

The Rizzo Conference Center



Private Dining Banquet Menus



UNC
KENAN-FLAGLER
BUSINESS SCHOOL

RIZZO CONFERENCE CENTER

In 1988, the DuBose House and 28 acres of adjoining land were deeded to the University of North Carolina at Chapel Hill. The university formally took possession of the property following the death of Mr. DuBose in 1994. It was the decision of the late and former UNC-Chapel Hill Chancellor Michael Hooker to allow the Kenan-Flagler Business School to develop the DuBose House and grounds for use as a residential conference center for business executives. An advisory committee was formed to preserve and protect the integrity of the house, gardens and property and in 1997, the Kenan-Flagler Business School broke ground on a \$24 million renovation and adaptation of the property for its new mission.

The home currently encompasses 15,800 square feet of space and serves as a dining and social gathering place for The Rizzo Conference Center. The spacious library retains its historic heart-pine paneling and throughout the house, the exquisitely detailed cornices, mantelpieces and other architectural elements have remained intact. The ground floor can now accommodate up to 110 guests for dining.

In addition to the DuBose House, the Rizzo Conference Center is comprised of two other buildings, McLean Hall and Loudermilk Hall, originally built with 56 guestrooms and 10,000 square feet of meeting space. The need for the facility began to grow and in 2004 the decision was made to expand. The two buildings almost doubled in size and now house 20,000 square feet of meeting space and 116 guestrooms with 4 additional rooms in the DuBose House.

This remarkable property has seen vast changes. It is no longer a pathway for a horse-drawn wagon to a family's home but a pathway where innovation and technology come together to shape the future of business.

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BRUNCH**27.00**

Belgian Waffle Bar with Whipped Cream, Berries and Pecans ◊ Oven Roasted Mahi-Mahi with Crab and Tomato-Basil Relish ◊ Roasted Pork Loin with Caramelized Apples and Shallots ◊ Portobello Mushroom and Scallion Strata ◊ Smoked Bacon and Breakfast Sausage ◊ Bowtie Pasta Salad with Artichokes and Olives ◊ Smoked Seafood Display with Crème Fraiche and Cocktail Bread ◊ Seasoned Vegetables ◊ Field Green Salad with Choice of Dressings ◊ Roasted Yukon Gold Potatoes ◊ Selection of Imported and Domestic Cheeses ◊ Seasonal Fruit Display ◊ Variety of Jams & Cream Cheese ◊ Orange, Grapefruit, Apple and Cranberry Juices ◊ Full Coffee and Hot Tea Service

DUBOSE HOUSE BREAKFAST BUFFET (Available Only in the Dubose House)**15.00**

Chef's Selection of: Breakfast Meats, Specialty Egg Dish, Potatoes and Featured Breakfast Item (with Heart Healthy Alternatives) ◊ Scrambled Eggs ◊ Oatmeal with Cinnamon, Raisins, Brown Sugar and Nuts ◊ Grits or Cream of Wheat ◊ Fresh Seasonal Sliced Fruits, Berries and Bananas ◊ Assorted Breakfast Breads to Include Croissants, Muffins and Plain and Honey Wheat Bagels ◊ Assorted Cold Cereals ◊ Granola ◊ Low Fat Yogurt ◊ Variety of Jams & Cream Cheese ◊ Orange, Grapefruit, Apple and Cranberry Juices ◊ Full Coffee and Hot Tea Service

RIZZO CENTER BREAKFAST BUFFET**18.00**

Waffles with Whipped Cream, Pecans, Strawberry Preserves and Maple Syrup ◊ Ham and Swiss Quiche ◊ Scrambled Eggs ◊ Smoked Bacon and Sausage ◊ Hashbrown Potatoes ◊ Oatmeal with Raisins ◊ Seasonal Fruit Display ◊ Assorted Breakfast Breads to Include Croissants, Muffins and Plain and Honey Wheat Bagels ◊ Variety of Jams & Cream Cheese ◊ Orange Juice ◊ Full Coffee and Hot Tea Service



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Lunch & Dinner

BOXED LUNCHES

18.00

All boxed lunches include a sandwich, Chef's choice side salad, fresh baked dessert, whole fresh fruit, chips and soda. Lunches come with plastic ware, napkins and appropriate condiments.

CHOICE OF THREE SANDWICHES

Shrimp Salad Sandwich

Lettuce ♦ Tomato ♦ Lemon Herbed Aioli ♦ Croissant

Chicken Salad with Grapes and Walnuts

Lettuce ♦ Tomato ♦ Wheatberry Bread

Rosemary Grilled Chicken Breast

Lettuce ♦ Tomato ♦ Smoked Gouda ♦ Herbed Mayonnaise ♦ Whole Wheat Kaiser Roll

Barbecued Pork Loin Sandwich

Dill Pickle Chips ♦ Lettuce ♦ Tomato ♦ Aged Cheddar ♦ Whole Grain Mustard ♦ Kaiser Roll

Roasted Turkey and Ham Club

Bacon ♦ Smoked Gouda Cheese ♦ Lettuce ♦ Tomato ♦ Wheatberry Bread

Italian Grinder Lightly Dressed with Oregano Olive Oil and Vinegar

Sliced Ham ♦ Genoa Salami ♦ Provolone ♦ Lettuce ♦ Tomato ♦ Sub Roll

Grilled Fresh Yellow Fin Tuna Salad

Artichoke ♦ Capers ♦ Lemon ♦ Parsley ♦ Lettuce ♦ Tomato ♦ Pita Bread

Grilled Steak Wrap

Julienne Vegetables ♦ Cilantro Sour Cream ♦ Tomato ♦ Greens ♦ Sun-dried Tomato Tortilla

Hummus and Marinated Vegetable Sandwich

Julienne Vegetables ♦ Black Olives ♦ Pepperoncini ♦ Feta Cheese ♦ Whole Wheat Pita Bread

Fresh Mozzarella Caprese

Tomato ♦ Pesto ♦ Greens ♦ Whole Wheat Pita Bread



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WORKING LUNCHEES & DINNERS

L: 24.00

D: 29.00

Displayed in close proximity to your meeting room, all working lunches or dinners include a tossed salad with mixed garden greens and a choice of dressing, potato and tortilla chips, fresh sliced fruit, Chef's selection of desserts, our house blend of dark roast coffees, gourmet teas and iced tea. Order for a minimum of 15 people.

READY-MADE SANDWICH BAR (Choice of Two Ready Made Sandwiches)

Includes red bliss potato salad and marinated pasta salad.

Capicola ◊ Salami ◊ Smoked Ham ◊ Provolone Cheese ◊ Lettuce ◊ Sliced Tomato ◊ Shaved Red Onion ◊ White Balsamic-Oregano Vinaigrette ◊ Baguette

Grilled Southwest Marinated Chicken Breast ◊ Shaved Vegetable Slaw ◊ Avocado Aioli ◊ Sliced Tomato ◊ Ciabatta Bread

Herb Marinated Grilled Portabella Mushrooms, Eggplant and Red Peppers ◊ Mozzarella Cheese ◊ Basil Pesto ◊ Focaccia Bread

Ham and Smoked Turkey Club ◊ Bacon ◊ Lettuce ◊ Tomato ◊ Swiss Cheese ◊ Croissant

THE DELI

Smoked Turkey ◊ Baked Ham ◊ Grilled Chicken Strips ◊ Grilled Flank Steak ◊ Vegetarian Option: Chickpea Hummus, Marinated Grilled Vegetables, Black Olives and Pita Bread ◊ Assorted Cheeses ◊ Assorted Breads and Rolls ◊ Sun-Dried Tomato Flour Tortillas ◊ Tomato ◊ Red Onion ◊ Lettuce ◊ Condiments ◊ Two Chef's Side Salads

THE BARBEQUE PIT

Eastern Style North Carolina Pulled Pork Barbeque ◊ Texas Style Barbeque Beef Brisket ◊ Vegetarian Option: Kansas City Style Barbeque Tempeh Sandwiches ◊ Kaiser Rolls and Texas Toast ◊ Baked Beans ◊ Sweet Potato Salad ◊ Coleslaw

THE DAMN YANKEE

Chicken Philly with Sautéed Peppers, Onions, Mushrooms and Provolone Cheese on a Hoagie Roll ◊ Reuben with Thinly Sliced Warm Corned Beef, Swiss Cheese, Sauerkraut, Grain Mustard, Thousand Island Dressing on Rye ◊ Vegetarian Option: Eggplant and Portabella Mushroom "Cheesesteak" ◊ Deli Style Macaroni Salad ◊ Red Bliss Potato Salad with Dill



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FAMILY STYLE MEALS

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

L: 28.00

ASIAN

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

L: 28.00

SOUTHERN

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



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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.

THE CAROLINA EXPERIENCE

L: 32.00

D: 40.00

“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 ◊ Moravian Cookies ◊ Mapleview Farm Milk

L: 26.00

COOKOUT

D: 32.00

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 ◊ Cookies and Brownies

*Veggie Burgers available upon request

CONFERENCE BUFFETS

Specialty theme announced daily. Please speak with your conference planner for details. Buffet served with our house blend of dark roast coffees, gourmet teas and iced tea.

LUNCH

28.00

Soup of the Day ◊ Salad Bar with Mixed Garden Greens and a Variety of Toppings ◊ Three Dressing Choices ◊ Chef’s Choice Cold Salad ◊ Deli Bar with Meats, Cheeses, Breads, Rolls, Sliced Tomatoes, Red Onions, Leaf Lettuce, Sandwich Condiments ◊ Chef’s Selection of Freshly Prepared Meats and Seasonal Vegetables ◊ Assorted Breads ◊ Sweet Cream Butter ◊ Daily Rotation of Chef’s Action Station ◊ Chef’s Choice Assorted Desserts ◊ Fresh Cut Fruit

DINNER

35.00

Soup of the Day ◊ Salad Bar with Mixed Garden Greens and a Variety of Toppings ◊ Three Dressing Choices ◊ Chef’s Choice Cold Salad ◊ Chef’s Choice Appetizer ◊ Chef’s Selection of Freshly Prepared Meats and Seasonal Vegetables ◊ Assorted Breads ◊ Sweet Cream Butter ◊ Chef’s Choice Assorted Desserts ◊ Fresh Cut Fruit



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APPETIZERS

8.00

Plated meals prices do not include appetizers. All appetizers listed are \$8.00. If you would like to replace your soup/salad selection with an appetizer, there is an additional cost of \$3.00.

Pan Roasted Poussin Chicken

Grilled Honey Glazed Pear ◊ Gorgonzola Cheese ◊ Natural Jus

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 and 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

PLATED MEALS

Plated meals include one selection from the soup or salad menus, one entrée selection and one dessert selection for your entire group. If you would like to have a soup and salad with your menu there is an additional \$5.00 charge. Meals also include fresh seasonal vegetables, chef's choice starch (unless specified with entrée), a basket of fresh baked breads, house blend dark roast coffees, gourmet teas and iced tea.

SOUP SELECTIONS

Roasted Tomato Bisque ◊ Chilled Sweet Pea and Mint ◊ 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



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ENTRÉE DUO

Filet and Chicken L: 26.00
Petite Filet Mignon ◊ Grilled Chicken Breast ◊ Cognac-Green Peppercorn Sauce D: 46.00

Filet and Salmon L: 26.00
Petite Filet Mignon ◊ Pan Roasted Salmon ◊ Choron Sauce D: 47.00

Salmon and Chicken L: 25.00
Pan Roasted Salmon ◊ Grilled Chicken Breast ◊ Petite Tomato and Kalamata Olive Relish D: 45.00

Filet and Crab Cake L: 27.00
Petite Filet Mignon ◊ Sautéed Crab Cake ◊ Porcini Mushroom and Sherry Buerre Blanc D: 48.00

ENTRÉE-SEAFOOD

Grouper
Fingerling Potato and Cauliflower Confit ◊ Roasted Nectarine Chutney ◊ Brown Butter L: 28.00
D: 37.00

Pan Seared Mahi Mahi L: 23.00
Green Garlic White Wine Sauce D: 37.00

Pan Seared Salmon L: 24.00
Artichoke ◊ Leek and Mushroom Ragout D: 37.00

ENTRÉE-POULTRY

Pan Roasted Organic Free Range Chicken L: 21.00
Chive Whipped Potatoes ◊ Haricot Vert ◊ Natural Pan Jus D: 34.00

Stuffed Chicken Breast L: 23.00
Goat Cheese and Arugula ◊ Grilled Tomato ◊ Artichoke Ragout D: 35.00



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ENTRÉE-LAMB, PORK AND BEEF

<i>Pan Seared Juniper and Mint Marinated Lamb Loin</i>	L: 27.00
Wild Game Demi ◊ Red Wine Syrup	D: 43.00
<i>Pork Osso Bucco</i>	L: 27.00
Country Ham Jus ◊ Citrus Gremolata	D: 40.00
<i>Sea Salt Crusted Beef Tenderloin</i>	L: 29.00
Stilton Whipped Potatoes ◊ Bordelaise Sauce	D: 44.00
<i>Grilled New York Strip Steak</i>	L: 24.00
Red Wine Demi Glace ◊ Herbed Shallot Butter	D: 39.00

ENTRÉE-VEGETARIAN

<i>Vegetable Strudel</i>	L: 19.00
Asparagus ◊ Zucchini ◊ Charred Red Onion ◊ Boursin Cheese	D: 32.00
<i>Pan Seared Potato Gnocchi</i>	L: 19.00
Baby Spinach ◊ Asparagus ◊ Tomatoes ◊ Shaved Parmesan ◊ Smoked Olive Oil	D: 32.00
<i>Crostada</i>	L: 19.00
Grilled Vegetables ◊ Goat Cheese ◊ Parmesan	D: 32.00

DESSERT SELECTION

Mango Cheesecake with Rhubarb Mango Compote and 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 and Dark Chocolate Sauce ◊ White Chocolate Macadamia Brittle ◊ Key Lime Pie with Strawberry Lime Sauce



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HORS D'OEUVRE – HOT SELECTIONS

Minimum order of 2 dozen per selection. Prices listed are per dozen. Items marked with * may be ordered as a passed item.

Vegetable Spring Rolls with Vietnamese Sweet Chili Sauce	29.00
Buffalo Shrimp with Danish Blue Cheese Dipping Sauce	36.00
*Lobster Chipotle Cheesecakes	36.00
Spanikopita with Tzatziki Sauce	29.00
*Mushroom Vol au Vent	32.00
* Fig and Mascarpone Beggars Purse	29.00
*Mini Beef Wellington	38.00
*Andouille Sausage en Croute	36.00
*Assorted Mini Quiche	29.00
Bacon Wrapped Scallops	39.00
Mini Crab Cakes with Saffron Citrus Aioli	36.00
*Chicken Quesadillas	36.00
Wasabi Pea Crusted Chicken Tenders with Hoisin Barbecue Sauce	34.00
*Crab Rangoon	33.00
Country Ham and Gorgonzola Grit Cakes	34.00
Lamb Chops with Mint Jus and Lemon Lime Gremolata	38.00

HORS D'OEUVRE – COLD SELECTIONS

*Lobster Salad in Puff Pastry	32.00
*Grilled Chicken Souvlaki Phyllo Cup with Pepperoncini-Cucumber Yogurt	29.00
*Marinated Strawberries & Brie on Crostini with Cilantro Chive Salad	29.00
*Kalamata Olive Hummus Phyllo Cup topped with Cucumber Relish and Pepperoncini	27.00
*Barquette of Smoked Salmon Mousse with Cucumber Salad	34.00
*Seared Scallop with Sweet Pepper and Caramelized Shallot Confiture	35.00
*Spicy Shrimp Salad in Bouchee with Citrus Aioli	32.00
*Mini Open Faced Steak & Cheese with Crimini Mushroom & Scallion Relish	32.00
*Blue Cheese and Caramelized Pear Tartlets	29.00



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*Goat Cheese Bruschetta with Spring Tomato and Scallion Salad	29.00
*Seared Yellow Fin Tuna on Wonton Wasabi Aioli	36.00
*Herbed Polenta Cakes with Parmesan Tomato Salad	29.00
*Spicy Pork Tenderloin on Focaccia with Lemon Balm Aioli and Chive Salad	34.00
*Chilled Sriracha Shrimp in Tart Shell with Citrus Sour Cream & Mango Cilantro Salad	38.00
*Rustic Rosemary Goat Cheese Flatbread with Roasted Tomato and Red Onion	32.00
*Open Faced BBQ Brisket Sandwich with Caramelized Onion & Aged White Cheddar	34.00
*Seared Duck Breast with Balsamic Roasted Shallot Jam on Focaccia Toast Point	32.00

DISPLAYED ITEMS (Each Serves 50 People)

Seasonal Fruit Display

Sliced Pineapple ◊ Honeydew ◊ Cantaloupe ◊ Berries ◊ Additional Seasonal Fruits ◊ Tropical Fruit Garnish	225.00
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Domestic and Imported Cheese Display

Assortment of Hard and Soft Cheeses ◊ Red Seedless Grapes ◊ Crackers	250.00
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Vegetable Crudités

Mélange of Garden Fresh Vegetables ◊ Chipotle Ranch and Mushroom-Boursin Dipping Sauce	175.00
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Brie en Croute

Wrapped in Puffed Pastry ◊ Baked with House Made Strawberry Jam ◊ Garnished with Toasted Almonds ◊ Served with Toasted Crostini	200.00
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Antipasto

Assorted Cured Meats ◊ Cheeses ◊ Marinated and Grilled Vegetables ◊ Olives ◊ Artichokes ◊ Tortellini Pasta Salad ◊ Toasted Focaccia	250.00
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Poached Salmon

Olive Oil & White Wine Poached Atlantic Salmon ◊ Smoked Seafood Garnish ◊ Brunois Red Onion ◊ Egg Mimosa ◊ Capers ◊ Citrus-Herb Sour Cream ◊ Cocktail Bread	250.00
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Bruschetta Bar

Toasted Baguettes ◊ Tomato-Basil with Bocconcini of Fresh Mozzarella ◊ White Bean and Roasted Garlic with Truffle Oil ◊ Grilled Portabella & Asparagus Salad	220.00
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Mediterranean Display

Sundried Tomato Hummus ◊ Tabouleh ◊ Cucumber Minted Yogurt ◊ Marinated Olives Served with Pita Chips	250.00
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Shrimp Cocktail Display

Cold Poached Shrimp Displayed over Ice ◊ Lemon Wedges ◊ House Made Cocktail Sauce ◊ Drawn Butter	350.00
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DIPS AND SPREADS (Each Serves 50 People)

Warm Crab and Artichoke Dip

Creamy Blue Crab Meat Dip ◊ Artichokes ◊ Scallions ◊ Cream Cheese ◊ Toasted Baguettes 175.00

Warm Black Bean and Chipotle

Slightly Smokey & Spicy with Lime Juice ◊ Cilantro ◊ Monterrey Jack Cheese ◊ Southwestern Spices ◊ Fresh Tortilla Chips 175.00

Warm Roasted Pepper, Boursin and Spinach Dip

Parmesan and Boursin Cheese Spread ◊ Fresh Herbs ◊ Toasted Baguettes 175.00

Bacon, Beer and Cheese Dip

Applewood Smoked Bacon ◊ Lager Beer ◊ Cheddar Cheese ◊ Garlic Toasted Baguettes ◊ Tortilla Chips 175.00

Seafood Queso Dip

Shrimp, Scallops and Mussels Sautéed in White Wine ◊ Pepperjack Cheese Sauce with Lime, Cumin and Scallions ◊ Toasted Baguettes and Tortilla Chips 225.00

ROASTED & SLICED MEATS (Each Serves 50 People; Garnished with Vegetable Relish)

Assortment of Charcuterie and Grilled Meats 300.00

Cajun Rubbed Pork Loin with Creole Mustard Sauce 225.00

Turkey Breast with Orange-Cranberry Chutney and Herb Mayonnaise 225.00

Sliced Honey Baked Ham with Honeyed Whole Grain Mustard 225.00

Wild Salmon Coulibiac

Stuffed with Basmati Rice, Leeks, Mushrooms and Spinach ◊ Wrapped in Puff Pastry ◊ Served with Cucumber Dill Sour Cream 315.00

DISPLAYED DESSERTS (Each Serves 50 People)

Chocolate Fondue

Fresh Strawberries ◊ Pound Cake Bites ◊ Marshmallows ◊ Pineapple ◊ Melon 250.00

Assorted Miniature Desserts

Bananas Foster Bites ◊ Brownie Petit Fours ◊ Mocha Chocolate Chip Cheesecake in Phyllo Cup ◊ White Chocolate Butter Pecan Bars ◊ Raspberry Mousse in Dark Chocolate Tartlet 300.00

Chocolate Dipped Strawberries

325.00



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CHEF ATTENDED STATIONS

Chef Attended Stations have a Chef's fee of \$50.00. Minimum of 25 people required unless otherwise noted.

CARVED ITEMS (Assorted Rolls Included)

Items Serve 50 People

Top Round of Beef with Horseradish Sauce	290.00
Cajun Roast Pork Loin with Creole Mustard Sauce	250.00
Roasted Turkey Breast with Orange-Cranberry Relish and Herb Mayonnaise	275.00
Oven Roasted Prime Rib Served with Horseradish Sauce	375.00

Items Serve 25 People

Slow Roasted Texas Style Beef Brisket with Coffee Barbeque Sauce	165.00
Port and Juniper Marinated Leg of Lamb with Mint Gremolata	200.00
Sea Salt and Herb Crusted Beef Tenderloin Served with Choron Sauce	275.00

PASTA STATION

Choose one type of pasta, one tomato based sauce and one cream based sauce. This station is priced per person in attendance.

Pasta Options

Penne Pasta ◊ Bowtie Pasta ◊ Tri-color Tortellini

Tomato Based Sauce Options

Traditional Tomato ◊ Roasted Red Pepper & Black Olive Puttanesca ◊ Portabella Mushroom Bolognese

Cream Based Sauce Options

Alfredo ◊ Goat Cheese & Basil Bechamel ◊ Roasted Garlic-Tomato Cream ◊ Carbonara

<i>Add Parmesan Cheese and Grilled Vegetables</i>	7.25 pp
<i>Add Chicken</i>	9.00 pp
<i>Add Shrimp</i>	10.00 pp



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CHEF ATTENDED STATIONS

Chef Attended Stations have a Chef's fee of \$50.00. Minimum of 25 people required unless otherwise noted. Each station is priced per person for all guests attending your event.

Classic Caesar Salad Station

Fresh Romaine ◊ Garlic Croutons ◊ Parmesan Cheese ◊ Traditional Anchovy Dressing **6.50 pp**

Add Chicken **8.25 pp**

Add Shrimp **9.25 pp**

Shrimp & Grits Station

Shrimp ◊ Country Ham ◊ White Wine ◊ Mushrooms ◊ Scallions ◊ Garlic ◊ Tomato ◊ Cheddar Grits **10.00 pp**

Mashed Potato Bar

Creamy Mashed Potatoes Served in a Martini Glass ◊ Classic Toppings to include: Crumbled Bacon ◊ Scallions ◊ Whipped Sweet Cream Butter ◊ Sour Cream ◊ Cheddar Cheese ◊ Sautéed Mushrooms **5.00 pp**

Mashed Sweet Potato Bar

Cinnamon Whipped Sweet Potatoes Served in a Martini Glass ◊ Toppings to include: Spiced Pecans ◊ Cinnamon ◊ Whipped Cream ◊ Molasses Whipped Butter ◊ Honey ◊ Rum Raisins ◊ Ground Nutmeg **6.50 pp**

Dim Sum Station

Steamed Chicken Dumplings ◊ Pork Pot Stickers ◊ Beef and Rice Noodle Dumplings ◊ Sides to include: Steamed Rice ◊ Tamari Teriyaki Sauce ◊ Stir-fried Vegetables **10.00 pp**



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THE RIZZO CONFERENCE CENTER AT MEADOWMONT CATERING SERVICE AGREEMENT

FOOD

All food items must be supplied and prepared by the Conference Center. **No catered food may be removed from the event room.** Dietary substitutions are available upon request at meals where those guests are identified by place card or nametag (up to 5% of guarantee).

SPLIT MENUS

The Conference Center is happy to accommodate split entrée requests for a maximum of 50 guests and at the discretion of the Director of Conference Services. Guest counts for each entrée must be received by noon 3 business days prior to the event. A maximum of 3 entrees, including vegetarian, may be chosen and guest entrees must be identified with place cards or nametags. Meal pricing for this type of event is at the discretion of the Direction of Conference Services and will equal, at a minimum, the highest priced entrée.

BEVERAGE SERVICES

The Conference Center, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the North Carolina State Legislative Commission's regulations. The Conference Center will strictly enforce these regulations. Underage drinking or consumption of non-conference center purchased alcohol will result in immediate event termination. Bartenders are required for the disbursements of all alcoholic beverages (see details below).

FUNCTION SPACE

Function space is assigned according to setup requirements and number of guests. The Conference Center reserves the right to reassign function rooms as needed to ensure maximum efficiency and guest service. Management will make every effort to inform client of a room change; however, prior notification is not guaranteed. **Scheduled event start and end times are contractual and must be adhered to by the group.**

GUARANTEE POLICY

For all events, the Conference Center must have a specific attendance number. An estimated guest count is due at the time the reservation is made. The estimated guest count and type of function will be used to determine contracted revenue commitment and applicable deposits. A guaranteed minimum guest count and menu selections must be confirmed no later than 14 days prior to the function date via a signed event order. **A final guarantee count is due by 12 noon 3 business days prior to the function** and may not fall short of the guaranteed minimum.

SURCHARGE

If the number of non-guaranteed guests attending a function exceeds 5% of the guaranteed number, the conference center cannot guarantee to provide identical services for these additional guests. Any service or meal provided for these additional guests will be subjected to a 10% surcharge on the menu price. Special meal requests including vegetarian requirements must be confirmed prior to the event. Special meals or additional food added by a guest or client during the event are subject to the 10% surcharge.

DISPLAYS, EXHIBITS AND DECORATIONS

Displays, exhibits and decorations must conform to city codes and fire ordinance rules. The Conference Center will not permit affixing of anything to walls, floors, or ceilings of rooms with nails, staples, tape or any other substance unless approved by Management. Any damage caused by event attendees will be the responsibility of the client. The Conference Center may require additional security or damage deposits. Signs, posters and banners for a group must be professionally designed and approved by Management. Group signage must stay within the confines of the function space unless otherwise approved by the Director of Conference Services. Public areas and corridors are reserved for facility use. Due to fire codes, taper candles are prohibited. Absolutely no smoke or fog machines allowed at any time. Dry ice is also prohibited.

SET UP EQUIPMENT

All equipment needs must be conveyed to your catering manager at the time of booking. Functions that require excessive set up equipment may incur additional rental and set up fees. Special engineering requirements must be specified to your catering manager at least 3 business days before the event and may incur an additional charge.

AUDIOVISUAL EQUIPMENT

Your Catering Manager can provide you with a list of standard AV equipment, special order equipment and pricing. For events with AV needs, there will be an AV Support/Equipment fee of \$35/hour for the duration of the event. Due to the unique nature of the DuBose House, there are certain setup or AV requests that cannot be offered in that space. **DuBose House set up and AV needs must be conveyed to your catering manager at the time of the booking.** If set up or AV needs were not known or communicated at the time of the booking, or if they change after the contract is signed; the Conference Center will make every effort to relocate the event to a function room in another building. If alternate space is not available, the originally contracted event must be honored as it was booked. An agenda change that brings about an AV or set up change that cannot be accommodated in the DuBose House will not invalidate the contracted revenue commitment.

LIABILITY

The Conference Center reserves the right to inspect and control all private functions. Groups reserving space with the conference center assume liability for damages incurred during their visit. The Conference Center reserves the right to require security deposits to guard against potential damage to the facility. The Conference Center does not assume responsibility for any damages or lost articles left in the conference center (event space, coat racks, lobbies, etc) prior to, during, or following an event. If valuable items must be left in a function room, it is recommended that the client retain security coverage.

SECURITY

The Conference Center reserves the right to require groups to provide professional security as deemed necessary by Management. Security coverage can be arranged and fees quoted by your Catering Manager.

SPECIALTY ITEMS AND SERVICES

The Conference Center must arrange all specialty items that will be received and set up by the Conference Center staff. This includes rental items such as linens, staging, risers, tables, chairs, etc. Fees for items and services contracted with an outside vendor that are arranged through the Conference Center are subject to a 35% surcharge.

SMOKING

In accordance with Durham County law, the Conference Center is a non-smoking facility. Smoking is not allowed in banquet or public spaces.

LABOR

A \$25/hour charge will be assessed for all bartenders, cashiers, butlers and other dedicated servers. A \$50 Chef Attendant fee will be charged for each Chef Station. A \$75 per room charge will be assessed for set ups in Dining Rooms A&B outside of the existing set up.

OUTDOOR EVENTS

Outdoor events will be subject to a surcharge of **\$3/person for seated events and \$1/person** for stand up receptions using the existing set up of the space with a minimum of \$75.00.

PARKING

Parking for events will be located in the main parking lot at the entrance to the facility and will be complimentary for guests. Reserved parking in close proximity to your event may be arranged with your event planner for elderly or handicapped guests. Valet parking may be arranged for your attendees through your Catering Manager and will be subject to an additional charge depending on the specific requirements of your event. Your Catering Manager can provide you with a customized electronic map and directions that you may forward to your guests.

SERVICE CHARGE AND TAX

A service charge of 21% will be applied to all products sold by the Conference Center. We are required by North Carolina State Law to levy a state tax (currently 7.75%) on products sold by the conference center unless a group provides us with written documentation of their tax exempt status. Please note that this tax will be imposed upon the service charge and room rental as well, as required by state law.