

Smash Events, Inc.

CATERING + BEVERAGE SERVICES MENU

Appetizers + Starters

COLD APPS

Chevre Mascarpone Balls
-Pistachio/Prosciutto
-Pepitas/Strawberry + White Balsamic
-Chive/Candied Tomato
-Smoked Salmon/Chive

Cranberry Chicken Salad
Served on a fresh apple round

Deviled Egg Trio
-Sriracha/Candied Ginger
-Green Eggs + Ham
-Pimiento

Gazpacho Shots

Hempeh Bite

Lox + Bagel Bite

Mini Caprese Stack

Seared Scallop Shooter
Green Pea Puree, Bacon, Salmon Roe

Sesame Tuna Wonton
Almond Ginger Relish, Wasabi Cream

Shrimp Ceviche Martini

Smoked Salmon Crostini
Lemon, Tahini, Chive

Watermelon Stack

HOT/WARM APPS

Mini Mashed Potato Crabcake

Mini Burger Sliders

Mini Fish Tacos

Eggplant Pizzettes

Flatbreads
-Gorgonzola, Fig, Prosciutto
-Pear, Brie, Sausage

Chicken & Waffle

Googootz
Lightly fried zucchini, balsamic, garlic

Mini Grilled Cheese/Tomato Soup

French Onion Soup Bite

Crabcake Slider

Yuca Pup w/ Cilantro Lime Aioli
-Queso
-Brisket

Potstickers
-Pork
-Veggie

CHARCUTERIE BOARDS

Grand Display
Bountiful spread of meats, cheeses, + fruit,
accompanied by pickles, olives, chicken liver
mousse, crackers, crusty bread, dips, + spreads

Deconstructed Cuban Sandwich
Cuban bread rounds, Lechon, Prosciutto, Swiss,
Rosemary Compound Butter, Whole Grain Mustard

BREAD SERVICE

A variety of breads, served alongside an accompaniment of our house made Rosemary Compound + Honey Butters

Salads

Arugula Salad

Strawberries, Blueberries, Almond-crusted Goat Cheese, Strawberry Vinaigrette

Bistro Salad

Candied Pecans, Sliced Pear, Shaved Parmesan, Champagne Pear Vinaigrette

Bok Choy Macadamia Nut Salad

Caprese Stack

Classic Caesar

Housemade Caesar Dressing

Garden Salad

Your choice of (2) Dressings

Superfood Salad

Massed or Sautéed Kale, Shredded Carrots, Dried Cherries, Almonds, Sunflower Seeds, Coconut, Edamame, Balsamic Glaze, Green Goddess

Side Dishes

Garlic Mashed Potatoes

Whipped Sweet Potatoes

Roasted Spring Veggies

Artichokes, Asparagus, Leeks, Carrots, Sugar Snap Peas, Green Onion, Radish, Grilled Lemon

Roasted Summer Veggies

Corn, Carrots, Bell Pepper, Zucchini, Squash, Potatoes

Grilled Fall Veggies,

Squash, Fennel, Parsnips, Sweet Potato, Beets, Baby Potatoes, Green Beans

Creamy Tarragon Grilled Potatoes

Sautéed Brussels Sprouts

Ginger Glazed Carrots

Grilled Asparagus

Sautéed Green Beans

Summer Succotash

Fava beans, Corn, Red Onion

Mains

CHICKEN

Signature Grilled Chicken
Available with your choice of sauce (see Sauces list)

Honey Lime Chicken Thighs

Mushroom Asiago Chicken

Chicken Parmesan

Chicken Francese

BEEF

Each beef entrée available with your choice of sauce (see Sauces list)

Beef Tenderloin

Churrasco

Steak au Poivre

PORK

Pork Tenderloin
Available with your choice of sauce (see Sauces list)

Roasted Stuffed Pork Tenderloin
Mushrooms, Bacon, Spinach, Lemon, Parsley, Honey Drizzle

SEAFOOD

Crabcake
Dijon Dill Aioli

Grilled Salmon
Honey Dijon Vinaigrette

Seared Scallops
Apple Brandy Cream

Sautéed Haddock
Herb Butter

Cornmeal Breaded Trout
Roasted Tomatillo Puree

Mahi Mahi
Sundried Tomato, Artichoke, Lemon Butter

PLANT-BASED ENTREES

Grilled Stuffed Portobello
Pesto, Parmesan, Sundried Tomato, Provolone, Cous Cous

Smiling Hara Hempeh
-Salt & Pepper
-Raspberry Habanero
-Miso Ginger

Jackfruit

More Veggie-Friendly Options in our Pasta Section

PASTA

Asiago Penne
Peas, Parm, Prosciutto
Can be prepared as a vegetarian dish

Spaghetti & Meatballs

Veggie Pasta
Sautéed Seasonal Veggies, White Wine, Garlic, Parmesan

Creamy Shrimp Fettucine

SAUCES

Red Wine Reduction
Chimichurri
Jalapeno Crema
Pimiento
Béarnaise Aioli
Brandy Cream
Apple Fennel Puree
Citrus Beurre Blanc
Buttery Garlic + Mushroom Herb
Apple Onion Compote



Carolina BBQ

**LOOKING FOR DELICIOUS BBQ?
WE DO THAT TOO.**

**FOR A PLATED, BUFFET, OR FAMILY STYLE BBQ MEAL,
CHOOSE FROM THE FOLLOWING:**

(2) BBQ Proteins

Brisket
Pulled or Chopped Chicken
Pulled or Chopped Pork
Plant-Based Proteins - Hempeh or Jackfruit

(3) Sides

Served with Cornbread and Buns for Sammies

&

A Variety of Regional BBQ Sauces

Sweet
Mustard
Vinegar
Alabama White (Upon Request)

BBQ Sides

Non-BBQ Sides Can Be Chosen as Well!
Vinegar or Mayo-Based Slaw
Buttery Corn on the Cob
Hand-Cut French Fries
Traditional Baked Beans
Calico Baked Beans
Corn Casserole
Collard Greens
Mac & Cheese
Tomato Pie

Dinner Stations

PORTION SIZES ARE SMALLER HERE, SO GUESTS CAN TRY A LITTLE FROM EACH OF YOUR DINNER STATIONS!

SIGNATURE STATIONS

Gourmet Mac & Cheese
Chef Interactive

Create Your Own Panini
Attendant-Manned

Salad Bar Station

Make Your Own Taco Bar

Street Taco Station

Gourmet Slider + Fries Station

Make Your Own BBQ Sundae

Appetizer Display
Choose ANY 5 from our Catering Menu

Sides Station
Choose ANY 3 from our Catering Menu

Soup Station
-Tomato Soup
-Butternut Squash Soup
-Seasonal Soup Selection
-Chili

Brunch for Dinner
Choose 3 Selections from our Catering Menu

Biscuit + Bread Bar
Biscuits, Cornbread, Yuca Fritters
BBQ Sauce, Apple Butter, Strawberry Applesauce
Honey, Jams, Pimiento Cheese, Whipped Butter

PREMIUM STATIONS

Inquire about specific menu items on each Premium Station

Southern Favorites

Latin Station

Italian Station

Asian Station

Cajun Station

Spanish Tapas Station

Carving Station

Classic Steakhouse

SPECIALTY STATIONS

Premium Seafood Display

Oyster Shucking Station

Surf & Turf Station

Brunch

BRUNCH BUFFET ITEMS

Habanero Hempeh Hash

Sweet Potato Hash

Goat Cheese & Sundried Tomato
Quiche

Pancetta & Cheddar Quiche

Chicken & Waffle

Arugula Salad w/ Mini Crabcake

French Toast Casserole

Yogurt Parfait

Fresh Fruit

Bacon or Sausage Patties

Scrambled Eggs

Arugula Berry Salad

French Toast Sticks

Silver Dollar Pancake

Shrimp + Grits

BRUNCH STATIONS & DISPLAYS

Omelet Station

Benedict Station

Lox + Bagels Spread

Breakfast Bread Display

Doughnut Display with Toppings

Cereal & Milk Display

**SEE OUR BEVERAGE MENU FOR IDEAS
ON HOW TO BRING EVEN MORE FUN
TO YOUR BRUNCH PARTY!**

Late Night Snacks

DESSERT STATIONS

Gourmet Fireside S'mores
-Traditional

-Salted Caramel + Bacon

The Elvis: Graham, Banana, Peanut Butter Cup,
Bacon, Marshmallow

-The Grasshopper - Chocolate Graham, Mint
Chocolate, Marshmallow

-Strawberry Nutella

-Cinnamon Dulce de Leche

Popcorn Bar

-Sriracha, lime, + sesame

-Rosemary, brown butter, + lemon

-S'mores

-Maple Bacon

-Parmesan Garlic

Waffle Bar w/ Toppings

Funnel Cake Station w/ Toppings

Doughnut Display w/ Toppings

Cookies + Milk

Cookie Dough Bar

LATE NIGHT SNACKS

Street Tacos

Quesadillas

Totchos

Pizza

Sliders + Fries

Have your own idea for a
late-night snack?

Off-menu options available!



Beverages

Non-Alcoholic Drink Station – *self-serve*

- Rosemary Peach Lemonade or Regular Lemonade
- Iced Tea
- Seasonal Spa Water
- Includes dispensers, compostable cups, signage, beverage napkins

Soft Drink Selection

Signature Coffee/Tea Station

- Includes signage and design, coffee (national brand), fixins, mugs, disposable cups w/ lids + sleeves, beverage napkins

Premium Coffee/Tea Station

- Includes signage and design, coffee (locally roasted, fair trade), specialty syrups, fixins (including dairy free creamer, if requested), mugs, disposable cups w/ lids + sleeves, beverage napkins

Hot Cider Station

Hot Chocolate Station

Bloody Mary Bar

- You bring the vodka – we'll do the rest! Includes signage and design, our house made Bloody Mary mix, glassware, beverage napkins, + (7) fixins of your choice.

Mimosa Bar

- You bring the bubbly – we'll do the rest! Includes signage and design, orange juice, raspberry lemonade, limeade, pomegranate juice, strawberries, blueberries, raspberry, blackberries, pineapple, glassware, + beverage napkins.

Complete Bar Mixers

Garnish-Only Package

Ice Service

Bar Disposables

Licensed NC Bartending Service

Signature Cocktails

PRICING INCLUDES GLASSWARE, MIXERS, + GARNISH

FARMER'S DAUGHTER

Tito's, Lemon Juice, Basil Syrup, Simple Syrup, Strawberry Puree
Served on the Rocks with Club Soda
Garnish of Sliced Strawberry + Basil Leaf

EVENTFUL FIZZ

Tito's, Lemon Juice, Simple Syrup, St. Germain Elderflower
Liqueur
Served on the Rocks with Club Soda
Garnish of Edible Flower

WALNUT OLD FASHIONED

Bulleit Bourbon, Demerara Syrup, Angostura Bitters, Walnut Bitters
Served on the Rocks
Garnish of Orange Expression + Peel & Walnut Shavings

CHOCOLATE MANHATTAN

Rittenhouse Rye, Cocchi Vermouth di Torino, Angostura Bitters,
Chocolate Bitters
Served on the Rocks
Garnish of Cherry + Chocolate Shavings

ROSEMARY GIN FIZZ

Bombay Dry Gin, Lime Juice, Rosemary Simple Syrup
Served on the Rocks with Club Soda
Garnish of ½ Lime Wheel + Rosemary Sprig

IRISH GOODNIGHT

Jameson, Honey Syrup, Earl Grey Bitters, Angostura Bitters
Served on the Rocks
Garnish of Lemon Expression + Peel

THE PURPLE MONARCH

Altos Blanco Tequila marinated with Butterfly Pea Flower, Agave Syrup, St. Germain Elderflower Liqueur, Lemon Juice

Served on the Rocks with Club Soda

Garnish of Dehydrated Lemon Peel

ASHEVILLE PUNCH

Cruzan White Rum, Benedictine, Lime Juice, Pineapple Juice, Strawberry Puree

Served on the Rocks

Garnish of Mint Sprig

CLASSY MARG

Altos Blancos Tequila, Lime Juice, Agave Syrup, Cointreau Liqueur

Served on the Rocks

Garnish of ½ Lime Wheel