

breakfast & luncheon buffet menu

excellence. entertainment. environment.



The Art of Celebration

SOMETHING CLASSIC

1860 lindbergh street charlotte, north carolina 28208
704.377.4202

Casual Luncheons

Earl of Sandwich Deli Displays

Hormone-Free Turkey Breast & Ham
Tarragon Chicken & Poppy Seed Egg Salad
Nova Sour Dough & Whole Wheat, Croissants & Ciabatta
Dilled Havarti, Swiss Cheese, Arcadia Lettuces & Tomatoes
NC Honey Mustard & Cucumber Mayonnaise
Large - \$165 (14-16 Guests) Small - \$130 (10-12 Guests)

The Sandwich Boutique

Tarragon Chicken Salad Croissant - \$7.95
Hormone-Free with Walnuts, Red Onions & Grapes with Lettuces & Tomato

Thai Dyed Wrap - \$6.95

Grilled Chicken Wrap with Peanut Sauce, Cabbages & Cucumbers

Dolphin-Friendly Dilled Albacore Tuna - \$5.95

Nova Whole Wheat with Capers & Onions with Lettuces & Tomato

Turkey & Dilled Havarti - \$6.95

Nova Sour Dough with Cucumber Mayonnaise, Lettuces & Tomato

Strawberry Fields Wrap - \$5.95

Grilled Chicken, Spinach, Fresh Strawberries & Almonds
Balsamic Dressing

California Turkey & Avocado Wrap - \$6.95

Tomatoes, Arcadia Lettuces & Cucumber Dressing

Pavarotti Panini - \$7.95

Italian Soppresata, Ham, Provolone, Tomatoes & Lettuces
Olive Tapenade on Ciabatta

Halcyon Wrap - \$6.95

Tomato Wrap with Hummus, Grilled Chicken, Tomatoes
Cucumbers, Feta, Red Onions & Olives

Make It a Vegetarian - Hold the Chicken - \$5.95

The Classic Cuban Sandwich - \$7.95

Pork Loin & Ham, Swiss Cheese, Pickle & Marti Mustard Sauce

Black Forest Ham & Smoked Gouda - \$6.95

NC Honey Mustard, Tomatoes, Arcadia Lettuces on Sour Dough

Caprese Baguette - \$7.50

Tomato, Mozzarella, Basil & Balsamic Splash

Roast Beef Ciabatta - \$8.95

Rare Roast Beef with Horseradish Sauce, Arcadia Lettuce & Tomato

The French Picnique - \$6.95

Turkey, Brie & Granny Smith Apples

Poppyseed Egg Salad Wrap with Tomatoes - \$5.95

Spicy Pimiento Cheese - \$5.95

The Fern - \$5.95

Grilled Garden Vegetable Ciabatta with Pesto



The Mother Earth Group stands on the principle that we are stronger as a whole rather than on our own. Together we strive to bring you the highest level of customer service, hospitality and quality in all of our endeavors. We are united by our commitment to nurturing one another, our community and the Earth.



WBENC Certified

2013 Restaurateurs of the Year, Charlotte Magazine
2012 James Beard House Southern Heritage Dinner, NYC
2012 NC Companies To Watch Award - Edward Lowe Foundation
2011 NC Small Business of the Year - NC Business Magazine
2010 Green Action Program Award - Charlotte Business Journal

Boxed Luncheons No Minimum

Sandwich Boxed Selections from \$3.95-\$8.95

Salad Boxed Selections Include Flatbread Crackers & Butter from \$7.95-\$12.95

Add a la Carte Cookies, Brownies, Chips & Side Items Below

Sandwich Basket 10 Guest Minimum

Choice of Sandwiches from our Sandwich Boutique

Signature Salad Buffet 10 Guest Minimum

Choose One of Our Signature Salads

Includes Flatbreads & Butter



Signature Salads



Seven Layer Salad - \$9.95

Layers of Garden Goodness, Baby Spinach & Romaine Hearts
Cheddar & Monterey Jack Cheeses, Farm Eggs, Tomatoes
Apple Wood Bacon, Garden Peas, Shoe-Peg Corn & Red Onions
Classic Creamy Dressing

Arugula Caprese Salad - \$10.95

Romaine Hearts, Chopped Tomatoes
Scallions, Apple Wood Smoked Bacon
Grilled Chicken Breast
Carolina Blue Cheese Dressing

Carolina Chop Salad - \$10.95

Grilled Chicken, Shoe-Peg Corn, Tomatoes, Cucumbers
Green Beans, Bleu Cheese, Black-Eyed Peas, Scallions
Romaine & Tomato Vinaigrette

Julia Caesar Salad - \$8.95

All-Natural Grilled Chicken
Shaved Parmesan & House-Made Croutons

Thai Noodle Salad (Vegan) - \$8.95

Romaine Hearts, Cellophane Noodles - Gluten-Free
Carrots, Cucumbers, Cilantro, Fresh Mint
Scallions, Cashews & Sesame Soy Dressing
Add Grilled Chicken - \$3 Steamed Shrimp - \$4

Classic Cobb Salad - \$10.95

Baby Spinach, Hormone-Free Grilled Chicken
Bacon, Tomatoes, Avocado, Carolina Blue Cheese
House-Made Balsamic Dressing

The Waldorf Salad - \$10.95

Bibb Lettuces with Hormone-Free Grilled Chicken
Topped with Sun-Dried Cranberries, Celery
Walnuts, Grapes & Sliced Apples
Apple Cider Vinaigrette

Something Classic House Salad - \$9.95

Goat Cheese, Roasted Peppers & Pistachios
House-Made Balsamic Vinaigrette
Add Grilled Chicken - \$3

Savannah Salad - \$9.95

Baby Spinach Salad, Grilled Chicken, Gorgonzola
Southern Pralines, Tomatoes & Red Onions
Raspberry Vinaigrette

Aphrodite Greek Salad - \$9.95

Hormone-Free Grilled Chicken
Romaine Hearts, Tomatoes, Cucumbers
Feta Cheese, Red Onions & Mediterranean Olives
Balsamic Vinaigrette

The Mediterranean - \$8.95

Trio of Mezze Served over Organic Lettuces
Tabouleh with Fresh Parsley, Cucumber Tzatziki
Hummus with Olives & Pita

Oriental Chicken Salad - \$10.95

Asian Noodles, Red Peppers, Cabbages
Carrots, Cabbages & Sesame Seeds
Sesame Soy Dressing

The Ploughman's Lunch - \$12.95

Traditional English Fare without the Pint
Baguette, Local Cheddar, Brie, Grapes
Hormone-Free Ham, Olives
Lettuces, Tomatoes & Cucumbers
House-Made Balsamic Dressing

House-Made Side Salads

- 10 Guest Minimum Small/Large

Potato Salad of the Month - \$2/3.5 per guest

Seasonal Side Salad - \$1.5/\$3 per guest

Fresh Fruit Salad - \$2.50 per guest

Penne Pasta Salad - \$1.25/\$3 per guest

Arcadia Lettuce Salad - \$3.5 per guest

Sun Chips - \$1.25 each

Kettle Chips - \$1.95 each

Deliveries & Setup

10 Guest Minimum on Buffets

Boxed Luncheon Delivery - Varies by Location

Casual Buffet Delivery/Setup

\$50-75.00 one way \$125.00 two way +/-

Based on hours required to carry out our delivery & cleanup

Service Staff - \$25 Per Hour Per Server

From Clock-In-to Clock Out 4 Hour Minimum

Additional

15% Service Charge

Sales Taxes

green goddess ALLIANCE
Join Us. Align with Mother Earth

Congratulations! Just by ordering from us, you have joined The Green Goddess Alliance... A mindset designed to align ourselves with Mother Earth. See some of our efforts & commitments below:

- Menu features all-natural, antibiotic-free meats, and organic and local lettuces and tomatoes
- Support of local NC and regional farmers
- Recycling programs in all of locations and events
- Composting in our kitchens that amount to and estimated 3 tons annually that does not go to the landfill
- Donations of left-over food to those in need. We are currently supporting the organization Innervation.
- Recycle our used cooking oil
- Replace our disposable products with sustainable ones
- Replace electricity usage with wind and solar energy
- Educate and encourage our staff, vendors & clients

Buffet Selections

Southern Picnics

EASTERN PULLED PORK BBQ - \$7.5
 SPICY VINEGAR & TOMATO BBQ SAUCES & POTATO ROLLS
 BBQ BEEF BRISKET - \$9.5
 SPICY VINEGAR & TOMATO BBQ SAUCES & POTATO ROLLS
 CLASSIC WESTERN NC BBQ GLAZED CHICKEN - \$6
 BUTTERMILK BRINED FRIED CHICKEN - \$6
 HONEY-FRIED CHICKEN TENDERLOINS (5 PIECES) - \$5.5
 RASPBERRY MINT GRILLED CHICKEN - \$6
 SHRIMP & SC ADLUH YELLOW STONE-GROUND GRITS - \$8
 FROGMORE STEW - \$10.50
 PEEL-N-EAT SHRIMP, CORN, RED POTATOES, KIELBASA & COCKTAIL SAUCE
 CORN BREAD MUFFINS WITH BUTTER
 \$18.00 PER DOZEN



The American Grill

ANGUS BEEF BURGERS * (1/3 LB) - \$7.5 EACH
 ALL-AMERICAN HOT DOGS (NATHAN'S) - \$3.5 EACH
 GRILLED CHICKEN BREAST WITH POTATO ROLLS - \$7
 GRILLED BRATWURST WITH SKILLET SAUERKRAUT - \$5
 VEGETABLE KEBOB - \$3
 BLACK BEAN BURGERS - \$7
 PORTABELLO MUSHROOM - \$3
 MUSTARD ALE GLAZED PORK TENDERLOIN * - \$15
 MEDITERRANEAN CHICKEN KEBOB - \$3
 LEMONGRASS - SOY LACQUERED SALMON * - \$11.5
 CHIPOTLE BBQ WILD-CAUGHT PRAWNS - \$10
 ADOBE TERRES MAJOR WITH CHIMICHURRI SAUCE * - \$10
 MANGO-PEPPADEW MAHI MAHI * - \$9



BBQ & GRILL SIDE SELECTIONS

COLE PORTER SLAW - \$1.5
 SPICY MACARONI & CHEESE - \$3
 KIDS MACARONI & CHEESE - \$2.5
 HOUSE RED POTATO SALAD - \$2
 SOUTHERN CUCUMBER & ONION SALAD - \$2
 DILLED CUCUMBER POTATO SALAD - \$2
 PENNE PASTA SALAD WITH GARDEN VEGETABLES - \$2
 TABOULEH SALAD WITH CUCUMBERS, TOMATO & MINT - \$2
 QUINOA & DRIED FRUIT SALAD - \$3
 BLACK-EYED PEA CAVIAR - \$2
 SLOW-SIMMERED COLLARD GREENS WITH PEPPER RELISH - \$2.5
 BBQ BAKED BEANS WITH CARAMELIZED ONIONS - \$2
 GRILLED CORN ON THE COBB (SEASONAL) - \$2
 SLICED SUMMER WATERMELON (SEASONAL) - \$2
 TOMATO, MOZZARELLA & BASIL SALAD - \$3
 INDIAN SUMMER SALAD - \$3
 EDAMAME, TOMATOES, SHOE-PEG CORN, SCALLIONS, LEMON-DILL VINAIGRETTE
 WATERMELON SUMMER SALAD - \$3.5
 TOSSED WITH FETA CHEESE, RED ONION, MINT, SERRANO PEPPERS & RED WINE VINAIGRETTE
 SOUTHERN SHRIMP SALAD - 6 LBS - \$150 SERVES 18 (1/3 LB SERVINGS)
 CREAMY CAROLINA SHRIMP TOSSED WITH CELERY, GREEN ONIONS, RED PEPPER & DILL
 TARRAGON CHICKEN SALAD WITH WALNUTS, GRAPES & RED ONION - \$12.95/LB.
 ANY OF OUR SALADS MAY BE SERVED OVER GREENS - \$1 PER GUEST



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

The Family Table

Lemon Chicken Piccata with Capers & Artichokes - \$7
 Chicken Saltimbocca with Prosciutto & Provolone - \$7
 Italian Sausages with Onions & Peppers - \$6
 Shrimp Scampi over Linguine - \$10
 Mushroom Chicken Marsala - \$7
 Tomato Bruschetta Chicken - \$7
 Chicken Cordon Bleu with Dijon Cream - \$8
 Chicken Cacciatore with Mushrooms & Peppers - \$6
 Classic Chicken Parmesan - \$6
 Old Fashioned Meatloaves with Tomato Glaze - \$7
 Southern Pork Loin with Bourbon Peach Compote - \$7
 Grilled Greek Chicken Kebabs with Tzatziki - \$7
 Creamy Shrimp Pasta Primavera - \$7.5 (9-12 Guests)
 Sherry Poached Chicken Casserole - \$5.5 (9-12 Guests)
 Turkey Tetrazzini - \$6.5 (9-12 Guests)
 Spinach Lasagne with Bechamel Sauce - \$5.5 (9-12 Guests)
 Italian Sausage Lasagne - \$5.5 (9-12 Guests)
 Eggplant Parmesan - \$6.5 (9-12 Guests)
 Grilled Zucchini Parmesan (Gluten-Free) - \$5.5 (9-12 Guests)

Family Sides \$3 each

Renaissance Linguine
 Broccolini with Lemon & Olive Oil
 Roasted Rosemary Tuscan Potatoes
 Sour Cream & Butter Mashed Potatoes
 Green Beans with Slivered Almonds & Butter
 Classic Caesar Salad with House-Made Croutons & Parmesan
 Spinach Club Salad with Bacon, Egg, Mushrooms & Tomatoes
 Green Salad with Olives, Pepperoncini, Romas & Croutons
 Sundried Tomato Orzo with Parmesan

South of Texas

Chicken & Spinach Quesadillas with Creme Fraiche - \$6
 Classic Beef Soft Tacos - \$6.5
 Beef Fajitas with Mushrooms & Onions - \$8
 Chicken Fajitas with Onions & Peppers - \$7
 Coconut Shrimp with Calypso Sauce - \$8
 Caribbean Glazed Jerk Chicken - \$6
 Chipotle Beef Chili with Sour Cream & Cheddar - \$6.5
 Roasted Cubano Chicken - \$6
 Ajo Grilled Shrimp - \$12
 Grilled Mahi Mahi with Fresh Pineapple Salsa - \$10
 Grilled Ajo Chicken Breasts with Fresh Pineapple Salsa - \$6

South of Texas Sides \$3 each



Yellow Rice & Black Beans
 Callaloo Greens
 Fried Plantains
 Grilled Rum Pineapple
 Coconut Rice
 Tropical Green Salad
 with Almonds, Avocado, Tomato & Citrus Vinaigrette

Sweets

Each Dessert Serves 12-15 Guests
 Tres Leches - \$45
 Apple or Peach Cobbler - \$36
 Banana Pudding - \$36
 Cookies & Brownies - \$45
 Strawberry Shortcake - \$42
 Decorated Chocolate or Vanilla Birthday Cakes (Sheet Cake Serves 16-24) - \$42
 Assorted Petite Cupcakes - \$60



Southern Fruit Baskets

Petite - \$65 15-25 guests

Large - \$130 40-50 guests

Sammies

Ham Biscuits - Sweet Potato or Dried Cranberry - \$12

Classic Vegetable Tea Sandwiches - \$12

Tarragon Chicken Salad Finger Sammies - \$12

Poppy Seed Egg Salad Petite Croissants - \$32

per dozen + \$10 Basket Tray

Southern Antipasto

Spicy Pimiento Cheese, Shoe-Peg Corn Salsa

Spinach & Artichoke Dip, Black Eyed Pea Caviar

Pickled Okra, Dilly Beans, Lavosh Crackers

Petite - \$65 12-15 guests

Large - \$95 20-25 guests

Mediterranean Tray

House-Made Hummus, Tzatziki & Olives

Pepperoncini Peppers & Pita Crisps

Petite - \$45 8-12 guests

Large - \$75 16-24 guests

Chocolate Dipped Strawberries

\$15 per dozen - Traditional Strawberries (Boxed)

Snacks

Garden Vegetable Baskets

Carolina Bleu Cheese & Hummus Dipping Sauces

Petite Basket - \$65 15-25 guests

Large Basket - \$125 40-50 guests

The Classic Cheese Tray

Double Cream Brie, Ashe County Cheddar
Carolina Bleu, Havarti & Boursin, Grapes & Crackers
\$125 25-30 guests

Finger Sandwich Tray

Poppy Seed Egg Salad, Classic Cucumber & Vegetable
Tarragon Chicken Salad with Walnuts & Grapes
\$55 12-15 guests - 16 pieces of each

Spin Wheel Sandwich Trays

Roast Beef, Turkey & Vegetable

Petite - \$65 10-12 guests - 40 pieces

Large - \$95 15-18 guests - 65 pieces

La Mexicana

Tortilla Chips & Salsa 15-25 guests - \$30

Add Fresh Guacamole - \$36

Cookie Basket Tray

\$32 16 Assorted Petite Cookies

\$52 36 Assorted Petite Cookies

Old Fashioned Brownie Tray

Peanut Butter Brownies (10), Pecan Bars (10)
& Lemon Raspberry Bars (10)
\$50 30 Halves

Classic Petite Dessert Selection

\$75 15-25 Guests - 60 pieces

The Quencher

Iced Tea - Lemonade - \$12.50 per gallon

Mint Iced Tea - \$15.00 per gallon

Soft Drinks - \$1.95 Bottled Waters - \$1.95

Stemware - \$0.75 each

Coffee & Tea

Regular or Decaf S/S Coffee Urn with Paper Cups

Each urn serves 50 guests - \$95

Hot Numi Teas & Honey serves 50 guests - \$75

Silver Samovars - \$60 each

China Cups & Saucers - \$1.5 per set

the art of celebration

The Southern Breakfast - \$52 9-12 guests

Scrambled Eggs, Maple Sausages & Bacon

Scrambled Eggs & Cheese - \$36 9-12 guests

Southern Style Biscuits with Butter & Jam - \$36/dozen

Pancakes with Maple Syrup 25 pancakes each

Buttermilk with Blueberries - \$55

Banana-Walnut with Strawberries - \$58

Sausage, Egg & Cheese Strata - \$48 9-12 guests

Shrimp & SC Adluh Yellow Grits - \$65 9-12 guests

French Toast Casserole \$40 8-10 guests

Praline Pecan Topping & Maple Syrup

Breakfast Sides - \$2.50 per guest

Fresh Fruit Salad Maple Sausages (3)

Colorado Potatoes Bacon (2.5)

Sausage Gravy Turkey Bacon (2)

Cheese Grits Southern Grits

Yogurt Parfaits - \$4.95 each

Includes Strawberries, Blueberries & Granola

The Omelette Bar - \$5.95 (25 guest minimum)

Farm Eggs, Ham, Swiss, Feta & Cheddar

Fresh Spinach, Tomatoes, Mushrooms & Green Onions

(Requires a dedicated omelette chef)

Yogurt Bar - \$5.95 per guest

Fresh Strawberries, Blueberries & Bananas

Honey, Dried Cranberries & Walnuts

Add Steel Cut Oats - \$2.00

Green Eggs & Ham - \$5.95 per guest

Sautee of Egg Whites, Fresh Spinach & Parmesan

Turkey Sausages

Continental Breakfast - \$195 15-25 guests

Fresh Roasted Regular Coffee & Orange Juice

Southern Fruit Tray

Muffins, Morning Pastries & Sweet Breads

Breakfasts



New York Bagel Tray

\$30 12-18 guests

Nine Sliced Assorted Bagels

Whipped & Chive Cream Cheese & Butter

Add - Smoked Salmon, Tomatoes & Onions - \$35

Breakfast Baked Goods Basket

Muffins, Pastries & Sweet Breads

Large - \$75 15-25 guests

Small - \$50 8-10 guests

Individual Muffins - \$2.95 each

Banana, Blueberry Crumble & Whole Grain Berry

Sweet Breads Tray

Banana Walnut Bread, Raspberry Coffee Cake

Pumpkin Cranberry Sweet Bread & Butter

\$45 15-25 guests

Classic Quiches

Quiche Lorraine

with Spinach Bacon & Caramelized Onions

Goat Cheese, Roasted Tomato & Asparagus

\$16.95 each 6-8 guests

Warm Breakfast Sammies

\$5 each - Minimum of 12 each

Croissants with Egg, Cheese & Bacon

Farm Eggs, Bacon & Cheese Biscuits

Farm Eggs & Cheese Biscuits

Baja Farm Egg, Bacon & Cheese Wraps

Add Fresh Salsa, Creme Fraiche & Avocado - \$24/12

Beverages

Morning Juices - \$15.00 12 - 6 oz Servings

Orange, Cranberry & Grapefruit

Rainforest Coffee Boxes & Pumpers - \$30 each

Paper Cups, Sugars, Stirrers & Cream - Serves 10-12

Breakfast Boxes - \$9.50

Banana Bread, Butter & Fresh Fruit Salad

Blueberry Muffin, Butter & Fresh Fruit Salad

Yoga Box - Yogurt, Fresh Fruit Salad & Granola

Quiche Lorraine & Fresh Fruit Salad

Each Box Includes an Orange Nantucket Nectar

Guest Count & Payment Terms

\$500 Non-Refundable Deposit to Reserve Your Date on Our Calendar

50% Non-Refundable Deposit Requested 90 Days Prior to Event

Final Guest Count Due Three Business Days Before Your Event

Full Payment Due: Three Days Prior to Event

Event Styling

Our Event Stylists will be happy to arrange:

China, Linens, Stemware, Props, Music & Florals

Seating Table Centerpieces \$40 - \$75 each

Buffet Arrangements Starting at \$75