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# EAT YOUR HEART OUT

an ARTFULLY crafted menu

2024 BANQUET MENUS

Abe Ekren  
Charlotte  
UNC Charlotte Alum



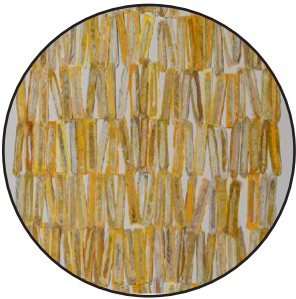
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9041 Robert D. Synder Road | Charlotte, NC 28262 | 704.978.8000

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## BREAKFAST

BUFFETS & ENHANCEMENTS

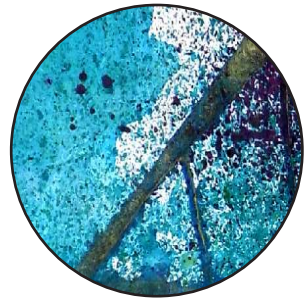
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# EAT YOUR HEART OUT

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Marguerite Jay Gignoux

Assemblies in Yellow

Charlotte resident | Textile Artist

## Breakfast

### BREAKFAST BUFFETS

#### Continental | 30

Freshly Squeezed Orange Juice

Seasonal Farm Sliced Fruit (V)

Whole Fruit (V)

Assorted Bakery Goods to include Danishes, Breakfast Breads, & Croissants (CN)

Assorted Individual Yogurts

Oatmeal, Cinnamon, Brown Sugar, & Sliced Almonds on the side

Starbucks Regular and Decaffeinated Coffee, & Assorted Teas

#### Sweet Beginning | 39

Freshly Squeezed Orange Juice (V)

Assorted Bakery Goods to include Danishes, Breakfast Breads, & Croissants (CN)

Farm & Orchard Seasonal Sliced Fruit (V)

Scrambled Eggs with Cheddar & Chives on the side (GF)

Pork Sausage Patties (GF)

Roasted Breakfast Potatoes (GF)

French Toast, Blueberry Compote, Maple Syrup, & Whipped Cream on the side

Starbucks Regular and Decaffeinated Coffee, & Assorted Teas

#### Niner's All American | 45

Freshly Squeezed Orange Juice (V)

Farm & Orchard Sliced Fruit (V)

Assorted Danishes (CN)

House Made Granola, Greek Yogurt, & Honey

Egg White Frittata, Spinach, Tomatoes, & Feta (GF)

Scrambled Eggs with Cheddar & Chives on the side (GF)

Crispy Noble Star Bacon (GF)

Chicken Apple Sausage (GF)

Seasonal Breakfast Potato Medley (GF)

Starbucks Regular and Decaffeinated Coffee, & Assorted Teas

\*\*Price based on up to 60 minutes of continuous service.

\*\*\* Breakfast and Lunch events are linenless.

CN – Contains Nuts | DF – Dairy Free | GF – Gluten Free | VG – Vegan | V – Vegetarian



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## Breakfast Enhancements

### Refine, Revive, Refresh Enhancements \*

Cage Free Scrambled Eggs (GF, DF) | 6

Anson Mill Grits & Cheddar (GF, VG) | 6

Egg White Frittata, Mushrooms, Spinach Tomato, & Cheese (V, GF) | 7

Pork Sausage | 5

Chicken Apple Sausage (GF) | 6

Seasonal Whole Fruit (V) | 4 per piece

Niners Parfait: Greek Yogurt, Berries, Granola, & Wildflower Honey | 8

Oatmeal: Cinnamon, Almonds, & Brown Sugar | 6

Biscuits & Gravy | 8

Individual Yogurt (GF) | 6

Sliced Fruit (V, GF) | 10

Potato & Chorizo Hash (GF) | 7

Breakfast Burrito: Eggs, Pimento Cheese, Sausage, & Spinach | 8

Vegetarian Burrito: Egg White, Pico De Gallo, Spinach, Swiss, & Potato | 7

BYO Mini Lox: Smoked Salmon, Mini Bagels, Cream Cheese, Sliced Onion, Cucumber, & Capers | 9

### Culinary Experience by the Dozen

Variety of Danishes | 46

Selection of French Croissants: Butter, Multigrain, & Chocolate | 48

Assorted Muffins: Blueberry, Apple Crumble, & Chocolate | 46

Bagels & Cream Cheese | 48

Cinnamon Rolls | 45

Variety of Donuts | 45

Blueberry Scones | 46

Bacon Egg Cheese Sandwich | 8

Sausage Egg Cheese Sandwich | 8

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## Breakfast Enhancements

CONTINUED

### The Morning Station Experiences

#### Made to Order Omelette \*\*

Whole Egg, Liquid & Egg White, Cheddar, Mozzarella, Bacon, Sausage, Ham, Onion, Tomato, Mushroom, Peppers, Spinach, & Broccoli | 18 per person

#### Smoothie Station \*\*

Greek Yogurt, Orange Juice, Apple Juice, Pineapple Juice, Sliced Apples, Diced Pineapple, Diced Mango, Sliced Banana, Spinach, Chia Seed, Peanut Butter, & Honey | 16 per person

#### Build Your Own Granola

Greek Yogurt, Almond Milk, House Granola, Fresh Blueberry, Fresh Strawberry, Banana Chips, Dried Cherry, Sliced Almond, Chia Seed, & Honey | 18 per person

#### Lox & Bagels

Plain & Everything Bagels, Smoked Salmon, Whipped Cream Cheese, Chives, Pickle Onion, Cucumber, Tomato, Fresh Dill, Lemon Wedges, & Capers | 19 per person

\*25 person minimum required for all meals. Groups under 25 will incur a \$150 small group fee.

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excerpt49

Lecturer | Department of Art & Art History

# Breaks & Beverages

## Beverage Break

### 30 Minutes Beverage

Starbucks Coffee, Decaffeinated Coffee, Assorted Teavana Teas, Assorted Pepsi Soft Drinks, & Bottled Water | 12 per person

### Half Day Beverage

#### 4 Hours

Starbucks Coffee, Decaffeinated Coffee, Assorted Teavana Teas, Assorted Pepsi Soft Drinks, & Bottled Water | 20 per person

### All Day Beverage

#### 8 Hours

Starbucks Coffee, Decaffeinated Coffee, Assorted Teavana Teas, Assorted Pepsi Soft Drinks, & Bottled Water | 38 per person

## A La Carte Beverage Service

Starbucks Coffee | 75 per gallon  
Teavana Assorted Teas | 70 per gallon  
Lemonade or Iced Sweet Tea | 70 per gallon  
Hot Apple Cider | 60 per gallon  
Assorted Soft Drinks | 4  
Fiji Water | 6.50  
Vasa Water | 4  
Gatorade | 6  
Red Bull (Regular or Sugar Free) | 6  
Pellegrino Sparkling Water | 6  
Naked Juice | 6  
Tropicana Juice | 6

## Enhance Your Beverage Experience

### The Mimosa Bar \*\*

Freshly Squeezed Orange Juice, Grapefruit, Mango Pineapple Juice, & Selected Sparkling Wine | 14

### Bloody Mary Bar \*\*

Homemade Bloody Mary Mix, Horseradish, Hot Sauce, Fresh Black Pepper, Celery Sticks, Green Olives, Beef Jerky Sticks,  
& Selected Vodka | 14

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# Build Your Own Break

All breaks are designed for up to 30 minutes of continuous service  
Choose items from any category:

**Pick Three | 20**

**Pick Four | 24**

**Pick Five | 28**

### Sweet

Freshly Made Cookies & Milk : Regular & Chocolate  
Apple Cider & Dunk Your Mini Donuts  
Double Chocolate Brownies  
Assorted Macaroons  
Breakfast Breads: Coffee, Zucchini Spice, Banana Yogurt, & Lemon  
Individual Candy Trail Mix (CN)  
Assorted Petit Fours  
Caramel Popcorn  
Assorted Cupcakes

### Savory

Individual Smoked Assorted Nuts  
Warm Corn, Jalapeno & Queso Dip, Tortilla Chips  
White Cheddar Popcorn  
Pimento Cheese & Bagel Chips  
Beef Jerky

### Guilt Free

Hummus & Vegetables Shots  
Granola Bars  
Seasonal Whole Fruit  
Energy Bites (V, CN)  
Energized Ginger Shot (VG, GF)  
Avocado Toast Bites: Whole Grain Bread, Whipped Chive Ricotta, Avocado, & EVOO

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# Fuel Your Day Curated Breaks

### Ball Park Concession

Soft Pretzels, Nacho Cheese, Cracker Jacks, Kettle Chips, Corn Dogs, & Spicy Mustard | 20 per person

### The NC Garden

Seasonal Crudit , Greek Yogurt Ranch, Roasted Red Pepper Hummus, Chive Whipped Cream Cheese,  
& Mediterranean Baked Crackers | 18 per person

### Build Your Own Trail Mix

Granola, Sliced Almonds, Toasted Cashews, Sunflower Seeds, M&M, Raisins, Dried Cherries, Sea Salt Peanuts,  
& Pumpkin Seeds | 18 per person

### Sweet Table

Assorted Cookies, Brownie Bites, Mini Lemon Bars, Variety Mini Cheesecakes, & Mini Pecan Pies | 21 per person

### Healthy Energized

Homemade Green Machine Smoothie, Berry Smoothie, Avocado Toast Bites: Wheat Bread, Avocado, Cotija, Radish EVOO,  
Watermelon Goat Cheese Pincho, Salsa & Tortilla Chips | 20 per person

###   La Carte

Assorted Candy Bars | 5 each  
Nature Valley Granola Bars | 5 each  
Cliff Bars | 6 each  
Kind Bars | 6 each  
Assorted Kettle Chips | 6 each  
Individual Popcorn | 5  
Individual Pretzels | 5 each  
Individual Parfaits | 6 each  
Whole Fruit | 4 each  
Assorted Sweet Street Cookies | 48 per dozen  
Assorted Brownies and Blondies | 45 per dozen

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Untitled  
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## Build Your Own Lunch

### BUFFETS

#### INCLUDES

Locally Sourced Artisanal Breads

Two Chefs Crafted Seasonal Desserts

Freshly Brewed Iced Sweet Tea & Water

#### Warm Beginning | Choice of One

Greek Lemon Chicken Soup (GF)

Mom's Tomato Soup (GF, V)

Hearty Vegetable & Quinoa Soup (GF, V, VG)

Broccoli Cheddar Soup (GF, V)

#### Bounty Garden | Choice of Two

Radicchio, Fennel & Olive Panzanella (V)

Spring Greens: Radish, Shredded Carrots, Cucumber, Cherry Tomato & Sherry Vinaigrette (V, VG, GF)

Southwestern Farro Salad: Roasted Corn, Cherry Tomato, Carrots, Arugula, Peas & Salsa Verde

Caesar Salad: Torn Romaine, Sourdough Croutons, Shaved Romano, Caesar Dressing (V)

Farmers Cobb Salad: Hardboiled Egg, Corn, Blue Cheese, Smoked Bacon, Tomato, Avocado & House Ranch (GF)

#### Over the Flames | Choice of Two, Three, or Four

Locally Sourced Grits, Andouille Sausage Gravy & NC Shrimp (GF)

Tide Water NC Gold Rice Hoppin John, & Toasted Garlic Dressing (GF, V, VG)

Chefs Choice Sustainable Salmon, Kimchi Bok Choy, & Lemon Broth (GF)

Herb Roasted Free Range Chicken Breast, Cast Iron New Potatoes, Tuscan Kale, & Natural Juice (GF)

Apple Cider Chicken Breast, Lemon Scented Asparagus, & Citrus Tarragon Salad (GF)

Pan Seared Bistro Tender, Chimichurri, Roasted Farm Vegetables (GF)

Creamy Herbed Farro & Lemon Scented Asparagus (V)

Smoked Brisket, Carolina Mustard Sauce, & Braised Collards (GF)

Maple Glazed NC Pork Loin, Sweet Potato, & Poblano Hash (GF)

Pesto Risotto, Seasonal Vegetables, & Confit Tomatoes (GF,V,CN)

**Two Flames | 48    Three Flames | 54    Four Flames | 60**

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## Outside the Box... Is All In the Bread

### BUFFETS

#### INCLUDES

Assorted Potato Chips

Homemade Cookies

Freshly Brewed Iced Sweet Tea & Water

#### **In the Kettle | Choice of One**

Greek Lemon Chicken Soup (GF)

Mom's Tomato Soup (GF, V)

Hearty Vegetable and Quinoa Soup (GF, V, VG)

Broccoli Cheddar Soup (V)

#### **From the Garden | Choice of One**

Seasonal Pasta Salad (GF upon request, V)

Carolina Style Poppy Seed Slaw (GF, V)

Caesar Salad: Chopped Romaine & Iceberg Mix, Focaccia Croutons, Shaved Parmesan,  
and Creamy Caesar Dressing (V, GF crouton on the side)

Spinach Salad: Carrots, Pickled Onions, Candied Pecans, Feta & Strawberry Vinaigrette (GF, CN, VG)



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## Outside the Box... Is All In the Bread

CONTINUED

INCLUDES

Assorted Potato Chips

Homemade Cookies

Freshly Brewed Iced Sweet Tea & Water

### Over the Flame | Served Warm

#### Traditional Reuben

Chaver Corned Beef, Sauerkraut, Swiss Cheese, Tangy Thousand Island Dressing on Bakery Marble Rye

#### Cubano

Thin Sliced Ham & Roasted Pork, Swiss Cheese, Garlic Pickles, Dijonnaise Mustard on a Soft Cuban Bread

#### Grilled BLT

Grilled Chicken, Applewood Smoked Bacon, Tomato, Lettuce, Chipotle Aioli on Hearty White Bread

#### Philly Steak

Shaved Beef, Caramelized Onions, Provolone Cheese, Tomato on a Hoagie Roll

#### Warm Portobello

Grilled Portobello, Arugula, Fresh Mozzarella, Tomato, & Pesto on Naan Bread(V)

### Behind the Counter | Served Cold

#### Grilled Chicken Pesto

Grilled All-Natural Chicken Breast, Fresh Mozzarella, Tomato, Pesto on a Demi Baguette

#### The Club

Sliced Roasted Turkey, Applewood Smoked Bacon, White Cheddar, Lettuce, Tomato, & Garlic Aioli

#### Roast Beef

Blue Cheese & Horseradish Aioli, White Cheddar, Tomato, Lettuce, & Pickled Onions on Ciabatta Bread

#### Ham & Cheese

Smoked Ham, White Cheddar, Lettuce, Tomato, Grilled Onions, & Herb Mayonnaise on Croissant

#### Classic Tuna

Lettuce, Tomato, & Garlic Pickles on a Croissant

#### Vegetarian

Roasted Red Pepper Hummus, Lettuce, Tomato, Avocado, & Cabbage Slaw on Naan Bread

Two Flames or Counter Choices | 40   Three Flames or Counter Choices | 44   Four Flames or Counter Choices | 48

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## Crowd Selection

### BUFFETS

#### El Jefe | 52

Chicken Tortilla Soup (GF)  
Romaine & Iceberg Mix, Cucumber, Tomato, Roasted Corn, Black Beans, Tortilla Chips,  
& Avocado Cilantro Ranch (GF)  
Chicken Tinga (GF)  
Pork Carnitas in Salsa Verde  
Roasted Cauliflower with Cilantro Aji Amarillo Sauce (GF, VG)  
Accompanied with Warm Tortillas, Cotija, Sour Cream, Ancho Tomatillo, & Pico de Gallo Guacamole  
Spanish Rice (GF, VG, V)  
Black Beans (VG, V, GF)  
Caramel Flan  
Tres Leches Cake

#### NC BBQ | 54

Jalapeno Cheddar Cornbread & Honey Butter  
Garden Salad: Cucumber, Cherry Tomato, Carrots, Croutons & Golden Italian Dressing (V, VG)  
Southern Potato Salad (V, GF)  
Poppy Seed Cole Slaw (GF, V)  
BBQ Chicken & Homemade Pickles (GF)  
Cherry Smoked Brisket & Brown Sugar BBQ (GF)  
Barbecue Baked Beans (V, GF)  
Buttered Corn Kernels (V, GF)  
Apple Pie  
Strawberry Shortcake

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## Crowd Selection

CONTINUED

### Italian Flare | 54

Cheese Garlic Bread  
Caesar Salad: Chopped Romaine & Iceberg Mix, Focaccia Croutons, Shaved Parmesan,  
& Buttermilk Garlic Dressing  
Caprese: Ciliegine Mozzarella, Cherry Tomato, Basil, Balsamic & EVOO (GF, V)  
Grilled Italian Sausage, Sweet Bell Peppers Peperonata (GF)  
Chicken Marsala (GF)  
Roasted Salmon & Tomato Pistou (GF)  
Lemon Scented Charred Asparagus (GF, VG)  
Tiramisu

### Asia | 54

Hawaiian Sweet Rolls & Butter  
Asian Style Napa Cabbage: Napa Cabbage, Red Onions, Red Cabbage, Shredded Carrots,  
Cucumbers, Edamame, & Sesame Dressing (GF)  
Pickled Cucumber Salad: Sesame Oil, Sweet Chili, Cilantro, & Peanuts (CN, VG, GF)  
Chicken Teriyaki, Roasted Pineapple, Green Onions, & Sesame (GF)  
Char Sui Pork, Wilted Spinach (GF)  
Steamed Jasmine Rice (GF, VG)  
Steamed Bok Choy & Soy Glaze  
Mini Donut Holes  
Green Tea Pannacotta

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## Lunch Table

### PLATED

Your Choice of Salad, Entree & One Dessert

Locally Sourced Artisanal Breads with Chef Crafted Butters

Freshly Brewed Iced Sweet Tea & Water

### From the Garden | Choose One

#### Caesar Salad

Chopped Romaine & Iceberg Mix, Homemade Croutons, Shaved Romano, & Creamy Caesar Dressing

#### Seasonal Spring Mix

Cucumber, Shaved Carrots, Cherry Tomato, Thinly Sliced Red Onions, & Strawberry Vinaigrette (GF, VG)

#### Farmers Chopped Salad

Hard Boiled Eggs, Smoked Bacon, Cherry Tomato, Blue Cheese, & Avocado Ranch (GF)

#### Spinach Salad

Carrots, Pickled Onions, Candied Pecans, Feta & Strawberry Balsamic Dressing (GF, CN, VG)

### Handcrafted Entrees | Choose One

#### Carrot Risotto | 42

Eggplant Caponata, Fried Spinach, Saba Glaze (GF, V)

#### Roasted Free Range Chicken Breast | 44

Cast Iron Skillet Potatoes, Artichokes, Tuscan Kale Hash, Braised Carrots & Sherry Jus (GF)

#### Sustainable Seasonal Fish | 46

Parmesan Truffle Risotto, Wilted Garlic Spinach, Glazed Carrots & Beurre Blanc (GF)

#### Pesto Crusted Norwegian Salmon | 48

Herbed Creamy Farro, Lemon Scented Asparagus & Citrus Fennel Salad

#### Beef Short Rib | 52

Celery Root Puree, Asparagus & Roasted Tomato, Chive Oil, Port Demi (GF)

### Sweet Endings | Choose One

Opera Cake with Caramel Sauce

NY Style Cheesecake with Seasonal Berry Sauce

Triple Chocolate Mousse with Raspberry sauce

Flourless Chocolate Cake with Caramel Sauce (GF)

Pecan Pie (CN)

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Erik Waterkotte  
Chimera (Mountain)

Associate Professor | Department of Art & Art History

## The Dinner Table

### PLATED

Your Choice of Salad, Entree, Side, & One Dessert  
Locally Sourced Artisanal Breads with Two Crafted Butters  
Starbucks Coffee & Teavana Teas

### From the Garden | Choose One

#### Caesar Salad

Chopped Romaine & Iceberg Mix, Homemade Croutons, Shaved Romano, & Creamy Caesar Dressing

#### Seasonal Spring Mix

Cucumber, Shaved Carrots, Cherry Tomato, Thinly Sliced Red Onions, & Strawberry Vinaigrette (GF, VG)

#### Farmers Chopped Salad

Hard Boiled Eggs, Smoked Bacon, Cherry Tomato, Blue Cheese, & Avocado Ranch (GF)

#### Grilled Cold Stack

Marinated Eggplant, Zucchini, Roasted Portobello, Pesto, Tomato, & Fresh Mixed Herbs (GF, VG)

### Hand Crafted Entrees | Choose One

Springer Mountain Chicken Breast with Sherry Jus | 60

Truffle Stuffed Chicken Breast with Bordelaise Sauce | 70

Forever Ocean Kanpachi with Orange Beurre Blanc | 60

Heritage Farm Cheshire Pork (Boneless) with Apple Chutney | 62

Pan Seared Norwegian Salmon with Saffron Cream | 62

Chilean Seabass Beurre Noisette | 77

Grilled Filet Mignon (Served Medium) Port Demi | 80

Chicken & Salmon with Chef Choice Sauce | 67

Filet Mignon & Sea Bass with Chef Choice Sauce | 87

Carrot Risotto (GF, V) | 58

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\*\*\* Choice of black or white linen included for dinner events only.

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## The Dinner Table

CONTINUED

### Sides & Such | Choose One

Yukon Gold Potatoes & Braised Carrots  
Creamed Herb Farro, Roasted Tomatoes & Asparagus  
Four Cheese & Truffle Risotto, Grilled Tomato & Asparagus  
Tide Water Carolina Rice Hoppin John, Sweet & Sour Braised Collards  
Herb Smashed New Potatoes & Garlic Broccolini

### Sweet Endings | Choose One

Opera Cake with Caramel Sauce  
NY Style Seasonal Cheesecakes with Seasonal Berry Sauce  
Triple Chocolate Mousse with Raspberry Sauce  
Flourless Chocolate Cake with Caramel Sauce (GF)  
Pecan Pie (CN)  
Key Lime Pie

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## Dinners Stand Out

### BUFFET

Starbucks Coffee & Teavana Teas

#### El Jefe | 58

Chicken Tortilla Soup (GF)

Romaine & Iceberg Mix, Cucumber, Tomato, Roasted Corn, Black Beans, Tortilla Chips & Avocado Cilantro Ranch (GF)

Chicken Tinga (GF)

Pork Carnitas in Salsa Verde Sauce (GF)

Beef Barbacoa (GF)

Roasted Street Corn, Cotija, Cilantro (GF, V)

Accompanied with Warm Tortillas, Cotija, Sour Cream, Ancho Tomatillo, Pico de Gallo, Guacamole, & Mexican Rice (GF, VG, V)

Black Beans (GF, VG, V)

Caramel Flan

Tres Leches Cake

#### NC BBQ | 64

Jalapeno Cheddar Cornbread & Honey Butter

Garden Salad: Cucumber, Cherry Tomatoes, Carrots, Croutons & Golden Italian Dressing (V, VG)

Southern Potato Salad (GF, V)

Poppy Seed Cole Slaw (GF, V)

BBQ Chicken & Homemade Pickles (GF)

Cherry Smoked Brisket & Brown Sugar BBQ (GF)

Boston Butt Smoked Pork (GF)

Yukon Gold Mashed Potatoes (GF)

Barbecue Baked Beans (GF, V)

Buttered Corn Kernels (GF, V)

Apple Pie

Strawberry Shortcake

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## Dinners Stand Out

CONTINUED

Starbucks Coffee & Teavana Teas

### Italian Flare | 64

Cheese Garlic Bread

Italian Wedding Soup

Caesar Salad: Chopped Romaine & Iceberg Mix, Focaccia Croutons, Shaved Parmesan,  
& Buttermilk Garlic Dressing

Caprese: Ciliegine Mozzarella, Cherry Tomatoes, Basil, Balsamic & EVOO (GF, V)

Herb Roasted Pork Loin with Pan Jus (GF)

Chicken Marsala Sauce (GF)

Roasted Salmon & Tomato Pistou (GF)

Orzo with Seasonal Vegetables (V)

Lemon Scented Char Asparagus (GF, VG)

Tiramisu

Cannoli

### Asia | 62

Hawaiian Sweet Rolls & Miso Butter

Miso Soup (GF, VG)

Asian Style Napa Cabbage: Napa Cabbage, Red Onions, Red Cabbage, Shredded Carrots, Cucumbers,  
Edamame, & Sesame Dressing (GF)

Pickled Cucumber Salad: Sesame Oil, Sweet Chili, Cilantro, & Peanuts (CN, VG, GF)

Chicken Teriyaki, Roasted Pineapple, Green Onions, & Sesame (GF)

Char Sui Pork with Wilted Spinach (GF)

Mongolian Beef

Kimchi Stir Fried Rice (GF)

Steamed Bok Choy & Soy Glaze

Mini Donut Holes

Green Tea Pannacotta

\*25 person minimum required for all meals. Groups under 25 will incur a \$150 small group fee.

\*\*Price based on up to 60 minutes of continuous service.

\*\*\* Choice of black or white linen included for dinner events only

CN – Contains Nuts | DF – Dairy Free | GF – Gluten Free | VG – Vegan | V – Vegetarian



MARRIOTT  
UNC CHARLOTTE

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# EAT YOUR HEART OUT

an ARTFULLY crafted menu

Mark J. Norman  
Ebb and Flow of Rural Black Spaces  
UNC Charlotte Alum

## Hors d'oeuvres

### Served Chilled

- Shrimp Ceviche (GF) | 8
- Tomato Bruschetta Balsamic (V) | 6
- Hummus Shots & Roasted Seasonal Vegetables (VG) | 6
- Prosciutto & Melon (GF) | 8
- Tuna Tartare & Rice Cake (GF) | 8 \*\*\*
- Smoked Salmon Crostini (GF) | 8
- Deviled Eggs & Pimento Cheese (GF) | 7
- Chilled Shrimp & Cocktail Sauce (GF) | 8
- Caprese Skewers (GF,V) | 7
- Blueberry Gastric, Brie Cup (V) | 7
- Shucked Oysters & Mignonette | 8 \*\*\*

### Served Warm

- Peking Duck Rolls & Plum Sauce | 7
- Thai Peanut Chicken Satay (CN, GF) | 8
- Wild Mushroom & Truffle Arancini | 7
- Chimichurri Beef Satay (GF) | 8
- Chicken & Waffles | 7
- Bacon Wrapped Scallops (GF) | 8
- Beef Wellington & Truffle Demi | 8
- Crabcake & Mustard Remoulade | 8
- Buffalo Chicken Spring Rolls & Blue Cheese | 7
- Assorted Mini Quiches | 7
- Mini Pimento Grilled Cheese | 7

\*25 person minimum required for all meals. Groups under 25 will incur a \$150 small group fee.

\*\*Price based on up to 60 minutes of continuous service.

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## Additional Presentations

### Displays

#### Local Cheese & Charcuterie | 25

Selection of Local Cheeses, Cured Meats, Mixed Nuts, Honey & Breads

#### The Outer Banks | 26

Fresh from NC Coast, a Selection of Cold Seasonal Oysters, Shrimp, Smoked Scallops, Steamed Mussels, Lemons, Horseradish, Cocktail Sauce, Crackers & Hot Sauce

#### The Farm Stand | 15

Seasonal Display of Fresh Vegetables, Hummus, & Avocado Ranch

#### Local Cheese Table | 18

Selection of Local Cheeses & International Cheeses, Crackers & Jam

#### Mini Lox | 21

Cold Smoked Salmon, Thinly Sliced Red Onions, Cucumbers, Capers, Dill Crema, & Mini Bagels

#### Dessert Display | 21

Mini Key Lime, Assorted Mini Cheesecakes, Cookies, Brownies, Mini Pecan Tarts, & Chocolate Mousse Verrine

#### Pasta Bar | 24

Penne, Cavatappi, Pesto, Alfredo, Pomodoro, Italian Sausage & Peperonata, Grilled Chicken & Roasted Mushrooms, Parsley, Parmesan, Chili Flakes & Garlic Bread

Designed to serve continuously for 90 minutes.

Groups under 25 will incur additional small group \$250 fee. 25 person minimum for all meals.

\* Requires a chef attendant. Fee for (1) chef attendant is \$150.

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## Additional Presentations

CONTINUED

### Carving Station \*

#### Peppercorn Crusted Strip Loin | 26

Horseradish Cream, Rosemary Jus, & Artisanal Breads

#### Herb Smoked Prime Rib | 28

Horseradish Cream, Port Demi, & Hawaiian Rolls

#### Apple Cider Pork Loin | 22

Pineapple Chutney, Herb Mayonnaise, & Soft Rolls

#### Cedar Plank Salmon | 24

Chive Crema, Lemons, & Fried Onions

#### Herb Roasted Turkey | 22

Cranberry Mayo, Crispy Shallots, Gravy, & Hawaiian Rolls

Designed to serve continuously for 90 minutes.

Groups under 25 will incur additional small group \$250 fee. 25 person minimum for all meals.

\* Requires a chef attendant. Fee for (1) chef attendant is \$150.

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Christina Watka  
Look Up  
Installation Artist | Portland Resident

## Bar Packages

### Silver Package

FIRST TWO HOURS | 36 per person

EACH ADDITIONAL HOUR | 10 per person

Included:

Wycliff Sparkling Brut | Canyon Road Cabernet | Canyon Road Merlot | Canyon Road Pinot Noir | Canyon Road Chardonnay | Canyon Road Pinot Grigio | Canyon Road Moscato

Select 2 Domestic Beers

Select 2 Imported Beers

Select 1 Seltzer

Absolut Vodka | Beefeater Gin | Cruzan State Light Rum | Cruzan State Dark Rum | Jimador Tequila Blanco | Jimador Tequila Reposado | Torres 10 | Jim Beam | Canadian Club Whiskey | Bushmills Irish Whiskey | Jim Beam Rye | Dewars White Scotch

### Gold Package

FIRST TWO HOURS | 48 per person

EACH ADDITIONAL HOUR | 15 per person

Included:

Wycliff Sparkling Brut | White Claw Seltzer | Clos Du Bois Cabernet | Clos Du Bois Merlot | Clos Du Bois Pinot Noir | Clos Du Bois Chardonnay | Clos Du Bois Pinot Grigio | Primo Amore Moscato

Select 3 Domestic Beers

Select 2 Imported Beers

Select 1 Local Craft

Tito's Vodka | Bombay Sapphire | Bacardi | Myer's Dark Rum | Espolón Tequilla Blanco | Espolón Tequila Reposado | Hennessy VS | Elijah Craig | Jack Daniels | Jameson | Bulleit Rye | Glenlivet 12yrs

\*\*\*Bartender fees are \$150 each for the first 3 hours; \$50 for each additional hour

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## Bar Packages

CONTINUED

### Platinum Package

FIRST TWO HOURS | 58 per person

EACH ADDITIONAL HOUR | 20 per person

Included:

Wycliff Sparkling Brut | White Claw Seltzer | Stella Artois Hard Apple Cider | Louis Martini Cabernet | Barton & Gustier Merlot | Estancia Pinot Noir | Toasted Head Chardonnay | Bella Sera Pinot Grigio | Hogue Riesling

Select 3 Domestic Beers

Select 3 Imported Beers

Select 2 Local Crafts

Grey Goose | Tanqueray Ten | Bacardi | Appleton Single Estate | Patron Tequila Blanco | Patron Tequila Reposado | Remy VSOP | Knob Creek | Maker's Mark | Tullamore Dew | Templeton 6yrs Rye | Glenfiddich 12yrs

### Beer & Wine Package

FIRST TWO HOURS | 28 per person

EACH ADDITIONAL HOUR | 10 per person

Select 2 Domestic Beers

Select 2 Imported Beers

House Wines

Soft Drinks

Bottled Water

### Cordials & Mixers Included with Silver, Gold & Platinum Bars

Carolans Irish Cream | Martini & Rossi Dry Vermouth | Arrow Triple Sec | Aperol | Martini & Rossi Sweet | Vermouth | Arrow Peach Schnapps | Campari | Kahlua | Arrow Blue Curacao | Grand Marnier | Angostura Bitters | DeKyper Sour Apple | St Germain Elderflower | Bloody Mary Mix | Arrow Amaretto | Sweet & Sour Mix | Red Bull Regular | Fever Tree Tonic | Cranberry Juice | Red Bull Sugar Free | Fever Tree Ginger Beer | Orange Juice | Margarita Mix | Pepsi Products | Pineapple Juice | Mojito Mix | VASA Bottled Water

\*\*\*Bartender fees are \$150 each for the first 3 hours; \$50 for each additional hour

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## Beer & Seltzers

### Domestic Beer Selection

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Blue Moon  
Pabst  
Samuel Adams

### Imported Beer Selection

Heineken  
Heineken 0.0  
Corona Extra  
Amstel Light  
Stella Artois

### Local Craft Beer Selection

Cabarrus UNCC Seasonal  
Cabarrus Sew Juicy IPA  
Sycamore Mountain Candy IPA  
Sycamore Southern Girl Blonde  
Catawba White Zombie White Ale  
Sugar Creek Blood Orange IPA  
Wicked Weed Pernicious IPA

### Seltzer

White Claw Mango & Black Cherry

### Hard Cider

Stella Artois Cidre

### Special Orders: Beer, Seltzer & Cider

Must commit to specific amount and subject to additional fees



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\*\*\*Bartender fees are \$150 each for the first 3 hours; \$50 for each additional hour

Other wines available. Please ask a member of the Sales Team for more details. Additional Charges/Fees May Apply.

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## Hosted & Cash Bar

### Hosted | Cash Bar

Silver	12
Gold	14
Platinum	16
Domestic Beer	8
Imported Beer	9
Craft Beer	12
Heineken Non-Alcoholic Beer	8
White Claw Seltzer	8
Hard Cider	8
House Wines	12 glass   42 bottle
Vasa Bottled Water	5
Pepsi Products	5
Pellegrino Sparkling Water	7

\*Hosted & Cash Bars are subject to applicable 26% service charge and 8.25% sales tax.

\*\*Price based on up to 60 minutes of continuous service.

\*\*\*Bartender fees are \$150 each for the first 3 hours; \$50 for each additional hour

Cashier is required for Cash Bars. Cashier fees are \$150 per attendant. Cash bars will also require a \$500 minimum spend.



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Charlotte  
UNC Charlotte Alum

## General Information

### Function Rooms

The hotel reserves the right to make room changes if another room is more suitable for your groups' guarantee of attendance.

The hotel also reserves the right to make the final decision on outdoor events in the event of inclement weather.

Outdoor entertainment on the DuBois Plaza must be approved. Any Changes to the meeting space set up while on premise will incur a labor fee.

### Food & Beverage Service

All food and beverage items must be supplied and prepared by the hotel. *Guests may not remove any food or beverage from the premises.* The UNC Charlotte Marriott Hotel & Conference Center is responsible for administrating the regulations set by the North Carolina State ABC Commission for the sales and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into the hotel from outside sources. *Additionally, the hotel does not allow food or beverage to be brought into the conference center.* Wedding cakes are the exception to the policy. All buffet food must be consumed on property.

### Menu Pricing

All food and beverage prices are subject to change without notice.

### Service Charge & Sales Tax

A 26% service charge and applicable state sales tax will be applied to all fees including but not limited to food and beverage, audio visual, labor and room rental arrangements. In the event your organization is sales tax exempt, we are required to have a copy of your sales tax exempt status on file prior to the event.

### Meal Guarantees

In arranging for private functions, the attendance must be specified and communicated to the hotel 14 business days prior to the function date. This number will be considered a guarantee and is not subject to reduction. If attendance falls below the guarantee, the host is responsible for the guaranteed number of guests. The hotel, for confirmation, requires signed Banquet Event Orders with agreed details and menus for all events.

### Labor Fees

#### Bartender

\$150 per bartender each for the first 3 hours; \$50 for each additional hour

#### Cashier, Coat Check, ID Attendant

\$150 per attendant

#### Chef, Carver

\$150 per chef for two hours

### Entertainment & Decorations

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, theme décor and entertainment. Our Catering and Conference Service Managers will be glad to assist you in finding the right elements for your event. All decorations or displays brought to the hotel must be approved prior to arrival. The hotel will not permit affixing of anything to the walls, floors, windows, or ceilings throughout the property without prior approval.