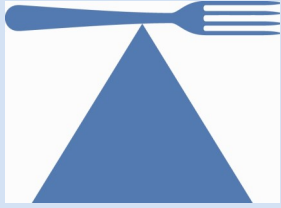


*Rizzo Conference
Center*

Special Events



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

LOW FAT YOGURTS & SALAD DRESSINGS

LOW CALORIE & REDUCED SUGAR DESSERTS

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

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

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



Guided by principles of sustainability.

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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

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

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



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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

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

Fresh Mozzarella Caprese

Tomato ◊ Pesto ◊ Greens ◊ Whole Wheat Pita Bread

Hummus and Marinated Vegetable Sandwich

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



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WORKING LUNCHES & 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

Ham and Smoked Turkey Club with Bacon, Lettuce, Sliced Tomato, Swiss Cheese on Croissant ◊ Grilled Southwest Marinated Chicken Breast, Shaved Vegetable Slaw, Avocado Aioli, Sliced Tomato on Ciabatta Bread ◊ Two Chef's Choice Composed Salads.

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 Choice Composed Salads.

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 ◊ Two Chef's Choice Composed Salads.

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" ◊ Two Chef's Choice Composed Salads.

SANTA FE

Chili con Carne ◊ Black Beans and Rice ◊ Taquitos ◊ Pico de Gallo ◊ Shredded Beef and Chicken ◊ Shredded Lettuce ◊ Grilled Vegetables ◊ Shredded Cheese ◊ Sour Cream ◊ Sliced Limes ◊ Flour Tortillas

NEW YORKER

Roast Beef and Horseradish on Croissant ◊ Salami and Smoked Ham Bagel Sandwich with Provolone Cheese ◊ Stromboli with Marinara ◊ Two Chef's Choice Composed Salads ◊ Eggplant Muffaletta



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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: 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



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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: 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



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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 Potatoes D: 62.00

Wild Caught Salmon Filet

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

Pan Roasted Organic Free

Range Chicken

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



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

Red Wine Jus ◊ Pomegranate Gremolata

L: 38.00

D: 52.00

Center Cut Pork Loin Chop

Center Cut Chop ◊ Whole Grain Mustard and Honey Demi

L: 28.00

D: 42.00

Grilled Beef Tenderloin

Celery Root Whipped Potatoes ◊ Bordelaise Sauce

L: 32.00

D: 45.00

Grilled New York Strip Steak

Red Wine Demi Glace ◊ Herbed Shallot Butter

L: 32.00

D: 41.00

ENTRÉE-VEGETARIAN

Vegetable Strudel

Asparagus ◊ Zucchini ◊ Charred Red Onion ◊ Boursin Cheese

L: 19.00

D: 32.00

Pan Seared Potato Gnocchi

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

L: 19.00

D: 32.00

Crostada

Grilled Vegetables ◊ Goat Cheese ◊ Parmesan

L: 19.00

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



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CHEF SPECIALTY

HOT SELECTIONS

*Mini Beef Wellington	42.00
Clams Casino	40.00



CHEF SPECIALTY

COLD SELECTIONS

Oysters Rockefeller	48.00
Duck Confit with Truffle-Cranberry Jam on Toast Point	40.00

HORS D'OEUVRES

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

HOT SELECTIONS

Vegetable Spring Rolls with Vietnamese Sweet Chili Sauce	30.00
Buffalo Shrimp with Danish Blue Cheese Dipping Sauce	36.00
Spanikopita with Tzatziki Sauce	34.00
*Andouille Sausage en Croute	41.00
Bacon Wrapped Scallops	43.00
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 with Cilantro Sweet Chili Chutney	35.00
Country Ham and Gorgonzola Grit Cakes	34.00
Thai Peanut Chicken Satay	39.00

COLD SELECTIONS

*Jumbo Lump Crab Salad on Focaccia Toast with Chiffonade Basil	38.00
*Grilled Chicken Souvlaki Phyllo Cup with Pepperoncini-Cucumber Yogurt	32.00
*Chilled Eggplant and Olive Caponata in Phyllo Cup	30.00
*Smoked Salmon with Lemon Crème Fraiche and Pickled Onion on Toast Point	34.00
*Seared Scallop with Sweet Pepper and Caramelized Shallot Confiture	36.00
*Prosciutto and Ricotta on Toast Point with Peach Compote	36.00
*Blue Cheese and Caramelized Pear Tartlets	30.00
*Pickled Fig and Mascarpone on Crostini with Pistachio	36.00
*Seared Yellow Fin Tuna on Wonton with Wasabi Aioli	36.00
*Ancho Rubbed Pork Tenderloin on Focaccia with Lemon Aioli and Black Currant and Chive Salad	34.00
*Chilled Sriracha Shrimp in Tart Shell with Citrus Sour Cream & Mango Cilantro Salad	38.00
*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



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UPGRADED ITEMS

Display of North Carolina Cheeses

Assortment of Hard and Soft Cheeses ◊ Fruit and Red Seedless Grapes ◊ Crackers 310.00

Wild Salmon Coulibiac

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

DISPLAYED ITEMS (Each Serves 50 People).

Seasonal Fruit Display

Sliced Pineapple ◊ Honeydew ◊ Cantaloupe ◊ Berries ◊ Additional Seasonal Fruits ◊ Tropical Fruit Garnish 235.00

Domestic and Imported Cheese Display

Assortment of Hard and Soft Cheeses ◊ Red Seedless Grapes ◊ Crackers 260.00

Vegetable Crudités

Mélange of Garden Fresh Vegetables ◊ Chipotle Ranch and Mushroom-Boursin Dipping Sauce 180.00

Brie en Croute

Wrapped in Puff Pastry ◊ House Made Strawberry Jam ◊ Toasted Almond Garnish ◊ Served with Toasted Crostini 200.00

Antipasto

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

Poached Salmon

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

Charcuterie and Grilled Meats Display

Assorted Pâtés ◊ Sausages ◊ Meats ◊ Pickled Onion ◊ Flatbreads 300.00

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

Mediterranean Display

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

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

Warm Black Bean and Chipotle 175.00
 Slightly Smokey and Spicy with Lime Juice ◊ Cilantro ◊ Monterrey Jack Cheese ◊ Southwestern Spices ◊ Fresh Tortilla Chips

Warm Roasted Pepper, Boursin and Spinach Dip 175.00
 Parmesan and Boursin Cheese Spread ◊ Fresh Herbs ◊ Toasted Baguettes

SNACKTIME (25 PERSON MINIMUM; PRICED PER PERSON)

Hot Wings 7.00
 Blue Cheese Dip ◊ Celery Sticks

Movie Night 6.50
 Popcorn with Assorted Seasonings ◊ Soft Pretzels with Spicy Mustard ◊ Brownies

Nacho Bar 5.50
 Tortilla Chips ◊ Queso Dip ◊ Salsa ◊ Sour Cream ◊ Shredded Cheese ◊ Scallions ◊ Black Olives ◊ Jalapenos

Chips and Dip 3.50
 Potato Chips ◊ Tortilla Chips ◊ French Onion Dip ◊ Salsa



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CARVING STATIONS

Carving Stations have a Chef's fee of \$50.00. Assorted Rolls Included.

CARVED ITEMS

Items Serve 50 People

Top Round of Beef with Horseradish Sauce	290.00
Cajun Roasted 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
Sliced Honey Baked Ham with Honeyed Whole Grain Mustard	225.00

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



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ACTION STATIONS

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

Classic Caesar Salad Station

Fresh Romaine Lettuce ◊ Garlic Croutons ◊ Parmesan Cheese ◊ Traditional Anchovy Dressing

6.50pp

Add Chicken-8.25pp Add Shrimp-9.25pp

Shrimp & Grits Station

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

10.00pp

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

6.50pp

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 and Basil Bechamel ◊ Roasted Garlic-Tomato Cream ◊ Carbonara

Add Parmesan Cheese and Grilled Vegetables-7.25pp Add Chicken-9.00pp Add Shrimp-10.00pp



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DISPLAYED DESSERTS (Each Serves 50 People)

Chocolate Fondue

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

250.00

Assorted Miniature Desserts

Bananas Bourbon Cheesecake Diamonds ◊ White Chocolate Butter Pecan Squares ◊ Citrus Glazed Ricotta Drops ◊ Petite Mexican Chocolate Mousse ◊ Petite White Chocolate Key Lime Cup

325.00

Chocolate Dipped Strawberries

325.00

Chocolate Fountain

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

400.00

Mini Cheesecake Trio

Individual Servings of: Chocolate Marble ◊ White Chocolate Macadamia ◊ Raspberry ◊ Fresh Fruit Garnish

8.00pp

Mini-Mousse Sampler

Shot Glasses of: Strawberry Lemon ◊ Dark Chocolate Truffle ◊ Key Lime

7.50pp



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