cocktail, cocktail sauce, lemon, remoulade

ENTRÉES

Grilled New York Strip*, sherried mushrooms, mustard demi-glaze **gf gf**

Seared petite filet of beef*, port wine jus **gf gf**

Seared salmon*, lemon beurre blanc **gf**

Seared airline chicken breast, thyme pan jus **gf gf**

Lobster tail | 20 additional per person

ACCOMPANIMENTS

Macaroni & cheese, chopped bacon, chives

Roasted red bliss potatoes, butter, fresh herbs **gf**

Roasted asparagus, glazed carrots **gf vg**

Stuffed portobello, peppercorn sauce **vg**

Parker House rolls

DESSERTS

Cheesecake

Brownie mudslide

185 per person

DINNER | OMNI GROVE PARK INN

BACKYARD BAYOU

STARTERS

Chicken & sausage gumbo

Hoppin' John salad, peppers, onion, jalapeño vinaigrette **gf vg**

Deviled eggs, mustard, radish, parsley **gf gf**

Creamy cucumber salad, sour cream, dill **gf**

ENTRÉES

Shell-on boiled shrimp, corn on the cob, andouille sausage, red potatoes, onion **gf gf**

Buttermilk-soaked, cornmeal-dusted catfish, lemon aioli

Grilled pork chop, apple mustard glaze **gf gf**

SIDES

Cocktail sauce, lemon wedges, drawn butter, remoulade, hot sauces

Sweet corn succotash | Green beans, tomato, corn, green onion, lima beans **gf vg**

Squash casserole

Fingerling potato hash, garden herbs **gf vg**

Buttermilk biscuits, cornbread muffins

DESSERTS

Cola cake bar

Milk chocolate hazelnut crunch cake

145 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 29



BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Two Chef attendants required for Tour of Asheville at 150 per chef, with two chefs per 75 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

TOUR OF ASHEVILLE

TASTE #1 | CHARCUTERIE

Local sausages, soft & hard cheeses, vegetable crudités, pickled vegetables, jams, seasonal hummus, assorted dips

TASTE #2 | COMPOSED SALAD WALL

Fennel, zucchini, pickled onion **gf** **vg**

Mushroom, barley, parsley

Arugula, cucumber, dill **gf** **vg**

TASTE #3 | HERB-MARINATED SHRIMP

White cheddar grits, basil crostini

TASTE #4 | SOUTHERN-STYLE CHICKEN

Smoked beer can chicken, cornbread

Traditional Southern fried chicken thighs

Crispy Thai barbecue cauliflower bites

TASTE #5 | BEER-BRAISED BRATS

Pretzel buns, Lusty Monk mustards

TASTE #6 | WHOLE SUCKLING PIG

Carolina sweet & mustard barbecue sauces, rolls, butter **gf**

TASTE #7 | BEYOND THE MEATS

Braised mushroom & carrot osso bucco, creamy polenta **vg**

Impossible meatballs, miso agave glaze

Cracked fingerling potatoes, parsley, parmesan, garlic

TASTE #8 | THE SWEET STUFF

Bourbon caramel apple upside-down cake

Milk chocolate coffee pot de crème

155 per person | two attendants required

PLANT-BASED DINNER STARTERS

Tomato & charred pepper farro salad

Butterbean salad, herb vinaigrette

Arugula salad, spinach, strawberries, toasted almonds, balsamic vinaigrette

MAINS

Lentil & sweet potato cottage pie

Tofu piccata, capers, vegan butter

Wild rice, tempeh-stuffed acorn squash

Sautéed kale & mushrooms

DESSERTS

Panna cotta, vanilla, berries

Seasonal fruit cobbler

120 per person



BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required for Mountain Trails & Il Banchetto at 150 per chef, with one chef per 75 people.

*Items are raw or undercooked (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

MOUNTAIN TRAILS

STARTERS

Marinated melon, local greens, crumbled feta, champagne vinaigrette 

Mixed greens, peas, radishes, red wine dressing  

Creamy coleslaw, cabbage, carrots, tarragon 

ENTRÉES

Pickle-brined bone-in chicken quarters 

North Carolina trout, tarragon butter, stone-ground grits 

Garlic roasted prime rib*, horseradish sauce, grain mustard 

ACCOMPANIMENTS

Collard greens, ham hocks  

Creamed corn, parmesan, herbs 

Charred Brussels, maple bourbon pecans   

Wheat rolls, cheddar biscuits

DESSERT

Milk chocolate hazelnut crunch cake

Frangipane tart, seasonal fruit

145 per person | attendant required

IL BANCHETTO

STARTERS

Tuscan kale & white bean soup  

Antipasti | Cured Italian meats, assorted cheeses, grilled vegetables 

Caprese salad 

Mixed greens, cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette  

MUSSEL & CLAM STATION*

Sautéed to order with garlic, lemon, white wine sauce or roasted tomato, basil, garlic, lemon  

ENTRÉES

Flank steak roulade*, red pepper, olives, artichoke 

Chicken piccata, lemon, capers

Seared salmon*, wilted spinach, parmesan cheese polenta, lemon chutney 

ACCOMPANIMENTS

Cheese tortellini, pesto, eggplant, red pepper, asparagus

Seared gnocchi, mushrooms, shallots, oven-dried tomatoes, pine nuts, olive oil, shaved parmesan

Stuffed baby peppers, coulis sauce, rice  

Garlic breadsticks, focaccia bread

DESSERTS

Limoncello & raspberry mousse cake

Vanilla panna cotta

145 per person | attendant required



À LA CARTE BEVERAGES

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

CONTINUOUS BEVERAGE BREAK

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

36 per person | 4 hours of service

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

72 per person | 8 hours of service

BEVERAGES BY THE GALLON

Infused water | 55 per gallon

Stance regular or decaffeinated coffee | 115 per gallon

Cold brew coffee | 125 per gallon

Cold brew green tea sweetened with local honey | 125 per gallon

Assorted Numi hot teas | 110 per gallon

Numi Organic iced tea, sweet or unsweetened | 90 per gallon

Classic black iced tea | 90 per gallon

Freshly squeezed lemonade or limeade sweetened with agave nectar | 90 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 95 per gallon

Cold-pressed apple cider, served hot or cold | 94 per gallon

INDIVIDUAL BEVERAGES

7.50 EACH

Pure Life water

Assorted soft drinks

8.50 EACH

Fiji water

Acqua Panna natural spring water

S.Pellegrino sparkling mineral water

S.Pellegrino Essenza flavored sparkling mineral water

Topo Chico

Coconut water

Bottled iced tea

Bottled green tea

Local bottled soda

Red Bull | Energy Drink or Sugarfree

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime

Naked fruit juice & smoothies

Assorted Kohana canned coffee drinks

BAR PACKAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

BLACK PACKAGE

Grey Goose vodka, Bulleit 10 year bourbon, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 year rum, Chemist Barrel Rested gin, Patrón silver tequila, The Macallan 12 year single malt scotch

Decoy by Duckhorn, Sonoma County, California | sauvignon blanc, chardonnay, merlot, pinot noir, cabernet sauvignon

Taittinger, France | Champagne

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

Cordial bar during final hour of bar

PLATINUM PACKAGE

Tito's Handmade vodka, Maker's Mark bourbon, Uncle Nearest Premium whiskey, Sailor Jerry spiced rum, The Botanist gin, Patrón silver tequila, Monkey Shoulder single malt scotch, Hennessy VSOP

Carneros Highway, Sonoma County California | chardonnay, pinot noir

Highway 12, Sonoma County, California | sauvignon blanc, rosé, cabernet sauvignon

J Vineyards, California | sparkling rosé

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

GOLD PACKAGE

Absolut vodka, Old Forester bourbon, Crown Royal blended whisky, Bacardi rum, Beefeater gin, Milagro silver tequila, Johnnie Walker Red Label scotch, Hennessy VS cognac

Wente Hayes Ranch, Livermore Valley, California rosé, chardonnay, merlot, cabernet sauvignon

Kenwood Yalupa, California | sparkling

Anna de Cordorniu, Spain | sparkling rosé

Domestic & Imported beer

SILVER PACKAGE

Svedka vodka, Jim Beam bourbon, Canadian Club blended whisky, Castillo rum, Seagram's gin, Sauza Hacienda silver tequila, J&B Rare scotch, Hennessy VS cognac

Bulletin Place Wines, Sydney, Australia | sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Beringer, St. Helena, California | rosé

Wycliff, California | sparkling

Domestic & imported beer





BAR PACKAGES

Bar Packages are priced per person and include assorted domestic and imported beer, house featured wine, cocktails and soft drinks. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

All prices subject to 26% taxable service charge and 7% tax. All menus and prices are subject to change.

†Bar package available for 5 hours with purchase of additional food station.

BAR PACKAGES

BLACK

One hour | 48 per person

Two hours | 69 per person

Three hours | 92 per person

Four hours | 114 per person

Five hours | 136 per person†

PLATINUM

One hour | 43 per person

Two hours | 61 per person

Three hours | 80 per person

Four hours | 99 per person

Five hours | 118 per person†

GOLD

One hour | 36 per person

Two hours | 52 per person

Three hours | 68 per person

Four hours | 84 per person

Five hours | 100 per person†

SILVER

One hour | 32 per person

Two hours | 46 per person

Three hours | 60 per person

Four hours | 74 per person

Five hours | 88 per person†



BAR PACKAGES

Consumption bars will be charge per drink consumed. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Cash bars require one cashier at 100 per cashier for the first 2 hours and 50 for each additional hour, with one cashier per 100 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

*With the exception of Platinum Champagne, J Vineyard Brut Rosé at 125 per bottle and Black Champagne, Taittinger Brut at 150 per bottle.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

CONSUMPTION BAR

COCKTAILS

Black | 23 per drink
Platinum | 20 per drink
Gold | 18 per drink
Silver | 16 per drink

WINE BY THE GLASS

Black | 23 per glass
Platinum | 20 per glass
Gold | 16 per glass
Silver | 14 per glass

WINE BY THE BOTTLE

Black* | 82 per bottle
Platinum* | 70 per bottle
Gold | 60 per bottle
Silver | 54 per bottle

BEER BY THE BOTTLE

Domestic beer | 9 per bottle
Imported beer | 10 per bottle
Craft beer | 10 per bottle
Hard seltzer | 8 per bottle

ENHANCEMENTS

CRAFT BEER WALL | CHOOSE FOUR

Highland Brewing Company
Asheville Brewing Company
Catawba Brewing Company
French Broad Brewery
Green Man Brewery
Hi-Wire Brewing
Oskar Blues Brewing
Pisgah Brewing Company
Sierra Nevada Brewing Company
120 people | 2150 attendants included
50 per additional hour

TABLESIDE WINE SERVICE

Gold | 60 per bottle
Silver | 54 per bottle

SIGNATURE COCKTAILS

Gold | 20 per drink
Silver | 18 per drink

NON-ALCOHOLIC MOCKTAILS

Design your own personalized mocktail with our on-site mixologist

10 per drink

CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish cream, Kahlúa

22 per drink



BAR ENHANCEMENTS

Specialty cocktails are included with Black or Platinum Bar Packages & Consumption Bars. For hourly Gold or Silver Bars, add 2 additional per person, per hour to the hourly rate. For Gold or Silver Consumption Bars, add 20 per drink for Gold or 18 per drink for Silver.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice, Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade, Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur, Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice, Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime
10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters
10 per drink



BAR ENHANCEMENTS

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

SPECIALTY OFFERINGS BY THE BOTTLE

CHAMPAGNE & SPARKLING

Ruffino | Veneto, ITA | Prosecco | 60

Jean-Luc Joillot Crémant de Bourgogne | Burgundy, FRA | Champagne Brut | 80

Moët & Chandon | FRA | Impérial Champagne | 115

Vueve Clicquot Yellow Label | Champagne, FRA | Brut Champagne | 170

Dom Pérignon | Champagne, FRA | Brut Champagne | 420

Argyle Extended Triage | Willamette Valley, OR | Brut Sparkling | 290

WHITES & BLUSHES

Château d'Esclans Whispering Angel | Côtes de Provence, FRA | Rosé | 82

J Vineyards | Russian River Valley, Sonoma, CA | Pinot Gris | 56

Whitehaven | Marlborough, NZL | Sauvignon Blanc | 72

Merryvale | Marlborough, NZL | Sauvignon Blanc | 80

Conundrum | Monterey County, CA | Blend | 71

Landmark Overlook | Sonoma County, CA | Chardonnay | 64

Sanford Estate | Santa Rita Hills, CA | Chardonnay | 88

Rombauer | Carneros, CA | Chardonnay | 130

RED

Elouan | Willamette Valley, OR | Pinot Noir | 66

Schug | Sonoma Coast, CA | Pinot Noir | 80

Joseph Drouhin | Burgundy, FRA | Chorey-lès-Beaune | 112

Belle Glos Clark & Telephone Vineyard | Santa Maria, CA | Pinot Noir | 110

Domaine Serene Yamhill Cuvée | Willamette Valley, OR | Pinot Noir | 152

DuMOL Western Reach | Russian River Valley, CA | Pinot Noir | 135

Domaine de la Solitude | Bordeaux, FRA | Chatéauneuf-du-Pape | 135

The Prisoner | Napa Valley, CA | Red Blend | 125

Chatueau La Fleur du Mayne | Bordeaux, FRA | Pomerol | 118

Duckhorn | Napa Valley, CA | Merlot | 120

Tenute del Cabreo Il Borgo | ITA | Toscana | 140

Stag's Leap Wine Cellars Hands of Time | Napa Valley, CA | Blend | 98

Louis M. Martini | Sonoma County, CA | Cabernet Sauvignon | 64

Robert Mondavi Winery | Napa Valley, CA | Cabernet Sauvignon | 98

Pine Ridge | Napa Valley, CA | Cabernet Sauvignon | 130

Jordan | Alexander Valley, CA | Cabernet Sauvignon | 160

Silver Oak | Napa Valley, CA | Cabernet Sauvignon | 350

Orin Swift Abstract | Napa Valley, CA | Blend | 110

Opus One | Napa Valley, CA | Blend | 595



POLICIES

DRONE PHOTOGRAPHY

Drone photography is not permitted.

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your CSM will contact you no less than four hours prior to the event start time to make a weather call.

For the safety of all persons, the resort reserves the right to make a final decision on whether a function can be held outdoors. Factors that affect this decision are:

- Doppler radar indicates 60% chance or more of rain
- Lightning
- Wind over 10 mph
- Temperatures below 55°

Curfew on music and entertainment is 10 p.m.

INDOOR FUNCTIONS

Curfew on music and entertainment is 10:30 p.m.

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up.

The Omni Grove Park Inn is not responsible for any additional vendor fees.

DECORATIONS, ENTERTAINMENT & OTHER SERVICES

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs. Please contact your CSM for contact information.

AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please contact your CSM for contact information.

ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to 26% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. Custom menus require a 30-day minimum lead time and will be priced at market value. All requested chef-attended stations/ buffets require a minimum of one chef per 75 people and are subject to 150 per hour charge for a maximum of two hours. Events canceled within 72 business hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

Thank you for choosing The Omni Grove Park Inn.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI GROVE PARK INN • 800-438-5800

[OMNIHOTELS.COM/GROVEPARK](https://omnihotels.com/grovepark)

OMNI

GROVE PARK INN

CONTACT INFORMATION