

*On Site Catering
Conference Rooms
Parties & Events*



azalea
bar & kitchen

*Dine with us
5 Caledonia Road
Asheville, NC 28803*

CATERING - DINNER BUFFET OPTIONS (ENTREES)

ATLANTIC SALMON (GF) - \$15 PER GUEST

Grilled with fresh Dill Pepper Pesto or House Made Blackberry BBQ or Blueberry Glazed.

NC WILD SHRIMP - \$16 PER GUEST

Sauteed in a Lemon, Garlic, Butter, White Wine Scampi Sauce or Roasted with a Creole Seasoning.

GRILLED CHICKEN BREAST (GF) - \$12 PER GUEST

Herb Marinated or Carolina BBQ Rubbed.

PORTABELLO MUSHROOM CAP (V) - \$13 PER GUEST

Balsamic Marinated and stuffed with House Sundried Tomato & Goat Cheese Mousse.

STUFFED CHICKEN BREAST - \$15 PER GUEST

Prosciutto, Smoked Mozzarella, Spinach, & Feta or Flambe Figs & Goat Cheese.

CENTER CUT PORK LOIN - \$14 PER GUEST

Herb Crusted with Pan Gravy or Peppercorn Crusted with Maple Balsamic Glaze & Beer Mustard Sauce.

SOUTHERN LEGEND PULLED PORK - \$11 PER GUEST

Accompanied by 3 House Made BBQ Sauces: Carolina Gold, Honey BBQ, and Blackberry BBQ.

CAROLINA VEGAN LASAGNA (VG) - \$12 PER GUEST

Twist on an Italian favorite! Layered with Sweet Potato, Spinach, Squash, Zucchini, Roasted Red Pepper, Vegan Mozzarella, Mushroom, Onion, Vegan Pasta, and House Marinara.

LOCAL RAINBOW TROUT (GF) - \$16 PER GUEST

Pan seared with Pine Nuts & Basil Pesto or stuffed with Deviled Low Country Crab & topped with Lemon Buerre Blanc Sauce.

GAME HEN QUARTERS - \$13 PER GUEST

Sweet Tea Brine Cornish Game Hens with Sweet Jalapeno Jam Glaze.

BEEF TENDERLOIN MEDALLIONS (GF) - \$18 PER GUEST

Accompanied with House Horseradish Crema and Red Wine demi Glaze.

BARREL CUT TERES MAJOR (GF) - \$16 PER GUEST

5 Pepper Pesto Rubbed or Madiera Wine Reduction.

BACKYARD BEEF BRISKET - \$13 PER GUEST

Beef brisket with a chili/coffee rub, smoked to perfection.

GEECHIE BOY CRAB CAKES - \$14 PER GUEST

Claw and Fin, Green Onion, Red & Green Peppers, and Herbs.

BUTTERMILK FRIED CHICKEN - \$10 PER GUEST

Hibiscus Brine 8-cut Chicken, crispy Buttermilk Breading, with variety of House Drizzle Sauces.

*(VG) = Vegan
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(GF) = Gluten Friendly*

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CATERING DINNER BUFFET OPTIONS (ENTREES CONTINUED...)

MEAT LASAGNA - \$10 PER GUEST

Ground Italian Sausage and Ground Beef with House Marinara, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

VEGETARIAN LASAGNA (V) - \$10 PER GUEST

Marinated Wild Mushrooms, Fire Roasted Bell Peppers, Zucchini, House Marinara, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

BOLOGNESE PASTA - \$10 PER GUEST

Traditional Italian meat sauce pasta. Ground Beef, Garlic, Basil, Onions, Peppers, and Parmesan Cheese over Buttery Fettuccine Pasta.

BETTER THAN MA'S MEATLOAF - \$10 PER GUEST

Our take on the classic meat loaf. Ground Beef and Sausage mixed with herbs and spices and formed into individual meat muffins. Topped with House Swanky Sauce, French Potato Puree, and a Roasted Cherry Tomato.

BUTTER POACHED LOBSTER TAIL - \$20 PER GUEST

Fresh Maine Lobster poached in clarified Butter and seasoned with House Bay Blend.

COUNTRY BOY CAPRESE STACK (V) - \$14 PER GUEST

Tower consisting of Fried Green Tomatoes, House Pimento Cheese, Fresh Mozzarella, House Pickled Vegetables, Basil, and Maple/Balsamic Glaze.

CLASSIC CHICKEN ALFREDO - \$12 PER GUEST

Sliced Herb Chicken Breast, House Alfredo Sauce, Garlic, Basil, Oregano, and Parsley over Linguine Noodles.

LOW COUNTRY SHRIMP & GRITS - \$18 PER GUEST

Wild Caught Shrimp, Apple Sorghum Sausage, Green Onion, Garlic, Smoked Gouda Grits, and House Low Country Cream Sauce.

At Azalea, our goal is always to provide excellent service so that you may enjoy your events without worry. We are always open to creating custom menus to meet the vision of our customers. If your event needs to be a custom event then feel free to contact us to schedule a meeting with our team.

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CATERING DINNER BUFFET OPTIONS (SIDES)

STARCHES - \$3 PER GUEST

Buttermilk Mashed Potatoes
Smoked Gouda Polenta Grits
Garlic Parmesan Fingerling Potatoes
Wild Rice Mushroom Pilaf
Ginger Mashed Sweet Potatoes
Cheddar Smashed Potatoes
Glazed Sweet Potatoes
Frenched Mashed Potatoes
Rosemary Roasted Red Potatoes

VEGETABLES - \$3 PER GUEST

Blistered Balsamic Brussel Sprouts
Southern Style Green Beans
Brown Butter Amandine Green Beans
Braised Collard Greens
Sautéed Seasonal Vegetables
Fried Okra
Mini Street Style Corn on the Cob
Steamed Garlic Broccoli

SPECIALTY SIDES - \$5 PER GUEST

Lemon Garlic Asparagus
Garlic roasted Broccolini
Balsamic Roasted Root Vegetables
Wild Mushroom Risotto
Potatoes Au Gratin
Honey Ginger Glazed Carrots
Herb Fire Roasted Vegetables

SALADS- \$4 PER GUEST

The Village Garden - Mixed Greens, Dried Cranberries, Candied Pecans, Local Goat Cheese, Pickled Onions, Grape Tomatoes, and Cucumbers.

Caesar Salad - Romaine Lettuce, Parmesan Cheese, House Croutons, and House Dressing.

Classic House - Mixed Greens, Cucumbers, red Onion, Tomatoes, and Cheddar Cheese.

HOUSE MADE DRESSINGS

House Caesar, Country Ranch, Chipotle Ranch, Green Goddess, Honey Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Oil & Vinegar, and Thousand Island.

BREAD - \$2 PER GUEST

Locally Baked Focaccia
Buttery Yeast Rolls
Parker House Rolls
Skillet Cornbread
Buttermilk Biscuits
Mexican Cornbread
Wheat Dinner Rolls
Poppy Seed Dinner Rolls

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CATERING OPTIONS (HORS D'OEUVRES)

VEGETARIAN - \$4 PER GUEST

Pyllo Wrapped Asparagus Spears
tomato Basil Bruschetta Crostini
Fig & Mascarpone Pastry Purse
Mini Fried Green Tomato and Pimento Sliders
Goat Cheese & Heirloom Tomato Canape Cups
House Hummus on Pita Crisps
Herb Cream Cheese Cucumber Dill Canape
Caprese Skewers

CHICKEN, BEEF, AND PORK - \$6 PER GUEST

Sweet Chili Bacon Wrapped Chicken Bites
House Chicken Salad Canape Cups
Spanish mini Duck Egg Rolls
Mini Beef Wellingtons
Chicken & Waffle Sliders
Prosciutto Wrapped Asparagus
Mini Ham Biscuits
Prime Rib Sliders
Mini Pulled Pork Sliders
Beef, Onion, Pepper, Mushroom Skewers
Thai Peanut Chicken Skewers
Mac & Cheese Bites on Spoon

SEAFOOD - \$7 PER GUEST

Smoked Salmon Canape on Pumpernickel
Shrimp & Grit Bites on Spoon
Bacon Wrapped Scallops
Scallop Bites on Spoon with Potatoe Puree
Curry rubbed Shrimp on Crispy Pita
Mini New England Crab Cakes
Confetti Crab Salad Crostini
Blackened Shrimp Skewers

SPECIALTY OPTIONS - \$8 PER GUEST

Steak Salad with Chimichurri Aioli Crostini
Caviar filled Fingerling Cups
Chicken Liver Pate on Crostini with Apple Crisp
Beef Carpaccio Crostini with Asparagus Tips
Ahi Tuna Poke Spoons

DESSERT OPTIONS - \$4 PER GUEST

Assorted Mini Cheesecake Bites
Assorted Mini Pies in a Jar
Cake Pops
Cake Bars
Sopapillas
Cobbler Bites on Spoons
Apple Brown Betty Spoons
Cake Shooters
Mousse Shooters