

Plated Full Breakfast Selections

CAROLINA

Fresh Florida Orange Juice
Scrambled Eggs with Fine Herbs
Smoked Bacon
Turkey Link Sausage or Seasoned Sausage Patties
Breakfast Potatoes with Sautéed Onions and Peppers
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$12.95 per person

CHARLOTTE

Fresh Florida Orange Juice
Handmade Crepes with Maple Strawberries
Smoked Bacon
Turkey Link Sausage or Corned Beef Hash
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$12.95 per person

MECKLENBURG

Fresh Florida Orange Juice
French Toast with Warm Maple Syrup
Smoked Bacon
Turkey Link Sausage or Country Ham
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$12.95 per person

***** A \$75.00 surcharge will apply for groups smaller than 15 people *****
A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements

Continental Buffet Breakfast Selections

HARRIS

Fresh Florida Orange Juice
Sliced Seasonal Melons and Berries
Quiche with Spinach, Mushrooms and Low Fat Mozzarella Cheese
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter, Apple Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$14.95 per person

DUKE

Fresh Florida Orange Juice
Fresh Seasonal Fruit Salad
Fresh Baked Biscuits with Homemade Sausage Gravy
Smoked Bacon
Hash Brown Potato Casserole
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$16.95 per person

BILTMORE

Fresh Florida Orange Juice
Sliced Seasonal Melons and Berries
Freshly Baked Muffins and Danish
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$11.95 per person

Based on 45 minutes of service

**** A \$75.00 surcharge will apply for groups smaller than 15 people ****

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

TRIAD

Fresh Florida Orange Juice and Grapefruit Juice
Sliced Seasonal Melons and Berries
Assorted Individual Cereals with Whole, Skim and 2% Milk
Freshly Baked Muffins and Danish
Hash Brown Potato Casserole
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$13.95 per person

PIEDMONT

Fresh Florida Orange Juice and Cranberry Juice
Low-Fat Vanilla Yogurt with Assorted Fresh Berries
Fruit Granola with Skim and 2% Milk
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$12.95 per person

APPALACHIAN

Fresh Florida Orange Juice and Grapefruit Juice
Breakfast Enchiladas with Eggs and Pepper Jack Cheese
Smoked Bacon
Turkey Link Sausage or Chorizo Sausage
Jalapeno Corn Muffins
Skim and 2% Milk
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$15.95 per person

Based on 45 minutes of service

***** A \$75.00 surcharge will apply for groups smaller than 15 people *****

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

Additional Considerations for Continental

Buffet Breakfast

Country Breakfast Sausage and Cheddar Cheese on Toasted Bread
\$3.95 per person

Individual Quiches with Smoked Bacon, Spinach and Cheddar Cheese
\$3.95 per person

Scrambled Eggs, Canadian Bacon and Cheddar Cheese on an English Muffin
\$3.95 per person

Country Sausage and Egg Sandwich on a Flaky Croissant
\$3.95 per person

Smoked Bacon and Egg Sandwich on an English Muffin
\$3.95 per person

Southwestern Style Breakfast Burrito
\$3.95 per person

Bacon, Egg and Cheddar Stuffed Crepe
\$3.95 per person

Spinach, Egg, Mushroom and Swiss Cheese Stuffed Crepe
\$3.95 per person

- Or -

Select a Breakfast Sandwich and Pair it with Fresh Gourmet Select Coffee
and Chilled Fruit Juice (limited quantities apply per person, any refresh is additional)
\$8.95 per person

*Twenty-one percent Service Charge and Applicable State Sales Tax
Will be added to all Food and Beverage Arrangements*

Full Breakfast Buffet Selections

THE AYRSLEY

Fresh Florida Orange Juice and Apple Juice
Sliced Seasonal Melons and Berries
Fresh Scrambled Eggs and Fresh Chives
Smoked Bacon
Turkey Link Sausage
Baby Red New Potatoes with Sautéed Onions and Peppers
Stone Ground Carolina Grits
Freshly Baked Breakfast Pastries and Muffins
Cream Sweet Butter and Fruit Preserves
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$16.95 per person

THE WESTMINSTER

Fresh Florida Orange Juice and Apple Juice
Sliced Seasonal Melons and Fresh Berries
Hash Brown Potato Casserole
Turkey Link Sausage
Pork Patty Sausage
Freshly Baked Breakfast Pastries, Croissants and Muffins
Cream Sweet Butter and Fruit Preserves
Stone Ground Carolina Grits
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$16.95 per person

Based on 45 minutes of service

*** *A \$75.00 surcharge will apply for groups smaller than 15 people* ***

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

THE CAMBRIDGE

Fresh Florida Orange Juice and Apple Juice
Sliced Seasonal Melons and Fresh Berries
Chicken and Waffles with Warm Maple Syrup
Fresh Baked Fruit Turnovers
Stone Ground Carolina Grits
Smoked Bacon and Turkey Link Sausage
Breakfast Potatoes with Sautéed Onions and Peppers
Featuring Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$18.95 per person

THE CAMBRIDGE GRAND

Fresh Florida Orange Juice and Apple Juice
Sliced Seasonal Melons and Berries

Hand Made Crepes
(Choice of two)
Bacon, Fresh Scrambled Egg and Cheddar
Fresh Scrambled Egg, Peppers, Onion and Ham
Fresh Scrambled Egg with Cheddar and Jalapeno
Breakfast Sausage with Pepper Jack
Strawberries and Maple Syrup
Bananas and Chocolate
Raspberries and Vanilla Cream

Smoked Bacon and Turkey Link Sausage
Freshly Baked Breakfast Pastries and Muffins
Sweet Cream Butter and Fruit Preserves
Hash Brown Potato Casserole
Gourmet Select Regular and Decaffeinated Coffee
Herbal Tea Selection
\$18.95 per person

Based on 45 minutes of service

*** A \$75.00 surcharge will apply for groups smaller than 15 people ***
A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements

Meeting Break Selections

HEALTHY SNACK ATTACK

Assorted Chilled Fruit Yogurts and Juices
Display of Fresh Vegetables Served with Homemade Hummus and Pita Toast Points
Fresh Seasonal Fruit
Herbal Ice Tea
\$9.95 per Person

SWEET TREAT

A Mixed Selection of Chocolate Chip,
Oatmeal Raisin and Peanut Butter Cookies
Homemade Chocolate Chip Rice Crispy Treats
Fudge Brownies
Gourmet Select Regular & Decaffeinated Coffee
\$7.95 per Person

GAME DAY

Italian Sausage Sliders with Sauerkraut, Peppers and Onions
– OR –
Cheeseburger Sliders with Caramelized Onions and Dill Pickle Slices
Hot and Fresh Jumbo Pretzels with Yellow and Spicy Brown Mustards
Warm Tri-Color Tortilla Chips with Spinach Artichoke Dip
\$8.95 per Person

MID MEAL

Sliced Pepperoni, Salami and Provolone
Freshly Prepared Hummus with Warm Pita Chips
Fresh Brewed Ice Tea and Lemonade
\$9.95 per Person

CHEESE AND CRACKERS

Assorted Artisan Cheeses and Grain Crackers
Garnished with Hot Peppers and Fresh Fruit
Fresh Brewed Ice Tea and Lemonade
\$9.95 per Person

***** A \$75.00 surcharge will apply for groups smaller than 15 people *****

A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements

Break Selections

BEVERAGES

Gourmet Select Coffee	\$35.00 per Gallon
Iced Tea and Lemonade	\$35.00 per Gallon
Assorted Fresh Fruit Juices	\$38.00 per Gallon
Assorted Soft Drinks	\$ 3.00 per Bottle
Bottled Mineral Water	\$ 3.00 per Bottle
Bottled Drinking Water	\$ 3.00 per Bottle

PASTRIES

Assorted Fresh Muffins and Danish	\$20.00 per Dozen
Assorted Bagels and Cream Cheeses	\$18.00 per Dozen
Fresh Warm Iced Cinnamon Rolls	\$21.00 per Dozen
Fresh Baked Cookies	\$20.00 per Dozen
Fresh Baked Chocolate Brownies	\$20.00 per Dozen
Assorted Homemade Rice Crispy Treats	\$20.00 per Dozen

OTHER OFFERINGS

Granola Bars	\$15.00 per Dozen
Jumbo Soft Pretzels with Mustard	\$16.00 per Dozen
Candy Bars	\$18.00 per Dozen
Mixed Nuts	\$18.00 per Bowl
Dry Snacks (Pretzels or Chips or Trail Mix)	\$14.00 per Bowl
Homemade Spicy Chex Snack Mix	\$16.00 per Bowl
Homemade Cinnamon and Brown Sugar Chex	\$16.00 per Bowl

*A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements*

Lunch / Dinner Buffet Selections

CAROLINA BARBEQUE

Salads

(Choice of Two)
Southern Potato Salad
Creamy Cole Slaw
Garden Salad
Garden Pasta Salad

Entrée's

(Choice of Two)
Open Flame BBQ Chicken Breast
Pulled Pork BBQ
BBQ Beef Brisket
Grilled Italian Sausage and Peppers

Accompanied with Warm Sandwich Rolls

Sides

(Choice of Two)
Carolina Baked Beans
Southern Style Macaroni and Cheese
Corn on the Cob
Southern Style Green Beans

Dessert

Sweet Potato Pie and Black Berry Cobbler

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$25.95 per person

TASTE OF ITALY

Salads

Mixed Greens Salad
with Garlic Parmesan Vinaigrette

Mozzarella Salad with Fresh Tomatoes
and Basil in Virgin Olive Oil

Pastas

(Choice of Two)
Cheese Tortellini
Penne
Garden Rotini
Vermicelli

Sauces

(Choice of Two)
Sweet and Meaty Marinara
Vodka Cream
Alfredo Pesto
Chicken Alfredo
Garlic Broccoli and Oil
Vegetable Primavera
Creamy Carbonara

Fresh Baked Garlic Bread

Dessert

Cannoli's and Tiramisu

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$22.95 per person

Based on 45 minutes of service

**** A \$75.00 surcharge will apply for groups smaller than 20 people ****

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

Lunch / Dinner Buffet Selections

SOUTH OF THE BORDER

Starters

Tomato Salsa and Fresh Pico de Gallo with Warm
Tri-Color Tortilla Chips

Stuffers

(Choice of Two)
Spicy Ground Beef
Ground Chicken
Marinated Grilled Steak
Spice Rubbed Grilled Chicken

Served with:

Flame Roasted Peppers and Onions
Spanish Rice
Slow Simmered Pintos or Refried Beans
Soft Flour Tortillas and Crunchy Taco Shells
Shredded Jack and Cheddar Cheese
Shredded Lettuce, Diced Tomatoes, Sour Cream

Dessert

Sopapillas with Honey
Chocolate Seduction Cake

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select Regular
and Decaffeinated Coffee

\$22.95 per person

NEW ORLEANS

Salads

(Choice of Two)
Cajun Cole Slaw
Garden Salad
French Quarter Pasta Salad
Mixed Bean Salad

Entrée's

(Choice of Two)
Chicken Creole
Chicken Andouille
Sausage Jambalaya
Blackened Red Fish
Shrimp and Pasta Garlic Creole
Cajun Shepherd's Pie
Chicken Gumbo
Crawfish Etouffee (\$3.00 Surcharge)

Sides

(Choice of Two)
Red Beans and Rice
Jalapeno Cornbread
Pork and Rice
Lyonnais Potatoes
Roasted Garlic and
Buttermilk Mashed Potatoes
Creole Roasted Ratatouille
Dirty Rice
Roasted Mashed Sweet Potatoes

Dessert

Bread Pudding

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$27.95 per person

(This menu also requires a Chef Attendant at \$75.00)

Based on 45 minutes of service

*** A \$75.00 surcharge will apply for groups smaller than 20 people ***

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

Lunch / Dinner Buffet Selections

FAR EAST

Starters

(Choice of Two)

Steamed Pork Wontons

Fried Pork Wontons

Wonton Soup

Chicken and Water Chestnut Lettuce Wraps

Chilled Sesame Noodles

Vegetable Spring Rolls

Entrée's

(Choice of Two)

Pork Fried Rice

Chicken Lo Mein

Garlic Chicken with Broccoli
and Carrots (Served with Rice)

Kung Pao Chicken

Mongolian Beef

Sesame Pork

Dessert

Green Tea Ice Cream and Fortune Cookies

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select Regular
and Decaffeinated Coffee

\$27.95 per person

COOK OUT

Salads

(Choice of Two)

Spinach Salad

Southern Potato Salad

Creamy Cole Slaw

Garden Pasta Salad

3 Bean Salad

Cucumber Salad

Garden Vegetable Salad

From the Grill

(Choice of Two)

Jumbo all Beef Hot Dogs

Italian Sausage

All Beef Hamburgers

BBQ Chicken Breast

Sides

(Choice of Two)

Southern Baked Beans

Corn on the Cob

Texas Red Chili

Vegetable Chili and Biscuits

Grilled Vegetable Skewers

Accompaniment

Crisp Lettuce, Hearty Tomato, Sliced
Vidalia Onions, Sautéed Peppers, Onions
and Sauerkraut, Jalapeno Corn Bread

Dessert

Carmel Apple Pie

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$18.95 per person

Based on 45 minutes of service

*** A \$75.00 surcharge will apply for groups smaller than 20 people ***

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

Lunch / Dinner Buffet Selections

PIZZA BUFFET

Salads

(Choice of Two)

Garden Pasta Salad
Creamy Cole Slaw
Spinach Salad
Garden Vegetable Salad
Garden Pasta Salad
3 Bean Salad
Cucumber Salad

Pizza Pie

(Choice of Two)

Chicken BBQ
Bacon
Pepperoni
Italian Sausage
Meat Supreme
All the Way
Philly Cheese Steak
Veggie

Sides

(Choice of Two)

Spaghetti and Meatballs
Baked Ziti
Rotini with Broccoli in Garlic Olive Oil
Pasta Primavera
Rotini in Meat Sauce

Fresh Baked Garlic Bread

Dessert

Assorted New York Style Cheesecakes

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$17.95 per person

SANDWICH BUFFET

Salads

(Choice of Two)

Spinach Salad
Garden Salad
Southern Potato Salad
Cajun Cole Slaw
Pasta Salad
3 Bean Salad
Cucumber Salad
Chopped Salad

Sandwich Selections

(Choice of Four)

Roast Beef and Cheddar on a Kaiser
Classic Italian Hero
Turkey Club Wrap
BBQ Chicken with Bacon and Cheddar
BLT on Whole Wheat
Grilled Marinated Vegetables on French Bread
Grilled Chicken Caesar Wrap
Ham and Swiss on a Kaiser Roll

All Sandwiches Garnished
with Lettuce and Tomato
Accompanied by Spicy Brown Mustard,
Creamy Mayonnaise and Horseradish Sauce

Individual Bags of Chips
Assorted Fresh Baked Cookies

Accompanied with Sweet and Un-Sweet
Ice Tea, Lemonade and Gourmet Select
Regular and Decaffeinated Coffee

\$17.95 per person

Based on 45 minutes of service

**** A \$75.00 surcharge will apply for groups smaller than 20 people ****

A Twenty-one percent Service Charge and Applicable State Sales Tax

Will be Added to all Food and Beverage Arrangements

Boxed Lunch

Choice of One Fruit

Apple, Orange or Seedless Grapes

Choice of One Chip

Potato Chips

Sun Chips

Pretzels

Corn Chips

Choice of One Dessert

Chocolate Chip

Oatmeal Raisin

Peanut Butter Cookie

Fresh Baked Brownie

Choice of One Salad

Garden Vegetable Pasta

Cajun Cole Slaw

Southern Style Potato Salad

Choice of One Bread

Kaiser Roll

Whole Wheat Wrap

Hearty Whole Grain Bread

Choice of One Meat

Smoked Turkey

Roast Beef

Baked Virginia Ham

All Boxed Lunches Include

Salt and Pepper

Mustard and Mayonnaise

Lettuce, Tomato and Pickle on the Side

\$12.95 per person

**This is an option for those groups that have less than 20 people.
There is no minimum number required to order a boxed lunch.*

*A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements*

Deli Lunch Platter

SALADS

(Choice of Two)

Spinach Salad, Garden Salad, Southern Potato Salad, Cajun Cole Slaw,
Pasta Salad, 3 Bean Salad, Cucumber Salad, Chopped Salad

PLATTER

Tastefully Arranged Platter of Select Deli Meats to Include:
Smoked Turkey Breast, Sweet Cured Ham and Tender Rare Roast Beef

Sliced Imported Swiss, Smoked Gouda, New York Cheddar,
Pepper Jack and Provolone

Garnished with Lettuce, Tomato and Sliced Vidalia Onions
Accompanied by Spicy Brown Mustard, Balsamic Vinaigrette,
Creamy Mayonnaise and Horseradish Sauce

Selection of Grain Breads and Hearty Rolls

Individual Bags of Chips and Assorted Fresh Baked Cookies and Brownies

Accompanied with Sweet and Un-Sweet Ice Tea, Lemonade
and Gourmet Select Regular and Decaffeinated Coffee

\$17.95 per person

Based on 45 minutes of service

***** A \$75.00 surcharge will apply for groups smaller than 20 people *****

*A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements*

Reception Hors d'oeuvres

Crab Cake – Mini's

Baked Bite Size Cakes, Served
Golden Brown with Fresh
Prepared Side Sauces

**Platter Service for
30 people \$45.00**

Beef En Crouete

Tender Chunks of Beef Sautéed in a
Red Wine and Wild Mushroom
Blend, Wrapped in Puff Pastry and
Served Golden Brown

**Served from a Silver Chaffing
Dish for 30 People \$65.00**

Ham and Cheddar Puff

A Blend of Freshly Diced Smoked
Virginia Ham and Aged New York
Cheddar Baked into a Delicate
Puff Pastry

**Served from a Silver Chaffing
Dish for 30 People \$60.00**

Vegetable Crudit 

Fresh Seasonal Vegetables
Served with Select Dipping Sauces

**Platter Service for
30 People \$45.00**

Fruit and Cheese Display

Select Artisan Cheeses, Whole Grain
Crackers and Fresh Seasonal Fruit

**Platter Service for
30 People \$50.00**

Mounded Shrimp

Seasoned and Coconut Breaded
Shrimp and Deep Fried Golden
Brown or Jumbo Shrimp Cocktail
display, Accompanied by a Trio
of Select Seafood Sauces

**Platter Service for
30 People \$100.00**

Antipasti

Selection of Italian Meats, Grilled
& Sun Dried Vegetables, Imported
Olives, and Marinated Mushrooms

**Platter Service for
30 People \$45.00**

Chicken Tenders

Select Pieces of All White Breast
Meat, Breaded and Deep Fried
Accompanied by a Trio of Sauces –
Ranch, BBQ and Honey Mustard

**Served from a Silver Chaffing
Dish for 30 People \$75.00**

Chicken Wings

Your Choice of Lightly Seasoned and
Baked OR Deep Fried Wings.
Served with Cool Crisp Celery Sticks
and Sides of Ranch and

Blue Cheese Dip

**Served from a Silver Chaffing
Dish for 30 People \$75.00**

Party Platter

A Selection of Sliced Deli Meats
and Cheeses, Cool Cucumber and
Roma Tomato Slices and Whole
Grain Crackers

**Platter Service for
30 People \$60.00**

Toasted Ravioli

A Medium-Sized Square Pillow of
Pasta with a Savory Cheese and
Jalapeno Pepper Filling, Coated with
Mildly Seasoned Bread Crumbs and
toasted to perfection. Served with
sliced Roma tomatoes and fresh
buffalo mozzarella cheese,

accompanied with sweet marinara

**Platter Service for
30 People \$60.00**

Crispy Spring Roll

Filled with all Fresh Vegetables -
Cabbage, Carrot, Celery and Onion
with an Array of Asian Spices

**Platter Service for
30 People \$60.00**

Egg Rolls

Egg Rolls are Carefully Hand Rolled
in an Egg Noodle Wrapper and
Stuffed with a Generous
Combination of Pork, Fresh
Vegetables and Spices

**Platter Service for
30 People \$60.00**

Sushi Rolls

Chef's Selection of 5 Popular
Sushi Rolls. Served on Chilled
Platters and Accompanied with
Wasabi, Ginger, and Soy

**Platter Service for
25 People \$100.00**

(A minimum of 100 people is required.)

*A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements*

****NC Dept of Health mandates a maximum display and service time not to exceed 90 minutes****

Individual Stations

(for groups not exceeding 100 people)

SELECTIVE SALAD DISPLAY

Mixed Field Greens, Crisp Romaine Blend, Garden Vegetables to include Tomatoes, Cucumbers, Carrots, Peppers, Onions, Red and Green Bell Peppers and Olives. Accompanied by Seasoned Croutons, Blended Cheese and a Choice of 3 Dressings with Dinner Rolls.

SELECTIVE PASTA STATION

(Chef Manned Action Station)

Build your Own Pasta Bowl and Have it Prepared Fresh for You.

Vegetable Options Include: Cut Squash, Zucchini, Artichokes, Sundried Tomatoes, Red Onion, Red and Green Bell Peppers and Spinach.

Meat Options Include: Italian Sausage, Grilled Chicken Breast, Diced Pepperoni and Capicola.

Pasta Options Include: Spinach Fettuccine, Penne and Cheese Tortellini. Sauce Options: Sweet Marinara, Pesto and Creamy Alfredo.

CARVING STATION

(Chef Manned Action Station)

Roasted Top Round of Beef - Whole Top Round of Tender Roast Beef, Slow Cooked in Natural Broth and Juices. Served with Baked Dinner Rolls and Accompaniments that Include: Caramelized Onions, Sautéed Mushrooms, Au Jus, Red Pepper Aioli Sauce, Horse Radish Mayonnaise and Spicy Brown Mustard

COFFEE STATION

Featuring Seattle's Best Premium Blend Regular and Decaffeinated Coffee. Select Flavor Additions Include: Irish Cream, Vanilla, Hazelnut and Amaretto. Featuring a Selection of Tazo Premium Herbal Teas.

FLAMING FOSTER DESSERT STATION

(Chef Manned Action Station)

Sliced Bananas, Blueberries, Strawberries and Sliced Apples. Set Aflame and Caramelized with Brown Sugar and Cinnamon Myers Dark Rum. Served over Premium Vanilla Ice Cream. Cake, or Pie, will be Available as Another Choice.

\$36.95 per person

A minimum of 30 people is required

30 Minutes of Service for Groups of 30 – 50 People

45 Minutes of Service for Groups of 51 – 100 People

A twenty one percent service charge and applicable sales tax will be added to all Food and Beverage Arrangements

Carving Stations

STEAMSHIP ROUND

(Serves Approximately 90 Guests)

Tender and Juicy Steamship Beef Slow Roasted to Perfection
Baked Dinner Rolls
Served with Caramelized Onions, Sautéed Mushrooms, Smoked Cheeses
and the Perfect Side Sauces

\$300.00

ROASTED TOP ROUND OF BEEF

(Serves Approximately 75 Guests)

Slow Cooked in Natural Broth and Juices
Baked Dinner Rolls
Served with Caramelized Onions, Sautéed Mushrooms, Au Jus,
Red Pepper Aioli Sauce, Horse Radish, Mayonnaise and Spicy Brown Mustard

\$200.00

WHOLE BAKED GLAZED HAM

(Serves Approximately 60 Guests)

Sweet and Caramelized
Baked Dinner Rolls
Served with Spicy Brown Mustard, Honey Mustard,
Creamy Mayonnaise and a Selection of Sliced Cheeses

\$160.00

ROASTED BREAST OF TURKEY

(Serves Approximately 40 Guests)

Slow Roasted to Perfection
Baked Dinner Rolls
Served with Spicy Brown Mustard, Jellied Cranberry Sauce, Honey Mustard
and Sliced Imported Swiss Cheese

\$100.00

***All Carving Stations Require a Chef Attendant at a Fee of \$75.00.*

Based on 45 minutes of service

*A Twenty-one percent Service Charge and Applicable State Sales Tax
Will be Added to all Food and Beverage Arrangements*

Build Your Own Buffet

SELECT YOUR ENTRÉE –

\$6.00 per person for each item

- Eggplant Parmesan
- Marinated and Grilled Chicken Breast
- Blackened Boneless Pork Chop
- Marinated Beef Tips with Peppers and Onions
- Salisbury Steak with Sautéed Mushrooms

\$7.75 per person for each item

- Chicken Francaise
- Chicken Parmesan
- Herb Crusted Boneless Pork Chop
- Grilled or Blackened Atlantic Salmon
- 6oz Grilled Sirloin Steak

\$9.50 per person for each item

- Pecan Encrusted Tilapia
- Pork Loin Stuffed with Corn Bread and Dried Cranberries
- Grilled Sesame Soy Mahi Mahi
- Hawaiian Salmon with Pork and Pineapple
- 6oz Filet Mignon with a Port Wine Reduction

SELECT YOUR ACCOMPANIMENTS –

\$4.00 per person for each item

- Garlic and Parmesan Smashed Potatoes
- Olive Oil and Rosemary Roasted New Potatoes
- Southern Style Baked Macaroni and Cheese
- Baked Penne
- Long Grain Wild Rice
- Spanish rice

\$4.50 per person for each item

- Jambalaya
- Wild Mushroom Risotto
- Lightly Seasoned Grilled Squash
- Steamed Broccoli
- Roasted Root Vegetables
- Drunken Maple Candied Carrots
- Fire Roasted Sweet Corn
- Green Beans Almondine
- Zucchini and Eggplant

\$4.50 per person for each item

- Caesar Salad Tossed with Parmesan Cheese and Garlic Croutons
- Garden Salad with Fresh Vegetables and Choice of Dressings
- Spinach Salad with Mushrooms, Red Onions, Bacon, Cherry Tomatoes and Choice of Dressings

\$1.50 per person for each item

- Fresh Baked Dinner Rolls
- Fresh Baked Corn Muffins
- Sliced Garlic Toast
- Jalapeno Corn Bread
- Crostini

\$3.50 per person for each item

- Chocolate Seduction Cake
- Tiramisu
- Raspberry Swirl Cheesecake
- Sweet Potato Pie
- Whipped Chocolate Mousse
- Assorted New York Style Cheesecakes
- Carmel Apple Pie
- Fresh Fruit Salad

Based on 45 minutes of service

**** A \$75.00 surcharge will apply for groups smaller than 20 people ****

Twenty-one percent Service Charge and Applicable State Sales Tax

Will be added to all Food and Beverage Arrangements

Host Bar Selections

House Selections

- Vodka
- Rum
- Scotch
- Carefully Selected House Wines
- Domestic Beer Selections
- Gin
- Tequila
- Whiskey

\$21 pp 1 st hour	\$15 pp 2 nd hour	\$9 pp 3 rd hour	\$7 pp 4 th hour
------------------------------	------------------------------	-----------------------------	-----------------------------

Top Shelf Selections

- Tanqueray
- Jose Quervo
- Domestic & Imported Beer Selections
- Carefully Selected Top Shelf Wines
- Captain Morgan
- Skyy
- Myers Dark
- JackDaniels*
- Cutty Sark

\$23 pp 1 st hour	\$17 pp 2 nd hour	\$11 pp 3 rd hour	\$9 pp 4 th hour
------------------------------	------------------------------	------------------------------	-----------------------------

Premium Selections

- Bombay Sapphire
- Ketel One
- Domestic & Imported Beer Selections
- Premium Wine Selections
- Mt. Gay Eclipse
- Makers Mark
- Glenlivet 12 Year
- Crown Royal
- Patron
- Jameson

\$25 pp 1 st hour	\$19 pp 2 nd hour	\$13 pp 3 rd hour	\$11 pp 4 th hour
------------------------------	------------------------------	------------------------------	------------------------------

All Events are Subject to a 21% Service Charge plus Appropriate Sales Tax.

A Bartender will be Required at a \$50.00 Fee for 2 Hours (2 Hour Minimum)
and \$25.00 for each Additional Hour.

Cash Bar Selections

House Selections

- Vodka
- Rum
- Scotch
- Shadow Ridge Wines
- Domestic Beer Selections
- Gin
- Tequila
- Whiskey

\$7.00 per drink \$4.00 per Domestic \$5.00 per Imported \$7.00 Glass of Wine

Top Shelf Selections

- Tanqueray
- Jose Quervo
- Domestic & Imported Beer Selections
- Shadow Ridge Wines
- Captain Morgan
- Skyy
- Myers Dark
- JackDaniels*
- Cutty Sark

\$8.00 per drink \$4.00 per Domestic \$5.00 per Imported \$7.00 Glass of Wine

Premium Selections

- Bombay Sapphire
- Ketel One
- Domestic & Imported Beer Selections
- Premium Wine Selections
- Mt. Gay Eclipse
- Makers Mark
- Glenlivet 12 Year
- Crown Royal
- Patron
- Jameson

\$9.00 per drink \$4.00 per Domestic \$5.00 per Imported \$9.00 Glass of Wine

All Events are Subject to a 21% Service Charge plus Appropriate Sales Tax.

A Bartender will be Required at a \$50.00 Fee for 2 Hours (2 Hour Minimum)
and \$25.00 for each Additional Hour.