BEST RESTAURANT & BEST CHEF, JAMIE LYNCH
2018 BY CHARLOTTE MAGAZINE
WELCOME TO
SPECIAL EVENTS &
PRIVATE DINING

From intimate dinners to extravagant galas and parties, our experienced staff at 5Church Charlotte can create a truly memorable event for you and your guests.

Enjoy your event against the unique backdrop of cutting-edge interior design from Reaching Quiet Studios, unlike anything else in Charlotte.

Award-winning Executive Chef and Partner Jamie Lynch, seamlessly combines traditional and modern cuisine with seasonal, fresh, and local ingredients.

5Church Charlotte
704.919.1322
sales@5ChurchCharlotte.com
**LUNCH**
Whether you’re looking to entertain clients for a speedy business lunch or holding a fully courséd luncheon, our culinary team can design the perfect menu to suit your needs.

**DINNER**
Starting at $57 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
Morel Mushroom Flatbread

FIRST COURSE
Steakhouse Salad
Marinated Local Beets

MAIN COURSE
Prime Bistro Steak “A La Brasa”
Curry Roasted Chicken
Pan Seared Salmon
5Church Lamb Burger
Seasonal Vegetarian Pasta
NY Strip Steak $
Filet Mignon $
Seared Sea Scallops $

OPTIONAL FAMILY STYLE SIDES
Crushed Yukon Potatoes ($9)
Garlic Parmesan Broccoli ($9)
Hand Cut French Fries ($7)
Southern Street Corn ($9)
Truffle Mac and Cheese ($12)

DESSERT
S’mores Trifle
Chocolate Caramel Pretzel Bar
Lemon Brûlée Tart
Chef’s Selection Sorbet
Tiramisu

THE SAUCIER
Plated $62pp | Buffet $67pp
1 First Course
3 Main Course
2 Individual Dessert or Family Style Dessert Platters

THE SOUS CHEF
Plated $69pp | Buffet $74pp
2 Family Style Appetizers
2 First Course
4 Main Course
3 individual Desserts or Family Style Dessert Platters

THE CHEF DE CUISINE
$ ”The Chef de Cuisine” item
Plated $84 | Buffet $89pp
2 Family Style Appetizers
2 First Course
4 Main Course
3 Individual Desserts or Family Style Dessert Platters

THE EXECUTIVE CHEF
$ ”The Executive Chef” item
Plated $96pp | Buffet $104pp
3 Family Style Appetizers
2 First Course
4 Main Course
2 Family-Style Sides
3 Individual Desserts or Family Style Dessert Platters

* Menu items and prices may change prior to your event
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

**Sauteed Skate**, root vegetables, parissienne, 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*

- This option is only available certain days of the week. Please ask for availability.
- Executive Chef Jamie Lynch does offer a customized tasting menu where he will describe each course to the guests and come out at the end for questions and photos. This option does require an appearance fee depending on availability.
HORS D’OEUVRES
Available after 5:00pm

5CHURCH LAMB 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

MOREL MUSHROOM FLATBREAD
Basil and roasted garlic mascarpone, green pea pistou, pickled ramps, smoked goat cheese
8 slices | $14

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 made cocktail sauce
12 person bowl | $42

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

TOMATO BISQUE & PIMENTO CHEESE SANDWICH SHOOTER
Creamy tomato bisque, pimento cheese sandwich
12 pc platter | $38

ASSORTED DESSERT PLATTERS
12 pc platter | $24

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
Morel Mushroom Flatbread

MAIN COURSE
Steakhouse Salad
Local Marinated Beets
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
Assorted Dessert Platters

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
Crudité Platter
Artisan Meat & Cheese Platter

SALADS
Choose 1
Steakhouse Salad
Marinated Local Beets
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

SIDES
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, house 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

SLIDER BAR
Fried chicken sliders, steak burger sliders, 5Church lamb burger slider
Priced per person | $30

MASHED POTATO BAR
Mashed potatoes, chives, sour cream, shredded cheese, bacon, chili, crispy shallots, gravy
Priced per person | $25

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
ACTION STATIONS
Only Available for Partial or Full Buyouts
Includes Chef
(Executive Chef Jamie Lynch available for additional fee)

MAPLE MUSTARD RUB PORK LOIN
Brioche rolls, maple mustard glaze
Priced per person| $30

ROASTED NY STRIP
Red wine jus, horseradish cream sauce
Priced per person| $35

ROASTED TENDERLOIN
Red wine jus, horseradish cream sauce
Priced per person| $40

BBQ BRISKET
Smoked brisket, house BBQ, coleslaw, biscuits
Priced per person| $35

ROSEMARY ROASTED LAMB LEG
Mint jelly, lamb jus
Priced per person| $35

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
BRUNCH BUFFET
Available Saturday & Sunday
For parties of 20 or more

PRIME BISTRO STEAK
red wine jus, chives
Serves 15-20 | $143

MOREL MUSHROOM FLATBREAD
Basil and roasted garlic mascarpone, green pea pistou, pickled ramps, smoked goat cheese
Serves 4-6 | $14

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

<table>
<thead>
<tr>
<th>STEAK BURGER SLIDERS</th>
<th>BRUNCH BEVERAGE PACKAGE</th>
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<tbody>
<tr>
<td>Caramelized onions, lettuce, tomato, white American cheese, Russian dressing</td>
<td>2 hours</td>
</tr>
<tr>
<td>12 pc platter</td>
<td>Mimosas, sangrias, bloody mary’s, coffee, tea, soft drinks</td>
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<tr>
<td>$60</td>
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<table>
<thead>
<tr>
<th>FRIED CHICKEN SLIDERS</th>
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<tbody>
<tr>
<td>Crispy fried chicken, siracha aioli, lettuce, tomato, house pickles</td>
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<tr>
<td>12 pc platter</td>
<td>$54</td>
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<table>
<thead>
<tr>
<th>TEA SANDWICHES</th>
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<tbody>
<tr>
<td>CHOOSE 1</td>
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<tr>
<td>Cucumber, pimento cheese, BLT</td>
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<tr>
<td>12 pc platter</td>
<td>$30</td>
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</tbody>
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<table>
<thead>
<tr>
<th>FRIED CHICKEN &amp; WAFFLES</th>
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<tbody>
<tr>
<td>Serves 20</td>
<td>$60</td>
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<tr>
<th>ASSORTED SEASONAL DESSERT PLATTERS</th>
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<tbody>
<tr>
<td>12 PC PLATTER</td>
<td>$24</td>
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* 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
Open Faced Steak 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
Whispering Angel Rose

ADD-ONS
Champagne Toast – Bel Posto (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
Whispering Angel Rose
Black Stallion Sauvignon Blanc
Tortoise Creek Zinfandel

ADD-ONS
Champagne Toast – Bel Posto (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
Budweiser
Bud Light
Michelob Ultra
OMB Hornets Nest
Bold Rock Cider

WINE
Ghost Pines Cabernet
Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Hartford Court Chardonnay
Ca’donini Pinot Grigio
Whispering Angel Rose
Black Stallion Sauvignon Blanc
Tortoise Creek Zinfandel

ADD-ONS
Champagne Toast – Bel Posto
(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 run, pineapple,
orgeat, coconut milk, triple
sec, dark rum floater