

# GROUP BREAKFAST MENU



## ***DAILY ELEVATED CONTINENTAL "FARM" BREAKFAST 8:30 AM - 10:00 AM***

Each morning we offer an elevated continental breakfast for guests staying on property. Breakfast is served from 8:30 AM - 10:00 AM in The Silo Cookhouse and is a great way to begin your day on The Farm!

### **BEVERAGES**

*Sharewell Coffee, An Assortment of Asheville Tea Co.  
Tea's, Milk, Almond Milk, Orange Juice & Water*

### **BREAKFAST FOODS**

***\*ASTERISK\* DENOTES THAT IT'S MADE IN-HOUSE!***

*Fresh buttermilk biscuits\**

*Bread\* for toast*

*Jam\* & butter*

*Fresh fruit*

*Hard-boiled eggs*

*An assortment of yogurts*

*Overnight oats\**

*Energy balls\* (a farm favorite!)*

*Granola\**

*Krispy rice cereal*

*Standard continental breakfast service & items are included in each guests stay. You may **add-on hot breakfast items** for your group such as eggs, bacon, etc. for an additional charge.*

# GROUP LUNCH MENU



**ALL MENUS\*\* ARE \$35 PER PERSON + TAX & 20% SERVICE CHARGE**

*Please choose one meal option per day for your group*

*All meals include: water, coffee, tea & dessert.*

## Salad/Bowl Bar

*Seasonal Greens • Grains • Tomato • Red onion •  
Cucumber • Peppers • Croutons • Seeds • Parmesan*

### **PROTEINS**

Chicken  
Shrimp  
Tofu (V)

House-made bread  
Hummus and crudités  
Seasonal Vegetables

### **DRESSINGS**

*2 House-Made Dressings • Olive oil & vinegar • Lemon*



## Picnic Lunch

### **CHOOSE TWO**

BLT Sandwich  
Chicken Philly  
Veggie Sandwich

*Potato Chips • Whole Fruit • Cookie • Pickles*

# GROUP LUNCH MENU



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## Pasta Bar

**HOME-MADE GLUTEN FREE PASTA AVAILABLE**

Baked Ziti  
Farfalle Primavera

*Meatballs • Pomodoro • Caesar Salad • Garlic Bread*



## Taco Bar

**CHOOSE TWO PROTEINS**

Grilled Shrimp  
Braised Pork  
Grilled Skirt Steak  
Roasted Vegetable Mix (V)

*Charred corn salsa • Salsa rojo • Cotija cheese • Cilantro • Lime • Crema •  
Rice • Black beans • Guacamole • Corn tortillas • Tortilla chips*



## Poke Bar\*

**\$42/PER PERSON\*\***

Tuna  
Spicy salmon  
Marinated tofu (V)  
Miso soup

*Sushi rice • Pickled ginger • Wakame • Lettuce • Crispy shallots • Edamame •  
Red onion • Avocado • Nori • Sweet shoyu • Yuzu shoyu • Wasabi aioli*

# GROUP DINNER MENU



## *THIS IS A SAMPLE MENU AND CHANGES SEASONALLY*

When making a group dining reservation, please provide your groups entree preferences (within 24 hours of the reservation) from the existing menu and any dietary restrictions for your group. Starters will be chosen by our culinary staff.

### UPON ARRIVAL

*HOUSE-MADE BREAD SERVICE*

## FAMILY STYLE STARTERS

### HOUSE MADE BURRATA

*Balsamic strawberries, mint, pistachio,  
black pepper*

### LOCAL LETTUCES

*Seasonal greens, Asher Bleu, beet  
vinaigrette, local radish, puffed quinoa*

## CHOICE OF ENTREE

*EACH GUEST WILL CHOOSE ONE OF THREE ENTREES*

### 12oz GRASS-FED RIBEYE

*Miso potatoes gratine, charred shallots,  
black garlic butter*

### GNOCCHI & MUSHROOMS

*Local and foraged mushrooms,  
Pecorino Romano, thyme, sherry*

### JOYCE FARMS HONEY CHICKEN

*Tagine spice, roasted garbanzo beans, preserved  
lemon and fennel, honeyed yogurt, farm honey glaze*

## CHOICE OF DESSERT

*EACH GUEST WILL CHOOSE ONE DESSERT*

### STRAWBERRY PAVLOVA

*Thyme, balsamic, roasted  
strawberries, lemon anglaise,  
chantilly cream*

### HILLTOP ICE CREAM

*Seasonal flavors | + add a  
house made chocolate chip  
cookie for \$6*

### BLACK FOREST BROWNIE

*Chocolate brownie, hazelnuts,  
64% dark chocolate glaze, cherry  
chantilly*

*FOR YOUR CONVENIENCE A 20% SERVICE CHARGE IS INCLUDED*