

1010 Bridge Restaurant & Catering
Featured Dinner

Baby Spinach & Gala Apple Salad

- Toasted Walnuts, Danish Bleu Cheese, Honey & Thyme Balsamic Vinaigrette

Tossed Caesar Salad

- Charred Tomatoes, Garlic Croutons, Parmesan Custard, Herb Anchovy Vinaigrette

Seasonal Greens

- Seasonal Toppings with Seasonal Vinaigrette

Bone In Berkshire Pork Rack

- Apple-Cider Demi-Glace

Chilean Salmon

- Dijon & Dill Crusted

Seared Free Range Joyce Farms Chicken

- Herb & Tomato Provencal

Pecan Crusted Trout

- Maple Bacon and Onion Hash

Grilled Angus Beef Tenderloin

- Chimichurri and Horseradish Sauces

Herb Roasted Prime Rib

- Roasted Garlic Au Jus

Hernshaw Farms Mushroom or Parmesan Risotto

Sweet Potato & Roasted Corn Hash

Bloody Butcher Grits with Mascarpone & Crispy Oregano

Braised Brussel Sprouts with Red Onion Marmalade

Local Roasted Vegetable Medley

Seasonal Cheesecake with Fruit Compote & Pecan Oat Crumble

Salted Caramel Apple Tartlet

Chocolate Silk Tart with Graham Cracker Crust & Marshmallow Fluff

Option 1 - \$49.00 per person

Choice of 1 Salad, 1 Protein, 2 Sides & 1 Dessert

Option 2 - \$57.00 per person

Choice of 1 Salad, 2 Proteins, 2 Sides & 2 Desserts



1010 Bridge Catering Menu

Hors d'oeuvres

Smoked Trout Mousse Tartlets	\$5.00
Beluga Caviar Potato	\$9.00
Shrimp & Scallop Ceviche Shooters	\$6.00
Traditional or Roasted Beet Hummus	\$4.00
White Cheddar Pimento Cheese Tartlets	\$3.00
1010 Beef Silver Dollar Rolls	\$5.00
Guacamole & Handcut Chips	\$3.00
Charcuterie with Meat/Cheese/Fruit	\$7.50
Sorghum BBQ Glazed Meatballs	\$4.00
Lemon Dijon & Dill Salmon Display (full side feeds 20 ppl)	\$100.00
Local Honey Soy Chicken Satay	\$5.00
Prosciutto Wrapped Melon	\$5.00
Crispy Vegetable Spring Rolls	\$4.00
Artisan Cheese and Fruit Platter with Sliced Baguette & Crackers	\$5.00
Bruschetta topped with Marinated Tomatoes and JQD Ricotta	\$4.25
Phyllo Wrapped Asparagus with Balsamic Glaze	\$4.00
Shrimp Cocktail Shooters	\$6.00
Applewood Smoked Bacon Wrapped Dates	\$4.00
Spinach and Artichoke Phyllo	\$3.75
Raspberry and Brie Tartlet	\$4.00
Maine Lobster Salad Tartlets	\$5.25
Chicken and Waffle Cones	\$4.00
Potato Souffle Bites	\$3.75
New Zealand Lamb Lollipops	\$7.00
Cast Iron Seared Beef & Mushroom Crostini	\$6.00
Blackened Shrimp Shooters with Remoulade	\$6.00
Nashville Hot Oysters Bites	\$6.00
Thai Peanut Chicken on Endive	\$5.00
Roasted Tenderloin with Horseradish Cream & Chimichurri	MKT

Beverage Service – Choice of 2 \$3.00 per person

Assorted Can Sodas

Bottled Water

Unsweetened or Sweetened Iced Tea

Lemonade

Regular or Decaf Coffee

Soup & Salad Lunch Buffet

Soup of the Day
Choice of Salad
~Seasonal Salad, Tossed Caesar Salad or Roasted Beet & Arugula Salad
Marinated Local Vegetable Platter
Grilled Chicken Breast or Shrimp
~Add Grilled Salmon \$6.00 per person
Assorted Cookies or Dessert Bars

\$22.00 per person

\$24.00 per person for both chicken & shrimp

Hot Lunch Buffet

Gritts Farm Baby Lettuces

- Garden Veggies, Garlic Croutons & Red Wine Vinaigrette

Baby Spinach & Gala Apple Salad

- Toasted Walnuts, Danish Bleu Cheese, Honey & Thyme Balsamic Vinaigrette

Tossed Farm Fresh Salad

- Seasonal Vinaigrette

Herb Grilled Chicken Breast
Roasted Honey Mustard Glazed Heritage Pork Loin
Grilled Wild Caught Salmon
Bolognese Ziti
Cast Iron Seared Signature "1010 Cut" Beef
Cajun Chicken Cavatappi

Boursin Whipped Yukon Gold Potatoes
Carolina Gold Rice Pilaf
Local Seasonal Vegetables
Cider Glazed Baby Carrots
Roasted Yellow Corn & Scallion Grits

Chocolate Tartlet topped with Salted Caramel
Seasonal Cheesecake with Macerated Berries
French Toast Bread Pudding with Rum-Vanilla Anglaise

Option 1 - \$24.00 per person
Choice of 1 Salad, 1 Protein, 2 Sides & 1 Dessert

Option 2 - \$31.00 per person
Choice of 1 Salad, 2 Proteins, 2 Sides & 2 Desserts

Sandwich Lunch Buffet

Mediterranean Pasta Salad or Seasonal Grain Salad
Chef Paul's Signature Hand Cut Potato Chips
Assorted Sandwich Platter

- Smoked Ham & White Cheddar on Sourdough
- Peppered Turkey & Aged Swiss on Rustic White
- Apricot & Almond Chicken Salad on Croissant

Assorted Cookies or Dessert Bars

\$19.00 per person

Hot Dinner Buffet

Gritts Farm Baby Lettuces

- Garden Veggies, Garlic Croutons & Red Wine Vinaigrette

Baby Arugula & Roasted Beet Salad

- Homemade Ricotta, Candied Pecans & Cider-Mustard Seed Vinaigrette

Baby Spinach & Gala Apple Salad

- Toasted Walnuts, Danish Bleu Cheese, Honey & Thyme Balsamic Vinaigrette

Herb Roasted Joyce Farms All-Natural Chicken Breast
Brown Sugar Mustard Roasted Pork Loin
Pan Seared Cornmeal Dusted Trout
Cast Iron Seared Signature "1010 Cut" Beef
Appalachian Braised Beef Short Ribs
Lemon Dijon & Dill Crusted Salmon
Blackened Shrimp Alfredo Pasta

Boursin Whipped Yukon Gold Potatoes
Parmesan Herb Risotto
Local Seasonal Vegetables
Braised Brussel Sprouts & Candied Red Onion
Roasted Yellow Corn & Scallion Grits

Chocolate Tartlet topped with Salted Caramel
Seasonal Cheesecake with Macerated Berries
French Toast Bread Pudding with Rum-Vanilla Anglaise

Option 1 – \$34.00 per person
Choice of 1 Salad, 1 Protein, 2 Sides & 1 Dessert

Option 2 - \$43.00 per person
Choice of 1 Salad, 2 Proteins, 2 Sides & 2 Desserts