

Respected Dinner Options

Hand Passed Horsd'Oeuvre Course: You Pick Two (Add 3.00 pp)

Brabon Potatoes, Bacon Crisps, Upside-Down Bruschetta Spoons, Asparagus Crisps, Twisted Rosemary Biscuits, Antipasto or Caprese Kabobs
Melon and Berry Soup Shooters of the Day, Chix Satay, Shrimp over Golden Jewel Blend with Cocktail Sauce

Salad Selections (Choose One)

Baby Romaine with Shredded Carrots, Balsamic Crusted Croutons, Tomatoes, Crumbled Feta Cheese and Caesar Dressing
3 Green Salad with Carrots, Onions, Tomatoes, Croutons with Ranch & Italian Beets, Asian Pears, Goat Cheese, Almonds, Mescaline with Balsamic Vinaigrette
Twisted Salad - Greens with Basil infused Spaghetti with Fresh Feta, Pine Nuts, Sun Dried Tomatoes, Marinated Olives and Balsamic Vinaigrette

Fresh Baked Bread

Freshly Baked Yeast Rolls or Cornbread with Land O'Lakes Butter

Entrée Selections (Choose Two)

Red Meat

Beef Tips with Garlic Peppercorn Sauce or 24 Hour Roast Beef with Brown Gravy

Poultry

Sun-dried Tomato, Spinach & Feta Stuffed Chicken with Roasted Red Pepper Cream
BBQ Grilled Chicken Breast Topped with Mozzarella & Bruschetta



Roticerized Godzilla Chicken with Side BBQ Sauces
Chicken Breast Encroute with Béarnaise Sauce

Pork

24 Hour Dry Rubbed Pork Butt with Sauce
Roticerized Pork Steaks with Grilled Peach Gravy, Brown Sugar Ham with Pineapple Rings

Starch Selections (Choose One)

Twice Baked Potatoes with Cheese & Chives
Baked Macaroni & Cheese,
Real Mashed Potatoes & Gravy
Garlic & Rosemary New Potatoes

Vegetable: (Local Farm to Table):

Chef's Selection

Tempting Dessert Selections

Assorted Jumbo Shooters, 9 Layer Chocolate Cake, Fresh Red Velvet Cake, Carrot Cake with Cream Cheese Icing, Fresh Coconut Cake

Beverage Course:

Sweet Tea with Lemon

The Movable Feast Upgrades & Options

We offer 3 levels of service: (Drop Off, Behind the Line & Full Service)

- Want to reduce your price 2.00 pp? Ask About the Dejour option
- Tea included. Can add other beverages for 1.50 per person per item (Lemonade, Assorted Sodas, and Coffee) Bottle Water added .75, Ice 2.50 per bag
- Buffets under 40 guests will be plated and served.
- Limited Service = 1.5 hrs of Party Time. Full Service = 3 hrs of Party Time
- Beer & Wine, 13.00pp & Liability Ins. 1.75pp. Can change, ask how?
- Bartenders 110.00 each for 3 hours
- China Service Approx. 4.00- 6.00 pp
- Elegant disposable Tapas, martini, coffee, champagne flutes .75 per person
- No kitchen available may result in additional fees for full service.
- We have linens, DJ, china, flowers, tents, tables & chairs, Just Ask...
- 30 an hour PER employee for extended service time.
- Event planning is available for an additional fee of 200.00 estimate.
- Adding menu items not on our list are ok but will result in a 1.50 pp fee.
- Choosing more menu items in any category will add 3.00 - 4.00 pp
- A twenty five dollar gratuity is not required, but gladly accepted by our staff.

Prices may vary based on layout, delivery, timelines & levels of service.

All menus are subject to a County sales tax, 18.9 % full service charge, 11.9% limited service charge and 50.00 delivery fee. (Based on location)

*** MVF has new turnkey pricing:

EXAMPLE!!!!

price per person 10.00 X Guest Count 10 = 100.00

100.00 x service level 11.9 or 18.9 = 111.90

111.90 + delivery 75.00 = 186.90 + * add any upgrade listed above

186.90 x 7 % NC Tax = 199.98

Simple Turn Key Pricing Price Includes:

- Two buffet table linens / fabric overlays
- Elegant Disposables
- Buffet Decor / chafing dishes
- service staff for allocated time

Respected Dinner - Dropped Off

14.88 Per person-100 +

17.68 Per person-50 to 99

21.06 Per person-25 to 49

Respected Dinner - Limited Service

18.38 Per person-100 +

21.87 Per person-50 to 99

26.56 Per person-25 to 49

Respected Dinner - Full Service

20.88 Per person-100 +

24.68 Per person-50 to 99

28.06 Per person-25 to 49