



TOBACCO ROAD CATERING MENU

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SIGNATURE BUFFETS

Mangum Street Buffet

SALAD (CHOOSE 1)

- Mixed Green Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Seasonal Fruit Salad

ENTREES (CHOOSE 2)

- St. Louis Style Pork Ribs
- Country Fried Chicken
- Grilled Salmon
- Grilled BBQ Chicken
- Mac N Cheese

SIDES (CHOOSE 3)

- Garlic Mashed Potatoes
- Sweet Potato Mash
- Collard Greens
- Potato Salad
- Macaroni Salad
- Green Beans
- Southern Caviar

\$25 per person

Environ Way Buffet

SALAD (CHOOSE 1)

- Select One:
- Mixed Green Salad
- Caesar Salad
- Tomato and Cucumber Salad
- Seasonal Fruit Salad

ENTREES (CHOOSE 2)

- Petite Beef Tenderloin Medallions
- Seasonal Vegetarian Pasta
- Shrimp and Grits
- Grilled BBQ Chicken
- Grilled Salmon

SIDES (CHOOSE 3)

- Garlic Mashed Potatoes
- Sweet Potato Mash
- Collard Greens
- Potato Salad
- Macaroni Salad
- Green Beans
- Southern Caviar
- Cucumber Salad

\$28 per person



Buffet Entrees

Priced per person

Grilled BBQ Chicken Ashley Farms chicken thighs grilled with our house-made BBQ sauce. Choice of two sides.	\$14
Mac n Cheese Country ham, creamy three cheese blend.	\$7
Grilled Salmon Pan Roasted and topped with tomato basil relish and lemon tarragon aioli. Choice of two sides.	\$15
Petite Beef Tenderloin Medallions Topped with mushroom gravy and served with two sides.	\$20
St. Louis Style Pork Ribs Dry rubbed ribs cooked slowly and basted with our house-made BBQ sauce. Choice of 1 side.	\$15
Fried Chicken Quartered and dredged in seasoned flour and served with two sides.	\$15
Gemilli Pesto Pasta Tossed with pesto, spinach, artichoke hearts & roasted red peppers, then topped with parmesan.	\$12
Shrimp & Grits Jumbo shrimp sautéed with house-made chorizo sausage, bell peppers & tomatoes served with cheddar grits with low country gravy.	\$14

Gourmet “Make Your Own” Sandwich Platter

\$15 per person

CHOOSE 3 MEATS

- Rosemary Ham
- Honey Roasted Turkey
- House-made Roast Beef
- Chicken Salad
- Italian Cured Meats

Served with Swiss, Cheddar, Pepper Jack and Provolone cheese, lettuce, sliced tomato, onions, pickles and assorted mayo and mustards. Served with an assortment of locally baked sliced breads.

CHOOSE 2 SIDES

- Pasta salad
- Potato salad
- Bags of chips
- Macaroni salad
- Tomato & Cucumber Salad

Served with Assorted Cookies



South of The Border Fajita Platter

\$16 per person

CHOOSE 2

Grilled Chicken

Blackened Chicken

Marinated Steak

Sautéed Shrimp \$2 Extra

Blackened Shrimp \$2 Extra

Served with Sautéed Peppers, Caramelized Onions, Shredded Pepper Jack Cheese, Pico De Gallo, Jalapenos, Cilantro Lime Vinaigrette, Sour Cream, Assorted Hot Sauces, Black Beans and Rice, and Corn Tortillas.

Classic Southern Barbecue Platter

\$20 per person

Eastern NC style pulled BBQ pork and BBQ chicken (bone-in) with corn bread and honey butter.

CHOOSE 4

Corn on The Cob

Potato Salad

Cole Slaw

BBQ Baked Beans

Cucumber Salad

Corn Pudding

Collard Greens



DISPLAYS, DIPS, AND ADD-ONS

PICKLED SHRIMP COCKTAIL

\$12 per person

Served with tobacco road signature “cocktail sauce.”

GARDEN VEGGIE DISPLAY

\$6 per person

Generous assortment of seasonal veggies from the farmer’s market, served with scratch-made green goddess dressing.

FRUIT AND CHEESE PLATTER

\$8 per person

Seasonal fruits, assorted local crackers and local artesian cheeses

NORTH CAROLINA ANTIPASTO DISPLAY

\$14 per person

Giacomo’s salami, capicola, soppressata, Goodnight’s country ham, assorted local artesian cheeses, locally baked focaccia bread, Accidental Baker’s sea salt crackers, roasted red peppers, marinated artichokes, marinated tomatoes, assorted olives, pickled vegetables, and assorted mustards.

TRIANGLE HOT DOG BAR

\$8 per person

North Carolina produced quarter-pound all beef hot dogs, locally made rolls, chili, coleslaw, sauerkraut, BBQ baked beans, and assorted condiments.

BAKED POTATO BAR

\$8 per person

Served with butter, sour cream, bacon, green onions, pimento cheese, chili, candied jalapenos, and chopped green olives.

NACHO BAR

\$14 per person

Our signature nachos served buffet style. Comes with homemade tortilla chips, slow braised black beans, chipotle ground beef, warm queso sauce, lettuce, tomatoes, pico de gallo, sour cream, jalapenos, chopped olives, and assorted hot sauces.

CARVING STATION

***minimum 75 guests**

Pork loin: oven roasted and served with silver dollar rolls, homemade cranberry sauce, caramelized onions, pork jus, and assorted condiments

\$18 per person

Beef tenderloin: Certified Angus Beef served with silver dollar rolls, horseradish sauce, caramelized onions, beef jus and assorted condiments

\$22 per person



Scratch-Made Dips

\$7 per person

Choose 1, Minimum 15 guests

Pimento cheese with assorted crackers and vegetables

Caramelized onions, bacon and gruyere & toast points

Sausage dip with tortilla chips

Crunchy pickle dip & homemade pita chips

Pico de gallo with tortilla chips

House-made hummus topped with tomatoes, red onions, parsley and olive oil. Served with seasonal veggies.

Sides

\$3 per person

House Salad

Potato Salad

Pasta Salad (Vinegar Based)

Cucumber and Tomato Salad

Southern Caviar

Garlic Mashed Potatoes

Macaroni Salad

Sweet Potato Mash

Green Beans

Collard Greens

Desserts

\$4 per person

Chocolate Ganache Brownie Sandwiches

Seasonal Fruit Cobbler

Fruit Tartlets

Assorted Cookie Platter

Mini Cheesecakes

Mixed Berries

Bourbon Pecan Pie

Hummingbird Cake



FINGER FOODS & HORS D'OEUVRES

Minimum order of 20 pieces per selection

\$2 per Piece

SUN-DRIED TOMATO & RICOTTA CRUSTINI
seasoned ricotta topped with sun-dried
tomato pesto

SOUTHERN STYLE DEVEILED EGGS
served spicy and topped with crispy chicken skin

BALSAMIC GARLIC MUSHROOM SKEWERS
grilled whole mushrooms marinated with
balsamic, soy, and garlic

WEDGE SALAD SKEWERS
topped with blue cheese and bacon

CHICKEN TAQUITO BITES
with ancho chili sauce & avocado cream sauce

STRAWBERRY & GOAT CHEESE CRUSTINI
Topped with balsamic glaze

CUCUMBER HUMMUS BITES

CHICKEN WINGS
Buffalo, BBQ, or Thai Chili

CHICKEN SALAD SLIDERS
southern style with shredded lettuce
and sliced tomato

TOMATO BRUSCHETTA CRUSTINI
Diced tomatoes, roasted garlic, basil,
and extra virgin olive oil.

MINI BLACK-EYED PEA BURGERS
topped with kale slaw and turmeric yogurt

CAPRESE SKEWERS
grape tomatoes, fresh mozzarella,
balsamic glaze and pesto mayo

MINI BBQ SLIDERS
topped with creamy slaw

BUFFALO CHICKEN MEATBALLS
topped with blue cheese dressing

CARAMELIZED ONION AND BACON CRUSTINI
topped with basil pesto mayo

\$3 per Piece

MAPLE CHILI BEEF SKEWERS
topped with garlic mustard

HONEY STOUT GLAZED CHICKEN SKEWERS
Ashley Farms chicken thighs marinated and grilled

MINI CHEESEBURGER SLIDERS
topped with grilled onions and cheddar cheese

PICKLED SHRIMP
A Southern favorite. Jumbo shrimp
marinated in vinegar & citrus

BLT FRIED GREEN TOMATO
topped with cracker salad

SHRIMP AND GRITS SHOOTERS
chorizo sausage, bell peppers and cheddar grits

CRAB AND CHEDDAR WONTONS
NC blue crab baked in a wonton cup

SOUTHERN LOUISIANA CAJUN SHRIMP SKEWERS
topped with chipotle aioli

BEEF TENDERLOIN CRUSTINI
topped with whipped goat cheese & basil pesto

MINI LUMP CRAB CAKE
topped with jalapeno tartar sauce

MINI BISON BURGERS
topped with goat cheese and roasted tomatoes

SMOKED SALMON
topped with cream cheese mousse and "award
winning" local pepperjelly

ROAST BEEF SLIDERS
topped with horseradish cream & caramelized
onions

SOUTHERN DROP BISCUITS
topped with pimento cheese & country ham

MINI TURKEY BURGERS
topped with tarragon aioli and spring mix



LARGE PARTY SEATED LUNCH & DINNER MENUS

East 54 Menu

SOUP OR SALAD (CHOOSE 2)

Mixed Green Salad
Caesar Salad
Crab Bisque
Loaded Potato Soup

ENTREES (CHOOSE 4)

The Burger
Tobacco Road Cheesesteak
Buffalo Chicken Sandwich
Tarheel Lamb Wrap
Cobb Salad
Country Frizzled Chicken
Greek Lemon Chicken
Seasonal Vegetarian Pasta

\$16 per person

*does not include tax and gratuity
Includes soft drinks and iced tea

The Glenwood Menu

SOUP OR SALAD (CHOOSE 2)

Mixed Green Salad
Caesar Salad
Chopped Salad
Crab Bisque
Loaded Potato Soup

ENTREES (CHOOSE 4)

BBQ Shrimp Caesar Salad
Grilled Salmon
Demon Deacon Pasta
Bison Burger
Seasonal Vegetarian Pasta
Greek Lemon Chicken
Jambalaya

\$20 per person

*does not include tax and gratuity
Includes soft drinks and iced tea



American Tobacco Menu

SOUP OR SALAD (CHOOSE 2)

Mixed Green Salad

Caesar Salad

Chopped Salad

Crab Bisque

Loaded Potato Soup

ENTREES (CHOOSE 4)

Grilled Salmon

St. Louis Style Pork Ribs

Country Frizzled Chicken

Black Eyed Pea Cakes

Greek Lemon Chicken

Demon Deacon Pasta

Jambalaya

Seasonal Vegetarian Pasta

DESSERT (CHOOSE 2)

Cheesecake

Chocolate Brownie

Hummingbird Cake

\$25 per person

*does not include tax and gratuity

Includes soft drinks and iced tea

Powerhouse Menu

SOUP (CHOOSE 1)

Crab Bisque

Loaded Potato Soup

SALAD (CHOOSE 1)

Mixed Green Salad

Caesar Salad

Chopped Salad

ENTREES (CHOOSE 4)

Grilled Salmon

BBQ Beef Ribs

Country Frizzled Chicken

Black Eyed Pea Cakes

Greek Lemon Chicken

Demon Deacon Pasta

Jambalaya

Steak Frites

Seasonal Vegetarian Pasta

DESSERT (CHOOSE 2)

Cheesecake

Chocolate Brownie

Hummingbird Cake

\$30 per person

*does not include tax and gratuity

Includes soft drinks and iced tea



Tobacco Road Lunch Menu

CHOICE OF SALAD

Mixed Green Salad

Caesar Salad

CHOICE OF SANDWICH

The Burger

Tobacco Road Cheesesteak

Tomato Avocado Sandwich

Turkey Ciabatta Sandwich

Buffalo Chicken Sandwich

CHOICE OF SIDE

\$14 per person

*does not include tax and gratuity

Includes soft drinks and iced tea



BOXED LUNCHES

SALAD LUNCH

Choice of Salad
Fresh Fruit
Chocolate Chip Cookie
\$10 per person

COMBO LUNCH

Half Sandwich
Salad
Chocolate Chip Cookie
\$12 per person

SANDWICH LUNCH

Whole Sandwich
Bag of Kettle Potato Chips
Chocolate Chip Cookie
\$14 per person

SANDWICHES

ROSEMARY HAM: Giacomo's Rosemary ham sliced and topped with Swiss cheese, leaf lettuce, and Bad Penny mustard on a toasted brioche roll

HONEY ROASTED TURKEY: Sliced turkey, honey mustard, cheddar cheese, lettuce, tomato, and onions served on a wheat kaiser

HOUSEMADE ROAST BEEF: House-made roast beef sliced thin and served medium rare. Topped with balsamic braised onions, blue cheese crumbles, arugula and tomato served on locally baked ciabatta

CHICKEN SALAD: Southern style chicken salad, shredded lettuce, and sliced tomato served on locally baked sourdough bread

GREEK CHICKEN PITA: Siham's chickpea hummus, cucumber, red onion, tomatoes, lettuce, carrots & feta crumbles

TOBACCO ROAD CLUB: Giacomo's Rosemary ham, honey roasted turkey, bacon, lettuce and tomato with pesto mayo on locally baked Texas 3 seed bread

SALADS

HOUSE SALAD: Mixed greens, sliced cucumber, red onions, grape tomatoes, croutons & Balsamic vinaigrette.

CAESAR SALAD: Romaine lettuce, shaved parmesan cheese, herbed croutons & classic Caesar dressing.

CHOPPED SALAD: Romaine lettuce, tomatoes, cheddar cheese, red onions, bacon, egg and green goddess dressing.

SPINACH SALAD: Baby spinach topped with sliced mushrooms, red onion, chopped egg, bacon and white balsamic vinaigrette.

GRILLED VEGETABLE SALAD: Zucchini, squash, eggplant, and red onions tossed with arugula & balsamic vinaigrette. Topped with marcona almonds and feta cheese.

MEDITERANEAN CHICKPEA SALAD: Chickpeas tossed with cucumbers, avocado, red onions, green bell peppers & a red wine vinaigrette.



BREAKFAST AND BRUNCH

Minimum 20 guests

Continental Breakfast

Fresh baked pastry assortment, may include buttered croissants, cheese and fruit Danishes, assorted muffins and scones served with fresh fruit, apple and orange juice, fresh brewed coffee and bottled water.

\$14 per person

Bagels and Parfaits

Low fat Greek yogurt, granola, fresh seasonal berries, assorted locally baked bagels, cream cheese, butter and jams served with fresh fruit, apple and orange juice, fresh brewed coffee and bottled water.

\$16 per person

Traditional Breakfast

Applewood smoked bacon, sausage patties, scrambled eggs, buttermilk biscuits, and cheddar grits served with fresh fruit, apple and orange juice, fresh brewed coffee and bottled water.

\$18 per person

Tobacco Road Brunch

Our southern drop biscuits with country ham, scrambled eggs, Applewood smoked bacon, and a main course of Shrimp & Grits with a Bloody Mary bar. *Vodka purchased separately.

\$20 per person

*48 hour notice required for breakfast. All of our pastries, muffins and bagels are from Neomonde Bakery.