FROM TRIANGLE TO TRIAD Southern Harvest - HOSPITALITY GROUP -Lunch Packages Experienced, Customizable, Fresh, Full Service

Southern-Inspired

Love & Nourish

Our mission is to love and nourish you, our guest, with gracious hospitality, wonderful food, and a listening ear for how we can turn your vision into a wonderful reality. From the initial planning stages to service, food, and beverage on your event day, we will be dedicated to providing you the very best service and hospitality. We promise to live up to our word and to your expectations.

Southern-Inspired Cuisine

Our menus are carefully curated and feature fresh, seasonal ingredients inspired traditional Southern cuisine. We offer a variety of items to suit every taste and style, with seasonal favorites available to spice up your menu. Mix-andmatch hors d'oeuvres for a classy cocktail reception, choose your favorites for a full-service buffet, or add a touch of elegance with a hand-plated dinner. Whatever you have in mind, we have the perfect menu items for you.





CORPORATE LUNCHES

Southern Harvest Highlights Experienced | Customizable | Fresh | Full Service

Our mission is to love and nourish you, our guest, with gracious hospitality, wonderful food, and an attentive ear for how we can turn your vision into a wonderful reality. We accommodate vegetarian, vegan and all allergen requests.

For a proposal on your next event, contact us via email or call (919) 413-7810.

Boxed Lunch \$14 - Buffets \$18

- All American Certified Angus Burgers, Crispy Chicken Sandwiches, Grilled Hot Dogs, Black Bean Burgers, Philly Cheesesteaks and more!
- Elevated Sandwiches, Fresh Wraps and Delicious Sliders
- Knucklehead Barbecue: Pulled Pork, Certified Angus Beef Brisket, Burnt-Ends Sausage, Pulled Chicken, Smoked Wings and Turkey
- Verdes Mexican: Tacos, Burritos, Nachos Bar, Fajita Bar, Create-Your-Own Bowl
- On The Lighter Side: Build Your Own Salad Bars, Build A Whole Grains Bowl, Lean Proteins with Steamed Veggies
- Corporate Cocktail Packages: Beer, Wine, Spirits and Appetizers
- All-Day Conference Packages: Breakfast, Lunch, Snacks, Cocktail Hour, Dinner and Dessert.

A 15% service fee covers delivery, paper goods and gratuity for all orders!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

KNUCKLEHEAD BBO

Boxed Lunches

Sandwiches come with choice of pit-smoked meat, choice of Southern Fixin' along with pickles, BBQ Sauce, mini corn muffin, and a David's Chocolate Chip Brownie.

Buffets

Includes choice of TWO Pit-Smoked Meats, TWO Southern Fixin's, Dill Pickles, BBQ Sauces, Mini Corn Muffins, Sweet Tea and choice of Banana Pudding or Fruit Cobbler. All paper goods included.

Pit-Smoked Meats

Pulled Pork
Pulled Chicken
Burnt Ends Sausage
Certified Angus Beef Brisket (+\$3)
Chicken Wings
Turkey Breast

Southern Fixin's

Hand-cut Cole Slaw
Potato Salad
Baked Beans
Potato Salad
Collard Greens
Hoppin' John
Succotash
Mashed Sweet Potatoes
Mac-n-Cheese

ALL-AMERICAN

Boxed Lunches

Choice of Sandwich, Miss Vickie's Sea Salt Potato Chips and David's Chocolate Chip Brownie

Sandwiches

Certified Angus Beef Burgers
Grilled Chicken
Fried Chicken
Black Bean Burger
Philly Cheesesteak
Jumbo Grilled Hot Dog
Burnt Ends Sausage w/ Peppers & Onions

Buffet

Choice of TWO Proteins, choice of TWO Sides, choice of Banana Pudding, Cookies, David's Chocolate Chip Brownies or Fruit Cobbler

Proteins

Grilled Chicken
Southern Fried Chicken
Smoked Chicken Wings
Pulled BBQ Chicken
Roasted Pork Loin
Grilled Pork Chops
Pit-Smoked Pulled Pork
Smoked BBQ Meatballs
Smoked Sausage
Grilled Salmon (+\$3)
Grilled Tuna (+\$3)

Sides

Green Beans
Brown-Sugar Glazed Carrots
Mashed New Potatoes
Roasted New Potatoes
Smoked Gouda Macaroni & Cheese
Succotash
Candied Sweet Potatoes
Wild Rice
Braised Collard Greens
Baked Beans
Hand-cut Cole Slaw
Grilled Seasonal Vegetables

VERDES MEXICAN

Boxed Lunches

Choice of Entree, Chips, Salsa and a David's Chocolate Chip Brownie

Entrees

Two Chicken Tacos
Two Carne Asada Tacos
Chicken Quesadillas
Carne Asada Burrito
Chicken Burrito
Vegetarian Burrito

Buffets

Taco Bar

Choice of TWO: Chicken, Ground Beef or Veggies, (\$3 upgrade to Salmon, Tuna, Carne Asada or Shrimp) Served with Lettuce, Pico de Gallo, Shredded Cheese, Sour Cream, Crispy or Soft Tortillas.

Nacho Bar

Choice of TWO: Chicken, Ground Beef or Veggies, (\$3 upgrade to Salmon, Tuna, Carne Asada or Shrimp) Served with Lettuce, Pico de Gallo, Queso Cheese, Jalapenos, Black Beans, Sour Cream and Black Olives.

Fajita Bar

Carne Asada and Chicken, Rice, Black Beans, Lettuce, Pico de Gallo, Sour Cream, Guacamole, Flour tortillas, Peppers & Onions, Chips and Salsa.

Mexican Rice Bowls

Choice of TWO: Chicken, Ground Beef, Veggies, Tofu (\$3 upgrade to Salmon, Tuna, Carne Asada or Shrimp) Served with Rice, Lettuce, Pico de Gallo, Shredded Cheese, Jalapenos, Black Beans, Sour Cream and Black Olives.

ON THE LIGHTER SIDE

Boxed Lunches

Choice of entree, fresh fruit and a Vegan Chocolate Chip Cookie

Loaded Veggie Wrap

Caprese Spinach Wrap

Grilled Veggie & Hummus Wrap

Thai Chicken Wrap

Turkey Roaster on Multigrain Bread

Grilled Flank Steak on Ciabatta

Southwest Salad

Caesar Salad

Mixed Greens Salad

Buffets

Build Your Own Salad Bar Build Your Own Grains Bowl Lean Proteins with Steamed Vegetables Full Vegetarian Buffet Vegan and Gluten Free Options Available No Seed Oils Available Keto-Friendly Meals Available

