

MOUNTAIN FRESH GROCERY

ARTISAN FARE TO GO



SMALL (SERVES APPROX. 8-10)

LARGE (SERVES APPROX. 18-20)

FRESH FRUIT PLATTER

A platter full of seasonal cut fruits such as strawberries, cantaloupe, melon, pineapple, and white and red grapes. Served with our house-made fruit dip or local honey.

Large \$100 Small \$65

FRESH VEGETABLE PLATTER

A platter of fresh seasonal veggies such as carrots, celery, cherry tomatoes, cauliflower, and broccoli. Served with our house-made ranch dressing.

Large \$100 Small \$65

FRESH FRUIT AND VEGETABLE PLATTER

A platter of fresh seasonal fruits and veggies. Served with our house-made fruit dip and house-made ranch dressing.

Large \$120 Small \$75

DELI MEAT & CHEESE TRAY

An assortment of premium deli meats and cheeses. To include ham, turkey, and roast beef paired with provolone, cheddar, and swiss.

Large \$175 Small \$95

TEA SANDWICHES

A platter of finger sandwiches on whole wheat or sourdough bread. Choose an assortment of up to three.

- House-made pimento
- House-made chicken salad
- Egg salad
- Tuna salad
- Ham and cheese

Large \$150 Small \$80

SANDWICH OR WRAP PLATTER

A platter of whole or halved sandwiches on whole wheat or sourdough bread or wraps. Includes a condiment tray of lettuce, tomato, mayonnaise, and mustard. Choose an assortment of up to three.

- Turkey and cheddar
- Honey ham and swiss
- Corned beef and swiss
- House-roasted round of beef

Large \$200 Small \$100

CHICKEN TENDER PLATTER

Our famous house-made chicken tenders. Served with honey mustard, ranch, BBQ, or a house-made honey sauce.

Per pound (minimum 2 pounds) \$20

SHRIMP COCKTAIL PLATTER

Jumbo shrimp boiled in our house-made low-country seasoning, chilled and served with a horseradish cocktail sauce.

Large \$200 Small \$110

HOUSE-MADE PIMENTO CHEESE

House-made with sharp cheddar, sharp white cheddar, mayonnaise, Dijon mustard, and a secret blend of spices. Choose one.

- Regular
- Smoke and fire

Large \$80 Small \$50

HOUSE-MADE DEVEILED EGGS

House-made deviled eggs served with a bacon jam.

Per dozen (minimum 2 dozen) \$20

COMPOSED SALAD SELECTIONS

Made in-house options such as potato, couscous, orzo, pasta salads and more.

Large \$80 Small \$50

FRESH-BAKED QUICHE

Choose from our quiche flavors or customize.

- Ham and cheese
- Quiche Lorraine
- Spinach Florentine

9" Round Pie \$30

ASSORTED DANISH TRAY

Freshly-baked Danishes. Choose up to three.

- Apple
- Cherry
- Strawberry
- Blueberry
- Cheese

Large \$100 Small \$60

ASSORTED SWEETS TRAY

Homemade fresh baked sweets for any occasion.

Choose up to four.

- Brownies
- Lemon bars
- School house bars
- Maple nut bars
- Chocolate chip/peanut butter/oatmeal raisin cookies

Large \$100 Small \$60

ASSORTED MUFFINS TRAY

Fresh-baked muffins. Choose an assortment of up to three.

- Blueberry
- Cranberry orange
- Lemon poppy
- Chocolate chip
- Bran

Large \$100 Small \$60

ASSORTED MINI SWEETS AND MUFFINS TRAY

Choose an assortment of two items each from our above sweets and muffins menus.

Large \$120 Small \$75

Let us customize a tray for your event!

Prices subject to change without notice.

Minimum \$50 delivery fee in Highlands city limits.

Minimum \$100 delivery fee outside Highlands city limits.

MOUNTAIN FRESH GROCERY



CASUAL BUFFET-STYLE CATERING

(Minimum 15 people; requires 7 days' notice.)

\$45 per person

ENTRÉE/PROTEIN SELECTION:

(choice of one)

Chicken, grilled or fried

Pulled pork

St. Louis Ribs or wings

Lasagna with beef, sausage, spinach, or cheese

Tortellini, red or white cream sauce

ACCOMPANIMENTS:

(choice of two)

Salad, garden or Caesar

Seasonal vegetable medley

Potatoes, house-mashed or salad

Pasta salad, gourmet, house-made

Apple-baked beans

Cole slaw

Mac 'n cheese

Specialty dip and crackers, house-made

DESSERT:

(choice of two)

Cookie assortment

Sweet bars assortment

Banana pudding, house-made

Disposable heavy-duty plates, flatware, and napkins provided upon request at \$2 per person.

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FORMAL AND WEDDING CATERING

(Minimum 30 people; served buffet-style and requires 30 days' notice.)

\$75 per person

HORS D'OEUVRES:

(choice of two – one hot, one cold)

Mini-crab cakes
Crab-stuffed mushrooms
Egg rolls, vegetable or pork
Bruschetta
Antipasto skewers

ENTRÉE/PROTEIN SELECTION:

(choice of two)

Salmon with capers
Trout, smoked or crusted
Chicken satay with peanut sauce
Chicken marsala, parmigiana, or Florentine
Marinated flank or skirt steak with chimichurri sauce
Pork tenderloin
Prime rib carving station (add \$75)
Beef tenderloin carving station (add \$125)

ACCOMPANIMENTS:

(choice of two)

Salad, garden or Caesar
Bacon-wrapped grilled asparagus
Potatoes au Gratin
Rice Pilaf
Green beans amandine
Creamed spinach

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DESSERT:

(choice of two)

Pastry assortment: éclair, cannoli, Napoleon

Flourless chocolate cake

Cheesecake, house-made

Mountain Fresh signature cake, coconut or hummingbird

Pies or cobbler, apple, cherry, peach, or blueberry

BEVERAGES:

Coffee and iced tea

*OPEN BAR DETAILS

Packages Per Person

	2 Hrs.	3 Hrs.	4 Hrs.
Beer & Wine:	\$22	\$32	\$38
Beer & Wine & Call:	\$28	\$36	\$48
Beer & Wine & Premium:	\$38	\$48	\$58

Prices subject to change without notice.

Chefs, servers, and bartenders available with a four-hour minimum.