



## Willow Falls Events Catering Menu

by Budy Finch Catering & Revelry



The following menus, created by our on-site caterers Budy Finch Catering & Revelry, are special packages we are proud to offer guests of Willow Falls.

Please let us know if there is something you envisioned that is not listed. We are always happy to create custom menus for any event. We can also adjust our menus to accommodate most diets or food allergies.

Let us know how we can help to make your experience at Willow Falls truly magical!



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### Wedding Meal

*Includes Service of the Buffet*

**\$50 + NC Sales Tax 7% per person**

### Appetizers

*Choose Two*

*Choose Three – add \$5/person*

Bacon Wrapped Watermelon Pickle

Tempura Shrimp Skewer Ginger Ponzu

Pork Dumpling Meatball in a Soy Glaze Garnished with Thai Basil

Date Stuffed with Parmesan Mousse and Pickled Celery

Wild Mushroom & Cheese Mini Tart

Fried Chicken & Waffle with Henderson Co. Apple Chutney

Fresh Herb & Horseradish Deviled Farm Egg

Mini Truffled Grilled Cheese

Cauliflower Fritter with Curried Tomato Aioli

Shrimp Salad Puff

Mini Crudit  with Green Goddess & Edible Flower

### Salads

*Choose One*

Little Gem Lettuces, Fresh Herbs, Grana Padano, Preserved Lemon Vinaigrette

Mixed Petite Greens, Goat Cheese, Seasonal Fruit, Candied Walnuts, White Balsamic Vinaigrette

Butter Lettuce, Radicchio, Applewood Smoked Bacon, Red Onion, Grape Tomatoes,  
Blue Cheese Vinaigrette

Kale, Sourdough Crouton, Grana Padano, Lemon Caesar Dressing



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### Wedding Meal (continued)

#### Entrees

*Choose One*

*Choose Two add \$15*

Roasted Scottish Salmon Filet with Dill Mustard Aioli

Chicken Paillard with Lemon Caper Butter

Handmade Spinach Walnut Ravioli in Lemon Butter Sauce

Chicken & Mushroom Crepes in a White Wine Cream Sauce

Rainbow Trout Almandine

Sliced Flank Steak served with Herb Pesto

Short Ribs with Cipollini Onions, Green Olives & Orange Peel in Bordelaise add \$5/person

Wild Caught Carolina Shrimp in Roasted Tomato Butter

#### Sides

*Choose Two*

*Choose Three – add \$5*

Fresh Pasta in Parmesan Cream Sauce

Pommes Puree

Sesame Green Beans

Roasted Jumbo Asparagus

Wild Rice Pilaf with Toasted Almonds, Dried Cherries & Scallions

Baked Gruyere Grits

Macaroni Gratin

Classic Creamed Spinach



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### Wedding Meal (continued)

#### Bread

*Served with Whipped Butter*  
*Choose One*

Sesame Garlic Rolls

Rosemary Focaccia

#### Beverages

Infused Water \$1

Iced Tea \$2

*Lemons, Assorted Sweeteners*

Freshly Squeezed Lemonade \$3

Canned Coca Cola Products \$1.5

Coffee Service \$3.5

*Sweetwater Organic Roasters Regular & Decaf,*  
*Half & Half, Coconut Milk, Assorted Sweeteners*

#### Desserts

**\$4 /per Person**

Chocolate Mousse, Raspberries, Coffee Whipped Cream

Buttermilk Panna Cotta, Fresh Berries, Raspberry Coulis

Flourless Chocolate Torte, Toasted Almonds, Whipped Cream

Lemon Tart, Raspberry Coulis, Whipped Cream

Henderson Co. Apple Galette, Whipped Cream, Salted Caramel



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### Willow Falls Barbecue

#### Chopped Pork

Sweet Vidalia, Black Pepper Vinegar Sauce, Mustard

#### Choice of 2 Sides

Rainbow Cole Slaw

Green Goddess Potato Salad

Seven Bean Bake

Brown Sugar Sweet Potatoes

Braised Local Greens

#### Choice of Bread

Sesame Garlic Roll

Cornbread

Hushpuppies

**\$20/person + NC Sales Tax 7%**

Served in Aluminum Pans

**\$24/person + NC Sales Tax 7%**

Served in our Dishes, including our Local Pottery

Add Smoked Chickens – Alabama White Sauce \$9/person

Add Baby Back Ribs - Black Pepper Barbeque Sauce \$12/person



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### Willow Falls Shrimp Boil & Oyster Roast

#### Wild Caught Carolina Shrimp

Boiled With Fresh Bay Leaves, Onions, Celery, Lemons & Spices

Cocktail Sauce, Remoulade Sauce, Warm Butter, Assorted Hot Sauces, Lemons, Saltines

\$32

#### Oysters

Roasted Over Wood

Buddy Finch Live Shuckers

Cocktail Sauce, Warm Butter, Apple Cider Mignonette, Lemons, Assorted Hot Sauces, Saltines

\$39

#### Both Options Served with

Baby New Potatoes with Butter & Parsley

Fresh Corn on the Cob – Pesto Compound Butter

Garlic Sesame Rolls with Whipped Butter

Add Steamed Artichokes with Warm Lemon Butter \$6

Shrimp & Oysters \$49



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### Family Style

Small feeds 10 -14 or Large feeds 20 -25

#### Lasagna

Grass-fed Beef, Italian Sausage, Béchamel & Marinara, Blend of Cheeses

Small \$75 Large \$135

#### Chicken Enchilada Casserole

Chicken, Mild Green Chili Sauce, Corn Tortillas, Roasted Tomatoes, Monterey Jack

Small \$68 Large \$114

#### Artichoke & Wild Rice Casserole

Artichoke Hearts, Wild Rice, Mushrooms, Gruyere & Toasted Pecans

Small \$62 Large \$116

#### Baked Shrimp & Grits

Wild Caught Carolina Shrimp, Stone Ground Grits, Mushrooms, Scallions, Cheddar & Gruyere

Small \$85 Large \$145

Can be delivered hot or chilled.

#### Little Gems Salad

Green Goddess Dressing

Small \$18 Large \$32

#### Garlic Sesame Rolls

\$12/Dozen

Please let us know of any dietary restrictions.  
Most menu items can be adapted to fit a vegetarian, vegan,  
gluten free, dairy free or sugar free diet.