



CATERING MENU

104 WEST 4TH STREET
WINSTON SALEM, NC 27101

336-722-0795



BREAKFAST

Sir Winston Breakfast Buffet

Soft scrambled eggs, Texas smoked bacon, grilled pork sausage patties, breakfast potatoes assorted breads with seasonal preserves. Includes assorted juices and coffee.

\$20 per person

Continental Breakfast

Assortment of fresh muffins, bagels, Danish, scones and breakfast breads. Served with honey butter, preserves, cream cheese, local honey and assorted jellies.

\$15 per person

Light & Fit

Assorted cereals, steel cut oats, yogurt parfait with granola and fresh fruit.

\$14 per person

Omelet Station

Omelets made to order. Assorted meats, cheeses and vegetables are available.

\$15 per person

Beverage Station

Assorted juices and coffee

\$5 per person



LUNCH

Appetizers

Cheeseboard

Assorted domestic and imported cheeses with rustic crackers.
\$140 (feeds 10 people)

Charcuterie Board

Assorted domestic and imported meats and cheeses. Served with rustic crackers and accompaniments.
\$140 (feeds 10 people)

Hot Lunch Buffet

Brussel Sprout Tacos

Fried brussel sprouts with chipotle aioli, cotija cheese and pickled jalapeno.
\$14 per person

Southern Quesadilla

Smoked pulled pork with Monterrey Jack and cheddar cheeses. Topped with fresh Pico de Gallo and lime.
\$12 per person

Grilled Salmon

North Atlantic salmon grilled to perfection served with sautéed vegetable medley and rice pilaf.
\$17 per person



LUNCH

Grilled Meatloaf

topped with rich brown gravy. Served with garlic mashed potatoes and grilled asparagus.

\$17 per person

Marinated flank steak

Black angus flank steak served with crispy fries and coleslaw.

\$17 per person

Grilled chicken

Organic chicken seasoned and grilled served with sautéed green beans and rosemary mashed potatoes

\$17 per person

Pasta Station with Chicken or Meatballs

Multiple sauces with chosen protein

\$17 per person

Sandwich Platters

Assorted sandwiches

To consist of turkey club, ham and Swiss cheese and chicken salad.

\$150 for 25 people

Assorted sandwich platter

To consist of turkey club, ham and Swiss cheese and chicken salad with Chips and Pasta Salad

\$12 per person



LUNCH

Salads

Wedge Salad

topped with blue cheese dressing, bacon bits, and diced tomatoes and Balsamic drizzle
\$125 for 25 people

Caesar Salad

topped with Caesar dressing, shaved parmesan and croutons
\$125 for 25 people

Grilled vegetable tray

Marinated vegetables grilled to perfection.
\$125 for 25 people

Dessert Trays

Assorted cookie tray
Cheesecake
Brownies
\$5 per person



HORS D'OUEVURES

Hot Party Favorites

(choose one)

Crab Rangoon

Chicken Spring Rolls

Coconut Curried Chicken Skewers

Arancini with House Made Marinara

Hoisin Glazed Beef Satay

Grilled Marinated Vegetable Tray

\$185 per 3 dozen

Lobster Mac & Cheese

Mini Crab Cakes with remoulade

Bacon Wrapped Scallops

\$220 per 3 dozen

Cold Party Favorites

(choose one)

Goat Cheese Stuffed Dates with Mint

Beef Tenderloin on Crostini with Horse Radish Cream Sauce

Smoked Salmon with Pickled Onion, Capers and Dill Sauce

Bruchetta-Marinated Tomatoes, Capers, Vinaigrette on Crostini

Ahi Tuna with Honey Wasabi

\$185 per 3 dozen



DISPLAY & ACTION STATIONS

Display Stations
(price based on 25 or 50 guests)

Charcuterie Board

Assorted local and imported cheese and meats with traditional accompaniments and rustic breads

\$200 for 25 people

\$375 for 50 people

Domestic and Imported Cheese Display

Assortment of domestic and imported cheeses. Served with humus, preserves and rustic breads

\$ 175 for 25 people

\$350 for 50 people

Grilled Marinated Vegetable Display

Seasonal veggies marinated and grilled

\$150 for 25 people

\$275 for 50 people

Dips and Spreads

Whipped feta, roasted red pepper humus, red bean dip and spinach dip. Served with rustic breads

\$150 for 25 people

Fresh Fruit Display

Seasonal Fruits and Berries

\$125 for 25 people

\$235 for 50 people



DISPLAY & ACTION STATIONS

Action Stations

**\$75 attendant fee, per station for two hours.
Each station priced for 25 guests.**

Prime Rib

Served with horseradish cream and rosemary demi-glace and rolls
\$425 for 25 people

Grass Fed Roast Beef

Served with au jus and rolls
\$275 for 25 people

Salmon en Croute

with dill cream sauce
\$275 for 25 people

Porchetta

Stuffed Italian pork loin served with apple glaze
\$275 for 25 people

Pasta Station

Choice of penne or fettucine noodles. Scratch-made alfredo and marinara sauces. Option of grilled chicken, Italian beef meatballs, spinach, mushrooms, fire roasted red peppers.
\$500 for 25 people



BUFFET DINNER

Soups

Chicken Corn chowder
Tomato Basil
Potato Leek
Minestrone

Salad

Mixed Green Salad

with cucumber, vine ripe tomatoes and carrots

Caesar

fresh romaine with herb croutons, caesar dressing and reggiano

Wedge salad

romaine hearts topped with smoked bacon, vine ripe tomatoes, blue cheese dressing and crumbles with balsamic reduction

Spinach Salad

topped with glazed pecans, tart cherries, smoked bacon, and goat cheese served with balsamic dressing

Entrees

Herb Roasted Chicken

Grilled North Atlantic Salmon

topped with Vanilla Beurre Blanc

Grilled Marinated Flank Steak

topped with red wine demi-glace

Shrimp & Grits

sauteed shrimp with andouille sausage, fire roasted corn and umami butter over stone ground grits

Fried Redfish

served with tartar sauce

Glazed Pork Chop

with apple chutney



BUFFET DINNER (CONT)

Sides

Grilled Asparagus
Pimento Cheese Grits
Glazed Brussel Sprouts
Rosemary & Garlic Mashed Potatoes
Potato Cakes
Roasted Red Potatoes
Seasonal Vegetable Medley
Baked Macaroni and Cheese

Desserts

Chocolate Torte
Apple Blossom
Cheesecake with Berry Compote

Option A - \$50++ per person

Includes one soup or salad, two entrees, two sides and one dessert

Option B - \$58++ per person

Includes one soup, one salad, two entrees, two sides and two desserts

PLATED DINNER

Appetizer

(choice of one)

Tomato Bruchetta

with pesto and parmesan cheese

Caesar Salad

with scratch made croutons, caesar dressing and parmesan cheese

Mixed Greens Salad

with carrots, vine ripe tomatoes and cucumber served with house dressing

Seasonal Soup



PLATED DINNER (CONT)

Entree

(choice of two)

Herb Roasted Chicken

with wild rice and seasonal vegetables

Marinated Flank Steak

served with rosemary mashed potatoes and seasonal vegetables
with a red wine demi-glace

Lamb Chops

served with roasted red potatoes and cabernet wine sauce

Grilled Salmon

with pimento cheese grits and Cajun cream sauce

Creamy Polenta

with mushrooms and gorgonzola

Glazed center cut pork chops

with whipped sweet potato and seasonal vegetables

Dessert

(choice of one)

Chocolate Torte

Apple Blossom

Cheesecake with Berry Compote

\$45 per person

(menu selections required 72 hours prior to event)



BAR MENU

Domestic Bottles

Bud Lite, Budweiser, Michelob Ultra
\$5 per bottle

Imported Bottles

Dos Equis Amber, Foothills Hoppyum IPA, Heineken Zero (Nonalcoholic),
Guinness Cans, White Claw
\$6 per bottle

Assorted Soft Drinks

\$4 each

Beer and House Wine

\$25++ per person for 2 hours
each additional hour is \$8++

Premium Beer and Wine

\$30++ per person for 2 hours
each additional hour is \$10++

Consumption or Cash

Beer and Wine Bar

\$100 Bartender fee will apply to all cash/consumption bars

Open Bar - Consumption Basis

\$100 Bartender fee will apply



OTHER

Final Guarantee

The guarantee number of attendees must be communicated three business days prior to the event. In the event the final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee.

Service Charge and Sales Tax

All quoted prices are subject to 22% service charge and 7% tax.

Parking

Valet parking is available and discounted for all events to \$5. Self is available on both the street and nearby parking deck.

Payment

An initial deposit along with a credit card authorization form will be required at time of signing. The remaining balance will be due three business days prior to the event.

Tablecloths

Guest tablecloths are not included in the rental. That is an additional fee.

Banned

No confetti, glitter or other thrown substances allowed.
No decor hung on walls.