



THE UMSTEAD
HOTEL AND SPA

HORS D'OEUVRES PRICED PER PIECE

COLD

RUSTIC

- HEIRLOOM TOMATO BRUSCHETTA WITH WHITE BALSAMIC
\$4
- SMOKED CAROLINA TROUT SPREAD ON HERB FLAT BREAD
\$4.50
- MARINATED ARTICHOKE WITH TOMATO JAM AND PECORINO
\$4
- GARDEN VEGETABLE PICKLES, BUTTERMILK DRESSING
\$4
- BEEF SATAY, BALSAMIC, SWEET GARLIC AND ROSEMARY
\$4.50

CASUAL

- CAPE COD OYSTERS ON THE HALF SHELL, MIGNONETTE
\$4
- DUCK HAM, PICKLED PEACHES & TOASTED HAZELNUTS
\$4
- TRUFFLE WHITE BEAN HUMMUS ON SEA SALT CRACKER
\$4
- LAMB CARPACCIO ON CRISP BAGUETTE WITH TAPENADE
\$5
- SEAFOOD SALAD ON BELGIAN ENDIVE WITH PINE NUTS
\$4.50

ELEGANT

- DEVILED QUAIL EGG WITH OSETRA CAVIAR AND CHIVES
\$5
- CHILLED HEIRLOOM TOMATO SOUP WITH LEMON OIL
\$4
- JAPANESE SHRIMP COCKTAIL WITH KANZURI AND YUZU
\$5
- COLOSSAL CRAB SALAD WITH PINEAPPLE AND VANILLA
\$5
- SAFFRON SUNCHOKES WITH GREEN OLIVE AND ORANGE
\$4

HOT

RUSTIC

- BRAISED PORK BELLY ON HONEY BISCUIT WITH MUSTARD
\$4
- SHRIMP AND CORN HUSHPUPPIES, PICKLED PEPPER TARTAR
\$4.50
- WARM MEDJOO DATES WITH BLUE CHEESE AND BACON
\$4
- PECAN CHICKEN SATAY, SUN-DRIED CHERRY COMPOTE
\$4
- MUSSELS STUFFED WITH VIDALIA ONION AND CHORIZO
\$4.50

CASUAL

- CRISPY PORK SPRING ROLL WITH THAI CHILI SAUCE
\$4
- SHRIMP STUFFED BUTTON MUSHROOMS WITH SHERRY
\$5
- ROASTED VEGETABLE TART, SWEET PEPPER CHUTNEY
\$4
- SEARED KOBE BEEF WITH SMOKED MAITAKE
\$5.50
- MINIATURE LOBSTER ROLL, CELERY HEARTS AIOLI
\$5

ELEGANT

- CRISPY LOBSTER PIZZETTE, TRUFFLE AND FONTINA
\$5
- POTATO CRUSTED CRAB CAKE WITH LEMON BUTTER
\$5.50
- WARM BRIE ON BRIOCHE WITH PEACH JAM AND PECANS
\$4
- TRUFFLED WHITE ASPARAGUS SOUP WITH PARMESAN
\$4
- BAY SCALLOP WITH BUTTERNUT SQUASH AND TANGERINE
\$4.50

THE ABOVE PRICES ARE SUBJECT TO A 21% TAXABLE SERVICE CHARGE AND APPLICABLE STATE TAXES.



THE UMSTEAD
HOTEL AND SPA

RECEPTION DISPLAYS
PRICED PER PERSON
SERVED FOR A PERIOD OF ONE HOUR

SEASONAL VEGETABLE CRUDITÉS

FRESH, CRISP GARDEN VEGETABLES, BUTTERMILK DRESSING
\$10

ARTISAN CHEESE

LOCAL AND EUROPEAN CHEESES, HOUSE MADE JAMS AND BREADS
\$13

SEASONAL FRUIT & FRESH BERRIES

VANILLA ESSENCE, MINT LEAVES AND WHIPPED CRÈME FRAICHE
\$10

GRILLED VEGETABLES

BALSAMIC MARINATED AND WOOD GRILLED GARDEN VEGETABLES
\$12

ICED SEAFOOD

SHRIMP, OYSTERS, LOBSTER AND CRAB, FRESH ACCOMPANIMENTS
\$18

CHARCUTERIE

CURED MEATS AND HAMS, PÂTÉS, TERRINES, HOUSE MADE PICKLES
\$14

SALAD & BREAD

GARDEN SALAD, CAESAR SALAD, FRESH TOPPINGS & DRESSINGS
\$13



THE UMSTEAD
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RECEPTION STATIONS
PRICED PER PERSON
SERVED FOR A PERIOD OF ONE HOUR

CARVING

ROASTED BEEF TENDERLOIN, CARAMELIZED ONION SAUCE
\$20

SLOW ROASTED PRIME RIB, HERB CRUST, SWEET GARLIC JUS
\$15

HONEY BAKED SMITHFIELD HAM, FIG MUSTARD, THYME GRAVY
\$10

ROASTED NATURAL TURKEY BREAST, CRANBERRY COMPOTE
\$11

PORK LOIN, SMOKED APPLE CHUTNEY, SAGE BROWN BUTTER
\$9

ACTION

PASTA BAR

THREE TYPES OF PASTA AND SAUCE WITH FRESH TOPPINGS AND GARLIC BREAD
\$15

GRITS BAR

LOCAL ORGANIC GRITS, VARIETY OF MEAT, CHEESE AND VEGETABLE ACCOMPANIMENTS
\$14

NOODLE BAR

BEEF, CHICKEN AND SHRIMP UDON NOODLES, HOT AND SOUR SAUCE, CILANTRO
\$15

BARBECUE PIT

THREE BARBECUE RECIPES, COLE SLAW, POTATO SALAD, WARM CORN BREAD
\$16

BURGER & FRY STAND

MINIATURE KOBE BEEF BURGERS ON A HOMEMADE BUN, FRIES AND TOPPINGS
\$15

HOUSE MADE PIZZA BAR

VARIETY OF STYLES, FRESH TOPPINGS, LOCAL MEATS, CHEESES AND VEGETABLES
\$15

SMOKED SALMON & CAVIAR STATION

HOUSE CURED AND APPLEWOOD SMOKED SALMON, CAVIAR, ACCOMPANIMENTS
\$20

EACH STATION REQUIRES A CHEF - \$75 PER CHEF

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