

Hawkesdene

Estate Dining

Savor the flavors of Southern Appalachia artfully prepared by our renowned culinary team. Our menu is rooted in southern traditions and highlights locally grown, seasonal ingredients. Everything is made from scratch on site using the freshest, natural products.

Your guests will feel at home as our chefs prepare your snacks and meals in our semi-open kitchen. Our massive outdoor wood-burning smoker is sure to make you salivate as the delicious aromas of smoked meats, fish and vegetables permeate the air. Enjoy farm-to-fork food, presented buffet-style in the main house dining area or outside under our open-air pavilion. Our chef team will personally guide you to create a spectacular dining experience for you and your guests.

Our Estate Dining Plan includes breakfast, lunch, and 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, locally roasted coffee, a selection of Rishi organic hot teas and hot cocoa at 7 am. At 8:30 am you will be treated to a farm-to-table breakfast served buffet-style in the main house dining room. Breakfast is served until 10:00 am.

Our preset menu includes:

Assorted Cereals, Granola, Yogurt with Seasonal Fresh Fruits and Berries
Fresh baked Morning Bread, Breakfast Cake, Cinnamon Rolls or Muffins
Signature Egg Dish or Fluffy Scrambled Eggs featuring Local Farm Eggs
Oven Roasted Potatoes, Cheese Grits or Wholegrain Pancakes with Maple Syrup
Applewood Smoked Bacon or Local Breakfast Sausage
Southern Biscuits, Butter Croissants, Fresh Breads with Homemade Jams and Butter
Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas
Orange Juice, Cranberry Juice, Whole Milk, Soft Drinks & Bottled Water

Breakfast is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 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 Vinagrette

Seasonal Pasta Salad or Soup of the Day

Assortment of Kettle Chips

Freshly Baked Cookies and Sweets

Lemonade, Sweet Tea, Soft Drinks and Bottled Water

Lunch is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 per guest per meal.

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 Rise" 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 12:00 pm.

Our preset brunch menu includes:

Seasonal Fruit Salad

Seasonal Veggie Frittata

Field Greens Salad with House Vinagrette

House Shrimp and Cheddar Grits

Herb Roasted Potatoes or Potato Caserole

Honey Glazed Spiral Ham

Classic Chicken Salad

Fresh Baked Croissants with Homemade Jams and Butter

From Scratch Scones, Muffins or Breakfast Cake

Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Rishi Organic Hot Teas,

Orange Juice, Cranberry Juice, Whole Milk, Soft Drinks & Bottled Water

Add our signature Bloody Mary & Mimosa Station including our house made Bloody Mary mix, orange juice, olives, pickles, celery, lemons, limes, hot sauces, Worcestershire sauce, fresh horseradish, salt & pepper for \$145. Champagne and vodka provided by the client.

A full day on the estate is required for Brunch.

Brunch is included in the estate dining plan for on-site guests and is available to off-site guests for \$9 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 chef 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 staple, slow-cooked on our Lang wood-fired barrel smoker: Smoked Turkey, Beef Brisket and Pulled Pork. Served with Potato Salad, Cole Slaw, BBQ Baked Beans, Yeast Rolls and homemade BBQ sauce. Finish with our chef's signature dessert. *Due to significant preparation and cook time, a full day on the estate is required for the Smokey Mountain BBQ.*

Low Country Boil

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, Corn Bread, Drawn Butter, Fresh Horseradish, Kickin' Cocktail Sauce and Fresh Lemon wedges. Finish with our chef's signature dessert. Add additional side or entree items 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 signature dessert.

Italian ala Hawkesdene

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

Mexican in the Mountains

Our creative spin on delicious Mexican cuisine including Seasoned Ground Beef, Shredded Chicken, Sauteed Onions & Peppers, Spanish Rice, Mexican Corn, Refried Black Beans, Chopped Lettuce, Shredded Monterey Jack Cheese, Sour Cream, Homemade Pico de Gallo, Salsa, Fresh Guacamole and House-made Taco Sauce, served with Flour & Corn Tortillas and our chef's signature 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 client and managed by our staff. Bartending service is included at the wedding reception and is available at the other evening meals for \$95 per hour per bartender 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 soft drinks, bottled water, fresh brewed coffee, hot cocoa, a selection of Rishi organic herbal hot teas, sweet & salty snacks & fresh fruit.

A la Carte Menu

A Taste of Southern Appalachia

Salad

(Select One)

- Hearty Garden Salad with Shredded Cheddar, Crispy Bacon & House-made Herb Ranch
- Wedge Salad with Crispy Bacon, Red Onions, Cherry Tomatoe & Blue Cheese Vinaigrette
- Mixed Green Salad with Bountiful Vegetables & Balsamic Vinaigrette
- Hawkesdene Caesar Salad with Shaved Parmesan, House Dressing & Croutons
- Strawberry Goat Cheese Salad with Shaved Red Onions & Creamy Poppyseed Dressing

(Select Two)

- Roasted Carolina Mountain Trout with Lemon Butter & Fresh Herbs
- Glazed Cedar Plank Salmon
- Carolina Pork Tenderloin with Blackberry Butter Sauce
- 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.

(continues)



Vegetable Side

(Select Two)

- Roasted Lemon Basil Green Beans
- Baked Summer Squash layered with Onions and fresh Parmesan
- Steamed Asparagus with Fresh Lemon
- Broccolini Sautéed in Garlic Butter
- Roasted Maple Glazed Carrots
- Balsamic Honey Brussel Sprouts
- Sauteed Mushrooms
- Roasted Parmesan Creamed Corn

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
- 3 Cheese Ravioli with Creamy Basil Pesto
- Orchiette Pasta with Market Vegetables, Garlic and Shaved Parmesan

Dinner also includes: Artisan Bread and Herb Butter and Chef's Signature Dessert

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

Required for on-site guests • 125 person capacity for all meals

PEAK SEASON WEEKENDS* & HOLIDAYS mid-April to mid-November \$65 per guest per night

OFF-PEAK SEASON & PEAK SEASON WEEKDAYS** mid-November to mid-April \$55 per guest per night

100% of the estate dining cost is required 15 days prior to arrival so that we can place your food and beverages orders.

Children who are dependent on a parent to feed them are excluded from participating in the estate dining plan.
7% NC Sales Tax and 18% Service Charge will apply.

* Weekends included any consecutive stay including Friday & Saturday.

** Weekdays include any consecutive stay including Sunday through Thursday.