

Delightful Inspirations

“We want people to be delighted when they arrive... and inspired when they leave.”
– Anne Caspar, Owner

Menu Selections 2012

We are pleased to offer our new comprehensive menu with the additions of Mediterranean cuisine from heavy appetizers, soups, salad, pastas and entrees, which have been added to our current menu of more traditional Southern and Continental fanfare. The new Mediterranean selections have been infused with our client’s favorite menu options to provide you with even more diverse tastings to create a cohesive yet unique menu for your upcoming event.

Delightful Inspirations prides itself on using the freshest most natural ingredients. Most of our produce; fruits, vegetables, herbs as well as meats, cheeses and even flowers are purchased directly through the NC State Farmer’s Market and local vendors. If items that you’ve requested are out of season at the time of your event, we will acquire these items of the highest quality from Harris Teeter, Sysco or US Foods, all with whom we have built a strong relationship.

Please be sure to allow at least a week for an appointment to tour the Delightful Inspirations Ballroom & Gardens. Your appointment will be scheduled with one of our special events staff members. If you decide to schedule a second appointment, you can also meet with a member of our culinary staff, who will assist you to create your vision of the perfect occasion with one of our “all inclusive” packages or customized “a la carte” menu plans.

**PLEASE REFER TO THE PACKAGE YOU CHOOSE WHEN
DECIDING ON YOUR MENU.**

Delightful Salads:

House Salad:

A combination of tomatoes and toasted croutons a top of fresh seasonal greens with your choice of house-made Italian, Balsamic vinaigrette, Ranch, Blue cheese and/or Asian toasted sesame dressings.

Deluxe House Salad:

Red leaf lettuce, romaine, tomatoes and hearty shredded chesses served with your choice of house-made Italian, Balsamic vinaigrette, Ranch, Blue cheese and/or Asian toasted sesame dressings.

Mediterranean Greek Salad:

Iceberg lettuce, tomatoes, pitted ripe olives, cucumber and crumbled feta cheese served with red wine vinaigrette and topped with a Parmesan crisp garnish.

Glazed Pecan-Gorgonzola Salad:

A refreshing southern salad with romaine lettuce topped with raspberry vinaigrette, aged Gorgonzola cheese and house-made roasted pecans covered in spicy glazed pecan.

Delightful Soups:

Chilled Strawberry Soup:

This soup is a wonderful seasonal offering with a tangy flavor and a velvety texture. This chilled soup will simply delight all your guests' taste buds.

Porcini Mushroom Soup:

This soup is for the mushroom lovers out there. Seven ingredients including potatoes and porcini mushrooms are packed together in an intensely flavorful broth peppered with rosemary and tiny pools of golden olive oil.

Butternut Squash Soup:

A celebration of summer with a nod to a bountiful harvest and the savory delights of autumn. This soup has lots of spices that go typically with cooler weather and will be enjoyed by even those who do not like squash.

Baked Potato Soup:

The potatoes are baked before being added to the soup, creating a wonderful texture. The end result is a soup that tastes exactly like a baked potato in a bowl. Sour cream, cheddar cheese, green onions, and bacon provide the delicious flavor.

Crab Bisque:

Half and Half, light cream, Sherry, brandy, and a lobster base make this an exceptional soup for your guests.

Delightful Appetizers:

Top-Your-Own New Potatoes

Guests love hors d'oeuvres that they can "customize" to their own taste. We serve ours with a bacon and blue cheese dip, caramelized onion jam, sour cream and chives or shredded cheddar cheese.

Chicken Salad in Phyllo Cups

A beautiful blend of chicken, red grapes and pecans served in small phyllo cups.

Wild Mushroom Tartlets

impressive-looking tartlets fly off the tray as fast as we can serve them.

Black Bean Phyllo Cups

We all have vegetarian friends, so we always try to make at least one meatless hors d'oeuvre. This one is equally popular with carnivores. Add a little more minced jalapeño to take it from subtly spicy to downright fiery.

Antipasto Platter

A varied selection of deli meats and cheeses, artichoke hearts, marinated mushrooms, pitted olives served with Balsamic Vinaigrette. This incredible layering of mouth watering entourage is served with gourmet crackers. (This appetizer may be chosen with the Deluxe Dinner Banquet Menu or the Deluxe Sit Down Dinner Menu only or as an add on in the A La Carte Menu).

Italian, Swedish, Sweet and Sour or Greek meatballs

Bite-size meatballs in a house-made Marinara Sauce, Brown Gravy, Sweet and Sour Sauce or a side of Greek Style Cucumber/Yoghurt Sauce).

Mini Quiche

Cute quiche that are as tasty as they look. Many flavor options to suit your taste.

BBQ Little Smokies

Always a welcome treat. We use our house made BBQ Sauce. Tangy and a subtle sweetness.

Tomato and Basil Bruschetta

A tangy tomato relish served alongside toasted crostini or with our signature corn and flour tortilla chips

Creamy Goat Cheese with Toasted Walnuts

A Classic Spanish dip with sun-dried tomatoes and garlic. Served in individual phyllo cups

Baked Brie in a Puff Pastry Crust

Served with either a raspberry or apricot preserve

Delightful Appetizers (cont):

Fresh Fruit Platter with Yogurt Dip

A seasonal selection of fresh fruits accompanied by a cool yogurt dip (several flavor options are available for our yogurt dips)

Cheese Platter

Variety of cubed/sliced assorted cheeses and gourmet crackers

Artichoke Dip

Served warm with your choice of crostini, crackers or house-made tortilla chips

Spinach Dip

We serve chilled with either crudités (small, fresh, raw vegetables), crostinis, crackers or home-made tortilla chips

Hot Spinach Dip

A warm version of our very popular spinach dip. We serve with crudités (small, fresh, raw vegetables), crostinis, crackers or our own special home-made tortilla chips

Crab Dip

Real crab baked with a perfect mixture of cream cheese, sour cream, sharp cheese, and other ingredients that we cannot tell you, due to the secret ingredients. This dish can be served hot or cold with crostinis, crackers or home-made tortilla chips.

Delightful BBQ Sliders

Our All-American BBQ Sliders have all the big flavor of regular burgers, but they are half the size. We make our own BBQ Sauce and slow roast our beef or pork.

Pimiento Cheese Spread

Two favorite words are "comfort" and "food." Put them together and it's magic, just like the simple blend of cheese, mayonnaise and sweet peppers known across the South as pimiento cheese that is our own signature recipe.

Fried Chicken Tenders

White meat chicken in a flaky battered white meat accompanied by honey mustard, barbecue, and wild honey sauces, as the perfect condiment. This dish is also on the Chicken entrees.

Delightful Pastas:

Penne with Alfredo Sauce

Our Alfredo sauce is a blend of Colby Monterey Jack Cheese, Parmesan Cheese, onions, mushrooms, capers and Roma tomatoes combined in a creamy white sauce

Penne Rigate with Caramelized Onion and Mushrooms

A mix of caramelized onions, mushrooms, rosemary and thyme in a light but, flavorful white sauce

Ziti with Tomato, Olive, and Caper Sauce

A spicy mix of tomatoes, olives, capers, basil, parsley, onions, anchovy paste and garlic.

Farfalle with a Sun-Dried Tomato Cream Sauce

Sun-dried tomatoes, plum tomatoes and onions in a scampi-style wine sauce

Penne Rigate with Bolognese Sauce

Classic meat sauce straight from the City of Bologna. Our recipe is the "official" Bolognese sauce as determined by the Italian Academy of Cooking

Penne with Marinara, Fresh Tomatoes and Herbs

Simple but elegant. Made using fresh tomatoes, herbs, onions and garlic

Ziti with Abruzzo Sauce

The Abruzzo Region has a reputation of being something of a wild land. Not entirely undeserved; inland it is mostly rugged mountains and valleys, and until not too long ago the primary economic activity was shepherding. Abruzzo sauce is a hearty fare of mushrooms, red wine, vegetable broth, garlic and red pepper flakes

Ziti with Green Olive Pesto

Our twist on a classic pesto sauce. Contains green olives, pine nuts, garlic and red onions garnished with parmesan cheese

Delightful Potato Dishes:

Farmer's Potatoes

Boiled/peeled new potatoes with fresh basil and parsley tossed in garlic and olive oil

Oven Roasted Potatoes

Roasted after marinating in a mix of several herbs and olive oil

Mediterranean Potato Salad

Green peppers, red onions, feta cheese, lemon juice and house made Italian dressing round out this fabulous potato salad

Creamy Garlic Mashed Potatoes

The name says it all. We are renowned for this ultimate comfort food.

Sweet Potato Casserole

Our homemade Sweet Potato Casserole with butter sugar, cream and a touch of cinnamon and other secret spices that really hits the spot.

Classic Potato Salad

We all grew up with a favorite potato salad. I'm sure you'll love our version.

Creamy Scalloped Potatoes

A mixture of sliced potatoes, cream, butter and baked to perfection.

Delightful Rice Dishes:

Wild Rice with Mushrooms and Almonds

This wild rice dish is a perfect accompaniment to any dish.

Mediterranean Rice Salad

A delightful mix of red peppers, onions, cucumber, black olives, feta, spinach and garlic tossed in a citrus vinaigrette

Chilled Rice Pilaf

Fresh peas, celery, pimentos, hard boiled eggs and a tangy sauce make this a perfect side dish

Savory Baked Rice

This tasty dish brings out the best in long-grain and wild rice by cooking it quickly, keeping ingredients simple, and pairing the rice with the freshest of the season's herbs.

Seven Spice Rice Pilaf

The flavors of spinach, almonds, onions, and raisins are enhanced by a seven spice mixture that will delight you and your guests.

Rice Primavera

"Primavera" means Spring in Italian. Fresh vegetables, lemon peel and lemon juice add a subtle tang to the delicate flavor of long-grain rice.

Delightful Vegetables:

Grilled Mixed Vegetables

A seasonal variety of fresh vegetables that can include zucchini, squash, carrots and snap peas grilled with a lemon parsley butter sauce

Broccoli Crunch

This is a traditional side dish of broccoli florets with a blend of cheese sauces and seasoned croutons with creamy butter and baked to perfection.

German Blend

A combination of green and wax beans and baby carrots stir fried to perfection.

Summer Green Bean Salad

Dishes like this one will open your eyes to combining ingredients in a way that might not have occurred to you, like green beans, sweet pearl onions, roasted red peppers in Extra Virgin Olive Oil topped with sliced toasted almonds.

Vegetable Casserole:

Looking for something different to serve than the usual? This casserole will delight anyone who loves vegetables with sour cream, cheese and an incredible crunchy topping.

Delightful Beef Dishes:

Grilled Beef Tips

Beef tips marinated in olive oil, red wine vinegar, garlic and oregano and then grilled.

London Broil

This main dish is served with caramelized onions and mushrooms in an Au'jous Sauce. It is typically served medium rare.

Beef Tenderloin with Béarnaise Sauce

Slow roasted with melted butter, this dish will melt in your mouth.

Filet Mignon or Prime Rib may be chosen with the Deluxe Dinner Banquet Menu or the Deluxe Sit Down Dinner Menu.

Delightful Pork Dishes:

Pork Medallions with a Mustard Caper Sauce

Juicy pork tenderloin simmered in a tangy mustard sauce.

Honey Lime Grilled Pork Tenderloin with Citrus Salsa

Refreshing honey lime glazed pork tenderloin served with a citrus salsa consisting of lemon, grapefruit, oranges, thyme and unsalted pistachios.

North Carolina BBQ

This piquant and spicy vinegar-based sauce, popular in Eastern North Carolina, is great for all meats, but best on pork.

Roasted Pork Loin Glazed with your choice of Sauce:

Cranberry-orange, barbecued sweet and tangy, honey mustard or with an apricot glaze

Delightful Chicken Dishes:

Tuscan Chicken in a White Wine Cream Sauce

This is where you'll find a lot of sauté magic. This sauce picks up the flavors of the tender chicken. Best of all, the sauce is just the background. It never dominates the flavor, instead, it enhances and adds a velvety texture to the chicken.

Chicken Marsala

Marsala sauce involves reducing the wine almost to a syrup with onions or shallots, then adding mushrooms and herbs. We then quickly brown the chicken cutlets and serve the Marsala sauce over the chicken and garnish with sun-dried tomatoes and a sprinkling of herbs.

Sautéed Chicken with Lemon, Tarragon and Green Olives

Chicken breasts are seasoned and slow cooked and placed in a lemon, butter, tarragon and green olive sauce which is served over the chicken with this luxurious Greek style sauce.

Chicken Cacciatore

Cacciatore means "hunter's style." This dish developed in central Italy and has many variations. It is considered a country-style dish in which chicken pieces are simmered together with tomatoes and mushrooms.

Delightful Chicken Dishes (cont):

Fried Chicken Tenders

White meat chicken in a flaky battered white meat accompanied by honey mustard, barbecue, and wild honey sauces, as the perfect condiment.

Chicken with Fresh Rosemary

Tender chicken breast filet is combined with our own special sauce. If you like rosemary, you will not be disappointed.

Chicken Cordon Bleu

White meat chicken with ham, Swiss cheese, parsley, and cheddar cheese are all combined in this famous recipe from The Redstone Inn. ***This can be chosen with the Deluxe Dinner Banquet or the Deluxe Sit-Down Dinner Menu only.***

Brunch:

Frittata

I'll let you in on a little secret... the magic touch in this particular frittata is the vibrant cilantro chile sauce I drizzle over the top of it. The prettiest, tastiest, frittata recipe...ever. Made with potatoes, onions, and eggs drizzled with a cilantro-chile sauce.

Coffee Cake with Pecan Streusel Topping

A wonderful coffee cake made with toasted pecan streusel topping and butter cream icing on the top layer.

Selection of fresh muffins

This includes recipes is from our fantastic carrot cake style muffins, blueberry muffins to chocolate muffins.

Homemade Biscuits and Gravy

Would any brunch in the south be complete without them?

Mini Quiche

These bite size tasty quiche are little pieces of Heaven. Many flavor options to suit your taste.

Roast Banana-Pumpkin Breakfast Bread

We take a traditional approach to banana bread and turn it on its head by infusing it with rum-soaked golden raisins, toasted pumpkin seeds, coconut milk, and oven-caramelized ripe bananas.

Sausage Egg and Cheese Casserole

A meal in itself.

Delightful Desserts:

Fruit Tarts

This is a classic sweet French pastry crust that is filled with a rich pastry cream and topped with fresh seasonal fruit. Whether you use a single fruit or a medley of fruits and berries, no one can resist this tart's beauty and charm.

Cream Cheese Brownies

Bite into one and you are sure to notice how the tanginess of the cream cheese so nicely tempers the deep richness of the chocolate brownie.

Moist Chocolate Cake with Chocolate Sauce

Warning: This cake is not for *any* chocolate lover, it is only for those who would die without the existence of chocolate and its goodness.

Key Lime Tartlets

A rich yet refreshing summer treat. We top with homemade meringue that has been brûléed.

Sour Cream Pound Cake with Fresh Fruit Compote

Imagine finding a pound cake that will come out moist and tasty every time. Pair that with a fresh fruit compote and you have a beautiful combination everyone will enjoy.

Cakes:

We offer a selection of homemade cakes in flavors of rich chocolate, vanilla, coconut, lemon and probably anything you can think of that you want in a cake. For an extra treat, you can add either a traditional butter cream or a decadent cream cheese frosting.

Anne's Famous Butter Rum Cake

This signature dessert is made of either Vanilla, Deep Chocolate, Chocolate Covered Strawberry, Pina Colada, or Strawberry Daiquiri cake infused heavily with Bacardi Gold Rum.

For more information, visit us at:

www.KODAKGALLERY.com (Digital albums; Delightful Inspirations)

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