CATERING DOESN'T have to be PREDICTABLE.

Let us bring the excellence of Rose Hill to you.

Allow one of the most beautiful catering destinations to prepare you a feast!

Whether it's breakfast, lunch or dinner, our team of culinary professionals will prepare a mouth-watering meal that can be picked up or delivered right to your location!

Choose from any of the delicious selections in this menu, or we'll create the menu that you and your guests will LOVE!

Contact us today and allow us to deliver an experience that you won't forget!

(252) 459-4058 Ex:103 3815 Rose Hill Lane, Nashville, NC 27856 visitrosehill.com



MORNING BREAK

All prices are per person

Fresh Muffins Choice of blueberry, banana-nut or cranberry-orange muffins // 2.50

Assorted Danishes // 2.75

Yogurt Served with house made granola and seasonal fruit // 2.75

Ham & Cheese Egg Croissants // 4.25

Fresh Sliced Fruit // 3.50

Fresh Baked Assorted Cookies Your choice of

chocolate chip, oatmeal, or peanut butter // 2.25

BREAKFAST BUFFET

All prices are per person

Scrambled Eggs // 4.00

French Toast With maple syrup & butter // 4.25

Home Fries With sautéed diced mixed

peppers & onions // 2.00

Maple Glazed Breakfast Sausage // 2.50

Crispy Bacon // 2.50

Buttered Fresh Baked Biscuit // 1.95

Additional Option - Sausage Gravy // 2.50

Fresh Sliced Fruit // 3.50

Egg & Cheddar Cheese Quiche // 3.00

Rose Hill House Smoked Lox Capers, chopped egg,

diced red onion, diced tomato, cream cheese, and bagels // 7.00



SANDWICHES

Served with Chips and a Cookie

Grilled Beef Roasted tomatoes, grilled onion, roasted garlic mayo, carrot kimchi, and french baguette // 15.00

Beef Kabob Pickled onion, roasted potatoes, garlic mayo, bitter greens, sumac, and pita 15.00

Smoked Turkey Breast *Bacon au poivre, cranberry chutney, red onion, leaf lettuce, and butter brioche // 15.00*

Sweet Ham Mostarda, sweet onion, swiss cheese, and butter brioche // 14.00

Falafel Black eyed pea fritters, pickled onion, blistered tomato, mixed lettuce, and pita // 12.00

Curried Chicken Salad Celery, onion, shredded carrots, roasted nut, and spinach wrap // 14.00

BUFFET

All prices are per person

Kale Caesar

Caesar cardini dressing, croutons, parmesan // 4.50

Seasonal Mixed Greens

Cucumber, onion, tomatoes, celery and champagne vinaigrette // 3.75

MAIN

All prices are per person

Roasted Chicken Chorizo white beans stew and spiced lemon butter // 16.00

Chicken Tagine Moroccan cous cous, dried fruits, chicken jus, and fresh herbs // 16.00

Smoked Pork Loin Burnt onion grits, apple jus, and fresh herb salad // 15.00

Churasco Grilled bistro filet, sea water potatoes, and salsa verde // 18.00

Spiced Short Rib Garlic pomme puree, roasted sweet onion, and fresh herb salad // 19.00

Pan Seared Salmon Louisiana red rice and beans, and lemon cream // 15.00

Shrimp Rigatoni Spicy tomato sauce, apple bacon, parmesan, and wild herbs // 17.00

Something Vegetarian Seasonal vegetable stir fry, and vinegar rice // 15.00

SIDES

All prices are per person

Roasted Sweet Potato with Sage Butter // 2.75
Mexican Green Rice // 3.50
Louisiana Red Rice // 3.50
Mac & Cheese // 3.00
Braised Kale with Cured Lemon // 3.00
Corn Bread // 3.50