

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 or plated, either 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 fine 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 family room. Breakfast is served until 10:00 am.

Our preset menu includes:

Assorted Cereals, Granola, Yogurt and Cottage Cheese 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, Local Breakfast Sausage or Honey Glazed Ham

Southern Biscuits, Butter Croissants, Fresh Breads with Homemade Jams and Butter

Fresh Brewed Locally Roasted Coffee, Hot Cocoa, Harney & Sons Hot Teas, Orange Juice, Cranberry

Juice, Whole Milk, Soft Drinks & Bottled Water

Breakfast is included in the estate dining plan for onsite guests and is available to offsite guests for \$9 per guest per meal.

LUNCH

Guests are welcome to enjoy our bountiful lunch buffet served in the main house family room or open-air pavilion from 12:30 pm until 1:30 pm.

Our chef-selected preset menu includes:

Chef's Specialty Sandwich or Entree

House Salad or Soup of the Day

Kettle Chips

Freshly Baked Cookies

Lemonade, Sweet Tea, Soft Drinks and Bottled Water

Lunch is included in the estate dining plan for onsite guests and is available to offsite 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. Wake up to fresh-brewed locally roasted coffee, Harney & Sons hot tea, fresh juices & milk and our early-riser breakfast at 8:30am followed by a chef inspired brunch at 10:00 am. 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 onsite guests and is available to offsite guests for \$9 per guest per meal.

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, locally roasted coffee, hot cocoa, Harney & Sons hot teas, sweet & salty snacks & fresh fruit.

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 and create an elegant celebration feast from our a la carte Dinner Menu.

Themed Dinners

Complimentary S'mores are provided by request

Select from the following menus:

Smokey Mountain Barbecue

A Hawkesdene staple, slow-cooked on our Lang wood-fired barrel smoker: Choose three meats from our selection of Baby Back Ribs, 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 Tiger Shrimp, Snow Crab Legs, Clams or Mussels, Baby New Potatoes, Corn on the Cob and Andouille Sausage steamed together in our spicy homemade broth. Served with Coleslaw, Watermelon, Hush Puppies, Drawn Butter, Fresh Horseradish, Kickin' Cocktail Sauce and Fresh Lemon wedges. Finish with our chef's signature dessert.

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, Oven Roasted Chicken, Creamy Mashed Potatoes, Kickin' Collard Greens and Sweet Southern Cornbread. Finish with our chef's signature dessert.

Backyard Cookout

Nothing brings family and friends together like a good old fashioned cookout. Enjoy locally raised, grass-fed Grilled Burgers and Nathan's Hot Dogs with the fixins', Tomato-Cucumber Salad, Hawkesdene Mac & Cheese and Grilled Vegetable Skewers. Finish with our chef's signature dessert.

Italian alla Hawkesdene

An Italian Feast consisting of Spinach & Ricotta Lasagna, Eggplant Parmesan and/or Penne Pasta & house made Marinara served with Italian Sausage, Mountain Game 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, Grilled Onions & Peppers, Spanish Rice, Refried Black Beans, Chopped Lettuce, Diced Tomatoes, 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 for as long as you like. 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 available for \$75 per hour per bartender with a 3-hour minimum.

A la Carte Menu

A Taste of Southern Appalachia

Salad

(Select One)

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

Mixed Green Salad, Bountiful Vegetables, Housemade Vinaigrette

Hawkesdene Caesar Salad with Shaved Parmesan, House Dressing & Croutons

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

Arugula, Pear & Blue Cheese Salad with Toasted Almonds & Balsamic Vinaigrette

Entree

(Select Two)

Grilled Carolina Mountain Trout

Glazed Cedar Plank Salmon

Carolina Pork Tenderloin with Apple Preserves

Grilled Flank Steak with Avocado Guasacaca Sauce

Honey-Balsamic Grilled Chicken Breast

Roasted Chicken marinated in Lemon, Garlic & Rosemary

Vegetable Side

(Select One)

Sautéed Honey Sesame Green Beans

Heirloom Tomatoes with Garden Basil and Fresh Mozzarella

Baked Summer Squash layered with Onions and fresh Parmesan

Steamed Asparagus with Fresh Lemon

Broccolini Sautéed in Garlic Butter

Roasted Maple Glazed Carrots

Starch Side

(Select One)

Roasted Fingerling Potatoes with Garlic & Rosemary

Hawkesdene Signature Smashed Potatoes

Maple Sweet Potato Mash

Baked Potatoes with Herb Creme Fresh

Jumbo 3 Cheese Ravioli with Creamy Basil Pesto

Orchiette Pasta with Market Vegetables, Garlic and Shaved Parmesan

Dinner also includes:

Carolina Wheat Focaccia, Yeast Rolls or Artisan Bread and Herb Butter

Estate Dining Rates

Required for onsite guests • 125 person capacity for all meals

PEAK SEASON

mid-April to mid-November – \$59 per guest per night

OFF PEAK SEASON

mid-November to mid-April – \$49 per guest per night

HOLIDAYS

New Years, Memorial Day, Independence Day, Labor Day, Thanksgiving, Christmas. Add \$10 per guest per night for all nights.

There is no Estate Dining deposit required for any group at the time of booking. Estate Dining confirmation along with your meal plan, menus, final guest count each night and for meals along with 100% of the estate dining cost is required 15 days prior to arrival so that we can place your food and beverages orders.

Dependent children are excluded from participating in the estate dining plan.

7% NC Sales Tax and 18% Service Charge will apply.