



PRIVATE DINING MENU SPRING 2019

Handcrafted flavors and homegrown charm – always served with a splash of local flair.

Settle in for a relaxed neighborhood dining experience that pairs fantastic food with lasting memories. Let your taste buds do the choosing from our thoughtfully designed menu with local selections ranging from delightfully health-conscious to decadently indulgent.

All parties of 20 or more are required to select from this menu, but if you're feeling creative or have a special request or meaningful memory attached to a certain dish, additional menu options may be requested. Our culinary team can work with you to create exactly what your special event needs. Take a look inside...

1 COURSE MENU

\$20 per Person

ENTRÉE CHOICES:

(Please select 3 for your menu.)

SCOTT FARMS SWEET POTATO QUINOA

*Roasted Sweet Potatoes, Quinoa, Brown Rice, Spinach,
Goat Cheese, Walnuts, MH Stout BBQ Drizzle*

FARMHOUSE SALAD

*Pee Dee Orchard Apples, Local Greens, Walnuts,
Whipped Goat Cheese, Pickled Red Onions*

TRIBECA BURGER

*9oz Grass-Fed Signature In-House Grind, Hoop Cheddar Cheese,
Lettuce, Tomato, Onion, Brioche Bun, House-Cut French Fries*

NC CATFISH

*NC Cornmeal-Crusted Carolina Classics Catfish Filet,
Cheesy Grit Cake, Wilted Greens, Pan Jus*

FRIED GREEN TOMATO BLT

*Fried Green Tomatoes, Fresh Red Tomatoes, Bacon, House-Made Pimento Cheese,
Romaine, Locally-Baked Multi-Grain Bread with House-Cut Potato Chips*

2 COURSE MENU

\$25 per Person

SALAD CHOICES:

(Please select 1 for your menu.)

LOCAL MIXED GREEN

*Mixed Greens, Tomatoes, Red Onions, Carrots, Cucumbers,
House-Made Seasoned Croutons, Balsamic Vinaigrette*

FOOTHILLS SALAD

Fresh Kale, Roasted Sweet Potatoes, Crispy Country Ham, Roasted Garlic Vinaigrette

CAESAR SALAD

*Romaine, Shredded Parmesan, House-Made Seasoned Croutons,
House-Made Caesar Dressing*

ENTRÉE CHOICES:

(Please select 4 for your menu.)

NC CATFISH

*NC Cornmeal-Crusted Carolina Classics Catfish Filet,
Cheesy Grit Cake, Wilted Greens, Pan Jus*

BISON MEATLOAF

*House-Made NC Grass-Fed Bison Meatloaf, Mushroom Demi,
Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetable*

SWEET POTATO QUINOA

*Roasted Sweet Potatoes, Brown Rice, Red Quinoa, Spinach,
Goat Cheese, Walnuts, House-Made BBQ Drizzle*

½ RACK BABY BACK RIBS

Heritage Farms Pork Ribs, House-Made BBQ Sauce, House-Cut Fries

SHRIMP & GRITS

*NC Shrimp, Bacon, Mushrooms, Roasted Tomato, Roasted Garlic, Shallots,
Herbs, Pan Jus, Parmesan Cheese Grits*

TRIBECA BURGER

*Grass-Fed Signature In-House Grind, Hoop Cheddar Cheese, Lettuce, Tomato, Onion,
Mt. Olive Pickles, Brioche Bun, House-Cut Fries*

3 COURSE MENU

\$35 per Person

SALAD CHOICES:

(Please select 1 for your menu.)

LOCAL MIXED GREEN

*Mixed Greens, Tomatoes, Red Onions, Carrots, Cucumbers,
House-Made Seasoned Croutons, Balsamic Vinaigrette*

FOOTHILLS SALAD

Fresh Kale, Roasted Sweet Potatoes, Crispy Country Ham, Roasted Garlic Vinaigrette

CAESAR SALAD

*Romaine, Shredded Parmesan, House-Made Seasoned Croutons,
House-Made Caesar Dressing*

SPINACH SALAD

*Spinach, Bacon, Roasted Red Peppers, Candied Pecans,
Mash House Hard Apple Cider Vinaigrette*

ENTRÉE CHOICES:

(Please select 4 for your menu.)

GRASS FED RIBEYE*

*Mills Family Farms Grass-Fed Ribeye, Gorgonzola
Butter, Garlic Mashed Potatoes, Local Vegetables*

NC CATFISH

*NC Cornmeal-Crusted Carolina Classics Catfish Filet,
Cheesy Grit Cake, Wilted Greens, Pan Jus*

BISON MEATLOAF

*House-Made NC Grass-Fed Bison Meatloaf, Mushroom Demi,
Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetable*

½ RACK BABY BACK RIBS

Heritage Farms Pork Ribs, House-Made BBQ Sauce, House-Cut Fries

SHRIMP & GRITS

*NC Shrimp, Bacon, Mushrooms, Roasted Tomato, Roasted Garlic, Shallots,
Herbs, Pan Jus, Parmesan Cheese Grits*

COUNTRY FRIED CHICKEN

Local Vegetables, Skin-On Garlic Mashed Potatoes, Sausage Gravy

DESSERTS:

Assorted Mini Dessert Tray

4 COURSE MENU

\$45 per Person

PASSED STARTER CHOICES:

(Please select 2 for your menu.)

NC Shrimp Cocktail
Local Vegetable & Cheese Tray
Pee Dee Apple Crostini

Caprese Crostini
House-Made Mac & Cheese Balls
Heritage Farms Riblets

SALAD CHOICES:

(Please select 1 for your menu.)

LOCAL MIXED GREEN

*Mixed Greens, Tomatoes, Red Onions, Carrots,
Cucumbers, House-Made Seasoned Croutons,
Balsamic Vinaigrette*

FOOTHILLS SALAD

*Fresh Kale, Roasted Sweet Potatoes,
Crispy Country Ham, Roasted Garlic Vinaigrette*

CAESAR SALAD

*Romaine, Shredded Parmesan, House-Made Seasoned
Croutons, House-Made Caesar Dressing*

SPINACH SALAD

*Spinach, Bacon, Roasted Red Peppers, Candied
Pecans, Mash House Hard Apple Cider Vinaigrette*

ENTRÉE CHOICES:

(Please select 4 for your menu.)

BACON WRAPPED GRASS-FED FILET

*Mills Family Farms Grass-Fed 8oz Filet, Cheshire Bacon, Gorgonzola
Butter, Skin-On Garlic Mashed Potatoes, Local Seasonal Vegetables*

MAPLE BLACK PEPPER PORK CHOP

Heritage Farms Pork Chop, Local Fingerling Potatoes, Seasonal Greens, Maple Black Pepper

FIRE ROASTED BELL PEPPER

*Local Red Bell Pepper, House-Made Veggie Patty, Sweet Potato, Brown Rice, Red Quinoa,
Wilted Spinach, Seasonal Vegetables, Balsamic Reduction*

CATCH OF THE DAY

Straight from the NC Coast and uniquely handcrafted

ROASTED TOMATO & BASIL GRILLED CHICKEN

*Grilled Chicken Breast, Crispy Parmesan Risotto Cake, Sauteed Spinach,
Roasted Tomato-Basil Buerre Blanc*

DESSERTS:

Assorted Mini Dessert Tray

APPETIZER MENU

Buffet-Style, a la Carte

CHICKEN TENDERS

20 Pieces – \$30

40 Pieces – \$55

60 Pieces – \$80

VEGETABLE PLATTER

Small \$40

Large \$70

ASSORTED CHEESE AND FRUIT PLATTER

Small \$55

Large \$90

PULLED PORK SLIDERS

WITH SEASONAL COLE SLAW

\$3 Each, Minimum 20

TRIBECA BURGER SLIDERS

HOOP OR PEPPER JACK CHEESE

\$4 Each, Minimum 20

MINI MAC & CHEESE BALLS

WITH SMOKED GOUDA CREAM SAUCE

\$1.50 Each, Minimum 20

WINGS

BUFFALO, BBQ, HONEY SRIRACHA

\$1 Each, Minimum 20

TURKEY MEATBALLS

20 Pieces – \$35

40 Pieces – \$65

60 Pieces – \$90

Minimum 20 Pieces

BISON MEATLOAF SLIDERS

WITH FONTINA CHEESE

\$3 Each, Minimum 20

CROSTINI

APPLE, WALNUT & GOAT CHEESE / PIMENTO & PICKLED ONION / TOMATO-BASIL

40 Pieces - \$60

HONEY SRIRACHA RIBLETS

\$2 Each, Minimum 20

BURGER BAR

Buffet-Style, Build-Your-Own

MEATS

Grass-Fed House-Ground Beef
Grass-Fed Bison
Grass-Fed Elk
House Made Veggie
Natural Turkey

CHEESES

American
Brie
Holly Grove Goat
Smoked Gouda
Ashe Co. Habanero Cheddar

NC Hoop Cheddar
Buttermilk Blue
Ashe Co. Pepper Jack
Gruyere

ADDITIONS

Lettuce
Tomato
Onions
Mt. Olive Pickles
Pickled Red Onions
Crispy Onion Straws
Applewood Smoked Bacon
Black Pepper Bacon

Roasted Red Peppers
Sautéed Mushrooms
Caramelized Onions
Caramelized Green Peppers
Cole Slaw
Fresh Jalapeños
House-Made BBQ Sauce

\$10 per person basic package includes Grass-Fed House-Ground Beef, American cheese, Lettuce, Tomato, Onion, Mt. Olive Pickles and Locally-Baked Slider Buns. We are happy to customize any Burger Bar. Please contact a Tribeca team member to discuss packages.

BANQUET DINING

Buffet-Style, Help yourself

PROTEINS:

Asheville NC Bison Meatloaf
Joyce Farms Grilled Chicken Breast
Mills Family Farms Beef Tips
Scott Farms Sweet Potato Quinoa
Carolina Classics Blackened Catfish

SIDES:

GRITS

Parmesan or Goat Cheese

MAC & CHEESE

Classic or Pimento

SEASONAL VEGETABLES

BROWN RICE AND QUINOA BLEND

HOUSE-MADE CHIPS

POTATOES

*Roasted Yukon Gold, Roasted Sweet,
Skin-On Garlic Mashed*

SEASONAL FRESH FRUIT

COLD VEGETABLE

Potato Salad, Pasta Salad, Tomato Cucumber Salad

SALADS

*Spring Salad, Caesar Salad, Foothills Salad,
Mixed Green Salad*

\$22 Per Person // SELECT 1 Protein and 2 sides

\$28 Per Person // SELECT 2 Protein and 2 sides

\$30 Per Person // SELECT 2 Protein and 3 sides