

Breakfast

Continental \$15

Fresh Slice Fruit & Berries
Assorted Pastries
Yogurts & Granola
Orange & Apple Juice

Taste of Home \$28

Mini Shrimp & Grits
Cheesy Scrambled Eggs
Crispy Bacon & Sausage
Southern Biscuits
Country Gravy
Fresh Slice Fruit & Berries
Assorted Pastries
Yogurt & Granola
Orange & Apple Juice

Lunch | Boxed

\$19.95 (minimum 10 guests)

Served with Chips, Pickle Spear, Chocolate Chunk Cookie & Bottled Water

Chicken Salad Sandwich | House-made chicken salad with mixed greens and tomato on a large flaky croissant or bed of greens

Chef Salad | Fresh greens, cheddar, boiled egg, ham, turkey, bacon, cucumber, blistered tomatoes, pickled red onion (choice of dressing – Ranch, Italian, Caesar, house-made Vinaigrette)

Ham Club | Ham, tomato, lettuce, provolone & bacon, served on toasted artisan bread

Turkey Club | Turkey, tomato, lettuce, provolone & bacon, served on toasted artisan bread

Caprese Sandwich (Vegetarian) | Blistered tomatoes, mozzarella cheese, basil, heirloom tomatoes, & balsamic glaze on toasted ciabatta roll

Charcuterie | Assorted cheese, salami, pepperoni, soppressata, crackers, & fresh fruit

Green Goddess (Vegetarian) | Medley of mixed greens, tomatoes, avocado, hummus, cucumbers & Green Goddess dressing served on fresh sourdough bread

Lunch/Dinner | Buffet

Includes 2 salads with choice of 2 dressings, freshly baked bread, brewed coffee & iced tea, with 2 dessert choices. When multiple choices are made higher priced items will be reflected for all choices.

Dinner pricing after 2:00 pm | Minimum Dinner Service of 20 guests

Salads | CHOOSE 1

House Salad | Fresh Greens, cheddar cheese, red onion, tomato, cucumber

Caesar Salad | Crisp romaine lettuce, Caesar dressing, romano cheese, lightly toasted croutons

Entrees

CHOOSE 1 \$30 | \$45

CHOOSE 2 \$45 | \$60

CHOOSE 3 \$60 | \$75

Entrees (Cont.)

Shrimp & Grits | Shrimp, andouille sausage, bacon, smoked gouda with crostini

Chicken Alfredo | Pan-fried seasoned chicken breast and tender noodles, coated with creamy alfredo cream sauce

Salmon Risotto Broccolini | Oven-roasted salmon with tender broccolini on a bed of creamy risotto

Chicken Milanese | With spinach and lemon cream sauce

Herb Grilled Chicken | Au jus

Marinated Flank Steak | Red wine demi-glace

Cauliflower Steak (GF) | Oven-roasted cauliflower steak drizzled in olive oil and seasoned with paprika, garlic, and parmesan cheese

Mushroom Risotto (GF) | Rich & creamy rice with nutty parmesan cheese and mushrooms

Angel Hair Pasta with Roasted Garlic & Asparagus (available GF) | Angel hair pasta topped with roasted garlic butter, cherry tomatoes, and asparagus

Sides | CHOOSE 2 OF EACH

Starches

Hasselback Potatoes
Garlic Whipped Mashed Potatoes
Macaroni & Cheese
Baked Sweet Potato

Vegetables

French Green Beans
Roasted Zucchini & Squash
Honey Glazed Carrots & Beans
Herbed Mixed Vegetables

Desserts

Flourless Chocolate Cake
NY Cheesecake
Fruit Cobbler
Cake Squares

Hors d'oeuvres

Grazing Table \$25 pp

An assortment of fruit, cheese, nuts, vegetables, crackers, and other surprises artistically displayed to tantalize your taste buds

Tray Passed Hors d'oeuvres \$9 pcs

Mini Crab Cakes, with Cajun remoulade sauce
Asian Tuna, phyllo cup
Shrimp Skewers, BBQ glaze
Boom Boom Shrimp, sweet & spicy sauce
Beef Crostini, balsamic glaze
Chicken & Waffle Bites
Twice Baked Potato Skins, sour cream & bacon
Charcuterie Cups

Tray Passed Hors d'oeuvres \$5 pcs

Deviled Egg Bangers, candied jalapeños & bacon
Cajun Deviled Eggs, Cajun shrimp
Chicken Salad Tarts
Mini Vegetable Egg Rolls
Fried Pickle Chips
Meatballs, beef meatballs in BBQ or marinara sauce
Bruschetta, garlic crostini with tomato, fresh mozzarella, basil & balsamic drizzle
Chocolate Covered Strawberries

Dinner | Plated

Includes choice of 1 salad with choice of 2 dressings, freshly baked bread, brewed coffee & iced tea, 1 dessert choice. When multiple choices are made, higher priced items will be reflected for all choices.

Dinner pricing after 2:00 pm | Minimum Dinner Service of 20 guests

Salads | CHOOSE 1

House Salad | Fresh greens, cheddar cheese, red onion, tomato, cucumber

Caesar Salad | Crisp romaine lettuce, Caesar dressing, romano cheese, lightly toasted croutons

Entrees

Shrimp & Grits | \$45

Shrimp, andouille sausage, bacon, smoked gouda with crostini

Catch of the Day | \$60

Pan-seared topped with shallot lemon beurre blanc, served with creamy risotto and fresh vegetable of the day

Beef Filet | \$70

Grilled 6 oz. filet of beef with mushroom demi-glace, garlic & bacon mashed potatoes, & braised Brussels sprouts

Chicken Alfredo | \$50

Pan-fried seasoned chicken breast and tender noodles coated with creamy alfredo cream sauce

Salmon Risotto Broccolini | \$70

Oven-roasted salmon with tender broccolini on a bed of creamy risotto

Cauliflower Steak (GF) | \$40

Oven-roasted cauliflower steak drizzled in olive oil and seasoned with paprika, garlic and parmesan cheese

Mushroom Risotto (GF) | \$40

Rich & creamy rice with nutty parmesan cheese and mushrooms

Angel Hair Pasta with Roasted Garlic & Asparagus (available GF) | \$40

Angel hair pasta topped with roasted garlic butter, cherry tomatoes, and asparagus

Desserts

\$15

Cream Brulée

Flourless Chocolate Cake

Bananas Foster

Bourbon Pecan Pie

Lemon Meringue Pie

NY Cheesecake

Fruit Cup

Brown Sugar Bread Pudding

Snacks

House-made Cookies

\$18 per dozen

Brownies

\$18 per dozen

Hummus, Crackers, Celery & Carrots

\$5 pp

Mixed Nuts

\$5 pp

Pretzels

\$4 pp

Assorted Mini Chocolates

\$4 pp

Beverages | Cafe

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| Orange Juice | \$15 |
| Cranberry Juice | \$15 |
| Apple Juice | \$15 |
| Iced Tea | \$15 |
| Coffee | \$25 |

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| Bottled Water/Soda | \$4 |
| <i>Coke, Coke Zero, Diet Coke, Sprite, Cheerwine, Pink Lemonade, Lemonade</i> | |

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| Domestic Beer | \$7 |
| Premium Beer | \$9 |
| House Wine | \$8 |
| Well Brands | \$9 |
| Premium Brands | \$12 |

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| Bartender Fee | \$150 4 hours |
| Cashier Fee | \$150 4 hours with Cash Bar |
| Cash Bar Minimum Spend | \$250 |

Bar Packages | 4 hours/additional hour | all guests at event

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| Beer, Wine & Soda | \$35/\$7 |
| Well Brands | \$45/\$9 |
| Premium Brands | \$60/\$12 |

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Items may be cooked to order. If you have a food allergy or a special dietary requirement, please notify a member of our hospitality staff.

Prices are subject to a customary 22% taxable service charge, and current sales tax will be added to all prices. All menus and prices are subject to change based on guests' needs and the number of guests.

WINSTON-SALEM
HISTORIC INNS

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