

CORPORATE • SOCIAL EVENTS • AMERICAN-SOUTHERN CUISINE



Corporate & Social



Photo by Nieto Photography

MARKET HALL

THE GROVE



CORPORATE • SOCIAL EVENTS • AMERICAN-SOUTHERN CUISINE
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208 WOLFE STREET • RALEIGH • NORTH CAROLINA • 27601



Welcome to Historic City Market.

City Market features two full service wedding and event venues nestled in the heart of downtown Raleigh's Moore Square Historic District. Market Hall is the largest historic wedding venue in downtown Raleigh and opened in 2009. The Grove was newly renovated in a historic blacksmith shop and opened in 2022. City Market was established in 1914 as the city's first Farmer's Market and helped Downtown Raleigh's economy thrive as it was the central marketplace for decades. The charming cobblestone streets have been preserved and now lay beneath the shining market light surrounded by the booming metropolis of a modern city!

Today we are a proud contributor to the revitalization of Downtown Raleigh and renovations of the Moore's Square district. City Market houses many locally owned retail stores, restaurants, offices, apartments and art galleries in addition to our two gorgeous venues. While we maintain our neighborhood feel, we are just walking distance away from hotels, restaurants, museums, Red Hat Amphitheater, the Duke Energy Center, the Raleigh Convention Center, the State Capitol and the nightlife of downtown. We cannot wait for you to be our guest and enjoy all that City Market has to offer!

We offer full service venue, catering and bar services at both venues to make planning your event streamlined and left to the professionals! Our Executive Chef and culinary staff will customize a delicious menu along with pair wines, beer and cocktails for a truly memorable dining experience for you and your guests. Our in-house rentals of tables, chairs, flatware, glassware and silverware reduce outside rentals and allow us to give you impeccable service! We look forward to hosting a truly historic wedding for you and your guests while you create a weekend experience here in Downtown Raleigh that they will not forget!



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Photo by Story Photographers



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Market Hall Venue Rental

CAPACITY:

- 700 Standing
- 350 Seated
- 200 Classroom Style

RENTAL INCLUDES:

- 12 Hours of Venue Access
 - Park View
 - Market View
 - 2 VIP Suites
 - Outdoor Covered Patio on Blake Street
- Tables & Black Chiavari Chairs for up to 300 Guests
- 2 Mobile Bars
- 1 Set of Lounge Furniture
- Bistro Market Lights Inside & Outside
- Outdoor Covered Patio
- Onsite Venue Manager

RENTAL FEE

Peak Date: \$12,000

Mid-Peak Date: \$9,000

Low-Peak Date: \$7,000

Off-Peak Date: \$6,000

**Food & Beverage Minimums are Additional & Vary by Date.*



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The Grove Venue Rental

CAPACITY:

- 150 Standing
- 100 Seated

RENTAL INCLUDES:

- 12 Hours of Venue Access
 - Willow Room
 - Oak Room
 - Bar & Lounge
 - Outdoor Patio (3,400 Sq. Ft)
- Tables & Black Chiavari Chairs for 100 Guests
- 100 White Padded Folding Chairs
- Indoor & Outdoor Cocktail Tables
- Indoor & Outdoor Lounge Furniture
- Outdoor Patio Market Lights

RENTAL FEE

Peak Date: \$7,500

Mid-Peak Date: \$6,000

Low-Peak Date: \$4,500

Off-Peak Date: \$3,500

**Food & Beverage Minimums are Additional & Vary by Date.*



Photo by Nieto Photography





FAQ's

HOW TO SCHEDULE A TOUR:

Our sales team will offer you a private tour around our event schedule. Please inquire on our websites or call 919-616-5537.

EVENT COORDINATOR REQUIREMENT:

We reserve the right to require a Professional Event Coordinator depending upon the size and scope of your event. This Coordinator must be approved by Venue Management and provide a Certificate of Insurance.

LICENSED VENDOR REQUIREMENT:

All vendors who work at or make deliverables to Market Hall & The Grove must be licensed, insured and approved by Venue Management. Please see our list of Preferred Vendors for the best quality event professionals. Outside catering is not allowed and all alcohol must be purchased from Market Hall & The Grove.

PARKING:

There are three public parking lot/decks available within one block of Market Hall & The Grove:

- City Market Lot – 228 E. Martin Street
- Wilmington Street Deck – 122 S. Blount Street
- Moore Square Deck – 223 S. Wilmington Street

Fee is \$5 per car on Fridays and Saturdays.

Free Deck Parking on Sundays.

Street Parking is Free upon Availability.

The Grove provides a private lot with three (3) VIP spots for the client and five (5) vendor load in / load out spots for your vendors.

**Please note the Blount Street Deck next to SkyHouse closes to the public at 7pm for the privacy of the condo residents. We do not recommend parking in that deck.*

LINENS:

All linens must be rented through Curated Events.

TASTING:

A tasting is included for up to 4 guests.

Additional guests are \$75 per person.

PAYMENT PLAN:

Venue Rental Fee is a non-refundable retainer due to confirm your date. No dates are held without payment and a signed contract. The balance is separated over 3 additional payments.

CONSUMPTION BAR:

Available upon request but you still must reach the food and beverage minimum.

STREET CLOSURE: \$1800

- City Permits for Closing Street for Outdoor Ceremony & Cocktail Hour
- Removal of Cars
- White Garden Chairs (Setup/Breakdown)
- Off-Duty Officer

HOTELS:

The first three hotels are within a 7 minute walk from Fayetteville Street. Please mention Market Hall & The Grove at City Market for preferred rates.

- | | |
|--|--|
| <ul style="list-style-type: none"> • Sheraton Raleigh
421 S Salisbury St.
919.834.9900 | <ul style="list-style-type: none"> • Hampton Inn & Suites Raleigh Downtown
600 Glenwood Ave.
919.825.4770 |
| <ul style="list-style-type: none"> • Marriott City Center
500 Fayetteville St.
919.833.1120 | <ul style="list-style-type: none"> • Residence Inn by Marriott
616 S Salisbury St.
919.856.0017 |
| <ul style="list-style-type: none"> • The Longleaf Hotel
300 N. Dawson St.
919.867.5770 | <ul style="list-style-type: none"> • A.C. Hotel
9 Glenwood Ave.
919.803.5100 |
| <ul style="list-style-type: none"> • The Casso Hotel
603 W. Morgan St.
984.275.2220 | |





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Breakfast Menu

Included with all packages:

Iced Water, Iced Tea, Flatware, Glassware, China & Buffet Decor.
All Food & Beverage is Subject to Staffing, Taxes & Service Fee.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (CN) Contains Nuts

A HEALTHY START

- Vegetable Frittata (GF) (V)
- Greek Yogurt Berry Parfaits with Granola & Mint (V)
- Coconut-Quinoa-Blueberry Muffins & Crumpets (V)
- Fruit & Quinoa Bowls with Basil-Lime Vinaigrette (V)

SOUTHERN MORNING

- Scrambled Eggs (GF)
- Smoked Bacon & Sausage Links (GF)
- Buttermilk Biscuits, Honey & Jams (V)
- Cheese Grits or Herb Roasted Potatoes (GF) (V)

CONTINENTAL

- Muffins, Biscuits & Pastries (V)
- Greek Yogurt Berry Parfaits with Granola & Mint (V)
- Whole Fruit (VG) (GF)

BISCUITS & GRAVY

- Buttermilk, Chive & Sweet Potato Drop Biscuits (V)
- Peppercorn White Gravy & Tasso Ham Gravy (GF)
- Bacon-Tomato Jam & Fruit Jams (GF)
- Scrambled Eggs (GF)
- Honey, Hot Sauce & Sorghum Butter (GF) (V)

ADDITIONS

- Scrambled Eggs (GF)
- Smoked Bacon (GF)
- Sausage Links (GF)
- Quiches
- Vegetable Frittata (V)
- Whole Fruit (GF) (VG)

- Energy Bars & Granola Bars (V)
- Muffins, Biscuits & Pastries (V)
- Fresh Fruit with Vanilla Crème Fraiche (GF) (V)
- Greek Yogurt Berry Parfaits, Granola & Mint (V)
- Waffle Station, Chef Attended (V)
- Omelet Station, Chef Attended (GF)

BEVERAGE STATION

- Coffee & Hot Tea
- Juices
- Soda

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Beef & Tuna may be "cooked to order"*



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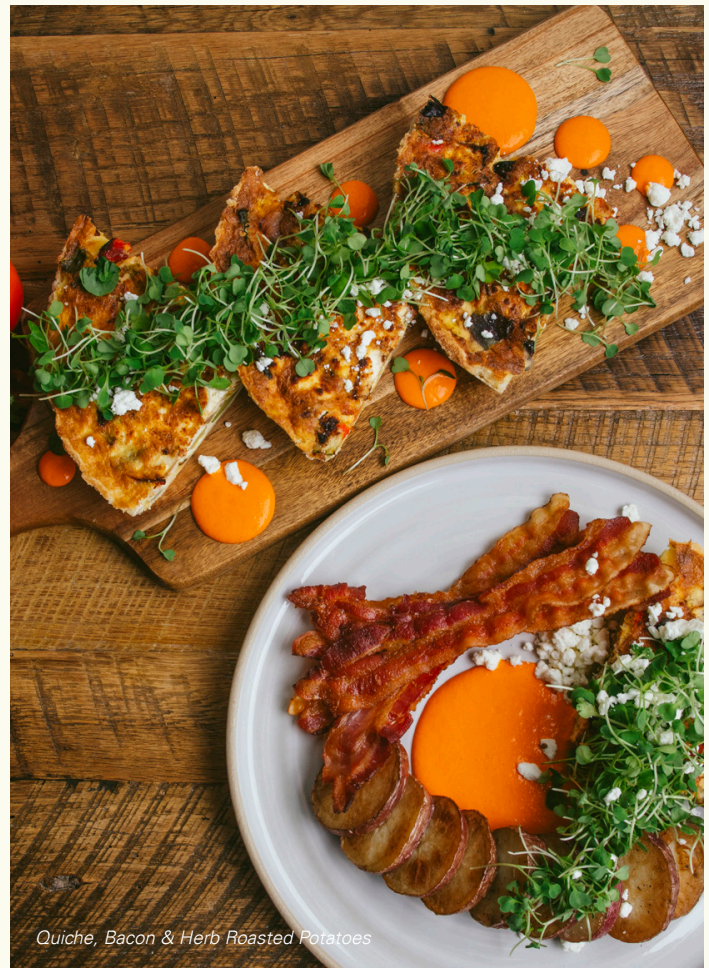
Brunch

MAIN OPTIONS

- Muffins, Biscuits & Pastries (V)
- Fresh Fruit with Vanilla Crème Fraiche (V)
- Smoked Bacon & Sausage Links (GF)
- Scrambled Eggs (GF)
- Herb Roasted Potatoes (VG) (GF)
- Vegetable Frittata (GF)
- Baked French Toast with Maple Syrup
- Housemade Jams & Honey Butter
- Orange Juice
- Hot Coffee & Hot Tea with Syrups & Creamer

ADDITIONAL OPTIONS

- **Omelet Station, Chef Attended** (GF)
Cook to Order Omelets with Assorted Vegetables, Meats & Cheeses
- **Waffle Station, Chef Attended** (V)
Buttermilk Waffles with Maple Syrup, Berries & Whipping Cream
- **Donut Flambé Station** (V)
Glazed Donuts Sautéed in Caramel Sauce & Chocolate Sauces with Sautéed Bananas Foster in a Cinnamon Butter Sauce
- **Bubbly Bar**
Brut & Prosecco with Orange Juice, Cranberry Juice, Mango Juice, Peach Puree, Strawberries & Raspberries
- **Soft Beverages**
Lemonade, Iced Tea (Sweet & Unsweet), Water & Sodas (Coke, Diet Coke, Sprite & Ginger Ale)



Quiche, Bacon & Herb Roasted Potatoes



Waffle Station

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Lunch

MEXI-CALI LUNCH BUFFET

- **Mexican Chopped Salad** (V)
Romaine, Corn, Bell Peppers, Onion,
Jicama, Zucchini, Tomatoes
with a Cumin-Lime Dressing
- **Tacos**
Tinga Chicken & Carnitas
on Flour Tortillas with Cumin Dusted
Black Beans, Corn & Cotija Salsa, Fresh
Chili Peppers, Salsa, Rojo, Pico de Gallo,
Candied Red Cabbage & Fresh Limes
- **Mexi-Cali Sides**
Tortilla Chips, Queso, Salsa
& Guacamole
- **Churros** (V)
Served Hot with Cinnamon Sugar

ITALIAN LUNCH BUFFET

- **Crispy Romaine Salad** (V)
Shaved Pecorino, Crouton,
Grape Tomato & Artichoke-Dijon
Vinaigrette
- **Garlic Bread**
- **Marinara Farfalle**
with Meatballs
- **Alfredo Mini Penne**
with Grilled Chicken
- **Pasta Toppings**
Olives, Roasted Grape Tomatoes,
Spinach, Roasted Mushrooms,
Artichoke Hearts, Onions,
Bell Peppers, Parmesan & Pesto
- **Whipped Tiramisu Shooter** (V)
Chocolate Cake, Espresso Beans
& Chocolate Sauce

SOUTHERN BBQ LUNCH BUFFET

- **Mixed Greens Salad** (V)
Cucumber, Grape Tomato, Carrot
& Buttermilk Ranch Dressing
- **Yeast Rolls with Butter**
- **BBQ Chicken**
- **NC Pulled Pork**
- **Southern Coleslaw**
- **Baked Mac & Cheese**
with Herbed Breading (V)
- **Southern Green Beans** (GF)
- **Banana Pudding Shooter** (V) (CN)
Vanilla Genoise, Candied Pistachios
& Chantilly

ALL-AMERICAN SLIDER LUNCH

- **Wedge Salad** (GF)
Baby Iceberg, Crumbled Blue Cheese,
Bacon, Tomato, Red Onion & Buttermilk-
Peppercorn Dressing
- **Fried Chicken Sliders**
Crispy Pickle Brined Fried Chicken
Breast, Pickles, Preserved Lemon Aioli
on a Brioche Bun
- **Beef Sliders**
Smoked Gouda, Tomato, Onion,
Lettuce & Russian Dressing
- **Black Bean & Corn Sliders** (V)
Arugula, Tomato & Spicy Mayo
on a Brioche Bun Kettle Chips
& Southern Potato Salad
- **Chocolate Chip Cookies
& Fudge Brownies**

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Chef's Table Lunch Buffet

CHOOSE TWO PETITE SALADS

- **Mixed Greens Salad** (GF) (V)
Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing
- **Crispy Romaine Salad** (V)
Shaved Pecorino, Crouton, Grape Tomato & Artichoke-Dijon Vinaigrette
- **Fresh Spinach Salad** (GF)
Bacon, Egg, Red Onion, Crumbled Feta & Creamy White Balsamic Vinaigrette
- **Berry Salad** (GF) (V)
Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette
- **Harvest Bitter Greens Salad** (GF) (CN)
Endive, Radicchio, Watercress, Apple, Bacon, Candied Peanut & Maple-Sherry Vinaigrette
- **Roasted Beet Salad** (GF) (CN) (V)
Mixed Greens, Goat Cheese, Spiced Walnuts & Citrus-Honey Vinaigrette
- **Wedge Salad** (GF)
Baby Iceberg, Crumbled Blue Cheese, Bacon, Tomato, Red Onion & Buttermilk-Peppercorn Dressing

CHOOSE THREE SANDWICHES

- **Smoked Turkey Sandwich**
Bacon, Lettuce, Tomato, Local Hoop Cheddar & Dijon Aioli on Ciabatta
- **Chicken Salad Sandwich**
Grapes, Tarragon, Gruyere, Sprouts & Tomato on Multigrain Bread
- **Italian Hoagie**
Pepperoni, Capicola, Salami, Lettuce, Tomato, Pickled Red Onion, Provolone & Italian Vinaigrette on Ciabatta
- **Black Forest Ham & Swiss**
Lettuce, Tomato & Thousand Island Dressing on Marbled Rye
- **Roasted Vegetable Wrap** (V)
Garlic Hummus, Roasted Vegetables, Sprouts & Balsamic Dressing

CHOOSE TWO SIDES

- **Kettle Chips**
- **Pasta Salad**
- **Southern Potato Salad**
- **Roasted Garlic Hummus with Grilled Pita & Vegetable Sticks** (V)
- **Quinoa with Roasted Mushrooms, Asparagus & Scallion Dressing** (GF) (V)

CHOOSE ONE DESSERT

- **Cookie Platter**
Oatmeal Raisin, Chocolate Chip, Snickerdoodle & Avocado Chocolate & Almond (V) (CN)
- **Mini Pies**
Chocolate Chess Pie with Candied Pecans & Whipped Cream (V) (CN), Buttermilk Pie with Gingersnap Crumble & Strawberries (V) and Pecan Pie with Bourbon, Caramel & Whipped Cream (V) (CN)
- **Cake Shooters**
Whipped Tiramisu (V), Banana Pudding (V) (CN), White Chocolate Cheesecake (V)

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Snacks

SWEET

- Nutella Popcorn (GF) (V)
- Fudge Brownies & Blondies
- Trail Mix (CN) (V)
- Cookie Platter (CN) (V)
Oatmeal Raisin, Chocolate Chip, Snickerdoodle
& Avocado Chocolate & Almond
- Danishes, Muffins & Scones
- Whole Fruit (GF) (V)



Fudge Brownies

SAVORY

- Parmesan-Truffle Popcorn (GF) (V)
- Cheese & Charcuterie Cups
Cured Meats, Cheeses, Pretzel Sticks,
Pickles & Honey Mustard
- Crudite Cups (V)
- Whipped Chive Cream Cheese
- Kettle Chips
- Hummus & Veggie Cups (V)
Roasted Garlic Hummus with Grilled Pita
& Vegetable Sticks



Parmesan-Truffle Popcorn & Charcuterie Cups

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Dinner Packages

BUFFET THREE COURSE DINNER: \$55PP
 2 Hors D'oeuvres
 1 Salad
 2 Entrees & 2 Sides

BUFFET FOUR COURSE DINNER: \$70PP
 3 Hors D'oeuvres
 1 Salad
 2 Entrees & 3 Sides
 1 Late Night Bite

ALL SEASON PLATED THREE COURSE DINNER: \$70PP
 2 Passed Hors D'oeuvres
 1 Salad
 2 Entrees *(Choose from pages 16 & 17)*
 2 Sides *(Choose from pages 18)*

SPRING/SUMMER OR FALL/WINTER PLATED FOUR COURSE DINNER: \$85PP
 3 Passed Hors D'oeuvres
 1 Starter
 2 Mains *(Choose from pages 12 & 14)*
 1 Late Night Bite
 Tableside Wine with Dinner Service
 Coffee Station

STATIONS TIER 1: \$55PP
 2 Passed Hors D'oeuvres
 2 Action Stations
 1 Chef Attended Station

STATIONS TIER 2: \$85PP
 3 Passed Hors D'oeuvres
 2 Action Stations
 2 Chef Attended Stations
 1 Late Night Bite
 Coffee Station

Iced Water, Iced Tea, Classic White China, Crystal Glassware & Silverware are Included in all Dinner Packages.

Pricing is Subject to Change due to market rates. If market rates increase, we will do our best to offer you lower cost alternatives if available.

20% Staffing Fee is added to all Dinner Packages to cover Bartenders, Servers, Event Manager & Event Security.

20% Service Fee is added to all Dinner Packages to cover all Kitchen Staff, Setup, Cleanup, Admin & use of our in-house inventory of china, glassware, silverware, furniture, suites, lighting, draping and two bar setups per event.





Tuna Tartare Taco



White Truffle-Parmesan Arancini



Shitake Steamed Bun

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Passed Hors D'oeuvres

SMOKED SALMON DEVEILED EGGS (GF)
Fish Roe & Fresh Dill

MUSHROOM TOAST (V)
Mushroom Duxelle, Micro Arugula & Shaved Pecorino

PIMENTO CHEESE CROSTINI
Bacon Jam

CHICKEN & WAFFLE CONE
Chive Cream Cheese & Honey

WHIPPED BRIE IN FILO (V)
Peppadew Pepper Marmalade & Chervil

SHRIMP SHOOTER (GF)
Bloody Mary Sauce, Lemon & Celery

LAMB SLIDER
Caramelized Onion Jam, Smoked Gouda
& Roasted Tomato Aioli

FRIED GREEN TOMATO
ON SWEET POTATO BISCUIT (V)
Smoked Tomato Jam

TUNA TARTARE TACO
IN A CRISPY WONTON
Wasabi, Sesame & Grapefruit-Jalapeno Salsa

SHITAKE STEAMED BUN (V)
Hoisin, Pickled Vegetables & Herbs

MELON & PROSCIUTTO SKEWER (GF)
Corn Foam

WHITE TRUFFLE-PARMESAN ARANCINI
Beet Gel & Chervil (V)

SWEET POTATO HUSHPUPIES (V)
Whipped Honey Butter

BACON WRAPPED SCALLOPS (GF)
Sherry Vinegar Glaze & Fresh Thyme

SMOKED CHICKEN MEATBALLS
Herbed Cider Glaze

MAPLE & MISO GLAZED PORK BELLY
ON CRISPY WONTON
Asian Slaw

LEEK & GOAT CHEESE QUICHE (V)
Sweet Pepper Jelly & Micro Arugula

LUMP CRAB CAKES
Citrus-Whole Grain Mustard Aioli

HAM DEVEILED EGG
Speck Ham, Brown Butter Crumbs,
Cayenne Aioli & Micro Herbs

AVOCADO TOAST
ON MULTI-GRAIN CROSTINI (V)
Avocado Mousse, Everything Crumble, Oven Dried
Tomatoes & Herbs



Chicken & Waffle Cones

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Salads

MIXED GREENS SALAD (V) (GF)

Cucumber, Grape Tomato, Carrot & Choice of Balsamic Vinaigrette or Buttermilk Ranch Dressing

CRISPY ROMAINE SALAD (V)

Shaved Pecorino, Crouton, Grape Tomato & Artichoke-Dijon Vinaigrette

FRESH SPINACH SALAD (GF)

Bacon, Egg, Red Onion, Crumbled Feta & Creamy White Balsamic Vinaigrette

BERRY SALAD (GF) (V)

Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette

HARVEST BITTER GREENS SALAD (GF) (CN)

Endive, Radicchio, Watercress, Apple, Bacon, Candied Peanut & Maple-Sherry Vinaigrette

ROASTED BEET SALAD (GF) (CN) (V)

Mixed Greens, Goat Cheese, Spiced Walnut & Citrus-Honey Vinaigrette

WEDGE SALAD (GF)

Baby Iceberg, Crumbled Blue Cheese, Bacon, Tomato, Red Onion & Buttermilk-Peppercorn Dressing



Petite Berry Salad



Harvest Bitter Greens Salad

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Spring & Summer Seasonal Plated Menu

Please choose your Passed Hors D'oeuvres from page 10.

Starters

YELLOWTAIL CRUDO (GF)

Coconut-Pepper Ice, Lime Segments, Cilantro, Pickled Thai Chilis and Crispy Taro Root Chips

CHILLED CUCUMBER-BUTTERMILK GAZPACHO (V)

Baby Heirloom Tomatoes, Fresh Corn, Fava Beans, Pea Shoots and Basil-Jalapeno Oil

PORCINI MUSHROOM

CRUSTED LAMB LOIN (GF)

Pommes Souffle, Natural Jus, Mint-Basil Pesto, Sugar Peas

STICKY PORK BELLY

Green Onion, Zucchini Pancake, Spiced Nectarines, Mache and Chilis

WATERMELON-BASIL TOMATO SALAD (V) (CN) (GF)

Goat Cheese, Marcona Almonds, Bib Lettuce, Honey-Lime Vinaigrette

Mains

MUSHROOM TORTELLINI (V)

Arugula, Balsamic Syrup, Sundried Tomato Pistou, and Parmesan Broth

BLACKENED SHRIMP & GRITS (GF)

Cheddar Grits, Bacon, Asparagus, Bell Pepper, and Texas Pete Butter

SEARED BEEF FILET (GF)

Everything Bagel Spiced Potato Fondant, Shaved Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$12 per person)

LEMON-BASIL AIRLINE

CHICKEN BREAST (GF)

Succotash, Roasted Onion Whipped Potatoes and Ham Velouté

BRAISED SHORT RIBS (GF)

Truffled Pommes Puree, Mélange of Roasted Mushrooms, Rainbow Carrots and a Bacon-Parmesan Jus

ROASTED DUCK BREAST

Apple Quinoa Salad, Blackberries, Savory Granola and Port Butter Sauce

CRISPY QUAIL BREAST

Bacon Cornbread, Sauteed Tuscan Kale, Pistachios, Peach Beurre Blanc and Red Pepper Coulis

Please choose your Dessert or Late Night Bites from pages 24 and 25.

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Crispy Quail Breast



Sticky Pork Belly



Roasted Duck Breast



Porcini Mushroom Crusted Lamb Loin (GF)

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Fall/Winter Seasonal Plated Menu

Please choose your Passed Hors D'oeuvres from page 10.

Starters

BACON-BOURSIN RAVIOLI

Leek, Pumpkin Seed-Sage Pistou and Sherry-Bacon Nage

GOAT CHEESE CORN BISQUE (V)

Peppadew Coulis, Oyster Mushrooms, Corn, Chervil, Lavash and Rosemary Brown Butter

BLACK KALE SALAD (V) (CN) (GF)

Pomegranate, Cabrales, Radicchio, Frisee, Dried Cranberries, Marcona Almonds and a Roasted Onion-Poppyseed Dressing

CUMIN ROASTED CARROTS (CN)

Benne Seeds, Carrot Tops, Savory Cashew Granola, Vietnamese Caramel

SEARED SCALLOP RAGOUT (GF)

Ragout of Sausage & White Beans and Shaved Lemon-Fennel Salad

Mains

SEARED SEA BASS (GF)

Crayfish-Spinach Risotto and Merlot Butter

BRAISED SHORT RIBS (GF)

Truffled Pommes Puree, Mélange of Roasted Mushrooms, Rainbow Carrots and a Bacon-Parmesan Jus

FIVE SPICED DUCK BREAST

Eggplant Bread, Pickled Cherry Hoisin, Yam Puree and Miso-Ginger Braised Bok Choy

ROASTED BABY ROOT VEGETABLES (V) (GF)

Crispy Parsnips, Watercress, Smokey Grapefruit Powder, Horseradish Tahini Bean Puree

PORCHETTA STYLE

STUFFED CHICKEN BREAST

Thyme-Rosemary-Garlic-Sage, Celery Leaves, Mushroom Bread Pudding, Caramelized Leeks and Celeriac-Apple Puree

SEARED BEEF FILET (GF)

Everything Bagel Spiced Potato Fondant, Shaved Asparagus-Mint-Sherry Salad and a Bone Marrow Sauce
(Additional \$12 per person)

Please choose your Dessert or Late Night Bites from pages 24 and 25.

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Searred Beef Filet



Porchetta Style Stuffed Chicken Breast



Searred Sea Bass (GF)



Goat Cheese Corn Bisque (V)



All Season Menu: Buffet or Plated Entrees

Chicken

LEMON CHICKEN (GF)

Roasted Fennel, Onion & Tomato

HONEY-CHIPOTLE GLAZED CHICKEN (GF)

Fresh Cilantro & Corn-Lime Salad

BLACKENED CHICKEN (GF)

Sherry-Bacon Creamed Corn & Parsley

MEDITERRANEAN CHICKEN (GF)

Tomato, Caper, Roasted Red Pepper, Feta,
& Lemon-Basil Beurre Blanc

ROSEMARY CHICKEN (GF)

Succotash & Ham Veloute



Beef & Pork

BRAISED SHORT RIBS (GF)

Pommes Puree, Rainbow Carrots & Natural Jus

GRILLED FLAT IRON STEAK (GF)

Asparagus & Herbed Butter

SLICED BISTRO STEAK (GF)

Caramelized Onion Gravy & Roasted Potato

BEEF TENDERLOIN FILET (GF)

Caramelized Onion Gravy & Roasted Potato

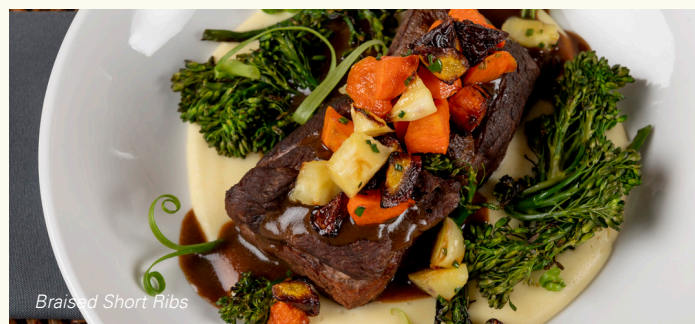
(Additional \$12per person) For Plated Dinners Only

BROWN SUGAR GLAZED PORK LOIN (GF)

Bacon-Mushroom Mèlange

SLICED PETITE TENDER (GF)

Bell Peppers & Chimichurri



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Seafood

CARMELIZED SALMON (GF)

Goat Cheese Polenta & Beet

ROASTED SALMON (GF)

Sweet Potato, Corn Maque Choux & Crispy Basil

GRILLED MAHI (GF)

Sundried Tomato Pistou & Wilted Spinach

HONEY & GARLIC SHRIMP (GF)

Jasmine Rice & Charred Broccolini

BLACKENED SHRIMP & CHEDDAR GRITS (GF)

Bacon, Bell Pepper, Scallion & Texas Pete Butter



Roasted Salmon

Vegetarian

COCONUT VEGETABLE CURRY (VG) (GF)

Crispy Garbanzo Bean, Cilantro & Jasmine Rice

APPLE & SAGE BUTTERNUT SQUASH

Almond, Crispy Kale & Cider Mustard Sauce (VG) (CN)

GNOCCHI (V) (CN)

Swiss Chard, Braised Mushroom, Pine Nut, Pecorino & Brown Butter Velouté



Coconut Vegetable Curry



Apple & Sage Butternut Squash

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All Season Menu: Buffet or Plated Sides

STARCHES

- Roasted Garlic Mashed Potatoes (GF) (V)
- Basil-Infused Mashed Potatoes (GF) (V)
- Rosemary Potatoes (VG) (GF)
- Whipped Potatoes with Roasted Onion & Parmesan (GF) (V)
- Herb Roasted Fingerling Potatoes (GF) (V)
- Candied Sweet Potatoes (GF) (V)
- Sweet Potato, Corn, Spinach & Pancetta Hash (GF)
- Smokey Cheddar Grits (GF) (V)
- Mushroom Risotto Cakes
with Goat Cheese & Arugula (GF) (V)
- Wild Rice Pilaf with Mirepoix (GF) (V)
- Quinoa with Roasted Mushrooms, Asparagus
& Scallion Dressing (GF) (V)
- Baked Mac & Cheese with Herbed Breading (V)
- Bowtie Mac & Cheese with Roasted Basil Tomato Cream
& Mozzarella (V)

VEGETABLES

- Grilled Vegetables with Garlic Oil (VG) (GF)
- Charred Broccolini
with Chili-Molasses Vinaigrette (VG) (GF)
- Roasted Brussels Sprouts with Apple & Bacon (GF)
- Green Beans with Toasted Almonds (GF) (V) (CN)
- Grilled Asparagus with Lemon & Tasso Ham (GF)
- Southern Green Beans (GF)
- Southern Collard Greens (GF)
- Sherry-Bacon Creamed Corn (GF)
- Creamed Spinach (GF) (V)
- Roasted Root Vegetables (VG) (GF)
- Roasted Rainbow Carrots (VG) (GF)



Mushroom Risotto Cakes



Roasted Brussels Sprouts

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Stations: Grazing Tables

Cheese Displays

BAKED BRIE EN CROUTE (V)
Fruit Jam, Rustic Crackers & Crostini

CHARCUTERIE & CHEESE
Cured Meats, Assorted Cheeses, Spicy Mustard, Honey,
Dried Fruits, Olives, Rustic Crackers & Crostini

FRUIT & CHEESE (V) (CN)
Assorted Cheeses, Nuts, Fresh Fruit with Vanilla Greek Yogurt,
Rustic Crackers & Crostini

Hot Dips

CREAMY ELOTE
GRILLED CORN DIP (V) (GF)
Corn Tortillas

SPINACH ARTICHOKE DIP (V)
Grilled Pita & Crostini

BUFFALO CHICKEN DIP
Blue Cheese, Pita & Crostini

CRAB DIP
Grilled Pita & Crostini



Charcuterie & Cheese

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Chef Attended Stations

PASTA STATION

- Marinara & Alfredo Sauces, Mini Penne & Farfalle Pasta, Grilled Chicken & Meatballs, Olives, Roasted Tomatoes, Spinach, Roasted Mushrooms, Artichoke Hearts, Onions, Peppers, Olive Oil Parmesan & Pesto. Served with Garlic Bread

TACO STATION

- Tinga Chicken & Carnitas served with available toppings of Cumin Dusted Black Beans, Corn & Cotija Salsa, Fresh Chili Peppers, Salsa Rojo, Pico de Gallo, Candied Red Cabbage & Fresh Limes. Served with Queso, Guacamole, Tortilla Chips & Flour Tortillas

SHRIMP & GRITS STATION

- Blacked Shrimp & Cheddar Grits served with toppings of Roasted Mushrooms, Roasted Tomatoes, Bacon, Tasso Ham, Scallions, Cheddar Cheese, Spinach & Assorted Hot Sauces

OYSTER SHUCKING STATION

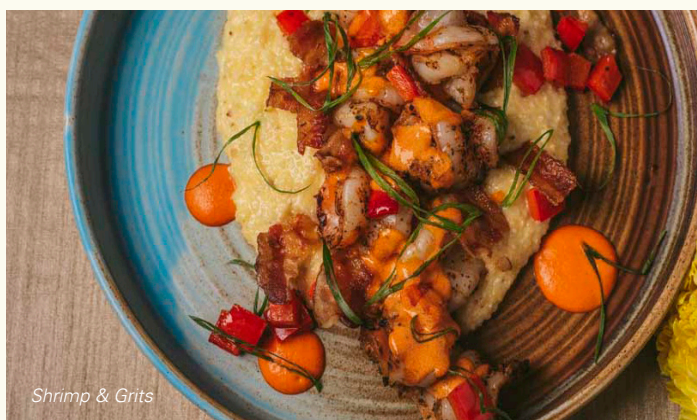
- Oyster Bar with Two Shuckers. Accompanied with Cocktail Sauce, Hot Sauce, Lemon Wedges, Cucumber Mignonette, Saltines, Arugula, Lemon, Horseradish, and Pesto

CHINESE TAKE OUT STATION

- Lo Mein Noodles, Spicy Garlic Miso Sauce, Chicken Breast, Daikon Radish, Napa Cabbage, Cilantro & Carrot Salad
- Fried Rice with Shrimp, Soybeans, Eggs, Scallions, Sesame Seeds, Carrots, Onions, Fermented Enoki Mushrooms Served in Chinese Takeout Containers

CARVING STATIONS

- Brown Sugar Glazed Pork Loin
Bacon-Apple Chutney & Yeast Rolls
- Bacon Wrapped Turkey
Cranberry-Apple Jam & Yeast Rolls
- Herbed Rubbed Bistro Steak
Horseradish Cream & Yeast Rolls
- Sesame Crusted Tuna
Wasabi, Soy Sauce & Pickled Ginger (served rare)
- Garlic Rubbed Prime Rib
Horseradish Cream & Yeast Rolls
- Pepper Crusted Beef Tenderloin (Additional \$12pp)
Balsamic Tomato Aioli, Mustard & Yeast Rolls



Shrimp & Grits



Prime Rib

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Action Stations

ANTIPASTO STATION

- Artichokes, Black Olives, Sun Dried Tomatoes, Feta Cheese & Fresh Herbs
- Brussel Sprouts Agrodolce, Shallots & Red Wine Gastrique
- Marinated Ciliegine Mozzarella and Tomatoes, EVOO & Fresh Herbs

GRILLED VEGETABLES

- Zucchini, Bell Peppers, Squash, Eggplant, Portobello Mushroom & Whipped Feta

COLD SALADS

- Pasta Salad with Roasted Red Peppers, Pepperoni, Pickled Peppers, Cheese Cubes & Vinaigrette
- Cucumber Salad with Mint, Basil & Pickled Red Onions
- Quinoa Salad with Roasted Mushrooms, Asparagus & Scallion Dressing

PETITE SALADS: SPRING & SUMMER

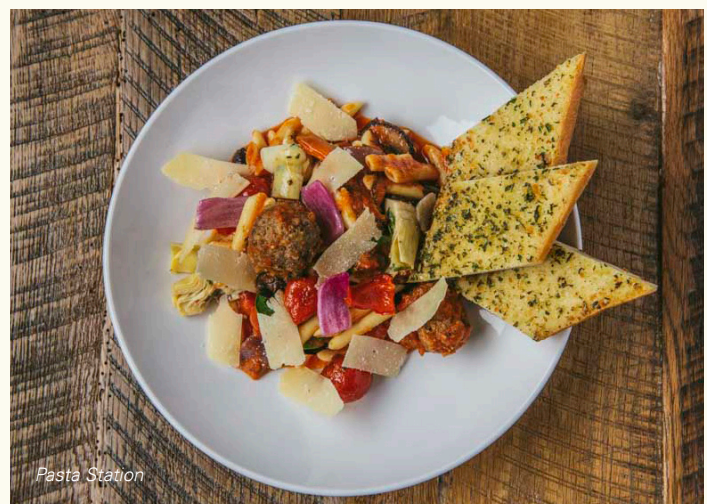
- Berry Salad with Mixed Greens, Strawberry, Blueberry, Crumbled Goat Cheese & Champagne Vinaigrette (V) (GF)
- Mixed Green Salad with Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing (V) (GF) (CN) served in stemless martini glasses

PETITE SALADS: FALL & WINTER

- Harvest Bitter Greens Salad with Endive, Radicchio, Watercress, Apple, Bacon, Candied Peanuts & Maple-Sherry Vinaigrette (GF) (CN)
- Roasted Beet Salad with Mixed Greens, Goat Cheese, Spiced Walnut & Citrus-Honey Vinaigrette (V) (GF) (CN) served in stemless martini glasses

CHILLED SEAFOOD TOWER

- Shrimp Cocktail, Oysters on the Half Shell, Tuna Poke & Smoked Salmon with Pickled Vegetables, Horseradish, Cocktail Sauce, Hot Sauces, Capers, Lemon, Cucumber Mignonette, Saltines & Rustic Crackers



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Action Stations

DROP BISCUIT STATION

Buttermilk, Sweet Potato, & Chive Biscuits
Tasso Gravy & White Peppercorn Gravy
Bacon-Tomato Jam, Fruit Jams, Honey, Hot Sauces
& Sorghum Butter

POTATO BAR

Choose Two:
Garlic Mashed, Sweet Potato or Baked Potato
Bacon, Cheddar Cheese, Blue Cheese Fondue,
Green Onions, Gravy, Sour Cream, Broccolini,
Brown Sugar, Marshmallows, Pecans,
Maple Syrup, Honey Butter

FRY BAR

Choose One:
French Fries or Tater Tots
Bacon, Sour Cream, Green Onions, Jalapeños,
Spicy Ketchup, Mustard, & Cheese Sauce

SLIDER BAR

Fried Chicken Sliders, Beef Sliders with Smoked Gouda,
Black Bean & Corn Sliders. Served on Brioche Bun Choice
of Lettuce, Tomatoes, Red Onion, Ketchup, Russian
Dressing, Preserved Lemon Aioli, House Made Pickles,
Spicy Mustard, Mayonnaise

POUTINE BAR

French Fries, Ashe County Cheese Curds, Duck Gravy,
Cracklings, Herbed Aioli, Scallions, Onion Straws,
Bacon, Spicy Ketchup, Sour Cream & Shredded Cheese

MAC & CHEESE BAR

Elbow Macaroni in a White Cheese Béchamel
Green Onions, Bacon, Green Peas, Sautéed Mushrooms,
Garlic Bread Crumbs, Blistered Tomatoes & Hot Sauce



Mac N Cheese Bar



Poutine Bar

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Petite Desserts

Passed, Plated or Stationed

CHOCOLATE MOUSSE CUPS (GF)

Whipped Chocolate in a Chocolate Cup

MINI PECAN PIES (V) (CN)

Bourbon, Caramel & Whipped Cream

MINI CHOCOLATE CHESS PIE (V) (CN)

Candied Pecans & Whipped Cream

MINI BUTTERMILK PIE (V)

Gingersnap Crumble & Strawberries

SPICED APPLE TART (V)

Mascarpone & Salted Caramel

CARDAMOM PANNA COTTA (V)

Orange Sable Crumble & Clementine Jam

ICE CREAM COOKIE SANDWICHES (V)

Ice Cream Sandwiched Between Soft Baked Cookies
Assorted Flavors

CHURROS

Served Hot with Cinnamon Sugar

WHIPPED TIRAMISU SHOOTER (V)

Chocolate Cake, Espresso Beans & Chocolate Sauce

STRAWBERRY SHORTCAKE SHOOTER (V)

Whipped Cream & Basil

BANANA PUDDING SHOOTER (V) (CN)

Vanilla Genoise, Candied Pistachios & Chantilly

WHITE CHOCOLATE CHEESECAKE SHOOTER

Meyer Lemon Marmalade & Matcha Tuile (V)

PRALINE POUNDCAKE SHOOTER (V) (CN)

Candied Whipped Sweet Potatoes, Caramel & Spiced Pecans

Plated Desserts

APPLE & PORT SOAKED

RAISIN GALETTE (V)

Fig Caramel & Vanilla Bean Ice Cream

ORANGE SCENTED

CHOCOLATE CHESS PIE (V) (CN)

Grand Marnier Buttercream, Cinnamon
& Toasted Coconut

PARSNIP & BUTTERMILK TART (V) (CN)

Roasted Apple Butter, Toasted Pecans & Rosemary Syrup

WHIPPED CHEESECAKE (V)

Peach Coulis, Macerated Berries & Graham
Cracker-Honey Crust

VANILLA GENOISE (V) (CN)

Banana Pudding, Pistachios-Vanilla-Brown-Sugar Crumble,
White Chocolate Ganache and Chantilly

BUTTERMILK TART (V)

Ginger Snaps & Strawberries

ALMOND CORNMEAL CAKE

Meyer Lemon Curd, Torched Italian Meringue,
Raspberry Melba and Black Berry Coulis

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Late Night Bites

Passed

LOADED TOTS ^(GF)

Cheese Sauce, Bacon & Jalapeños

GOAT CHEESE BEIGNETS ^(V)

Hot Honey

PRETZEL BITES ^(V)

Mustard Beer Cheese & Maldon Salt

CHICKEN CORN DOGS

Cauliflower Ranch

MINI PIZZA BAGELS

Fontina Cheese Fondue, Leeks, Oyster Mushrooms & Prosciutto

BEEF SLIDERS

Smoked Gouda, Tomato, Onion, Lettuce & Russian Dressing

BLACK BEAN & CORN SLIDERS ^(V)

Arugula, Tomato & Spicy Mayo on a Brioche Bun

FRIED CHICKEN SLIDERS

Crispy Pickle Brined Chicken Breast, Pickles, Preserved Lemon Aioli on a Brioche Bun

MILK & COOKIES

Warm Chocolate Chip Cookies & Cinnamon Sugar Cookies Served with a Chilled Shot Glass of Milk

ICE CREAM COOKIE SANDWICHES ^(V)

Assorted Ice Cream Flavors Sandwiched Between Assorted Flavors of Soft Baked Cookies

CHURROS

Served Hot with Cinnamon Sugar

Stationed

FRY BAR

French Fries or Tater Tots *(Choose One)*
Cheese Sauce, Blue Cheese Crumbles, Bacon, Sour Cream, Green Onions, Jalapeños, Spicy Ketchup, Mustard, & Green Onions

SLIDER BAR

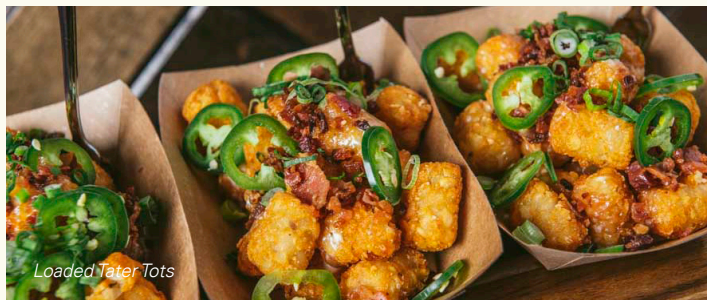
Fried Chicken Sliders, Beef Sliders with Smoked Gouda, Black Bean & Corn Sliders. Served on Brioche Bun Choice of Lettuce, Tomatoes, Red Onion, Ketchup, Russian Dressing, Preserved Lemon Aioli, House Made Pickles, Spicy Mustard, Mayonnaise

CHINESE TAKEOUT STATION

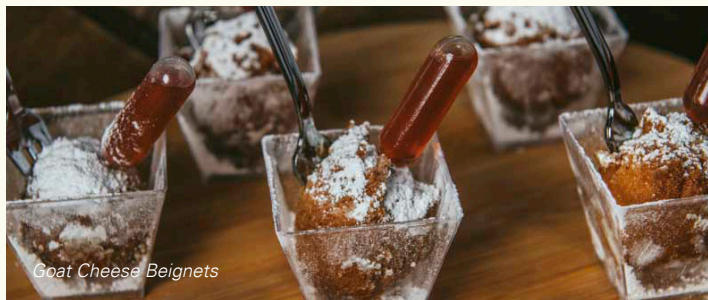
- Lo Mein Noodles, Spicy Garlic Miso Sauce, Chicken Breast, Daikon Radish, Napa Cabbage, Cilantro & Carrot Salad
- Fried Rice with Shrimp, Soybeans, Eggs, Scallions, Sesame Seeds, Carrots, Onions, Fermented Enoki Mushrooms Served in Chinese Takeout Containers

DONUT FLAMBÉ STATION

Glazed Donuts Sautéed in Caramel Sauce & Chocolate Sauces with Sautéed Bananas Foster in a Cinnamon Butter Sauce



Loaded Tater Tots



Goat Cheese Beignets

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Bar Packages

THE WOLFE - \$9PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
Sodas

THE GROVE - \$10PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
House Spirits
Sodas, Mixers & Garnishes

THE PULLEN - \$12PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
Call Spirits
Sodas, Mixers & Garnishes

THE ADAMS - \$14PP/PER HOUR

4 Beer Selections: 2 Domestic/Import & 2 Craft
4 Wine Selections
Top Shelf Spirits
Sodas, Mixers & Garnishes

SOFT BEVERAGE PACKAGE

Hot Beverage Bar - \$4pp
Hot Coffee (Regular & Decaf) & Assorted Hot Teas with Sugar, Cream & Flavored Syrups

Winter Hot Beverage Bar - \$7pp
Hot Chocolate, Hot Cider & Hot Coffee with Marshmallows, Cinnamon Sticks, Peppermint Sticks, Sugar, Cream and Flavored Syrups

Old Fashioned Soda Bar - \$7pp
Assorted Bottled Sodas with Striped Paper Straws

Mocktails - \$8pp (*\$6pp if an add on*)
Assorted Non-Alcoholic Cocktails from our Cocktail Menu

Soft Beverages - \$7pp
Lemonade, Iced Tea (Sweet & Unsweet), Water & Sodas (Coke, Diet Coke, Sprite & Ginger Ale)

OPTIONS

VIP Suite Bubbly - \$35pp
Prosecco, OJ, Bottled Water & Assorted Light Alcoholic Beverages

Specialty Cocktail - \$15pp (*\$8pp if an add on*)

Champagne Toast - \$5pp

Cash Bar: \$500 Setup Fee (House minimums still apply)
**All Bar Packages are Subject to Service Fee, Staffing & Taxes.*





Bar Menu

Beer

DOMESTIC & IMPORT

Blue Moon
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling
Corona
Heineken
Stella Artois

CRAFT

Bull City Ciderworks Off Main (GF)
Lonerider Shotgun Betty Hefeweizen
Raleigh Brewing First Squeeze,
Blood Orange Wheat Ale
Oskar Blue's Dale's Pale Ale
Trophy Wife Session IPA
Trophy Husband Witbier
White Street Kolsch
White Claw (GF)

Wine

WHITE

Pinot Grigio
Chardonnay
Sauvignon Blanc
Riesling

RED

Cabernet Sauvignon
Pinot Noir
Malbec
Merlot

ROSÉ

Still or Sparkling Rosé

SPARKLING

Brut
Prosecco

Spirits

GROVE

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Sauza Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey

PULLEN

Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Jose Cuervo Silver Tequila
Maker's Mark Bourbon
Crown Royal Whisky
Dewar's White Scotch

ADAMS

Grey Goose Vodka
Bombay Sapphire Gin
Kraken Spiced Rum
1800 Silver Tequila
Woodford Bourbon
Jameson Irish Whiskey
The Macallan 12 Year Scotch

*Custom Beer & Wine Menu available upon request.

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Bar Menu

Signature Cocktails

MOSCOW MULE

Vodka, Ginger Beer, Fresh Lime

BASIL LEMONADE

Vodka, Basil Simple Syrup, Lemonade

FRENCH 75

Gin, Lemon, Simple Syrup, Sparkling Wine

CRANBERRY SPRITZER

Vodka or Gin, Cranberry Juice,
Rosemary Simple Syrup, Soda

HARVEST THYME

Peach Vodka, Spiced Apple Cider Reduction,
Dry Sparkling Cider, Thyme Simple Syrup

OLD FASHIONED

Bourbon, Sugar, Bitters & Orange

KENTUCKY MULE

Bourbon, Ginger Beer, Fresh Lime

STRAWBERRY MOJITO

White Rum, Lime, Simple Syrup, Fresh Fruit Purée, Mint

JALAPEÑO MARGARITA

Tequila, Lime Juice, Orange Liqueur, Jalapeño Simple
Syrup, Sweet & Salty Rimmed Glass, Fresh Jalapeño

Specialty Cocktail Station

BUBBLY BAR

Brut & Prosecco with Orange Juice, Cranberry Juice,
Mango Juice, Peach Puree, Strawberries & Raspberries.

BOURBON TASTING BAR

Three Premium Bourbon Tastings Paired
with Artisan Cheese & Videri Chocolates





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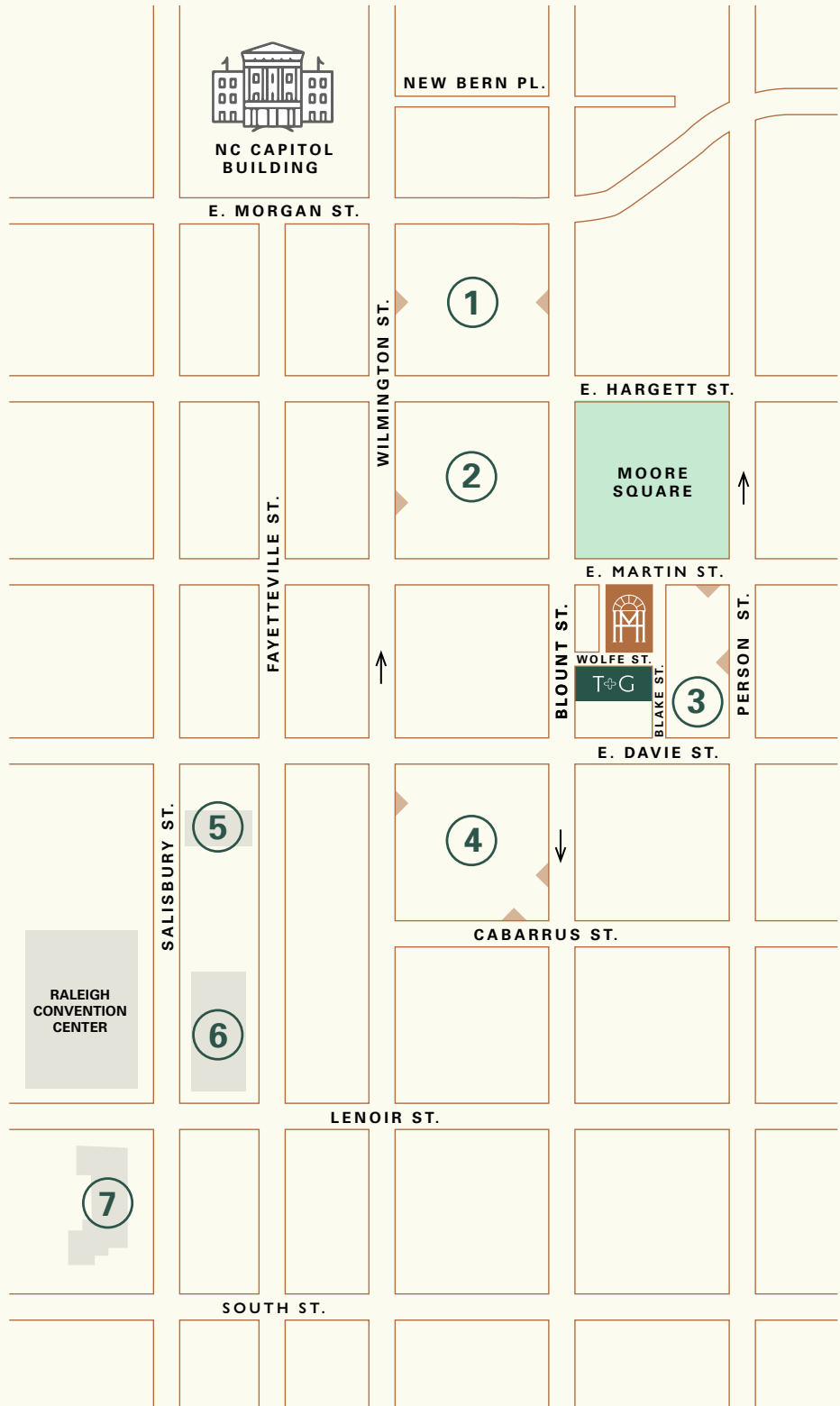
PARKING DECKS

- ① Wilmington Station Deck
117 S. Wilmington St.
- ② Moore Square Deck
233 S. Wilmington St.
- ③ City Market Lot
230 E. Martin St.
- ④ City Center Deck
429 S. Wilmington St.

▶ Indicates Entrances to Parking Deck

HOTELS

- ⑤ Sheraton
421 S. Salisbury St.
- ⑥ Raleigh Marriott City Center
500 Fayetteville St.
- ⑦ Residence Inn
616 S. Salisbury St.

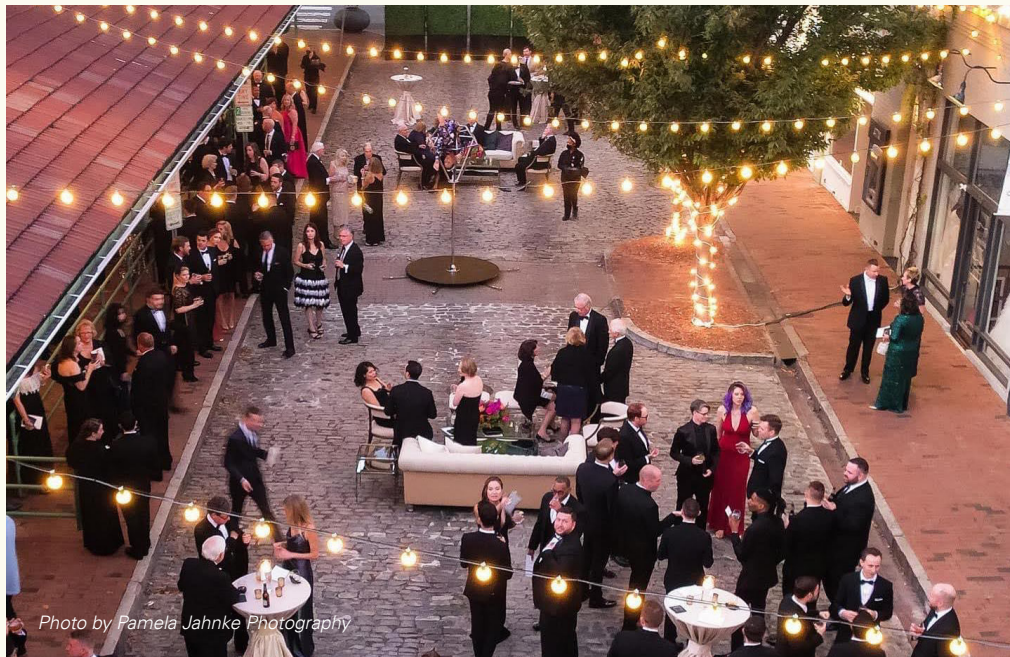




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CITY MARKET

DOWNTOWN RALEIGH



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