



**SUGGESTED PAIRINGS**  
**PRICING IS PER BOTTLE**

**Italian**

**Bollini Pino Grigio** 30.00  
 Tart Citrus Flavors ◊ Crisp,  
 Bright Finish

**Baroncini Chianti** 30.00  
 Fruit Forward Flavors ◊ Soft  
 Tannins

**Asian**

**Sterling Sauvignon Blanc** 39.00  
 Tropical Fruits ◊ Citrus Flavors

**Red Knot Shiraz** 35.00  
 Dark Fruit Flavors ◊ Spices

**Southern**

**Beringer White Zinfandel** 28.00  
 Fresh Red Berry and Melon  
 Flavors ◊ Vibrant, Sweet Citrus  
 Finish

**Bex Reisling** 29.00  
 Fall Fruit ◊ Mineral Finish

**Carolina Blonde** 4.25  
 Pale Malt ◊ Light Toast ◊ Pear

**Family Style Meals include our house blend of dark roast coffees, gourmet teas and iced tea. Order for a minimum of 15 people. These meals may also be served buffet style for a minimum of 25 people.**

**ITALIAN**

**L: 32.00**  
**D: 40.00**

Tomato and Mozzarella Salad with Smoked Olive Oil and Cracked Black Pepper ◊ Grilled Eggplant, Zucchini, Squash and Charred Red Onions with Cured Assorted Olives ◊ Chef's Choice Grilled Pizza ◊ Caesar Salad ◊ Bread Sticks and Rustic Baguettes ◊ Cavatappi Pasta with Marinara ◊ Grilled Chicken and Veal Meatballs ◊ Shaved Parmesan ◊ Fresh Fruit ◊ Tiramisu and Apple Cake from Northern Italy

**ASIAN**

**L: 28.00**  
**D: 33.00**

Romaine and Iceberg Lettuce Salad with Tomatoes, Carrots and Sesame Ginger Dressing ◊ Steamed Pork Dumplings and Vegetable Spring Rolls with Gingered Cilantro and Sweet Chili Sauce ◊ Udon Noodles with Spicy Hoisin ◊ Sticky Rice ◊ Stir-fried Vegetables ◊ Tempura Fried Chicken with Sweet and Sour Sauce ◊ Spicy Beef and Broccoli ◊ Fresh Fruit ◊ Black Pearl Chocolate Cake ◊ Asian Pear and Orange Blossom Tart

**SOUTHERN**

**L: 28.00**  
**D: 33.00**

Tossed Salad with Choice of Dressings ◊ Cole Slaw ◊ Southern Pulled Pork with Tangy Vinegar BBQ Sauce ◊ BBQ Chicken ◊ Mac'n Cheese ◊ Collard Greens ◊ Vegetarian Baked Beans ◊ Boiled Redskin Potatoes ◊ Cornbread, Rolls and Hushpuppies ◊ Fresh Fruit ◊ Banana Pudding and Pecan Pie



Guided by principles of sustainability.

All food and beverage prices are subject to a 21% service charge and applicable tax. Prices are subject to change without notice.  
 www.rizzoconferencecenter.com | 919-913-2098 | 150 DuBose House Lane | Chapel Hill | NC | 27517

## UPGRADE YOUR EXPERIENCE

**Carolina Experience** **2.00pp**  
Moravian Cookies ◊ Mapleview Farms Milk

**Cookout** **4.50pp**  
Ice Cream Cooler with Ice Cream Sandwiches ◊ Assorted Popsicles ◊ Novelty Ice Creams.

**Executive** **7.75pp**  
After Dinner Cheese Flight with Stilton ◊ Mahon and Camembert Cheeses ◊ Served with Nuts, Grapes and Crackers

**Latin** **4.00pp**  
Jalapeno Watermelon Shooters ◊ Mini Tortas with Carnitas and Queso Fresco Slaw

## THEMED BUFFETS

Themed Buffets include a tossed salad with mixed garden greens and choice of dressings, fresh sliced fruit, our house blend of dark roast coffees, gourmet teas and iced tea. Order for a minimum of 25 people.

### CAROLINA EXPERIENCE

“The Pit” Pulled Pork – Eastern North Carolina Pulled Pork Barbecue and Sauce ◊ Carmichael Cole Slaw ◊ Silent Sam’s Hushpuppies ◊ Kenan Rolls ◊ Slam Dunk Potato Salad ◊ Franklin Street Salad ◊ Bell Tower Brunswick Stew ◊ Rosemary Street Barbecue Chicken ◊ Carolina Pride Catfish – Blue Corn Meal Crusted Catfish with Carolina White Shrimp Sauce ◊ Old East Sweet Potato Hash ◊ Old West Grilled Vegetables ◊ Playmaker’s Pecan Pie ◊ Davie Poplar’s Bread Pudding

L: 32.00

D: 40.00

### COOKOUT

Grilled Hamburgers ◊ Hot Dogs ◊ Chicken Breast ◊ Rolls ◊ American, Cheddar and Swiss Cheeses ◊ Roasted Red Bliss Potatoes ◊ Vegetarian Baked Beans ◊ Potato Chips ◊ Tortilla Chips with Salsa ◊ Grilled Vegetable Salad ◊ Banana Pudding ◊ Chess Pie

\*Veggie Burgers available upon request

L: 26.00

D: 32.00

### EXECUTIVE

Steak Au Poivre with Sauce Robert ◊ Herb Crusted, Pan Seared Duo of Halibut and Mahi Mahi with Lobster Caper Beurre Blanc ◊ Carved Salsify, Porcini and Leak Stuffed Veal Roulade with House Made Apple Butter ◊ Roasted Butternut Squash Bisque ◊ Haricot Vert with Caramelized Pearl Onions and Forrest Mushrooms ◊ Provencal Stuffed Tomatoes ◊ Wild Mushroom and Sundried Tomato Risotto ◊ Spinach Salad Tossed with Crumbled Bleu Cheese, Toasted Pecans, Mandarin Oranges, Grape Tomatoes and Honey Cider Vinaigrette ◊ Assorted Bread Basket with Breadsticks ◊ French Chocolate Torte ◊ Gâteau à l’Orange

L: 35.00

D: 39.00

### LATIN

Chilean Tomato, Radish, Bib Lettuce, Cilantro and Chive Salad with Citrus Vinaigrette ◊ Chilean Empanadas with Cilantro Sauce ◊ Brazilian Style Skirt Steak with Chimichurri ◊ Brazilian Black Beans with Red and Yellow Pepper Garnish ◊ Long Grain Rice ◊ Grilled Mixed Vegetables ◊ Fajita Station with Mahi-Mahi and Chicken ◊ Flour and White Corn Tortillas ◊ Mango Salsa, Shredded Cheese, Sour Cream, Jalapenos, Pico de Gallo, Guacamole, Green Onions ◊ Chocolate Fondue with Fresh Strawberries, Pineapple, Papaya, Melon, Marshmallows and Pound Cake ◊ Cinnamon Sopapillas with Honey ◊ Mini Parfaits ◊ Sugared Plantain Chips

L: 31.00

D: 40.00



Guided by principles of sustainability.

All food and beverage prices are subject to a 21% service charge and applicable tax. Prices are subject to change without notice.

www.rizzoconferencecenter.com | 919-913-2098 | 150 DuBose House Lane | Chapel Hill | NC | 27517