

Rose Hill

WEDDING MENU

*(252) 459-4058*

*visitrosehill.com*

## PLATED WEDDING RECEPTION

---

---

### "BENNETT"

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service*

#### STARTERS - CHOOSE ONE

##### BONFIRE BEETS

with Beet Meringue, Black Olive Crumble, Shallots, Oranges, and Olive Oil Vinaigrette

##### SEASONAL ROASTED SQUASH & KALE SALAD

with Pumpkin Seeds and Honey Dressing

##### ARTISAN CAESAR SALAD

with Parmesan Reggiano, Pickled Onions and Herbed Croutons

##### BEEF TARTARE

with Capers, Charred Pearl Onions, Smoked Mayo, Spicy Herbs, Dried Mushrooms, and Rice Chicharrón

##### SAVORY GOAT CHEESECAKE

with Roasted Tomatoes, Shaved Beets, Bitter Greens, and Shallot Vinaigrette

##### HEARTY MIXED GREENS

with Blistered Tomatoes, Cucumbers, Red Onion, and Sumac Vinaigrette

---

#### ENTRÉES - CHOOSE UP TO TWO

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

##### SEARED BEEF TENDERLOIN

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

##### FILET AU POIVRE

with Roasted Mushroom Puree, Pommes Anna, Seasonal Charred Greens, and Beef Jus

##### BRAISED SHORT RIB

with Balsamic Onion, Barbecued Carrots, Potato Espuma, Fresh Herbs, and Goat Cheese Snow

##### TANDOORI SPICED GRILLED SALMON

with Cured Lemon Lebneh, Barbecued Seasonal Vegetables, and Fresh Herbs

##### ROASTED CHICKEN BREAST

with Chicken Leg Roulade, Grilled Broccoli Puree, Roasted Onions, and Champagne Cream

##### HAY SMOKED BONE-IN PORK CHOP

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

---

## PLATED WEDDING RECEPTION

---

---

### "HERITAGE"

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service*

#### STARTERS - CHOOSE ONE

##### BONFIRE BEETS

with Beet Meringue, Black Olive Crumble, Shallots, Oranges, and Olive Oil Vinaigrette

##### SEASONAL ROASTED SQUASH & KALE SALAD

with Pumpkin Seeds and Honey Dressing

##### ARTISAN CAESAR SALAD

with Parmesan Reggiano, Pickled Onions and Herbed Croutons

##### BEEF TARTARE

with Capers, Charred Pearl Onion, Smoked Mayo, Spicy Herbs, Dried Mushrooms, and Rice Chicharrón

##### SAVORY GOAT CHEESECAKE

with Roasted Tomatoes, Shaved Beets, Bitter Greens, and Shallot Vinaigrette

##### HEARTY MIX GREENS

with Blistered Tomatoes, Cucumbers, Red Onion, and Champagne Vinaigrette

---

#### DUET ENTRÉE OPTIONS - CHOOSE ONE

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

##### CURED BEEF FILET-POACHED LOBSTER

with Baked Pomme Puree, Balsamic Onion, and Sauce Cabernet

##### FILET AU POIVRE-SEARED SCALLOPS

with Wild Mushroom Puree, Charred Green Onion, and Black Garlic Oil

##### SEARED DUCK BREAST-CRAB CROQUETTES

with Fermented Carrot Puree and Raw Fennel Salad

##### BRAISED SHORT RIB-CHICKEN ROULADE

with Charred Leeks, Baked Turnips, Toasted Bread Crumbs, and Cardamom Beef Jus

##### DAY BOAT FISH-CHICKEN ROULADE

with Salsa Verde, Seawater Potatoes, Ember Grilled Greens, and Smoked Roe

# CLASSIC WEDDING BUFFET

---

---

## "LUCY ANN"

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service  
All Buffets Served with Fresh Baked Rolls, Whipped Butter,  
Iced Tea and Water*

### STARTERS - CHOOSE ONE

#### SPICY GREENS AND FRUIT SALAD

with Shallots,  
Roasted Pecans, and  
Champagne Dressing

#### BONFIRE ROASTED BEET SALAD

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

#### RUSTIC TOMATO & CUCUMBER SALAD

with Red Onion, Olives,  
Oregano, Feta, Toast,  
and Cured Lemon  
Vinaigrette

---

### ENTRÉES - CHOOSE TWO

#### CHICKEN AL MATTONE

with Blistered Cipollini, and Roasted  
Herb Lemon Oil

#### BACON WRAPPED PORK LOIN

with Apricot & Cumin Glaze,  
Scallions, and Fresno Chili Salad

#### SEARED SALMON

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

#### ROASTED BEEF TENDERLOIN

Campfire Leeks with Mortar & Pestel  
Sauce

---

### SIDES - CHOOSE TWO

#### CURRIED GRITS

#### ROASTED CAULIFLOWER

with Five Spice

#### HERB ROASTED POTATOES

#### FRIED CHICKPEA PANISE

with Roasted Tomato Jam

#### BRAISED LOCAL GREENS

#### BASMATI RICE

with Turmeric, Cashews and  
Raisins

## CLASSIC WEDDING BUFFET

---

---

### "SWAN"

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service  
Served with Rolls, Whipped Butter, Iced Tea, and Water*

### STARTERS - CHOOSE ONE

#### HEARTY

#### MIX GREEN

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

#### CLASSIC

#### CAESAR SALAD

with Parmesan-  
Reggiano, Pickled  
Onions, and  
Herbed Croutons

#### COUSCOUS SALAD

Dates, Onions, Potatoes,  
Tomatoes, Fresh Herbs,  
and Scallion Vinaigrette

---

### ENTRÉES - CHOOSE THREE

#### MARINATED BEEF TENDERLOIN

with Mushroom Ragu, Roasted Onion,  
and Herbs

#### SPICED ROASTED CHICKEN

Roasted Fennel, Cipollini, and  
Chicken Jus

#### DRY CURED RIB EYE

with Horseradish Cream, Onion Jam,  
and Mostarda

#### PENNE PASTA

with Shrimp, Herb Pesto, Roasted  
Nuts, and Parmesan

#### FIVE SPICE SEARED SALMON

with Braised Cabbage, Champagne  
Cream, and Herbs

---

### SIDES - CHOOSE THREE

#### ROASTED ROOT VEGETABLES

with Curried Vinaigrette

#### SEAWATER POTATOES

with Buttermilk and Mustard

#### FRENCH BEAN ALMANDINE

#### BRAISED COLLARD GREENS

with Bacon and Lemon

#### FRIED CHICKPEA PANISE

with Roasted Tomato Jam

#### BASMATI RICE

with Turmeric, Cashews, and  
Raisins

## WEDDING STATION RECEPTION

---

---

**CHOOSE 3 or CHOOSE 4**

*Includes 1 hour of 3 Passed Hors d'oeuvres and Cake Service*

### CARVING STATION

**WHOLE SPICED ROASTED PORK  
TENDERLOIN**  
with Pickled Mustard & Cranberry Onion  
Chutney

**DRY CURED RIB EYE**  
with Horseradish Cream and  
Black Garlic Oil

**(SELECT ONE)**

**(SELECT ONE)**

**SEAWATER POTATOES**  
with Buttermilk and Mustard

**ARTISAN ROMAINE**  
with Pickled Onion, Caesar Cardini  
Dressing, Parmesan, and Crisps

**ROASTED CARROTS**  
with Lemon and Honey

**SPICY MIXED GREENS**  
with Cured Lemon Vinaigrette, Goat  
Cheese, and Shallots

**FRENCH BEAN ALMANDINE**

**CHARRED BROCCOLINI**  
with Cured Lemon and Chili

**ROASTED BEETS**  
with Zatar Yogurt, Oranges, Arugula,  
and Beet Shallot Vinaigrette

---

### SEAFOOD STATION - CHOOSE THREE

**PAN SEARED SALMON**  
with Achiote, Peas, Mexican Rice, and  
Fresh Herbs

**MARKET FISH CEVICHE** with  
Leche de Tigre, Red Onion,  
Cilantro, and Lime

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

**SEAFOOD PALLEA**  
with Various Shellfish, Saffron,  
Spices, and Lemon

**SEAFOOD POKE**  
with Seaweed Salad, Peanuts, Shallots,  
Pickled Cucumber, and Fermented Chili

WEDDING STATION RECEPTION

## WEDDING STATION RECEPTION

### MEDITERRANEAN STATION - CHOOSE FOUR

#### SHAKSHOUKA

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

#### FALAFEL

with Greek Yogurt & Pickled Onion

#### FIRE ROASTED EGGPLANT

with Zatar, Cured Lemon, White Balsamic, and Fresh Mint

#### ROASTED CHICKEN

with Fennel, Roasted Grapes, and Ladolemono

#### PORCHETTA

with Roasted Garlic, Apricots, Spices, Bean Stew, and Cured Lemon Chutney

#### TAGLIETTELE PASTA

with Sausage, Peas, Grana Padano, and Herbs

#### ORZO

with Raw Vegetables, Olives, Herb Pesto, Cured Lemon, and Roasted Nuts

#### CREAMY POLENTA

with Wild Mushroom Ragu

#### ORECCHIETTE PASTA

with Fennel Sausage, Anchovies, and Lemon Cream Sauce

### SOUTHERN STATION - CHOOSE THREE

#### PULLED PORK

with Carolina BBQ Sauce

#### SHRIMP & GRITS

with Spicy Sausage and Blistered Tomatoes

#### NASHVILLE HOT CHICKEN

with Buttermilk Fried Chicken, Nashville Hot Sauce, and Pickle

#### BRAISED MUSTARD GREENS AND WHITE BEAN STEW

#### SMOKED BACON CORN BREAD

#### MAC & CHEESE

with White Cheddar, Triple Cream, and Rosemary

#### ROASTED POTATOES

with Bacon & Onion

### TACO STATION

#### SERVED WITH

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

#### PROTEINS - CHOOSE TWO

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

# PASSED HORS D'OEUVRES

Choose Three

## VEGETARIAN

**POTATO CROQUETTES**  
with Onion Jam

**BLACK EYED PEA FRITTERS**  
with Smoked Tomato Jam

**ROASTED EGGPLANT CAVIAR**  
on Lavash, Yogurt, and Za'atar

**GOAT CHEESE CAKE**  
with Red Onion Jam

**SWEET POTATO PANCAKE**  
with Crème Fraiche and Herbs

**CHARRED SWEET PEA**  
with Mint and Shaved Manchego  
Cheese on Butter Toast

**BEET TARTARE**  
with Buttermilk Gel, Coriander,  
Shallots, Crisps, Herbs, and  
Champagne Vin on Endive

**SAVORY CORN BREAD**  
with Dried Fruit Compote

**TOASTED QUINOA**  
with Potatoes, Shallots, and Green  
Onion Vinaigrette

**BRUSCHETTA OF ROASTED  
TOMATOES**  
with Goat Cheese and Cured  
Lemon Oil

## SEAFOOD

**SMOKED SALMON**  
with Crème Fraiche, Pickled Onion,  
Chives, and Spiced Butter Brioche

**SHRIMP TOAST**  
with Spicy Carrot Slaw

**SEARED TUNA**  
with Nori and Pickled Daikon Radish

**TUNA TARTARE**  
with Chiles, Shallots, Lemon Gel,  
Rice Chicharrón, and Fresh Herbs

**SHRIMP CEVICHE**  
with Avocado, Chiles, Red Onion,  
Cilantro, and Leche de Tigre

**CRAB CAKE**  
with Spicy Carrot Slaw, and Nuuk  
Cham Mayo

**BRUSCHETTA OF BURNT  
TOMATOES**  
with Goat Cheese, Cured Anchovies,  
and Parsley Garlic Sauce

## MEAT

**BRESAOLA ON PUFF PASTRY**  
with Horseradish Crème, Pickled  
Radish, and Spicy Herb

**BEEF TARTARE**  
with Caper Jam, Shallots, Egg Yolk,  
Radish, and Lavash

**BLT**  
with Tomato Jam, Smoked Pepper  
Bacon, Nuuk Cham Mayo, and Spicy  
Greens

**BBQ PORK BELLY TACO**  
with Avocado Mousse, Pickled  
Onion, Cilantro, and Chili Lime  
on Spinach Tortilla

**CHICKEN LIVER PARFAIT**  
with Smoked Bacon

**FRIED DEVILED EGG**  
with Pickled Onion, and Cured  
Ham

**CHICKEN BASTILLA**  
with Apricots, Raisins, and Spiced  
Yogurt

**ANDOUILLE SAUSAGE & SHRIMP  
KABOB**  
with Coriander Chutney

**HOT CHICKEN AND WAFFLE**  
with Parmesan

## DRIED CURED MEAT & CHEESE

### Domestic and Imported Cured Meats

with Smoked Almonds, Pickled Onion, Mostarda, Pickled Vegetables, Olives, and Grilled Rustic Breads

### Local and Imported Cheeses

with Dried Fruits, Sweet & Spicy Onion Jam, Local Honey, Rosemary Lavash & Crisps, and Fresh Fruits