



breakfast breaks brunch lunch reception dinner beverage enhancements audio visual

Wyndham Garden Greensboro
415 South Swing Road
Greensboro, North Carolina 27409
336-299-7650



The Wyndham Garden Greensboro

General Catering Policy and Information

The following information is designed to assist you in planning your function at The Wyndham Garden Greensboro. Please consult with your Sales or Catering Manager for further details.

FOOD AND BEVERAGE: All food and beverage must be supplied by the Wyndham Garden Greensboro. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

BANQUET PRICES: All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The Wyndham Garden Greensboro will assess a taxable service charge for each additional half hour. Your Catering and Sales Manager will be happy to customize and tailor specialty menus at your request. When a choice of entrée is requested, an additional \$2.00 per person surcharge will be applied to the higher price of the two.

MENU SELECTION: To ensure that every detail is handled in a professional manner, the Wyndham Garden Greensboro requires that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE OF ATTENDANCE: We need your assistance in making your banquet a success. The Wyndham Garden Greensboro requests a client notify the Catering and Sales Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

FUNCTION ROOMS: Function rooms are assigned by the Wyndham Garden Greensboro according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The Hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

STATE TAX AND SERVICE CHARGE: The Wyndham Garden Greensboro will add 21% service charge and, as of current date, 6.75% local sales tax on food and beverage in addition to the prices stated in this guide. Audio Visual pricing will also be subject to the 21 % service charge and a current local sales tax of 6.75% when order through our preferred vendor and sales tax only if we provide in house.

TECHNOLOGY RESOURCES, AUDIO VISUAL EQUIPMENT AND ELECTRICAL: The Wyndham Garden Greensboro has a variety of Av Equipment on property, which can handle a vast range of audio visual requirements. Some equipment is contracted through our preferred vendor and requires a set up fee. Additional electrical power is available for most function rooms. Fees are charged for electrical power, equipment rental, set-up/strike labor, and tax. Nothing may be affixed to any surface throughout the hotel. **Please consult with your Sales or Catering manager about AV Pricing.**

SET-UP CHARGES: There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests. Meeting rooms are subject to a set-up fee and tax. We refer to this as Room Rental.

SECURITY: The Wyndham Garden Greensboro shall not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to or following the banquet or meeting. Our Security Department is available to make arrangements for the security of exhibits, merchandise, and/or articles set up for display prior to the planned event at a designated charge per hour/per security guard.

PROPERTY DAMAGE: As a patron, you are responsible for any damage to any part of the Wyndham Garden Greensboro during the period of time you, your attendees, employees, independent contractors, or other agents under control of any independent contractor hired by you, are in the Hotel. The Hotel will not permit the affixing of anything to any surface throughout the hotel.

The following items are not allowed on the premises for decorating purposes:

Glitter & Confetti

If these items are found during an event, the client will incur a \$150.00 clean up charge.

PACKAGES: Meeting materials may be delivered to the Wyndham Garden Greensboro three (3) working days prior to the date of the function. Service charges may apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization

Attention: Catering or Convention Services Manager (please indicate name)

Guest's Name

Date of Function

Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages We do not have a receiving dock

415 South Swing Road. Greensboro, NC 27409

BILLING: Full payment is required two weeks prior to the event unless credit has been established to the satisfaction of the Wyndham Garden Greensboro

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Continental Breakfast Buffets

(90 Minutes Service)

The Wendover

Chilled Fruit Juices

Display of Freshly Baked Muffins, Bagels, Breakfast Breads and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Sliced Fresh Fruit and Berries (seasonal)
Regular and Decaffeinated Coffee
Selection of Fine and Herbal Teas

\$11.00 per person

The Battleground

Chilled Fruit Juices

Display of Freshly Baked Muffins, Bagels, Breakfast Breads and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Sliced Fresh Fruit and Berries (seasonal)
Individual Yogurts with Side of Granola
Assortment of Cereals
Baked Oatmeal with Apples and Raisins
Whole and 2% Milk
Regular and Decaffeinated Coffee
Selection of Fine and Herbal Teas

\$13.50 per person

Wyndham Garden Plated Breakfasts

(1 Hour Service)

The Sunrise Breakfast

Choice of Orange, Apple or Cranberry Juices
Wyndham Bakery Basket
Seasonal Fruit Cup
Fluffy Scrambled Eggs
Crisp Bacon and Sausage
Pan Fried Potatoes
Sweet Butter and Preserves
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$14.50 per person

The Tarheel Breakfast

Choice of Orange, Apple or Cranberry Juices
Basket of Warm Biscuits with Honey and Sweet Butter
Fluffy Scrambled Eggs
Sausage Patties
Stone-ground Cheese Grits
Warm Apple-Raisin Compote
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$14.50 per person

Classic French Toast

Choice of Orange, Apple or Cranberry Juices
Wyndham Bakery Basket
Cinnamon French Toast with Maple Syrup
Crisp Bacon
Sweet Butter and Preserves
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$15.50 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Full Breakfast Buffets

(90 Minutes Service)
Minimum of 25ppl
Add \$2.50 per person below minimum

The All American

(Eggbeaters available on request)
Chilled Fruit Juices
Display of Fresh Baked Muffins and Croissants
Sweet Butter, Jams and Marmalades
Sliced Fresh Fruit and Seasonal Berries
Assortment of Cereals
Fluffy Scrambled Eggs
Bacon and Link Sausage
Pan Fried Potatoes
Pancakes with Warm Syrup
Whole and 2% Milk
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas
\$16.00 per person

The Carolina Country

Chilled Fruit Juices
Display of Fresh Blueberry Muffins and Banana Bread
Sweet Butter, Jams and Marmalades
Fresh Fruit Salad
Assortment of Cereals
Fluffy Scrambled Eggs
Bacon and Sausage Patties
Country Ham with Red Eye Gravy
Southern Biscuits and Pepper Cream Gravy
Cheese Grits
Whole and 2% Milk
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas
\$17.00 per person

The Stay-Fit

Chilled Fruit Juices
Display of Fresh Blueberry Muffins and Banana Bread
Fresh Fruit Salad with Low Fat Cottage Cheese
Individual Yogurts with Side of Granola
Assortment of Cereals
Steel Cut Oatmeal with Raisins
Scrambled Eggs with Fresh Herbs
Grilled Turkey Sausage
Whole and 2% Milk
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas
\$16.00 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Breakfast Buffet Enhancements

Optional Breakfast Items

(Must be added on to any Breakfast Buffet)

Assortment of Cereals or Assortment of Yogurts
\$1.50 per person

Pancakes or Cinnamon French Toast
with Strawberry Sauce, Whipped Cream
and Maple Syrup
\$1.50 per person

Biscuits and Sausage Gravy
\$1.75 per person

Ham and Swiss Croissants
\$2.00 per person

Bagels with Smoked Salmon, Cream Cheese, Capers, Hard Boiled Egg,
Tomato and Red Onion
\$3.75 per person

Breakfast Sliders with Scrambled Eggs & Cheese with your choice of
Pork Sausage, Turkey Sausage , Pork Ham or Turkey Ham on a Hawaiian Slider Roll
\$3.50 per person

Lactose Free or /Soy Milk
\$6.00 per Carafe

Egg & Omelet Station

Required Chef Attendant \$75.00 (per 50 guests)

Eggs and Omelets cooked to order
Fresh ingredients to include: Vermont Cheddar, Swiss, Scallions, Ham, Bacon, Tomatoes, Mushrooms,
Spinach, Sweet Bell Peppers and Tomato Salsa
(Turkey Sausage available upon request)
\$4.00 per person

Waffle Station

Required Chef Attendant \$75.00 (per 50 guests)

Belgium Waffles cooked to order and served with
Strawberry Sauce, Maple Syrup, Whipped Topping, Chocolate Chips & Nuts
\$3.00 per person

Beverage Bar

Required Beverage Attendant \$50.00

Fruit Mocktails, Virgin Bloody Marys, Fruit Smoothies , Mimosas and Vegetable Juices
\$4.50 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

EXECUTIVE MEETING PACKAGES

THE BLUE DEVIL

Pre-meeting

Chilled Fruit Juices
Whole Fresh Fruit

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas

Mid Morning

Assorted Snack & Protein Bars
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Assorted Herbal Teas

PM Break

Assortment of Freshly Baked Cookies, Brownies, Blondie's and Dessert Bars
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Assorted Herbal Teas

\$28.00 per person

THE DEACON

Pre-meeting

Chilled Fruit Juices
Whole Fresh Fruit

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Ham or Sausage, Egg and Cheese filled English Muffins or Biscuits
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Tea

Mid Morning

Assorted Mini Scones and Breakfast Breads
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Assorted Herbal Teas

PM Break

Assortment of Freshly Baked Cookies, Brownies, Blondie's and Bars
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Teas

\$32.00 per person

The Triad

Pre-meeting

Chilled Fruit Juices
Whole Fresh Fruit

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Ham or Sausage, Egg and Cheese filled English Muffins or Biscuits
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas

Mid Morning

Assorted Mini Scones and Breakfast Breads
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Assorted Herbal Teas

Lunch

Choice of Lunch Buffet

The Carolina
South of the Border
The Italian
The Deli
The Traditional

PM Break

Assortment of Freshly Baked Cookies, Brownies, Blondie's, and Dessert Bars
Assorted Sodas and Bottled Water
Regular, Decaffeinated Coffee and Assorted Herbal Teas

\$48.00 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

All Day Beverage Service

The Coffee Break

Coffee and Tea Service
with assorted flavored creams, honey, and lemons
\$4.00 person

The Beverage Break

Assorted Soft Drinks, Water, and Iced Tea
\$7.50 person

AM & PM Breaks

Based on one hour service

The Sweet Break

Cinnamon Buns
Scones with Butter and Fruit Spreads
Assortment of Chilled Fruit Juices and Iced Tea
Assortment of Soft Drinks and Bottled Water
Coffee and Tea Service
\$10.00 per person

Ice Cream Social

Vanilla & Chocolate Ice Cream
Hot Fudge & Caramel Sauce
Sprinkles, Nuts, Crushed Cookies, Whipped Cream, and
Cherries
Assorted Ice Cream Bars Regular & Sugar Free
Bottled Water and Sodas
\$10.50 per person

The Circus Break

Warm Pretzels with Cheese Sauce
Mini Beef Corn dogs with Mustard & Ketchup
Popcorn with flavored Salts
Roasted Peanuts
Assortment of Soft Drinks and Bottled Water
\$11.00 per person

The Cookie Break

Freshly Baked Assorted Jumbo Cookies
Dessert Bars
Hot Chocolate
Skim and 2% Milk, Chocolate Milk
Regular and Decaffeinated Coffee, Fine and Herbal Teas
\$9.00 per person

The Sweet and Salty Break

Rice Krispie Treats
Buttery Popcorn
Roasted Peanuts
Assorted Candy Bars
Potato Chips
Assorted Soft Drinks, Bottled Water, and Iced Tea
Coffee and Tea Service
\$11.75 per person

The Ballpark Break

All Beef Hot Dogs
With Chili, Slaw, Relish, onions, Ketchup & Mustard
Popcorn with flavored Salts
Roasted Peanuts
Assortment of Soft Drinks and Bottled Water
\$12.00 per person

Chocoholic Break

Freshly Baked Chocolate Chip Cookies
Chocolate Dipped Pretzels
Chocolate Dipped Strawberries
Chocolate Candy Bars
Skim and 2% Milk, Chocolate Milk
Regular and Decaffeinated Coffee, Fine and Herbal
Teas
Assorted Soft Drinks and Bottled Water
\$12.75 per person

The Gourmet Coffee Break

Regular and Decaffeinated Coffee
Iced Coffee
Flavored Syrups
Flavored Creamers
Whipped Cream
Assorted Cones and Muffins
With whipped butter and fruit spreads
\$9.00 per person

Health Nut

Trail Mix Buffet
With granola, nuts, raisins, dried fruit, chocolate chips,
coconut, and pretzel sticks
Protein & Energy Bars
Seasonal Sliced Fresh Fruit
Individual; Yogurt
Bottled Water and Sports Drinks
\$10.75 per person

ALA CARTE BREAK SNACKS

Assorted Fresh Muffins, Danish, and Croissants - **\$24.00 per dozen**

Assorted Yogurts with Granola - **\$3.00 each**

Fresh Fruit Bowl - **\$3.00 per person**

Assorted Bagels with Regular & Flavored Cream Cheeses, Jellies, & Peanut Butter - **\$25.00 per a dozen**

Ham or Sausage, Egg and Cheese filled English Muffins or Biscuits - **\$30.00 per a dozen**
(May substitute Turkey Ham or Turkey Sausage)

Whole Fresh Fruit - **\$2.25 per piece**
(Apples, Oranges, & Bananas)

Freshly Baked Jumbo Cookies - **\$24.00 per dozen**
(Chocolate Chip, White Chocolate Macadamia,
Peanut Butter, and Oatmeal Raisin)

Fudge Brownies - **\$22.00 per dozen**

Assorted Candy Bars - **\$3.00 each**

Deluxe Mixed Nuts - **\$22.00 per pound**

Dry Roasted Nuts - **\$20.00 per pound**

Potato Chips, Pretzels, or Popcorn (individual bags) - **\$1.75 each**

Tortilla Chips with Salsa - **\$16.00 per pound**

Potato Chips With Onion Dip - **\$16.00 per pound**

Hummus with Warm Pita Chips served with Carrots & Celery - **\$18.00 per pound**

Seven Layer Mexican Dip with Warm Tortilla Chips - **\$2.50 per person**
(minimum 20 ppl)

Cupcakes - **\$30.00 per dozen**
(Vanilla, Chocolate and Red Velvet)

Regular and Decaffeinated Coffee - **\$38.00 per gallon**
(serves approximately 24 cups)

Chilled Fruit Juice - **\$16.00 per quart**
Apple, Cranberry, Orange, Pineapple

Assorted Soft Drinks - **\$2.75 each**
(Coke Products)

Bottled Water - **\$2.50 each**

Iced Tea, Lemonade, or Fruit Punch - **\$28.00 per gallon**

Flavored Sparkling or Mineral Water - **\$3.00 each**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Brunch Buffets

(90 Minutes Service)

Minimum of 25 ppl

The Gate City Buffet

Omelet Station *

With diced ham, crumbled bacon, spinach, onions, peppers, diced tomatoes, parmesan cheese, and cheddar cheese

Home style Fried Chicken Tenders & Waffles

With warm maple syrup, straw berry topping and whipped cream

Or

Pancakes & Sausage

With warm maple syrup, straw berry topping and whipped cream

Sliced Fresh Fruit

Home Style Potatoes

Pasta Primavera

Garden Salad with assorted Dressings

Carving Station with choice of 1 meat

(Virginia Ham or Roasted Turkey)

Warm rolls with warm butter

Assorted Desserts

Assorted Juice, Coffee and Ice Tea

\$26.00 per person

The Sedgefield Country Buffet

Chilled Fruit Juices

Fresh Fruit Salad

Fluffy Scrambled Eggs

Bacon and Sausage Patties

Biscuits with Country Gravy

Cheese Grits

Garden Salad with assorted Dressings

Pasta Primavera

Herb Baked or Fried Chicken

Assorted Desserts

Assorted Juice, Coffee and Ice Tea

\$19.00 per person

*** Chef Attendant Fee \$75.00**

Add \$2.50 per person below minimum

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Box Lunch Selections

All Box Lunches include Potato Chips, Fruit Cup, Chocolate Chip Cookie, Condiments and Bottled Water or Canned Soda

Italian Sub

Sliced Turkey Breast, Smoked Ham, Provolone Cheese, Lettuce, Tomato & Marinated Shaved Onions Served on a Hoagie Roll

\$14.00 per person

Ham or Turkey

With Choice of Swiss or Cheddar Cheeses, Lettuce, Tomato on Whole Wheat Grain or White Breads, Croissant or Wrap

\$13.50

Roast Beef

With Smoked Gouda, Lettuce, Tomato and Horseradish Cream on Rye Bread

\$15.50

Grilled Vegetables

Grilled Portabella Mushrooms, Roasted Red Peppers, Lettuce, Tomato, Hummus, and Feta Cheese stuffed in a Sundried Tomato Basil Wrap

\$15.75

Tuna Salad

Freshly made Tuna Salad with Lettuce & Tomato Stuffed in a Pita Pocket

\$14.75

Chicken Salad

Our Chef's Famous Chicken Salad topped with Lettuce & Tomato on a Flakey Croissant

\$15.75

Asian Chicken

Teriyaki Basted Grilled Chicken with Spring Mix, Tomato, and Ginger Honey Mustard in a Wrap.

\$15.75

Plated Lunch - Cold

Includes a Dessert, Warm Rolls, with Coffee and Tea Service

Chicken Cobb Salad

Romaine lettuce, boiled egg, diced tomato, bleu cheese crumbles, sliced avocado, crumbled bacon, diced cucumber and grilled chicken

\$15.50 per person

Asian Chicken Salad

Fresh Greens topped with Teriyaki Chicken Breast, Toasted Almonds, Wonton Strips, Orange Segments, Red Onion served with Sesame Ginger Dressing

\$15.00 per person

Turkey Club Sandwich

Sliced Turkey with Lettuce, Tomato, Swiss Cheese, Bacon, Dijon Mayonnaise on a Croissant served with Potato Salad, Cole Slaw or Pasta Salad and a fruit cup

\$14.00 per person

Trio Salad

Tuna, Chicken & Pasta Salads
atop Crisp Greens, Carrots, Tomatoes, Cucumbers, Olives
House Italian Vinaigrette
Fresh Fruit Garnish

\$16.00 per person

Plated Lunch Desserts

Strawberry Short Cake, Apple Pie, Chocolate Cake

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Plated Lunch - Hot

All Plated Lunches are served with a Garden Salad with Assorted Dressings,
Chef's Choice of Starch and Vegetable, Fresh Rolls & Butter,
Iced Tea, Water, and Freshly Brewed Coffee

Mushroom Ravioli

With Creamy Basil Sauce

\$16.00 per person

Meat Lasagna

Lasagna filled with Fresh Herbs, Beef, Ricotta, Mozzarella, Marinara Sauce, and Topped with
Parmesan Cheese

\$18.00 per person

Home-style Meatloaf

with Mushroom Gravy

\$16.00 per person

Grilled Tilapia

With a Lemon Caper Butter Sauce

\$17.00 per person

Stuffed Chicken

Baked Chicken filled with Roasted
Apple stuffing and topped with a pan sauce

\$19.00 per person

Sun-Dried Tomato Chicken

Baked Chicken Breast stuffed with spinach and feta cheese and topped with
a Sun-Dried Tomato Cream Sauce

\$20.00 per person

Teriyaki Salmon

Pan Seared Salmon Filet
Brushed with Teriyaki Glaze, paired with Asian Style Vegetables

\$21.00 per person

Sliced Pork Tenderloin

Laced With a Pineapple Sweet and Sour Sauce

\$22.00 per person

Sliced Sirloin of Beef

With a Decadent
Merlot Sauce

\$22.00 per person

Plated Lunch Desserts

Strawberry Short Cake, Apple Pie, Chocolate Cake

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Lunch Buffets

All American Buffet

Grilled Hamburgers
Lettuce, Tomato, American & Swiss Cheeses, Sliced Onion,
Ketchup, Mustard, Mayo
All Beef Hotdogs
Sweet Relish, Chili
Potato Chips or Potato Salad
Creamy Cole Slaw
Buttered Corn on the Cob or Molasses Baked Beans
Double Chocolate Fudge Brownies & Strawberry Short Cake or Apple Pie
Iced Tea, Water, Coffee, Herbal Teas
\$23.00 per person

The Deli Shop

Sliced Turkey Breast, Honey Cured Ham,
Roast Beef, Sliced Salami
Sliced Swiss, Cheddar, American,
Provolone Cheeses
Creamy Cole Slaw & Potato Salad
Potato Chips
Assorted Fresh Breads and Rolls
Lettuce, Tomatoes, Sliced Onion, Pickles
Mayo, Mustard, Horseradish Sauces
Assorted Freshly Baked Cookies & Dessert Bars
Iced Tea, Water, Coffee, Herbal Teas
\$22.00 per person

Macho Taco

Seasoned Beef Taco Bar
Chicken Fajitas
Lettuce, Tomato, Cheddar, Sour Cream, Salsa, Guacamole
Jalapenos, Warm Flour Tortillas, Crisp Taco Shells
Mexican Style Rice and Beans
Crisp Tortilla Chips
Crisp Sopapillas with Cinnamon Sugar and Honey
\$23.00 per person

The Little Italy

Caesar Salad
With Crisp Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Pesto Pasta Salad
Classic Meat Lasagna or Spaghetti and Meat Sauce
Breast of Chicken Marsala or Chicken Piccata
Penne Pasta Primavera
Roasted Vegetables
Garlic Bread
Miniature Cannolis
\$24.00 per person

The Carolina

Mixed Garden Greens, Assorted Salad Dressings
Creamy Carolina Cole Slaw
Macaroni and Cheese
Southern Green Beans
Brown Sugar Baked Beans
BBQ or Fried Chicken
BBQ Pulled Pork with Soft Rolls
Warm Cornbread
Home-style Fruit Cobbler with Whipped Cream
(Apple, Peach or Blueberry)
Iced Tea, Water, Coffee, Herbal Teas
\$25.00 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Mirror Displays & Platters

These Reception Enhancements are meant for Events with multiple stations/hors d'oeuvres.

They are not meant to replace dinner buffets.

The quantity is based on replenishment for 30 minutes in which the station is available for 1 hour

Domestic and Imported Cheeses

A Wide Selection of Imported and Domestic Cheeses
Served with Breads and Assorted Crackers, Grapes, Dried Fruits,
Nuts and Fruit Preserves

\$3.50 per person

Fresh Vegetable Crudités

A Selection of Fresh Assorted Vegetables
Served with Assorted Dips

\$3.00 per person

Fresh Fruit and Berries

An Elaborate Display of Fresh Fruit and Berries
Accompanied by Whipped Fruit Dip and Amoretto Godiva Chocolate Dip

\$3.50 per person

Antipasto Station

Assorted Cold Cuts, Smoked Meats and Cheeses to include
Capicola, Mortadella,, Soppressatta, Marinated Fresh Mozzarella,
Grilled Vegetables, Olives, Tomatoes, and Italian Breads

\$5.50 per person (minimum of 25ppl)

Shrimp on Ice

Served with Lemon, Cocktail Sauce and Sauce Louis

Market Price

Chef's Carving Board

All Carving Stations Require a Chef Attendant Fee of \$75.00 (per 50 guests)

Turkey

Slow Roasted Turkey Served with Assorted Rolls,
Cranberry Relish, Mayonnaise, Mustard, and Turkey Gravy

\$6.50 per person

Ham

Baked Honey Mustard Glazed Ham Served with Orange
Relish, Mayonnaise, Mustard and Assorted Rolls

\$6.50 per person

Beef

Rosemary Mustard Crusted Round of Beef
Served with Chimi Churri, Horseradish Cream, Mayo,
Mustard and Assorted Rolls

\$7.50 per person

Roasted Prime Rib of Beef with Aus Jus, Condiments,
and Assorted Rolls

\$11.00 per person

Whole Roasted Tenderloin of Beef with Horseradish,
Condiments, Merlot Sauce and Assorted Rolls

\$14.50 person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Action Stations

Caesar Salad Station

Grilled Chicken, Grilled shrimp, hearts of Romaine, Parmesan cheese, croutons, and home made Caesar dressing

Mashed Potato Bar

with Regular and Sweet Mashed potatoes
with cheese, crumbled bacon, scallions, sour cream, whipped butter, whipped cinnamon butter, brown sugar, walnuts

\$6.00 a person

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto
Tomatoes, Spinach, Mushrooms, Black Olives, Red Pepper Flakes,
Parmesan Cheese and Garlic Bread Sticks

\$8.00 a person

Add chicken or Italian Sausage

\$4.00 extra a person

Add Shrimp

\$5.00 per person

Fajita Station*

Floured Tortilla Shells, Sautéed Beef and Chicken, pepper, onions
With Salsa, guacamole, sour cream, shredded Lettuce, grated cheese

\$11.00 per person

Asian Station*

Fried Rice or Lo Mein with snow peas, onions, carrots, & baby corn
With chicken

\$10.00 per person

With Beef

\$11.00 per person

With shrimp

\$12.00 per person

With Two proteins

\$15.00 per person

With three proteins

\$18.00 per person

Dessert Table

Chocolate Covered Strawberries, Chocolate Mousse Cups, Cookies, Petit Fours, and Dessert Bars
Regular and Decaffeinated Coffee

Iced Coffee

Flavored Syrups

Flavored Creamers

Whipped Cream

\$7.00 per person (minimum 25ppl)

* Attendant Fee of \$75.00

Dry Snacks

Potato Chips with French Onion Dip **\$9.00 a pound**

Fresh Tortilla Chips and Homemade Salsa **\$12.00 a pound**

Warm Chips and Blue Cheese & Ranch Dip **\$12.00 a pound**

Pita Chips with Hummus **\$12.00 a pound**

Mixed Nuts **\$15.00 a pound**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Hors D'oeuvres

Cold

(priced per 50 pieces)

Smoked Salmon Canape with Capers	\$125.00
Bruschetta on toast	\$125.00
Cajun Shrimp Canapé on Toast	\$125.00
Tea Sandwiches	\$150.00
Marinated Grilled Balsamic Vegetable Skewer	\$110.00
Shrimp Cocktail shooter	\$110.00
Chicken Salad in Phyllo Cup	\$150.00
California Roll	\$150.00
Shrimp Ceviche Shooter	\$125.00
Ham or Turkey and Cheese Pinwheels	\$110.00

Hot

(priced per 50 pieces)

Spinach and Feta Spanikopita with Tzatziki Sauce	\$125.00
Asian Spring Roll with Soy Ginger Dipping Sauce	\$125.00
BBQ or Swedish Meatballs with Sesame Seed	\$125.00
Chicken Wings with choice of Sauce, and celery	\$125.00
Mini Quiches	\$125.00
Mini Crab cake with Cajun Remoulade Sauce	\$150.00
Coconut Fried Shrimp with Orange Horseradish Marmalade	\$150.00
Thai Chicken Satay with Coconut Peanut Sauce	\$150.00
Crisp Chicken Tenders with Honey Mustard Sauce	\$125.00
Stuffed Mushrooms with Italian Sausage	\$125.00
Chicken Quesadillas with Sour Cream and Salsa	\$125.00
Asparagus with Asiago Cheese wrapped in Phyllo	\$150.00
Pork Potstickers with Teriyaki Dipping Sauce	\$125.00
Mini Beef Wellington	\$125.00
Crab Rangoon with Sweet & Sour Sauce	\$125.00

**The Wyndham Garden Greensboro recommends 2-3 pieces of each item per person
(minimum order per item - 50 pieces)**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Reception Packages

Choose one or two hour service

The Happy Hour

An Assortment of Imported & Domestic
Cheese Selections
with Bread, Crackers, Apples, Grapes, Seasonal Berries,
and Nuts

Platter of Assorted Fresh Garden Vegetables with Dips

2 Cold Hor D'oeuvres
3 Hot Hor D'oeuvres

1 Hour \$23.50 per person
2 Hour \$29.75 per person

Wyndham Greensboro Reception

An Assortment of Imported & Domestic
Cheese Selections
with Bread, Crackers, Apples, Grapes, Seasonal Berries,
and Nuts

Platter of Assorted Fresh Garden Vegetables with Dips

3 Cold Hor D'oeuvres
4 Hot Hor D'oeuvres

1 Hour \$28.75 per person
2 Hour \$34.50 per person

The Grand Affair

1 and 1/2 hours service

International and Domestic Cheese Board
with Assorted Breads, Crackers
Fresh Vegetable Crudités with French Onion Dip and Humus
Fresh Fruits with whipped Strawberry dip and Chocolate Dip

Hors D'oeuvres

Choose two, Three or Four

Snack Station

Spinach and Artichoke Dip with Pita Chips
Fresh Salsa with Tortilla Chips or French Onion Dip with Chips in a bread Bowl
Mixed Nuts

Carving Station - Choose one

Herbed Crusted Roast Beef, Roasted Breast of Turkey, or
Brown Sugar Glazed Ham with rolls and condiments

Theme Station - Choose one

Mashed Potato Bar

with Regular and Sweet Mashed potatoes with appropriate condiments,

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto
Tomatoes, Spinach, Mushrooms, Black Olives
Add Chicken for \$2.00 per a person
Add Shrimp for \$3.50 per person
Add Italian Sausage for \$2.50 per person

Fajita Station*

Floured Tortilla Shells, Sautéed Beef or Chicken, pepper, onions
With Salsa, guacamole, sour cream

Asian Station*

Fried Rice or Lo Mein with peas, onions, carrots, chicken, beef or shrimp

Two items \$40.00 per person, Three items \$43.00 per person, Four items \$46.00 per person

***Chef attendant fee \$75.00**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

breakfast breaks brunch lunch **reception** dinner beverage enhancements audio visual

Plated Dinners

Accompanied by Warm Rolls, Coffee and Tea Service

Salad or Soup - Select One (1)

Classic Caesar Salad with Garlic Croutons

Seasonal Mixed Greens with Tomatoes, Cucumbers and Carrots, Choice of Dressing
Baby Spinach Salad with Chopped Egg, Mushrooms, Red Onion and Choice of Dressing
Chef's Soup of the Day

Entrée - Select One (1)

Fish and Seafood

Grilled Salmon Filet with Honey Mustard Glaze **\$29.75 per person**

Crab Stuffed Atlantic Haddock Fillet **\$33.75 per person**

Twin Maryland Crab Cakes with Roasted Corn Relish **\$34.75 per person**

Meat and Poultry

Roasted Breast of Chicken in a Herb basil cream Sauce **\$26.75 per person**

Chicken Piccata served in a lemon caper cream sauce **\$30.75 per person**

Spinach and Goat Cheese Stuffed Chicken Breast, with a Roasted Red Pepper Cream Sauce **\$29.75 per person**

Roasted Pork Loin Accented with an Apple Compote and topped with a Brandy Demi-Glaze **\$29.75 per person**

Grilled N.Y. Steak with Green Peppercorn Cream Sauce **\$37.75 per person**

Sliced Prime Rib of Beef with Aus Jus **\$35.75 per person**

Pan Seared Center Cut Beef Tenderloin with Wild Mushroom Port Wine Sauce **\$39.75 per person**

Grilled Flat Iron Steak with Shallot Merlot Demi Glaze **\$34.75 per person**

Combination Plates

Grilled Beef Tenderloin Paired with Mushroom Stuffed Chicken Breast **\$38.75 per person**

Grilled Beef Tenderloin Paired with Cajun Shrimp Trio **\$40.75 per person**

Seared Breast of Chicken Paired with Maryland Crab Cake **\$37.75 per person**

Vegetarian

Mushroom Ravioli with Vodka Sauce **\$27.75 per person**

Grilled Portabella Mushroom in a balsamic reduction
over bowtie pasta tossed garlic and olive oil with roasted vegetables **\$30.00 per person**

Gluten Free Entree Options available

Dessert - Select One (1)

Chocolate Overload Cake

N.Y. Cheesecake with Strawberry Sauce and Whipped Cream

Classic Carrot Cake

White Chocolate Mousse Cake with Raspberry Coulis

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Dinner Buffets

The Triad Buffet

Salad - Select Two (2)

Fresh Mixed Baby Greens with Grape Tomatoes, Red Onion,
and Garlic Croutons with Choice of Dressing

Hearts of Romaine with Caesar Dressing

Fresh Fruit Salad

Spinach Salad with Chopped Egg, Sliced Fresh Mushrooms,
and Red Onions served with Warm Bacon Dressing

Bowtie Pasta Salad tossed with Pesto, Fresh Grilled Vegetables, and Parmesan Cheese

Entrée Select Two (2) or Three (3)

Sliced Herbed Crusted Roast Beef with Shallot Gravy

Beef Tips in a Red Bordeaux Wine Sauce

Grilled Salmon Fillet with Teriyaki Glaze with Pineapple Relish , Lemon Caper Cream Sauce or Honey Dijon Sauce

Tilapia Fillet with a Lemon-Chive Butter Sauce

Maple Dijon Glazed Pork Loin with Apple Cranberry Chutney

Grilled Pork Chops with Creamy Garlic and Herb White Wine Sauce

Herbed Baked or Fried Chicken

Grilled Chicken Breast with Herb Basil Cream Sauce, Marsala Sauce or Teriyaki Glaze with pineapple relish

Roasted Turkey and Sage Dressing with Gravy

Mushroom Ravioli with Sundried Tomato Cream Sauce

Sides Select Two (2)

Wild Rice Medley

Rice Pilaf

Roasted Rosemary New Potatoes

Mashed Potatoes

Au Gratin Potatoes

Mac & Cheese

Southern Style Green Beans

Green Beans Almandine

Broccoli with Red Peppers

Vegetable Medley

Assorted Cakes and Pies

Coffee and Tea Service

Two Entrees - \$28.50 per person

Three Entrees - \$33.50 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Children Plated Lunch & Dinner

For Children 12 and under

Starter - Select One (1)

Garden Salad with Choice of Dressing

Fruit Cup

Apple Sauce

Entree - Select One (1)

Chicken Tenders and Fries
Served with Ketchup and Honey Mustard

Spaghetti and Meatballs

Chicken or Cheese Quesadillas
with Fries served with Ketchup

Grilled Cheese with Fries served with Ketchup

Dessert - Select One (1)

Chocolate Chip Cookie

Brownie

Vanilla Ice Cream

Drink - Select One (1)

Milk

Apple Juice

Lemonade

\$13.90 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

BEVERAGE SERVICE

Host Bar

(host pays for all beverages)

All beverages purchased will be subject to 21% Service Charge and 6.75% tax

Domestic Beer	\$2.32
Imported Beer	\$3.87
House Wine (glass)	\$4.65
Premium Brands	\$4.65
Soda	\$1.55

There will be Charge of \$50.00 per Bartender.

*We recommend one Bartender per 150 guests.(Minimum purchase of **\$300.00**)*

Cash Bar

(Each guest pays)

Tax included in price

Domestic Beer	\$3.00
Imported Beer	\$5.00
House Wine (glass)	\$6.00
Premium Brands	\$6.00
Soda	\$2.00

There will be Charge of \$50.00 per Bartender.

*We recommend one Bartender per 150 guests.(Minimum purchase of **\$250.00**)*

Bottle Beers

Domestic

Budweiser
Miller Lite

Bud Light
Yuengling

Coors Light
Michelob Ultra

Import

Corona

Heineken

Wine

Merlot
Moscato

Cabernet Sauvignon
Chardonnay

Pinot Noir
Pinot Grigio

Liquor

Smirnoff Vodka
Jose Curevo Tequila
Bacardi Rum
Beefeater Gin
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewar's Scotch
Sambrosa Coffee Liqueur
Arrow Peach Schnapps
Arrow Amoretto

Other selections are available upon request and are subject to additional charges or higher pricing.

Please ask your Catering manager about these options

Pricing is per a beverage unless otherwise noted.

Linens & Decorations

Basic Linens

90" X 90" White - no charge
114" White - no charge
90" X 90" Ivory - no charge
114" Ivory - no charge
90" X 90" Black - no charge
114" Black - no charge

Floor Length Table Linens

White, Black or Ivory
\$10.00 per table

Basic Napkins

White, Black, Ivory, Tan, Light Yellow, Rose, Navy, Royal, Light Blue, Red, Burgundy, Mint,
Forest Green, Teal, Mustard Gold, Brown, Purple
No Charge

Specialty Napkins

Pink , Gray
\$.0.25 a napkin

Spandex Chair Covers with Colored Band

White, Black, or Ivory
\$2.00 per chair

Portrait Easel

\$10.00

Backdrop with twinkle lights or colored up lights

10 ft - \$100.00
20 ft - \$175.00
30 ft - \$250.00

Uplighting Package

6 lights - \$100.00

10 lights - \$150.00

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted.

AV Equipment

Screen

7 ft Portable - \$40.00 a day
9ft wall screen - \$50.00 a day
10ft X 14ft - \$200.00 a day

Projector

\$150.00 a day
\$75.00 1/2 day

Flip Chart

With Pad and Markers - \$30.00 a day
Easel only - \$15.00 a day

Easel

\$10.00 a day

Dry Erase Board with Markers

\$45.00 a day

Laser Pointer

\$20.00 a day

Polycom

\$100.00 a day

Extension Cords & Power Strips

Extension Cord - \$10.00 a day
Power Strip - \$15.00 a day
Combo - \$20.00 a day

Sound Equipment

Mic with stand - \$40.00
Cordless Mic - \$120.00
Lavalier Mic - \$120.00
Speaker with stand - \$50.00
Mixer board - \$50.00

All equipment must be ordered 2 weeks prior to event
Other equipment available on request

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted.