



APPETIZERS 8.00

Enhance your meal by adding an appetizer course. Or consider upgrading your first course by selecting an appetizer instead of a soup or salad for an addi-

White Wine Scented Pan Seared Shrimp
Creamy Polenta ◊ Herb Salad Garnish ◊
Tomato Confit

Molasses Cured Smoked Duck Breast
Stone Ground Grits ◊ Pickled Shallots ◊
Green Tomato Jam

**Lavender-Vanilla Scented Pan Seared
Diver Scallops**
Leek Mashed Potatoes ◊ Brown Butter ◊
Balsamic Reduction

Vegetable Vol-au-Vent
Fricassee of Spring Vegetables ◊ Fontina
Cheese ◊ Spinach Puree ◊ Marinated
Tomato

Low Country Crab Cake
Celery Root Remoulade ◊ Lemon Aioli

Leek and Mushroom Stuffed Quail
Air Dried Cranberry Red Wine Syrup ◊
Frisee

PLATED MEALS

Plated meals include one first course selection from the soup or salad menus, one entrée selection and one dessert selection for your entire group. You may upgrade your menu by selecting both a soup and a salad for an additional cost of \$5.00. Meals also include fresh seasonal vegetables, chef's choice starch (unless specified with an entrée), a basket of fresh baked breads, house blend dark roast coffees, gourmet teas and iced tea.

SOUP SELECTIONS

Roasted Tomato Bisque ◊ Butternut Squash Bisque ◊ Creamy Eggplant, Fennel and Tomato Soup ◊ Vegetable Chicken Soup with Ditalini Pasta ◊ Wild Mushroom Soup with Marsala and Sage

SALAD SELECTIONS

Baby Greens

Kalamata Olives ◊ Roasted Red Peppers ◊ Grape Tomatoes ◊ Goat Cheese ◊ Balsamic Vinaigrette

Hearts of Romaine

Marinated Artichokes ◊ Grilled Portabella Mushrooms ◊ Blue Cheese Crumbles ◊ Applewood Smoked Bacon ◊ Creamy Buttermilk Dressing

Arugula

Toasted Pecans ◊ Shaved Manchego Cheese ◊ Roasted Grape Tomatoes ◊ Honey Champagne Vinaigrette

Baby Spinach

Toasted Almonds ◊ Mandarin Oranges ◊ Grape Tomatoes ◊ White Balsamic Vinaigrette



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

UPGRADED ITEMS

PRICED PER PERSON

Grass Fed Grilled Beef Filet

Seasonal Organic Vegetable ◊ L: 42.00
Organic Roasted Fingerling D: 62.00
Potatoes

Wild Caught Salmon Filet

Seasonal Organic Vegetable ◊ L: 32.00
Organic Roasted Fingerling D: 52.00
Potatoes

Pan Roasted Organic Free

Range Chicken

Seasonal Organic Vegetable ◊ L: 32.00
Organic Roasted Fingerling D: 36.00
Potatoes



ENTRÉE DUO

Filet and Chicken

Petite Filet Mignon ◊ Grilled Chicken Breast ◊ Cognac-Green Peppercorn Sauce

L: 29.00
D: 47.00

Filet and Salmon

Petite Filet Mignon ◊ Pan Roasted Salmon ◊ Choron Sauce

L: 30.00
D: 47.00

Salmon and Chicken

Pan Roasted Salmon ◊ Grilled Chicken Breast ◊ Petite Tomato & Kalamata Olive Relish

L: 29.00
D: 45.00

Filet and Crab Cake

Petite Filet Mignon ◊ Sautéed Crab Cake ◊ Porcini Mushroom & Sherry Buerre Blanc

L: 29.00
D: 49.00

ENTRÉE-SEAFOOD

North Atlantic Halibut

Pan Seared Halibut ◊ Tarragon Cream

L: 36.00
D: 49.00

Gulf Stream Mahi Mahi

Pan Seared Mahi Mahi ◊ Ancho Pineapple Chutney

L: 29.00
D: 42.00

Chilean Sea Bass

Pan Seared Chilean Sea Bass ◊ Sundried Tomato Buerre Blanc

L: 36.00
D: 49.00

Salmon

Pan Seared Salmon ◊ Artichoke, Leek and Mushroom Ragout

L: 26.00
D: 37.00

ENTRÉE-POULTRY

Pan Seared Chicken Breast

Chive Whipped Potatoes ◊ Haricot Vert ◊ Natural Pan Jus

L: 24.00
D: 34.00

Stuffed Chicken Breast

Goat Cheese and Arugula ◊ Grilled Tomato ◊ Artichoke Ragout

L: 26.00
D: 35.00

Rosemary Crusted Chicken Breast

Parmesan and Rosemary Breading ◊ Roasted Chicken Tomato Broth

L: 24.00
D: 35.00



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AFTER DINNER DESSERT SOCIAL

PLATED: 6.00
BUFFET: 4.00

Offers the Desserts from your Dinner menu displayed at a Reception where guests can mingle after the meal. Includes a Self Service Beverage Station Featuring Regular and Decaffeinated Coffees as well as Gourmet Teas along with White and Dark Chocolate Shavings, Freshly Whipped Cream, Flavored Syrups, Orange Zest, Cinnamon and Fresh Cut Lemons.

ENTRÉE-LAMB, PORK AND BEEF

Juniper and Mint Marinated Lamb Loin L: 38.00
Red Wine Jus ◊ Pomegranate Gremolata D: 52.00

Center Cut Pork Loin Chop L: 28.00
Center Cut Chop ◊ Whole Grain Mustard and Honey Demi D: 42.00

Grilled Beef Tenderloin L: 32.00
Celery Root Whipped Potatoes ◊ Bordelaise Sauce D: 45.00

Grilled New York Strip Steak L: 32.00
Red Wine Demi Glace ◊ Herbed Shallot Butter D: 41.00

ENTRÉE-VEGETARIAN

Vegetable Strudel L: 19.00
Asparagus ◊ Zucchini ◊ Charred Red Onion ◊ Boursin Cheese D: 32.00

Pan Seared Potato Gnocchi L: 19.00
Baby Spinach ◊ Asparagus ◊ Tomatoes ◊ Shaved Parmesan ◊ Smoked Olive Oil D: 32.00

Crostada L: 19.00
Grilled Vegetables ◊ Goat Cheese ◊ Parmesan D: 32.00

DESSERT SELECTION

Mango Cheesecake with Rhubarb Mango Compote & Rum Scented Whipped Cream ◊ Chocolate Cheesecake with Sour Cherry Sauce and Kirsch Whipped Cream ◊ Sweet Potato Tart with Spiced Caramel Sauce ◊ Mocha Chess Pie with Kahlua Whipped Cream & Dark Chocolate Sauce ◊ White Chocolate Macadamia Nut Tart with Blackberry Sauce and Macadamia Brittle ◊ Key Lime Pie with Strawberry Lime Sauce

