

# Banquet Menu



h at the U.S. championship

## Jade Carey

The new international gymnastics format has created opportunities for some gymnasts to emphasize their strongest events—and sidestep the fraught, always controversial national team selection process—by earning an Olympic berth on their own name. Gymnasts can qualify to compete for individual events in the apparatus finals through a series of world competitions ahead of the Games. Here's a flip side to the countdown and their national teams. If a gymnast gets injured, her place goes to a teammate the way it would have (and gymnasts out of competition in 2019 are also out of luck). But the setup is working for 27-year-old Carey, who's on track to seal her spot in Tokyo soon with a vault and floor exercise, apparatus in which she won world silver medals in 2017.

## Men

A men's competition is also taking place. The inconsistency of the U.S. men's team makes it a long-odds pick for a team or individual chances for apparatus medals too. Still, potential Olympians to watch include 2016 Olympian Sam Mikulak, 2016 alternates Akash Modi and Donnell Whitbread, 2016 NCAA champion Yul Moldauer, and pommel horse expert Alec Yoder.



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# BREAKFAST BUFFETS

## Breakfast Buffets Include:

Fresh-brewed, locally roasted Pure Intentions Coffee | assorted hot teas | chilled fresh juices (orange, cranberry, grapefruit)

### FRESH BREAKFAST 16

greek yogurt & berry parfait, housemade granola, muffins, whole fresh fruit

### CLASSIC BREAKFAST 28

farm fresh scrambled eggs (pimento cheese eggs add 1.50 pp), fresh baked biscuits, sweet potato & potato hash or stone ground grits, applewood smoked bacon or sausage, sliced fresh fruit

### HOT & HEALTHY 32

soft scrambled egg whites or egg beaters, chicken sausage or turkey bacon, cashew milk creamed spinach, whole grain breads, granola, yogurt, sliced fresh fruit

### BRUNCH BUFFET 34

scrambler - *fried potatoes, chorizo sausage, onions, peppers, scrambled eggs, pimento cheese gravy*

chicken & waffles - *fried chicken, cast iron waffles, bacon braised greens*

french toast - *seasonal fruit compote, powdered sugar, fresh whipped cream*

fresh baked biscuits with whipped butter & jam

\*May be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All food & beverage is subject to a Service Charge + Gratuity of 20% & a sales tax of 8.25%

Minimum of 10 people required for all catering | Cake cutting fee: \$5 pp

All buffets include tea, fresh-brewed, locally roasted coffee & water





# BREAKS

## THE LOUIS ASBURY 12

The Asbury's signature deviled eggs & The Asbury's signature sticky biscuits

## PIMENTO 12

pimento cheese & crackers, charcuterie

## POWER UP BREAK 14

assorted granola bars, assorted whole fruit, energy beverage station - *mini red bull, monster, vitamin water, etc.*

## TRADITIONAL YOGURT BREAK 11


yogurt, berries, granola

## CHIPS & DIPS 11

housemade chips, dips - *buttermilk chive, french onion, roasted jalapeno & cilantro yogurt*

## COOKIES OR BROWNIES 20

dozen housemade cookies or brownies, add milk or coffee (\$2pp)




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# BOXED LUNCHES

## **\$20 Includes:**

sandwich, housemade chips & **choice of** fresh fruit, pasta salad or potato salad  
(Additional side: \$4 pp) **choice of** housemade cookies or brownies

select 2 options for groups under 20, select 3 for groups more than 20  
1 boxed lunch per person

## **GRILLED CHICKEN SANDWICH**

herb marinated, avocado crema, muenster cheese

## **COLD CUT**

assorted salami, country ham, provolone, olive & pepper spread

## **CHICKEN SALAD**

citrus herb mayo, red onion, celery, arugula

## **GRILLED VEGETABLE SANDWICH**

seasonal vegetables, herb & garlic goat cheese, piquillo dressing

## **TURKEY & SWISS ON SOURDOUGH**

cranberry mayo, lettuce, pickle, red onion

## **KALE SALAD**

smoked trout or grilled chicken, norwood cheese, pine nuts, croutons, creamy peppercorn dressing

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# LUNCH BUFFETS

## **BUILD YOUR OWN SALAD** 24

grilled chicken & flank steak\*, hard boiled eggs, bacon, bibb lettuce, mixed greens, cucumbers, roasted corn, cheddar cheese, sunflowers seeds, cherry tomatoes

### **Side:**

biscuits

### **Desserts:**

housemade cookie or brownie

## **GRILLED CHEESE & TOMATO SOUP BUFFET** 21

traditional smoked cheddar, pimento cheese & bacon, pepper jack cheese & jalapenos

## **LUNCH BUFFET** 28

choose 1 entrée & 2 sides

### **Entrees:**

herb chicken, garlic lemon salmon\* & flank steak\*

### **Sides:**

seasonal slaw, fruit, pasta salad, potato salad

### **Desserts:**

housemade cookie or brownie

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# HORS D'OEUVRES

Priced 2 per person

**\$8**

## **PIMENTO CHEESE TART**

housemade cornmeal tart topped with creamy pimento cheese, fresh tomatoes & basil

## **MUSHROOM & FIELD PEA TOAST**

with Norwood cheese & preserved lemon

## **“THE ASBURY’S SIGNATURE”**

### **DEVEILED EGGS**

topped with bread & butter fried pickle & fresh herbs

## **“THE ASBURY’S SIGNATURE”**

### **STICKY BISCUITS**

housemade dough baked with country ham, drizzled in goat cheese icing

**\$10**

## **CRAB HUSH PUPPIES**

fresh crab meat mixed with seasoned cornmeal piquillo lime dipping sauce

## **PORK BELLY PUFF**

fried pork belly baked into soft & flaky pastry with Sorghum mustard dipping sauce

## **OVEN BRAISED CURRY CHICKEN BITES**

with yogurt cucumber dipping sauce

## **MINI SWEET POTATO BISCUITS**

country ham, caramelized onions, savory honey butter

## **CHILLED TROUT SALAD**

served on a bed of fresh herbs & housemade rye cracker, garnished with smoked trout caviar

## **GRILLED VENISON LETTUCE WRAPS\***

seasonal pickles, slaw with toasted peanut

**\$12**

## **TUNA WONTONS\***

tuna tartar, avocado crema, pickled peppers, benne seed served on a crispy wonton

## **GAZPACHO**

chilled tomato soup & crab salad, drizzled with fresh basil oil

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# ALCOHOLIC BEVERAGES

## WINE

### House:

White: Dunhill Chardonnay, Terra Antiga Vinho Verde

Red: Dunhill Cabernet Sauvignon, Alpataco Pinot Noir

### Premium:

White: Spring Street Chardonnay, Guiliano Rosati Pinot Grigio

Red: Le Fou Pinot Noir, Vina Robles Cabernet Sauvignon

## BEER

### House:

Bud Lit, Michelob Ultra, Budweiser, White Street Kolsch

### Craft:

NoDa Hop Drop 'N Roll IPA, Birdsong Rewind Lager, Sycamore Brut Cider, OMB Copper

## LIQUOR

### House:

Smirnoff, Lunazul, Jim Bean, Jack Daniels, Bacardi, Beefeater, Dewars White Label

### Premium:

Tito's, Milagro, Makers Mark, Muddy River, Tanqueray, Johnnie Walker Black

# BAR PACKAGES

price per person

price per drink

*Pricing also applies to cash bars*

## OPEN BAR

### House

1 Hour - \$20

Each Additional Hour - \$12

### Premium

1 Hour - \$26

Each Additional Hour - \$16

## BEER & WINE ONLY

### House

1 Hour - \$15

Each Additional Hour - \$10

### Premium

1 Hour - \$18

Each Additional Hour - \$14

## CONSUMPTION BASED

### Beer

House - \$5 | Premium - \$7

### Wine

House - \$8 | Premium - \$10

### Liquor

House - \$9 | Premium - \$12

*All hosted bars are subject to a bartender fee of \$150 for 2 hours (\$75 for each additional hour).*

*Mimosa or Bloody Mary Bar  
Available by request.*



# DINNER BUFFET

Starting at \$45pp

## Includes:

choice of following & fresh baked biscuits

## **SALADS** choose 1

### **Market Salad**

local greens, radish, red onion, carrot, cucumber, croutons, choice of dressing

### **Kale Salad**

Norwood cheese, pine nuts, croutons, creamy peppercorn dressing

### **Arugula Salad**

goat cheese, berries, pumpkin seeds, pickled red onion, lemon vinaigrette (add \$2 pp)

## **SIDES** choose 2 *(additional side \$6 per person)*

whipped potatoes

grilled corn & field pea succotash

crispy fingerling potatoes with rouille

fried green tomatoes with pimento cheese

The Asbury mac & cheese, cheddar cheese, goat gournay, piquillo peppers, crispy country ham

garlic & herb roasted cauliflower

sautéed haricot vert & mushrooms

grilled seasonal vegetables

seasonal risotto

bacon braised greens

## **ENTREES** choose 2

**Roasted Airline Chicken Breast** mushroom buerre blanc

**Pan Roasted Salmon\*** with seasonal bisque

**Grilled Flank Steak\*** with chimichurri

**Braised Pork Cheeks** with apple mustard demi

**Chili Rubbed Pork Loin\*** with apricot mostarda *(add \$4 per person)*

**Shrimp & Grits** with country ham jus *(add \$5 per person)*

**Fresh NC Catch** with seasonal bisque *(add \$8 per person)*

**Mustard & Sorghum Roasted Pork Tenderloin\*** with seasonal chutney *(add \$8 per person)*

**Garlic & Herb Prime Rib\*** with jus *(add \$9 per person)*

**Roasted Whole Beef Tenderloin\*** with bordelaise sauce *(add \$12 per person)*



# DESSERTS

## **COOKIES** *chef's whim*

fresh baked chocolate chip, or blueberry oatmeal raisin, made with golden raisins & korjinte cinnamon

## **BROWNIES**

made with Callebaut Dark Chocolate & European style butter

## **BLONDIES**

made with Valrhona Dulcey, a caramelized white chocolate, paired with white miso from Asheville, NC

## **DESSERT PLATTER** *chef's whim* (add \$5 per person)

curated for your guests, our pastry chef selects 2-3 different items from the menu to serve on a platter

## **CUPCAKES** *chef's whim* (add \$5 per person)

soft & moist cupcakes paired with a velvety Swiss meringue buttercream

## **PROFITEROLES** *savory or sweet* (add \$5 per person)

savory gougères are crunchy, salty & cheesy; paired with a delicious spread  
sweet profiteroles are filled with a creamy diplomat cream

## **COCONUT MACAROONS** *gluten free* (add \$5 per person)

sweet, crunchy macaroon cookies made with shredded coconut baked & toasted to perfection



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# AUDIOVISUAL

Audiovisual requests must be made within 72 hours to assure proper setup & availability

FLIP CHART REFILL PADS	15
FLIP CHART, MARKERS	45
EXTENSION CORDS/POWER STRIPS	30
WHITEBOARD, MARKERS	50
SCREEN	75
PROJECTOR	150
65" FLAT SCREEN SMART TV	150
CONFERENCE PHONE	100

*For additional audiovisual equipment, we can outsource to a preferred vendor. Should we need to rent on your behalf, there may be an additional fee & the invoice with the price will be attached to your banquet event order.*



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*Revised August 2019. Rates subject to change.*







# Funds Shutter

some of the people said. This year, Adams decided to return investors' money after one of its founders, Steven Berger, 65 years old, suffered health issues, according to a report that Adams sent clients last week.

The number of funds-of-funds nearly halved since the crisis, from 2,462 in 2007 to 1,321 as of this year, according to a researcher.



Notes: Fiscal year begins in April. Sources: Regional Banks Association







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