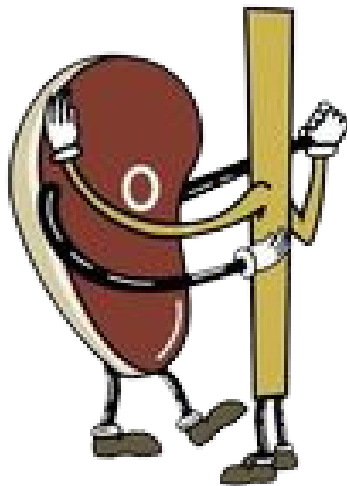


NATIVE
FINE
DINER

EVENTS, CATERING, + BOXED LUNCH PACKET



NATIVE FINE DINER

WELCOME

ABOUT NATIVE FINE DINER

This must be the place!

Native Fine Diner highlights the best local and regional ingredients from Eastern North Carolina through a modern twist on the classic American diner. Our seasonally changing menu is eclectic and unique, offering something for everyone. The atmosphere is pure retro cool, with decor that seriously throws it back in the best way. At Native Fine Diner we believe that food is more than just sustenance—it's a way to connect with our community.

ABOUT EVENTS, CATERING, AND BOXED LUNCH MENUS

Your Event, Our Cuisine

At Native Fine Diner, we provide a unique catering experience that showcases the rich diversity of Southeastern cuisine. Our food is made with locally sourced ingredients and traditional cooking methods, providing a familiar menu full of sights, tastes, and smells that delight at every turn.

Let us cater your next meeting or event and impress your guests with our modern takes on diner classics. Contact us and schedule your event today.

NATIVE FINE DINER

General Information

FOOD, BEVERAGE, + WINE

Food and Beverage is to be supplied by the restaurant. We have an incredible selection of wines by our in house sommelier as well as an on site pastry chef who can make anything from petite fours to custom cakes for your celebration.

AUDIO VISUAL EQUIPMENT (AV)

Native has relationships with third party vendors including equipment, technical assistance, sound systems, lighting systems, video production, and more. Considering the size of our private room and function of most events, our guests only need access to our in house audio and visual equipment which is included with our room rental fees for our private dining room. These AV items include HDMI cable, 55" flat screen Samsung Smart Frame TV, and an individual speaker system in the private room.

LINENS

Native Fine Diner can provide linens for our in house or outside catered events in white or black. Floor length linen can be provided as well as custom color orders. Additional linen fees will apply. A variety of napkin colors are also available at an additional cost per napkin.

Our in house napkins are paper.

FUNCTION SPACES

We have a single private room available for groups on site at the diner. This room seats up to 34 comfortably - less if a spread or event bar is added. This room functions as part of our main dining room when not rented for private events. Guests may also choose to rent the entire space as a restaurant buyout which seats 95 or 120 seated/standing combo.

ENTERTAINMENT AND DECOR

We are happy to enhance the aesthetics of your event with flowers, music, or specialty items from outside vendors. We have a wide range of recommended vendors for each of these services. All deliveries must be coordinated through our events coordinator.

The restaurant does not allow anything affixed to the walls, floors, windows, or ceiling. Open flames, confetti, and glitter are also not permitted.

A mandatory cleaning fee of \$250-\$500 will apply.

NATIVE FINE DINER

General Information Continued . . .

SECURITY

Native Fine Diner will not assume responsibility for damage or loss of any merchandise or articles brought into the restaurant or for any item left unattended. We do not have a private parking lot and recommend leaving cars locked and any valuables should be left at home or on your person.

DAMAGE

As a guest of Native Fine Diner, you are responsible for any damages done to the premises during the period of time your guests, employees, independent contractors, or other agents are under your control or any independent contractor hired by you. We require outside contractors to have insurance and will ask for this in the event of a loss. All vendors are required to check in with restaurant management upon arrival.

SPREADS AND RECEPTION PACKAGES

A minimum of 75 people are required for spreads that include a chef on an action station. Spreads in general require a minimum of 20 people. Any fewer, and our event coordinator will suggest ordering an assortment of starters and shares from our menu. There are no additional fees associated with spreads within the restaurant outside of the cost of food.

OFF SITE CATERING

Offsite catering is available. Ask your event coordinator for details on pricing for mileage outside of the restaurant. Additional set up and production fees are included on offsite catered spreads and are as follows:

over 100 (please discuss with your event coordinator)

100-75 - \$150

74-51 - \$200

under 50 - \$300

BOXED BREAKFASTS + LUNCHES

Our boxed lunches and breakfasts are a great option for business meetings to tailgates.

These can be arranged for office delivery or pickup.

Ask your event coordinator about our monthly subscription discounts.

NATIVE FINE DINER

Additional Services + Associated Fees

CHEFS AND CARVERS

Additional Chefs may be required for spread stations or larger group events. These are charged at \$100 an hour plus additional service charge and tax. Your event coordinator will let you know if this is needed based on your selections.

EVENT AND RENTAL HOURS

Offsite events, room rental, and restaurant buyouts are based on 3 hours of service with access to the rented space 1 hour ahead of time for set up, making the total rental time 4 hours. An additional \$250 service charge will be added for each additional hour of service for off site events, and an additional \$100 per hour will be added to events in the restaurant. If another party will be using the space after your booked event, we will let you know and kindly make you aware as you reach the end of your rental period.

COAT CHECK ATTENDANT

Coat check attendants are available for your event at \$125 each.
Native does not provide coat racks for offsite events.

LABOR FEE AND GRATUITY

20% Gratuity for our event team is included in any function over 6 guests.
Labor Fees may also be included for larger functions of 50+ guests.
The booking guest will be notified in advance of these fees.

TAX

7% tax will be included.

SPLIT CHECKS

Individual split checks will not be done for groups over 12.
We will separate alcohol and food into 2 checks.

MENU CHANGES

Any food changes with less than 72 hours notice could result in a \$250+ fee. Our chefs prepare for menus well in advance of the event starting with placing food orders and last minute changes could result in additional costs.

**NATIVE
FINE
DINER**

Breakfast + Brunch Spreads



THE CLASSIC START – \$12 PP

Fresh Fruit + Berries
Assorted Morning Pastries
Lil' Cheddar Biscuits with Fruit Preserves

THE DINER'S CHOICE – \$16 PP

Fresh Fruit + Berries
Assorted Morning Pastries
Lil' Cheddar Biscuits with preserves
Fluffy Scrambled Eggs with Chives
Hickory Smoked Bacon or Country Sausage
Breakfast Potatoes

THE HEARTY MORNING – \$22 PP

Fresh Fruit + Berries
Assorted Morning Pastries
Lil' Cheddar Biscuits with Ham
Fluffy Scrambled Eggs with Chives
Hickory Smoked Bacon and Country Sausage
Breakfast Potatoes

THE SUNRISE SPECIAL – \$28 PP

Fresh Fruit + Berries
Assorted Morning Pastries
Lil' Cheddar Biscuits with Ham
Fluffy Scrambled Eggs with Chives
Hickory Smoked Bacon and Country Sausage
Breakfast Potatoes
Chicken & Waffles
Deviled Eggs

THE ULTIMATE BREAKFAST – \$38 PP

Fresh Fruit + Berries
Assorted Morning Pastries
Lil' Cheddar Biscuits with Ham
Fluffy Scrambled Eggs with Chives
Hickory Smoked Bacon and Country Sausage
Breakfast Potatoes
Chicken & Waffles
Deviled Eggs



NATIVE FINE DINER

Breakfast + Brunch Add-Ons

BEVERAGES

- Apple, Orange, and Cranberry Juices \$2 each
- Freshly Brewed Coffee - Regular (Decaf by Request) \$48/gallon
- Hot Tea \$48/gallon
- Iced Tea \$48/gallon
- Lemonade \$38/gallon
- Sparkling Water - Topo Chico \$4 each
- Mimosa Bar (pineapple, orange, cranberry, fresh fruit, 2 bottles of Cava) \$85
- Bloody Mary Bar (2 quarts house bloody, olives, celery, hot sauce, worcestershire sauce, celery salt) \$110

SAVORY

- Omelet Station + Eggs to Order with Chef attendant (\$100 fee) \$15pp
- Lil' Cheddar Biscuits with assorted Fruit Preserves \$30/2 dozen
- Lil' Cheddar Ham Biscuit \$36/2 dozen
- Bagel with Cream Cheese \$28/dozen
- Charcuterie Board \$85 (feeds 12-15)
- Cereal Snack Mix - Bar Snack \$32/Quart

SWEET

- Fried Dough - cinnamon sugar + espresso caramel \$28/2 dozen
- Oatmeal Bar - brown sugar, dried fruit, maple syrup, butter, cereal \$6pp
- Danish/Pastries - \$38/dozen
- Assorted Muffins - \$48/dozen
- Vanilla Greek Yogurt \$3 ea.
- Parfait \$8 ea.
- Assorted Cereals with milk \$3 ea.
- Freshly Baked Cookies or Brownies \$24/dozen



NATIVE FINE DINER

"Brown Bag" Lunches

BOXED LUNCHES

Choice of Sourdough, Whole Grain, Marble Rye, or Flour Tortilla

Includes: Kettle Chips + Cookie

Standard Sandwiches

half sando \$12 whole sando \$18

Roasted Turkey jedd's lettuce, cucumber, swiss cheese, chipotle ranch

Baked Ham jedd's lettuce, tomato, cheddar cheese, honey dijonaise

Chicken or Tuna Salad (BLT) jedd's lettuce, tomato, smoked bacon, duke's mayo

Vegan Vegetable Wrap tomatoes, cucumbers, carrots, red onion, hummus, flour tortilla

Specialty Sandwiches

half sando \$16 whole sando \$24

House Pastrami swiss cheese, sauer-radish, catalina aioli

Deli Club shaved ham + turkey, American cheese, jedd's lettuce, tomato, red onion, duke's, oil & vinegar

Mediterranean Turkey marinated whipped feta, jedd's lettuce, red pepper duke's

BUNCHED LUNCHES - \$195

12 Standard Sandwiches cut in half + trayed.

Includes: 12 Kettle Chips + 12 Cookies

DELI PLATTERS \$180

Includes:

12 Kettle Chips + 12 Cookies

Sliced Deli Ham + Turkey
(2 ½ lbs each)

Chicken Salad (2 quarts)

Assorted Cheese Slices

Lettuce, Tomato, Dill

Pickles (half pan)

Assorted

Bread (36 slices), and

Condiment Packets

(mayo, mustard, ketchup)

PICNIC LUNCH \$210

Includes:

12 Kettle Chips + 12 Cookies

Hamburgers, Hotdogs
+ Buns

Assorted Cheeses, Lettuce,

Tomato, Dill Pickles and

Condiment Packets

(mayo, mustard, ketchup)

PICNIC LUNCH UPGRADES

Grilled Chicken or
Vegetable Burgers -
\$6.00 per substitution

Garden Salad, Potato Salad,
Pasta Salad -
\$2.00 per selection

SIDE ADD-ONS

Pasta Salad \$16/quart

Broccoli Salad \$18/quart

Seasonal Salad (half pan) \$34

Chopped Wedge Salad (half pan) \$36

Coleslaw \$16/quart

Fruit Salad \$18/quart

Spaetzel Mac \$24/quart

NATIVE
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Tailgate Special

PIG PICKIN' \$245

**Includes Carolina Kettle Chips (12)
Hand Pulled NC BBQ Pork (full pan)
Buns (12), Slaw (2 quarts)
Our EastWest BBQ Sauce (1 quart)**

Fruit Cobbler - additional \$4.00 per person



NATIVE FINE DINER

Dinner Spreads

FEEDS 12 GUESTS

STARTERS + SNACKS

* 1 dozen raw oysters	(gf) \$36
18 sticky wings	\$54
disco fries	\$54
pickled things	(v,vg) \$30
pimento cheese ball + fried saltines	(gf,v) \$28
crudite' + beer cheese fondu	(v) \$28
lil' pork smokies	\$46

CLASSIC DINER ENTREES

chicken + pastry	\$98
east + west bbq baked chicken	(gf) \$74
east + west pulled pork bbq	(gf) \$76
braised short rib	(gf) \$120
classic diner meatloaf	\$98
vegan meatloaf	(v,vg) \$86
chickpea + vegetable curry	(gf, v, vg) \$74

◆ COLD SIDES ◆

1/2 pan portion

coleslaw	(gf, v) \$30
pasta salad	(v) \$42
chopped wedge	(gf) \$36
seasonal salad	(gf, v) \$40
broccoli salad	(gf) \$36
watergate salad	(v) \$28

◆ DESSERTS ◆

seasonal cobbler	(v) \$58
banana pudding	(v) \$46
chocolate chess pie	(v) \$58
seasonal sorbet	(gf,v) \$58

◆ HOT SIDES ◆

1/2 pan portion

spaetzle mac and cheese	(v) \$56
collard greens	(gf, v) \$52
butter beans + onions	(gf, v) \$48
potato gratin	(v) \$56
corn pudding	(v) \$48

◆ BEVERAGES ◆

freshly brewed coffee	\$25
freshly brewed iced tea	\$15
Boylan's bottled soda	\$3/ea.

NATIVE
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DINER
Social Menu

EACH DISPLAY FEEDS 12 GUESTS

\$60.00 EA.

fruit tray (v, vg, gf)
butterbean hummus + garlic oil pita (v)

\$85.00 EA.

figs in a blanket with poppy seed sugar (v) (24 pieces)
devilled egg spread with saltines and pickles (v) (30 pieces)
bacon cheddar grit fritters with roasted pepper aioli (24 pieces)
strawberry balsamic bruschetta (v) (24 pieces)
pimento cheese ball bites (v) (gf) (24 pieces)
assorted tea sandwiches (v) (24 pieces)
caprese skewers (24 pieces)
anitpasta skewers (24 pieces)
loaded potato skins (24 pieces)



\$110.00 EA.

charcuterie + fromage board with bread, fruit jam, mustard, pickles, olives, nuts
chicken meatballs with Fresno buffalo + buttermilk dip (24 pieces)
stewed meatballs with jelly-mustard sauce (24 pieces)
grilled mushroom, pepper and onion skewer (24 pieces)
chicken + waffle bites with hot honey (24 pieces)
julep biscuit sliders ham, cheddar, mustard + seasonal preserves (24 pieces)
bacon wrapped diver scallops with scampi butter + herbs (24 pieces)
julep rub wings with Alabama white sauce (gf) (24 pieces)
shrimp salad in phyllo shells (24 pieces)
bunless cheeseburger bites (gf) (24 pieces)
grilled pepper, onion, + mushroom skewer (gf) (24 pieces)

- add marinated shrimp + \$10
- add marinated chicken + \$10
- add marinated steak + \$30

NATIVE FINE DINER

Private Bar Rental

Bartender Fee is \$100/bartender and \$150 for bar rental.

Host and Cash bars are charged on consumption and are subject to 7% tax and 20% service charge.

Native requires a second bartender and bar rental at 75+ guests.

CUSTOM SIGNATURE COCKTAILS AVAILABLE

Work with our team to create a cocktail
crafted for you and your guests.

HOUSE

Vodka: Tito's
Gin: Bombay
Rum: Bacoo
Tequila: Corazon Blanco
Whiskey: Rittenhouse Rye
Bourbon: Buffalo Trace
Scotch: Monkey Shoulder

PREMIUM

Vodka: Grey Goose
Gin: Uncle Vals
Rum: Plantation
Tequila: Espalón
Whiskey: Russells 6 yr.
Bourbon: Eagle Rare
Scotch: Macallan

APPX. PRICE PER DRINK

House Brands Cocktail: \$14
Call Brands Cocktail: \$16
Premium Brands Cocktail: \$20
Domestic Beer: \$6
Craft Beer: \$8
House Glass Wine: \$12-\$18
Soft Drink: \$3
Sparkling Mineral Water: \$4

APPX. HOUSE WINE BY THE BOTTLE

Prosecco (on tap): \$6.5/glass
Pinot Grigio: \$36-\$56
Sauvignon Blanc: \$36-\$56
Chardonnay: \$36-\$56
Reisling: \$36-\$56
Rose: \$36-\$56
Pinot Noir: \$36-\$56
Cabernet Sauvignon: \$36-\$56
Priorat: \$36-\$56

**PLEASE LET YOUR EVENT COORDINATOR KNOW IF YOU WOULD LIKE ADDITIONAL BEER,
WINE OR TOP SHELF LIQUOR OPTIONS - WE HAVE A GREAT SELECTION!**