



Special Event Menu for the 2023 season

We are so happy to serve you again after a very short retirement. We believe the quality of meals, the excellent service and our personal Earlyhouse touch has been missing and we appreciate the opportunity to make your wedding feast delicious and stress free.

All of the following buffet menus are available here at Earlyhouse for \$32.00 per person with a minimum of 50 guests. There is no charge for children 3 and under, and children ages 4-12 are ½ price.

Food for Thought special event menus include the following:

Hors D'oeuvres for the cocktail hour

Buffet service to include your choices for the following courses:

- One Salad
- Two Entrees
- Two Sides

Fresh baked Rolls and Butter

A self-service beverage station with iced tea and lemonade will be available from cocktails through the dinner service.

Also included will be a skirted dinner buffet with china plates, silverware and paper napkins, heated chafers and serving utensils. Servers are also included and they will set up and refill the buffet as well as clear tables and remove buffet items after dinner. We include cake cutting at no additional charge.



Stationary Appetizer Displays

Beautiful presentations to wow your guests throughout the cocktail hour. Choose 1

The Traditional

- Seasonal Fruit Display. *Including strawberries, grapes, berries and melons.*
- Cheese Display. *Artful assortment of imported and domestic cheeses, including fruit topped Brie, with crackers.*
- Meatballs. *A simple classic in a variety of flavors– Hawaiian, Barbeque, Italian or cranberry chili.*

Our Signature Charcuterie and Antipasto Board

A generous display of cured meats and domestic and international cheeses artfully presented with a variety of fresh fruits, fresh and marinated vegetables and crackers. *Examples include baked ham, salami and turkey, fruit topped warm Brie, tangy cheddar, Swiss and Pepper Jack.*

A feast for the eyes as well as the appetite

Salad - choose ONE:

House green salad. *Tomatoes, cucumbers, red onions served with Ranch and Creamy Italian.*

.....
Asian salad. *Mixed greens, mandarin oranges, strawberries, almonds, cucumbers in an Asian vinaigrette.*

Caesar Salad. *Romaine tossed with Parmesan, cracked pepper and croutons in a Caesar dressing.*

Entrees - Choose TWO:

Beef

Traditional Farmhouse Roast Beef. *Moist & flavorful in a rich, dark gravy – our #1 beef dish.*

European Beef Tips (bourguignonne) *Tender tips and mushrooms in a rich gravy infused with red wine, served with buttered egg noodles*

Poultry

Roasted Chicken Breast. *Boneless chicken breast with a rich demi pan sauce.*

Bruschetta Chicken. *Chicken breast topped with a tomato/basil bruschetta and mozzarella on Alfredo Pasta*

Grilled and Glazed Chicken Breasts. *Tender chicken breasts grilled with a sweet & spicy glaze.*

Chicken & Broccoli Alfredo. *Beautiful presentation of grilled chicken breast, tender broccoli & creamy Alfredo.*

Grilled Chicken with Chipotle Butter Sauce. *Chicken breast served with flame-roasted white corn.*

Pork

Pulled Pork Barbeque. *North Carolina style, served with our homemade coleslaw and two sauces.*

Grilled and Glazed Pork Tenderloin. *Tender medallions sliced and served with cider pan sauce.*

Baked Ham. *The all-American favorite with brown sugar and pineapple glaze.*

Fish and Seafood

Baked Salmon. *A delightful fresh presentation, served with cucumber dill crème fraiche.*

Shrimp Scampi. *Tender shrimp sautéed in butter with garlic and white wine, served with angel hair pasta.*

Pasta

Vegetarian Lasagna. *Mushrooms, zucchini, carrots, and onions with three cheeses and a rich marinara.*

EH Signature Lasagna. *Our decadent version: meaty, cheesy and delicious*

Side Dishes - choose TWO:

Creamy REAL Mashed potatoes. *Our most popular option.*

Caprese Display. *Mozzarella, fresh tomatoes, and basil drizzled with balsamic vinegar.*

Country Style Green Beans. *Slow cooked with ham and our house blend of spices.*

Cucumber M lange. *Mixture of sliced cucumbers, tomatoes, red onion and fresh basil with a light vinaigrette.*

Roasted Truffle Potatoes

Macaroni and Cheese

Herb Roasted Potatoes

Rice Pilaf

Baked Potatoes

Baked Sweet Potatoes

Various steamed medleys – just let us know your favorites

