

WEDDING MENUS

COCKTAIL HOUR BUTLER PASSED HORS D'OEUVRES

Select 3 choices for \$27 per guest per hour. \$5 per guest for an additional selection.

Served cold:

- Deviled egg topped with caviar (caviar upgrade \$7)
- Oysters on the half shell with fennel, orange, olive
- Smoked salmon and herb cream cheese lollipops
- Beef tartar cornets, horseradish gel, petite herbs
- Lobster roll sliders – brioche bun, lobster salad with apples, celery, celery root, truffle aioli (\$5.00 surcharge)
- Cherry tomatoes, stuffed with basil pesto and goat cheese, with balsamic
- Tuna tartar cornets, wasabi, radish, sesame
- Melon and prosciutto, Goodstone honey whipped ricotta
- Smoked trout and beet sandwiches, pickled apples and horseradish cream
- Beef carpaccio, crostini, truffle, horseradish, little lettuces, crispy capers (\$3.00 surcharge)
- Chilled seasonal soup shooters

Served hot:

- Bistro burger sliders – a special blend of ground beef, enriched with truffles and foie gras, tomato confit, house made pickles, pickled onions, baby lettuce (\$4.00 surcharge)
- Miniature crabcakes with remoulade sauce
- Miniature beef wellington
- Caramelized onion, wild mushroom and goat cheese tartlets
- Beef tartar crostini with yolk sauce
- Koren beef skewers, kimchi, sesame
- Shrimp cocktail with traditional garnishes
- Spiced lamb kofta with minted yogurt
- Miniature quiche, spinach, mushrooms, gruyere cheese
- Seasonal soup shooters
- Orange soy braised chicken spring rolls, napa cabbage, shiitake, mushrooms, carrots, sweet & spicy sauce
- Lobster corn dogs with spiced ketchup (\$4.00 upcharge)

COCKTAIL HOUR STATIONARY HORS D'OEUVRES | \$17/PERSON



FRUIT & CHEESE DISPLAY

A selection of regional and international cheeses, fresh seasonal fruits and berries, cranberry walnut bread, house mustard, jams and Goodstone honey.

REGIONAL CHARCUTERIE

A selection of regionally produced artisan salamis, cured meats and sausages. Served with Goodstone jam and mustard and crispy lavash.

SEASONAL CRUDITE

Seasonal fresh vegetables served with roasted red pepper & basil aioli, buttermilk herb dressing and hummus.

SEAFOOD BAR (\$25 surcharge)

Shrimp cocktail, oysters on the half shell, clams and mussels served with traditional accompaniments.

ASSORTED TEA SANDWICHES

Selection of smoked salmon & cucumber, Goodstone egg salad, chicken salad, and shrimp salad sandwiches.

PLATED RECEPTION

Two-Course Meal | \$115 Per Person

Three-Course Meal | \$130 Per Person

STARTERS: (CHOICE OF TWO)

Mixed Green Lettuce | Pickled Shallots, Cucumber, Cherry Tomatoes, Apple Cider Vinaigrette

Green Peas Velouté | Bacon, Croutons, Parsley

Scallops | Sweet Potato, Baby Spinach, Sherry Sauce

Slow Braised Pork Belly | Potato Mousseline, Cabbage, Mustard Sauce

Vegan Vegetable Risotto | Nutritional Yeast, Seasonal Vegetables, Parsley

ENTREES: (CHOICE OF TWO)

Roasted Beef Tenderloin | Roasted Fingerling Potatoes, Seasonal Vegetables, Demi-Glace

Amish Chicken Breast | Roasted Fingerling Potatoes, Seasonal Vegetables, Mushroom Sauce

Pan-Seared Salmon | Potato Mousseline, Leeks & Maitake, Lemon Sauce

Icelandic Cod | Carrot Pureé, Bacon, Roasted Brussels Sprouts, White Wine Sauce

Walk Through the Garden | Seasonal Vegetables, Marinated Tofu, Chimichurri

PLATED DESSERTS | SELECT ONE FOR THREE COURSE MENU

Textures of Chocolate and Strawberries | Apple Tarte Tatin with Vanilla Ice Cream and Salted Caramel

Profiterole with Vanilla Custard and Belgian Dark Chocolate Sauce

Seasonal Fruit Tart with Streusel Crumble and Coulis

VENDOR MEALS - \$40/EACH

Roasted Chicken

Rosemary Chicken Jus, Potato Mousseline, Seasonal Vegetables

Pan-Seared Icelandic Cod

White Wine Sauce, Potato Mousseline, Seasonal Vegetables

Vegan Vegetable Risotto

Seasonal Vegetables, Nutritional Yeast

KID MEALS - \$25/EACH

Chicken Tenders | French Fries

Pasta Marinara | Parmesan

Grilled Ham & Cheese | French Fries



BUFFET RECEPTION

Choice of 1 salad, 2 entrees, 2 sides & 1 dessert | \$115 Per Person

SALAD OPTIONS

Caesar Salad

Parmesan, Caesar Dressing, Croutons

Mixed Green Salad

Cucumber, Tomato, Shallots,

Apple Cider Vinaigrette

Pearl Couscous Salad

Feta, Olives, Tomato, Pesto Verde

Potato Salad

Tarragon, Shallots, Capers,

Mayo OR Vinaigrette

Tomato Salad

Mozzarella, Basil, Balsamic Vinaigrette

Warm Green Bean Salad

Shallot, Potato, Bacon, Red Wine

Vinaigrette

ENTREE OPTIONS

Slow Poached Salmon Filet

Dill Dressing

(Lukewarm Presentation)

Pan-Seared Icelandic Cod

White Wine Beurre Blanc

Slow Braised Short Rib

Bordelaise Sauce

Roasted Chicken

Rosemary Chicken Jus

Roasted Portabella Mushroom

Quinoa, Seasonal Vegetable

(Vegan/Vegetarian)

SIDE OPTIONS

Roasted Fingerling Potatoes

Thyme Butter

Mediterranean Vegetables

Grilled

Cauliflower Rosettes

Bachamel Sauce

Haricot Verts

Toasted Almonds, Fine Herbs

Roasted Root Vegetables

Garlic, Fine Herbs

ARRANGED DISPLAY DESSERTS | SELECT ONE FOR THE BUFFET MENU

Mini Seasonal Fruit Tarts | Chocolate Mousse Shooters | Brownie Squares | Crème Brûlée
Mini Apple Pie | Chocolate Dipped Profiterole with Vanilla Custard | Seasonal Fruit Skewers

LATE NIGHT BITES

Served after 8 PM | \$25 per person | Choose up to 3 items

Wagyu Beef Sliders

topped with cheddar cheese

Fried Chicken Biscuits

house pickles & pimento cheese

Ham & Cheese Sandwiches

*Grilled black forest ham, gruyere cheese,
and spicy house mustard*

Soup & Grilled Cheese

*Grilled cheddar cheese sticks and roasted
tomato soup*

BBQ Sandwiches

*Pulled North Carolina style pork
sandwiches*



CHEERS TO THE GOOD LIFE

A wedding celebration is a perfect occasion to raise a toast with your friends and loved ones, to celebrate the journey that led you to this moment and to look forward to a future filled with endless possibilities.

Goodstone Inn offers per-person packages below or an open bar billed upon consumption.

BEER & WINE PACKAGE | \$50 PER PERSON

Wine Selection:

2 varietals of wine for the bar service. Your event coordinator will assist in providing options and helping with selections.

Beer Selection: (Choice of 3)

Amstel Light, Blue Moon, Troegs-Perpetual IPA, Stella Artios, Corona Extra, Heineken



SILVER PACKAGE | \$100 PER PERSON

Liquor Selection: Jim Beam, Bushmills, Grans, New Amsterdam Gin, New Amsterdam Vodka, Luna Azul Tequila, Bacardi

Wine Selection:

4 varietals of wine for the bar service. Your event coordinator will assist in providing options and helping with selections.

Beer Selection: (Choice of 3)

Amstel Light, Blue Moon, Troegs-Perpetual IPA, Stella Artios, Corona Extra, Heineken



GOLD PACKAGE | \$115 PER PERSON

Liquor Selection: Makers Mark, Jameson, Dewars, Bombay Sapphire, Captain Morgan, 1800 Silver, Ketel One

Wine Selection:

4 varietals of wine for the bar service. Your event coordinator will assist in providing options and helping with selections.

Beer Selection: (Choice of 3)

Amstel Light, Blue Moon, Troegs-Perpetual IPA, Stella Artios, Corona Extra, Heineken



PLATINUM PACKAGE | \$130 PER PERSON

Liquor Selection: Knob Creek, Tullamore Dew, Johnny Walker Black Label, Hendricks, Mount Gay, Grey Goose, Patron Silver

Wine Selection:

4 varietals of wine for the bar service. Your event coordinator will assist in providing options and helping with selections.

Beer Selection: (Choice of 3)

Amstel Light, Blue Moon, Troegs-Perpetual IPA, Stella Artios, Corona Extra, Heineken

