

Our Dining Plan comes complete with breakfast, lunch, evening appetizers during cocktail hour, and dinner. Additionally, guests are invited to enjoy our complimentary snack bar & beverage station located in the main house for the duration of their stay.

BREAKFAST

Wake up to fresh brewed coffee, a selection of Rishi organic hot teas and hot cocoa at 7:00 am. At 8:30 am you will be treated to a farm-to-table breakfast buffet in the main house dining room. Breakfast is served until 10:00 am.

Our chef-selected preset menu includes:

Assorted Cereals, Granola, Oatmeal, and Yogurt
Seasonal Fresh Fruits and Berries
Fresh Baked Breakfast Cake
Signature Egg Dish or Fluffy Scrambled Eggs featuring Local Farm Eggs
Oven Roasted Potatoes, Potato Casserole, or Pancakes with Maple Syrup
Crispy Bacon or Maple Sausage Links
Southern Biscuits & Gravy, Butter Croissants, Fresh Breads with Homemade Jams and Butter
Fresh Brewed Coffee, Hot Cocoa, Rishi Organic Hot Teas
Orange Juice, Whole Milk, Soft Drinks & Bottled Water

Breakfast is included in the dining plan for on-site guests and is available to off-site guests for \$19 per guest per meal.

LUNCH

Guests are welcome to enjoy our bountiful lunch buffet served in the main house dining room from 12:30 pm to 2:00 pm.

Our chef-selected preset menu includes:

Chef's Specialty Sandwich or Entrée
Mixed Greens Salad with House Dressing
Seasonal Pasta Salad or Soup of the Day
Assortment of Kettle Chips
Freshly Baked Cookies and Sweets
Lemonade, Sweet & Unsweet Tea, Soft Drinks and Bottled Water

Lunch is included in the dining plan for on-site guests and is available to off-site guests for \$19 per guest per meal.

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BRUNCH

Allow your guests to sleep a little later and combine breakfast and lunch into a fabulous brunch. Guests are welcome to enjoy our simple "Early Riser" breakfast from 8:30am until 10:00am followed by our signature brunch buffet served in the main house dining room from 10:00 am to 1:00 pm.

Our Preset Brunch Menu Includes:

Seasonal Fruit Salad
 Seasonal Veggie Frittata
 Field Greens Salad with House Dressing
 Shrimp and Cheddar Grits
 Potato Casserole
 Honey Glazed Spiral Ham
 Fresh Baked Croissants with Homemade Jams and Butter
 From Scratch Scones or Breakfast Cake
 Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas,
 Orange Juice, Sweet & Unsweet Tea, Soft Drinks & Bottled Water

Early Riser Breakfast Includes:

Assorted Cereals, Granola, Oatmeal, and Yogurt
 Seasonal Fresh Fruits and Berries
 Fresh Baked Breakfast Cake
 Fresh Breads with Homemade Jams and Butter
 Fresh Brewed Coffee, Hot Cocoa, Rishi Organic Hot Teas
 Orange Juice, Whole Milk, Soft Drinks & Bottled Water

Included for your Wedding Day Brunch is our complimentary Bloody Mary & Mimosa Station including Zin Zang Bloody Mary mix, tomato and orange juices, olives, pickles, celery, lemons, limes, hot sauces, Worcestershire sauce, fresh horseradish, salt & pepper. Champagne and vodka provided by the wedding couple. You're welcome to add on the Bloody Mary & Mimosa station to additional mornings for \$145 each.

A full day on the estate is required for Brunch.

Brunch is included in the dining plan for on-site guests and is available to off-site guests for \$19 per guest per meal.

DINNER

Gather together with your family and friends for an evening of celebration. Dinner is preceded by a cocktail hour featuring our chef-selected appetizer display and a self-service bar and beverage station. Work directly with our culinary team to plan the perfect meals through our culinary consultations. Select from our signature theme menus or create an elegant celebration feast from our a la carte dinner menu. You are welcome to make side item substitutions on our themed menus. You are welcome to add side or entree items for an additional fee. Please inquire.

Themed Dinners

Select from the following menus:

Smokey Mountain Barbecue

A Hawkesdene signature, slow-cooked on our Lang wood-fired barrel smoker: Beef Brisket and Pulled Pork. Served with Potato Salad, Cole Slaw, BBQ Baked Beans, Yeast Rolls and house-made BBQ sauces. Finish with our chef's dessert.

Due to significant preparation and cook time, a full day on the estate is required for the Smokey Mountain BBQ.

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Low Country Boil (*maximum of 60 guests*)

Gather your closest family and friends, roll up your sleeves and feast on an abundance of Jumbo Tiger Shrimp, Snow Crab Legs, Mussels, Baby New Potatoes, Corn on the Cob and Andouille Sausage steamed together in our spicy homemade broth. Served with Coleslaw, Watermelon, Jalapeño Corn Bread, Drawn Butter, Fresh Horseradish, Kickin' Cocktail Sauce and Fresh Lemon wedges. Finish with our chef's dessert. Additional side or entree items may be added for an additional fee. Please inquire.

Southern Comfort

Treat your guests to a comforting meal and warm southern hospitality with this modern southern comfort menu. Hearty Garden Salad with House Ranch, Grilled Carolina Pork Tenderloin, Broiled Local Trout, Roasted Red Pepper Mac & Cheese, Kickin' Collard Greens and Sweet Southern Cornbread. Finish with our chef's dessert.

Italian ala Hawkesdene

An Italian Feast consisting of a Mixed Green Salad with Italian Vinaigrette, Spinach & Ricotta Lasagna, Penne Pasta & house-made Marinara, House Meatballs, Italian Sausage with sautéed onions & peppers, and Garlic Bread. Finish with our chef's dessert.

Mexican in the Mountains

Our creative spin on delicious Mexican cuisine including Chopped Beef & Chicken, Sautéed Onions & Peppers, Spanish Rice, Mexican Corn, Refried Beans, Homemade Pico de Gallo, Salsa, Fresh Guacamole, Chopped Lettuce, Shredded Monterey Jack Cheese, Sour Cream, served with Flour & Corn Tortillas. Finish with our chef's dessert.

SELF-SERVICE BAR & BEVERAGE STATION

A completely stocked and managed self-service bar is set up each night prior to dinner and will stay set up all night long. The beverage station includes an unlimited selection of nonalcoholic beverages including Coca Cola, Diet Coke, Sprite, bottled water, club soda, tonic water, ginger ale, orange juice and cranberry juice. Sliced lemons & limes, olives, ice, glassware and bar supplies are provided and additional bar supplies are available by request. Beer, wine, champagne and spirits are provided by the wedding couple and managed by our staff. Bartending service is included at the wedding reception and is available at the other evening meals for \$125 per hour with a 3-hour minimum.

SNACK BAR & BEVERAGE STATION

All of your guests are welcome to enjoy our complimentary Snack Bar & Beverage Station located in the main house and stocked with an unlimited supply of sweet & salty snacks, fresh fruit, soft drinks, bottled water, fresh brewed coffee, hot cocoa, and a selection of Rishi organic herbal hot teas.

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A la Carte Menu

Salad

(Select One)

Mixed Green Salad with Bountiful Vegetables & Balsamic Vinaigrette

Hearty Garden Salad with Shredded Cheddar, Crispy Bacon & House-made Herb Ranch Dressing

Hawkesdene Caesar Salad with Shaved Parmesan, House Dressing & Croutons

Strawberry Goat Cheese Salad with Baby Spinach, Shaved Red Onions & Creamy Poppyseed Dressing

Traditional Greek Salad with Cucumber, Peppercinis, Kalamata Olives, Roasted Red Peppers, Feta Cheese and Greek Vinaigrette

Protein

(Select Two)

Roasted Carolina Mountain Trout with Lemon Butter & Fresh Herbs

Glazed Cedar Plank Salmon

Seasoned Carolina Pork Tenderloin with Ground Mustard Au Jus

Grilled Flank Steak with House Balsamic Steak Sauce

Honey-Balsamic Grilled Chicken & Fresh Herbs

Roasted Chicken Breast marinated in Lemon, Garlic & Garden Herbs

Herb Roasted Beef Tenderloin with Rosemary Au Jus, +\$4 per guest.

Vegetable Side

(Select Two)

Roasted Seasoned Green Beans

Baked Summer Squash layered with fresh Parmesan

Roasted Asparagus with Fresh Lemon

Broccoli Roasted in Garlic Butter

Maple Glazed Carrots

Balsamic Honey Brussel Sprouts

Roasted Parmesan Creamed Corn

(Continues)



Side Starch

(Select One)

Roasted Fingerling Potatoes with Garlic & Rosemary

Hawkesdene Signature Smashed Potatoes

Maple Sweet Potato Mash

Baked Potatoes with Herb Creme Fresh

Creamy Au Gratin Potatoes

Three-Cheese Ravioli with Creamy Basil Pesto or House Marinara

House Mac & Cheese

Dinner also includes: Artisan Bread and Herb Butter

All food items are subject to slight modifications due to seasonality, availability and freshness at chef's discretion.