Melrose Knitting Mill

CATERING MENU



Amelya Jayne Photography

HORS D'OEUVRES

Risotto Croquettes | lightly fried risotto served with marinara sauce

Roasted Garlic Mushrooms | served on crostini toast

Pimento Cheese Crostini | pimento cheese & candied jalapeños

Goat Cheese Crostini | herbed goat cheese, strawberry & local honey

Tomato & Mozzarella Bruschetta | toasted baguette with tomato, mozzarella cheese, olive oil, basil & spices

Mini Chicken and Waffles | served with thyme infused maple syrup

Mini Biscuit Sandwiches | mini biscuits served with fried chicken tender bites and a honey drizzle

Mini Chicken Tacos | served with lime crema

Grilled Cheese | served with tomato soup shooters

Shrimp Cocktail | served with cocktail sauce in tasting glasses



Reg and Kala Photography

Apple Chutney Crostini | with smoked cream cheese

Brie & Apple Bites | with balsamic drizzle

Meatballs | Italian style with marinara

Fried Shrimp | served with herbed mayo

Crab Cakes | bite-sized served with remoulade

Caprese Skewer | mozzarella ball, grape tomato, basil & balsamic glaze

Bacon Wrapped Dates | with red pepper sauce
+ $2pp

Shrimp and Grits | served as shooters
+ $3pp

Sliders | choice of American or BBQ sliders
+ $4pp

Sliced Tenderloin | served on everything cracker with horseradish sauce
+ $7pp



Lauren Scotti Photography





Vesic Photography

THE OAK PACKAGE

$60 PP / BUFFET DINNER RECEPTION

Includes three passed hors d'oeuvres, plated salad, two proteins, two sides & bread service

HORS D'OEUVRES

see hors d'oeuvres list above

SALADS

Mixed Green Salad | cucumber, red onion, tomato & balsamic vinaigrette

Caesar Salad | crisp romaine lettuce with parmesan cheese, croutons & homemade caesar dressing

THE DISH

Herb Rubbed Pork Chop | seasonal chutney

Grilled Organic Chicken | wild mushroom cream sauce

Braised Beef Brisket | aromatic pan jus on the side

Pulled Pork | with NC vinegar based BBQ sauce

Rigatoni Bolognese

SIDES

Mac & Cheese | a blend of creamy cheeses

Roasted Fingerling Potatoes | seasoned fingerling potatoes

Southern Style Green Beans | green beans served with bacon

Mixed Seasonal Vegetables | a mix of fresh, seasonal vegetables seasoned and sautéed



Nancy Ray Photography

THE DOGWOOD PACKAGE

$70 PP / BUFFET DINNER RECEPTION

Includes three passed hors d'oeuvres, plated salad, two proteins, two sides & bread service | choices can be made from oak package in addition

HORS D'OEUVRES

see hors d'oeuvres list above

SALADS

Wedge Salad | wedge of iceberg, crumbled bacon, diced tomatoes & green onion, served with homemade bleu cheese dressing

Orchard Salad | spinach, sliced apples, raisins, toasted walnuts & feta tossed in homemade apple sherry vinaigrette

THE DISH

Prime Rib Carving Station | horseradish cream & au jus

Bacon Wrapped Pork Tenderloin | apple chutney

Chicken Marsala | mushroom wine sauce & pasta

Stuffed Free Range Chicken | herbed goat cheese and tomato

Shrimp and Grits | cheese grits, southern sauce with mushrooms, bacon and andouille sausage

add martini glasses for service + $2pp

SIDES

Mac & Cheese | a blend of creamy cheeses

Roasted Fingerling Potatoes | seasoned fingerling potatoes

Mashed Potatoes | butter and garlic

Southern Style Green Beans | served with bacon

Mixed Seasonal Vegetables | seasoned and sautéed

THE CARDINAL PACKAGE

$73 PP / PLATED DINNER RECEPTION

Includes three passed hors d'oeuvres, plated salad, three entree selections, two sides & bread service

HORS D'OEUVRES

see hors d'oeuvres list above

SALADS

Caprese Salad | stacked tomato and mozzarella with basil and a drizzle of extra virgin olive oil & balsamic vinegar

Spinach Salad | candied walnuts, bleu cheese crumbles, strawberries (seasonal) & balsamic vinaigrette

THE DISH

Roasted Salmon | fresh catch, corn and basil beurre blanc

Free Range Chicken Piccata | lemon sauce & capers

Stuffed Free Range Chicken | herbed goat cheese & tomato

Bacon Wrapped Pork Loin | apple cider buerre blanc

Herb Roasted Pork Loin | mushroom truffle cream

Roasted Pork Chop | apple chutney and apple cider buerre blanc

Pan Seared New York Strip | cabernet reduction

SIDES

Roasted Fingerling Potatoes | Creamy Fingerling Potato Gratin

Mashed Potatoes with Goat Cheese | Polenta Cheddar Grits

Southern Style Green Beans | Lemon Roasted Brussels

Sprouts Seasonal Mixed Vegetables | Roasted Squash & Zucchini

Grilled Asparagus

THE OLD NORTH STATE PACKAGE

$83 PP / PLATED DINNER RECEPTION

Includes three passed hors d'oeuvres, plated salad, three entree selections, two sides & bread service | choices can be made from cardinal package in addition

HORS D'OEUVRES

see hors d'oeuvres list above

STARTERS

Crab Cakes | Maryland style crab cakes served with remoulade
Arugula Salad | beets, goat cheese and maple vinaigrette
Caprese Salad | stacked tomato and mozzarella with basil and a drizzle of extra virgin olive oil & balsamic vinegar
Spinach Salad | candied walnuts, bleu cheese crumbles, strawberries (seasonal) and balsamic vinaigrette

THE DISH

Chilean Sea Bass | chili mango salsa
Beef Tenderloin | cabernet peppercorn sauce
Airline Chicken Breast | wild mushroom and truffle cream sauce
Pan Seared New York Strip | cabernet butter & peppercorn sauce
Bacon Wrapped Filet | black pepper cognac cream
Prime Rib of Beef | horseradish cream & au jus
Risotto | mushrooms & san marzano tomatoes finished with butter and parmesan

SIDES

Roasted Fingerling Potatoes | Potatoes Au Gratin
Mashed Potatoes with Goat Cheese | Polenta Cheddar Grits
Southern Style Green Beans | Lemon Roasted Brussels
Sprouts Seasonal Mixed Vegetables | Roasted Squash & Zucchini
Grilled Asparagus

STATION PACKAGE

$80 PP (3 STATIONS) / $90 PP (4 STATIONS)

Includes three passed hors d'oeuvres

Add plated salad to station package + $7pp

HORS D'OEUVRES

see hors d'oeuvres list above

SMALL PLATE STATION (SELECT ONE)

Pork Tenderloin | Sweet Potato Puree

Mini Pan Seared Crab Cakes | Chipotle Remoulade

Chicken & Waffles | Thyme Infused Maple Syrup

Shrimp & Grits

served in martini glasses + $2pp

SLIDER STATION (SELECT TWO)

BBQ Pork Slider | Slaw & Pickles

Chicken Biscuit | Candied Jalapeño and Special Sauce

BLT Slider | Tomato Aioli & Multi Grain Bread

Mini Burger Sliders | American Cheese & Bread & Butter Pickles

Crab Cake Sliders | Lemon Aioli



Joe Payne Photography

STATION PACKAGE CONT.

Includes three passed hors d'oeuvres

MAC AND CHEESE STATION

Our signature mac and cheese with all of the fixings:
Crumbled bacon, green onion, diced tomatoes, jalapeños, panko bread crumbs, hot sauce
add martini glasses for service + $2pp

MASHED POTATO BAR

Regular or sweet mashed potatoes (or half and half + $2pp) with all of the appropriate fixings:
Regular: Crumbled bacon, green onion, diced tomatoes, jalapenos, shredded cheese, goat cheese, sour cream, butter
Sweet Potato: Butter, honey butter, cinnamon, brown sugar, marshmallows, crumbled bacon
add martini glasses for service + $2pp

TACO STATION

Choice of shredded chicken or ground beef and corn and flour tortillas
Choice of 2 + $2pp
Selection of toppings including: shredded lettuce, cheese, tomatoes, salsa, sour cream



Azul Photography

STATION PACKAGE CONT.

Includes three passed hors d'oeuvres

AMERICAN STATION (SELECT ONE)

Bacon Wrapped Pork Loin [upgrade to pork tenderloin - $4 per person]
Roasted Prime Rib | Horseradish Cream & Au Jus
NC Pork BBQ & Mac and Cheese
*Includes Roasted Potatoes and Seasonal Veggies

MEDITERRANEAN STATION (SELECT ONE)

Skewer | Chicken, Beef or Lamb
Choice of 2 + $4pp
*Includes the following sides: Tabouli | Hummus | Tzatziki | Baba Ghannouj & Pita | Seasoned Rice

FROM THE GARDEN (ALL SELECTIONS INCLUDED)

Selection of Romaine & Mixed Greens Salad Fixings for a Build Your Own Salad Bar
Includes 3 dressings, 2 cheeses and selection of toppings



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DIETARY RESTRICTIONS

WE ARE HAPPY TO ACCOMODATE DIETARY RESTRICTIONS TO THE BEST OF OUR ABILITY.

Speak with your planner or catering manager to discuss accommodations for gluten free, vegan and vegetarian guests. All allergies and food preferences are taken seriously and we are able to make modifications for guests.



Kelsey Nelson Photography

BAR PACKAGES

BEER & WINE | UNLIMITED

4 hour package | $39 per person
5 hour package | $45 per person

BEER, WINE & LIQUOR | UNLIMITED

4 hour package | $45 per person (HOUSE)
5 hour package | $52 per person (HOUSE)
4 hour package | $52 per person (TOP SHELF)
5 hour package | $60 per person (TOP SHELF)

One signature drink is included in the drink packages noted above. Additional $4pp for a second signature cocktail selection.

CONSUMPTION PACKAGE AVAILABLE UPON REQUEST



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HOUSE LIQUOR OPTIONS

Titos
Smirnoff Blueberry
Smirnoff Orange
Smirnoff Vanilla
Smirnoff Raspberry
Tanqueray Gin
Captain Morgan Spiced Rum
Havana Club White rum
Jim Beam
Jack Daniels
Redemption Rye
Olmeca Altos Plata Tequila
Dewars White Label

TOP SHELF LIQUOR OPTIONS

Glenlivet
Glenfiddich
Patron Silver
Knob Creek
Grey Goose
Ketel One
Makers Mark
Jameson
Beefeaters
Malibu Coconut



SIGNATURE COCKTAILS

*ONE INCLUDED WITH LIQUOR PACKAGE

SPRING AND SUMMER SUGGESTIONS

Summer Sangria - white wine blend, Triple Sec, summer fruit blend
Best Day Ever - dry gin, St. Germain, Blanc de Blanc, lemon twist
Marry Me Mule - vodka, lime, ginger beer, cucumber
The Mill - tequila, house sours, Grand Marnier, salt
Summer Thyme Lemonade - gin, thyme simple syrup, lemonade
You Maker Me Happy - Makers Mark, lavender simple syrup, house sours, candied ginger

FALL AND WINTER SUGGESTIONS

Apple of My Eye - spiced rum, cinnamon liquor, toasted spice, sparkling cider
Perfect Pair - pear juice, vanilla vodka, vanilla sugar rim
Pucker Up - bourbon, hickory syrup, black walnut bitters
The Blushing Bride - sparkling rose, pomegranate liquor, pomegranate jewels
Drunk In Love - dry gin, peppercorn simply syrup, tonic, rosemary
Old Fashioned Love Story - bourbon, Sugar in the Raw, bitters, orange and cherry



Worth Capturing Photography