

5



FIVE

Church

Charlotte

THE

Joy's

HOTEL

*MEET YOUR CHEF*  
**JAMIE LYNCH**

Executive Chef and 5Church Group Partner, Jamie Lynch, brings years of experience training under some of the best chefs in the country such as Michael Mina, Daniel Boulud, and Andrew Carmellini. Since opening 5Church Charlotte in 2012, Chef Jamie has been named Charlotte Magazine's Best Chef award in 2013, 2014, and 2015, as well as Thrillist's Best Chef Charlotte in 2016. He also appeared as a Cheftestant on Season 14 of Bravo's Top Chef.

Chef Jamie's philosophy comes from using locally-sourced, seasonal ingredients to create dishes that excite the palate in a visually appealing way. He is available for private event appearances and demos at 5Church Charlotte.



## *MEET YOUR SOMMELIER*

# **PATRICIA SMITH**

5Church Group Beverage Director Patricia Smith oversees the beverage program and wine lists for all restaurants. A Certified Sommelier, she uses her expertise and many years experience in the industry to create a beverage program that compliments and meets the high caliber of Chef Jamie Lynch's culinary offerings.

Originally from Charleston, Patricia has worked in a wide range of settings in the hospitality industry, including fine dining restaurants with notable wine lists. She combines an elevated but approachable philosophy for creating custom beverage menus, and is available for private wine tastings and mixology events at 5Church Charlotte.



*MEET YOUR EVENT PLANNER*  
**ALEXA ANDERSON**

Alexa has been planning events for as long as she can remember, first starting with gatherings for family and friends, in college for her sorority, and decided to start working professionally four years ago. A native of Columbia, Missouri, Alexa has been with 5Church Charlotte since 2013, where she started as a front-of-house server and worked her way up into her current position as Sales Director.

Her warm and flexible nature makes her a favorite among clients with unique event needs. She understands every guest and every event has different needs, and enjoys the creative process of transforming the restaurant for an unforgettable experience.



## AT-A-GLANCE

# FOOD & BEVERAGE

### LUNCH

Whether you're looking to entertain clients for a speedy business lunch or holding a fully coursed luncheon, our culinary team can design the perfect menu to suit your needs.

### DINNER

Starting at \$40 per guest, we offer multiple packages to suit any budget and style of dining. Select favorites from our a la carte menus or have our culinary team design customized items for your group. Offerings are available as family style, plated, or as buffet stations. Menus change seasonally.

### HORS D'OEUVRES

Fully customize your happy hour or mixer from our extensive list of passed and displayed hors d'oeuvres.

### BEVERAGES

From budget-friendly house selections to premium and world-class brands, we offer a wide range of selections to suit any event type. Our experienced and professional beverage staff is trained in proper wine and bar service.

All menus change frequently based on seasonality, as we use the freshest, local ingredients. Please check with your event planner for most current offerings.



*SAMPLE MENU*  
**BREAKFAST BUFFET**

Available Monday – Friday  
7:00am – 11:00am

**OPTION 1**

**\$28 per person**

toast with orange marmalade  
yogurt parfait bar, fresh fruit, greek yogurt,  
granola  
hard boiled eggs

**OPTION 2**

**\$36 per person**

toast with orange marmalade  
mini yogurt parfait, fresh fruit, greek yogurt,  
granola  
Cheesy scrambled eggs  
Crispy bacon  
Waffles with chai syrup

**OPTION 3**

**\$43 per person**

toast with orange marmalade  
mini yogurt parfait, fresh fruit, greek yogurt,  
granola  
Cheesy scrambled eggs  
Crispy bacon  
Waffles with chai syrup  
Anson Mills Polenta  
Home fries

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*  
**BRUNCH BUFFET**

For parties of 20 or more  
Available Saturday & Sunday

**C.A.B. HANGER STEAK**

red wine sauce

Serves 15-20 | \$164

**HERB & CHEESE FLATBREAD**

mozzarella, savory herbs

Serves 4-6 | \$11

**CHICKEN SALAD SLIDERS**

local greens, tomato

12 pc platter | \$55

**WAFFLES WITH CHAI SYRUP**

pear preserves, whipped butter

Serves 10-15 | \$37

**CRISPY BACON**

Serves 15 | \$46

**SCRAMBLED EGGS**

cheddar cheese

Serves 6-8 | \$28

**ASSORTED FRUIT PLATTER**

Serves 10-15 | \$29

**Heirloom Tomato Salad**

Per guest | \$6

**5 CHURCH LAMB SLIDERS**

gorgonzola, arugula, red onion  
marmalade

12 pc platter | \$97

**SEASONAL HUMMUS**

lavash, cold pressed olive oil

Serves 5-7 | \$23

**SHRIMP & GRITS**

heirloom tomato, white wine, basil

Serves 10 | \$104

**HAND CUT FRIES**

Serves 4-6 | \$19

**ANSON MILLS POLENTA**

Serves 10-15 | \$46

**BRUNCH BEVERAGE PACKAGE**

2 hours | \$36 per guest

Includes mimosas, sangrias, coffee, tea,  
juices, & soft drinks

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*  
**BRUNCH PARTY**

\$46 per guest  
For parties of 10-25 guests

**APPETIZERS**

Seasonal Bread & Pastry Basket

**MAIN COURSE**

(select five)

5Church Lamb Burger

Belgian Waffles

Irish Breakfast

Crab Cakes & Poached Eggs

Shrimp & Anson Mills Grits

Chicken Salad Sandwich

**BEVERAGES**

(unlimited for 2 hours)

Sangria

Mimosa

5Church Signature Coffee

Teas

Soft Drinks

**OPTIONAL DESSERT**

(add \$2 per guest)

Chef's Assorted Dessert Platter



## SAMPLE MENU

# BREAKS

Available 10:00am – 4:00pm

Choose 2 - \$20 per person

Choose 3 - \$25 per person

Choose 4 - \$30 per person

Choose 5 - \$35 per person

### YAKITORI CHICKEN SKEWERS

yuzu barbeque, scallions

### MINI YOGURT PARFAIT

Seasonal fruit, granola

### SEASONAL HUMMUS

lavash, cold-press olive oil

### ARTISAN MEAT & CHEESE

chef's daily selection

### CHEF'S SIGNIATURE GUACOMOLE

tortilla cups

### VEGETABLE CRUDITE

house made ranch

### SEASONAL FRUIT PLATTER

### HERB & CHEESE FLATBREAD

mozzarella, savory herbs

8 slices | \$11

### MINI HOT PASTRAMI SANDWICH

Thai pickles, hornet's nest mustard, swiss cheese, rye bread, house chips

### AHI TUNA POKE

avocado, chilies, pineapple, soy

### CAPRESE SKEWERS

heirloom tomato, mozzarella, basil, balsamic reduction

### BEVERAGE BREAKS

\$4 per person per break

\$11 per person all day

Includes regular & decaf coffee, sweet & unsweet tea, coke, diet coke, sprite and gingerale

*Prices are not inclusive of taxes or gratuity*

## SAMPLE MENU

# LUNCH

Available 11:00am – 3:00pm

### APPETIZER

Seasonal Hummus

### MAIN COURSE

Baby Spinach Salad

Roasted Beet and Winter Squash Salad

P.E.I Mussels

5Church Hot Pastrami Sandwich

Ahi Tuna Poke

Dry-Aged Steak Burger

5Church Lamb Burger

Seared Yellowfin Tuna

5oz NY Strip Steak

### DESSERT

Assorted Seasonal Dessert Platters

### LUNCH OPTION 1

\$30pp

1 Appetizer

3 Main Course

### LUNCH OPTION 2

\$40pp

1 Appetizer

4 Main Course

1 Dessert

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*  
**LUNCH BUFFET**

Available 11:00am – 3:00pm  
\$40 per person

**APPETIZERS**

**Choose 2**

Seasonal Hummus  
Seasonal Fruit  
Crudité Platter  
Artisan Meat & Cheese Platter

**SALADS**

**Choose 1**

Baby Spinach Salad  
Roasted Beet and Winter Squash Salad

**MAIN COURSE**

**Choose 2**

NY Strip Steak  
Mini Pastrami Sandwich  
Fried Chicken  
Ahi Tuna Poke  
5Church Lamb Burger Sliders  
Steak Burger Sliders

**SIDE**

Hand Cut French Fries

**DESSERT**

Assorted Seasonal Dessert Platters

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*  
**HORS D'OEUVRES**

Available after 5:00pm

**YAKITORI CHICKEN  
SKEWERS**

yuzu barbeque, scallions  
12 pc platter | \$21

**5CHURCH LAMB  
SLIDERS**

gorgonzola, arugula, red onion  
12 pc platter | \$96

**SEASONAL HUMMUS**

lavash, cold-press olive oil  
12 person bowl | \$23

**ARTISAN MEAT & CHEESE**

chef's daily selection  
12 pc platter | \$55

**VIETNAMESE MEATBALLS**

cabbage salad, nuoc cham glaze  
12 pc platter | \$41

**PRIME BISTRO  
WRAPPED ASPARAGUS**

drizzled with aioli  
12 pc platter | \$41

**WILD MUSHROOM  
FLATBREAD**

caramelized onions, fontina  
8 slices | \$12

**HERB & CHEESE  
FLATBREAD**

mozzarella, savory herbs  
8 slices | \$11

**CRAB SALAD**

crab, ramen  
12 pc platter | \$41

**AHI TUNA POKE**

avocado, chilies, pineapple, soy  
12 pc platter | \$37

**CAPRESE SKEWERS**

heirloom tomato, mozzarella, basil,  
balsamic reduction  
12 pc platter | \$28

**CHILLED MAINE  
LOBSTER**

12 pc platter | \$46

*Prices are not inclusive of taxes or gratuity*

# SAMPLE MENU

## DINNER

### APPETIZERS

Seasonal Hummus  
Wild Mushroom Flatbread  
Vietnamese Meatballs  
Ahi Tuna Poke

### FIRST COURSE

Roasted Beet & Winter Squash Salad  
Spinach Salad

### MAIN COURSE

Prime Bistro Steak "A La Brasa"  
Crispy Skin Roasted Chicken  
Seared Yellowfin Tuna  
5Church Lamb Burger  
Seasonal Vegetarian Pasta  
"60 Second" NY Strip Steak<sup>§‡</sup>  
Filet Mignon<sup>§‡</sup>  
Seared Sea Scallops<sup>‡</sup>

### OPTIONAL FAMILY STYLE SIDES

Crushed Yukon Potatoes (\$8)  
Smoked Honey Carrots (\$8)  
Hand Cut French Fries (\$7)  
Gingered Boy Choy (\$9)

### DESSERT

S'mores Trifle  
Chocolate Caramel Pretzel Bar  
Lemon Brulee Tart  
Chef's Selection Sorbet  
Coconut Lime Mousse<sup>§‡</sup>

### THE SAUCIER

Plated \$46pp | Buffet \$64pp  
1 First Course  
3 Main Course  
2 Dessert

### THE SOUS CHEF

Plated \$63pp | Buffet \$74pp  
2 Appetizers  
2 First Course  
4 Main Course  
3 Dessert

### THE CHEF DE CUISINE

Plated \$77 | Buffet \$94pp  
2 Appetizers  
2 First Course  
4 Main Course  
3 Dessert

### THE EXECUTIVE CHEF

Plated \$86pp | Buffet \$103pp  
3 Appetizers  
2 First Course  
4 Main Course  
2 Family-Style Sides  
3 Dessert

<sup>§</sup> "The Chef de Cuisine" item

<sup>‡</sup> "The Executive Chef" item

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*

# Chef's Tasting Menu

\$145 per guest  
\$200 with wine pairings per person

## Menu

**Winter Squash Salad**, compressed stone fruit, tempura greens, aioli

**Whiskey Barrel Wood**, smoked wagyu beef tataki, garlic chips, pickled chilies

**Sauteed Skate**, root vegetables, parisienne, blood orange grenobloise

**Wood Pigeon Roulad**, cauliflower, sake-braised turnip, wild mushrooms

**PB&J**, butter brioche with peanut butter zeppelin, ruby port spheres, gianduja chocolate

## Wine Pairings

*Schramsburg Blanc De Blanc*

*Fitz-Ritter Gewurztraminer Spatlese 2014*

*Joseph Litez Rose Germany*

*Chateau La Nerthe Chateauneuf-du-pape 2012*

*5Church Signature Port Wine Hot Chocolate*

*Prices are not inclusive of taxes or gratuity*

*SAMPLE MENU*  
**BEVERAGE PACKAGE 1**

\$29 per guest

**BEER**

Current draft local craft beers

Budweiser

Bud Light

Miller Lite

Michelob Ultra Light

**WINE**

William Hill Cabernet Sauvignon

Silene Pinot Noir Reserve Pinot Noir

William Hill Merlot

Don Miguel Gascon Malbec

Lajoya Syrah

Ink Monster Primitivo Zinfandel

Castello Del Albia Rioja

Novellum Chardonnay

Prophecy Sauvignon Blanc

Canti Pinot Grigio

Covey Run Riesling

La Marca Prosecco

*SAMPLE MENU*

## **BEVERAGE PACKAGE 2**

Open bar for 2 hours | \$36 per guest

Each additional hour | \$12 per guest

### **LIQUOR**

Smirnoff Vodka

Tanqueray Gin

Jose Cuervo Tequila

Bacardi Rum

Dewards Scotch Blend

Jim Beam Bourbon

Jack Daniels Whiskey

Seagrams Canadian Whiskey

### **MIXERS**

Orange, grapefruit, cranberry, pineapple juices

Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale

Tonic Water

### **BEER**

Current draft local craft beers

Budweiser

Bud Light

Miller Lite

Michelob Ultra Light

### **WINE**

La Marca Prosecco, Veneto, Italy

William Hill Cabernet, Central Coast, California

Don Miguel Gascon Malbec, Mendoza, Argentina

Canti Pinot Grigio, Italy

Petirroko Chardonnay, Colchagua Valley, Chile

Prophecy Sauvignon Blanc, Marlborough, NZ

La Marca Prosecco



*SAMPLE MENU*

# BEVERAGE PACKAGE 3

Open bar for 2 hours | \$46 per guest

Each additional hour | \$18 per guest

## LIQUOR

Grey Goose & Belvedere Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Bacardi Rum  
Johnny Walker Black Scotch Blend  
Makers Mark Bourbon  
Jack Daniels Whiskey  
Crown Royal Canadian Whiskey

## MIXERS

Orange, grapefruit, cranberry, pineapple juices  
Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale,  
Red Bull  
Tonic Water

## BEER

Current draft local craft beers  
Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra Light

## WINE

Ghost Pines Cabernet, Napa, California  
Colome Amalaya Malbec, Central Coast, California  
Maso Canali Pinot Grigio, Italy  
Black Stallion Chardonnay, Colchagua Valley, Chile  
MacMurray Estates Pinot Noir, Central Coast, California  
Prophecy Sauvignon Blanc, Marlborough, New Zealand  
La Marca Prosecco

## CUSTOM COCKTAILS

Host pre-selects two of our 5 Church craft cocktails with personalized titles for your events.

Also includes all classic cocktails such as Margaritas, Martinis, Cosmopolitans, etc.