



*Heritage
Conference
Center
Banquet Menu*



Prices are Subject to change. Tax and 20% service charge not included.

Continental Breakfasts

Heritage Traditional

Fresh Breads, Bagels
And Muffins
Butter and Preserves
Coffee, Juice, and Teas
\$8

Heritage Classic

Assorted Cereals and Oatmeal
Fresh Fruit Trays
Fresh Breads, Bagels and Muffins
Butter and Preserves
Coffee, Juice, and Teas
\$9

Boxed Breakfast

Continental

Breakfast Muffin
Whole Fruit
Orange Juice
Coffee
\$6

Big Box

Breakfast Bar
Yogurt
Muffin/Coffee Cake
Orange Juice
Coffee
\$7

Coffee Service

\$2.00 per person
(Includes all amenities)

Prices are Subject to change. Tax and 20% service charge not included.

Breakfast

Served with coffee, hot tea and orange juice

Sunrise Buffet

Fresh Seasonal Fruit Trays
Scrambled Eggs
Country Bacon
Biscuits and Gravy
Home Fries, Toast,
Butter and Preserves
\$10

Mulberry Buffet

Fresh Seasonal Fruit Trays
Breakfast Burritos with Eggs, Peppers,
and Sausage
Homemade Buttermilk Pancakes,
Cheddar Cheese Grits
Home Fries, Toast,
Butter and Preserves
\$10

Magnolia Buffet

Fresh Seasonal Fruit Trays,
Scrambled Eggs,
French Toast
Sausage Patties,
Home Fries, Toast,
Butter and Preserves
\$11

Dogwood Buffet

Fresh Seasonal Fruit Trays,
Eggs Benedict,
Buttermilk Pancakes,
Sausage Patties,
Home Fries, Toast,
Butter and Preserves
\$11.50

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Refresh Breaks

MorningStart

Bottled Water, Juices
Coffee, and Teas
Breakfast Bars
Seasonal Whole Fruit
Coffee Cake
Yogurt
\$8

Tower

Potato Chips or
Freshly Baked Cookies and Brownies
Candy Bars
Assorted Sodas and Bottled Water or
Ice Tea or Coffee
\$8

Trolley Station

Regular and Decaffeinated Coffee
Assorted Donuts or Pastries
\$7

Health Spa

Yogurt, Granola Bars,
Seasonal Fresh Fruit Platter,
Juice or Infused Water
\$8

Tea Time

Hot or Iced Tea, Lemon Scones,
and Assorted Cookies
\$7

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Boxed Lunches

Choice of Wrap or Sandwich

Turkey Breast

Potato Chips, Apple
Brownie, Mint
Granola Bar, Soft Drink
\$12

Roast Beef

Potato Chips, Apple
Brownie, Mint
Granola Bar, Soft Drink
\$12

Chicken Salad

Potato Chips, Apple
Brownie, Mint
Granola Bar, Soft Drink
\$12

Veggie

Red Pepper, Cucumber,
Hummus, Portabella Mushroom,
Lettuce, Tomato, Onion, Cheese,
& Mint
\$12

All boxed lunches served with condiments and utensils.

Soup & Salad Buffets

Buffet served with 1 Choice of Salad & 1 Choice of Soup, bread, fruit, chips, dessert, and iced tea.

\$14 per person

Add 1 additional soup or salad – \$2.50 more per person

Southwest Chicken Salad

Fried Southwest Chicken Tenders, Sliced
and Served on a Bed of Mixed Greens
with Corn Salsa and Chipotle Ranch
Dressing

Cobb Salad

The Traditional, Done Right, with Our
Special Roast Turkey and Crumbled Blue
Cheese

Chicken Caesar Salad

Marinated Grilled Chicken Breast over Romaine Hearts and mixed greens with,
Homemade croutons Tangy Caesar Dressing, Grated Parmesan Cheese and lemon
wedges.

Substitute Grilled Salmon or Grilled Shrimp for \$4.00 more

Soup Selections:

Butternut Squash, Tomato Basil, Seafood Chowder

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Sandwiches

Served Buffet-Style with Chef's Choice of Salad, Starch and Dessert, with Freshly Brewed Iced Tea.

\$13 per person

Grand Club

The Classic Club Sandwich with Turkey, Ham, Bacon, Provolone, Lettuce, and Tomato served on Wheat Bread

Roast Beef

Oven-Roasted Beef, Bleu Cheese, Lettuce, Tomatoes, Red Onions & Red Pepper dressing, on a Soft French Roll

Chicken Salad

Chicken Salad Made with all White Meat, Lettuce, Tomatoes and Red Onions with Mayonnaise, Spicy Mustard on Wheat Bread

Turkey and Provolone Wrap

Oven Roasted Turkey Breast and Provolone with Lettuce, Tomato, Red Onion and a Red Pepper Mayonnaise

Turkey Breast

Turkey Breast, Red Onion, Tomatoes, Lettuce, with Mayonnaise and Mustard

Turkey & Ham Panini

w/ Mozzarella, Basil & Balsamic Onions.

Carolina Pulled Pork

With Vinegar Slaw

Stuffed Angus Burger

½ lb. Angus Burger stuffed with Pancetta & Blue Cheese(available unstuffed)

Ham and Swiss

Smoked Ham and Swiss, Red Onion, Tomatoes, Lettuce, with Mayonnaise and Mustard

Italian Combo

A Perfect Mix of Ham, Genoa Salami, Pepperoni and Provolone served on Ciabatta with Lettuce, Tomato and Red Wine Vinegar

Portabella and Mozzarella

Marinated Portabella Mushrooms with Fresh Mozzarella, Basil and Carmelized Onions on Italian Bread

Grilled Chicken Sandwich

Specially Seasoned and Caramelized w/BBQ Sauce, topped with Bleu Cheese, Crisp Lettuce, Sweet Onions and Tomato on a Soft Bun

Beef Brisket

Sliced Beef Brisket with our Signature Barbeque Sauce on a Lightly Toasted Kaiser

Deli Platters

Turkey, Ham & Roast Beef
Cheddar Cheese

Tacos Grande

Beef or Chicken wrapped in a soft taco with onions & peppers

Prices are Subject to change. Tax and 20% service charge not included.

Specialty Pizza Buffet

Two for \$15 per person

Three for \$17 per person

Served with Chef's Choice of Salad and Dessert, with Freshly Brewed Iced Tea and Water

Roasted Red Pepper and Italian Sausage

With Garlic, Tomatoes and Mozzarella on Herbed Dough

Sun-Dried Tomato and Basil Pesto

Oil-Packed Sun-Dried Tomatoes and Fresh Basil Pesto with Mozzarella, Gorgonzola, and Fontina Cheeses on Herbed Pizza Dough

Southwest Chicken

Pico de Gallo, Black Beans, Corn, Avocados, Chicken, Pepper Jack, and Mozzarella on Cornmeal Pizza Dough

Grilled Portabella Mushroom

With Caramelized Onions, Fontina and Mozzarella Cheeses on Classic Crust

Pizza Margherita

Roma Tomatoes, Lots of Fresh Basil and Mozzarella on Herbed Pizza Dough

Caramelized Onion and Goat Cheese

Sweet Onions Caramelized in Balsamic Vinegar with Fresh Goat Cheese on Herbed Dough

Spinach and Goat Cheese

A Soufflé-like Pizza on Cornmeal Pizza Dough

Four Cheese

Fontina, Gorgonzola, Goat Cheese, and Mozzarella Divided into Quarters on Classic Dough

Eggplant and Spicy Chicken

Grilled Eggplant, Marinated Chicken, Roma Tomatoes, Peppers, Caramelized Onions, Fontina and Mozzarella Cheeses on Classic Olive Oil Crust

Prosciutto and Goat Cheese

With Tomato Sauce, Basil, and Roasted Pepper on an Herbed Crust

Campfire / BBQ

Chili, hot dog & bun, hamburger & bun, drink, chips or salad, condiments, Chocolate-marshmallow banana and graham crackers aka "Smoeres"

Sticks Provided- \$11 per person

Prices are Subject to change. Tax and 20% service charge not included.

Heritage Banquet Selections

Served Buffet-Style. Price is per person.

Choose one entrée, one salad, two sides, and one dessert for \$24.00 or \$26.00 per person

Add one additional Entrée selection for \$4.00 more per person

All Entrees Served with Bread & Fresh Brewed Iced Tea

Entrées (Choose One)

\$24

Chicken Francaise

Breast of Chicken with a Lemon-Butter Sauce

Grilled Bone-In Chicken

Topped with Goat Cheese and Sun-Dried Tomatoes

Beef Braised in Wine

With Pearl Onions and Mushrooms in a Burgundy Red Wine Sauce

Chicken and Steak Fajitas

Served with Guacamole, Black Beans, Peppers and Onions

Green Chile Chicken Enchiladas

Traditional Green Sauced Enchiladas with Cream Cheese

\$26

Steak Au Poivre

With a Cognac-Peppercorn Sauce

Grilled Flank Steak

Served with Tarragon Shallot Butter

Grilled Bone-In Pork Chops

With Tomato-Rosemary Compote

Baked Tilapia

With Parmesan-Panko Crust and Lemon Butter Caper Sauce

Salads (Choose One)

Spring Salad - Raspberry Vinaigrette,
Ranch and Italian Dressings

Pear and Candied Balsamic Walnuts –
Apple Cider Vinaigrette

Walnut, Orange and Goat Cheese–
Raspberry Vinaigrette

Bleu Cheese and Candied Pecan –
House Vinaigrette

Caesar

Vegetables and Starch (Choice of Two)

Rosemary Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Potatoes Au Gratin

Baked Potatoes

Rice Pilaf

White Wine Braised Escarole

Asparagus & Mushrooms

Green Beans Almandine

Broccoli w/ Herbed Hollandaise

Marsala Carrots

Additional Sides \$2.50pp

Desserts

Chef-Selected Cakes, Pastries or Pies

Prices are Subject to change. Tax and 20% service charge not included.

Banquets Cont.

Served Buffet-Style. Price is per person.

Choose one entrée, one salad, two sides, and one dessert for \$24.00 per person

Add one additional Entrée selection for \$4.00 more per person

All Entrees Served with Bread & Fresh Brewed Iced Tea

Italian Buffets

Salads

Caesar Salad

Pasta Salad with Gorgonzola & Pesto Vinaigrette

Garden Salad with Ranch and Vinaigrette

Gazpacho Salad

Niocise Salad with Tomatoes, Basil and Mozzarella

Vegetables and Starches

Rosemary Roasted Potatoes

Garlic and Thyme Risotto

White Wine Braised Escarole

Asparagus, Mashed Potatoes

Entrées

Classic Meat Lasagna

With Homemade Meat Sauce and Blend of Cheeses

Chicken Fettuccine Alfredo

Marinated Grilled Chicken and Homemade Alfredo

Chicken Parmigiana

Served with Tomato Sauce on a Bed of Spaghetti

Jumbo Shrimp on Pesto Angel Hair

With Gorgonzola and Goat Cheeses

Risotto Primavera

With Salmon, Asparagus, Mushrooms and Blended

Italian Cheeses

Chicken Saltimbocca

With Prosciutto & Served in a White Wine Sauce

Cannelloni Florentine

Pasta Tubes Stuffed with Chicken, Spinach, and

Cheeses Served in a Parmesan Cheese Sauce

Desserts

Tiramisu and Assorted Cheesecakes

Barbeque Buffets

Salads

House Salad with Ranch, Blue Cheese and

Italian Dressings

Cole Slaw

Potato Salad

Roasted Corn and Cherry Tomato

With Feta Cheese

Vegetables and Starches

Baked Potatoes

Corn on the Cob

Crispy Bacon Green Beans

Baked Beans

Sweet Potato Gratin

French Fries

Additional Sides \$2.50 per person

Entrées

Texas Brisket

Grilled Barbeque Chicken Breasts

Ancho Lime Chicken

Southern Fried Chicken

Baby Back Ribs

Carolina Pulled Pork

Kentucky Bourbon Skirt Steak

Gouda and Bacon Stuffed Hamburgers

Desserts

Chef Selected Pies, Puddings or Cobblers

Prices are Subject to change. Tax and 20% service charge not included.

Carving Stations

\$100 per station attendant per hour

1 hour minimum

Served Buffet-Style

Comes with choice of Two Sides, Salad, Bread, Dessert and Iced Tea

One Entree for \$21 per person

Two Entrees for \$25 per person

Herb Roasted Turkey Breast

With Lemon-Parsley Gravy

Roasted Round of Beef

With Au Jus and Horseradish Sauce

Roast Pork Loin

With Candied Apples and Sweet Glaze

Maple Bourbon Baked Ham

Sirloin of Beef

Pepper Crusted with Wine Reduction

One Entrée for \$25 per person

Two Entrees for \$29 per person

Roast Leg of Lamb

With Mint Sauce

Prime Rib of Beef

With Dijon, Au Jus, and Horseradish Sauce

Roast Tenderloin of Beef

Served with Béarnaise Sauce

Stuffed Filet of Salmon

Stuffed with Rice and Leeks

Prices are Subject to change. Tax and 20% service charge not included.

Plated Service

Menu includes: Salad, Main Course and Dessert served with Coffee or Tea.
Prices do not include Appetizers.

Appetizers

Choose two items for \$9 per person or three items for \$11 per person

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| Bacon Wrapped Scallops | Grilled Portabella Napoleon with Mozzarella,
Tomato and Basil |
| Jerk Chicken Bites | California Roll with Wasabi and Ginger |
| Portabella and Sun-dried Tomato Tartlet Classic | Assorted Bruschetta |
| Crostini with Tomato and Basil | Spanakopita |
| Southwest Egg Rolls | Chicken Saltimbocca with Prosciutto and Sage |
| Grilled Shrimp and Andouille Sausage Skewers | Jumbo Lump Crab Cakes |
| Sun-dried Tomato and Olive Tapenade on Focaccia | |

Main Course

Served with Seasonal Vegetable

\$23 per person

Coq au Vin

Chicken Braised in Red Wine with Pearl Onions,
White Mushrooms and Roasted Potatoes

Green Chile Chicken Enchiladas

With Scalloped Sweet Potatoes

Chicken Marsala

With Mashed Potatoes

Asian Flank Steak

With Tarragon Shallot Butter & Celery Root Puree

\$35 per person

Skirt Steak a la Bordelaise

With Caramelized Shallots and Mashed Potatoes

Pesto Stuffed Filet Mignon

Served with Garlic Thyme Risotto

Cowboy Steaks

Crusted Bone-In Ribeye

\$25 per person

Rack of Lamb

In a Zinfandel Sauce served with Rice Pilaf

Pork Chops

Molasses Brined, Topped with a Tomato-Rosemary Compote & Served with Rice Pilaf

Pan Fried Halibut

Encrusted with Lemon and Herbs and Served
with Scalloped Potatoes

Strip Steak with Bleu Cheese Butter

Grilled 9oz Strip Steak and Twice Baked
Potatoes

Poached Salmon

With Salsa Verde

Seared Ahi Tuna

With Shitake Mushroom Vinaigrette

Prices are Subject to change. Tax and 20% service charge not included.

Plated Service cont.

Soups and Salads

Lobster Bisque	Bleu Cheese and Candied Pecan Salad
Potato Leek	House Vinaigrette
Broccoli Leek	Nicoise Salad
Minestrone	Roma Tomatoes, Basil, and Mozzarella
New England Clam Chowder	Spring Salad
	Choice of Raspberry Vinaigrette, Ranch, or Italian Dressing
	Caesar Salad
	Homemade Caesar Dressing

Desserts

Mocha Kahlua Cheesecake
Turtle Toffee Cheesecake
Mango Cheesecake
New York Cheesecake
Crème Brulee
Crème Caramel
Chocolate Mousse or Ganache
Pies – Apple or Blueberry
Chocolate Decadence Cake
Chocolate Mousse Cake
Raspberry Sorbet
Coffee Pots de Crème

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Hors D'oeuvres & Specialties

Cold Hors D'oeuvres

\$2.50 per person, per item

Baked Spinach and Artichoke Dip on Pita Chips

Assorted Bruschetta

Mozzarella Caprese

Portabella and Sun-dried Tomato Tartlet
with Mozzarella and Parmesan

Classic Crostini with Tomato and Basil

Stuffed Eggplant Bites with Sun-dried
Tomatoes and Mozzarella

Grilled Portabella Napoleon with
Mozzarella, Tomato and Basil

Roasted Corn and Black Bean Salsa on Tortilla
Chips

Assorted Fancy Finger Sandwiches

Mini Ham and Turkey Croissants

\$3.50 per person per item

Mini Roast Beef Roll

Prosciutto di Parma and Provolone

California Roll with Wasabi and Ginger

Smoked Salmon Roulades

Spicy Asian Tuna Roll

Maple Glazed Duck on Sweet Potato Gaufrettes

Shrimp Cocktail

Hot Hors D'oeuvres

\$2.50 per person, per item

Miniature Quiche

Mini Grilled Cheese

Spanakopita

Stuffed Mushrooms

Spring Rolls

Southwest Egg Rolls

Grilled Shrimp and Andouille Sausage Skewers

\$3.50 per person per item

Teriyaki Chicken and Pineapple Bites

Bacon Wrapped Scallops

Jerk Chicken Bites

Mini Grilled Chicken Panini

Chicken Teriyaki Skewers

Chicken Satay with Peanut Sauce

Crab Rangoon

Chicken Saltimbocca with Prosciutto and Sage

Jumbo Lump Crab Cakes

Hamburger Sliders

Fondue Service

20 person minimum

White or Dark Chocolate,

Fruit Platter, and Dipping Pastries

\$6.00 per person

Dessert Bar

30 person minimum

Assorted Chef Selection

\$8.00 per person

Prices are Subject to change. Tax and 20% service charge not included.

Deli Platter Service

Turkey, Ham or Roast Beef Platter
Serves 40 people \$60.00

Imported & Domestic Cheese Platter
w/crackers
Serves 20 people \$65.00 Serves 40 people \$120.00

Crudités Platter
Serves 20 people \$40.00 Serves 50 people \$80.00

Fresh Fruit Platter
Serves 20 people \$55.00 Serves 50 people \$125.00

Fruit & Cheese Display
Serves 100 people \$200

Finger Sandwich Platter
40 pieces \$75.00

Whole Fruit Basket
Serves 20 people \$35.00 Serves 50 people \$75.00

Spinach and Artichoke Dip on Pita Chips
Roasted Red Pepper Dip with Fresh Bread
Garlic and Herb Dip with Toast Points
(Choose One Item)
Serves 20 people \$55.00 Serves 50 people \$125.00

Cookie/ Brownie Platters
(Choose One Cookie Flavor)
Chocolate Chip, Peanut Butter, Oatmeal Raisin Nut, or
Chocolate Chocolate Chip
\$12 Dozen

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Drink Service

Iced Tea

\$2.00 per person
(Includes Amenities)

Hot Tea and Coffee Service

\$2.00 per person
(Includes Amenities)

Water Service

\$20.00 per meeting

Punch Service

Ginger Ale, Pineapple Juice, and Sorbet
\$2.00 per person

Soda/Beverage Service

Drinks will be inventoried before and after event and charges will apply accordingly.

Soda – \$1.00/can

Juice – \$2.00/bottle

Perrier and San Pellegrino – \$2.00/bottle

Catered Event Service & Rentals

Each catered meal includes: Chafing Dishes & Serving Pieces, Buffet Linens, Chinet Paper Plates & Utensils, Napkins, Iced Tea & Lemon Slices

China, glass & silver – \$4.00 per person

Classroom linen charge – \$2.00 per person

Other china & flatware available – please ask for a quote

Sixty Five guest minimum

Additional fees may be assessed for groups with less than 65 guests.

Linen

Five-Foot Round:

Knee Length – \$11 each

Floor Length – \$16 each

Linen Napkin Charge – \$1.00 per person

Colored or Specialty Linens – \$15 & up

Please ask for in house linen specials

Service

Personal Chef (2 hour minimum) – \$200.00

Kitchen Rental (8 Hours, Includes 1 Staff Overseer) - \$400

Service Charge

A **20%** service & gratuity charge will be added to your invoice for all catered events.

Deposit, Payment & Guest Count

A **10%** non-refundable deposit holds your date and guarantees your food and beverage pricing on your proposal. Final guest count and final payment, due two weeks prior to event date.

Changes to Final Count

Guests requesting an increase in the final count less than 7 days prior to the catered event will be charged \$5 per person for additional people. No refunds are provided if the actual number of attendees is less than the final count.

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Notes:

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