

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

Truffle Cake

Candied Hazelnuts, Caramel,
Hazelnut Gelato

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

Raspberry Semifreddo

Pistachio Streusel, Aged Balsamic,
Macaron

Water, Soda + Iced Tea

Package C \$49++

Salad

Romaine Hearts

Pepato, Cured Tomatoes,
Roasted Garlic Vinaigrette

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree, Garlic Broccolini,
Roasted Tomato

Ashley Farms Chicken

Crispy Parmesan Polenta,
Bell Pepper Agrodolce

Dessert

Truffle Cake

Candied Hazelnuts, Caramel,
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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Private Dining Room Dinner Packages

**3 Course
\$69++**

Chef's Amuse

Course 1

Salad or Soup (Choice of One)

Frisee Salad

Baby Arugula, Lardons, Pears,
Cracked Black Pepper

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

Crispy Parmesan Polenta,
Bell Pepper Agrodolce

Scallops*

Basil, Sweet Corn, Fava Beans,
Smoked Pancetta

Course 3

Dessert (Choice of One)

Truffle Cake

Candied Hazelnuts, Caramel,
Hazelnut Gelato

Raspberry Semifreddo

Pistachio Streusel, Aged Balsamic,
Macaron

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)

Romaine Hearts

Pepato, Cured Tomatoes,
Roasted Garlic 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*

Cucumber Brodo, Chili Oil,
Pickled Sweet Onion,
Toasted Coriander

Course 3

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree,
Grilled Asparagus, Wild Mushrooms

Seared Scallops*

Basil, Sweet Corn, Fava Beans,
Smoked Pancetta

Course 4

Dessert (Choice of One)

Truffle Cake

Candied Hazelnuts, Caramel,
Hazelnut Gelato

Strawberry "Shortcake"

Macerated Berries, Madeline Cake,
Strawberry Sorbet

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)

Heirloom Tomato + Burrata

Focaccia, Basil, Aged Balsamic,
Smoked Salt

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*

Cucumber Brodo, Chili Oil,
Pickled Sweet Onion,
Toasted Coriander

Course 3

Pasta (Choice of One)

Gnocchi

Smoked Pancetta,
Jumbo Lump Crab, Bottarga

Spaccatelli

Radicchio, Walnuts,
Gorgonzola, White Pesto

Course 4

Entrée (Choice of One)

Petite Filet Mignon*

Truffle Potato Puree,
Grilled Asparagus, Wild Mushrooms

Ashley Farms Chicken

Crispy Parmesan Polenta,
Bell Pepper Agrodolce

Seared Scallops*

Basil, Sweet Corn, Fava Beans,
Smoked Pancetta

Crispy Parmesan Polenta

Roasted Tomato, Broccolini,
Oyster Mushrooms, Saba

Course 5

Dessert (Choice of One)

Truffle Cake

Candied Hazelnuts, Caramel,
Hazelnut Gelato

Raspberry Semifreddo

Pistachio Streusel, Aged Balsamic,
Macaron

Water, Soda + Iced Tea

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