

Menu Suggestions

TIMBEROCK at Hopkins Farm

704-543-9530 or 864-907-0529

Agnew Hopkins

Certified Hospitality Educator (CHE)
Master Certified Food Executive (MCFE)

Buffet Dinner for Reception or Rehearsal Dinner

Tier 1 ~ \$40 per person	Tier 2 ~ \$35 per person	Tier 3 ~ \$30 per person
Marinated Thinly Sliced London Broil with au jus	Herb Roasted Pork Tenderloin with au jus	Fried Chicken Tenders with sauces
Grilled Chicken Breast	Barbeque Chicken Breast	Marinated Beef Tips with gravy, peppers & onions
Jasmine Rice Pilaf	Creamy Mashed Potatoes	Jasmine Rice Pilaf
Roasted Squash Medley	Carrots with Brown Sugar	Green Beans with Red Bliss Potatoes
Green Beans with Red Bliss Potatoes	Green Beans with sweet Red Bell Peppers	Roasted Squash Medley
Southern Succotash	Southern Succotash	Southern Succotash
Cornbread Muffins & Yeast Rolls	Cornbread Muffins & Yeast Rolls	Cornbread Muffins & Yeast Rolls
Desserts: Chocolate Brownies; Old Fashioned Banana Pudding; Pound Cake w/Seasonal Fresh Fruit	Desserts: Pecan Pie Tartlets; Old Fashioned Banana Pudding	Desserts: Chocolate Brownies and Old Fashioned Banana Pudding

Plated Dinner for Reception or Rehearsal Dinner

Plated Dinners are for 65 guests maximum

Tier 1 ~ \$45 per person	Tier 2 ~ \$40 per person	Tier 3 ~ \$35 per person
Guests have choice of: Grilled 6oz. Beef Filet with demi glace or Baked Grouper Filet with Lemon Butter sauce	Guests have choice of: Marinated thinly sliced Flank Steak w/demi glace or Grilled Salmon Filet with Lemon Butter sauce	Guests have choice of: Shrimp & Stone Ground Grits with Tasso Ham Gravy or Marinated Grilled Chicken Breast with a White Wine and Mushroom sauce
Roasted Garlic Mashed Potatoes	Roasted Garlic Mashed Potatoes	Roasted Garlic Mashed Potatoes
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Classic Caesar Salad of romaine lettuce hearts tossed with parmesan cheese, croutons, and a Caesar dressing	Classic Spinach Salad of baby spinach tossed with caramelized onions, bacon, mushrooms, eggs, and a warm bacon dressing	House Salad of assorted baby lettuce tossed with red onion, carrots, cucumbers, grape tomatoes, and a raspberry vinaigrette
Dessert: House made Pound Cake with Seasonal Fruit, Whip Cream with a sprig of Mint, and a Chocolate Twill	Dessert: Chocolate Cake with a Raspberry sauce, Vanilla Bean Ice Cream, and a fresh Fruit Garnish	Dessert: House made Lemon Poppy Seed Cake with Caramel sauce, Whip Cream, and a fresh Fruit Garnish

Ice Carvings are available at cost, plus 15%

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Tier 1 ~ \$45 per person	Tier 2 ~ \$40 per person	Tier 3 ~ \$35 per person
Service Station—manned Carved Tenderloin of Beef with Rolls and condiments of horseradish sauce, spicy mustard, mayonnaise, and cranberry sauce	Service Station—manned Carved Smoked Turkey Breast & Pork Tenderloin with Rolls and condiments of spicy mustard, mayonnaise, and cranberry sauce	Service Station—manned Choose either Smoked Turkey Breast or Pork Tenderloin with Rolls and condiments of spicy mustard, mayonnaise, and cranberry sauce
Smoked Salmon Display served with Melba Toast & traditional condiments of capers, red onion, minced egg yolks, cream cheese	Poached Jumbo Gulf Shrimp served with house made cocktail sauce and lemon wedges	Poached Jumbo Gulf Shrimp served with house made cocktail sauce and lemon wedges
Carolina Barbecue served with sauce on top of a cornbread medallion	Country Ham Biscuits Country Ham with Whipped Mustard Butter on Fresh Baked Silver Dollar Biscuits	Southern Fried Chicken Nuggets served with appropriate dipping sauces
Hot Spinach & Crab Dip with Crackers & Toast Points	Creamy Artichoke & Spinach Dip w/Crackers & Toast Points	Spinach Dip with Crackers & Toast Points
Vegetable Crudites served with two dipping sauces	Vegetable Crudites served with two dipping sauces	Vegetable Crudites served with two dipping sauces
Fresh Fruit with Fondue: An array of Fresh Fruits served with Rich Chocolate Fondue	Cheese & Fruit Display: An array of Fresh Fruit and imported and domestic Cheeses served w/ Crackers	Cheese and Cracker Display: A selection of imported and domestic Cheeses served with assorted Crackers
Assorted Cocktail Sandwiches A variation of Tea & Finger Sandwiches: choice of 3 fillings: chicken salad, pimento cheese, egg salad, vegetable, or cream cheese with pineapple & pecan	Assorted Cocktail Sandwiches A variation of Tea & Finger Sandwiches: choice of 2 fillings: chicken salad, pimento cheese, egg salad, vegetable, or cream cheese with pineapple & pecan	Assorted Cocktail Sandwiches A variation of Tea & Finger sandwiches: choice of 2 fillings: pimento cheese, egg salad, vegetable, or cream cheese with pineapple & pecan
Cozy Shrimp: Fresh Jumbo Shrimp wrapped in Phyllo Dough and flash fried; served with Tangy Plum sauce	Hot Vegetarian Spring Rolls: Small Wontons filled with Stir-fried Vegetables; served with Plum sauce	Creamy Stone Ground Grits served with fresh Bacon Bits and Diced Vine Ripened Tomatoes in a Martini Glass
Festive Deviled Eggs	Festive Deviled Eggs	Festive Deviled Eggs
Sharp Cheddar Cheese Tea Biscuits	Mixed Nuts	Mixed Nuts
Butler Style Service —passed for 1 hour Thai Chicken & Cashew Spring Rolls (wontons filled w/chicken, cashews and stir-fry vegetables) & served with Peanut dipping sauce	Butler Style Service —passed for 1 hour Fried Oysters served with house made Cocktail and Tartar sauces	Butler Style Service —passed for 1 hour Miniature Charleston Crab Cakes served with Remoulade and Tartar
Punch with Fountain	Punch with Bowl	Punch with Bowl

