



Banquet Menu

BREAKFAST MENU

Buffets (25 guest minimum)

Continental Breakfast

Seasonal Fruit, Pastries & Baked Goods,
Assorted individual cereals with milk,
Regular Coffee, Assorted Hot Tea, Juice.
\$15 per person

Healthy Start

Seasonal Fruit, Low Fat Yogurt & Toasted
Granola, Multigrain Toast with Preserves,
Regular Coffee, Assorted Hot Tea, Juice.
\$17 per person

English Breakfast

Scrambled Eggs, Pork Sausage, Home Fries,
Seasonal Fruit, Biscuits with assorted jams &
butter, Regular Coffee, Assorted Hot Tea,
Juice \$20 per person

Graduate Breakfast

Scrambled Eggs, Pork Sausage, Home Fries,
Seasonal Fruit, Biscuits with assorted jams,
butter, & honey, Pastries & Baked Goods,
Pancakes with Syrup, Regular Coffee,
Assorted Hot Tea, Juice \$24 per person

Beverages

- Regular Coffee \$69 per gallon
- Decaf Coffee \$69 per gallon
- Assorted Hot tea \$69 per gallon
- Sweet or Unsweet Iced Tea \$69 per gallon
- Assorted sodas \$4 each
- Bottled water \$3 each
- Juice (Apple, Orange, Cranberry) \$38 per pitcher (serves 12)
- Assorted bottled juices \$5 each

Specialty items available upon request

A la Carte Items (20 guest minimum)

- Pancakes with Syrup \$4 per person
- Home Fries \$4 per person
- Assorted Toast with Butter & Jelly \$4 per person
- Bacon \$5 per person
- Sausage Patty \$5 per person
- Scrambled Eggs \$5 per person
- Biscuits & Gravy \$5 per person
- Cheese Grits \$5 per person

Add ons

- Biscuits or Croissants with Jelly \$42 per dozen
- Assorted Muffins \$42 per dozen
- Bagel with Cream Cheese \$42 per dozen
- Assorted Breakfast Sandwiches \$72 per dozen
 - Sausage & Egg Biscuits or Croissants
 - Bacon & Egg Biscuits or Croissants
 - Egg & Cheese Biscuits or Croissants
 - Chicken Biscuits with Jelly
- Fresh Fruit Platter \$48 (serves 12)
- Seasonal Frittata \$48 (serves 12)
- Sausage & Egg Casserole \$60 (serves 12)
- Yogurt and granola parfait \$5 each
- Steel cut oatmeal \$4 per person
 - Served with Brown Sugar & Fruit

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BREAK MENU

Sweet Tooth

Assortment of Chocolates & Candy, Sweet & Salty Popcorn, Homemade Cookies, Bottled Water \$13 per person

Little Easy

Pimento Spread with Toast Points, Pretzels, Queso & Chips, Roasted Tomato Bruschetta, Assorted Sodas \$17 per person

Fuel Up

Juice Smoothie Shooters, Build Your Own Trail Mix Bar, Seasonal Whole Fruit, Bottled Water \$17 per person

Champion

Granola Bars, Fresh Fruit with Yogurt, Assorted Nuts & Pretzels, Crudité with Seasonal Dip, Assorted Sodas \$19 per person

Double Decker

Crudité with Seasonal Dip, Andouille Sausage & Cheese Platter, Pimento Spread with Toast Points, Pretzels, Bottled Water \$20 per person

A la carte

- Fudge brownies \$38 per dozen
- Assorted Cookies \$38 per dozen
- Mini Cheesecakes \$40 per dozen
- Assorted Candies \$3 each
- Assorted Donuts \$42 per dozen
- Fresh Fruit Platter \$48 (serves 12)
- Whole Fruit \$2 each (minimum 10 pieces)
- Granola Bars \$3 each
- Crudité with Seasonal Dip \$8 per person (minimum 10 people)
- Queso & Chips \$9 per person (minimum 20 people)

Beverages

- Regular Coffee \$69 per gallon
- Decaf Coffee \$69 per gallon
- Assorted Hot tea \$69 per gallon
- Sweet or Unsweet Iced Tea \$69 per gallon
- Assorted sodas \$4 each
- Bottled water \$3 each
- Juice (Apple, Orange, Cranberry) \$38 per pitcher (serves 12)
- Assorted bottled juices \$5 each

Specialty items available upon request

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BOXED LUNCH

Classic Box

Served with Chips, Appropriate Condiments, Bottled Water, Cookie, and Cutlery \$14 per person

Choice of Smoked Ham or Oven Roasted Turkey with Cheddar Cheese, Lettuce, and Tomato. Served on a Hoagie Roll.

Deluxe Box

Served with Seasonal Whole Fruit or Pasta Salad, Chips, Appropriate Condiments, Bottled Water, Cookie, and Cutlery \$18 per person

Chicken Salad Sandwich – Chicken Salad with Provolone Cheese, Lettuce, Tomato

Turkey Sandwich – Oven Roasted Turkey, Cheddar and Provolone Cheese, Smoked Bacon, Lettuce, Tomato

Italian Sub – Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato

Veggie Wrap – Pesto, Grilled Mushrooms, Red Bell Peppers, Avocado, Sautéed Onions

Salad Box

Served with Appropriate Condiments, Bottled Water, Cookie, and Cutlery \$16 per person

Available Dressings: Ranch, Avocado Ranch, Bleu Cheese, Vinaigrette, Honey Mustard, Caesar

Mixed Green Salad – Mixed Greens, Cherry Tomatoes, Cucumbers, Cheddar Cheese Croutons, Grilled Chicken.

Classic Caesar - Romaine Lettuce, Parmesan Cheese, Croutons, Grilled Chicken.

Southwestern – Mixed Greens, Black Beans, Red Peppers, Chopped Onions, Cherry Tomatoes, Cheddar Cheese, Grilled Chicken.

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LUNCH/ HAPPY HOUR PLATTERS

Serves 20 guests

Mixed Green Salad \$95

Mixed Greens, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Croutons. Ranch & Balsamic Vinaigrette on the side

Caesar Salad \$95

Romaine Lettuce, Shaved Parmesan, Croutons. Caesar Dressing on the side

Finger Sandwiches \$145

Assorted Cucumber, Pimento Cheese, and Chicken Salad Sandwiches. Cut into Triangles

Southern Happies \$125

Homemade Chicken Salad, Pimento Cheese, Hummus, and Ranch Served with Toast Points and Veggies

Fried Chicken Tenders \$160

Served with Honey Mustard, Ketchup, and BBQ Sauce

Best of the Trophy Room, But Without the Crowd \$10 per person

Classic Fried Chicken and Pulled Pork Sliders

Crudit  \$8 per person

Fresh Veggies Served with Homemade Ranch

Meat & Cheese Platter \$10 per person

Andouille Sausage, Assorted Cheese Served with Crackers

Queso & Chips \$105

Monterey Jack, Green Chilies, Tomatoes, Tortilla Chips

Deluxe Sandwich Platter (Choose 2) \$295

Served on a Hoagie Roll. Appropriate Condiments, Pasta Salad, & Chips on the side

- Chicken Salad Sandwich – Chicken Salad with Provolone Cheese, Lettuce, Tomato
- Turkey, Bacon, & Cheese – Cheddar and Provolone Cheese, Smoked Bacon, Lettuce, Tomato
- The Porker – Smoked Ham, Bacon, Swiss Cheese, Lettuce, Tomato
- Veggie Club – Pesto, Grilled Mushrooms, Red Bell Peppers, Avocado, Saut ed Onions, Provolone Cheese

Desserts \$36 per dozen

Assorted Homemade Cookies, Miniature Brownies, Chef's Choice Dessert Bars

In addition, we proudly serve Sinfully Southern Specialty Desserts. Minimum of one-week advance notice is required. Menus available upon request.

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LUNCH BUFFET

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Bachelors Lunch \$31 per person

1 Salad, 1 Entrée, 2 Sides, 1 Dessert

Masters Lunch \$37 per person

1 Salad, 2 Entrées, 2 Sides, 1 Dessert

Salad

Mixed Green Salad – Mixed Greens, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Croutons. Ranch Balsamic Vinaigrette on the side

Caesar Salad - Romaine Lettuce, Shaved Parmesan, Croutons. Caesar Dressing on the side

Entrees

Build Your Own Burger: Graduate Burger, Grilled Chicken,
Lettuce, Tomato, Onion, Pickles, Mayonnaise, Ketchup,
Mustard, Assorted Sliced Cheese

Chef's Choice Pasta, Roasted Tomato Sauce

Lemon Caper Chicken

BBQ Chicken Thighs

Marinated Flank Steak (\$3 upgrade per person)

Beef Bolognese with Rigatoni

Herb Roasted Pork Loin

Baked Salmon with Lemon Dill Cream Sauce & Herbs

Dessert

Chocolate Chip Cookies

Seasonal Cobbler

Brownies

Bread Pudding

Sides

Seasonal Steamed Vegetables

House Whipped Mashed Potatoes with Gravy

Roasted Red Potatoes

Pimento Mac & Cheese

Southern Style Green Beans

Creamed Corn with Bacon

Roasted Broccoli

Add ons

Salad \$4 per person

Entree \$8 per person

Side \$3 per person

Dessert \$5 per person

Iced Tea \$2 per person

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3 COURSE PLATED DINNER

Served with Rolls or Cornbread & Butter, Regular & Decaf Coffee, Assorted Hot Tea. 10 guest minimum

Soup/Salad

Mixed Green Salad – Mixed Greens, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Croutons. Ranch Balsamic Vinaigrette on the side

Caesar Salad - Romaine Lettuce, Shaved Parmesan, Croutons. Caesar Dressing on the side

Tomato Bisque

Chicken Noodle

Dessert

Seasonal Cobbler

Cheesecake

Flourless Chocolate Cake (\$2 upcharge)

Mixed Berries & Whipped Cream

Plated Entrees

Seafood

Grilled Salmon, Lemon Dill Cream Sauce \$46 per person

Roasted halibut with white wine butter \$52 per person

Vegetarian

Butternut Squash Ravioli with Cream Sauce \$32 per person

Portobello Stack with Balsamic Glaze \$33 per person

Chicken

Herb Roasted Airline Chicken with Pan Sauce \$36 per person

Spinach & Cheese Stuffed Chicken Breast \$40 per person

Beef

Beef Medallion Steak with Burgundy Sauce \$52 per person

Hangar Steak with Chimichurri \$50 per person

Sides

Seasonal Roasted Vegetables

House Whipped Mashed Potatoes with Gravy

Roasted Red Potatoes

Roasted Green Beans

Creamed Corn with Bacon

Glazed Rainbow Carrots

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DINNER BUFFET

All Buffets Served with Rolls or Cornbread & Butter, Regular & Decaf Coffee, Assorted Hot Tea. 20 guest minimum

Bachelors Dinner \$36 per person

1 Salad, 1 Entrée, 2 Sides, 1 Dessert

Masters Dinner \$42 per person

1 Salad, 2 Entrées, 2 Sides, 1 Dessert

Salad

Mixed Green Salad – Mixed Greens, Cherry Tomatoes, Cucumbers, Cheddar Cheese, Croutons. Ranch Balsamic Vinaigrette on the side

Caesar Salad - Romaine Lettuce, Shaved Parmesan, Croutons. Caesar Dressing on the side

Entrees

Build Your Own Burger: Graduate Burger, Grilled Chicken, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Ketchup, Mustard, Assorted Sliced Cheese

Chef's Choice Pasta, Roasted Tomato Sauce

Lemon Caper Chicken

BBQ Chicken Thighs

Marinated Flank Steak (\$3 upgrade per person)

Beef Bolognese with Rigatoni

Herb Roasted Pork Loin

Baked Salmon with Lemon Dill Cream Sauce & Herbs

Dessert

Chocolate Chip Cookies

Seasonal Cobbler

Brownies

Bread Pudding

Sides

Seasonal Steamed Vegetables

House Whipped Mashed Potatoes with Gravy

Roasted Red Potatoes

Pimento Mac & Cheese

Southern Style Green Beans

Creamed Corn with Bacon

Add ons

Salad \$4 per person

Entree \$8 per person

Side \$3 per person

Dessert \$5 per person

Iced Tea \$2 per person

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RECEPTION MENU

Served in 50-piece minimums. Priced for 50 pieces each

COLD HORS D'OEUVRES

Shrimp Cocktail \$225

Tomato Bruschetta \$125

Butternut Squash Goat Cheese Sage Crostini \$125

Caprese skewers with Basil, Mozzarella,
Tomato & Balsamic Drizzle \$165

Seared Beef Crostini \$265

Deviled Eggs \$125

HOT HORS D'OEUVRES

Pimento Cheese & Buttermilk Biscuit \$125

Spring Roll with Dipping Sauce \$125

Classic Beef Sliders \$175

Beef Wellington \$265

Chicken Satay with Peanut Sauce \$175

Fried Chicken Sliders \$195

Mini Crab Cakes \$225

Honey Sracha Meatball \$165

Antipasto Skewer \$185

DISPLAYS (25 guest minimum)

Market Fresh Vegetables

Buttermilk dip, hummus \$10 per person

Fresh Fruit

Freshly sliced local fruit \$10 per person

Artisan Cheeses

Local and domestic cheeses, preserves, dried fruits
and nuts \$13 per person

Charcuterie

Cured meats, cheese, whole grain
mustard, preserves, pickles, marinated
olives, crostini \$16 per person

ACTION STATIONS* (30 guest minimum)

Mac & Cheese Station \$16 per person

Traditional Mac & Cheese, Andouille Sausage,
Shredded Cheese, Bacon Bits, Scallions, Fried
Jalapenos, Toasted Herb Panko

Pasta Station \$18 per person

Penne & Cavatappi Pastas, Cherry Tomatoes,
Olives, Roasted Red Peppers, Parmesan

Choice of Two Sauces: Pomodoro, Spicy Marinara,
Bolognese, Alfredo, Basil Pistachio Pesto

Add Grilled Chicken or Shrimp \$4 upcharge per
person

Mashed Potato Station \$16 per person

Mashed Potatoes, Scallions, Bacon, Black Olives,
Jalapenos, Broccoli Florets, Shredded Cheese,
Chives, Sour Cream, and Truffle Oil

*Chef Attendant Fee of \$125 per Chef per
hour to apply. 1 Chef per 75 guests.
Minimum of 1 Chef per Station.

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BEVERAGE MENU

All prices are per single shot beverage. Drinks ordered with several labels will be higher than listed price below

Bar Packages**

Beer & House Wine package - \$15 first hour | \$7 additional hour
Standard - \$20 first hour | \$7 additional hour
Premium - \$24 first hour | \$7 additional hour
Premium Plus - \$28 first hour | \$7 additional hour

Hosted Bar

Standard \$7
Premium \$9
Premium Plus \$12
House Wine \$9
Premium Wine varies
Domestic Beer \$5
Imports & Premium Beer \$8
Bottled Water \$3
Assorted Sodas \$3
Juice \$3

Cash Bar

Standard \$8
Premium \$10
Premium Plus \$13
House Wine \$9
Premium wine varies
Domestic beer \$6
Imports & Premium Beer \$9
Bottled Water \$4
Assorted Sodas \$4
Juice \$4

Beer

Domestic:
Michelob Ultra, Coors Light, Miller Lite, Bud Light, Budweiser

Imports:
Stella, Corona Light

Premium:
Elysian IPA Guinness

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Wine*

White Wine:

Mondavi Pinot Grigio \$9/\$34 (House)
Voga Pinot Grigio \$12/\$46
Kenwood Sauvignon Blanc \$9/\$35 (House)
Brancott Sauvignon Blanc \$12/\$46
Kenwood Chardonnay \$9/\$34 (House)
Sterling Chardonnay \$12/\$46

Red Wine:

Dark Horse Pinot Noir \$9/\$34 (House)
Coppola Pinot Noir \$12/\$46
Krutz Pinot Noir \$60 (By the Bottle)
Sterling Merlot \$11/\$42
Altos del Plata Malbec \$10/\$38
Dark Horse Cabernet Sauvignon \$9/\$34 (House)
Krutz Cabernet Sauvignon \$60 (By the Bottle)

Sparkling:

Zonin Prosecco \$10/\$38
Veuve Clicquot Yellow Brut \$80 (By the Bottle)
Dom Perignon Brut \$250 (By the Bottle)
Veuve Clicquot Grand Dame \$300 (By the Bottle)

Rose:

Remy Pannier \$12/\$47

*** Wine Selection is subject to change based on availability**

****Bartender Fee of \$150 per Bartender per Bar up to 2 hours to apply. 1 Bartender per 100 guests. Minimum of 1 Bartender per Bar.**

BEVERAGE MENU

Vodka

Standard:

CatHead, Absolut

Premium:

Tito's

Premium Plus:

Grey Goose, Ketel One

Rum

Standard:

Plantation Blanco

Premium:

Mount Gay

Premium Plus:

Zaya

Bourbon

Standard:

4 Roses, Jack Daniels

Premium:

Bulleit Bourbon, Maker's Mark

Premium Plus:

Woodford Reserve

Whiskey

Standard:

Jameson

Premium:

Crown Royal

Premium Plus:

Woodford Rye Whiskey

Scotch

Standard:

Famous Grouse

Premium:

Johnnie Walker Black, Glenlivet 12yr

Premium Plus:

Macallan, Lagavulin, Glenmorngie

Gin

Standard:

Beefeaters

Premium:

Bombay Sapphire

Premium Plus:

Hendricks, Tanqueray

Tequila

Standard:

Luna Azul (Blanco, Reposada)

Premium:

Casa Migos Blanco

Premium Plus:

Don Julio Anejo

Cordials

Standard:

Kahlua, Bailey's Irish

Premium:

Hennessey

Premium Plus:

Courvoisier

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