



# CURATED HOLIDAY RECEPTIONS

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AC Hotel Asheville Downtown | 10 Broadway | Asheville, NC 28801 | [marriott.com/avlac](http://marriott.com/avlac)



## HOLIDAY RECEPTION ONE

\$45 per person

### Artisanal Cheese and Charcuterie Board

Imported and local gourmet cured meats and cheeses  
Sliced local baguettes and baked loaves  
Savory jams, spiced almonds, Lusty Monk® grain mustards, pickled varieties

### Handcrafted Grilled Vegetable Display

Roasted eggplant, red peppers, zucchini, squash, asparagus, onion balsamic dip

### Dijon Thyme Rubbed Turkey Breast Carving Station

Selection of Lusty Monk® mustards, warm dinner rolls, spiced cranberry sauce

### Create Your Own Mac & Cheese Station

Elbow pasta, smoked cheddar, grilled chicken, crispy bacon, green onions, diced tomatoes, caramelized onions, green peas, grilled mushrooms, breadcrumbs

### Chef's Selection of Holiday Desserts

## HOLIDAY RECEPTION TWO

\$55 per person

### Crudité Display

Fresh baby carrots, broccoli florets, celery, radish, zucchini spears, yellow squash, buttermilk herb dip

### Antipasto Display

Sliced genoa salami, buffalo mozzarella, marinated artichokes, cipollini onions, roasted red peppers, assorted olives, sliced French baguette

### House Farmer's Salad Presentation

Mixed greens, tomatoes, carrots, cucumber, balsamic vinaigrette and buttermilk ranch dressing

### Dijon Thyme Rubbed Roasted Turkey Breast Carving Station

Selection of Lusty Monk® mustards, warm dinner rolls, spiced cranberry sauce

### Pasta Culinary Station

Fettuccine pasta, penne pasta, grilled chicken, Italian sausage, roasted vegetables, creamy alfredo, marinara, parmesan, mozzarella

### Chef's Selection of Holiday Desserts

## HOLIDAY RECEPTION THREE

\$65 per person

### Artisanal Cheese and Charcuterie Board

Imported and local gourmet cured meats and cheeses  
Sliced local baguettes and baked loaves  
Savory jams, spiced almonds, Lusty Monk® grain mustards, pickled varieties

### Handcrafted Grilled Vegetable Display

Roasted eggplant, red peppers, zucchini, squash, asparagus, onion balsamic dip

### Kale and Root Salad Presentation

Roasted butternut squash, sliced radish, candied beets, blue cheese, chopped walnuts, house made balsamic dressing

### Noble Cider Glazed Ham and Dijon Thyme Rubbed Turkey Breast Carving Station

Selection of Lusty Monk® grain mustards, warm dinner rolls, spiced cranberry sauce

### Shrimp and Grits Culinary Station

Sautéed shrimp, southern style gravy, caramelized onions, diced peppers, chopped ham, cheddar cheese

### Chef's Selection of Holiday Desserts

\*Minimum guest count of 25 people

\*Iced tea, water, and coffee service included

\*All chef attendant fees included

\*Pricing is exclusive of applicable tax and service fees

\*Reserve a December Weekday Holiday Party which includes complimentary event space

