

# *Holiday Inn Charlotte Airport* **Catering & Banquet Services**



**Holiday Inn Charlotte Airport 2707 Little Rock Road Charlotte, NC 28214**  
**704-972-3254**  
**[www.hicharlotteairport.com](http://www.hicharlotteairport.com)**

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# **CATERING POLICIES & PROCEDURES**

## ***PRICES AND PAYMENT***

To secure your event at the Holiday Inn Charlotte Airport, we require a non-refundable deposit at initial contract signing. The contract will have the date or dates for the following payment schedule and the estimated balance is payable fourteen (14) days prior to the arrival date. Your event should be completely designed, including menus, diagrams and all details a minimum of one (1) month prior to your actual date whenever possible. In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your agreement.

## ***GUARANTEES***

The final guaranteed number of guests for all food and beverage functions must be submitted to the Catering & Sales Department by 12noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will use the number of guests as indicated in the initial contract for said date as a final guarantee. This number will be noted at the top of the banquet event order as the expected number of attendees. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee the guest will be charged for the number of guests in attendance. All increases to guarantees within the three (3) business days are subject to food availability and surcharges. The Hotel will be prepared to overset 3% above the guarantee to a maximum of five seats. The Hotel cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at the Hotel's discretion.

## ***ALCOHOLIC BEVERAGES***

The State Division of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. The Hotel is responsible for the administration of such regulations. All alcoholic beverages served on the Hotel premises, we require that these beverages be dispensed only by Hotel servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any person and refuse alcoholic beverage service if the proper identification cannot be produced, 2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated and 3) prohibit the sale of alcohol between the hours of 1:45am and 7am Monday-Saturday or between the hours of 2am and 12noon on Sundays. Provisions of the Hotel's liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources.

## ***AUDIO VISUAL EQUIPMENT***

The Holiday Inn Charlotte Airport can provide you with full service off-site audio visual, (American Audiovisual Company Preferred service provider). In order to help ensure a positive experience, the Holiday Inn Charlotte Airport recommends utilizing such a professional service onsite team for all of your major audio visual needs. Our onsite team is available to assist with items in-house and otherwise with creative planning and consultation for your event. Please advise your Catering & Sales Manager of your requirements. If needed, please contact your Catering & Sales Manager for a copy of the most current outside Audio Visual Service Guidelines and pricing. All billing for special A/V services must be covered by a credit card on file. Charges for any damage done to the hotel by an outside audio visual vendor ( not identified as "preferred" or pre-approved) , will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor. Please note that all billed Audio/Visual services are subject to 18% Service Charge (Taxable) and applicable sales tax.

## ***PARKING***

The Holiday Inn Charlotte Airport is pleased to offer complimentary parking for all Hotel and event guests. The Hotel is not responsible for damage or theft from any vehicle. Large vehicles for exhibits and special events will have designated parking areas assigned.

## ***SMOKE-FREE POLICY***

The Holiday Inn Charlotte Airport is designated as a smoke-free facility by NC law, which includes all guest rooms; meeting space and public areas.

## ***DECORATIONS, SIGNAGE AND BANNERS***

Your Catering & Sales Manager will provide you with a list of Preferred Vendors available who can arrange for floral centerpieces, table capes, specialty linens, themed props, entertainment and ice sculptures. We partner with the region's finest vendors to assist with creating your perfect event. All preferred vendors pricing can appear on the main guest folio. No signage of any kind is permitted in the lobby or on public grounds. Signage is to be used outside meeting rooms only and must not be larger than two feet wide and three feet high. Flip charts, blackboards and whiteboards are not permitted in any public area of the Hotel. Request to hang banners or special signage which will not fit on an easel will need to be conveyed to the Hotel at least 72 hours prior to the time needed and are subject to Management approval. There will be a \$50 per hour labor fee with a one (1) hour minimum. In order to prevent damage to our fixtures and furnishings, all decorations, signage and/or displays brought into the Hotel by guests must be approved prior to arrival. All decorations and displays must be in compliance with the State Building code and meet the approval of the Charlotte Fire Marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, tacks or any other substance in order to prevent damage to the facility, fixtures and furnishings. According to the Charlotte fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers. The Hotel prohibits the use of confetti or glitter in any of the banquet rooms or public space. (A minimum of a \$400 cleaning fee will apply if glitter/confetti etc. is found during or after an event).

## ***PACKAGES AND SHIPPED FREIGHT***

All freight or large shipments for an event must be pre-arranged and approved. Due to limited storage, we request that items not be received sooner than three (3) days prior to your first event. The following information must be included on all packages to ensure proper delivery: 1) Group name, 2) Client's first and last name, 3) Catering & Sales Manager's first and last name and 4) Date of Event. Box handling charges are indicated in your Sales Agreement and will be posted to the Master Account. The Hotel will have no liability for shipments received, nor will the Hotel be responsible for packing or storage at the conclusion of such event. Any storage will be billed at full rental rates pre-arranged or not.

## ***SECURITY***

The Holiday Inn Charlotte Airport shall not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any items left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event. If special security is needed by clients request using an outside company, the Hotel must receive a copy of the contract guest has entered into with a security company or law enforcement department. Private security companies or event security personnel are not permitted to carry firearms unless pre-approved by corporate Hotel Management. Hold Harmless Agreements may be required for events with security requirements, food safety requirements or special events with staging, bands or entertainment.

## ***ADDITIONAL FOOD SAFETY RULES***

Take-out food purchased from the restaurant may be removed once paid and processed. Room service orders service to guest rooms are handled according to our brand standards. Cooking or open flame is not permitted in any function room or public space. Guests are not permitted to remove Hotel prepared food items from any banquet or meeting room, at the end of service from an event held in our banquet or meeting rooms. Contracted event times for food service availability (hot and cold buffets) are strictly monitored according to health code.

## ***TAXES***

All federal, state and municipal taxes which may be imposed or be applicable to the agreement and to the services rendered by Holiday Inn Charlotte Airport are in addition to the prices agreed upon, and the customer agrees to pay them separately. If a group is tax exempt, proof must be presented through proper State of North Carolina forms.

## ***SET UP***

All room sets will be set according to your signed Banquet Event Order. If a room is set per the Banquet Event Order specifications and diagram, and it is decided after this time that the set needs to be changed, a labor charge will be incurred.

*All prices are subject to 18% taxable service charges and 8.25% applicable sales tax*

# ***Holiday Inn Charlotte Airport Catering & Banquet Services***

## **A LA CARTE**

### ***Beverages***

Dasani Bottled Water 0.5 Liter  
Panna 0.5 Liter  
Panna Spring Water 1 Liter  
San Pellegrino Sparkling Mineral Water  
San Pellegrino Sparkling Mineral Water (Italy) 1L  
Assorted Fruit Juices  
Assorted Soft Drinks  
Red Bull Energy Drink  
Fruit Infused Mineral Waters (Cucumber, Seasonal Berry or Citrus)  
Homemade Lemonade  
Ice Tea (Sweet or Unsweet)  
Arnold Palmer (Ice Tea & Lemonade)  
Rain Forest Alliance Premium Coffee (Regular & Decaffeinated)  
Assorted Bigelow Teas  
Sparkling Celebration Punch (Non-Alcoholic)  
Old Fashioned Fruit Punch  
The Loire Champagne Cocktail as Punch  
The Oregon Riesling Punch  
The European Punch  
The California Pinot Grigio Punch

### ***Breakfast & Bakeries***

Breakfast Biscuits (Ham or Sausage)  
Breakfast Quesadillas (Bacon, Egg and Cheese)  
Breakfast Burritos (Vegetarian or Meat)  
Assorted Bagels with Cream Cheese  
Assorted Donuts  
Assorted Jumbo Muffins  
Mini Croissants Served with Butter and Preserves  
Fruit Scones  
Assorted Yogurts

### ***Snacks***

Trail Mix  
Mixed Nuts  
Chips/Pretzels  
Homemade Brownies  
Gatorade or All Natural Energy Bars  
Soft Pretzels (Two Dipping Mustards)  
Homemade Chocolate Chip or Oatmeal Raisin Cookies  
Whole Fruit (Apples and Oranges)

## **A LA CARTE (Continued)**

### ***Bowl of Fresh Seasonal Berries***

Small (Serves 25 People)  
Medium (Serves 50 People)  
Large (Serves 100 People)

### ***Fresh Fruit Tray***

Small (Serves 25 People)  
Medium (Serves 50 People)  
Large (Serves 100 People) \$360.00

### ***Vegetable Crudité Display***

Small (Serves 25 People)  
Medium (Serves 50 People)  
Large (Serves 100 People)

### ***Domestic & International Cheese & Cracker Display***

Small (Serves 25 People)  
Medium (Serves 50 People)  
Large (Serves 100 People)

***\*Visit our Wine List Selection of Champagnes and Sparkling Wines***

# **BREAKTIMES**

## ***Morning Light Service***

Fresh Baked Muffins, Mini Danishes, Butter, Low Calorie Spread, Smucker's Jellies  
Assorted Juices (Orange, Apple, Cranberry), Rainforest Regular & Decaffeinated Coffee  
Selection of Bigelow English Teas

## ***Mid- Morning Eye Opener***

English Scones with Cream, Fresh Butter & Preserves  
Warm Mini Cheese Sandwiches, Cantaloupe Melon Cocktails  
Assorted Sodas, Red Bull, Italian Mineral Water  
Premium Dark Roast Regular & Decaffeinated Coffee, Selection of Bigelow Teas

## ***American Break***

Energy Bars, Snickers Bars, Milky Way  
Dried Fruits and Nuts, Mini Oatmeal Cookies, Bananas, Assorted Sodas, Cranberry Juice  
Dasani Water, Rainforest Regular & Decaffeinated Coffee, Selection of Bigelow Teas

## ***Southern Break***

Baked Biscuit's with Carolina Peach Preserves, Fresh Whole Fruit  
Homemade Ice Tea (Sweet and Unsweet), Lemonade, Assorted Sodas  
Rainforest Regular & Decaffeinated Coffee, Bigelow Hot Teas

## ***Apple A Day***

Apple Wedges, Caramel & Chocolate Dipping Sauces, Apple Turn Overs  
Apple Cinnamon Muffins, Whole Red Delicious Apples, Apple Juice, Warm Apple Cider

## ***International Break***

Mini Croissants with Irish Butter and Fruit Compote, Italian Biscotti's, Macedoine Fruit Salad  
Lindt Chocolate, San Pellegrino Fruit Sodas, Panna Spring Water  
Premium French Roast Regular & Decaffeinated Coffee

## ***Child Time Break***

Peanut Butter and Jelly Sandwiches, Grilled Gruyere Cheese Sandwiches  
Fried Macaroni and Cheese, Assorted Cookies and Chocolate Milk, Assorted Sodas (Coca-Cola Products)

## ***Brownie Heaven***

Chocolate Brownies, Miniature Chocolate Candies  
Assorted Milk, Rainforest Regular & Decaffeinated Coffee, Bigelow Teas  
Assorted Sodas, Bottled Water

## **BREAKTIMES (Continued)**

### ***Cookie Break***

Assorted Homemade Cookies, Whole Fruit  
Rainforest Regular & Decaffeinated Coffee, Selection of Bigelow Teas  
San Pellegrino Fruit Sodas, Bottled Water

### ***Just Coffee and Cookie***

Freshly Baked Cookies, Rainforest Regular & Decaffeinated Coffee  
Bigelow Hot Teas, Hot Chocolate, Bottled Dasani Water

### ***Little Snack Break***

Tortilla Chips with Salsa, Assorted Dry Snacks, Assorted Sodas, Dasani Waters

### ***Lay Over Snack Break***

Assorted Dry Snacks, Tortilla Chips with Salsa, Whole Fruit  
Rainforest Regular & Decaffeinated Coffee, Bigelow Hot Teas, Assorted Sodas, Bottled Water

## **THEME BREAKS**

### ***Grecian Delight***

Homemade Hummus, Stuffed Grape Leaves, Cubed Feta Cheese, Pita Chips  
Rainforest Regular & Decaffeinated Coffee, Lemonade, Assorted Sodas, Bottled Water

### ***Energy Plus***

Assorted Gatorade Energy Bars (Chocolate and Peanut)  
Assorted Granola Bars, Trail Mix, Peach and Strawberry Yogurt  
Blueberries and Sliced Strawberries  
Red Bull and Diet Red Bull Drinks, Regular & Decaffeinated Coffee

### ***Chocoholic***

Freshly Baked Jumbo Chocolate Chip Cookies, Strawberries Dipped in Chocolate  
Fudge Brownies with Crème de Cocoa Whipping Cream, Assorted Miniature Filled Chocolates  
Hot Chocolate with Whipped Cream, Rainforest Regular & Decaffeinated Coffee  
Assorted Soft Drinks, Mineral Water

### ***Viennese Delight***

A Mirrored Display of Mini Éclairs, Mini Napoleons  
Strawberries Dipped in Chocolate, Petit Fours  
French Press Dark Roast Mocha, Decaffeinated Rainforest Coffee



*Join us for the most important meal of the day!*



## **CONTINENTAL & LIGHTER BREAKFAST FARE**

### ***Boarding Pass Continental***

Fruit Scones, Assorted Jumbo Muffins and Danish Pastries  
Rainforest Regular & Decaffeinated Coffee, Bigelow Hot Teas with Fresh Lemon  
Assorted Fruit Juices (Orange, Apple, and Cranberry), Bottled Water

### ***Smooth Landing Continental***

Assorted Bagels with Cream Cheese, Butter and Jellies, Yogurts and Granola with Milk, Sliced Seasonal Fruit  
Rainforest Regular & Decaffeinated Coffee, Bigelow Hot Teas with Fresh Lemon  
Assorted Fruit Juices (Orange, Apple, and Cranberry)

### ***New York Continental***

Waldorf Scramble on Whole Grain Toast, New York Everything Bagels with Country Butter  
Fresh Smoked Salmon Accompanied by Upstate Cream Cheese  
Rainforest Dark Roast Regular & Decaffeinated, Hot Milk Service, Bigelow Teas, Fresh Orange Juice

### ***Travelers Continental***

Danish Pastry, Wheat Toast with Preserves  
Cereal Selection, Fresh Dairy, Fruit Cup  
Bottled Water, Rainforest Regular & Decaffeinated Coffee, Bigelow Teas, Fresh Orange Juice

## **FULL AMERICAN BREAKFAST SELECTION**

### ***Plated Breakfast***

*All Plated Breakfasts are served with Choice of Fresh Orange Juice, Grapefruit Juice, Cranberry or Apple Juice, Rainforest Coffee and Bigelow Tea Selection*

### ***The Inn Thing Breakfast***

Scrambled Eggs with Chives, Breakfast Potatoes  
Choice of Bacon or Sausage Patties, Fresh Fruit Garnish  
Whole Wheat Toast with Butter and Assorted Jellies

### ***The Southern Express Breakfast***

Scrambled Eggs with Cheese, Choice of Country Ham or Sausage Links  
Buttery Grits, Fresh Baked Buttered Biscuit  
Breakfast Potato, Fresh Fruit Garnish

### ***French Accent***

Cinnamon Supreme French Toast  
Served with Warm Maple Syrup and Butter Topped with Fresh Strawberries  
Hickory Smoked Bacon or Sausage Patties

### ***Skillet Inspiration***

Skillet Brown Potatoes topped with Ham, Bacon, Sausage, Peppers  
Mushrooms, Onions, Cheddar and Mozzarella served with Scrambled Eggs or Eggs over Easy  
Wheat Toast with Butter and Preserves

### ***Tynes Cristo***

Breakfast Monte Cristo on Thick Texas Toast  
Gouda Cheese  
Seasoned Breakfast Potatoes  
Fresh Fruit Garnish

### ***Western***

Fire Grilled Rib Eye Steak  
Scrambled Eggs with Peppers  
Seasoned Breakfast Potatoes  
Fresh Fruit Garnish

## **BREAKFAST BUFFETS**

*(Minimum 20 People)*

*All Selected Buffets are served with Rainforest Coffee and a Complete Juice Selection*

### ***The Charlatan***

Fresh Seasonal Fruit and Berries  
Scrambled Eggs with Aged Cheddar Cheese  
Southern Style Grits with Butter  
Seasoned Breakfast Potatoes with Onions and Peppers  
Southern Biscuits and Gravy  
Hickory Smoked Bacon and Sausage Links

### ***The Deep South***

Seasonal Sliced Fruit and Fresh Berries  
Two Cheese Scrambled Eggs  
Hickory Smoked Bacon and Sausage Patties  
O'Brien Breakfast Potato  
Corned Beef Hash with Poached Eggs  
Fresh Buttery Biscuits and Muffins with Peach Preserves

### ***South of the Border***

Pitchers of Virgin Margaritas Made with Fresh Lime  
Scrambled Eggs with Chives, Onions and Hot Peppers  
Flour Tortillas with Chicken, Avocado and Cheese  
Mexican Ham with Sweet Potatoes, Tomatoes & Pepper Salsa  
Sweet Corn and Potato Cakes with Fresh Butter

### ***Healthy Living***

The Buffet Juice Selection with Tomato Juice and V8- Juice  
Egg Beaters Scrambled with Chives  
Turkey Bacon  
Smoked Apple Chicken Sausage  
Healthy Harvest Bran Muffins  
Yogurt with Fresh Granola and Seasonal Berries  
Kellogg's Wellness Cereals with 2% and Skim Milk  
Bottled Spring Water

## **CHEF ACTION STATIONS**

*(Minimum 25 People)*

### ***Omelet Station***

“Your Favorite Omelet”... with Egg Yolks, Eggbeaters or Egg Whites  
Hickory Smoked Bacon, Country Ham and/or Sausage Links or Patties  
Spinach, Onions, Peppers, Mushrooms, Broccoli, Tomatoes  
Swiss, American, N.Y. Cheddar’s and Mozzarella

### ***Griddle Station***

Fresh Made Pancakes, Cinnamon French Toast and Waffles  
Blueberries and Strawberries with Chantilly Cream and Fresh Butter  
Powdered Sugar and Warm Maple Syrup  
Carolina Peach Preserves

### ***Ham & Turkey Carving Station***

Glazed Ham or Oven Roasted Turkey Breast served with Fine Mustards and Cranberry Sauce

### ***Fresh Caesar Salad Station***

Romaine Salad Fresh Cut, Table Side Dressing served with Cheddar or Parmigiana  
Additions: Grilled Organic Chicken Breast  
Grilled Gulf Shrimp  
Grilled Atlantic Salmon

## **BOXED LUNCHEONS**

### ***Chicken Salad Croissant***

Homemade Chicken Salad served on a Buttery Croissant with Lettuce, Tomato and Cheese  
Bag of Baked Potato Crisps  
Whole Fresh Fruit  
Freshly Baked Cookie

### ***Turkey Croissant***

Smoked Sliced Turkey Breast served with Provolone Cheese on a Flaky Croissant with Lettuce and Tomato  
Bag of Baked Potato Crisps  
Whole Fresh Fruit  
Freshly Baked Cookie

### ***Ham Croissant***

Sliced Ham with Swiss Cheese served on a Flaky Croissant with Lettuce and Tomato  
Bag of Baked Potato Crisps  
Whole Fresh Fruit  
Freshly Baked Cookie

### ***Grilled Vegetable Wrap***

Grilled Zucchini, Portabella Mushrooms and Roasted Red Peppers served in a Sundried Tomato Basil Wrap  
Served with Lettuce and Tomato  
Bag of Baked Potato Crisps  
Whole Fresh Fruit  
Freshly Baked Cookie

### ***Roast Beef on a Hoagie Roll***

Thin Sliced Roast Beef and Provolone Cheese served on a Hoagie Roll with Lettuce and Tomato  
Bag of Baked Potato Crisps  
Whole Fresh Fruit  
Freshly Baked Cookie

***All Boxed Lunches are served with Mustard, Mayonnaise and Assorted Sodas***

## **PLATED LUNCHEONS**

*Menu Prices Includes Choice of Soup or Salad and Dessert*

### ***SOUPS (Choice of One)***

Cream of Broccoli  
Tomato Bisque  
French Onion with Croûtons and Provolone Cheese  
New England Clam Chowder  
Country Chicken and Rice  
Potato Leek  
She Crab Soup  
Minestrone

### ***SALADS (Choice of One)***

#### ***Tossed Salad Mixed Greens***

Cucumber, Cherry Tomatoes, Red Onions  
Pepperoncini, Balsamic or Red Wine Vinaigrette

#### ***Classic Caesar Salad***

Crisp Romaine Lettuce  
Creamy Caesar Dressing  
Shaved Parmesan Cheese & Croûtons

#### ***Fresh Fruit Salad***

Served on a bed of Leaf lettuce

#### ***Baby Spinach Salad***

Fresh Mushrooms and Hard Boiled Eggs  
Creamy Bacon Vinaigrette Dressing

#### ***Roasted Beet Salad with Rosemary***

Thyme, Red Onions, Pine Nuts  
Balsamic Vinaigrette

#### ***Wedges of Iceberg Lettuce***

Apple Bacon Bits  
Crumbled Blue Cheese  
Blue Cheese Dressing

#### ***Summer Salad***

Mixed Greens topped with Mandarin Oranges  
Candied Pecans and Strawberries, Cherry Tomatoes

## ***ENTRÉE'S***

#### ***Cilantro Barbeque Chicken Breast with Carolina Mustard***

Baked Beans and Creamy Cole Slaw

#### ***Breaded Chicken Dnieppe Stuffed with Blue Cheese Butter***

Parmesan Pasta with Broccoli and Herb Sauce

#### ***Chicken Oscar Chicken Breast Topped with Lump Crab***

Asparagus served with Jasmine Rice and Hollandaise Sauce

***ENTRÉE'S (Continued)***

***Gulf Jumbo Shrimp and Feta Cheese Wrapped in Bacon***

Over Wilted Spinach and Vegetable Rice

***Barbeque Braised Short Ribs***

O'Brien Potatoes  
Sautéed Garlic Squash

***New York Strip Steak***

Garlic Potatoes, Crisp Asparagus topped with Maître d' Hotel Butter

***Sirloin Steak Pizzaola***

Sliced and topped with Mozzarella, Peppers, Mushrooms and Onions  
Mixed Vegetables, Pasta and Marinara Sauce

***Apple Stuffed Pork Loin***

Red Skin Potatoes  
Apple Cider Sauce with Crème Fraiche

***Pork Loin served Over Sauerkraut with Caraway Seeds***

Cinnamon with Sautéed Apples and Herb Potatoes

***Portabella Mushrooms***

Balsamic Marinated Grilled Mushrooms  
Topped with Balsamic Grilled Onion and Parmesan Cheese  
Served over Penne Pasta

***Vegetable Lasagna***

Meatless Marinara Sauce with Seasoned Broccoli

***Miso Grilled Tofu***

Vegetable Rice and Grilled Baby Corn

***Stuffed Tomatoes***

Carolina Goat Cheese and Spinach served over Jasmin Rice



***ENTRÉE'S (Continued)***

***Orange Rosemary Pork Tenderloin***

Sautéed Julienne Vegetables, Sweet Potatoes  
Topped with Orange Reduction

***Pulled Barbeque Pork with Carolina Barbeque Sauce***

Baked Beans and Cole Slaw

***Marinated Grilled London Broil***

Yukon Potato and Broccoli Cheese Casserole

***Beer Battered Haddock***

Natural Fries  
Chef's Cole Slaw and House Made Tartar Sauce

***Southern Style Crab Cakes***

Jasmine Rice  
Asparagus Spears and Cajun Remoulade

***Herb Crusted Salmon***

Brown Rice  
Steamed Broccoli with Lemon Beurre Blanc

***Herb Brushed Airline Chicken***

Lyonnais Potato and Julienne Vegetables

***DESSERTS (Choice of One)***

Double Chocolate Cake with Chantilly Crème  
Homemade Bread Pudding with Brandy Cream Sauce  
New York Cheese Cake with Whipped Cream Oporto  
Key Lime Pie with Fresh Whipped Cream  
Fresh Fruit Salad

## **PLATED DELUXE SANDWICH & SALAD LUNCHEON SELECTIONS**

### ***Classic French Dip***

Thin Sliced Warmed Roast Beef served on a Hoagie Roll with Horseradish and French Fries

### ***Triple Decker Club***

Smoked Turkey, Ham, Bacon, Swiss and Provolone Cheese  
Lettuce, Tomato and Mayonnaise on Toasted Wheat Bread

### ***Wrap It Up***

Smoked Turkey, Diced Tomato, Diced Cucumber, Pepper Jack Cheese on Shredded Lettuce with Ranch Dressing  
Wrapped inside a Tomato Basil Wrap and served with French Fries

### ***Chicken Hummus Sandwich***

Grilled Chicken Breast topped with Seasoned Carolina Green Tomatoes  
Served on a Toasted Focaccia Lightly Spread with Hummus  
French Fries

### ***Chicken Gouda***

Grilled Chicken topped with Smoked Sausage, Sautéed Peppers, Mushrooms and Onions  
Topped with Gouda Cheese served Open Faced with French Fries

### ***Cajun Chicken Sandwich***

Tender Chicken Breast Dredged in Cajun Seasoning and Charbroiled  
Topped with Caramelized Onions and Pepper Jack Cheese  
Served on a Toasted Seeded Bun with French Fries

### ***Dutch Ham Melt***

Thin Sliced Smoked Ham with Grilled Apples and Gouda Cheese between Grilled Rye Bread  
Served with French Fries

### ***Classic Reuben Sandwich***

Fresh Sliced Corned Beef with House Made 1000 Island Dressing and Sauerkraut  
Piled High between Grilled Rye Bread with French Fries

### ***Half Pounder Angus Ground Beef Burger***

Angus Ground Beef topped with Smoked Bacon and Wisconsin Cheddar Cheese  
Served on a Seeded Bun with French Fries

**PLATED DELUXE SANDWICH & SALAD LUNCHEON SELECTIONS**  
***(Continued)***

***Eggplant Sandwich***

Deep Fried Aubergine topped with Wilted Spinach and Goat Cheese with Spicy Sriracha Sauce  
Served on Toasted Focaccia Bread with French Fries

***Grilled Vegetable Sandwich***

Marinated and Grilled Zucchini and Portabella Mushrooms  
Topped with Melted Provolone Cheese served on a Hoagie with French Fries

***Open Faced Steak Sandwich***

Choice Angus Rib Eye Steak topped with Marinated and Grilled Portabella Mushroom  
Served on Focaccia Bread Accompanied by Chef's Tangy Horseradish Sauce with French Fries

***Philly Cheese Sandwich Original***

Beef or Chicken with Sautéed Onions and Mushrooms topped with White American Cheese served on a Hoagie Roll  
Served with French Fries

***Vertical Pear Salad***

Asian Pears Layered with Blue Cheese, Spinach and Water Cress Sprinkled with Candied Pecans  
Tossed in Vinaigrette and Drizzled with Honey served with French Fries

***Chicken Caesar Salad***

Crisp Romaine tossed in a Creamy Caesar Dressing topped with Shaved Parmesan Cheese and Garlic Croûtons  
Served with Rolls and Butter

***Strawberry Spinach Salad***

Baby Spinach topped with Fresh Strawberries, Red Onions and Toasted Pistachio Nuts  
Drizzled with Honey Vinaigrette and served with Rolls and Butter

***Atlantic Salmon Salad***

Mesclun Greens topped with Seasoned Grilled Salmon, Mandarin Oranges, Roasted Red Pepper  
Sliced Avocados with Blue Cheese Crumbles tossed in Balsamic-Champagne Dressing, Rolls and Butter

***Angus Steak Salad***

Char Broiled Cajun Spiced Sirloin Steak topped with Crisp Romaine Lettuce, Blue Cheese Crumbles  
Cherry Tomatoes, Cucumbers and Peperoncini's with your Choice of Dressing

## **LUNCHEON BUFFETS**

### ***Mini Italian Buffet***

Italian Wedding Soup, Caesar Salad with Garlic Croûtons  
Italian Pasta Salad with Pepperoni Salami and Italian Cheeses  
Casa Made Meatballs in Marinara Sauce, Italian Sausage with Peppers and Sweet Onions  
Penne Pasta in Sauce topped with Mozzarella Cheese  
Tortellini in Creamy Alfredo Sauce, Mixed Blend of Italian Vegetables  
Garlic Bread, Virgin Olive Oil with Herbs  
Cookies and Biscotti's

### ***Southern Pride***

Mixed Green Salad with Cucumber, Tomatoes, Red Onions and Assorted Dressing  
Southern Red Bliss Potato Salad, Pineapple Cole Slaw  
Southern Fried Chicken Original Recipe, Country Macaroni and Cheese  
Baked Candied Sweet Potatoes, Carolina Green Beans  
Country Baked Corn Bread, Peach Preserves and Butter  
Sweet and Unsweet Teas with Lemons and Crystal Sugars

### ***Deli Round up Sandwich Shop Buffet***

House Made Cream of Potato and Leek  
Red Bliss and Fingerling Potato Salad, Carolina Cole Slaw  
Deli Meat Platter of Smoked Ham, Turkey Breast and Roast Beef  
Cheese Platter with Swiss and Aged New York Cheddar Cheeses  
American Yellow Mustard, German Whole Grain Mustard, Mayonnaise and Fresh Horseradish Sauce  
Butter and Low-Fat Spread, Red Onion Rings and Sliced Tomatoes  
House Made Original Pommies Chips  
Assortment of Bakeries' Bread; Whole Wheat, Multi Grain, Caraway Rye and Seeded Buns  
Macadamia Nut Cookies  
Rainforest Coffee and Iced Tea

### ***Idaho's Farmer's Buffet***

Chef's Choice of Two Hearty Soups, Country Crock and Broth  
Tossed Mesclun Salad with Tomatoes and Cucumbers, Red Onions, Selection of Dressings  
Shrimp Macaroni Salad  
Chicken Salad  
Sliced Cut Bone-in Country Ham (Served Cold)  
Fresh Baked Idaho Potatoes with Classic toppings, Fresh Whipped Butter, Sour Cream, Chopped Scallions  
Real Bacon Bits and Shredded Cheddar  
Farmer's Bread Basket and Country Butter  
Carolina Peach Cobbler with Fresh Whipped Cream

## **LUNCHEON BUFFETS (Continued)**

### ***South of the Border***

Chicken Tortilla Soup  
Corn, Black Bean and Avocado Salad with Chipotle Dressing  
Steak Fajitas with Bell Peppers, Cilantro and Onions  
Chicken Fajita with Bell Peppers, Mushrooms and Onions  
Condiment Selection: Onions, Shredded Cheese, Diced Tomatoes, Black Olives, Sour Cream, Guacamole, Salsa  
Shredded Lettuce, Spanish Rice and Refried Beans  
Flour and Corn Tortillas, Fruit Churros with Powdered Sugar

### ***New York Deli Buffet***

Manhattan Clam Chowder  
New York Style Deli Potato Salad, Delicatessen Elbow Macaroni Salad  
New York Style Corn Beef with Warm Sauerkraut  
Delicatessen Pastrami with Cole Slaw and Russian Dressing  
Little Italy Cold Cuts: Salami, Capicola, Mortadella  
Condiment Section: Lettuce, Tomato, Sliced Onions, Grain Mustard, Mayonnaise and Long Island Dressing  
Upstate N.Y. Cheese Tray Presentation  
Bread Basket: Rye with Caraway Seeds, Wheat, Multi Grain Bread and Kimmelweck Rolls  
New York Cheese Cake with Fresh Strawberry Sauce

### ***Carolina Barbeque Buffet***

Barbeque Pork and Bean Soup  
Creamy Carolina Cole Slaw, Southern Red Bliss Potato Salad  
Tangy Barbeque Chicken  
Slow Smoked Pulled Pork with Carolina Barbeque Sauce  
Country Baked Beans, Buttery Corn on the Cob  
Warm Buttery Corn Bread and Sandwich Rolls with Country Butter  
Carolina Bread Pudding with Whipped Cream

### ***Oriental Buffet***

Mixed Green Salad with Mandarin Oranges, Fried Wontons, Watercress and Rice Wine Vinaigrette  
Oriental Salad with Toasted Sesame Seeds, Asian Slaw  
Tempura Tilapia with Tentsuyu Sauce and Tempura Vegetables  
Sesame Chicken  
Five Spice Rubbed, Marinated and Grilled Flank Steak with Sesame Ginger Sauce  
Fried Rice  
Vegetable Egg Rolls with Mandarin Orange Dipping Sauce  
Fortune Cookies and Fresh Fruit Kabobs

## **LUNCHEON BUFFETS (Continued)**

### ***All American Buffet***

Tomato Basil and Cucumber Salad  
Tossed Green Salad  
Herb Grilled Chicken Breast  
Tenderloin Tips with Mushrooms  
Herb Roasted O'Brien Potatoes  
Corn on the Cobb  
Assorted Pies: Blueberry, Apple and Cherry  
Warm Rolls and Butter

### ***Grecian Buffet***

Traditional Greek Salad with Feta, Kalamata Olives, Red Onions, Tomatoes and Lemon Vinaigrette  
Spinach Pie, Lemon Potato Wedges  
Lemon Herb Grilled Chicken topped with Infused Feta Cheese and Olives with Lemon Beurre Blanc  
Moussaka, Grecian Rice Pilaf  
Stuffed Grape Leaves  
Baklava and Greek Cookies

### ***New Orleans Buffet***

Creole Vinaigrette Cole Slaw  
Garden Salad  
Jambalaya  
Chicken Gumbo  
Okra and Tomatoes  
Cajun Potatoes with Onions  
Corn Bread  
Pecan Pie with Fresh Whipped Cream

# CREATE YOUR OWN LUNCHEON BUFFET

## *Soups (Choice of One)*

Potato Leek (Hot or Cold)  
Clam Chowder (New England or Manhattan)  
Crab Bisque  
Beef Porcini Barley  
Zuppa De Tuscany (Italian Sausage and Spinach)

Roasted Tomato Basil  
Butter Nut Squash Soup  
Cream of Broccoli  
Country Chicken with Rice

## *Salads (Choice of Two)*

Mixed Green Salad  
Cole Slaw  
Pasta Salad  
Cucumber and Tomato Salad  
Tomato and Fresh Mozzarella Salad

Spinach Salad  
Carolina Red Bliss Potato Salad  
Black Bean Corn and Avocado  
Caesar Salad  
Fresh Fruit Salad

## *Starches (Choice of Two)*

Rice Pilaf  
Saffron Rice  
Scalloped Potatoes  
Red Skin Smashed Potato  
Parsley Boiled Potato

Spanish Rice  
Herb Roasted Potatoes  
Agra Tin Potatoes  
Macaroni and Cheese  
Lyonnais Potatoes

## *Vegetables (Choice of One)*

Steamed Broccoli  
Green Beans Almandine with Mushroom  
Seasoned Corn Red and Green Peppers  
French Cut Green Beans with Pearl Onions  
Corn on the Cob  
Zucchini Yellow Squash and Baby Carrots

Southern Green Beans  
Butternut Squash  
California Blend of Vegetables  
Lima Beans and Succotash  
Broccoli in Cheese Sauce

## *Entrée's*

Lasagna Meat or Spinach  
Garlic Roasted Chicken  
Marinated Grilled Chicken Breast  
Chicken Marsala  
Roasted Pork Loin Marsala  
Honey Glazed Ham  
Beef Burgundy Wild Mushrooms  
Top Sirloin of Beef au Jus  
Marinated Flank Steak Five Spice  
Stuffed Flounder  
Cajun Tilapia

Southern Fried Chicken  
Barbeque Chicken  
Chicken Picata  
Carolina Pulled Pork  
Roasted Turkey Breast  
Apple Stuffed Pork  
Smoked Beef Brisket  
Herb Crusted Tilapia  
Salmon Thyme Beurre Blanc  
Fried Cat Fish  
London Broil

## *Desserts*

Cheesecake with Cherry Sauce  
Carolina Peach Cobbler with Whipped Cream

Double Chocolate Cake  
Fresh Fruit Salad

*Just a few of our most popular selections that are sure to please your palate!*





## **PLATED DINNERS**

### ***Soups (Choice of One)***

Ceci Bean and Porcini Mushroom Bisque  
Chilled Apple Soup  
Coconut Crab and Lemon Grass  
Manhattan Clam Chowder  
Butter Nut Squash Soup

Crab Bisque  
She Crab  
Zuppa De Tuscany (Sausage, Spinach)  
Three Mushroom Barely



### ***Salads (Choice of One)***

#### ***Roasted Beet Salad***

Mesclun Greens, Blue Cheese Crumbles, Candied Pecans and Tomato Vinaigrette

#### ***Wedge Salad***

Wedge of Iceberg Lettuce with Bacon Bits, Blue Cheese Crumbles and Blue Cheese Dressing

#### ***Classic Caesar Salad***

Crisp Romaine Lettuce Tossed with Caesar Dressing, Topped with Croûtons and Shaved Parmesan Cheese

#### ***Romaine & Baby Spinach Salad***

Baby Spinach and Romaine with Red Onions, Carrots, Cherry Tomatoes and Pesto Vinaigrette

#### ***Caprese Salad***

Thick Cut Tomatoes, Fresh Mozzarella and Fresh Basil with Pine Nuts  
Drizzled with Seasoned Extra Virgin Olive Oil

#### ***Pear Salad***

Grilled Asian Pears with Asian Slaw and Mixed Greens Topped with Fried Wontons

## ***ENTRÉES***

### ***Tenderloin of Beef***

Choice Filet with Crumbled Blue Cheese Wrapped in Bacon served with Red Bliss Mashed Potato  
Seasoned Asparagus Spears

### ***New York Strip***

Tender Juicy Strip Steak with O'Brien Potatoes and Buttered Broccolini topped with Classic Espagnole Sauce

## ***ENTRÉES (Continued)***

### ***Sirloin Steak***

Angus Sirloin Steak served with Mashed Potatoes and Root Vegetable Medley topped with Sauce Béarnaise

### ***Beef Teres Major***

Tender Cut of Choice Beef served with Pureed Butternut Squash, Herb Roasted Potato and a Sauce Beurre Rouge

### ***French Cut Pork Chop***

Pork Chop Seasoned with Rosemary served with Garlic Mashed Potatoes and Brocolini  
Slathered with Apple Brandy Sauce

### ***Lamb Chops***

Grilled Lamb Chops with Spinach, Tomato and Curry, Parmesan Crusted Potato  
Garnished with Fresh Mint and served with Mint Jelly

### ***Salmon Oscar***

Fresh Atlantic Salmon Charbroiled topped with Lump Crab Meat, Asparagus and Hollandaise Sauce  
Served with Vegetable Rice

### ***Sea Bass Oliver***

Melt in Your Mouth Sea Bass, topped with Green Olive Tapenade with Lemon Potato and Seasoned Asparagus

### ***Halibut Steak***

Pan Seared with Red Pepper Tapenade and Mushroom Risotto, Braised Escarole and Haricot Verts

### ***Sea Scallops***

Dusted in Panko Bread Crumbs Pan Seared and served over Saffron Rice with Sautéed Spinach

### ***Ahi Tuna***

Pan Seared served Rare over Pulled Lettuce with White Rice, Baby Corn, Bok Choy and House Made Wasabi  
Served with Pickled Ginger and Soy Sauce

### ***Chicken Oscar***

Stuffed with Lump Crab Meat and Fresh Spinach served on a Bed of Herb Risotto with Demi-Glace

### ***Orange Chicken Dubonnet***

Sautéed Chicken served with Ratatouille of Vegetables and Rice Pilaf with Dubonnet Wine Sauce

## ***ENTRÉES (Continued)***

### ***Pecan Crusted Chicken Breast***

Juicy Chicken Breast Dusted with Pecans served with Au Gratin Potatoes, Sweet Corn and Asparagus  
Topped with Barrel Aged Bourbon Sauce

### ***Chicken Continental***

Chicken Breast topped with Smoked Ham and Swiss Cheese served with Broccolini and Lyonnais Potatoes  
Served with Scallion Cream Sauce

### ***Chicken Francaise***

Breast of Chicken Lightly Dipped in Egg Batter served with Red Oregano Potatoes and Wilted Spinach  
Served with Lemon Sauce

### ***Vegetable Tian***

Roasted Eggplant Zucchini, Cherry Tomatoes and Red Peppers sautéed with Portabella Mushrooms  
Deglazed with Amontillado Jerez, Basil Truffle Oil and Black Olive Puree

### ***Cici Bean Tagine***

Bulgur Wheat and Cubed Butternut Squash with Diced Potatoes Flavored with Saffron  
Topped with Asparagus Spears and Sauce Juan

## ***ENTRÉE COMBOS***

### ***Filet of Beef & Blackened Salmon***

Filet of Beef with Béarnaise Sauce and Blackened Salmon served with Red Bliss Horseradish Mash Potato  
Served with Asparagus Spears

### ***Blackened Chicken Shrimp & Grits***

Blackened Chicken Breast and Seared Jumbo Shrimp served over Stone Ground Grits  
Topped with Creole Red Gravy and Root Vegetables

### ***Seafood Trio***

Succulent Salmon Filet, Halibut and Sea Bass with Garlic Butter, Saffron Rice and Asparagus Spears

### ***Seafood Catch***

Atlantic Salmon, Sea Scallops and Gulf Shrimp in Garlic with Jasmine Rice and Hollandaise Sauce

## **DINNER BUFFETS**

### ***Deep South Buffet***

Zesty Butter Nut Squash Soup  
Creamy Corn and Ham Chowder  
Southern Green Salad with Candied Pecans, Apples, Cucumber and Tomatoes in a Roasted Apple Dressing  
Southern Potato Salad  
Carved Virginia Ham and Smoked Eye of the Round  
Down South Chicken Stuffed with Southern Lump Crab Meat and Diced Ham  
Tilapia topped with a Tomato Leek Hash  
Country Risotto with Sausage and Scallions  
Succotash and Haricot-verts  
Pecan Pie and Strawberry Short Cake

### ***Carolina Buffet***

Carolina Frogmore Stew  
Butternut Squash Bisque  
Tossed Green Salad  
Southern Macaroni Salad  
Creamy Cole Slaw  
Smoked Beef Brisket  
Carolina Pulled Pork with Vinegar Based Barbeque Sauce  
Slow Smoked Bone in Chicken  
Barbeque Spare Ribs  
Baked Beans  
Southern Green Beans  
Pecan Pie

### ***South of the Border***

Chicken Tortilla Soup  
South of the Border Caesar Salad with Shaved Queso Mennonite and Ancho Cream Sauce Dressing  
Charred Corn with Queso Cotija, Pickled Relish, Green Onions and Tomato Vinaigrette  
Floridian Mahi Mahi with Tomato Lime Cilantro  
Chipotle Chicken Breast with Salsa and Shredded Monterey Jack and Cheddar  
Fish Taco Tilapia with Shredded Lettuce and Pineapple Salsa Cilantro  
Chili Lime Marinated Flank Steak  
Spanish Rice  
Tri Colored Tortilla Chips  
Refried Beans  
Mexican Chocolate Pudding  
Churros

## **DINNER BUFFETS (Continued)**

### ***Italian Buffet***

The Italian Classic: Pasta Fagioli, Great Mix of Beans and Vegetables

Chicken Tortellini Soup

Caesar Salad

Garden Salad

Antipasto Platter Assortment of Italian Meats, Cheeses and Olives

Chicken Picatta

Tilapia with Peppers, Onions, Tomatoes in a White Wine Sauce

Beef Braciolo Thin Sliced Stuffed with Bacon, Italian Prosciutto and Cheese

Linguini with Red Clam Sauce

Mediterranean Greens and Beans

Italian Herb Roasted Potato

Tiramisu and Chocolate Chip Cheese Cannoli

### ***Greek Buffet***

Avgolemono (Chicken, Lemon and Rice Soup)

Greek Platter (Stuffed Grape Leaves, Feta Cheese, Greek Olives and Pita Bread with Garlic Hummus)

Beet and Arugula Salad

Iceberg Wedges with Gardinara, Crumbled Feta Cheese, Cucumber, Tomato and Seasoned Olive Oil

Pastitsio (Macaroni in Meat Sauce topped with Béchamel Sauce)

Chicken Shish Kabob Marinated in Greek Spices Skewered and Grilled Served with Taziki

Greek Style Lemon Pepper Mahi Mahi

French Cut Lamb Chops Studded with Garlic and Mint Agrodolce (Sweet and Sour) Red Wine Jus

Spinach Pie

Roasted Lemon and Oregano Potatoes with Leeks

Grecian Rice

Roasted Zucchini and Yellow Squash

Baklava

Uzo Infused Fresh Fruit Salad

### ***New York Strip Buffet***

Crab Bisque

Baby Spinach Arugula Apple Bacon Salad with Sherry Vinaigrette

Traditional Caesar Salad

Slow Roasted New York Strip Loin with Natural Juices (Carved at the Buffet)

Braised Halibut with Piquillo Pepper Tapenade

Long Island Duck al 'Orange with Pommes Rissolees

Truffle Scented Cheesy Au Gratin Potatoes

Fresh Seasoned California Blend of Vegetables

Crusted Green Beans Almandine

New York Cheese Cake with Strawberries and Whipped Cream

(Chef's Attendant Available for Cutting and Presentation at No Extra Charge.)

## **DINNER BUFFETS (Continued)**

### ***Low Country Boil Buffet***

Louisiana Gumbo with Gulf Shrimp  
Macaroni Salad and Country Cole Slaw  
Mesclun Greens with Thyme Vinaigrette  
Low Country Boil; A Tasty Combination of Prawns, Crab Claws, Whole Clams and Sausage  
Herb Roasted Organic Chicken  
Fresh Lemons, Tartar Sauce, Horseradish Cocktail Sauce and Country Butter  
New Potatoes, Corn on the Cob and all the Condiments  
Corn Muffins  
Pecan Pie with Chantilly

### ***New England Clam Bake***

Steamed Clams  
Jumbo Shrimp  
Monk Fish  
Garden Fresh Vegetables  
Potato Salad  
Corn on Cob  
Salt Potatoes  
Warm Apple Cobbler  
Strawberry Short Cake

# BUILD YOUR OWN DINNER BUFFET

Choice of Two, Three, or Four Entrées

## *Starter (Choice of Two)*

Spinach Artichoke Tarts  
Julian Vegetable Shooters  
Shepard's Pie in Puff Pastry  
Mini Crab Cakes

Sausage Stuffed Mushrooms  
Cranberry Pinot Meatballs  
Chicken Satay  
Peach and Brie in Puff Pastry

## *Soup (Choice of One)*

Sweet Potato Soup  
Chilled Apple Soup  
Manhattan or New England Clam Chowder  
Santa Fe Chili Soup

Pumpkin Bisque  
Chilled Gazpacho  
Peanut Soups  
Minestrone Soup

## *Salad (Choice of Two)*

Cherry Watercress and Apple Salad  
Citrus Slaw with Avocado and Red Onions  
Tomato Mozzarella Salad  
Greek Salad  
Macaroni Salad  
Garden Salad with Balsamic Dressing

Traditional Caesar Salad  
Carrot Raisin Salad  
Seasonal Fruit Salad  
Southern Potato Salad  
Pasta Salad with Pesto Vinaigrette  
Spinach Salad with Bacon Dressing

## *Poultry Entrees*

Herb Baked Chicken  
Grilled Chicken Breast  
Chicken Picatta  
Chicken Provençal (White Wine, Tomatoes & Olives)  
Chicken Florentine  
Roast Turkey Breast with Pan Gravy  
Chicken Parmesan

Southern Fried Chicken  
Chicken Cordon Blue  
Barbeque Chicken  
Chicken Breast Tex Mex  
French Style Lemon Chicken  
Chicken Breast Italian

## *Seafood Entrees*

Breaded Shrimp  
Baked Cod with Red Pepper Cream Sauce  
Shrimp Jambalaya  
Deep Fried Cat Fish  
Mahi Mahi with Sun Dried Tomato Coulis  
Crab Meat Stuffed Flounder with Lemon Beurre Blanc

Broiled Salmon with Lemon Butter  
Seafood Newburg  
Tilapia with Capers and Tomatoes  
White Fish with Scampi Sauce

## *Vegetarian Entrees*

Vegetable Curry  
Eggplant Parmesan  
Breaded Zucchini with Chili Jam  
Shells Stuffed with Spinach and Cheese  
Stuffed Cabbage with Rice & topped with Tomato Sauce

Whole Wheat Pasta Primavera  
Black Bean and Corn Loaf with Salsa  
Broccoli and Ricotta Cannelloni  
Vegetable Lasagna

## **BUILD YOUR OWN DINNER BUFFET (Continued)**

### ***Beef or Pork Entrees***

Sliced Sirloin of Beef with Mushroom Demi-Glace  
London Broil with Cabernet Mushroom Sauce  
Virginia Smoked Ham with Cherry Pineapple Glaze  
Carolina Barbeque Pulled Pork Center Cut  
Apple Stuffed Pork Loin with Apple Brandy Sauce  
Flank Steak Stuffed with Red Peppers, Spinach & Artichokes

Beef Sauerbraten  
Yankee Pot Roast  
Pork Loin with Apples and Caraway  
Roasted Leg of Lamb with Mint Sauce  
Smoked Beef Brisket

### ***Vegetables (Choice of Two)***

Steamed Broccoli with Cheese Sauce  
Southern Green Beans with Bacon & Shallots  
Cream Corn  
Fresh California Vegetable  
Herb Seasoned Root Vegetable  
Sauté Zucchini and Yellow Squash  
French Cut Cream Green Beans Almandine with Mushrooms

Broccoli with Garlic Sauce  
Glazed Carrots  
Butter Nut Squash  
Corn on the Cobb  
Seasoned Spinach with Boiled Eggs

### ***Starch (Choice of Two)***

New Potatoes with Herb Butter  
Fresh Herb Roasted Potato  
Baked Sweet Potato  
Cilantro Lime Rice  
Wild Rice with Mixed Vegetables  
Hoppin John (Black Eye Peas Bacon and Rice)  
Garlic Pasta

Twice Baked Potato  
Agra Ten Potatoes  
Rice Pilaf  
Saffron Rice  
Garlic Cheese Grits  
Pasta Primavera

### ***Dessert (Choice of Two)***

Assorted Pies  
Strawberry Short Cake  
Rice Pudding  
Assortment of Cakes (Carrot, German Chocolate & Chocolate)

Apple or Peach Cobbler  
Bread Pudding  
Pound Cake with Strawberry Sauce



## **ACTION STATIONS**

*(50 Person Minimum)*

### ***Risotto Station***

Creamy Arborio Rice with Choice of:  
Truffle Mushrooms, Roasted Garlic and Chopped Bacon  
Artichoke, English Pea's, Roasted Chicken with Fresh Basil  
Parmesan, Fontana and Gorgonzola Cheese

### ***Italian Station***

Choice of One Pasta: Penne, Whole Wheat, Rotini or Fusilli  
Choice of Two Sauces: Low Country Tomato and Crab, Sundried Tomato Basil, Chicken Alfredo  
Shrimp with Garlic Butter

### ***Yukon Mash Potato Martini Bar***

Creamy Yukon Whipped Mash Potatoes Served in a Martini Glass  
Baby Shrimp, Chicken, Chopped Bacon, Mixed Cheese, Smoked Mushroom Gravy and Sour Cream Chives

### ***Slider Station***

Ground Beef, Salmon, Chicken or Pulled Pork  
Aged Gouda, Crumbled Blue Cheese, Avocado Relish, Pesto Mayo, Barbeque Sauce, Ketchup and Onions  
Soft Rolls or Ciabatte Rolls

### ***Fajita Station***

Beef and Chicken with Onions and Sweet Peppers Seasoned with Fajita Seasoning Flamed with Tequila  
Black Beans, Spanish Rice, Flour and Corn Tortillas, Salsa Guacamole and Mixed Cheese

## **ALL DAY MEETING PACKAGE-TO INCLUDE DINNER**

### ***All Day Meeting Packages***

*Fresh Regular & Decaffeinated Coffee, Assorted Hot Teas and Coke Cola Products Refreshed all Day  
Afternoon Breaks include Home Baked Chocolate Chip and Oatmeal Raisin Cookies*

### ***Morning***

Continental Breakfast with Assorted Danish, Pastries, Fresh Baked Muffins, Fruit Cup and Orange Juice  
Rainforest Premium Regular & Decaffeinated Coffee and Bigelow Tea Selection  
Pitchers of Ice Water on the Conference Tables or Water Station in Back of Room  
Mid-Morning Break Refresh of all Beverages

### ***Lunch (Choice of One)***

Grilled Chicken Salad with Mandarin Oranges, Strawberries, Candied Pecans and Cherry Tomatoes  
Chicken Caesar Salad tossed with Classic Caesar Dressing topped with Herb Croûtons  
Monte Christo Sandwich with Ham, Turkey and Swiss Cheese on Texas Toast with Pineapple Aioli Shaved  
Classic Reuben - Fresh Corned Beef with Sauerkraut, Swiss Cheese and 1000 Island Dressing on Grilled Rye

### ***DINNER***

#### ***Starter***

Choice of Caesar or Mesclun Garden Salad with Ranch Dressing or Balsamic Vinaigrette

#### ***Main (Choice of Two)***

Grilled Salmon with Broccoli and Parsley Fingerlings, Hollandaise Sauce  
Barbeque Chicken with Southern Green Beans and Corn on the Cob, Chef's Secret BBQ Sauce  
Pork Tenderloin with Red Cabbage and Sweet Potatoes, Red Wine Demi-Glace  
Sirloin Medallions with Caramelized Carrots, Chateau Potatoes and Sauce Bordelaise  
Tempura Fried Tilapia with Tempura Vegetables, String Frites, Morilles and Stuffed Tomatoes  
Old Fashioned Rib Roast, Seasoned Mixed Vegetables and Hasselback Potatoes

#### ***Desserts (Choice of One)***

New York Cheesecake with Cherry Sauce, Pecan Pie with Chantilly Creme, Key Lime Pie with Lime Cream  
Fresh Fruit Salad with Curacao

***Lunch and Dinner Meals are served with Fresh Brewed Rainforest Coffee  
Bigelow Tea Selection, Coca Cola Beverages***

## **ALL DAY MEETING PACKAGES- TO INCLUDE LUNCH**

### **Package One**

#### ***Morning***

Fresh Danish and Muffins, Fresh Fruit Display  
Coffee, Tea and Assorted Chilled Juices

#### ***Mid-Morning Break***

Assorted Granola Bars, Fresh Whole Fruit  
Coffee Tea and Assorted Sodas

#### ***Lunch Break***

##### ***Deli Buffet***

Chef's Choice of Soup  
Garden Salad with House Made Ranch or Balsamic Dressing  
Cole Slaw and Potato Salad  
Turkey, Ham, Roast Beef, Swiss and Cheddar Cheese, Lettuce, Tomato and Onions  
Mayonnaise, Mustard, Horseradish and an Assortment of Rolls and Bread  
Apple and Peach Cobbler  
Country Iced Tea, Coffee and Soft Drinks

#### ***Mid-Day Break***

Fresh Cooked Tri Colored Tortilla Chips, Spicy Chili and Shredded Cheese  
Sour Cream, Guacamole and Salsa, Soft Drinks, Coffee and Iced Tea

### **Package Two**

#### ***Hot Buffet***

Fresh Fruit Display, Fluffy Scrambled Eggs, Bacon and Sausage  
Buttery Grits, Breakfast Potatoes, Pancakes, Sausage Gravy and Biscuits  
Assorted Chilled Juices, Coffee and Tea

#### ***Mid-Morning Break***

Bagels with Cream Cheese Butter and Jellies, Fresh Muffins, Scones and Danish  
Assorted Whole Fruits, Assorted Chilled Juices, Coffee and Soft Drinks

#### ***Lunch***

##### ***Carolina Barbeque Buffet***

Barbeque Bean Soup  
Tangy Barbeque Chicken, Slow Smoked Pulled Pork, Creamy Cole Slaw, Red Bliss Potato Salad  
Country Style Baked Beans, Buttery Corn on the Cobb  
Warm Corn Bread, Sandwich Rolls  
Bourbon Bread Pudding

#### ***Mid-Day Break***

Fresh Baked Chocolate Cookies Chip and Iced Brownies  
Assorted Mini Chocolate Candies  
Milk (Skim, 2%, and Whole), Assorted Soft Drinks and Iced Tea

## **ALL DAY BREAKS**

### **All Day Break One**

Freshly Baked Muffins Scones and Danish  
Fresh Whole Fruit  
Freshly Brewed Coffee and Tea

### ***Mid-Morning***

Freshly Brewed Coffee and Tea  
Assorted Soft Drinks and Dasani Water

### ***Mid-Afternoon Break***

Freshly Baked Cookies and Brownies  
Mini Chocolate Candies  
Assorted Soft Drinks and Dasani Water  
Assorted Milks ( Skim, 2%, and Whole )

### **All Day Break Two**

Fresh Fruit Display  
Freshly Baked Muffins Scones and Danish  
Assorted Bagels and Croissants with Cream Cheese and Jelly  
Ham and Sausage Biscuits  
Assortment of Chilled Juices  
Coffee and Tea

### ***Mid-Morning***

Freshly Brewed Coffee and Assorted Teas  
Assorted Yogurts with Granola and Fresh Strawberries and Blue Berries  
Assorted Soft Drinks and Dasani Water

### ***Mid-Afternoon Break***

Large Chocolate Chip Cookies and Fudge Brownies  
Assorted Mini Chocolate Candies  
Assorted Milks (Skim, 2%, and Whole)  
Assorted Soft Drinks Iced Tea  
Freshly Brewed Coffee

## **HORS D'OEUVRES**

*( Per 50 Pieces)*

Lamb Lollipops with Mint Jelly  
Spinach Artichoke Tart  
Peach and Brie in Puff Pastry  
Crab Cakes with Remoulade  
Mini Beef Wellington  
Julienne Vegetables in Ranch Dressing  
Coconut Shrimp  
Clams Casino  
Scallop Wrapped In Bacon  
Crab and Spinach Stuffed Mushrooms  
Sausage Stuffed Mushrooms  
Cranberry Pinot Noir Meatballs  
Jumbo Shrimp Cocktail  
Grilled Cheese and Tomato Shooters  
Shepard's Pie In Puff Pastry  
Buffalo Chicken Beggars Purse  
Chicken Macadamia Skewers  
Thai Curry Samosa  
Chicken Satay  
Smoked Salmon Spoons  
Fresh Mozzarella Caprese Spoon  
Spicy Scallop Spoon  
Lo Country Shrimp and Grits Spoon  
Sesame Ahi Tuna Spoon

## **LUXURY SILVER PLATTERS**

*DISPLAY TRAYS (Each Tray Serves 20 People)*

### ***Fresh Fruit Display***

Sliced Seasonal Fruit Display with Chocolate Chambord and Honey Yogurt Dipping Sauce

### ***Cheese Display***

Selection of Imported and Domestic Cheeses with Fresh Fruit Garnish

### ***Vegetable Crudit ***

Selection of Raw Crisp Fresh Seasonal Vegetables with Blue Cheese and Ranch Dipping Sauce

### ***Antipasto Display***

Italian Salami, Sliced Pepperoni, Prosciutto, Olives, Pepperoncini and Fresh Mozzarella Cheese  
Served with Sliced Baguettes

### ***Coastal Seafood Display***

Combination of Seafood Favorites: Crab, Scallops, Mussels, Shrimp and Smoked Salmon  
Served with Appropriate Dipping Sauces

## **BANQUET BEVERAGE SELECTIONS**

### ***NON-ALCOHOL BEVERAGES***

#### ***Beverages per Person***

Dasani Purified Water (Coca Cola Product)  
Panna Imported Spring Water 1Liter  
San Pellegrino Imported Sparkling Water 1Liter  
Panna 0.5 Liter  
San Pellegrino 0.5 Liter  
Ginger Ale, Club Soda, Tonic Water  
Coca Cola, Diet Coke, Sprite  
Red Bull  
Sugar Free Red Bull

#### ***Beverages by the Gallon***

Fruit Infused Water, Prepared with Panna Tuscan Water (Choice of Cucumber, Lemons or Seasonal Berries)  
Fresh Lemonade  
Fresh Brewed Southern Sweet Iced Tea  
Fresh Brewed Unsweet Southern Iced Tea  
Arnold Palmer  
Rain Forest Alliance Coffee  
Rain Forest Alliance Decaffeinated Coffee  
Assorted Hot Teas, Bigelow Selection  
Champagne Punch  
Sparkling Celebration Punch (Non-Alcoholic)  
Fruit Punch (Non-Alcoholic)  
Citrus Fruit Punch (Non-Alcoholic)

## BEVERAGE SERVICE

### *Holiday Inn Brand Drinks*

**Vodka** - Fris Imported, Gordon's  
**Gin** - Beefeater  
**Bourbon** - Jim Beam  
**Scotch** - Clan MacGregor's  
**Rum** - Aristocrat West Indies  
**Tequila** - Jose Cuervo Gold  
**Whiskey** - Canadian Club  
\$7.50 per 1.25 oz. Drink

### *Premium Brand Drinks*

**Vodka** - Ketel One, Absolut  
**Gin** - Bombay Sapphire  
**Bourbon** - Makers Mark  
**Scotch** - Johnny Walker Red, Dewars White  
**Rum** - Bacardi Superior  
**Tequila** - Jose Cuervo 1800  
**Whiskey** - Jack Daniels no. 7, Crown Royal  
\$10.00 per 1.25 oz. Drink

### *Top Shelf Mixed Drinks*

**Vodka** - Grey Goose, Ciroc    **Gin** - Tanqueray 10    **Bourbon** - Woodford Reserve  
**Scotch** - Chivas 12year, Johnny Walker Black    **Rum** - Captain Morgan White  
**Tequila** - Cuervo 1800    **Whiskey** - Crown Royal

### *CORDIAL CART (Attendant Required)*

#### *House Cordials*

Bailey's Irish Cream, Chambord, Kahlua,  
Frangelico, Crème de Cocoa, Hennessy VS

#### *Premium Cordials*

Grand Marnier, Drambuie, Remy Martin VSOP,  
Tia Maria, Amaretto di Saronno

#### *Deluxe Cordials*

Courvoisier XO

## SOMMELIER WINE SELECTIONS

#### *White Wines*

Chardonnay, Pinot Grigio, Riesling and Sauvignon Blanc

#### *Red Wines*

Cabernet Sauvignon, Merlot  
Malbec, Cabernet Franc, Pinot Noir

*Wine List Available, also Offering Wines by the Bottle*

#### *Domestic Beer*

Miller Lite, Budweiser, Bud Light, Michelob Ultra,  
Coors Light, Blue Moon, Carolina Blonde

#### *Imported Beer*

Amstel Light, Heineken,  
Corona, New Castle, Guinness

#### *Assorted Soft Drinks*

Coke, Diet Coke, Sprite

#### *Bottled Waters*

Panna Tuscany Spring Water or San Pellegrino

## HOLIDAY INN SPECIALTY BARS

### *MARTINI BAR*

*Featuring a Selection of Premium Gins and Vodkas*



Classic Gin Martini  
James Bond Martini  
Cosmopolitan Premium  
Sour Apple Martini  
Lemon Drop Martini  
Chocolate Martini



## **CHAMPAGNE BAR**

### ***International Sparkling Selections from France, Italy and Spain***

Classic Champagne Cocktail (Marquis de la Tour, Bitters, and Sugar)  
Kir Royale (Marquis de la Tour Rose and Chambord)  
Peach Bellini (LaMarcA Prosecco and Peach Nectar)  
Limoncello (Freixenet Cava, Lemon Liqueur and Rock Candy Swizzle Stick)  
Marquis De La Tour Champenoise, Brut or Rose



### **Also Featuring:**

International Vodka Bar, Domestic Vodka Bar, Tequila Festival Drinks Bar  
Sommelier Wine Tastings  
Fortified Wine Tastings  
Selections by List, Pricing Based on Consumption  
Wine Consultant Available for Table or Premium Wine Selections



## **HOURLY PER PERSON BAR PACKAGES**

Please Note: Five Hour Bars are not Available. Draft Beer Service not Available at Banquets.  
At all Events with Alcohol Beverage Service we Require Proper Identification From Guests who wish to Purchase or Consume Alcohol. No Person Under 21 Years of Age may Consume or Possess an Alcohol Beverage.

## **HOSTED BARS**

### **Hourly Per Person Bar Packages**

#### ***Holiday Inn Brands Package***

##### **Liquor**

Fris Imported Vodka, Beefeater Gin, Jim Beam Bourbon, Clan MacGregor Scotch  
West Indian Rum, Jose Cuervo Gold Tequila, Canadian Club

##### **Wine**

Main Street Cabernet Sauvignon, Stone Cellars Merlot, Conquista Malbec  
Naked Grape Pinot Grigio and Chardonnay, IQ Riesling, Canyon Road White Zinfandel

##### **Domestic Beer (Select Three)**

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling Amber

##### **Imported Beer (Select Three)**

Amstel Light, Heineken, Stella Artois, Corona , New Castle

##### **Non-Alcoholic Beer**

O'Douls Regular and O'Douls Amber

***Coke, Diet Coke, Sprite, Still and Sparkling Waters***

***1, 2, 3, or 4 hour packages available***

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#### ***Premium Brands Package***

##### **Liquor**

Ketel One Vodka, Absolut Vodka, Bombay Sapphire Gin, Makers Mark, Jack Daniels No. 7  
Bacardi, Jose Cuervo 1800 Tequila, Johnny Walker Red Label Scotch , Dewars White Label, Crown Royal

##### **Wine**

Concannon Cabernet Sauvignon, Domaine LaRoque Cabernet France, LaFreynelle Merlot  
Sterling Chardonnay, Cavit Pinot Grigio, Marquis de la Tour Sparkling

##### **Domestic Beer (Select Three)**

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling Amber, Carolina Blonde

##### **Imported Beer (Select Three)**

Amstel Light, Heineken, Stella Artois, Corona , New Castle, Guinness

##### **Non-Alcoholic Beer**

O'Douls Regular and O'Douls Amber

***Coke, Diet Coke, Sprite, Still and Sparkling Waters***

***1, 2, 3, or 4 hour packages available***

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#### ***Beer & Wine Package***

##### **Wine**

Trinity Oaks Chardonnay, Covey Run Riesling, Overstone Sauvignon Blanc, Mirassou Pinot Noir  
Conquista Cabernet Sauvignon, Conquista Malbec, McWilliams Shiraz

##### **Domestic Beer (Select Three)**

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling Amber, Carolina Blonde

##### **Imported Beer (Select Three)**

Amstel Light, Heineken, Stella Artois, Corona , New Castle

##### **Non-Alcoholic Beer**

O'Douls Regular and O'Douls Amber

***Coke, Diet Coke, Sprite, Still and Sparkling Waters***

***1, 2, 3, or 4 hour packages available***

## **Wine List**

### ***White Wines***

Trinity Oaks Chardonnay, California  
Naked Grape Chardonnay, California  
Chateau St. Michelle Chardonnay, WA  
Kendall Jackson Chardonnay, Santa Rosa  
Sterling Vintners Chardonnay, Napa  
Cavit Pinot Grigio, Trentino, Italy  
Banfi Le Rime Pinot Grigio, Tuscany  
Naked Grape Pinot Grigio, California  
Mirassou Sauvignon Blanc, Modesto  
Overstone Sauvignon Blanc, NZ  
Covey Run Riesling, Washington St.  
IQ Rheinhessen Riesling, Germany  
Canyon Road White Zinfandel, CA

### ***Red Wines***

Main Street Cabernet Sauvignon  
McWilliams Cabernet Sauvignon  
Conquista Cabernet Sauvignon  
Concannon Cabernet Sauvignon  
Kendall Jackson Cabernet Sauvignon  
Sterling Napa Cabernet Sauvignon  
Banfi Col di Sasso Cabernet/Sangiovese  
Domaine Laroque Cabernet Franc  
Cavit Trentino Merlot, Italy  
Chateau La Freynelle Merlot  
Stone Cellars Merlot  
Parducci Merlot  
Mirassou Pinot Noir  
La Riviere Sauternes, France  
Concannon Pinot Noir  
Rodney Strong Russian River Pinot Noir  
Conquista Malbec Oak Cask  
Dancing Bull Zinfandel  
Chateau Coutet, St. Emilion Grand Cru  
McWilliams Shiraz

### ***Champagne & Sparkling Wines***

Domaine Chandon Brut, Napa  
Marquis De La Tour Brut, France  
Marquis De La Tour Rose, France  
Freixenet Cava Sparkling 187ml.

***Prices and Product Availability are not Guaranteed. If Required, Beverage Product can be Available as Booked, Provided it is Specified at the Time of Agreement and Pre-Paid to be Held in Storage Until Date of Event.***