

5



FIVE

Church

Charlotte

THE *Jays*

HOTEL

Best Restaurant & Best Chef, Jamie Lynch

2018 By **Charlotte**

MAGAZINE

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 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 \$50 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.

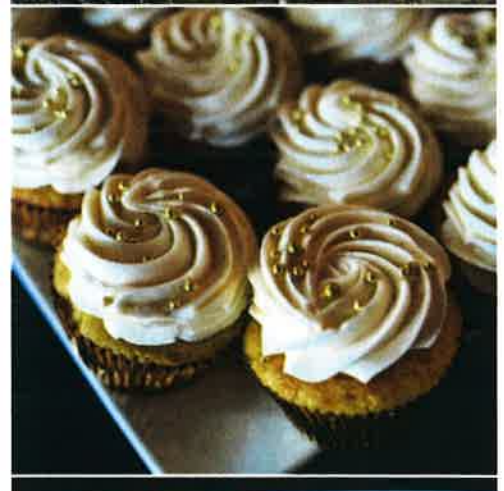
HORS D'OEUVRES

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.



GROUP DINNER MENUS

APPETIZERS

Seasonal Hummus
Roasted Chicken Flatbread
Yakitori Steak Skewers
Seared Mini Crab Cakes
Three Cheese Flatbread

FIRST COURSE

Steakhouse Salad
Roasted Beet Salad
Butternut Squash Bisque

MAIN COURSE

Prime Bistro Steak "A La Brasa"
Roasted Chicken
5Church Lamb Burger
Seasonal Vegetarian Pasta
Pan Seared Salmon
NY Strip Steak^{§†}
Filet Mignon^{§†}
Seared Sea Scallops[†]

OPTIONAL FAMILY STYLE SIDES

Crushed Yukon Potatoes (\$9)
Garlic Parmesan Broccolini(\$9)
Hand Cut French Fries (\$7)
Braised Collards (\$9)
Truffle Mac and Cheese (\$12)

DESSERT

S'mores Trifle
Chocolate Caramel Pretzel Bar
Lemon Brulee Tart
Chef's Selection Sorbet
Coconut Lime Mousse^{§*}

THE SAUCIER

Plated \$57pp | Buffet \$60pp

1 First Course
3 Main Course
2 Individual Dessert or Family Style Dessert Platters

THE SOUS CHEF

Plated \$66pp | Buffet \$70pp

2 Family Style Appetizers
2 First Course
4 Main Course
3 individual Desserts or Family Style Dessert Platters

THE CHEF DE CUISINE

Plated \$80 | Buffet \$85pp

2 Family Style Appetizers
2 First Course
4 Main Course
3 Individual Desserts or Family Style Dessert Platters

THE EXECUTIVE CHEF

Plated \$90pp | Buffet \$100pp

3 Family Style Appetizers
2 First Course
4 Main Course
2 Family-Style Sides
3 Individual Desserts or Family Style Dessert Platters

§ "The Chef de Cuisine" item

† "The Executive Chef" item

* Menu items and prices may change prior to your event

SAMPLE MENU

Chef's Tasting Menu

\$125 per guest

\$175 with wine pairings per person

Menu

Squash Salad, compressed stone fruit,
tempura greens, aioli

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

Sautéed 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

HORS D'OEUVRES

Available after 5:00pm

5CHURCH LAMB BURGER

SLIDERS

gorgonzola, arugula, red onion

12 pc platter | \$84

STEAK BURGER SLIDER

Caramelized onion, lettuce, tomato, house pickles
white American cheese, Russian dressing

12 pc platter | \$60

CRISPY FRIED CHICKEN SLIDER

Siracha aioli, lettuce, tomato, house pickles,
brioche bun

12 pieces | \$54

ARTISAN MEAT & CHEESE

chef's daily selection

12 pc platter | \$48

FRIED SHRIMP SKEWER

Tossed in chefs secret sauce

12 pieces | \$48

YAKITORI STEAK SKEWER

Sweet soy reduction, sesame seeds, green onion

12 pc platter | \$48

ROASTED CHICKEN

FLATBREAD

Confit baby heirloom tomato, roasted
garlic, herbed local ricotta

8 slices | \$14

THREE CHEESE

FLATBREAD

fontina, local mozzarella, parmesan
reggiano, arugula pistou, fine herbs

8 slices | \$12

FRUIT & RICOTTA CROSTINI

Macerated seasonal fruit, house made
ricotta, crostini

12 pc platter | \$32

BRUSCHETTA CROSTINI

Heirloom tomato, basil, EVOO, house made
ricotta, crostini

12 pc platter | \$32

MOZZARELLA & PROSCIUTTO CROSTINI

Local Siano mozzarella, prosciutto de
parma, balsamic glaze

12 pc platter | \$32

Prices are not inclusive of taxes or gratuity



HORS D'OEUVRES

Available after 5:00pm

SEARED MINI CRAB CAKES

Remoulade, chives
12 pc platter | \$42

SHRIMP & GRITS SHOOTER

Sautéed shrimp, Cajun tomato cream sauce, grits
12 pc platter | \$42

COCKTAIL SHRMP SHOOTER

Poached shrimp, house cocktail sauce
12 person bowl | \$42

SEASONAL HUMMUS

lavash, cold-press olive oil
12 person bowl | \$20

TOMATO BISQUE & PIMENTO CHEESE SANDWHICH SHOOTER

Creamy tomato bisque, pimento cheese
sandwich
12 pc platter | \$38

ASSORTED DESSERT PLATTERS

Tossed in chefs secret sauce
12 pieces | \$24



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

MINI YOGURT PARFAIT

Greek yogurt, honey, seasonal fruit, granola

SEASONAL HUMMUS

lavash, cold-press olive oil

ARTISAN MEAT & CHEESE

chef's daily selection

CHEF'S SIGNIATURE GUACAMOLE

tortilla cups

VEGETABLE CRUDITE

house made ranch

TEA SANDWHICHES

Choose one

Cucumber, BLT, Pimento Cheese

SEASONAL FRUIT PLATTER

ASSORTED COOKIES

BRUCHETTA CROSTINI

Heirloom tomato, basil, EVOO, house made ricotta

FRUIT & RICOTTA CROSTINI

Macerated seasonal fruit, house made ricotta, crostini

HERB & CHEESE FLATBREAD

mozzarella, savory herbs

ALL DAY BEVERAGES

\$11 per person all day

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

Prices are not inclusive of taxes or gratuity



PLATED LUNCH

Available 11:00am – 3:00pm

APPETIZER

Seasonal Hummus
Assorted Fruit
Crudité Platter
Bruschetta Crostini
Roasted Chicken Flatbread
Three Cheese Flatbread

MAIN COURSE

Steakhouse Salad
Roasted Beet Salad
Crispy Falafel
Dry-Aged Steak Burger*
5Church Lamb Burger*
Open Faced Dry Aged Beef Sandwich
Pan Seared Salmon*

DESSERT

Assorted Seasonal Dessert Platters

LUNCH OPTION 1

\$30pp
1 Family Style Appetizer
3 Main Course

LUNCH OPTION 2

\$40pp
1 Family Style Appetizer
4 Main Course
1 Dessert

Prices are not inclusive of taxes or gratuity



LUNCH BUFFET

Available 11:00am – 3:00pm
\$45 per person (15 or more guests)

APPETIZERS

Choose 1

Seasonal Hummus
Seasonal Fruit
Crudit  Platter
Artisan Meat & Cheese Platter

SALADS

Choose 1

Steakhouse Salad
Roasted Beet Salad
Mixed Green Salad

MAIN COURSE

Choose 3

Prime Bistro Steak “A La Brasa”*
Herb Roasted Chicken Breast
Pan Seared Salmon*
Seasonal Vegetarian Pasta
5Church Lamb Burger Sliders*
Steak Burger Sliders*

SIDE

Choose 1

Hand Cut French Fries
Seasonal Vegetable
Crushed Yukon Potatoes

DESSERT

Assorted Seasonal Dessert Platters

Prices are not inclusive of taxes or gratuity

A LA CARTE LUNCH BUFFET

Available 11:00am – 3:00pm

Priced Per Person

SALAD BAR

Mixed greens, cucumbers, radish, tomatoes, ranch, house vinaigrette

Priced per person | \$5

GRILLED CHICKEN

Charleston gold rice, wilted baby spinach, confit garlic pan sauce

Priced per person | \$15

TACO BAR

Flour tortillas, corn tortillas, shredded chicken, ground beef, sautéed vegetables, sour cream, guacamole, lettuce, tomato, onions, cheddar cheese

Priced per person | \$25

PRIME BISTRO STEAK "A LA BRASA"*

Yukon crushed potatoes, chimichurri sauce

Priced per person | \$25

PAN SEARED SALMON*

Cattle bean and potato chowder, pearl onion and drop peppers escabeche, sautéed kale

Priced per person | \$20

SHRIMP & GRITS

Cajun tomato cream sauce

Priced per person | \$15

MASHED POTATO BAR

Mashed potatoes, chives, sour cream, shredded cheese, bacon, chili, crispy shallots, gravy

Priced per person | \$25

SLIDER BAR

Fried chicken sliders, steak burger sliders, 5Church lamb burger slider

Priced per person | \$30

SEASONAL VEGETARIAN PASTA

Priced per person | \$20

SIDES

Hand-cut French fries | \$3.50 per guest

Seasonal Vegetable | \$3.50 per guest

Yukon Crushed Potatoes | \$3.50 per guest

Prices are not inclusive of taxes or gratuity

THEMED STATIONS

Available in most private spaces

FRENCH FRY BAR

House fries, waffle fries, sweet potato fries, ketchup, siracha ketchup, maple honey mustard, cinnamon butter, secret sauce

Priced per person | \$20

MASHED POTATO BAR

Mashed potatoes, chili, gravy, bacon, crispy shallots, sour cream, shredded cheese

Priced per person | \$25

MAC & CHEESE BAR

CHOOSE 3

Parmesan mac & cheese, Cajun mac & cheese, bleu mac & cheese, cheddar mac & cheese, cheeseburger mac, lobster mac & cheese (\$10 per person upcharge)

Priced per person | \$25

TACO BAR

Shredded chicken, ground beef, sautéed vegetables, flour tortillas, corn tortillas, sour cream, house salsa, house guacamole, tomato, lettuce, red onion, cheddar cheese

Priced per person | \$25

SLIDER BAR

Fried chicken slider, steak burger slider*, 5Church lamb burger slider*

Priced per person | \$30

RAW BAR*

Snow crab legs, oysters*, cocktail shrimp, cocktail sauce, mignonette, lemons

Priced per person | \$50

Prices are not inclusive of taxes or gratuity



BOXED LUNCHES

Available Monday – Friday

11:00am – 3:00pm

Pre-order maximum selection of 3

\$25 per person

Boxed Lunch Options

Includes chips

Chicken Salad Sandwich

Local greens, tomato, toasted baguette

Ham & Cheese

Local lettuce, swiss cheese, house
mustard, rye bread

Smoked Turkey

Tomato confit, walnut pesto, charred
onion aioli, white bread

Portabella Mushroom Sandwich

Marinated portabella mushroom, bleu
cheese fondue, pickled red onion, tomato
confit, argula

Mixed Greens Salad,

local lettuce, shaved radish, baby
tomatoes, cucumber, lemon vinaigrette

Prices are not inclusive of taxes or gratuity

BREAKFAST BUFFET

Available Monday – Friday 7:00am – 11:00am
Available Saturday – Sunday 7:00am – 3:00pm

OPTION 1

\$25 per person

avocado toast
smoked salmon* & bagels
yogurt parfait, fresh fruit, greek yogurt,
granola
assorted seasonal fruit

OPTION 2

\$32 per person

toast with house jam
assorted breakfast breads
yogurt parfait, fresh fruit, greek yogurt,
granola
Assorted seasonal fruit
smoked salmon* & bagels
scrambled eggs

OPTION 3

15 or more guests

\$36 per person

toast with house jam
assorted breakfast breads
mini yogurt parfait, fresh fruit, greek yogurt,
granola
scrambled eggs
crispy bacon
french toast with chai syrup

OPTION 4

15 or more guests

\$43 per person

toast with house jam
assorted breakfast breads
mini yogurt parfait, fresh fruit, greek yogurt,
granola
scrambled eggs
crispy bacon
french toast with chai syrup
shrimp & grits
Home fries

Prices are not inclusive of taxes or gratuity

BRUNCH BUFFET

Available Saturday & Sunday
For parties of 20 or more

PRIME BISTRO STEAK*

red wine jus, chives
Serves 15-20 | \$143

THREE CHEESE FLATBREAD

fontina, local mozzarella, parmesan reggiano,
arugula pistou, fine herbs Serves 4-6 | \$12

CHICKEN SALAD SLIDERS

local greens, tomato
12 pc platter | \$48

FRENCH TOAST WITH CHAI SYRUP

pear preserves, whipped butter
Serves 10-15 | \$32

CRISPY BACON

Serves 15 | \$40

SCRAMBLED EGGS

Serves 6-8 | \$24

ASSORTED FRUIT PLATTER

Serves 10-15 | \$30

MIXED GREENS SALAD

Mixed greens, shaved radish, baby
tomatoes, cucumber, ranch, house
vinaigrette
Serves 20 | \$40

5CHURCH LAMB SLIDERS*

gorgonzola, arugula, red onion
marmalade
12 pc platter/ \$84

SEASONAL HUMMUS

lavash, cold pressed olive oil
Serves 10-15 | \$20

SHRIMP & GRITS

Tomato, sausage gravy
Serves 10 | \$90

HOME FRIES

Serves 4-6 | \$16

GRITS

Serves 10-15 | \$40

* Menu items and prices may change prior to your event



BRUNCH BUFFET

For parties of 20 or more

STEAK BURGER SLIDERS*

Caramelized onions, lettuce, tomato, white American cheese, Russian dressing
12 pc platter | \$60

FRIED CHICKEN SLIDERS

Crispy fried chicken, siracha aioli, lettuce, tomato, house pickles
12 pc platter | \$54

TEA SANDWICHES

CHOOSE 1
Cucumber, pimento cheese, BLT
12 pc platter | \$30

FRIED CHICKEN & WAFFLES

Serves 20 | \$60

ASSORTED SEASONAL DESSERT PLATTERS

12 PC PLATTER | \$24

BRUNCH BEVERAGE PACKAGE

2 hours | \$30 per guest
Mimosas, sangrias, bloody mary's,
coffee, tea, soft drinks

* Menu items and prices may change prior to your event



BRUNCH PARTY

\$50 per guest
For parties of 10-25 guests

APPETIZERS

Seasonal Bread & Pastry Basket

MAIN COURSE

(select five)

5Church Lamb Burger*

French Toast

Queen's Breakfast

Crab Cakes & Poached Eggs

Shrimp & Anson Mills Grits

Chicken Salad Sandwich

BEVERAGES

(unlimited for 2 hours)

Bloody Mary

Sangria

Mimosa

5Church Signature Coffee

Teas

Soft Drinks

OPTIONAL DESSERT

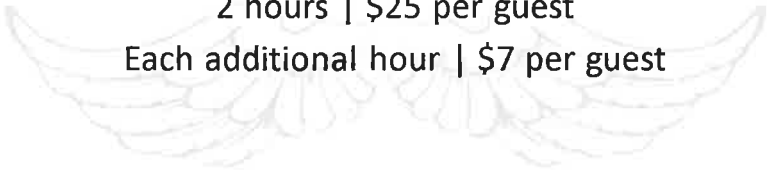
(add \$2 per guest)

Chef's Assorted Dessert Platter

* Menu items and prices may change prior to your event

BEVERAGE PACKAGE 1

2 hours | \$25 per guest
Each additional hour | \$7 per guest



BEER

Budweiser
Bud Light
Michelob Ultra
OMB Hornets Nest
Bold Rock Cider

WINE

Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Ca'donini Pinot Grigio
Presitge Rose

ADD-ONS

Champagne Toast – Don Simon (Additional \$3 per guest)
Add local draft craft beers (Additional \$5 per guest)

BEVERAGE PACKAGE 2

Open bar for 2 hours | \$31 per guest

Each additional hour | \$10 per guest

LIQUOR

New Amsterdam Vodka

Tanqueray Gin

Lunazul Tequila

Don Q Rum

Evan Williams Whiskey

MIXERS

Orange, grapefruit, cranberry, pineapple juices

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

Tonic Water

BEER

Budweiser

Bud Light

Michelob Ultra

OMB Hornets Nest

Bold Rock Cider

WINE

Saint Hilaire Pinot Noir

Gran Passione Merlot

Novellum Chardonnay

Ca'donini Pinot Grigio

Presitge Rose

Black Stallion Sauvignon Blanc

Tortoise Creek Zinfandel

ADD-ONS

Champagne Toast – Don Simon (Additional \$3 per guest)

Add local draft craft beers (Additional \$5 per guest)

SAMPLE MENU

BEVERAGE PACKAGE 3

Open bar for 2 hours | \$40 per guest

Each additional hour | \$15 per guest

LIQUOR

Tito's Vodka
Hendricks Gin
Patron Silver Tequila
Bacardi Rum
Makers Mark 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
Michelob Ultra
OMB Hornets Nest
Bold Rock Cider

WINE

Ghost Pines Cabernet, Napa, California
Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Ca'donini Pinot Grigio
Presitge Rose
Black Stallion Sauvignon Blanc
Tortoise Creek Zinfandel

ADD-ONS

Champagne Toast – Don Simon
(Additional \$3 per guest)

Add local draft craft beers
(Additional \$5 per guest)

CUSTOM COCKTAILS

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

The New-Fashioned
Bourbon, amaretto,
maraschino cherries, orange
slice, rimmed with mixed nuts

Ready Orgeat
Absolute, vodka, strawberry,
mint, lemon, orgeat

Viper
Silver tequila, orange liqueur,
lime juice, cucumber water,
cayenne pepper

Verde
Plymouth gin, cilantro, serrano,
lime

The Islander
White rum, pineapple, orgeat,
coconut milk, triple sec, dark
rum floater