

EVOKE

Private Dining Room
Breakfast Packages

Package A \$20++

Assorted Toast
Butter + Preserves

Poached Eggs*

Fingerlings Potato & Pancetta Hash

Grilled Asparagus

Roasted Tomato

Chicken Apple Sausage

illy Coffee, Juice + Water

Package B \$18++

Assorted Toast
Butter + Preserves

Egg White Frittata

Tomato, Fennel, Goat Cheese, Arugula

Breakfast Potatoes

Chicken Apple Sausage

illy Coffee, Juice + Water

Mid-Morning Break \$14++

Signature Eye Opener of the Day

illy Coffee + Hot Tea

Assorted Granola Bars

Seasonal Whole Fruit

Menus are subject to change based on seasonal availability. Vegetarian options available on request. All food and beverage charges are subject to 24% service gratuity and 8.25% North Carolina State Tax on all food and beverage. Audio Visual and bar service available— inquire with Catering Manager. *These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EVOKE

Private Dining Room Lunch Packages

Package A \$29++

Entrée

Steak House Salad

New York Strip, Romaine, Arugula,
Tomato, Gorgonzola, Crispy Onions

Dessert

Butterscotch Budino

Salted Caramel, Shortbread Cookies

Water, Soda + Iced Tea

Package B \$39++

Salad

Romaine Hearts

Pepato, Cured Tomatoes,
Roasted Garlic Vinaigrette

Entrée (Choice of One)

Butcher Burger*

Balsamic Onion Marmalade,
Roasted Garlic Aioli,
Smoked Provolone, Frico

Chicken Pesto Panini

Basil, Baby Arugula, Sliced Tomato,
Smoked Mozzarella

Dessert

Olive Oil Cake

Blood Orange, Macerated Pears,
Honey Gelato

Water, Soda + Iced Tea

Package C \$49++

Salad

Spring Greens

Radish, Snap Peas, Prosciutto,
Meyer Lemon Vinaigrette

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree, Garlic Broccolini,
Roasted Tomato

Ashley Farms Chicken

Green Garlic Risotto, English Peas,
Morels

Dessert

illy Espresso Chocolate Torte

Bourbon Caramel, Sour Cherries,
Hazelnut Gelato

Water, Soda + Iced Tea

Mid-Afternoon Break \$18++

illy Coffee + Hot Tea

Mélange of Cheese

Charcuterie Board

Seasonal Fruit

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EVOKE

Private Dining Room
Dinner Packages

3 Course
\$69++

Chef's Amuse

Course 1

Salad or Soup (Choice of One)

Spring Greens

Radish, Snap Peas, Prosciutto,
Meyer Lemon Vinaigrette

Sweet Onion Bisque

Sourdough, Parmesan, Egg Yolk,
Black Truffle

Course 2

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree,
Grilled Asparagus, Wild Mushrooms

Ashley Farms Chicken

Green Garlic Risotto, English Peas,
Morels

Scallops*

Cauliflower, Golden Raisins,
Cipollini Agrodolce, Barolo Vinegar

Course 3

Dessert (Choice of One)

Butterscotch Budino

Salted Caramel, Shortbread Cookies

Berries + Ricotta

Lavender Honey, Mint,
Biscotti Crumbles

Water, Soda + Iced Tea

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EVOKE

Private Dining Room
Dinner Packages

4 Course
\$79++

Chef's Amuse

Course 1

Salad or Soup (Choice of One)

Spring Greens

Radish, Snap Peas, Prosciutto,
Meyer Lemon Vinaigrette

Sweet Onion Bisque

Sourdough, Parmesan, Egg Yolk,
Black Truffle

Course 2

Crudo (Choice of One)

Peruvian Ceviche*

Habanero, Cilantro, Sweet Potato
Chips, Lime

Yellowfin Tuna*

Barolo Pickled Onions,
Caperberries, Celery Heart,
Smoked Olive Oil

Course 3

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree,
Grilled Asparagus, Wild Mushrooms

Seared Scallops*

Cauliflower, Golden Raisins,
Cipollini Agrodolce, Barolo Vinegar

Course 4

Dessert (Choice of One)

Butterscotch Budino

Salted Caramel, Shortbread Cookies

Olive Oil Cake

Infused Pear, Blood Orange,
Honey Gelato

Water, Soda + Iced Tea

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EVOKE

Private Dining Room Dinner Packages

**5 Course
\$99++**

Chef's Amuse

Course 1

Salad or Soup (Choice of One)

Spring Greens

Radish, Snap Peas, Prosciutto,
Meyer Lemon Vinaigrette

Sweet Onion Bisque

Sourdough, Parmesan,
Egg Yolk, Black Truffle

Course 2

Crudo (Choice of One)

Peruvian Ceviche

Habanero, Cilantro,
Sweet Potato Chips, Lime

Yellowfin Tuna*

Barolo Pickled Onions,
Caperberries, Celery Heart,
Smoked Olive Oil

Course 4

Entrée (Choice of One)

Petite Filet Mignon

Truffle Potato Puree,
Grilled Asparagus, Wild Mushrooms

Ashley Farms Chicken

Green Garlic Risotto, English Peas,
Morels

Seared Scallops

Cauliflower, Golden Raisins,
Cipollini Agrodolce, Barolo Vinegar

Crispy Parmesan Polenta

Roasted Tomato, Broccolini,
Oyster Mushrooms, Saba

Course 5

Dessert (Choice of One)

illy Espresso Chocolate Torte

Bourbon Caramel, Sour Cherries,
Hazelnut Gelato

Butterscotch Budino

Salted Caramel, Shortbread Cookies

Water, Soda + Iced Tea

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