

Rose Hill

IN-HOUSE MENU

*(252) 459-4058*

*visitrosehill.com*

# Rose Hill

Rose Hill delivers superior dining options for a range of events, with a variety of eclectic menu choices that coincide with the atmosphere of casual, formal, personal or business functions.

Our accommodating team, along with our selection of diverse food offerings, ensure that every preference is met, no matter our client's needs.

*We hope our exquisite dining experiences help make your event all the more memorable.*

— 3 —

**BREAKFAST**

— 9 —

**PLATED LUNCH**

— 4 —

**BREAKS**

— 10 —

**STATION MENU**

— 6 —

**LUNCH BUFFET**

— 12 —

**DINNER BUFFET**

— 8 —

**SANDWICH BUFFET**

— 16 —

**PLATED DINNER**

***visitrosehill.com***

***(252) 459-4058***

## CONTINENTAL

---

---

*Add a Bacon, Egg, and Cheese Croissant Sandwich for \$3.50*

### WHOLE FRESH FRUIT

### ASSORTED MUFFINS AND CROISSANTS

with Cinnamon Butter and House Made Jams

### GRANOLA BARS

### CHILLED ORANGE JUICE

### FRESHLY BREWED COFFEE

## THE EARLY FARMER

---

---

### WHOLE FRESH FRUIT

### GREEK YOGURT

with Spiced Toasted Steel Cut Oats, Honey, and Dried Fruit

### SCRAMBLED EGGS

with Roasted Tomatoes, Mushrooms, and Goat Cheese

### SAUSAGE LINKS

### CHILLED ORANGE JUICE

### ASSORTED MUFFINS

### FRESHLY BREWED COFFEE

## BREAKFAST BUFFET

---

---

### CHEDDAR CHEESE GRITS

### CRISPY POTATOES

with Sweet Onion and Cured Lemon

### APPLEWOOD SMOKED BACON

### SAUSAGE LINKS

### CHILLED ORANGE JUICE

### FRESHLY BREWED COFFEE

### SLICED FRUIT

### GREEK YOGURT PARFAIT

with Granola and Berries

### BUTTERMILK BISCUITS

with Cinnamon Butter  
House Made Jam

### SCRAMBLED EGGS

with Fresh Herbs

---

---

## HEALTHY MUNCHIES

---

---

*Served With:*

**HOUSE MADE PB&J  
SANDWICHES**

**WHOLE FRESH FRUIT**

**ASSORTED CHIPS**

**TRAIL MIX**

---

---

## COOKIE STATION

---

---

*Served With:*

**CHOCOLATE CHIP**

**DOUBLE CHOCOLATE BROWNIES**

**OATMEAL RAISIN**

**CHOCOLATE MILK**

**PEANUT BUTTER**

**WHOLE MILK**

---

---

## HOUSE MADE BEVERAGES

---

---

*Changes Seasonally.*

**WARM APPLE CIDER**

**MOROCCAN MINT TEA** *served hot*

**SOUTHERN LEMONADE**

**HIBISCUS WATER**

**FRUITS AND HERB WATER**

**SWEET ENGLISH TEA**  
*with Green Cardamom served hot*

**MATCHA CUCUMBER TEA**

**BEVERAGE TABLE**

**BOTTLED WATER - \$4 EACH**  
Acqua Panna, San Pellegrino

Freshly Brewed Coffee, Soft Drinks,  
Cranberry Juice, Orange Juice, Apple  
Juice and Water. *Available All Day*

---

---

## CHIPS & DIPS

*Served With:*

**ROASTED GARLIC &  
CHICKPEA HUMMUS**

**COWBOY CAVIAR**

**CREAMY SPINACH DIP**

**PICO DE GALLO**

**SPICED PITA CHIPS**

**YELLOW CORN TORTILLA CHIPS**

**GUACAMOLE + \$2.50**

---

---

## ARTISAN CHEESE BOARD

*20 guests minimum. Served With:*

**LOCAL AND IMPORTED CHEESES**

**FRESH BERRIES**

**ONION JAM**

**DRIED FRUIT COMPOTE**

**TOMATO CHUTNEY**

**SALTED CRACKERS**

**TOASTED BAGUETTES**

---

---

## MEATS AND SMOKED FISH

*20 guests minimum. Served With:*

**CURED LOCAL AND  
IMPORTED MEATS**

with Smoked Salmon Nduja, and  
Anchovies

**HOUSE MADE RILLETTE**

**HOUSE MADE CONFIT OLIVES**

with Lemon Peel, and Oranges

**GRAIN MUSTARD**

**ONION JAM**

**CREAM CHEESE**

**LAVASH**

**TOASTED BAGUETTES**

## LUNCH BUFFET

---

---

*Served with Iced Tea, Water and Rolls*

### **STARTER**

**CLASSIC CAESAR SALAD**  
with Parmesan, Toasted  
Bread, and House Made  
Caesar Dressing

### **ENTRÉE**

**BRINED AND  
GRILLED CHICKEN**  
with Citrus and Fresh  
Herb Oil

### **SIDES**

- Kimchi Braised Cabbage
- Roasted Sweet Carrots  
with Brown Butter  
and Spices
- Roasted Garlic  
Whipped Potatoes

## LUNCH BUFFET II

---

---

*Served with Iced Tea, Water and Rolls*  
*Seasonal Soup Available Upon Request*

### **STARTERS - CHOOSE ONE**

**HEARTY MIX GREENS**  
with Shaved Fennel, Red Onion with a  
Citrus Vinaigrette

**MIXED SALAD**  
with Tomatoes, Cucumbers, Green  
Peppers, Artisan Croutons, and  
White Balsamic

### **ENTRÉES - CHOOSE TWO**

**BRINE ROASTED PORK LOIN**  
with Apricot and Fennel Mostarda

**BONE-IN GRILLED CHICKEN**  
with Alabama White BBQ Sauce

**ROASTED SALMON**  
with Salsa Verde and Shaved Fennel Salad

**SLOW ROASTED BEEF SIRLOIN**  
with Grilled Onion and Grain  
Mustard Sauce

### **SIDES - CHOOSE THREE**

**ROASTED POTATO WEDGES**  
with Roasted Garlic and Herb Sauce

**SEASONAL VEGETABLE STIR FRY**  
with Basil, Green Chilis, Scallions, and  
Sesame Oil

**GRILLED CORN**  
with Lime Cream, Parmesan, Cayenne,  
and Cilantro

**FRAGRANT RICE**  
with Golden Raisins and Nuts

**WHITE BEAN CASSOULET**  
with Bacon, Tomatoes, and Fresh Herbs

**WILTED SPINACH**  
with Cured Lemon and Fried Onions

LUNCH BUFFET

## LUNCH BUFFET DESSERTS

### *CHOOSE ONE*

#### **DOUBLE CHOCOLATE BOURBON BROWNIE**

with Pecan, and Orange Scented Caramel

#### **BUTTER SCOTCH POT DU CRÈME**

#### **APPLE TART AND BUTTERMILK CRÈME**

#### **LEMON MERINGUE TART** with Fresh Berries

#### **CHOCOLATE CHESS PIE** with Vanilla Bean Whipped Cream

## SANDWICH BUFFET

---

---

*Served with Iced Tea, and Water*

### **CHOOSE SANDWICHES**

#### **SMOKED TURKEY BREAST**

with Bacon Au Poivre, Cranberry Chutney, Red Onion, Leaf Lettuce, on Butter Brioche

#### **SWEET SMOKED HAM**

with Grain Mustard, Sweet Onion, Swiss Cheese, and Brioche

#### **GRILLED BEEF**

with Roasted Tomatoes, Grilled Onion, Garlic Mayo, Carrot Kimchi on French Baguettes

#### **FALAFEL**

with Black Eyed Pea Fritters, Sumac Onion, Lettuce, Roasted Garlic Mayo on Pita

#### **GRILLED CHICKEN PANINI**

with Cranberry Chutney, Smoked Bacon, Grilled Onion, Quick Pickle Cucumber, and House Ciabatta

#### **BLT**

with Crispy Bacon, Fried Egg, Roasted Tomatoes, Rosemary Mayo, and Toasted Brioche

---

### **SIDES - CHOOSE TWO**

#### **CURLY FRIES**

#### **HOUSE MADE CHIPS**

#### **SWEET POTATO WEDGES**

#### **SEASONAL CHEF'S CHOICE VEGETARIAN SOUP**

#### **MIX GREENS**

with Tomatoes, Onion, Cucumber, and Choice of a Dressing: *Ranch, Balsamic, or House Made Vinaigrette*

### **A MEMORABLE DINING EXPERIENCE**

Whether you're searching for a small, casual meal in the sun, a fine dinner for large parties or business events, Rose Hill can offer your guests a wide variety of dining and catering options. At Rose Hill, we pride ourselves on offering dining options that can be tailored to any event or dietary restrictions.

## PLATED LUNCH

---

---

*Served with Fresh Baked Rolls, Butter, Iced Tea, and Water*

### **STARTERS - CHOOSE ONE**

**ROMAINE AND BABY KALE**  
with House Made Caesar Dressing,  
Toasted Bread, and Parmesan

**SEASONAL MIX GREENS**  
with Cucumber, Red Onion, Tomatoes,  
Celery, and Choice of a Dressing  
(*Honey, Berry, Balsamic, or Lemon*)

**SHAVED VEGETABLE SALAD - \$7**  
with Seasonal Root Vegetables, Arugula,  
Red Onion, Toasted Quinoa, and  
Champagne Vinaigrette

**ROASTED BEETS**  
with Goat Cheese, Oranges, Fennel Salt,  
Pickled Red onion, Mix Greens, and  
Lemon Dressing

---

### **ENTRÉES - CHOOSE UP TO TWO**

**PAN SEARED  
CHICKEN BREAST**  
with Chorizo White Beans Stew, and  
Mint Gremolata

**CRISPY PORK BELLY**  
with Braised Cabbage, Roasted  
Apples, Roasted Onion-Lemongrass,  
and Pork Sauce

**ROASTED SALMON**  
with Creole Grits, and Ginger  
Lime Glazed Carrots

**CHURRASCO STEAK**  
with Roasted Potato and Herb Sauce

**BRINE AND BUTTER ROASTED  
CHICKEN LEG**  
with Potato Aligot, and Wilted Spinach  
with Chili

---

### **DESSERTS - CHOOSE ONE**

**SWEET POTATO DONUTS**  
with Hazelnut Crumble and Vanilla  
Ice Cream

**VANILLA BEAN CHEESECAKE**  
with Graham Crumble, Poached  
Strawberries, and Cotton Cake

**SALTED CARAMEL POACHED PEAR**  
with Toasted Merengue, Lemon Pound  
Cake, and Almond

## ASIAN STATION

---

---

**CHAAT MASALA** (*Indian Street Snack*)  
with Red Onion, Eggs, Potatoes,  
Chiles, Cilantro, Lime, Tamarind Jus,  
and Corn Chips

**COCONUT CHICKEN CURRY**  
with Jasmin Rice

**SZECHUAN SPICED CRISPY BEEF**  
with Green Onion, Fried Red Chile,  
Cilantro, and Jasmine Rice

**GREEN PAPAYA SLAW**  
with Toasted Peanuts, Fresno Peppers,  
Red Onion, and Cilantro

**PULAO** (*Indian Rice Pilaf*)  
with Fried Onion and Rose Essence

**GINGER GLAZED ROASTED  
PORK LOIN**

**VEGETABLE FRIED RICE**

**PAN FRIED VEGETABLES**  
with Basil and Mint

**FAR EAST TUNA LOIN**  
with Wilted Bok Choy, Fried  
Garlic, Pickled Ginger and  
Sesame Dressing

## MEDITERRANEAN STATION

---

---

**PORCHETTA**  
with Pork Belly, Roasted Garlic,  
Apricots, Spices, Bean Stew, and  
Cured Lemon Chutney

**ORZO**  
with Seasonal Vegetables, Olives,  
Herb Pesto, Cured Lemon, and  
Roasted Nuts

**CREAMY POLENTA**  
with Wild Mushroom Ragu

**ORECCHIETTE PASTA**  
with Fennel Sausage, and Lemon  
Cream Sauce

**SHAKSHOUKA**  
with Tomatoes, Tunisian Spices, Farm  
Eggs, and Fried Pita Bread

**FALAFEL**  
with Greek Yogurt and Pickled Onions

**FIRE ROASTED EGGPLANT**  
with Za'atar, Cured Lemon, White  
Balsamic, and Fresh Basil

**CHICKEN TAGINE**  
with Raz El Hannout, Dried Fruits,  
and Mint

## BARBEQUE STATION

---

---

### PULLED PORK

*choice of Carolina BBQ Sauce, Sweet and Spicy Sauce, and Achiote Roasted Pineapple Sauce*

### SMOKED BRISKET

with Grilled Onion and Grain Mustard

### CHURRASCO CHICKEN

with Amber Charred Salsa Verde

### SPICED PORK RIB

with Red Chile and Cilantro Slaw

### SAVANNAH RED RICE AND BEANS

### MAC & CHEESE

with White Cheddar, Triple Cream, and Rosemary

### ROASTED POTATOES

with Bacon and Onion

### BRAISED MUSTARD GREENS

with White Bean Stew

### CORN BREAD

with Smoked Bacon

## TACO BAR

---

### SERVED WITH

- Corn & Flour Tortillas
- Grilled Green Onion
- Queso Fresco
- Lime
- Cilantro
- Salsa Rojo
- Salsa Verde
- Grilled Cactus

### PROTEINS

*Choose Two*

- Pork Al Pastor with Grilled Pineapple
- Beef Barbacoa
- Carne Asada
- Grilled Chicken

## CARVING STATION

---

### SERVED WITH

- Assortment of Breads
- Horseradish Cream
- Beef Demi
- Roasted Oil
- Cranberry Chutney

### PROTEINS

*Choose Two*

- Roasted Strip Loin
- Pork Loin
- Turkey Breast
- Madras Spiced Ham

## ICE CREAM BAR

---

Chocolate & Vanilla Ice Cream

*served with Roasted Nuts, Sprinkles, Caramel Sauce, Toasted Coconut, Fresh Cherries, Whipped Cream, Chocolate Sauce, and Cookie Crumble*

## DINNER BUFFET I

---

---

*Served with Rolls, Whipped Butter, Iced Tea, and Water*

### **STARTERS - CHOOSE ONE**

#### **HEARTY MIX GREEN**

with Blistered Tomatoes,  
Cucumbers, Red Onion,  
Toasted Bread and  
Berry Vinaigrette

#### **CLASSIC CAESAR SALAD**

with Parmesan Reggiano,  
Pickled Onions and  
Herbed Croutons

#### **ISRAELI COUSCOUS SALAD**

with Arugula, Toasted  
Quinoa, Baby Tomatoes,  
Fresh Herbs, Red Onion,  
Lemon Segments,  
and Sumac Oil

---

### **ENTRÉES - CHOOSE TWO**

#### **MARINATED PORK TENDERLOIN**

with Mushroom Ragu, Roasted  
Onion, and Herbs

#### **TOMATO BUTTER ROASTED SALMON**

with Salsa Verde, Wilted Shaved Fennel,  
and Herbs

#### **SMOKED PEPPER BEEF ROAST**

with Brulee Onion and Brandy  
Honey Mustard

#### **BRINED ROASTED BONE - IN CHICKEN**

with Cilantro, Mint, Charred Lemon,  
and Honey

#### **PENNE PASTA**

with Shrimp, Herb Pesto, Roasted Nuts,  
and Parmesan

---

### **SIDES - CHOOSE TWO**

#### **CURRIED GRITS**

#### **GRILLED CARROTS**

with Dates and Spiced Yogurt

#### **ROOT VEGETABLE STIR-FRY**

with Maple and Benne Seeds

#### **PARISIAN RATATOUILLE**

with Goat Cheese

#### **KIMCHI COLLAR GREENS**

#### **WHIPPED POTATOES**

## DINNER BUFFET II

---

---

*Served with Rolls, Whipped Butter, Iced Tea, and Water*

### STARTERS - CHOOSE ONE

**LAOTIAN MIX  
GREEN SALAD**

with Peanuts, Shallots,  
Tomatoes, Cucumber,  
Herbs and Nuc Cham  
Dressing (*Laotian  
Sesame Dressing*)

**ROASTED  
BEET SALAD**

with Arugula, Farm  
House Blue Cheese,  
Pickled Beet Onion,  
Crisps and Olive  
Oil Dressing

**SHAVED  
VEGETABLE SALAD**

with Fresh Herbs, Toasted  
Peanuts, Feta, and Cured  
Lemon Dressing

---

### ENTRÉES - CHOOSE TWO

**PERUVIAN STYLE POLLO AASADO**

*(Roasted Chicken)* with Grilled Herbs and  
Lemon Garlic Oil

**SEARED SALMON**

Charred Pea Puree, Toasted Quinoa,  
Fresh Herbs, and Cured Lemon

**DRY CURED RIB EYE**

with Seawater Potatoes, Grilled Green  
Onion, Mostarda and Fresh Herbs

**RUSTIC BACON**

**WRAPPED PORK LOIN**

with Apricot & Cumin Glaze,  
Scallion & Fresno Chili Salad

**SPICED MOROCCAN MEATBALL**

with Harrisa Tomato Stew, Dried  
Fruits, and Fresh Mint

---

### SIDES - CHOOSE THREE

**ROASTED ROOT VEGETABLES**

with Curried Vinaigrette

**GRILLED CARROT**

with Annatto Sauce

**BRAISED COLLARD GREENS**

with Bacon and Lemon

**ROASTED POTATOES**

with Ember Green Onion

**MEXICAN STREET CORN  
ON THE COB**

with Sour Cream, Parmesan,  
Lime and Cayenne

## DINNER BUFFET III

---

---

*Served with Rolls, Whipped Butter, Iced Tea, and Water*

### **STARTERS - CHOOSE ONE**

**HEARTY  
MIX GREEN**

with Blistered tomatoes,  
Cucumbers, Red Onion,  
Toasted Bread and  
Berry Vinaigrette

**CLASSIC  
CAESAR SALAD**

with Parmesan Reggiano,  
Pickled Onions and  
Herbed Croutons

**BEEF TARTARE**

with Capers, Charred Pearl  
Onion, Smoke Mayo, Spicy  
Herbs, Dried Mushroom  
and Rice Crackers

---

### **ENTRÉES - CHOOSE THREE**

**GRILLED DRY AGED NY STRIP**

with Parsnip Custard, Wilted Seasonal  
Greens, Pickled Mustard, and Black  
Garlic Sauce

**RUSTIC BACON**

**WRAPPED PORK LOIN**  
with Apricot & Cumin Glaze,  
Scallion & Fresno Chili Salad

**ROASTED BEEF TENDERLOIN**

Campfire Leeks with Mortar and Pestel  
Sauce

**ROASTED CHICKEN BREAST**

with White Bean Cassoulet, Bacon,  
Herbed Bread Crumbs

**PAN SEARED CRAB CAKES**

with Fresh Herb Mayo and Spicy  
Carrot Slaw

---

### **SIDES - CHOOSE THREE**

**ROASTED ROOT VEGETABLES**

with Curried Vinaigrette

**BRAISED COLLARD GREENS**

with Bacon and Lemon

**GRILLED CARROT**

with Annatto Sauce

**MEXICAN STREET CORN**

**ON THE COB**  
with Sour Cream, Parmesan, Lime  
and Cayenne

**ROASTED POTATOES**

with Ember Green Onion

**DINNER BUFFET DESSERTS**

***CHOOSE ONE***

**SPICED CHOCOLATE POT DU CREME**

**VANILLA BEAN CHEESECAKE**  
with Season Berries and Mint

**MASCARPONE CRÈME BRULE**

**LEMON MERINGUE AND RED  
CHEERY TART**

**CHOCOLATE CHESS PIE**  
with Vanilla Bean Whipped Cream

**TIRAMISU**

## PLATED DINNERS

---

---

*Served with Fresh Baked Rolls, Butter, Iced Tea, and Water  
Add Coffee Service for &1.75 per person*

### **STARTERS - CHOOSE ONE**

#### **TOMATO AND CRAB**

with Fresh Basil, Crispy Capers, Beet  
Pickled shallots, Flower of Salt, and  
Olive Oil

#### **HEARTY MIX GREENS**

with Blistered tomatoes, Cucumbers,  
Red Onion, Toasted Bread, and Sumac  
Vinaigrette

#### **SEASONAL ROASTED SQUASH AND KALE SALAD**

with Pumpkin Seeds, and Grana Padano

#### **BABY ROMAINE & ARUGULA**

with Feta, Mint, Radishes, and Shiso  
Vinaigrette

---

### **ENTRÉES - CHOOSE UP TO TWO**

#### **SEARED BEEF TENDERLOIN**

with Black Truffle Potatoes, Blistered  
Cipollini, Horseradish Butter, and  
Roasted Oil

#### **HAY SMOKED BONE IN**

#### **PORK CHOP**

with Sweet Potato Mash, Charred Onion,  
Apple Chutney, Honey Apple Jus, and  
Spicy Herbs

#### **SKILLET SEARED SALMON**

with Curried Lentils, Kaffir Lime  
Coconut Cream, Wilted Bok Choy,  
and Coconut Gremolata

#### **ROASTED CHICKEN BREAST**

with Salsa Verde, Mushrooms, Zucchini,  
Israeli Couscous, and Vadouvan Butter

#### **ASIAN SPICED BRAISED**

#### **SHORT RIB**

with Saffron Polenta and season Herb  
and Vegetable Slaw

#### **ROASTED SALMON**

with Roasted Carrots and Labneh, Pickled  
Shallots, Urfa, and Lime

---

### **DESSERTS - CHOOSE ONE**

#### **SWEET POTATO CUSTARD**

with Maple Syrup and Ginger Bread Cake

#### **SALTED CARAMEL POACHED PEAR**

with Toasted Meringue, Lemon Pound Cake, and  
Toasted Almonds

#### **STRAWBERRY CHEESECAKE**

with Graham Crumble, Poached Strawber-  
ries, and Cotton Cake

#### **AUSTRIAN RICE PUDDING**

with Chocolate Ganache and Lemon Chips