Hilton North Raleigh Midtown
3415 Wake Forest Road, Raleigh, North Carolina 27609

Sales & Catering

Menus

Hilton North Raleigh Midtown
3415 Wake Forest Road, Raleigh, North Carolina 27609

Sales & Catering

Menus

2017
Breaks

Build Your Own Break
Choose 5 Items- $12.00 per person
Choose 7 Items- $14.00 per person
Choose 9 Items- $16.00 per person

Sweet
Rice Krispy Treats
Freshly Baked Cookies
Fudge Brownies
Assorted Candy Bars
Ice Cream Novelties
Oreo Cookies with Carafes of Low Fat Milk

Salty
Soft Pretzels with Honey Dijon
Nachos with Cheese Sauce and Salsa
Freshly Popped Popcorn
Trail Mix
Mixed Nuts
Potato Chips with Onion Dip

Healthy
Fresh Strawberries with Fat Free Whipped Cream
Assorted Whole Fruit
Yogurt Covered Raisins
Granola Bars
Fresh Vegetable Crudité with Ranch Dip
Roasted Garlic Hummus with Pita Chips, Carrot and Celery Sticks
Apple Wedges with Peanut Butter

Beverages
Assorted Sodas
Freshly Brewed Coffee, Decaffeinated Coffee and Brewed Tea
Bottled Water
Assorted Bottled Fruit Juices
Iced Tea and Lemonade

Premium a la Carte Items
Monster Energy Drinks $4.00 each
Red Bull (Regular and Sugar Free) $4.00 each
Aquafina Bottled Water $3.50 each
Pepsi Soft Drinks $3.00 each
Granola Bars $2.00 each
Whole Seasonal Fruit $2.00 each
Assorted Gourmet Cupcakes $48.00 per dozen
Assorted Fresh Baked Cookies $38.00 per dozen
Iced Fudge Brownies $38.00 per dozen
Assorted Packaged Dry Snacks (Chips and Pretzels) $2.00 each
Soft Pretzels with Cheese Sauce and Mustard $35.00 per dozen
Ice Cream Bars $3.00 each
Candy Bars $3.00 each
Pellegrino Sparkling Water $4.00 each
Freshly Brewed Sweet or Unsweet Iced Tea $37.00 per gallon
Continental Breakfast

**Energize**
- Fresh Baked Organic Blueberry Muffins
- Turkey Bacon and Egg White Sandwiches on Toasted English Muffin
- Organic Yogurt and Granola Parfaits
- Honey Drizzle
- Assorted Nutri-grain Bars
- Ripe Bananas
- Orange, Cranberry and Grapefruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea

$23.00 per person

**Tradition**
- Fresh Baked Assorted Muffins and Breakfast Pastries
- Sliced Fresh Fruit: Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
- Assorted Fruit Yogurts
- Orange, Cranberry and Grapefruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea

$19.00 per person

**Charm**
- Sausage and Sharp Cheddar Cheese Biscuits
- Honey Dijon Spread
- Banana Nut and Lemon Poppy Seed Muffins
- Sliced Zucchini Bread
- Fresh Cinnamon Rolls
- Sliced Fresh Fruit
- Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
- Orange, Cranberry and Grapefruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea

$22.00 per person

**Hearty**
- Assorted Bagels
- Cream Cheese, Butter and Preserves
- Freshly Baked Croissants
- Rise and Shine Oatmeal Station:
  - Golden Raisins, Brown Sugar, Cinnamon Syrup, Dried Bananas, Fresh Blueberries, Chopped Pecans, and Dried Cranberries
  - Whole Fresh Fruit: Apples, Pears, Bananas, Oranges, and Stone Fruit (seasonal)
  - Orange, Cranberry and Grapefruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea

$21.00 per person

Continental breakfasts to be served and refreshed for 60 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
**Continental Enhancements**
- Ham, Egg and Cheese Croissants $3.00 each
- Smoked Salmon with Accoutrements $5.00 each
- Starbucks Assorted Bottled Frappuccino’s $4.00 each
  - Assorted Fruit Yogurts $2.00 each
  - Individual Vegetable Quiches $5.00 each
  - Fresh Baked Buttermilk Biscuits $2.00 each
  - Fruit and Yogurt Smoothies $3.00 each
  - Assorted Cereals and Milks $3.00 each
  - Coffee Cakes $2.00 each

**Breakfast a la Carte**
- Freshly baked Muffins and Pastries $36.00 per dozen
- Coffee, Decaffeinated Coffee, Tea $45.00 per gallon
- Bagels with Cream Cheese, Butter, Preserves $32.00 per dozen
  - Aquafina Bottled Water $3.50 each
  - Pepsi Soft Drinks $3.00 each
  - Assorted Breakfast Sandwiches $4.00 each
  - Fresh Sliced Fruit $6.00 per person
  - Whole Fresh Fruit $2.00 per person
  - Assorted Fruit Yogurts $3.00 each
  - Assorted Cereals and Milks $4.00 each
  - Gluten Free Muffins $48.00 per dozen

Continental breakfasts to be served and refreshed for 60 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
Plated Breakfast

All Plated Breakfasts include Baskets of Freshly Baked Muffins & Pastries, Orange Juice, and Coffee Service

Traditional
Fresh Fruit Bowl
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Country Style Breakfast Potatoes
Herb Broiled Tomato Crown
$19.00 per person

Steak and Eggs Benedict
Medallion of Sirloin Steak on Toasted English Muffin
Topped with Poached Eggs, Steamed Asparagus, Béarnaise
Fingerling Potato Lyonnaise
Grilled Pesto Tomatoes
$21.00 per person
Add Fruit Bowl-$1.00 per person

Wholesome
Fresh Fruit Bowl
Vegetable Egg White Omelet
Turkey Bacon
Sweet Potato Hash
$20.00 per person

Shrimp and Grits
NC Shrimp Tossed with Tasso Ham
Scallions, Fresh Herbs and Diced Tomato
Over Sharp Cheddar Stone Ground Grits
$22.00 per person
Breakfast Buffet

**Comfort**
Fresh Baked Assorted Muffins and Breakfast Pastries
Assorted Yogurts
Sliced Fresh Fruit: Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
Scrambled Fresh Eggs
Applewood Smoked Bacon
Sausage Links
Red Skinned Country Style Potatoes
Orange, Cranberry and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea
$23.00 per person

**Indulgent**
Fresh Baked Cinnamon Rolls, Organic Blueberry Muffins, Sliced Banana Bread
Organic Yogurt and Granola Parfaits
Honey Drizzle
Rise and Shine Oatmeal Station:
Golden Raisins, Brown Sugar, Cinnamon Syrup, Dried Bananas, Fresh Blueberries, Chopped Pecans, and Dried Cranberries
Traditional Eggs Benedict
Toasted English Muffin, Canadian Bacon, Poached Egg with Hollandaise
Country Style Frittata
Sausage, Red Potato, Fresh Herbs, Tomato, Green Onion, Jack Cheese
Grapefruit, Mint and Melon Salad
Orange, Cranberry and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea
$25.00 per person

**Native**
Banana Nut and Lemon Poppy Seed Muffins
Sliced Zucchini Bread
Sliced Fresh Fruit: Pineapple, Cantaloupe, Honeydew, Strawberries, Watermelon (in season)
Farm Fresh Scrambled Eggs with Fresh Herbs
Sausage Patties
Crisp Applewood Smoked Bacon
Buttermilk Biscuits with Sausage Gravy
Stone Ground Grits with Sharp Cheddar Cheese
Orange, Cranberry and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea
$23.00 per person

**Express**
Sausage Biscuits
Sharp Cheddar Cheese
Ham, Egg and Cheese Croissants
Turkey Bacon, Swiss and Egg White on Toasted English Muffin
Fresh Fruit Cups
Assorted Fruited Yogurt
Assorted Nutrigrain and Granola Bars
Orange, Cranberry and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea
$24.00 per person

Breakfast Buffets to be served and refreshed for 90 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
Breakfast Buffet Enhancements

Turkey Bacon $3.00 to add to menu, $2.00 to substitute
Vegetarian Sausage Patties $2.00 to add to menu, $1.00 to substitute
Assorted Cereals and Milks $3.00 each
Individual Vegetable Quiches $4.00 each
Rise and Shine Oatmeal Station:
Golden Raisins, Brown Sugar, Cinnamon Syrup, Dried Bananas, Fresh Blueberries, Chopped Pecans, and Dried Cranberries $3.00 per person
Eggs Benedict $3.00 each
Blueberry Pancakes $2.00 each
Bagels with Cream Cheese, Butter and Preserves $1.00 each
Omelet Station:
Bacon, Ham, Onion, Bell Pepper, Mushrooms, Spinach, Tomato, Cheddar and Swiss Cheese 7.00 per person*

Breakfast Buffets to be served and refreshed for 90 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150.00 administrative charge will be applied.

*A uniformed chef attendant is required per 50 guests. Chef fee of $50.00 per hour, per chef is subject to customary 24% administrative charge and applicable taxes.
Cold Plated Lunch

**Turkey Club Wrap**
Choice of Fruit Cup or Daily Soup Creation
Smoked Turkey, Apple Wood Bacon, Provolone with Creole Honey Mustard Served with Potato or Pasta Salad
$19.00 per person

**Cobb Salad**
Choice of Fruit Cup or Daily Soup Creation
Turkey, Avocado, Bacon, Tomato, Bleu Cheese & Egg with Green Goddess and Herb Vinaigrette Dressings
$19.00 per person

**Boxed Lunches**
Choice of 2 Sandwiches, Cookie, Whole Seasonal Fruit, Chips & Soft Drink
- Turkey & Provolone on a Croissant
- Roast Beef & Cheddar on a Soft Kaiser
- Ham & Swiss on a Whole Wheat Kaiser
- Grilled Vegetable Wrap in a Spinach Herb Tortilla
$19.00 per person

**Chilled Tenderloin**
Choice of Fruit Cup or Daily Soup Creation
Marinated Mushrooms, Parsley Poached Fingerlings & Haricot Verts Composition with Smoked Bacon
$25.00 per person

**Pecan Smoked Chicken**
Choice of Fruit Cup or Daily Soup Creation
Anjou Pear, Mild Bleu Cheese Truffle, Blackberries on Sweet Blend of Baby Greens with Cider Vinaigrette and Poppy Seed Dressings
$22.00 per person
Hot Plated Lunch

All Plated Lunches include a House Salad and a Selection from our Standard Dessert Offerings. Coffee, Decaffeinated Coffee, Sweet or Unsweet Tea, and Bread Service also provided.

Salad Upgrades

**Caesar Salad** - Wedged Heart of Romaine Lettuce, Shaved Parmesan, Baguette Crostini, and Creamy Garlic Dressing $1.00 per person

**Southern Greens Salad** - Baby Field Greens, Sliced Strawberries, Candied Walnuts, Mild Bleu Cheese, Raspberry Vinaigrette and Poppy Seed Dressings $2.00 per person

**Classic Steakhouse Wedge** - Iceberg Lettuce Wedge, Danish Bleu, Diced Tomato, Smoked Bacon, White Balsamic Ranch $1.00 per person

**Arugula Salad** - Tender Arugula and Baby Spinach Blend, Crumbled Chevre, Roasted Yellow Peppers, Cherry Tomato, Sliced Olives, Parmesan Pepper Cream and Balsamic Vinaigrette $2.00 per person

**Crab Bisque** - Laced with Dry Sherry and Topped with French Pastry Crouton $2.00 per person

**Chef’s Daily Soup Creation** - No Charge as Substitution for House Salad

Entrée Selections

**Chicken Boursin** - Semi Boneless Breast of Chicken Stuffed with Artichoke Hearts, Spinach, Fresh Herbs and Boursin Cheese with a Dried Tomato Cream served with Parmesan Risotto $28.00 per person

**Herb Grilled Chicken** - Marinated Boneless Breast of Chicken, Rosemary Sauce Supreme with Rice Pilaf $26.00 per person

**Chicken Wellington** - Semi Boneless Breast of Chicken with a Mushroom Duxelle wrapped in French pastry with a Rosemary Demi-Glace, served with Wild Rice $29.00 per person

**Culottes of Beef** - Eight Ounce Angus Sirloin with a Horseradish Demi-Glace served with Whipped Potato $29.00 per person

**Pork Tenderloin** - Herb Marinated and Grilled with Rosemary Crispy Shallot Jus served with Sweet Fingerling Potatoes $27.00 per person

**Pan Roasted Corvina** - Citrus Anise Sauvignon Broth served with Saffron Scented Basmati Rice $30.00 per person

**Salmon** - Tarragon Beurre Blanc served with Skillet New Potato $28.00 per person

**Jumbo Lump Crab Cake** - Chesapeake Style with Stone Ground Mustard Cream served with Garlic and Parsley Fingerling Potatoes $29.00 per person

**Boneless All Natural Short Rib** - Merlot Braised served with Smoked Cheddar Potato Cake $32.00 per person

**Vegetarian** - Please discuss with your Catering Manager available options to best suit your needs.

Vegetable Selections

Sautéed Broccolini with Batonnet Carrot and Sweet Pepper
Steam Seasonal Medley
Garlic Baby Green Beans
Sautéed Lemon Spinach
Balsamic Roasted Asparagus Spears and Roma Tomato

Vegetable Enhancements

Grilled Marinated Vegetables
Steamed Asparagus with Bernaise
Petit Pan Squash and Miniature Carrot
Roasted Brussels Sprouts with Pancetta
Spinach Gruyère Gratin
Thyme Scented Root Vegetable Medley $2.00 per person

Desserts

Chocolate Layer Cake
NY Cheese Cake with Strawberry Sauce
Key Lime Pie
Carrot Cake with Cream Cheese Icing
Southern Pecan Pie

Premium Desserts

Trio Mousse Tower
Chocolate Mousse in Chocolate Shell with Cointreau Spiked Berries, and Gaufrette
Individual Tiramisu with Espresso Crème Anglaise
Individual Fruit Tarts
Family Style Petit Pastry Display $2.00 per person

Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
Lunch Buffets

**Brisk**
Baby Greens Salad: Tender Greens, Cucumbers, Cherry Tomatoes with Chef's Selection of Dressings
Creole Style Potato Salad
Pasta Salad Vinaigrette
Deli Style Tuna Salad
Thin Sliced Smoked Turkey, Ham, Roast Beef
Cheddar, Swiss and Pepper Jack Cheese
Crisp Leaf Lettuce, Ripe Tomato, Red Onion
Appropriate Condiments, Rolls, Sliced Artisan Breads
Individual Bags of Assorted Potato Chips
Assorted Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Brewed Tea
$25.00 per person
Add Chef's Selection of Soup $2.00 per person
Add Fresh Baked Apple Cobbler $2.00 per person

**Chilled**
Tomato Basil Bisque
Tortellini Kale Salad, Pinole Nuts with Champagne Vinaigrette
Fingerling Potato, Baby Green Bean, Bacon and Balsamic Salad
Roasted Garlic Hummus with Pita Chips and Tandoori Naan Wedges
Smoked Turkey, Swiss, Cranberry Mayo, Lettuce and Tomato on a Sweet Potato Roll
Shaved Roast Beef, Sharp Cheddar Cheese, Fried Onion Straws, Lettuce and Tomato on a Soft Kaiser Roll dressed with Horseradish Cream
Focaccia Caprese- Heirloom Tomato, Fresh Mozzarella, Roasted Sweet Yellow Pepper, Basil Pesto, and Balsamic Drizzle
House Made Kettle Chips- Sweet and Smoky and Regular
Olives, Pepperoncini, Garlic Pickle Chips
Éclairs, Mini Cheesecakes, Lemon Squares
$29.00 per person
Add Gluten Free Sandwiches- $36.00 per dozen
Substitute Lobster Bisque- $2.00 per person

**Sabroso**
Chicken and White Bean Green Chili
Black Bean and Roasted Corn Salad, Tomato, Cilantro, Red Onion, Avocado
Chicken Fajitas
Flour Tortillas, Bell Peppers, & Cumin with Pico de Gallo, Shredded Lettuce, Sour Cream, Shredded Cheese, Jalapenos
Marinated Skirt Steak, Chimichurri
Seared Mahi Mahi with Chipotle Mango Salsa
Spanish Seasoned Rice and Refritos
Baskets of Tortilla Chips and Salsa
Churros and Pan de Tres Leches
$27.00 per person
Add Guacamole - $1.00 per person
Add Portabella Fajitas and Gluten Free Corn Tortillas- $3.00 per person

**Block Party**
Iceberg Salad with Bacon, Bleu Cheese, Cherry Tomato, Red Onion, Ranch and Italian Dressing
Macaroni Salad
Fresh Southern Style Slaw
Deviled Egg Salad
Cheer Wine BBQ Glazed Chicken
Smoked East Carolina Style Pulled Pork
All Natural Half Pound Beef Patties
Corn on the Cob
Bourbon Baked Beans
Sliced Watermelon (in season)
Apple Pie, Strawberry Shortcake, Pecan Pie
$27.00 per person
Add Boca Veggie Burgers $2.00 per person

Hilton North Raleigh Midtown
Add Gluten Free Kaiser Rolls - $36.00 per dozen
Add Vanilla Bean Gelato- $2.00 per person

**Carolina**

Mixed Green Salad: Tender Greens, Carrot Threads, Cucumbers, Cherry Tomatoes with Chef’s Selection of Dressings

- Mustard Potato Salad
- Dixie Fried Chicken
- Smothered Pork Chops with Onion Gravy
- Smoked Brisket, Tobacco Road Onions, Apricot BBQ
- Baked Macaroni and Three Cheeses
- Braised Collard Greens
- Southern Succotash
- Sweet Potato Pie, Peach Cobbler
- Jalapeno Cheddar Cornbread

$30.00 per person
Add Vanilla Bean Gelato- $2.00 per person
Add Charleston She Crab Soup- $3.00 per person

**Light and Healthy**

- Vegan Three Bean Chili
- Hearty Chicken Noodle Soup
- Marinated Fresh Mozzarella
- Grilled Vegetable Salad

Mixed Green Salad Bar: Mixed Baby Greens, Local Cucumbers, Cherry Tomatoes, Carrot Threads, Garlic Croutons, Bermuda Onion, Boiled Eggs, Chickpeas, Ranch, Balsamic Vinaigrette and Fat Free Raspberry Vinaigrette

Baked Russet and Sweet Potatoes
Sour Cream, Whipped Butter, Cheddar Cheese, Broccoli Florets, Fried Onions, Cinnamon, Brown Sugar, Golden Raisins, Green Onion, Chopped Pecans

With a Choice of (2) Proteins:
- Grilled Chicken Strips
- Flaked Poached Salmon
- Sliced Lean Flat Iron Steak
- Steamed Salad Shrimp
- Grilled Tofu Wedges

Lemon Bars, Pecan Squares, Chocolate Chip Coconut Blondie
$28.00 per person
Add Additional Protein- $4.00 each

**Traditional**

- Mixed Garden Green Salad
- Orecchiette Salad
- Marinated Tomatoes and Local Cucumbers with Champagne Vinaigrette

**Choice of Entrees**

- Flat Iron with a Whiskey Peppercorn Demi
- Marinated Sliced Flank Steak with Wild Mushroom and Caramelized Onion
- Iron Seared Salmon with Parsley and Lemon Oil Pesto
- Mahi Mahi with Cilantro Lime Butter
- Cabernet Braised Tenderloin Tips with Wild Mushrooms
- Sautéed Breast of Chicken with a Bourbon Pecan Glaze
- Grilled Breast of Chicken with a Sage and Sweet Onion Cream
- Sliced Pork Tenderloin with a Hoisin Glaze and Grilled Pineapple
- Grilled Eggplant and Summer Squash Roulades with Ricotta Cheese and Tomato Jus
- Potato Gnocchi, Candied Leeks, Spinach, Heirloom Tomatoes, Porcini Parmesan Cream
- Paneer and Eggplant Curry over Basmati Rice
- Chef’s Selection of Appropriate Starch and Seasonal Vegetable
- Chef’s Selection of Desserts

Two Entrees- $29.00 per person Three Entrees-$31.00 per person

Lunch Buffets to be served and refreshed for 60 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 25 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
Plated Dinners

All Plated Dinners include a House or Caesar Salad and Selection from our Standard Dessert Offerings. Coffee, Decaffeinated Coffee, Sweet or Unsweet Tea, and Bread Service also provided.

Caprese Salad - Baby Greens with Marinated Fresh Mozzarella, Roma Tomatoes, Shaved Prosciutto, Toasted Pinole Nuts with a Pesto Vinaigrette $2.00 per person

Southern Greens Salad - Baby Field Greens, Sliced Strawberries, Candied Walnuts, Mild Bleu Cheese with Raspberry Vinaigrette and Poppy Seed Dressings $2.00 per person

Classic Steakhouse Wedge - Iceberg Lettuce Wedge, Danish Bleu, Diced Tomato, Smoked Bacon with White Balsamic Ranch $1.00 per person

Arugula Salad - Tender Arugula and Baby Spinach Blend, Crumbled Chevre, Roasted Yellow Peppers, Cherry Tomato, Sliced Olives with Parmesan Pepper Cream and Balsamic Vinaigrette $2.00 per person

Lobster Bisque - Finished with Lobster Corn Salsa $2 per person

Chef's Daily Soup Creation - No Charge as Substitution for House Salad

Appetizers

Shrimp Cocktail - Colossal Shrimp, Marinated, Grilled and Chilled with Wasabi Mousse and Absolute Pepper Spiked Cocktail Sauce $7.00 per person

Chesapeake Crab Cake - Sautéed with Corn and Andouille Relish $5.00 per person

Beef Carpaccio - Shaved Tenderloin Dressed with Parmesan, Fried Capers, Horseradish and a Micro Green Salad $7.00 per person

Entrees

Cornish Hen - Herb Roasted, Cornbread Caramelized Onion Stuffing, Leek Pan Jus, Lyonnaise Fingerlings $38.00 per person

Semi Boneless Chicken Breast - Provencal Marinated, Brunoise of Vegetable, Herb Veloute, Boursin Polenta $33 per person

Filet Mignon - Porcini and Rosemary Dusted, Gorgonzola Demi, Truffle Whipped Potato $50 per person

Lofton's Chicken - Char Grilled, Mushroom Spinach Risotto, Roasted Garlic Cream $29.00 per person

Stuffed Salmon - Crab and Brie Stuffed Salmon, Chive Beurre Blanc, Tarragon Yukon Cake $36.00 per person

Berkshire Pork Porterhouse - Maple Soy Glaze, Fingerling Sweet Potato $38.00 per person

NY Strip Steak - Three Peppercorn Crust, Balsamic Glazed Cipollini and Cremini Ragout, Horseradish Whipped Potato $44.00 per person

NC Rainbow Trout - Sweet Corn and Pork Belly Succotash, Goat Cheese and Thyme Stone Ground Grits $34.00 per person

Sea Bass - Cast Iron Seared, Sweet Corn and Pork Belly Succotash, Goat Cheese and Thyme Stone Ground Grits $48.00 per person

Colorado Lamb Rack - Goat Cheese and Herb Crusted, Cassis Wild Cherry Jus, Leek Golden Potato Soufflé $48.00 per person

Vegetarian/Vegan Options - Please discuss with your Catering Manager available options to best suit your needs.

Duel Entrees

Petit Filet and Sea Bass - Buttermilk Whipped Potato $54.00 per person

Petit Filet and Salmon - Herb Roasted Fingerlings $50.00 per person

Stuffed Chicken and Salmon - Spinach and Herb Parmesan Risotto $40.00 per person

Vegetable Selections

Sautéed Broccolini with Batonet Carrot and Sweet Pepper

Steamed Seasonal Medley

Garlic Baby Green Beans

Sautéed Lemon Spinach

Balsamic Roasted Asparagus Spears and Roma Tomato

Thyme Scented Root Vegetable Medley

Roasted Brussels sprouts with Pancetta

Steamed Asparagus with Béarnaise
Roasted Brussels sprouts with Pancetta

**Vegetable Enhancements**
- Grilled Marinated Vegetables
- Petit Pan Squash and Miniature Carrot
- Spinach Gruyere Gratin
  - $1.00 per person

**Desserts**
- Vanilla Salted Caramel Crunch Layer Cake
- Gluten Free Chocolate Torte
- Crème Brûlée Cheesecake with Fresh Raspberries with Lemon Syrup
- Fudge Iced Chocolate Layer Cake
- Meringue Topped Key Lime Pie with Kiwi Lime Sauce

**Premium Desserts**
- Family Style Gourmet Cupcakes
- Trio Mousse Tower
  - Chocolate Mousse in Chocolate Shell, Cointreau Spiked Berries, Gaufrette
  - Individual Tiramisu with Espresso Crème Anglaise
  - $1.00 per person

Menus are designed for a minimum of 20 people. For groups with less than 20 people a $150 administrative charge will be applied.
Dinner Buffets

Traditional
Soup- Choice of Broccoli Cheddar or Chicken Corn Chowder
Mixed greens
Balsamic Fingerling Potato Salad
Chickpea and Cucumber Salad

Entrees
Boneless Chicken Breast- Marinated and Grilled with Candied Leek and Wild Mushroom Glaze
Sautéed Chicken- Country Ham, Gratin Extra Sharp Cheddar and Dijon cream
Braised short ribs- Mirepoix and Cabernet Reduction
Grilled Culottes of Beef- Bleu Cheese and Bacon Demi
Pork Tenderloin- Sweet and Smoky Rub with Sweet Potato Pecan Hash
Seared Salmon- with Smoked Paprika, Clover Honey, Orange Glaze
Corvina- Blistered Tomatoes, Oregano, Extra Virgin Olive Oil, and capers
Pan Roasted Group- Corn and Three Pepper Salsa (Seasonal May-Dec)
Teriyaki Glazed Grilled Tofu- with Ginger Fried Vegetables
Sautéed Caprese Risotto Cakes- with Pesto Cream

Choose Three Sides
Herb Roasted Potatoes
Garlic and Parmesan Fingerling Potato
Gruyere Potato Gratin
Garlic Whipped Potato
Autumn Wild Rice Blend, Toasted Almonds, Dried Cranberries
Orzo and Rice Pilaf
Saffron Scented Basmati Rice
Sautéed Baby Green Beans
Seasonal Medley of Vegetables
Roasted Asparagus
Roasted Turnips, Beets and Carrots with Olive Oil and Thyme
Sautéed Spinach with Feta and Lemon
Chef’s Assorted Dessert Selections

Two Entrees- $40.00 per person  Three Entrees $43.00 per person

Upgrade to a Carving Station as One Entrée:
Hand Sliced Prime Rib- $2.00 per person
Dry Rubbed Carolina Turkey- $1.00 per person

Southern
Chopped Salad- Iceberg, Cucumber, Cherry Tomato, Cheddar, Smoked Bacon, with Ranch and Vidalia Onion Dressings
Loaded Redskin Salad- Scallions, Pork Crackles, Pimentos with Sour Cream Dressing
Hard Cider and Pickle Juice Slaw
Smoked BBQ Chicken
Glazed Baby Back Ribs
Blackened Catfish with Shrimp Etouffee
Baby Green Beans with Country Ham
Red Beans and Carolina Gold Rice
Baked Sweet Potato Bar- Golden Raisins, Brown Sugar, Cinnamon, Whipped Butter, Chopped Pecans
Fresh Baked Biscuits and Jalapeno Cheddar Cornbread
Bourbon Pecan Pie, Bread Pudding, Vanilla Bean Gelato, Caramel Sauce

$40 per person
Italian
Three Bean Minestrone
Traditional Caesar Salad- with Garlic Croutons and Shaved Parmesan
Gemelli Pasta Salad
Balsamic Marinated Tomatoes and Fresh Mozzarella
Tuscan Antipasta Display- Prosciutto, Genoa Salami, Artichoke Hearts, Olives, Roasted Peppers, Pepperoncini
Roasted Vegetable and Ricotta Lasagna with Eggplant, Spinach, Zucchini, Portabellas and a Rose Sauce
Blue Mussels, Calamari and Chopped Clam with Sauvignon Blanc, Garlic and Lemon tossed with Black Pepper Linguini
Sautééed Chicken Picatta
Braised Kale with Sherry Vinegar and Cannellini Beans
Garlic Bread Sticks and Herb Foccacia Bread
Tiramisu, Mascarpone and Chocolate Chip Filled Canollis, Assorted Biscotti and Italian Cookies
$40 per person

Extravagant
Wild Mushroom Bisque
Baby Greens Salad
Confetti Cous Cous and Quinoa Salad
Wild Rice Salad with Toasted Almonds and Dried Cranberries
Tenderloin of Beef, Carved to Order, Bavarois and Bordelaise Sauces
Chesapeake Style Crab Cakes with a Dill Dijon Cream
Wild Mushroom Stuffed Chicken with a Rosemary Demi-Glace
Spinach and Herb Risotto
Roasted Garlic Fingerling Potatoes
Roasted Brussels Sprouts with Pancetta
Grilled Asparagus Spears
Miniature Dessert Display
$50 per person

Dinner buffets to be served and refreshed for 60 minutes. An administrative fee of 24% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Menus are designed for a minimum of 25 people. For groups with less than 20 people a $150.00 administrative charge will be applied.
Chef’s Displays

**Domestic Cheese**- Selection of Classic Favorites with Classic Crackers and Fruit Garnish $8.00 per person

**Premium Cheese Display**- Small Batch Artisanal and Imported Cheeses with French Bread Wafers, Candied Nuts, Assorted Dried Fruits, Mostarda, and Fig Paste $12.00 per person

**Farmer’s Display**- Fresh Crisp Vegetables with Ranch and Sweet Onion Tomato Dip $6.00 per person

**Sliced Fresh Fruit**- Fresh Seasonal Fruits with Kiwi Lime Yogurt $6.00 per person

**Combination Platter**- Seasonal Local Vegetables, Domestic Cheeses, and Sliced Fresh Fruit with the Appropriate Dips and Accoutrements $14.00 per person

**Charcuterie Platter**- Prosciutto and Cappicola Ham, Sopressata, Genoa Salami, Sundried Tomato Chicken Sausage, Chicken Apple Sausage & Chilled Carpaccio Style Sirloin Adorned with Cornishons, Greek Olives, Horseradish, Baguette Wafers, Assorted Mustards, House Pickled Baby Green Beans and Cauliflower $15.00 per person

**Raw Bar**- Half Shell Oysters, Jonah Crab Claws, Snow Crab Legs, Steamed Chilled Mussels, Cocktail Shrimp, Peel and Eat Crawfish with Mignonette and Cocktail Sauces with Horseradish, Drawn Butter, Tabasco, Lemon Wedges and Oyster Crackers $18.00 per person

**Spinach Artichoke Dip**- Blended with Parmesan, Garlic and Fresh Herbs with Tortilla Chips and French Bread Crostini $6.00 per person

**Baked Brie**- Filled with Raspberry Compote and Wrapped in Puff Pastry with French Bread Wafers, Candied Nuts, Dried Fruits and Fresh Berries $6.00 per person
Action Stations

**Fajita Station**- Marinated Beef and White Meat Chicken Skillet Charred with Sweet Onion, Bell Peppers and a Hint of Cumin served with Warm Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole, Jalapenos and Shredded Jack Cheese $14.00 per person

**Risotto Station**- Creamy Arborio Rice Folded to Order with Prosciutto Ham, Rock Shrimp, Sliced Olives, Spinach, Sundried Tomatoes, Wild Mushrooms, Parmesan Cheese and Roasted Garlic served with Ciabatta Bread and Garlic Breadsticks $14.00 per person

**Pasta Station**- Cheese Tortellini and Penne Pasta with Garlic Alfredo and Marinara Sauces, Sautéed to Order with Grilled Chicken, Mushrooms, Olives, Crushed Red Pepper, Pesto, Broccoli Florets, Pine Nuts, and Parmesan Cheese served with Ciabatta Bread and Garlic Breadsticks $13.00 per person

**Shrimp and Grits Station**- Low Country Classic with Shrimp Sautéed to Order with Fresh Herbs, White Wine, Scallions, Fresh Tomato and Smoked Bacon served in a Martini Glass with Cheddar on Top $14.00 per person

Carving Stations

**Apple wood Smoked Bacon Wrapped Beef Tenderloin Serves 25-** with Creamed Horseradish, Mayonnaise, and Mustard $400.00 each

**Spiral Sliced Honey Glazed Ham Serves 40-** with Creole Mustard, Brown Mustard and Herb Mayo $350.00 each

**Herb Crusted Prime Rib Serves 40-** with Creamed Horseradish, Mayonnaise and Mustard $375.00 each

**Slow Roasted Top Round of Beef Serves 75-** with Creamed horseradish, mayonnaise and mustard $350.00 each

**Sage Rubbed Tom Turkey Serves 40-** with Cranberry Orange Chutney $300.00 each

**Hot Smoked Side of Salmon Serves 20-** with Lemon Herb Aioli, Dill Stone Ground Mustard, Caper/Red Onion Relish $200.00 each

Requires uniformed Chef Attendant: $75.00 per chef, 1 chef per 75 people required
Hors d’oeuvres
Offered in increments of 50

Cold Hor D’oeuvres

Standard Hors D’oeuvres
Pimento Cheese and Country Ham Sliders on a Petit Yeast Roll
Tomato Basil Bruschetta on Grilled Ciabatta
Chipotle Chicken Salad in Phyllo Cup
Caprese Skewers: Cherry Tomato, Basil Leaf, and Fresh Mozzarella with a Balsamic Glaze
$3.75 per piece

Deluxe Hors D’oeuvres
Smoked Salmon on Cocktail Rye with Whipped Cream Cheese and Caper
Asian Chicken Rolls made with Rice Paper, Cabbage and Basil
Avocado and Crab Salad in Cucumber Cup
$4.50 per piece

Premium Hors D’oeuvres
Sushi - Assorted Maki Rolls
Ahi Tuna on Sesame Wonton Chip with Wasabi Cream and Soy Tobiko
Shaved Tenderloin on Baguette with Brandied Onions dressed with Horseradish Cream
Jumbo Cocktail Shrimp with Old Bay, Absolute Pepper laced Cocktail Sauce
$5.00 per piece

Hot Hor D’oeuvres

Standard Hors D’oeuvres
Curry Chicken Satay, Minted Raita
Spinach and Feta Stuffed Mushroom
Brie and Pear Phyllo Purses
Steamed Pork Dumplings; scallion soy sauce
Roasted Vegetable and Goat Cheese Flatbread
$3.75 per piece

Deluxe Hors D’oeuvres
Fried Green Tomato “BLT”- turkey bacon, arugula, Vidalia onion vinaigrette
Smoked Bacon wrapped Scallops
Shredded Chicken and Green Chili Tostada
Wonton Wrapped Shrimp, Thai Chili Sauce
Miniature Crab cake, Remoulade
$4.50 per piece

Premium Hors D’oeuvres
Pulled Pork Slider on Sweet Potato Roll
Shrimp and Grits Martini
Lobster Pot Pies, crème fraiche
Shredded Beef Short Rib on Polenta Cakes
$5.00 per piece

Traditional Appetizers-
Available in Increments of 100
Buffalo Wings $325.00
BBQ Meatballs $275.00
Vegetable Spring rolls- $275.00
Southern Fried Chicken Tenders- $300.00
Silver Dollar Sandwiches- $350.00
Reception Package

Display of Imported and Domestic Cheese & Artisan Crackers & French Bread Wafers
Fresh Crudités of Vegetables with Chef’s Choice of 2 Dips

**Choice of Hot Hors d’Oeuvres (3):**

- Wild Mushroom in Phyllo Purse
- Mini Chicken Wellington
- Thai Chicken Satay
- Cocktail Meatballs (Swedish or BBQ)
- Traditional Buffalo Wings
- Brie and Raspberry Purses
- Wonton Wrapped Shrimp
- Southwest Black bean and Chicken Eggroll

**Carving Station**

Hand Carved Baron of Beef with Creamed Horseradish,
Whole Grain Mustard & Warm Silver Dollar Rolls

**Dessert:**

Assorted Gourmet Cupcakes
Served with Regular & Decaffeinated Coffee, Premium teas and Iced tea

$35.00 per person
## Beverages

The sales and service of alcoholic beverages are regulated by the state of North Carolina. As a Licensee, this hotel is responsible for the administration of all regulations. It is policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

### Host Bar

<table>
<thead>
<tr>
<th><strong>House</strong></th>
<th><strong>Call</strong></th>
<th><strong>Premium</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00 per drink</td>
<td>$7.00 per drink</td>
<td>Absolut, Bacardi Superior, Jack Daniels, Makers Mark, Tanqueray, 1800 Roposo, Johnnie Walker Red</td>
</tr>
</tbody>
</table>

- Vodka, Rum, Whiskey, Bourbon
- Gin, Tequila, Scotch

<table>
<thead>
<tr>
<th><strong>Domestic Beer</strong></th>
<th><strong>Local Craft Beer</strong></th>
<th><strong>Import Beer</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.00 per drink</td>
<td>$6.00 per drink</td>
<td>Corona, Heineken, Angry Orchard, O’Doul’s Amber (Non-Alcoholic)</td>
</tr>
</tbody>
</table>

- Budweiser, Bud Light, Miller Lite
- Michelob Ultra, Yuengling

<table>
<thead>
<tr>
<th><strong>House Wine</strong></th>
<th><strong>Premium Wine</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.00 per glass</td>
<td>Stone Cellars Merlot, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Pinot Grigio, Beringer White Zinfandel</td>
</tr>
</tbody>
</table>

- Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel

### Cash Bar

<table>
<thead>
<tr>
<th><strong>House</strong></th>
<th><strong>Call</strong></th>
<th><strong>Premium</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.50 per drink</td>
<td>$7.50 per drink</td>
<td>Absolut, Bacardi Superior, Jack Daniels, Makers Mark, Tanqueray, 1800 Roposo, Johnnie Walker Red</td>
</tr>
</tbody>
</table>

- Vodka, Rum, Whiskey, Bourbon
- Gin, Tequila, Scotch

<table>
<thead>
<tr>
<th><strong>Domestic Beer</strong></th>
<th><strong>Local Craft Beer</strong></th>
<th><strong>Import Beer</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.50 per drink</td>
<td>$6.50 per drink</td>
<td>Corona, Heineken, Angry Orchard, O’Doul’s Amber (Non-Alcoholic)</td>
</tr>
</tbody>
</table>

- Budweiser, Bud Light, Miller Lite
- Michelob Ultra, Yuengling

<table>
<thead>
<tr>
<th><strong>House Wine</strong></th>
<th><strong>Premium Wine</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$6.50 per glass</td>
<td>Stone Cellars Merlot, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Pinot Grigio, Beringer White Zinfandel</td>
</tr>
</tbody>
</table>

- Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel

---

In compliance with North Carolina State Law, all liquor consumption must cease at 2:00 AM. No alcoholic beverages will be sold to persons less than 21 years of age.
Cocktail Packages
Per person per hour pricing
Unlimited beverage service charged per person (based on guaranteed attendance)

**Beer/Wine/ Soda**
1 Hour- $12.00
2 Hours- $18.00
3 Hours- $22.00

**Beer/Premium Wine/Soda**
1 Hour- $16.00
2 Hours- $22.00
3 Hours- $28.00

**House Labels**
1 Hour- $15.00
2 Hours- $20.00
3 Hours- $24.00

**Call Labels**
1 Hour- $18.00
2 Hours- $24.00
3 Hours- $28.00

**Premium Labels**
1 Hour- $22.00
2 Hours- $26.00
3 Hours- $32.00

**BARTENDER CHARGES**
Bartenders are required for all bars. The bartender charge is $50.00 per bartender per hour. In compliance with North Carolina State Law, all liquor consumption must cease at 2:00am. No alcoholic beverages will be sold to persons less than 21 years of age.
## Banquet Wine List

### Red Wines

**Cabernet Sauvignon**
- CupCake, California: $30.00
- Layer Cake, Napa, CA: $37.00
- Hess Select, California: $36.00
- Silver Palm, North Coast, CA: $35.00

**Pinot Noir**
- Pepperwood Pinot Noir, France: $28.00
- La Crème, California: $38.00
- Elouan, Oregon: $40.00
- The Crusher, Napa: $32.00

**Merlot**
- Red Diamond, Washington: $30.00
- Glass Mountain, California: $30.00
- Murphy Goode, California: $45.00
- Francis Ford Coppola Diamond Series, CA: $35.00

**Other Reds**
- Tamari Malbec, Argentina: $33.00
- Trivento Malbec, Argentina: $35.00
- Federalist Zinfandel, California: $38.00

### White Wines

**Chardonnay**
- Hob Nob, California: $38.00
- Kendall Jackson, California: $40.00
- Simi, California: $36.00

**Pinot Grigio**
- Ruffino Pinot Grigio, Italy: $30.00
- Bollini Trentino, Italy: $32.00

**Other Whites**
- Magistrate Sauvignon Blanc, New Zealand: $32.00
- J Christopher Reisling, Washington: $30.00
- House Champagne: $40.00
- Moet Imperial: $100.00
- Moet Rose: $150.00
- Dom Perignon: $350.00

---

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 24% administrative charge and sales tax. In compliance with North Carolina State Law, all liquor consumption must cease at 2:00 AM. No alcoholic beverages will be sold to persons less than 21 years of age.