

# MIMOSA GRILL



## PRIVATE EVENT DINNER MENU I

\$40++ per person | two course

### SOUP & SALAD SELECTION

- *please select one for your group* -

#### Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots  
marinated baby tomatoes – lemon vinaigrette

#### Traditional Caesar Salad

crisp romaine – parmesan cheese – buttered crouton  
lemon caesar vinaigrette

#### Seasonal Soup

locally inspired – seasonal ingredients

### ENTRÉE SELECTION

- *please select three for your group* -

#### Pecan Crusted N.C. Mountain Trout

peach chutney – baby green beans – yukon whipped potatoes  
honey lemon butter

#### Lemon & Herb Chicken Paillard

horseradish breadcrumbs – fingerling potatoes  
smoked tomatoes – rocket salad

#### Hickory Grilled NY Strip Steak

seasonal vegetables – loaded yukon potatoes  
port wine reduction

#### Iron Skillet Roasted Salmon

roasted artichokes – fennel confit – blistered tomato – carolina spinach  
baby arugula – grilled red onion

#### Vegetarian Entree

featuring chef marlow's daily selection of fresh and local ingredients  
included in entrée selections

*This menu is subject to change based on the seasonality and availability of certain ingredients  
++ Indicates additional 8.25% sales tax and 4% service charge.*

# MIMOSA GRILL



## PRIVATE EVENT DINNER MENU 2

\$50++ per person | three course

### SOUP & SALAD SELECTION

- *please select one for your group* -

#### Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots  
marinated baby tomatoes – lemon vinaigrette

#### Wedge of Carolina Butter Lettuce

marinated tomatoes – crispy bacon  
blue cheese – buttermilk ranch

#### Seasonal Soup

locally inspired – seasonal ingredients

### ENTRÉE SELECTION

- *please select three for your group* -

#### Pecan Crusted N.C. Mountain Trout

peach chutney – baby green beans – yukon whipped potatoes  
honey lemon butter

#### Iron Skillet Roasted Salmon

roasted artichokes – fennel confit – blistered tomato – carolina spinach  
baby arugula – grilled red onion

#### Kansas City Style BBQ Spare Ribs

sweet & spicy glaze – crushed tega hills cucumbers  
roasted poblano cream corn

#### Hickory Grilled NY Strip Steak

seasonal vegetables – loaded yukon potatoes – port wine reduction

#### Lemon & Herb Chicken Paillard

horseradish breadcrumbs – fingerling potatoes  
smoked tomatoes – rocket salad

#### Vegetarian Entree

featuring chef marlow's daily selection of fresh and local ingredients  
included in all entrée selections

## DESSERT SELECTION

- *please select two for your group* -

### **Seasonal Cobbler**

fresh fruit – brown sugar oat crust  
vanilla bean ice cream

### **Banana Puddin' Pie**

caramelized banana – dulce de leche  
sweet cream & vanilla wafers

### **Chocolate Pecan Pie**

warm caramel sauce & maple  
classic fudge – vanilla sweet cream

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# MIMOSA GRILL



## PRIVATE EVENT DINNER MENU 3

\$65++ per person | four course

### FAMILY STYLE APPETIZER SELECTION

*- please select three for your group to share-*

#### **Fried Green Tomatoes**

sweet corn chow-chow – remoulade

#### **Mimosa Grill's Traditional Hummus or Pimento Cheese**

seasonal veggies – crostini & lavash

#### **Meat & Cheese Board**

chef's choice of house made charcuterie – fine artisanal cheeses

#### **Carolina Crab Cakes**

smoked trout – lump crab – rocket salad – grilled red onion – sweet basil & bacon aioli

### SOUP & SALAD SELECTION

*- please select one for your group -*

#### **Simple Salad**

carolina mixed greens – candied pecans – shaved rainbow carrots  
marinated baby tomatoes – lemon vinaigrette

#### **Wedge of Carolina Butter Lettuce**

marinated tomatoes – crispy bacon  
blue cheese – buttermilk ranch

#### **Seasonal Soup**

locally inspired – seasonal ingredients

### ENTRÉE SELECTION

*- please select three for your group -*

#### **Pecan Crusted N.C. Mountain Trout**

peach chutney – baby green beans – yukon whipped potatoes  
honey lemon butter

#### **Encrusted Filet of Beef Tenderloin**

pimento cheese – loaded yukon potatoes  
grilled veggies – port wine reduction

**Lemon & Herb Chicken Paillard**

horseradish breadcrumbs – fingerling potatoes  
smoked tomatoes – rocket salad

**Iron Skillet Roasted Salmon**

roasted artichokes – fennel confit – blistered tomato – carolina spinach  
baby arugula – grilled red onion

**Kansas City Style BBQ Spare Ribs**

sweet & spicy glaze – crushed tega hills cucumbers  
roasted poblano cream corn

**Vegetarian Entree**

featuring chef marlow's daily selection of fresh and local ingredients  
not included in entrée selection

**DESSERT SELECTION**

- *please select two for your group* -

**Seasonal Cobbler**

fresh fruit – brown sugar oat crust  
vanilla bean ice cream

**Banana Puddin' Pie**

caramelized banana – dulce de leche  
sweet cream & vanilla wafers

**Chocolate Pecan Pie**

warm caramel sauce & maple  
classic fudge – vanilla sweet cream

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# MIMOSA GRILL



## PRIVATE EVENT DINNER MENU 4

\$75++ per person | five course

### HORS D'OEUVRES

- preset upon arrival -

#### Signature Meat & Cheese Display

house cured meats – artisan cheese – pickled vegetables – hummus  
crudit  – jams – assorted crackers – crostini

### FAMILY STYLE APPETIZER SELECTION

- please select three for your group to share -

#### Fried Green Tomatoes

sweet corn chow-chow – remoulade

#### Mimosa Grill's Traditional Hummus or Pimento Cheese

seasonal veggies – lavash & crostini

#### Carolina Crab Cakes

smoked trout – lump crab – rocket salad – grilled red onion  
sweet basil & bacon aioli

#### Mozzarella Di Buffalo

heirloom tomatoes - zucchini puree & flower  
basil & EVOO

### SOUP & SALAD SELECTION

- please select one for your group -

#### Simple Salad

carolina mixed greens – candied pecans – shaved rainbow carrots  
marinated baby tomatoes – lemon vinaigrette

#### Wedge of Carolina Butter Lettuce

marinated tomatoes – crispy bacon  
blue cheese – buttermilk ranch

#### Seasonal Soup

locally inspired – seasonal ingredients

### ENTR E SELECTION

- please select three for your group -

### **Iron Skillet Roasted Diver Sea Scallops**

anson mills golden rice and local buttermilk risotto  
broccolini – chili & lemon

### **Iron Skillet Roasted Salmon**

roasted artichokes – fennel confit – blistered tomato – carolina spinach  
baby arugula – grilled red onion

### **Kansas City Style BBQ Spare Ribs**

sweet & spicy glaze – crushed tega hills cucumbers  
roasted poblano cream corn

### **Wagyu Flat Iron Steak**

buttered oyster mushrooms – smashed fingerlings  
port reduction

### **Encrusted Filet of Beef Tenderloin**

pimento cheese – loaded yukon potatoes  
grilled veggies – port wine reduction

### **Lemon & Herb Chicken Paillard**

horseradish breadcrumbs – fingerling potatoes  
smoked tomatoes – rocket salad

### **Vegetarian Entree**

featuring chef marlow's daily selection of fresh and local ingredients  
not included in entrée selection

### **DESSERT SELECTION**

- *please select two for your group* -

#### **Seasonal Cobbler**

fresh fruit – brown sugar oat crust  
vanilla bean ice cream

#### **Banana Puddin' Pie**

caramelized banana – dulce de leche  
sweet cream & vanilla wafers

#### **Chocolate Pecan Pie**

warm caramel sauce & maple  
classic fudge – vanilla sweet cream

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