

CATERING



LANDON ESTATE

WEDDING & EVENT VENUE
EST. 2024

Our premier, in-house caterer, Under the Oak, is a full-service hospitality company, providing true farm-to-table cuisine, and five-star service for your wedding, corporate or special event, luncheon, family celebration and anything in between.

Under the Oak offers a variety of food and beverage options, including upscale Southern, Contemporary American, Global Cuisine, culturally themed menus, custom creations and dietary restricted menus.

All menus are custom crafted by top chefs, made from scratch, and with attention to detail and seasoning like no other. Chefs cook onsite at your event, as close to the time of service as possible, delivering the freshest and highest quality local fare around.

Under the Oak hospitality teams offer experienced and professional service. From set up to the final wave good bye, service staff will help make your event a stress free and seamless catering experience. Everything from passed appetizers and plated salads, to buffet and sit-down options, Under The Oak Catering does not disappoint.

Photo Credit: Stacey Spreng Photography



MENU PACKAGES



HORS D'OEUVRES ONLY PACKAGE

- \$29.5pp: 3 passed appetizers, charcuterie and cheese display, crab dip

BUFFET AND STATION SAMPLE PACKAGES

- \$36pp: 2 passed appetizers, salad, 2 sides and 2 standard mains
- \$39.5pp: 3 passed appetizers, salad, 2 sides and 2 standard mains
- \$41pp: 2 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main
- \$43.5pp: 3 passed appetizers, salad, Taco Bar and BBQ Station
- \$44.5pp: 3 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main
- \$53pp: 2 passed appetizers, charcuterie & cheese, salad, 2 sides, 1 standard and 1 premium main
- \$71pp: 2 passed appetizers, charcuterie & cheese, salad, shrimp & grits station, taco bar, beef eye of round carving station, dessert display

STANDARD PLATED PACKAGE

2 passed appetizers, plated salad, 2 sides and choice of:

- \$34pp: 1 standard main
- \$36pp: 2 standard mains
- \$38pp: 3 standard
- \$46pp: 3 standard mains with cocktail hour charcuterie and cheese display

PREMIUM PLATED PACKAGE

3 passed appetizers, plated salad, 2 sides and choice of:

- \$45.50pp: 1 premium main
- \$47.50pp: 2 premium mains or combination with standard mains
- \$49.50pp: 3 premium mains or combination with standard mains
- \$58.50pp: 3 premium mains or combination with standard mains, plus cocktail hour charcuterie & cheese display

DESSERT DISPLAY

Choice of 3 desserts - \$9pp

All menus and packages are customizable. Prices are per guest, subject to change based on market availability and do not include tax, labor, and service fee. Additional fees average \$22 per guest.



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PASSED APPETIZERS



FRESH RICOTTA BRUSCHETTA

house made giardiniera, Georgia olive oil

HAM AND JAM BISCUIT

smoked ham, seasonal jam, mustard, bacon, goat cheese

PIMENTO CHEESE BISCUIT

bread and butter pickles

KOREAN BBQ PORK BELLY SKEWERS

chopped peanuts, cilantro (GF)

DEVEILED EGGS

pickled mustard seed and radish, crispy chicken skin, parsley (GF)

CHICKEN AND WAFFLES

hot honey

BANH MI BITE

crispy pork belly, cucumber, jalapeño, pickled radish, cilantro aioli

TOMATO PIE TARTLETS (Apr-Oct)

roasted tomato, aged gouda, Dukes mayo

ROOT VEGETABLE CRISP

smoked carrot and goat cheese mousse, pickled fennel, shaved radish and pecan crumble on a sweet potato chip (GF)

STEAKHOUSE CROSTINI

black pepper roast beef, blue cheese, horseradish aioli, smoked onion jam, and arugula

SPRING TOAST

strawberries, whipped feta, pistachio, pickled fennel

SUMMER TOAST

smoked tomato, butter bean hummus, charred peppers, basil, popcorn (V)

FALL TOAST

butternut squash, whipped goat cheese, pickled pumpkin, peanuts, sage

MUSHROOM ARANCINI

fried parmesan and mushroom risotto ball with marinara (GF)

MINI SHRIMP & GRITS MASON JARS

NC shrimp, smoked tomato broth, local grits (GF)

MINI CRAB CAKES

red pepper and pickled green tomato remoulade (GF)

SHRIMP CEVICHE

pickled pepper, cilantro, tostone (GF)

WATERMELON POKE (July-Sept)

cucumber, fennel, ponzu, sesame seeds, cilantro, chili oil (GF,V)

CAPRESE SKEWER

grape tomatoes, marinated mozzarella, basil, balsamic reduction (GF)



DISPLAYS & DIPS



BUTTER BEAN HUMMUS

seasonal crudité and pita chips (GF)

PIMENTO CHEESE

crackers

CHIPOTLE CHICKEN DIP

tortilla chips (GF)

NC CRAB DIP

Old Bay crostini

CREAMED COLLARD DIP

crackers



CHARCUTERIE DISPLAY

house cured meats and pickles, crackers and mustards (GF)

LOCAL CHEESE BOARD

Boxcarr and Ashe County cheeses, house made pimento cheese, fruit, marmalade, nuts, crackers (GF)

CHARCUTERIE AND CHEESE DISPLAY

house cured meats and pickles, crackers, mustards, grapes, Ashe County and Clemson Blue Cheeses (GF)

MEZZE DISPLAY

mini burrata, salsa verde, chili oil, and grilled baguette, butter bean hummus, whipped feta, pita, grilled and raw vegetables, pickles, marinated artichoke hearts and olives

SUMMER VEGETABLE PLATTER

herb grilled squash and zucchini, roasted sweet peppers, marinated and grilled mushrooms and eggplant, mixed olives, feta, Georgia olive oil (July-Oct) (GF)

RAW BAR

oysters on half shell, poached shrimp, tuna poke or crab salad, served with mignonette, cocktail sauce, horseradish, lemons, crackers (GF)



SALAD SELECTIONS



SEASONAL SALAD

local lettuce, smoked pecans, shaved radish, feta, honey vinaigrette and seasonal fruit: strawberries, blueberries, or apples (GF)

HOUSE SALAD

local lettuce, shaved carrot and radish, pickled beets, brown butter pecans, cider vinaigrette (GF)

SOUTHERN SALAD

local lettuce, cheddar, cherry tomatoes, shaved radish, herb buttermilk dressing (GF)

CAESAR SALAD

romaine, parmesan, cherry tomatoes, croutons, drizzled Caesar dressing





STANDARD MAIN DISHES

PAN ROASTED CHICKEN garlic and herb jus

CHICKEN PICCATA seared chicken breast, lemon caper sauce

GARLIC GRILLED CHICKEN chimichurri

LEMON ROSEMARY GRILLED CHICKEN herb oil

BLACKENED CHICKEN smoked tomato cream

PERUVIAN CHARCOAL CHICKEN yellow and green sauces

SMOKED CHICKEN LEGS

smoked and deep-fried legs and thighs, served with Alabama white sauce

MEDITERRANEAN CHICKEN

sundried tomatoes, artichoke hearts, lemon caper sauce

ROASTED PORK LOIN bacon and bourbon jus

GRILLED TOFU STEAKS black garlic and miso sauce

SMOKED PORK SHOULDER BBQ eastern and western sauces

SMOKED MUSHROOM BBQ

BBQ spiced portobello mushrooms and onions with eastern sauce

MUSHROOM RAGOUT

mixed mushrooms, carrots, onions, tomatoes, red wine and herbs

BUTTERNUT SQUASH GNOCCHI (Fall/Winter)

roasted mushrooms, smoked onions, butternut velouté, sage, brown butter

RATATOUILLE (Summer)

stew of Summer squash, zucchini, peppers, eggplant, tomatoes, onions and basil

HOUSE MADE PASTA

house made rigatoni with choice of 1 sauce:

- *Amatriciana* - rustic tomato sauce with guanciale, Calabrian chili, Pecorino Romano, and white wine.
- *Crema di Pomodori Secchi* - roasted garlic and sundried tomato cream, with cremini mushrooms
- *Classic Red*
- *Classic Alfredo*

PREMIUM MAIN DISHES

PORK OSSO BUCO

red wine braised pork shoulder with carrot, celery, onion, tomato, herbs

GRILLED BISTRO FILET

chili and garlic marinated bistro filet, grilled, served with chimichurri

BRAISED BEEF SHORT RIBS red wine and rosemary demi-glace

SMOKED BEEF SHORT RIBS BBQ beef jus

BLACKENED SALMON smoked tomato cream

SEARED SALMON citrus miso glaze

ROSEMARY GRILLED SALMON balsamic reduction



ALL YEAR SIDES

LOCAL GRITS

OUR FAMOUS GARLIC WHIPPED POTATOES (GF)

HERB ROASTED POTATOES (GF,DF)

MAC 'N' CHEESE house made pasta, Ashe Co cheese sauce

BUTTERED RICE PILAF (GF)

CORNBREAD smoked honey butter and sea salt

BRAISED COLLARDS smoked onions, cider vinegar, hot sauce (VEGAN, GF)

FALL, WINTER & SPRING SIDES*

MAPLE SWEET POTATO MASH brown butter, lemon (GF)

ROASTED SWEET POTATO SALAD

apples, peanuts, cilantro, cider vinaigrette (GF,VEGAN)

BROWN BUTTER FALL VEGETABLES

roasted butternut squash, carrots, sweet potatoes and parsnips (GF)

GLAZED CARROTS sherry vinegar and brown sugar (GF)

ROASTED VEGETABLE MEDLEY

broccoli, carrots, onions, cauliflower, lemon herb butter (GF)

SUMMER SIDES*

SOUTHERN STYLE GREEN BEANS bacon, onions, hot sauce (GF,DF)

SUMMER SUCCOTASH

charred corn, butter beans, peppers, tomatoes, onion, summer squash and basil (GF)

CUCUMBER SALAD

cherry tomatoes, pickled peppers, basil, cider vinegar and olive oil (GF,DF)

BLACK GARLIC GREEN BEANS

grape tomatoes, sesame seeds, black garlic sauce (VEGAN)

SAUTEED GREEN BEANS garlic butter (GF)

GRILLED SUMMER SQUASH charred peppers, basil vinaigrette (GF,VEGAN)

* Here you will find seasonal suggestions. We prefer to source our ingredients locally whenever possible, but we will accommodate anything you choose with the mutual understanding that it may not be local or in season.



STANDARD AND VEGETARIAN DISHES

PAN ROASTED CHICKEN

garlic and herb jus

CHICKEN PICCATA

seared chicken breast, lemon caper sauce

GARLIC GRILLED CHICKEN

chimichurri

LEMON ROSEMARY GRILLED CHICKEN

herb oil

BLACKENED CHICKEN

smoked tomato cream

SEARED PORK CHOP

bacon and bourbon jus

CHARRED CAULIFLOWER STEAK

chimichurri (Spring, Fall, Winter)

SMOKED CARROTS

slow smoked rainbow carrots, sherry vinegar glaze, dukkah (Spring, Fall, Winter)

STUFFED ACORN SQUASH

collards, smoked onions, pecans, maple sherry reduction (Fall and Winter)

BUTTERNUT SQUASH STEAK

roasted mushrooms, lemon brown butter vinaigrette (Fall and Winter)

RATATOUILLE

stewed tomatoes, summer squash, eggplant, peppers, onions and basil (Summer)

FETA STUFFED SUMMER SQUASH

herb marinated and grilled, topped with giardiniera (Summer)



Plated dinners include a salad, starch, vegetable, guest choice of main. Tax, labor, or service fee not included. All items below are gluten free.

PLATED DINNERS



PREMIUM MAINS

PORK OSSO BUCO

red wine braised pork shoulder with carrot, celery, onion, tomato, herbs

ROSEMARY GRILLED SALMON

balsamic reduction

BLACKENED SALMON

smoked tomato cream sauce

SEARED SALMON

miso and citrus glaze

SEARED GROUPE

sun-dried tomato and caper tapenade +\$2

GRILLED SIRLOIN FILET

roasted garlic butter or chimichurri

BRAISED BEEF SHORT RIBS

red wine and rosemary demi-glace

FILET MIGNON

bordelaise sauce +\$6

COMBINATION PLATES available upon request

STARCHES

Garlic Whipped Potatoes

Buttered Rice Pilaf

Mediterranean Orzo Salad (contains gluten)

Herb Roasted Potatoes

Maple Sweet Potato Mash

VEGETABLES

Roasted Vegetable Medley

Roasted Carrots

Grilled Summer Squash and Peppers

Buttered Green Beans



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SPECIALTY STATIONS



CARVING STATIONS *served with rolls and sauces*

BLACK PEPPER ROAST BEEF EYE OF ROUND

served with au jus and horseradish cream

SMOKED AND ROASTED PRIME RIB au jus and horseradish cream

BEEF TENDERLOIN

black pepper rubbed with au jus and horseradish cream, or garlic and chili rubbed with chimichurri

ROASTED PORK LOIN bacon and bourbon jus

HOUSE MADE SMOKED HAM maple mustard sauce

OYSTER BAR

fresh select NC oysters on the half shell served with mignonette, cocktail sauce, horseradish, lemons, hot sauce and crackers

NC RAW BAR

Fresh NC Oysters on the half shell, shrimp cocktail, tuna poke or crab salad, served with mignonette, cocktail sauce, horseradish, lemons, crackers (GF)

SMALL PLATES

SHRIMP AND GRITS

NC shrimp, local grits, sautéed mushrooms, scallions, smoked tomato broth.

Vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$2)

BRAISED BEEF SHORT RIB

garlic whipped potatoes, rosemary red wine demi glace, crispy carrots

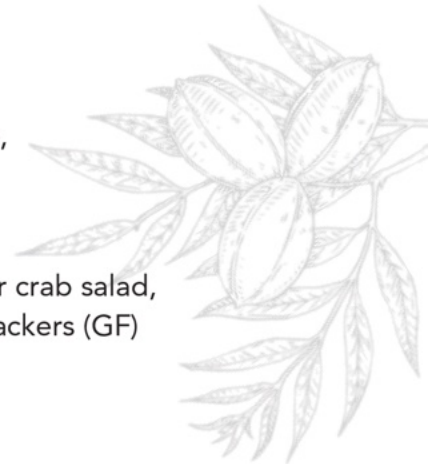
ROSEMARY GRILLED SALMON Mediterranean orzo salad, balsamic reduction

BLACKENED CHICKEN summer succotash, smoked tomato cream

SEASONAL VEGETARIAN Vegetable(s) option(s) based on season and availability

HOUSE MADE PASTA

- *Spring* - **Sweet Pea Ravioli** - lemon ricotta, bread crumb, pea shoots
- *Summer* - **Butterbean Agnolotti** - roasted corn, peppers, smoked tomato emulsion, popcorn, basil
- *Fall /Winter* - **Butternut Squash Agnolotti** - kale, smoked onion, goat cheese, lemon brown butter, pumpkin seed granola
- *All Year* - **Ham Hock Ravioli** - carrots, pickled field peas, parsley, crispy ham and broth





TACO STATION

Choice of two from: chipotle braised chicken, pork carnitas, chimichurri steak, cilantro lime shrimp, or cumin roasted mushrooms, peppers and onions. Served with street taco flour and corn tortillas, salsa, pico de Gallo, guacamole, chopped cilantro, diced onions, hot sauce, limes, Mexican rice and Cuban black beans

BBQ STATION

Choice of two from: Pulled pork, grilled chicken thighs, BBQ beef short rib, or smoked mushrooms. Served with eastern and western sauces, mac-n-cheese, house made slaw and King's Hawaiian rolls

PASTA STATION - house made rigatoni with choice of two sauces:

- **Amatriciana** - rustic tomato sauce with guanciale, Calabrian chili, Pecorino Romano, and white wine.
- **Crema di Pomodori Secchi** - roasted garlic and sundried tomato cream, with cremini mushrooms
- **Classic Red**
- **Classic Alfredo**

SLIDER BAR Choice of two

ALL AMERICAN BURGER

seared grass-fed beef patty, American cheese, bacon, ketchup and yellow mustard

BLACK 'N' BLUE BURGER

blackened grass-fed beef patty, smoked onion jam, blue cheese horseradish aioli

JOCO BURGER

seared grass-fed beef patty, pimento cheese, bacon, pickled green tomato

BEYOND BURGER

smoked gouda, pickles, ketchup, mustard (Vegan).
Served on Kings Hawaiian rolls with kettle chips

DESSERT



FUDGE BROWNIES (GF)

COOKIES chocolate chip, sugar, and oatmeal raisin cookies

WHITE CHOCOLATE CHEESECAKE BARS

brown butter graham cracker crust, white chocolate pearls

SEASONAL PIE PARFAIT

strawberry, blueberry, or apple with gluten free crust crumble, whipped cream (GF)

KEY LIME PIE TARTS whipped cream

CHOCOLATE CUSTARDS cocoa crumble and whipped cream (GF)

SMORE'S TARTS rich chocolate, marshmallow, and graham cracker crust

BANANA PUDDING SHOOTERS

pastry cream, fresh banana, vanilla wafers, whipped cream

LATE NIGHT SNACKS

ALL AMERICAN BURGER

grass-fed beef patty, American cheese, bacon, ketchup and yellow mustard

MINI CHICKEN AND WAFFLES

hot honey

TACO RUN

chipotle braised chicken or seasoned ground beef, served with flour and corn tortillas, salsa, pico de gallo, cilantro and onions

NACHO BAR

tortilla chips, queso, pico, pickled jalapeños

MAC 'N' CHEESE BAR

house made pasta, Ashe Co cheese sauce, chopped bacon, pickled jalapeños, scallions, buttered bread crumb





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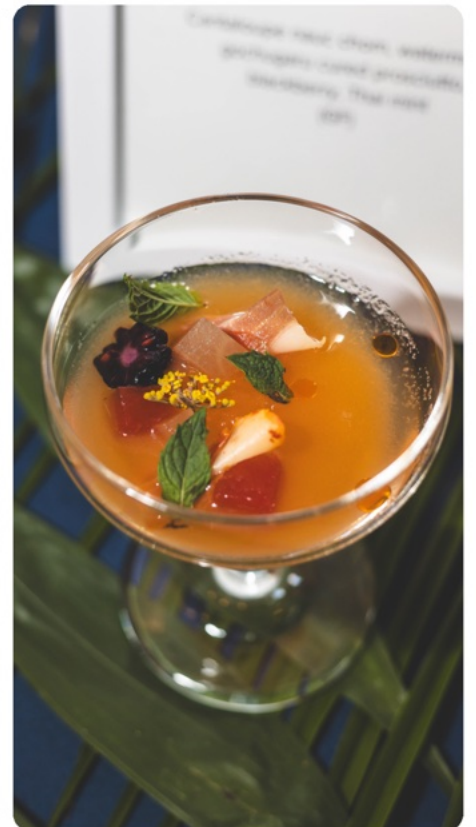
Chef's Seasonally Inspired Small Plate & Multi-course

Chef Blake's Seasonal Small Plate Stations and multi-course sit-down dinners offer a refreshing departure from traditional event experiences.

Each menu is tailored to the individuals they honor.

Entrust Chef Blake to explore his culinary passion, push his creative freedom, and elevate your event to new heights, providing your guests with an unforgettable experience.

Personalized and Creative



How it Works

Tailored to You

Upon booking, a consultation will be scheduled with Chef Blake and his sales team to delve into your culinary preferences, cultural influences, cherished memories, and any other details that can contribute to creating a personalized menu for your event.

The Perfect Menu

Then, one month prior to your occasion, Chef Blake will personally visit local farms and markets for inspiration. Combining local ingredients, his preservation pantry and your preferences, he will curate a menu infused with creativity and passion, tailored uniquely to your event.





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*Under the Oak Catering offers a unique
experience like no other!*

The freshest, most delicious, locally sourced fare, cooked over an open fire, in front of your guests! Chefs will prepare over a 6ft Argentine grill, Wood-fired Hearth Oven, and Pit Smoker.

OPEN FIRE MENU





Explore this one of kind menu and create your catering dream.

Combine our traditional menu items as well for the perfect plate!

Pricing Starting at:

- \$95 per guest (No bar)
- \$125 per guest with 4 hour beer & wine service
- \$136 per guest with 4 hour full bar service

All packages served as Buffet or Family style and include:

3 passed appetizers, Salad, 2 sides, 2 mains, Non-alcoholic Beverages, Staffing, Taxes and Fees.

APPETIZERS

HORS D'OEUVRES

ROASTED OYSTERS

local NC oysters, creamed collards, crispy ham and peppered relish

GRILLED WATERMELON

whipped feta, capers, balsamic, pepitas, mint

YAKITORI CHICKEN

ginger and lemongrass marinated chicken thighs, green curry aioli

GRILLED CARROT TOAST

whipped labneh, smoked beets, coriander, dukkah

PROSCIUTTO WRAPPED STUFFED PEACHES

Rockets Robiola cheese, house made prosciutto, pickled blackberry, basil

ASSORTED PIZZETTES

napoleon style wood fired pizzettes with creative and classic seasonal toppings



ALL YEAR

ROASTED NEW POTATOES
rosemary brown butter

HEARTH BAKED MAC N CHEESE

BACON BOURBON BAKED FIELD PEAS

COAL BAKED POTATO BAR
all the fixins'

CAST IRON CORNBREAD
hot honey butter

SPRING

FIRE ROASTED BROCCOLINI
lemon chili vinaigrette

BBQ CARROTS
slow smoked and grilled rainbow carrots
with a brown sugar glaze

MEDLEY A LA PLANCHA
cast iron roasted baby carrots, turnips,
radish, lemon herb butter

SLOW ROASTED CAULIFLOWER
green goddess vinaigrette

SUMMER

CUCUMBER SALAD
sungold tomatoes, pickled onions, basil,
apple cider vinegar, olive oil

HEIRLOOM TOMATO PANZANELLA
shaved fennel, grilled croutons, fresh herbs,
aged gouda, basil vinaigrette

BLISTERED SHISHITO PEPPERS
Thai basil and garlic lemon bread crumb

MEDLEY A LA PLANCHA
cast iron roasted yellow squash, zucchini
and bell peppers with basil vinaigrette

HEARTH ROASTED TOMATOES
stuffed with feta and pine nuts

GRILLED SWEET CORN
roasted garlic and thyme butter

FALL

SMOKED SWEET POTATOES
maple pecan brown butter

BBQ CARROTS
slow smoked and grilled rainbow carrots
with a brown sugar lacquer

FIRE ROASTED BROCCOLINI
lemon chili vinaigrette

MEDLEY A LA PLANCHA
cast iron roasted carrots, butternut
squash, parsnips, sweet potatoes, lemon
brown butter

SLOW ROASTED CAULIFLOWER
green goddess vinaigrette



BUFFET MAINS



BIG ASS STEAKS

48 oz tomahawk ribeyes with blistered sungold tomato chimichurri

FIRE ROASTED PRIME RIB

smoked au jus, blue cheese horseradish aioli

WOOD FIRED BEEF TENDERLOIN

smoked bone marrow bordelaise

SPIT ROASTED PORCHETTA

Italian salsa verde

BONE-IN PORK RIB ROASTS

center cut standing rib roasts, fire roasted and served with braised peaches and pickled peppers

SLOW ROASTED PORK LOIN

bacon bourbon jus

PORK SHOULDER BBQ

eastern, western, and SC sauces

PERUVIAN CHARCOAL CHICKEN

marinated and fire roasted whole Joyce Farms chicken, served with yellow and green sauce

NOT YOUR AVERAGE GRILLED CHICKEN

lemon and herb marinated Joyce Farms frenched chicken breast, fire roasted to perfection

LEMONGRASS & GINGER GRILLED CHICKEN

green curry coconut cream

GRILLED NC MARKET CATCH

charred scallion gremolata

NC SHRIMP AL LA PLANCHA

cast iron roasted NC shrimp, finished with lemon thyme butter



CONTACT



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Discover the timeless charm of Landon Estate – where modern low country elegance meets exquisite French country interiors. Our venue invites you to create unforgettable moments beneath the pecan trees with hospitality that feels like family. Embracing diversity, we welcome all to experience events at Landon.

From intimate gatherings to grand celebrations, our versatile spaces effortlessly adapt to your vision, ensuring that every event is as unique as the individuals it honors.

For Menu Selections

info@landonestate.com
Call: 919-697-8951

Landon Estate Event Venue

1921 Polenta Road
Clayton, NC 27527
www.LandonEstate.com

