

TOBACCO ROAD CATERING AND EVENT MENUS



Thank you for considering Tobacco Road for your big event! The following pages provide details on our food options, with flexible choices including seated dinner menus, buffets and a la carte options that work great as appetizers or finger foods for cocktail-style events.

We realize this can be overwhelming so please do not hesitate to ask a member of our events team for clarification, or we can also create a suggested menu for you within your budget. We will provide a draft of your menu to review with details on total cost so that you can request changes as needed until it is time to submit your menu to our chef (at least one week before your event).

TOBACCO ROAD



CATERING & EVENT MENUS

Signature Buffets

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SIGNATURE BUFFETS

Mangum Street Buffet

\$25 PER PERSON
BEVERAGES NOT INCLUDED

Salad (Choose 1)

- Farm Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Seasonal Fruit Salad

Entrees (Choose 2)

- St. Louis Style Pork Ribs
- Country Fried Chicken
- Grilled Salmon
- Grilled BBQ Chicken
- Mac n Cheese

Sides (Choose 3)

- Garlic Smashed Red Potatoes
- Collard Greens
- Potato Salad
- Macaroni Salad
- Roasted Vegetables

Environ Way Buffet

\$28 PER PERSON
BEVERAGES NOT INCLUDED

Salad (Choose 1)

- Farm Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Seasonal Fruit Salad

Entrees (Choose 2)

- Petite Beef Tenderloin Medallions
- Seasonal Vegetarian Pasta
- Shrimp and Grits
- Grilled BBQ Chicken
- Grilled Salmon

Sides (Choose 3)

- Garlic Mashed Potatoes
- Collard Greens
- Potato Salad
- Roasted Vegetables
- Macaroni Salad

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Buffet Entrees

PRICED PER PERSON
MINIMUM OF 15 OF EACH ENTRÉE

Grilled BBQ Chicken

\$16

Ashley Farms chicken thighs grilled with our house-made BBQ sauce. Choice of two sides.

Mac n Cheese

\$8

Country ham, creamy three cheese blend.

Grilled Salmon

\$19

Pan Roasted and topped with pineapple salsa. Choice of two sides.

Petite Beef Tenderloin Medallions

\$22

Topped with mushroom gravy and served with two sides.

St. Louis Style Pork Ribs

\$18

Dry rubbed ribs cooked slowly and basted with our house-made BBQ sauce. Choice of 1 side.

Fried Chicken

\$16

Quartered and dredged in seasoned flour and served with two sides.

Butternut Squash Pasta

\$12

Roasted butternut squash, grape tomatoes & spaghetti tossed with browned butter & crushed Marcona almonds topped with pecorino cheese

Shrimp & Grits

\$16

Jumbo shrimp sauteed with Tasso ham and red & green bell peppers smothered in a smoked tomato gravy, served over white pepper jack grits.

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South of The Border Fajita Buffet

\$18 PER PERSON
BEVERAGES NOT INCLUDED.

Choose 2

- Grilled Chicken
- Blackened Chicken
- Marinated Steak
- Sautéed Shrimp *\$2 Extra*
- Blackened Shrimp *\$2 Extra*

Served with Sautéed Peppers, Caramelized Onions, Shredded Pepper Jack Cheese, Salsa, Jalapenos, Sour Cream, Assorted Hot Sauces, Black Beans and Rice, and Corn Tortillas.

Classic Southern Barbecue Buffet

\$22 PER PERSON

Eastern NC style pulled BBQ pork and BBQ chicken (bone-in) with corn bread and honey butter.

Choose 4

- Corn on The Cob
- Potato Salad
- Cole Slaw
- BBQ Baked Beans
- Tomato Cucumber Salad
- Corn Pudding
- Collard Greens

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DISPLAYS, DIPS, AND ADD-ONS

Minimum 15 guests except as otherwise noted

Garden Veggie Display

\$7 PER PERSON

Generous assortment of seasonal veggies from the farmer's market, served with scratch-made green goddess dressing.

Fruit And Cheese Platter

\$9 PER PERSON

Seasonal fruits, assorted local crackers and local artesian cheeses

North Carolina Antipasto Display

\$14 PER PERSON

An assortment of a salamis and Italian meats, local artesian cheese and crackers. Roasted red peppers, marinated artichoke hearts, marinated tomatoes, assorted olives, pickled vegetables and assorted mustard

Triangle Hot Dog Bar

\$9 PER PERSON

North Carolina produced quarter-pound all beef hot dogs, locally made rolls, chili, coleslaw, sauerkraut, BBQ baked beans, and assorted condiments.

Baked Potato Bar

\$8 PER PERSON

Served with butter, sour cream, bacon, green onions, pimento cheese, chili, candied jalapenos, and chopped green olives.

Nacho Bar

\$9 PER PERSON

Our signature nachos served buffet style. Comes with homemade tortilla chips, slow braised black beans, chipotle ground beef, warm queso sauce, lettuce, tomatoes, salsa, sour cream, jalapenos, and assorted hot sauces.

Carving Station

*MINIMUM 50 GUESTS. \$50 FEE FOR CARVER.

Pork loin: oven roasted and served with silver dollar rolls, homemade cranberry sauce, caramelized onions, pork jus, and assorted condiments.

\$18 PER PERSON

Beef tenderloin: Certified Angus Beef served with silver dollar rolls, horseradish sauce, caramelized onions, beef jus and assorted condiments.

\$20 PER PERSON

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Scratch-Made Dips

\$6 PER PERSON

Minimum 15 guests

Pimento cheese with assorted crackers and vegetables

Caramelized onions, bacon and gruyere & toast points Sausage dip with tortilla chips

Crunchy pickle dip & homemade pita chips

House-made hummus topped with tomatoes, red onions, parsley and olive oil. Served with seasonal veggies.

Salsa with tortilla chips \$3

Sides

\$4 PER PERSON

Minimum 15 guests

Farm Salad

Potato Salad

Pasta Salad (Vinegar Based)

Cucumber and Tomato Salad

Garlic Smashed Red Potatoes

Cheddar Mac Pasta Salad

Roasted Vegetables

Collard Greens

Desserts

Minimum order 15 pieces

Chocolate Mousse Cups \$3 EACH

Mini Cheesecakes \$3 EACH

Apple Pie Wonton Cups \$2 EACH

Seasonal Fruit Cobbler \$4 EACH

Jumbo Assorted Cookies \$2 EACH

Caramel Pecan Pie Bites \$2 EACH

Lemon Bars \$3 EACH

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FINGER FOODS & HORS D'OEUVRES

MINIMUM ORDER OF 20 PIECES PER SELECTION

\$2 Per Piece

Sun-dried Tomato & Ricotta Crustini

Seasoned ricotta topped with sun-dried tomato pesto.

Southern Style Deviled Eggs

Served spicy and topped with pork rinds.

Balsamic Garlic Mushroom Skewers

Grilled whole mushrooms marinated with balsamic, soy, and garlic.

Wedge Salad Skewers

Topped with blue cheese and bacon.

Strawberry & Goat Cheese Crustini

Topped with balsamic glaze.

Cucumber Hummus Bites

Chicken Wings

Buffalo, BBQ, or Hot Honey

Chicken Salad Sliders

Southern style with shredded lettuce and sliced tomato.

Tomato Bruschetta Crustini

Diced tomatoes, roasted garlic, basil, and extra virgin olive oil.

Mini Impossible Burgers (\$4)

Topped with smoked 1000 island.

Caprese Skewers

Grape tomatoes, fresh mozzarella, balsamic glaze and pesto mayo.

Mini BBQ Sliders

Topped with spicy slaw.

Buffalo Chicken Meatballs

Topped with blue cheese dressing.

Caramelized Onion And Bacon Crustini

Topped with basil pesto mayo.

\$3 per Piece

Maple Chili Beef Skewers

Topped with garlic mustard.

Honey Stout Glazed Chicken Skewers

Ashley Farms chicken thighs marinated and grilled.

Mini Cheeseburger Sliders

Topped with grilled onions and cheddar cheese.

Pickled Shrimp

A Southern favorite. Jumbo shrimp marinated in vinegar & citrus.

Shrimp And Grits Shooters

Chorizo sausage, bell peppers and cheddar grits.

Crab And Cheddar Wontons

NC blue crab baked in a wonton cup.

Southern Louisiana Cajun Shrimp Skewers

Topped with chipotle aioli.

Beef Tenderloin Crustini

Topped with whipped goat cheese & basil pesto.

Mini Lump Crab Cake

Topped with jalapeno tartar sauce.

Mini Bison Burgers

Topped with goat cheese and roasted tomatoes.

Smoked Salmon

Topped with cream cheese mousse and "award winning" local pepperjelly.

Roast Beef Sliders

Topped with horseradish cream & caramelized onions.

Buffalo Chicken Eggrolls

Chicken, pepper jack cheese, scallions & buffalo sauce wrapped in a crispy wrapper. Served with sun dried tomato bleu cheese sauce.

TOBACCO ROAD



LARGE PARTY SEATED LUNCH & DINNER MENUS

East 54 Menu

\$20 PER PERSON

INCLUDES SOFT DRINKS AND ICED TEA.

Salad (Choose 2)

Farm Salad
Caesar Salad
Chopped Salad

Entrees (Choose 4)

The Burger
Tobacco Road Cheesesteak
Wolfpack-Hot Chicken Sandwich
Turkey Wrap
Cobb Salad
Country Frizzled Chicken
Greek Lemon Chicken
Roasted Butternut Squash Pasta

The Glenwood Menu

\$25 PER PERSON

INCLUDES SOFT DRINKS AND ICED TEA.

Salad (Choose 2)

Caesar Salad
Chopped Salad
Farm Salad

Entrees (Choose 4)

Grilled Salmon
Spicy Chicken Pasta
Bison Burger
Roasted Butternut Squash Pasta
Greek Lemon Chicken
Barbecue Chicken
Pork Belly Tacos

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American Tobacco Menu

\$30 PER PERSON

INCLUDES SOFT DRINKS AND ICED TEA.

Salad (Choose 2)

- Farm Salad
- Caesar Salad
- Chopped Salad

Entrees (Choose 4)

- Grilled Salmon
- St. Louis Style Pork Ribs
- Country Frizzled Chicken
- Impossible Burger
- Greek Lemon Chicken
- Spicy Chicken Pasta
- Roasted Butternut Squash Pasta
- Pork Chop

Dessert

- Key Lime Pie
- Tiramisu

Powerhouse Menu

\$35 PER PERSON

INCLUDES SOFT DRINKS AND ICED TEA.

Soup (Choose 1)

- Tomato Florentine
- Loaded Potato Soup

Salad (Choose 1)

- Farm Salad
- Caesar Salad
- Chopped Salad

Entrees (Choose 4)

- Grilled Salmon
- BBQ Beef Ribs
- Country Frizzled Chicken
- Low Country Shrimp and Grits
- Greek Lemon Chicken
- Sirloin Steak
- Roasted Butternut Squash Pasta

Dessert

- Key Lime Pie
- Tiramisu

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Tobacco Road Lunch Menu

\$18 PER PERSON

INCLUDES SOFT DRINKS AND ICED TEA.

Choice Of Salad

Farm Salad

Caesar Salad

Choice Of Sandwich

The Burger

Tobacco Road Cheesesteak

Open-Faced Veggie Sandwich

Tarheel Turkey Wrap

Wolfpack-Hot Chicken Sandwich

Choice Of Side

White Pepper Jack Grits

Texas Pete-Dusted Tater Tots

Garlic Smashed Red Potatoes

Cheddar Mac Pasta Salad

Cream Corn

Cucumber Tomato Salad

Whole Fresh Fried Okra

Roasted Vegetables

French Fries

Collard Greens

Spicy Tobacco Slaw

Fruit

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BOXED LUNCHES

MINIMUM OF 20 SERVINGS

Salad Lunch

\$10 PER PERSON

Choice of Salad

Fresh Fruit

Chocolate Chip Cookie

Combo Lunch

\$12 PER PERSON

Half Sandwich

Farm Salad

Chocolate Chip Cookie

Sandwich Lunch

\$14 PER PERSON

Whole Sandwich

Farm Salad

Chocolate Chip Cookie

Sandwiches

Rosemary Ham

Giacomo's Rosemary ham sliced and topped with Swiss cheese, leaf lettuce, tomato and Lusty Monk mustard on a toasted brioche roll.

Honey Roasted Turkey

Sliced turkey, chive honey mustard, cheddar cheese, lettuce, tomato, and onions served on multi-seed bread.

Housemade Roast Beef

House-made roast beef sliced thin and served medium rare. Topped with caramelized onions, blue cheese crumbles, arugula and tomato served on locally baked bun.

Chicken Salad

Southern style chicken salad, shredded lettuce, and sliced tomato served on locally baked sourdough bread.

Tobacco Road Club

Giacomo's Rosemary ham, honey roasted turkey, bacon, lettuce and tomato with pesto mayo on locally baked bread

Salads

Farm Salad

Mixed greens, sliced cucumber, shaved fennel, grape tomatoes, croutons & Balsamic vinaigrette.

Caesar Salad

Romaine lettuce, shaved parmesan cheese, herbed croutons & classic Caesar dressing.

Chopped Salad

Romaine lettuce, tomatoes, cheddar cheese, red onions, bacon, egg and green goddess dressing

Bacon & Bleu Brussels Salad

Shaved brussels sprouts, Applewood smoked bacon, and bleu cheese tossed in bacon vinaigrette.

Grilled Vegetable Salad:

Zucchini, squash, tomato and red onions tossed with arugula & balsamic vinaigrette. Topped with marcona almonds and feta cheese.

Mediterranean Chickpea Salad

Chickpeas tossed with cucumbers, avocado, red onions, green bell peppers & a red wine vinaigrette.

Greek Chicken Salad

Siham's chickpea hummus, cucumber, red onion, tomatoes, romaine, carrots & feta crumbles.

TOBACCO ROAD



BREAKFAST AND BRUNCH

MINIMUM ORDER OF 20

Continental Breakfast

\$17 per person

Fresh baked pastry assortment, may include buttered croissants, cheese and fruit Danishes, assorted muffins and scones served with fresh fruit, apple and orange juice, fresh brewed coffee and bottled water.

Traditional Breakfast

\$18 per person

Applewood smoked bacon, sausage patties, scrambled eggs, buttermilk biscuits, and cheddar grits served with fresh fruit, apple and orange juice, fresh brewed coffee and bottled water.

Add-Ons

MINIMUM ORDER OF 20

Parfaits

\$8 per person

Lowfat greek yogurt, granola, fresh seasonal berries and honey.

Mimosa Bar

\$8 per person

Assortment of fresh seasonal fruit, orange juice, peach and raspberry schnapps.

* Bottle(s) of champagne price based on consumption, in addition to per person charge.

*48 hour notice required for breakfast.