

At the Millennium Hotel Durham, we understand the importance of making your event memorable.

Whether you are planning a business meeting or a social affair, we will guide you through every step.

We are pleased to present you with our catering menus where you will find selections to suit any occasion.

Should you prefer a uniquely designed custom menu, our catering & culinary team will be pleased to create a menu that will ensure your event will be everything you envisioned.

On behalf of the entire staff of the Millennium Hotel Durham, we look forward to working with you and hosting your event.



PLATED BREAKFAST

Durham Classic \$15

Crisp Smoked Bacon or Maple Smoked Sausage
Fluffy Scrambled Eggs
Country Style Home Fries
Basket of Fresh Baked Assorted Muffins
Butter, Jams, and Clover Honey
Freshly Brewed Colombian Coffee and Selection of Teas
Selection of One Juice (Apple, Cranberry, or Orange)

Rise and Shine \$15

Quiche Lorraine with Crisp Smoked Bacon Basket of Fresh Baked Assorted Muffins Butter, Jams, and Clover Honey Freshly Brewed Colombian Coffee and Selection of Teas Selection of One Juice (Apple, Cranberry, or Orange)

Cinnamon French Toast \$16

Made from thick sliced Brioche Bread
Butter and warm maple syrup
Crisp bacon, ham or sausage link
Selection of One Juice (Apple, Cranberry, or Orange)

Steak and Eggs \$21

Grilled New York Strip Steak
Fluffy Scrambled Eggs
Country Style Home Fries
Basket of Fresh Baked Assorted Muffins
Butter, Jams, and Clover Honey
Freshly Brewed Colombian Coffee and Selection of Teas
Selection of One Juice (Apple, Cranberry, or Orange)

*Substitute Turkey Bacon or Sausage for \$1.25++ Additional Per Person



BREAKFAST BUFFET

Classic Continental \$13

Fresh Seasonal Fruits and Berries
Freshly Baked Danish, Muffins, and Bagels
Butter, Jams, and Cream Cheese
Selection of Fresh Juices (Apple, Cranberry, and Orange)
Freshly Brewed Colombian Coffee and Selection of Teas

Healthy Beginnings \$14

Fresh Seasonal Fruits and Berries
Individual Yogurts, Bowl of Granola
Selection of Cereals with Assorted Sun-Dried Fruits,
Whole, Skim, and 2% Milk
Freshly Baked Fruit Breads, Muffins, and Bagels
Butter, Jams, Cream Cheese, and Honey
Selection of Fresh Juices (Apple, Cranberry, and Orange)
Freshly Brewed Colombian Coffee and Selection of Teas

The University \$18

(minimum of 30 people required)

Fresh Seasonal Fruits and Berries
Crisp Smoked Bacon and Maple Smoked Sausage
Fluffy Scrambled Eggs
Country Style Home Fries
Cinnamon French Toast or Buttermilk Pancakes with Butter and Warm Maple Syrup
Freshly Baked Danish, Muffins, and Bagels with Butter, Jams, and Cream Cheese
Selection of Fresh Juices (Apple, Cranberry, and Orange)
Freshly Brewed Colombian Coffee and Selection of Teas



Designer Breakfast Buffet \$16.95

(Minimum of 25 people required)

Select one

Fresh seasonal fruit & berries Assorted fruit yogurts Fresh whole fruits

Select Two

Freshly baked muffins Assorted Danish Coffee cakes

Bagels with Butter, Jams, and Cream Cheese Freshly baked buttermilk biscuits with jellies & butter

Select one

Fluffy Scrambled Eggs Cinnamon French Toast with butter and Warm Maple Syrup Buttermilk Pancakes with Butter and Warm Maple Syrup

Select one

Crisp Smoked Bacon Maple Smoked Sausage

Select one

Country Style Home Fries Cheese Grits Oatmeal with brown sugar & raisins

Selection of Fresh Juices (Apple, Cranberry, and Orange) Freshly Brewed Colombian Coffee and Selection of Teas

Substitute Turkey Bacon or Sausage for \$1.25++ additional per person

Add an Omelet Station to your buffet for \$6.95++ additional per person Omelet Chef Fee \$75



A LA CARTE SELECTIONS

Freshly Brewed Colombian Coffee or Decaffeinated Coffee	\$34 per gallon
Selection of Teas (Gourmet, Herbal and Decaffeinated)	\$32 per gallon
Freshly Brewed Iced Tea	\$26 per gallon
Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato, or V8 Juices	\$15 per pitcher
Pink Lemonade or Fruit Punch	\$26 per gallon
Assorted Fruit Juices (Individual Bottles)	\$3 each
· · · · · · · · · · · · · · · · · · ·	\$2 each
Whole, Skim, and 2% Milk (Half Pint)	
Sparkling Mineral Waters	\$3.50 each
Selection of Canned Coca-Cola Soft Drinks	\$2.50 each
Bottled Spring Water	\$2.50 Each
Danish	\$30 per dozen
Croissants	\$26 per dozen
Muffins	\$31 per dozen
Sausage or Country Ham Biscuits	\$30 per dozen
Bagels	\$32 per dozen
Cheese Blintzes with Warm Apples and Sour Cream	\$34 per dozen
Chocolate Fudge Brownies / Blondies	\$28 per dozen
Gourmet Cookies (Chocolate Chip, Peanut Butter, and Oatmeal Raisin)	\$28 per dozen
Lemon Bars	\$28 per dozen
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Warm Stadium Style Soft Pretzels with Yellow Mustard	\$28 per dozen
·	\$5 per person
Bacon or Sausage	\$3 per person
Home Fried Potatoes	\$2 per person
Oatmeal or Grits	1 1
Fresh Seasonal Fruit	\$4 per person
Whole Fruit	\$3 each
Individual Yogurt Cups	\$3 each
Granola Bars	\$2 each
Power Bars	\$3 each
Candy Bars	\$3 each
Individual Bags of Pretzels or Chips	\$3 each
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Chips and Salsa	\$35 per bowl*
Roasted Peanuts	\$35 per bowl*
Trail Mix	\$35 per bowl*
Bar Snack Mix	\$35 per bowl*
Freshly Popped Popcorn	\$20 per bowl*
Deluxe Mixed Nuts	\$55 per bowl*
	*bowls serve 25 guests
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BREAK SELECTIONS

Cookie Jar \$10

Assorted Freshly Baked Cookies to include White Chocolate Macadamia, Chocolate Chip, Peanut Butter, Oatmeal and Sugar Cookies Assorted Canned Coca-Cola Soft Drinks

Chocolate Lovers' Break \$11

Fudge Brownies Chocolate Chip Cookies Snickers Bars and M&Ms Hot Chocolate or Cold Chocolate Milk Assorted Canned Coca-Cola Soft Drinks

The Relaxation \$11

Assorted Whole Fruit
Bottled Smoothies
Platter of Tea Sandwiches Cucumber and Pimento Cheese
Assorted Herbal Teas

Tobacco Road Sports \$11

Trail Mix
Sunflower Seeds
Box of Raisins
Granola and Energy Bars
Orange Slices
Bottled Waters

Ice Cream Stand \$12

Ice Cream Bars
Ice Cream Sandwiches
Individual Ice Cream Cups
Assorted Canned Coca-Cola Soft Drinks



ALL DAY EXECUTIVE PLANNER PACKAGE \$49

(Minimum of 25 people required)

All Day Service of Freshly Brewed Colombian Coffee and Selection of Teas

Classic Continental Breakfast

Freshly Baked Muffins, Fruit Breads, and Bagels with Butter, Jams, and Cream Cheese
Fresh Seasonal Fruits and Berries
Selection of Fresh Juices (Apple, Cranberry, and Orange)
Freshly Brewed Colombian Coffee and Selection of Teas

Mid-Morning Break

Refresh Coffee and Tea Assorted Canned Coca-Cola Soft Drinks

Lunch Options

Durham Deli

Chef's Soup du Jour
Mixed Garden Greens Salad with Selection of Dressings
Chef's Choice of Two Additional Deli Salads
Sliced Smoked Turkey, Ham, and Roast Sirloin of Beef
Selection of Sliced Cheeses
Relish Tray, Condiments, and Garnishes
Kaiser Rolls, Whole Wheat, Rye, and White Breads
Potato Chips
Chef's Selection of Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

Fiesta Feast

Mixed Garden Greens Salad with Selection of Dressings
Beef Taco Meat, Chicken Fajita Meat with Onions and Peppers
Chopped Red Onions, Tomatoes, Shredded Lettuce, Black Olives, Pico de Gallo, Refried Beans, Spanish Rice,
Guacamole, Sour Cream, Cheddar Cheese, and Salsa
Warm Flour Tortillas, Corn Taco Shells, and Tortilla Chips
Chef's Selection of Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

Bel Gusto Italian

Traditional Caesar Salad
with Red Onion, Kalamata Olives, Herbed Croutons, Shaved Parmesan, and Caesar Dressing
Antipasto Style Rainbow Rotini Salad
Chicken Cacciatore
Pasta Primavera with Creamy Alfredo Sauce
Seasonal Vegetables
Garlic Bread
Chef's Selection of Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

All prices are subject to a 22% service charge and a 7.5% NC State Sales tax Millennium Hotel Durham | 2800 Campus Walk Ave | Durham, NC 27705 Phone: 919-383-8575 | Fax: 919-383-6035

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Carolina Barbecue

Mixed Garden Greens Salad with Selection of Dressings
Country Style Red Bliss Potato Salad
Cole Slaw
Grilled Blackberry Barbecued Chicken Breast
Traditional Pulled Carolina Pork
Sautéed Green Beans
Oven Roasted Herbs and Farm Potatoes
Baked Beans
Silver Dollar Rolls and Corn Bread with Butter
Chef's Selection of Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

Down Home Cooking

Mixed Garden Greens Salad with Selection of Dressings
Selection of 2 Deli Salads
Honey Baked Ham
Southern Fried Chicken or Herb-Baked Chicken
Seasonal Vegetables
Roasted Garlic Mashed Potatoes with Gravy
Baked Beans
Silver Dollar Rolls
Chef's Selection of Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

Deli Salads

Macaroni Salad Pasta Salad Southern Potato Salad Coleslaw Antipasto Salad

Mid-Afternoon Break Options

(all breaks served with Freshly Brewed Colombian Coffee and Assorted Canned Coca-Cola Soft Drinks)

Freshly Baked Cookies, Brownies, and Mixed Nuts

Whole Fresh Fruit and Giant Warm Pretzels with Mustard

Freshly Baked Brownies and Tortilla Chips with Salsa

Freshly Popped Popcorn and Assorted Mini Candy Bars

Lemon Bars and Trail Mix



BOXED LUNCH \$17.95

When served as a boxed lunch, item includes the following:
Potato Chips, Fresh Whole Fruit, Cookie or Brownie
Soft Drink or Bottled Water

Italian Meat Hoagie

Gourmet Sandwich with Salami, Prosciutto, Pepperoni, Baked Ham, and Provolone Cheese served on a Hoagie Roll with Tomatoes, Lettuce, and Sweet Onions

Slow-Cooked Roast Beef

Gourmet Sandwich with Wisconsin Cheddar and Horseradish Crème served on an Onion Kaiser Roll

Smoked Turkey Breast

Gourmet Sandwich with Bacon, Swiss Cheese, with Cranberry Mayo served on Whole Wheat

Grilled Chicken Caesar Wrap

Gourmet Sun Dried Tomato Wrap with Crisp Romaine, Grilled Chicken, Parmesan Cheese, and Caesar Dressing

Greek Vegetarian Wrap

Grilled Vegetables, Baby Spinach, Roasted Pepper Hummus, and Feta on a Sun Dried Tomato Wrap

Light Lunches \$16

Half Sandwich or Small Entrée Salad served with the following:

Cup of Soup

Platter of Cookies

Fresh Brewed Iced Sweet and Unsweet Tea

Roasted Turkey Sandwich with Roasted Corn Chowder

Roasted Turkey Breast on Whole Wheat Bread, Swiss cheese, Cranberry Mayo, Tomato and Romaine Lettuce

Grilled Chicken Caesar Salad with Roasted Corn Chowder

Grilled Chicken Breast served on Traditional Caesar Salad served with Focaccia Bread

Grilled Cilantro Marinated Chicken Breast Sandwich with Roasted Corn Chowder

Grilled Chicken on Sourdough Bread with Roasted Red Pepper, Peppers, Onions, and Pepper Jack Cheese



PLATED LUNCHEONS

All Plated Luncheons include the following:
A choice of either a Soup or a Salad
Bakery Fresh Rolls and Dessert
Fresh Brewed Iced Sweet and Unsweet Tea

Soups

Creamy Tomato Basil Bisque New England Clam Chowder Roasted Corn Chowder Wild Rice and Roasted Chicken Cream of Mushroom

Salads

Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Red Onion, Kalamata Olives, and two Dressings Traditional Caesar Salad with Red Onion, Kalamata Olives, Herbed Croutons, Shaved Parmesan, and Caesar Dressing Baby Spinach Salad with Crumbled Blue Cheese, Walnuts, Balsamic Vinaigrette

Plated Entrées

All Entrées served with Chef's Choice of Starch and Vegetable

Grilled Marinated Chicken & Penne Pasta Alfredo \$18

Spinach Ravioli with Fresh Tomato Vodka Cream Sauce \$20

Sautéed Chicken Breast with Wild Mushroom Marsala Sauce \$23

Grilled Rosemary Chicken with Lemon Caper Jus \$23

Grilled Salmon Fillet with Lemon Dill Cream Sauce \$23

Grilled Pork Loin served with Rosemary Demi Reduction \$23

Grilled Beef Medallions served with Bordelaise Sauce \$24

Desserts

Carrot Cake with Cream Cheese Frosting
Pound Cake with Strawberry Compote
New York Style Cheesecake with Fresh Cream and Strawberry Sauce
Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries
Pecan Pie



BUFFET LUNCHEONS

(Minimum of 30 people required)
All Lunch Buffets are served with Chef's Selection of Dessert
Freshly Brewed Colombian Coffee and Selection of Teas

Durham Deli \$22

Chef's Soup du Jour
Mixed Garden Greens Salad with Selection of Dressings
Chef's Choice of Two Additional Deli Salads
Sliced Smoked Turkey, Ham, and Roast Sirloin of Beef
Selection of Sliced Cheeses
Relish Tray, Condiments, and Garnishes
Kaiser Rolls, Whole Wheat, Rye, and White Breads
Potato Chips

Fiesta Feast \$23

Mixed Garden Greens Salad with Selection of Dressings
Beef Taco Meat, Chicken Fajita Meat with Onions and Peppers
served with Chopped Red Onions, Tomatoes, Shredded Lettuce, Black Olives, Guacamole, Sour Cream, Cheddar Cheese, Pico de Gallo Refried
Beans Spanish Rice and Salsa
Warm Flour Tortillas, Corn Taco Shells, and Tortilla Chips

Bel Gusto Italian \$22

Traditional Caesar Salad
with Red Onion, Kalamata Olives, Herbed Croutons, Shaved Parmesan, and Caesar Dressing
Antipasto Style Rainbow Rotini Salad
Chicken Cacciatore
Pasta Primavera with Alfredo Cream Sauce
Seasonal Vegetables
Garlic Bread

Carolina Barbecue \$24

Mixed Garden Greens Salad with Selection of Dressings
Country Style Red Bliss Potato Salad
Cole Slaw
Grilled Blackberry Barbecued Chicken Breast
Traditional Pulled Carolina Pork
Sautéed Green Beans
Three Cheese Macaroni & Cheese
Baked Beans
Silver Dollar Rolls and Corn Bread with Butter

Down Home Cooking \$22

Mixed Garden Greens Salad with Selection of Dressings
Selection of Chef's Salads
Honey Baked Ham
Southern Fried Chicken or Herb-Baked Chicken
Seasonal Vegetables
Roasted Garlic Mashed Potatoes with Gravy
Baked Beans
Silver Dollar Rolls

Asian Buffet \$24

Spinach Salad with Mandarin Oranges Slivered Almonds Tossed in a Citrus Ginger Dressing Vegetable Spring Rolls with Duck Sauce Beef & Broccoli Chicken Stir Fry with Fresh Vegetables

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Vegetable fried Rice Chef's Choice Desert

Designer Lunch Buffet \$25

(minimum of 30 people required)

Select Two Starters, Two Entrées, and Two Sides. Includes Chef's Selection of Bakery Fresh Rolls and Desserts Freshly Brewed Colombian Coffee and Selection of Teas

Add an additional entrée for \$5 per person

Starter Selections

Waldorf Salad
Chef's Soup du Jour
Southern Style Coleslaw
Southern Style Potato Salad
Fresh Vegetable Pasta Salad with Herb Vinaigrette
Antipasti Style Salad with Assorted Cheeses and Salami
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic, and Extra Virgin Olive Oil
Baby Spinach Salad with Gorgonzola, Crumbled Walnuts, and Raspberry Poppy Seed Vinaigrette
Traditional Caesar Salad, Kalamata Olives, Herbed Croutons, Shaved Parmesan, Caesar Dressing
Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Kalamata Olives, and two Dressings

Entrée Selections

Blackberry Barbecued Chicken
Southern Style Buttermilk Battered Fried Chicken
Herb Roasted Pork Loin Rosemary Demi Reduction
Slow Roasted Turkey with Cranberry and Orange Relish
Roasted Atlantic Salmon with Lemon Dill Cream Sauce
Slow Cooked Roast Beef with Mushroom Bordelaise Sauce
Fusilli Pasta with Grilled Seasonal Vegetables, Fresh Herbs, and Garlic Butter
Grilled Herb Marinated Chicken served with Roasted Tomatoes and Artichokes
Millennium Style Shrimp & Stone Ground Grits with Cajun Cream Sauce
Old Fashioned Pot Roast cooked with Roasted Root Vegetables and Cabernet Reduction

Side Selections

Seasonal Vegetable Medley
Stone Ground Grits
Au Gratin Potatoes
Wild Rice Pilaf
Baby Green Beans
Mashed Sweet Potatoes with Brown Sugar
Red Skinned Mashed Potatoes
Herb and Parmesan Roasted Potatoes



Plated Dinners

All Plated Dinners include a choice of a Soup or a Salad, Bakery Fresh Rolls, Dessert Freshly Brewed Colombian Coffee and Selection of Teas

Soups

Roasted Corn Chowder, New England Clam Chowder, Cream of Mushroom, Wild Rice and Roasted Chicken,

Creamy Tomato Basil Bisque

Lobster Bisque with Sherry (\$2 Additional)

Salads

Field Greens with Brie Cheese, Toasted Walnuts, and Champagne Vinaigrette Spinach Salad with Crumbled Blue Cheese, Walnuts, Balsamic Dressing Baby Iceberg Wedge with Vine Tomatoes, Shaved Red Onion, Bacon, and Blue Cheese Dressing Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Kalamata Olives, and two Dressings Traditional Caesar Salad Kalamata Olives, Herbed Croutons, Shaved Parmesan, Caesar Dressing

Plated Entrées

(All Entrées served with Chef's Choice of Starch and Vegetable)

Spinach and Cheese Florentine Ravioli with Tomato Vodka Cream Sauce Herb Grilled Chicken Breast with Oven Roasted Tomato Coulis \$26

Blackberry Barbecued Chicken \$27

Classic Chicken Marsala with Wild Mushrooms and Marsala Wine Sauce \$27

Grilled Salmon Fillet with Lemon Dill Cream Sauce \$28

Slow Roasted Pork Tenderloin with Rosemary Demi Reduction \$29

Roasted New York Striploin with Mushroom Bordelaise Sauce \$34

Grilled Rib Eye with Balsamic Demi Sauce \$36

Filet Mignon with Pancetta and Cabernet Sauce \$38

Fresh Red Snapper with warm Mango Salsa \$29

Desserts

Pecan Pie with Warm Bourbon Caramel Sauce New York Style Cheesecake with Fresh Cream and Strawberry Sauce Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries Caramelized Pear and Cranberry Tarte (\$2 additional) Crème Brûlée Cheesecake (\$2 additional)



Designer Dinner Buffet \$34.95

(minimum 30 people required)
Select Two Starters, Two Entrées, Two Sides, and Two Desserts
Buffet includes Bakery Fresh Rolls, Freshly Brewed Colombian Coffee and Selection of Teas
Add an additional entrée for \$8 per person

Starters

Roasted Corn Chowder Soup
Creamy Tomato Basil Bisque
New England Clam Chowder
Cream of Mushroom
Wild Rice and Roasted Chicken Soup
Lobster Bisque with Sherry (\$2 additional)
Southern Style Potato Salad
Fresh Vegetable Pasta Salad with Herb Vinaigrette

Chilled Asparagus served with Shaved Romano Cheese, Lemon, and Extra Virgin Olive Oil
Baby Spinach Salad with Fresh crumbled Blue Cheese, Walnuts with Balsamic Vinaigrette
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic, and Extra Virgin Olive Oil
Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Red Onion, Kalamata Olives, and two Dressings
Traditional Caesar Salad with Kalamata Olives, Herbed Croutons, Shaved Parmesan, and Caesar Dressing

Side Selections

Seasonal Vegetable Medley
Stone Ground Grits
Herb and Parmesan Roasted Potatoes
Red Skinned Mashed Potatoes
Steamed Baby Green Beans
Wild Rice Pilaf
Au Gratin Potatoes
Mashed Sweet Potatoes with Brown Sugar
Roasted Root Vegetables with Tossed Balsamic Garlic Butter

Entrée Selections

Blackberry Barbecued Chicken
Grilled Herb Marinated Chicken with Roasted Red Pepper
Classic Chicken Marsala with Wild Mushrooms, and Marsala Wine Sauce
Grilled Chicken, Portabella Mushroom, Asparagus, and Penne Pasta in Pesto-White Truffle Cream Sauce
Roast Atlantic Salmon with Lemon Dill Cream Sauce
Millennium Style Shrimp & Stone Ground Grits and Cajun Cream Sauce
Roasted Pork Loin with Rosemary Demi Reduction
Roasted New York Striploin with Roasted Tomatoes and Rosemary Bordelaise Sauce
Old Fashioned Pot Roast cooked with Roasted Root Vegetables and Cabernet Reduction
Sautéed Red Snapper with Fresh Warm Mango Salsa
Fusilli Pasta with Seasonal Vegetables, Fresh Herbs, and Garlic Butter

Desserts

Carrot Cake with Cream Cheese Frosting
Pecan Pie with Warm Bourbon Caramel Sauce
New York Style Cheesecake with Fresh Cream and Strawberry Sauce
Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries
Caramelized Pear and Cranberry Tarte (\$2 additional)
Creme Brûlée Cheesecake (\$2 additional)



Hors D'Oeuvres

(50 pieces per order)

Cold Selections

Assorted Deli Meat & Cheese Pinwheels \$80

Chef's Selection of Assorted Crostini \$110
Prosciutto Wrapped Honeydew and Cantaloupe \$110
Chilled Marinated Asparagus Tips with Lemon and Romano \$115
Vine Ripe Tomato and Fresh Mozzarella Skewer with Basil and Balsamic \$125
Shrimp Ceviche with Citrus Marinade \$125
Smoked Salmon and Chive Pinwheels \$150
Chilled Cocktail Shrimp with Traditional Accompaniments \$175

Hot Selections

Meatballs (choice of Barbecue, Swedish, or Sweet and Sour) \$100 Spicy Jerk Chicken Wings and Buttermilk Ranch \$110 Buffalo Style Chicken Wings with Blue Cheese Dip \$110 Assorted Miniature Quiche \$125 Spanakopita with Tzatziki Sauce \$125 Pork Potstickers with Citrus Soy Sauce \$125 Vegetable Egg Rolls with Duck Sauce \$125 Chicken Tempura Strips with Sweet Chili Sauce \$125 Baked Brie and Raspberry in Phyllo \$135 Teriyaki Chicken Satay \$150 Jamaican Jerk Chicken Skewer with Cucumber Lime Dipping Sauce \$140 Pulled Pork Sliders with North Carolina and Texas Style Barbecue Sauces \$140 Coconut Breaded Shrimp with Mango Chili Sauce \$150 Rosemary and Garlic Grilled Beef Skewers \$150 Crab Stuffed Mushrooms with Lemon Herb Aioli \$165 Scallops wrapped in Maple Cured Bacon \$175 Petite Crab Cakes with Whole Grain Mustard Sauce \$175



RECEPTION DISPLAY SELECTIONS

(Serves 50 Guests)

Wheel of Baked Brie en Croute Wheel \$125

with Apricot Jam and Sliced Toasted Almonds with Cracker Assortment

Deluxe Crudite \$175

Fresh Seasonal Garden Vegetables served with Buttermilk Ranch Dip

Display of Sliced Fresh Seasonal Fruits \$225

With Graham Crackers, Marshmallows, Pretzels, and Warm Chocolate Chambord Fondue \$275

Artisan Imported and Domestic Cheese & Cracker Display \$225

Chefs' Choice of Seasonal Imported and Domestic Cheeses served with Assorted Crackers and garnished with Seasonal Fruits and Berries

Antipasto \$225

Genoa Salami, Buffalo Mozzarella, Prosciutto, Grilled Vegetables, Fire Roasted Peppers, Marinated Artichoke Hearts, Kalamata Olives, and Oven Roasted Tomatoes served with Virgin Olive Oil and Balsamic Vinaigrette

Smoked Salmon Display \$300

Smoked Atlantic Salmon served with Chopped Egg, Purple Onions, Capers, Cream Cheese, and Mini Bagels

Chef's Assorted Dessert Display \$250

Mini-Cheesecakes, Lemon Bars, Tarts, and Cakes (3 pieces per person)

DIPS & CHIPS

(Serves 25 Guests)

Roasted Peanuts, Pretzels, or Party Mix \$35
Onion Dip or Herb Dip with Gourmet Chips \$35
Spicy Tomato Salsa with Tortilla Chips \$35
Hummus with Toasted Pita \$50
Warm Spinach and Artichoke Cheese Dips with Toasted Pita \$50
Deluxe Mixed Nuts \$55
Warm Crab Dip with Toast Points \$75



CARVING STATIONS

A \$75 Chef's Fee is charged for all Carving Stations All carving stations are served with appropriate Condiments, Breads, and Rolls

Spiral Sliced Ham with Jack Daniels and Brown Sugar Glaze \$275

(serves 40 to 50 guests)

Honey Dijon Glazed Pork Loin with Chipotle Mayonnaise \$175

(serves 40 to 50 guests)

Slow Roasted Top Round of Beef with Mustard and Peppercorn Rub with Au Jus and Creamy Horseradish Sauce \$275

(serves 50 to 75 guests)

Tenderloin of Beef with Roasted Garlic Aioli, Horseradish Cream, and Stone Ground Mustard \$325 (serves 25 to 30 guests)

Roasted Turkey Breast with Cranberry Orange Relish \$200

(serves 25 to 30 guests)

Slow Roasted New York Striploin with Whole Grain Mustard and Peppercorn Sauce \$350

(serves 40 to 50 guests)

RECEPTION STATIONS

All Reception Stations prices are based on serving 50 people

Mashed Potato Bar \$175

Redskin Mashed Potatoes with toppings to include: Grated Cheddar Cheese, Bacon, Scallions, Sour Cream, Sautéed Red and Green Peppers, and Sautéed Mushrooms

Pasta Station \$175

Select two pastas: Bowtie, Penne, or Tri-color Rotini
Select two sauces: Tomato Vodka Cream, Fresh Marinara & Basil Sauce,
Bolognese, or Alfredo Cream Sauce

served with Grated Parmesan Cheese, Fresh Ground Pepper, Crushed Red Pepper Flakes, and Fresh Baked Garlic Sticks

Pasta Station with Grilled Chicken \$225 Pasta Station with Grilled Shrimp \$275

Asian Stir Fry \$250

Fresh Assorted Stir Fry Vegetable Sautéed Chicken & Beef Served with Fresh Steamed Rice



Hors D'oeuvres Reception \$34.95 Per Person

(minimum 40 people)

Domestic Cheese Display with Grapes, Strawberries, and Assorted Crackers

Fresh Seasonal Garden Vegetables served with Buttermilk Ranch Dip

Carving Station

(select one)

Roasted Turkey Breast with Cranberry Orange Relish Spiral Sliced Ham with Jack Daniels and Brown Sugar Slow Roasted Top Round of Beef with Mustard and Peppercorn Rub

Pasta Station

Select two: Bowtie, Penne, or Tri-color Rotini Pasta Select two: Alfredo, Pesto, Marinara, or Vodka Sauce

Add Grilled Chicken to one pasta selection \$1 additional per person Add Shrimp to one pasta selection \$2 additional per person

Hors D'oeuvres

The hotel will prepare two pieces per guest of each hors d'oeuvre

(select one)

Baked Brie and Raspberry in Phyllo
Prosciutto Wrapped Honeydew and Cantaloupe
Coconut Breaded Shrimp with Mango Chili Sauce
Petite Crab Cakes with Whole Grain Mustard Sauce
Vine Ripe Tomato and Fresh Mozzarella Skewer with Basil and Balsamic

(select two)

Assorted Miniature Quiche
Teriyaki Chicken Satay
Spanakopita with Tzatziki Sauce
Chef's Selection of Assorted Crostini
Vegetable Egg Rolls with Duck Sauce
Meatballs (choice of Barbecue, Swedish, or Sweet and Sour)
Buffalo Style or Spicy Jerk Chicken Wings with Buttermilk Ranch

Chef's Dessert Display

Mini-Cheesecakes, Lemon Bars, Tarts, and Cakes (3 pieces per person) Freshly Brewed Colombian Coffee and Selection of Teas



ADDITIONAL RECEPTION PACKAGE STATIONS

(Priced to be sold with reception package)

Mashed Potato Bar

Red skinned Mashed Potatoes with toppings to include: Grated Cheddar Cheese, Bacon, Scallions, Sour Cream, Sautéed Red and Green Peppers, and Sautéed Mushrooms \$8 per person

Pasta Station

Select two pastas: Bowtie, Penne, or Tri-color Rotini
Select two sauces: Tomato Vodka Cream, Fresh Tomato with Basil and Marinara,
Bolognese, or Creamy Alfredo
served with Grated Parmesan Cheese, Fresh Ground Pepper, Crushed Red Pepper Flakes, and Garlic Bread Sticks
Pasta Station with Grilled Chicken \$9 per person
Pasta Station with Shrimp \$10 per person

Nacho Bar

Tri Color Corn Tortilla Chips, Warm Queso, Sliced Jalapenos, Green Onions, Diced Tomatoes, Sour Cream, Guacamole, Refried Beans, Black Olives and Salsa \$7 per person

Nacho Bar with Chicken add \$5

Nacho Bar with Shrimp add \$7

Station Attendant \$75 per Hour



BANQUET BEVERAGE SELECTIONS

Well Brands

House Selection of Vodka, Rum, Tequila, Bourbon, Whiskey, Scotch, Gin

Call Brands

Smirnoff Vodka, Bacardi Silver Rum, Sauza Hornitos Playa Tequila, Jim Beam Black Label, Jack Daniels, J&B Scotch, Tanqueray Gin

Premium Brands

Grey Goose Vodka, Captain Morgan Dark Rum, Patron Tequila, Makers Mark Bourbon, Crown Royal, Dewar's Scotch, Bombay Sapphire Gin, Courvoisier VSOP, Hennessey

Beers

Domestic: Budweiser, Bud Light

Imported and Craft: Heineken, Corona Extra, Samuel Adams Boston Lager

House Wines

Sycamore Lane Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot, Pinot Noir

Second Flight (Upgraded) House Wines

Trinity Oaks Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

Open Bar Packages, Charged per Guest by the Hour

(25 person minimum)

The host pays a flat fee per each guest, based on the number of hours the bar is open.

One brand category of liquor is served, plus domestic/import beers, house wines, and soft drinks.

Well Brands Package

First Hour – \$10.00 per guest Each additional hour or part thereof – \$6.00 per guest

Call Brands Package

First Hour - \$14.00 per guest Each additional hour or part thereof - \$8.00 per guest

Premium Brands

First Hour – \$18.00 per guest Each additional hour or part thereof – \$10.00 per guest

Beer, Wine, and Coca-Cola Soft Drinks (no mixed drinks)

First Hour - \$10.00 per guest Each additional hour or part thereof - \$6.00 per guest



Host Bar, Charged on Consumption

The host pays for all drinks consumed by the guests. The host can specify which brands/categories are to be offered. Consumption will be charged per drink at the following prices:

Well Brand Mixed Drinks	\$6.00 each
Call Brand Mixed Drinks	\$7.50 each
Premium Brand Mixed Drinks, Cordials	\$9.00 each
House Wines	\$6.00 each
Second Flight House Wines	\$7.50 each
Domestic Beers	\$4.25 per bottle
Imported and Craft Beers	\$5.25 per bottle
Coca-Cola Soft Drinks	\$2.50 each
Keg Beer – Domestic	\$400.00
Keg Beer – Imported	\$500.00

A bartender fee of \$125.00 may be charged to the host if at least \$350.00 in bar revenues is not reached.

Specialty Drinks

Non-Alcoholic Fruit Punch	\$24 per gallon
Bloody Mary	\$65 per gallon
Champagne Punch	\$70 per gallon
Mimosas	\$70 per gallon
Screwdrivers	\$65 per gallon

Cash Bar

The host arranges the cash bar as a courtesy to the guests. Each guest pays for his/her own drinks at the following prices:

Well Brand Mixed Drinks	\$6.50 each
Call Brand Mixed Drinks	\$8.00 each
Premium Brand Mixed Drinks, Cordials	\$9.50 each
House Wines	\$6.25 each
Second Flight House Wines	\$7.50 each
Domestic Beers	\$4.50 per bottle
Imported and Craft Beers	\$5.50 per bottle
Coca-Cola Soft Drinks	\$3.00 each

The host is charged a \$75.00 fee for the hotel to set up the cash-handling process.

A bartender fee of \$125.00 may be charged to the host if at least \$350.00 in bar revenues is not reached.



GENERAL INFORMATION

Deposit & Payment

A non-refundable deposit of 25% is required in order to confirm your event. Full pre-payment is due ten business days prior to your event by cash, credit card or cashier's check for all social events. If direct billing is required, credit must be established by the hotel's credit manager and must be submitted at the time of booking. For a schedule payment plan, please contact your catering manager to organize a customized timeline to satisfy the complete pre-payment of your event.

Guarantee

Guarantee must be specified three business days in advance by 12 noon. Guarantee number is not subject to reduction. If the guarantee is not received within the above mentioned timeframe, the estimated figure will automatically become the guarantee (contracted guests count). If additional guests above the respective guarantee numbers attend, the hotel will not guarantee the same menu. For multiple entrees: the hotel must be provided with the exact count of each entrée item three business days prior to the event.

Surcharge & Tax

Menu pricing are net. Service charge (currently 22%) is taxable and subject to the current North Carolina state sales tax. These fees will be automatically added to your bill.

Coatroom/Gift Registration

Coat check attendant is suggested October through February for all events after 5:00 pm. Gift check attendant is suggested for all social and wedding functions Coat check attendant - \$150 Gift check attendant - \$150 per event (no coats) Coat & Gift check attendant - \$250 Restroom attendant (if required) - \$150

Special Services

White Glove Service - \$125 per event White Chair Covers - \$2 per chair Black Satin Sash - \$1 per chair Up Lighting Package - \$125 per chamber Custom Ice Sculpture - \$350 minimum

Labor Charges

A bartender fee of \$125 will automatically be charged for non-hosted bars that do not reach a \$350 cash sales. For non-hosted bars a \$75 cashier fee will be charged.

One Bartender Required per 100 Guests One Cashier Required per Bartender (per 100 Guests) Chef in Attendance (for stations) \$75



Audio Visual, Sound & Lighting

We encourage the use of our full-service audio/visual company located in the hotel to service your event Scott Brown Media Group Technician may be reached by calling 919-382-5051.

Banners, Signs & Flags

Arrangements for hanging banner, signs, seals and flags must be handled by the hotel. All banners and signs must conform to the standards of the Millennium Hotel. A \$55 charge will apply per item. Signage can be obtained through our local vendor for an additional charge. All types of signage in public space must be approved through the catering manager in advance.

Decorations

Arrangements for early decorating time or special requirements of your decorator/florist must be coordinated in advance with the catering manager who will assess cleaning deposits and/or fees. Customized ice sculptures are available at an additional cost.

Guest Room Rate

A room rate can be arranged for out of town guests based on availability. Should you wish to secure a block of rooms, our sales managers can draw up a contract for you.

Preferred Professionals (vendors)

The Millennium Hotel Durham highly recommends professional vendors that may be used to assist in the planning of your event. Please contact your catering manager for a complete listing.

Seating

Please advise your catering manager if a head table or dance floor is required. If guests are to be assigned to numbered tables, a special seating diagram will be designed. Banquet tables are draped in linen provided by the hotel in standard colors. Specialty linens may be ordered at an additional charge.

Security

Additional security required for the event can be arranged through your catering manager. Armed guards are not permitted on the Millennium Hotel Durham property for any reason. The fee is \$35/per security guard/per hour with a 3 hour minimum (subject to change without notice).

Shuttle Service to Duke / On-site Parking

Shuttle services to the local Duke facilities are for our in-house guests only and can be arranged through our transportation desk. Complimentary parking is provided to all guests attending an event at the Millennium.

Special Conditions

No food or beverage of any kind will be permitted into the hotel by the client or their guests from the outside unless it is pre-arranged with the catering manager in advance.