

# EVOKE

Private Dining Room  
Breakfast Packages

## Package A

Assorted Toast  
Butter + Preserves

Poached Eggs\*

Fingerlings Potato & Pancetta Hash

Grilled Asparagus

Roasted Tomato

Chicken Apple Sausage

illy Coffee, Juice + Water

## Package B

Assorted Toast  
Butter + Preserves

Egg White Frittata  
Tomato, Fennel, Goat Cheese, Arugula

Breakfast Potatoes

Chicken Apple Sausage

illy Coffee, Juice + Water

## Mid-Morning Break

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

### Entrée

#### Steak House Salad\*

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

### Dessert

#### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

**Water, Soda + Iced Tea**

## Package B

### 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

#### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

**Water, Soda + Iced Tea**

## Package C

### Salad

#### Romaine Hearts

Pepato, Cured Tomatoes,  
Roasted Garlic Vinaigrette

### Entrée (Choice of One)

#### Petite Filet Mignon\*

Truffle Potato Puree, Garlic Broccolini,  
Roasted Tomato

#### Seared Scallops\*

Butternut Squash, Parsnip, Apple,  
Brown Butter Vinaigrette

### Dessert

#### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

**Water, Soda + Iced Tea**

## Mid-Afternoon Break

illy Coffee + Hot Tea

Mélange of Cheese

Charcuterie Board

Seasonal Fruit

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## Private Dining Room Dinner Packages

### 3 Course

#### Chef's Amuse

#### Course 1

#### Salad or Soup (Choice of One)

#### Frisee Salad

Baby Arugula, Lardons, Pears,  
Cracked Black Pepper

#### Harvest Bisque

Butternut Squash, Smoked Duck,  
Mascarpone

#### Course 2

#### Entrée (Choice of One)

#### Petite Filet Mignon\*

Truffle Potato Puree,  
Garlic Broccolini, Wild Mushrooms

#### Halibut

Quick Braised, Salsify, Cured Olives,  
Saffron Tomato Brodo

#### Scallops\*

Butternut Squash, Parsnip, Apple,  
Brown Butter Vinaigrette

#### Course 3

#### Dessert (Choice of One)

#### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

#### Gingerbread Cake

Riesling Poached Pear, Toffee Sauce,  
Vanilla Bean Gelato

#### Water, Soda + Iced Tea

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## Private Dining Room Dinner Packages

### 4 Course

#### Chef's Amuse

#### Course 1

##### Salad or Soup (Choice of One)

##### Romaine Hearts

Pepato, Cured Tomatoes,  
Roasted Garlic Vinaigrette

##### Harvest Bisque

Butternut Squash, Smoked Duck,  
Mascarpone

#### Course 2

##### Crudo (Choice of One)

##### Peruvian Ceviche\*

Habanero, Cilantro, Sweet Potato  
Chips, Lime

##### Yellowfin Tuna\*

Taggiasca Olives,  
Pickled Pear Onions,  
Blood Orange, Arugula

#### Course 3

##### Entrée (Choice of One)

##### Petite Filet Mignon\*

Truffle Potato Puree,  
Garlic Broccolini, Wild Mushrooms

##### Seared Scallops\*

Butternut Squash, Parsnip, Apple,  
Brown Butter Vinaigrette

#### Course 4

##### Dessert (Choice of One)

##### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

##### Gingerbread Cake

Riesling Poached Pear,  
Toffee Sauce, Vanilla Bean Gelato

### Water, Soda + Iced Tea

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## Private Dining Room Dinner Packages

### 5 Course

#### Chef's Amuse

#### Course 1

##### Salad or Soup (Choice of One)

##### Marinated Baby Beets

Kale, Blood Orange,  
Pickled Fennel, Almonds,  
Ricotta Salata

##### Harvest Bisque

Butternut Squash, Smoked Duck,  
Mascarpone

#### Course 2

##### Crudo (Choice of One)

##### Peruvian Ceviche\*

Habanero, Cilantro,  
Sweet Potato Chips, Lime

##### Yellowfin Tuna\*

Taggiasca Olives,  
Pickled Pear Onions,  
Blood Orange, Arugula

#### 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,  
Garlic Broccolini, Wild Mushrooms

##### Halibut

Quick Braised, Salsify, Cured Olives,  
Saffron Tomato Brodo

##### Seared Scallops\*

Butternut Squash, Parsnip, Apple,  
Brown Butter Vinaigrette

##### Crispy Parmesan Polenta

Roasted Tomato, Broccolini,  
Oyster Mushrooms, Saba

#### Course 5

##### Dessert (Choice of One)

##### Vanilla Bean Panna Cotta

Persimmons, Honey Caramel,  
Almond Streusel

##### Gingerbread Cake

Riesling Poached Pear,  
Toffee Sauce, Vanilla Bean Gelato

### Water, Soda + Iced Tea

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