



CATERING MENU

Breaks:

Make your Own;

Choose any 5 items \$12

Choose any 6 items \$13

Choose any 7 items \$14

Choose any 8 items \$15

Choose any 9 items \$16

SWEET Rice Krispy Treats, Freshly Baked Assorted Cookies, Fudge Brownies, Assorted Candy Bars, Ice Cream Novelties, or Oreo Cookies with Carafes of Low-Fat Milk \$18

SALTY Soft Pretzels with Honey Dijon, Nachos with Cheese Sauce and Salsa, Freshly Popped Popcorn, Trail Mix, Mixed Nuts, or Potato Chips with Onion Dip \$20

HEALTHY Fresh Strawberries with Fat-Free Whipped Cream, Assorted Whole Fruit, Yogurt Covered Raisins, Granola Bars, Fresh Vegetable Crudit  with Ranch Dip, Roasted Garlic Hummus with Pita Chips, Carrot and Celery Sticks, or Apple Wedges with Peanut Butter \$22

BEVERAGES Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and Brewed Tea, Bottled Water, Assorted Bottled Fruit Juices, or Iced Tea and Lemonade

Continental Breakfast:

PRICED PER PERSON;

RISE & SHINE — \$23 Fresh Baked Organic Blueberry Muffins Turkey Bacon and Egg White Sandwiches on Toasted English Muffin Organic Yogurt and Granola Parfaits Honey Drizzle Assorted Nutri-grain Bars Ripe Bananas Orange, Cranberry and Grapefruit Juices Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

TRADITIONAL — \$19 Fresh Baked Assorted Muffins and Breakfast Pastries Sliced Fresh Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season) Assorted Fruit Yogurts Orange, Cranberry, and Grapefruit Juices Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

SUNRISE— \$22 Sausage and Sharp Cheddar Cheese & Egg Biscuits Banana Nut and Lemon Poppy Seed Muffins, Sliced Breakfast Breads, and Fresh Cinnamon Rolls Sliced Fresh Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season) Orange, Cranberry, and Grapefruit Juices Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

HEARTY & HELTHY — \$21 Assorted Bagels, Cream Cheese, Butter, and Preserves Freshly Baked Croissants Rise and Shine Oatmeal Station: Golden Raisins, Brown Sugar, Cinnamon Syrup, Dried Bananas, Fresh Blueberries, Chopped Pecans, and Dried Cranberries Whole Fresh Fruit: Apples, Pears, Bananas, Oranges, and Stone Fruit (seasonal) Orange, Cranberry, and Grapefruit Juices Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

ADD ONS;

Ham, Egg and Cheese Croissants \$3 per person

Smoked Salmon with Accoutrements \$5 per person

Starbucks Assorted Bottled Frappuccinos and Lattes \$4 each

Assorted Fruit Yogurts \$3 each

Individual Vegetable Quiches \$5 each add Ham, Bacon, Sausage for \$2

Fresh Baked Buttermilk Biscuits \$3 per person

Fruit and Yogurt Smoothies \$3 per person

Assorted Cereals and Milks \$3 per person

Assorted House-Made Coffee Cakes \$3 per person

A LA CARTE ITEMS;

- Bagels with Cream Cheese, Butter, Preserves \$25 per dozen
- Assorted Breakfast Sandwiches (Vegetarian, Bacon or Sausage) \$7 per person
- Freshly Baked Muffins and Pastries \$30 per dozen
- Assorted House-Made Coffee Cakes \$3 per person
- Assorted Fruit Yogurts \$3 each
- Assorted Cereals and Milks \$4 each
- Gluten-Free Muffins \$40 per dozen
- Granola Bars \$2 each
- Fresh Sliced Fruit \$7.50 per person
- Whole Seasonal Fruit \$2.00 each
- Apple Wedges and Peanut Butter \$3 per person
- Assorted Packaged Snacks (Chips and Pretzels) \$2 each
- Soft Pretzels with Cheese Sauce and Mustard \$28 per dozen
- Assorted Gourmet Cupcakes \$40 per dozen
- Assorted Fresh Baked Cookies \$38 per dozen
- Iced Fudge Brownies \$40/dozen
- Ice Cream Bars \$3 each
- Candy Bars \$3 each
- Sweet and Unsweet Iced Tea, and Lemonade \$37 per 5 gallons
- Fruit Punch \$40 per 5 gallons
- Coffee, Decaffeinated Coffee, Tea \$45 per 5 gallons
- Monster Energy Drinks \$4 each
- Gatorade \$5 each
- Red Bull (Regular and Sugar-Free) \$4 each
- Aquafina Bottled Water \$3.50 each / Pellegrino Sparkling Water \$5 each /Voss Water \$5/each
- Coke Brand Soft Drinks \$3 each

2501 Two Bale Lane Fayetteville, NC 28304 910-491-5352

Plated Breakfasts:

All Plated Breakfasts include Baskets of Freshly Baked Muffins and Pastries, Orange Juice, and Regular & Decaffeinated Coffee and Hot Tea Service

FRESH AND FULL— \$19 Fresh Fruit Bowl Farm Fresh Scrambled Eggs Applewood Smoked Bacon Country-Style Breakfast Potatoes Waffle Biscuit with Warm Molasses

STEAK AND EGGS — \$21 Medallion of Sirloin Steak Topped with Poached Eggs Served with a Toasted English Muffin, Steamed Asparagus, and crispy fried diced Red Potatoes. Add Fruit Bowl \$1

SILICONE VALLEY— \$20 Fresh Fruit Bowl Scrambled Egg Whites with Turkey Bacon & Sweet Potato Hash Brown Tots

SHRIMP AND GRITS — \$22 NC Shrimp Tossed with Tasso Ham, Scallions, Fresh Herbs, and Diced Tomato over Sharp Cheddar Stone-Ground Grits

All Buffet Breakfast include Regular and Decaf Coffee and Hot Teas (Assorted)

Breakfast Buffets:

SUNDAY MORNING— \$23 Freshly Baked Assorted Muffins and Breakfast Pastries Assorted Yogurts Sliced Fresh Fruit (Cantaloupe, Honeydew, Strawberries, Watermelon Scrambled Farm Fresh Eggs Applewood Smoked Bacon Sausage Links Red Skinned Country Potatoes Orange, Cranberry and Grapefruit Juices

INDULGENT— \$25 Fresh Baked Cinnamon Rolls Blueberry Muffins & Banana Bread Yogurt and Granola Parfaits Rise and Shine Oatmeal Station: Raisins, Brown Sugar, Peach Maple Syrup, Blueberries, Chopped Pecans and Craisins. Egg White & Chicken Sausage Wrap: Scrambled Egg Whites Chicken Sausage Arugula, Avocado, Swiss, Roasted Mushrooms, Green Chile Salsa in a Flour Tortilla. Indulgent Hash: Crispy Hash Browns Tots. Scrambled Eggs, Pulled Pork, Roasted Peppers & Onions, Roasted Mushrooms, Jack Cheddar. Mixed Fruit Salad Orange, Cranberry and Grapefruit Juices

SOUTHERN COMFORT— \$25 Banana Nut and Lemon Poppy Seed Muffins and sliced Zucchini Bread, Sliced Fresh Pineapple, Cantaloupe, Honeydew, Strawberries and Watermelon Farm Fresh Scrambled Eggs Sausage Patties Crispy Applewood Smoked Bacon Buttermilk Biscuits with Sawmill Sausage Gravy Stone Ground Grits with Sharp Cheddar Cheese Orange, Cranberry and Grapefruit Juices

GO-GO METRO — \$24 Sausage Biscuits with Sharp Cheddar Cheese; Ham, Egg and Cheese Croissants; Turkey Bacon Swiss and Egg Whites on a Toasted English Muffin Fresh Fruit Cups Assorted Yogurts, Nutrifruit and Granola Bars Orange, Cranberry Grapefruit Juice

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Breakfast Buffet Boosts:

Turkey Bacon \$3 to add to menu. \$2 to substitute/person

Assorted Cereals and Milks \$3/person

Rise and Shine Oatmeal Station: Raisins, Brown Sugar, Peach Maple Syrup, Blueberries, Chopped Pecans and Craisins \$3/person

Blueberry Pancakes \$2/person

Belgian Waffles \$4/person

Bagels with Cream Cheese, Butter and Preserves \$1.50/person

Omelet Station \$7/person Bacon, Ham, Onion, Bell, Pepper, Mushrooms, Spinach, Tomato, Cheddar Jack and Swiss Cheeses

Cold Lunches:

All Plated Lunches served with Fresh Baked Rolls and Butter, One Standard Dessert Offering Regular & Decaffeinated Coffee and Sweet or Unsweet Tea.

TURKEY CLUB WRAP— \$20 Smoked Turkey, Apple Wood Bacon, Provolone with Zesty Ranch, Served with Fruit Cup and Potato or Pasta Salad.

GRILLED CHICKEN SALAD — \$22 Grilled chicken breast, hard-boiled eggs, avocado, feta, tomato, corn, spring mix & arugula, rice & quinoa, blueberries, toasted sunflower seeds, champagne vinaigrette. Served with Fruit Cup and Potato or Pasta Salad.

SHRIMP MEDITERRANEAN SALAD— \$25 Grilled Red Argentine Shrimp, Crispy chickpeas, tomato, feta, rice & quinoa, spring mix, cucumbers, roasted red peppers, red wine vinaigrette. Served with Fruit Cup and Potato or Pasta Salad.

BOXED LUNCHES

Choice of 2 — \$13

Choice of 3 — \$16

Cookie, Whole Seasonal Fruit, Chips and Soft Drink or Water

Turkey and Provolone on Marble Rye or Country White Bread

Roast Beef and Cheddar on Marble Rye or Country White Bread

Ham and Swiss on Marble Rye or Country White Bread

Grilled Vegetable Wrap in a Spinach Herb Tortilla

Lunch Buffets:

All Buffet Lunches served with Soup or House Salad Fresh Baked Rolls and Butter, two Standard Dessert Offerings Regular & Decaffeinated Coffee and Sweet or Unsweet Tea.

DELI BUFFET— \$15 Wheat, White, Rye, & Brioche Buns, Sliced Roast Beef, Ham, Turkey, Salami, & Chicken. Cheddar, Swiss, Provolone, American, with Fresh Tomatoes and Relish Tray.

SOUP & SALAD — \$13 Choice or 2 Soups with Crackers, garden fresh salad, Pasta Salad and Potato Salad.

FLIGHTLESS WONDER— \$20 Baked Quarter Chicken Breast, Roasted Pork Loin, Served with Rice pilaf, Fresh grilled green beans.

THE ITALIAN JOB— \$25 Meat Lasagna, Spaghetti and Meat Sauce, Shrimp and Penne Alfredo, Served with Antipasto Tray, Italian Salad, and Mozzarella and Tomato Salad.

SOUTH OF THE BORDER— \$20 Ground Taco Beef, and Shredded Chicken Served with flour tortillas and crispy Taco shells, Refried Beans, Spanish Red rice, black beans, roasted corn, jalapenos, Shredded Cheddar Jack Cheese, shredded lettuce, and Diced tomatoes.

Soup Choices: Chicken Noodle, Veggie Beef, Loaded Baked Potato, Broccoli Cheddar or Minestrone.

Lunch/Dinner Plated Meals:

All Plated Lunches/ Dinner served with Soup or House Salad Fresh Baked Rolls and Butter Choice of one or two alternating Standard Dessert Offerings, Regular & Decaffeinated Coffee & Sweet or Unsweet Tea.

ROSEMARY'S CHICKEN— \$15/\$20 Baked Quarter Chicken Breast infused with Rosemary and Spices, served with Vermont Sharp white Cheddar garlic Mashed potatoes and Fried Brussel Sprouts.

ONE IF BY SEA— \$18/\$22 Seared Lemon Butter Salmon served with Rice Pilaf and Grilled Green Beans.

CHICKEN CORDON BLU— \$15/\$20 Chicken Stuffed with Ham and Swiss Cheese Served with California Blend and Roasted Corn on the Cob.

ROAST BEEF AU JUS— \$18/\$22 Tender Thinly Sliced Roast Beef Served with Red Roasted Potatoes & Grilled Green Beans.

THANKFUL— \$15/\$20 Turkey Medallions Served with Gravy, Savory Cornbread Stuffing Half Sweet Potato & Grilled Green Beans.

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Dinner Buffets:

All Buffet Dinners served with House Salad and Dressings Pasta Salad, Fresh Baked Rolls and Butter, Desserts and Regular & Decaffeinated Coffee and Sweet or Unsweet Tea.

ONE IF BY LAND; TWO IF BY SEA— \$30 Seared Lemon Butter Salmon, Beef Tips served in a Mushroom Gravy with Onions & Peppers Roasted Red Potatoes and Grilled Green Beans.

DIXIELAND— \$28 Chef Teddy's Honey Fried Chicken, NC Eastern Pulled Pork with Georges BBQ Sauce, Baked Mac and Cheese Collard Greens with Smoked Turkey Necks Corn Bread Muffins, Peach Cobbler and Apple Pie.

GIVE THANKS—\$25 Turkey Medallions with Stuffing in Gravy, Sliced Pit Ham with pineapple glaze, Candied Yams and Grilled Green Beans.

SLOW ROLLING— \$27 Slow Roasted Quartered Chicken, Slow Roasted Pork Loin, Vermont Sharp white Cheddar garlic Mashed potatoes, Roasted Corn and Fried Brussel Sprouts.

SOUTH OF VENICE— \$28 Chicken Parmesan over Spaghetti Noodles, Shrimp and Andouille with Onions and Peppers in Marinara Sauce, Roasted Corn on the Cob, and Italian Green Beans.

Carved Stations:

Roasted Turkey \$4 Per Person

Coffee Crusted Prime Rib \$5 Per Person

Pit Ham \$4 Per Person.

Dessert Options:

Pecan Pie

Sweet Potato Pie

Pumpkin Pie

Apple Pie

Lemon Meringue Pie

Banana Pudding

Chocolate Cake

Coconut Cake

Key Lime Pie

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Hor D'oeuvres:

Pork Dumplings in Soy Ginger Sauce \$180

Chicken Tenders \$180

Chicken Wings \$200

(Sambal Buffalo, Peach Jalapeno, or Coca Cola Barbeque)

Bacon Wrapped Shrimp \$225

Cocktail Meatballs \$175

(Coca Cola Barbeque or Sweet & Sour)

Jumbo Shrimp with Cocktail Sauce \$250

Fruit Display \$200

Veggie Tray \$175

Cheese & Fruit with Vanilla Greek Yogurt Dip \$8 per person

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