



**WE ARE PROUD TO PRESENT A COMPLETE DINING EXPERIENCE YOU'LL FEEL GREAT ABOUT.**

*Look for "The Mark of a Well-Balanced Choice." When you see the fork and pyramid symbol you'll know that you have found a healthful and satisfying culinary selection. From morning until evening, there is something to please every palette, and each is prepared with the finest natural ingredients. Even the snacks and beverages offered at our kiosks throughout your day provide a healthful alternative. It's a complete dining experience that will leave you feeling great.*

**ENJOY DAILY:**

FRESH FRUITS

HERBAL TEAS & SOY MILK

WHOLE GRAIN BREADS, ROLLS & CEREALS

BROILED & ROASTED ENTREES

GRILLED & STEAMED SEASONAL VEGETABLES

BLES

**CONFEEEE 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.

**BREAKFAST**

**5.25**

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

**LUNCH**

**5.25**

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**

**7.00**

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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## ACTION STATIONS

### **Omelet Station**

Mushrooms ◊ Cheese ◊ Bacon **8.00**  
◊ Tomatoes ◊ Peppers ◊ Onions ◊ Ham ◊ Spinach

### **Carved Flank Steak**

Horseradish Cream **6.50**

### **Smoothie Bar**

Assorted Juices ◊ Yogurt ◊ **6.50**  
Fruits ◊ Berries ◊ Made Fresh to Order

## BREAKFAST

**5.25**

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

## Brunch

**20.00**

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



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**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: 8.00  
D: 14.00**

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: 6.00  
D: 8.00**

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: 6.00  
D: 8.00**

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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## 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: 8.00

D: 14.00

L: 5.25

D: 5.25

### 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: 11.00

D: 13.00

### 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: 8.00

D: 14.00

### 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

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## 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 additional cost of \$3.00.

**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

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## 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*

L: 32.00

Seasonal Organic Vegetable ◊

D: 36.00

Organic Roasted Fingerling

Potatoes



## ENTRÉE DUO

### *Filet and Chicken*

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

L: 5.50

D: 17.00

### *Filet and Salmon*

Petite Filet Mignon ◊ Pan Roasted Salmon ◊ Choron Sauce

L: 5.50

D: 17.00

### *Salmon and Chicken*

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

L: 5.50

D: 17.00

### *Filet and Crab Cake*

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

L: 6.00

D: 18.00

## ENTRÉE-SEAFOOD

### *North Atlantic Halibut*

Pan Seared Halibut ◊ Tarragon Cream

L: 7.00

D: 18.00

### *Gulf Stream Mahi Mahi*

Pan Seared Mahi Mahi ◊ Ancho Pineapple Chutney

L: 5.50

D: 11.00

### *Chilean Sea Bass*

Pan Seared Chilean Sea Bass ◊ Sundried Tomato Buerre Blanc

L: 7.00

D: 18.00

### *Salmon*

Pan Seared Salmon ◊ Artichoke, Leek and Mushroom Ragout

L: 7.00

D: 9.00

## ENTRÉE-POULTRY

### *Pan Seared Chicken Breast*

Chive Whipped Potatoes ◊ Haricot Vert ◊ Natural Pan Jus

L: 6.00

D: 7.00

### *Stuffed Chicken Breast*

Goat Cheese and Arugula ◊ Grilled Tomato ◊ Artichoke Ragout

L: 6.00

D: 8.00

### *Rosemary Crusted Chicken Breast*

Parmesan and Rosemary Breading ◊ Roasted Chicken Tomato Broth

L: 6.00

D: 8.00

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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*

Red Wine Jus ◊ Pomegranate Gremolata

**L: 9.00**

**D: 21.00**

### *Center Cut Pork Loin Chop*

Center Cut Chop ◊ Whole Grain Mustard and Honey Demi

**L: 5.50**

**D: 11.00**

### *Grilled Beef Tenderloin*

Celery Root Whipped Potatoes ◊ Bordelaise Sauce

**L: 7.00**

**D: 17.00**

### *Grilled New York Strip Steak*

Red Wine Demi Glace ◊ Herbed Shallot Butter

**L: 5.50**

**D: 10.00**

## ENTRÉE-VEGETARIAN

### *Vegetable Strudel*

Asparagus ◊ Zucchini ◊ Charred Red Onion ◊ Boursin Cheese

**L: 5.50**

**D: 8.00**

### *Pan Seared Potato Gnocchi*

Baby Spinach ◊ Asparagus ◊ Tomatoes ◊ Shaved Parmesan ◊ Smoked Olive Oil

**L: 5.50**

**D: 8.00**

### *Crostada*

Grilled Vegetables ◊ Goat Cheese ◊ Parmesan

**L: 5.50**

**D: 8.00**

## 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

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