



MARRIOTT
WINSTON-SALEM



TWIN CITY QUARTER
WINSTON-SALEM, NC

The
BENTON

CONVENTION CENTER
Winston-Salem North Carolina



EVENT MENU

425 North Cherry Street | Winston Salem, NC | 336.397.3614 | www.twincityquarter.com

BREAKFAST

BREAKFAST BUFFETS

Healthy Breakfast Buffet

Low Cholesterol Egg Scramble, Chicken Sausage and Sweet Potato Hash, Seasonal Sliced Fresh Fruit, Low-Fat Blueberry and Bran Muffins* Individual Yogurt, Granola, Steel Cut Oats Steeped in Apple Juice and Vanilla, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$30 per person

The Winston

Bacon or Sausage Links, Scrambled Eggs, Breakfast Potatoes or Southern Style Grits, Seasonal Fruit, Muffins, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$23 per person

The Salem

Bacon or Sausage Links, Scrambled Eggs, Oatmeal or Southern Style Grits, Pancakes or French Toast, Breakfast Potatoes, Muffins, Seasonal Fruit, Yogurt, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$26 per person

The Triad

Bacon or Sausage Links, Scrambled Eggs, Oatmeal or Southern Style Grits, Carolina Potato Hash, Biscuits, Sausage Gravy, Seasonal Fruit, Yogurt, Breakfast Breads, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$28 per person

Prices and quantities are based upon a 60 minute buffet.

Requires a minimum of 25 guests, and additional \$5 per person will be added if guarantee is under 25 guests

PLATED BREAKFAST

The Deacon Scramble

Bacon, Sausage Links or Sausage Patties, Scrambled Eggs, Breakfast Potatoes, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$17 per person

Steak & Eggs

Grilled Tenderloin, Hollandaise, Scrambled Eggs with Cheese and Breakfast Potatoes, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$23 per person

Blue Ridge Breakfast

Scrambled Eggs with Sugar-Cured Ham and Sweet Potato Hash, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$17 per person

The Southern Charm

Scrambled Eggs, Cheddar Grit Cake and Chicken Tomato Gravy, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$21 per person

CONTINENTAL BREAKFAST

The Fifth Street

Breakfast Pastries and Muffins, Butter, Jams, Display of Seasonal Fruit, Chilled Fruit Yogurts, Toasted Granola, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$15 per person

The Cherry Street

Sausage Biscuit, Breakfast Pastries, Assorted Muffins, Butter, Jams, Display of Seasonal Fruit, chilled Greek Yogurt, Toasted Granola, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas
\$20 per person

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

BREAKFAST

A LA CARTE

Assorted Muffins
\$28 per dozen

Assorted Mini Muffins
\$20 per dozen

Assorted Breakfast Pastries
\$25 per dozen

Warm Cinnamon Rolls
\$40 per dozen

Assorted Fruit Yogurts
\$3 each

Assorted Greek Yogurts **GF**
\$4 each

Seasonal Fruit Display:
Small \$160 / Medium \$275 / Large \$450

SIGNATURE BREAKFAST SANDWICHES

Available in minimum quantities of 12 per selection

| | |
|---|----------|
| Canadian Bacon, Egg, and Cheddar Cheese on a Buttermilk Biscuit | \$3 each |
| Bacon, Egg and Cheddar Cheese on Kaiser or Buttermilk Biscuit | \$4 each |
| Bacon, Egg and Cheddar Cheese on English Muffin | \$4 each |
| Turkey Sausage Patty, Egg and Cheddar Cheese on Croissant | \$3 each |
| Canadian Bacon, Egg and Cheddar Cheese on Croissant | \$3 each |

SIGNATURE BREAKFAST BURRITOS

Available in minimum quantities of 12 per selection

| | |
|--|----------|
| Eggs, Cheese, Onions and Peppers with sides of Sour Cream and Salsa <i>(add pork or turkey Sausage \$1+ each)</i> | \$4 each |
| Eggs, Pepper Jack Cheese and Ham served with Salsa | \$4 each |
| Portabella, Spinach, Roasted Peppers, Swiss Cheese, with or without Egg v | \$4 each |
| Bacon, Egg and Cheddar | \$4 each |
| Country Sausage, Egg and Cheddar | \$4 each |

v Vegetarian **v** Vegan **GF** Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

PACKAGES

ALL DAY PACKAGE - DAY 1

\$67 per person

CONTINENTAL BREAKFAST

Includes Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose four items:

Mini Muffins Croissants Fresh Sliced Seasonal Fruit Orange Juice Cranberry Juice

AM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Whole Fresh Fruit Assorted Yogurt Chewy Trail Bars Snack Mix Tropical Fruit & Nut


LUNCH BUFFET

Includes Regular & Decaffeinated Coffee and Iced Tea

Choose a salad:

Garden Deluxe Greek Salad
choice of Balsamic Vinaigrette Italian Creamy or Ranch Dressings

Choose two entrees:

Market Vegetable Lasagna with House Made Tomato Sauce 
Chicken Fajita with Peppers and Onions
Joyce Farms Chicken Breast with Rosemary and Pimento Demi
Sweet n Smoky Grilled Skirt Steak
Orange and Ginger Glazed Atlantic Salmon
Roasted Wild Caught Tilapia with Artichoke Mediterranean Sauce

Choose two sides:

Roasted Broccoli with Panko Gremolata
Wild Rice with Cranberries
Sautéed Green Beans with Garlic and Extra Virgin Oil
Gruyere Potato Gratin
Yukon Gold Smashed Potatoes
Seasonal Vegetables

Choose two desserts:

New York Style Cheese Cake with Strawberries Mountain Peach Cobbler with Whipped Cream
Double Chocolate Cake Pecan Pie Strawberry Shortcake

PM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Chewy Granola Bars Fruit & Nut Trail Mix Mrs. Vickie's Chips Whole Fruit

Requires a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.



Vegetarian



Vegan



Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

PACKAGES

ALL DAY PACKAGE - DAY 2

\$62 per person

CONTINENTAL BREAKFAST

Includes Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose four items:

Mini Muffins Croissants Fresh Sliced Seasonal Fruit Orange Juice Cranberry Juice

AM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Whole Fresh Fruit Assorted Yogurt Chewy Trail Bars Snack Mix Tropical Fruit & Nut

LUNCH BUFFET

Includes Regular & Decaffeinated Coffee and Iced Tea

Choose a salad:


Scallion Potato Salad 

Grecian Orzo Salad with Feta Cheese, Kalamata Olives, Cucumbers, Artichokes, Fresh Oregano, and Lemon Dressing

Farmer's Market Salad with Tomatoes, Cucumbers, Carrots, and Sunflower Seeds with Herbed Ranch and Balsamic Vinaigrette Dressing

Choose two sandwiches:

Grilled Mediterranean Vegetables Wrap Marinated and Grilled Vegetables with Romaine Lettuce in a Spinach Tortilla

Roasted Portobello Supreme Sandwich Marinated and Grilled Portobello Mushrooms, Roasted Red Peppers, Red Pepper Hummus, and Basil on Hoagie Roll 

Ham and Swiss Sandwich Honey Baked Ham Layered with Aged Swiss, Leaf Lettuce and Tomato on Brioche Roll

Smoked Turkey & Provolone Cranberry Mayonnaise and Mesclun Greens on Potato Bun

Roast Beef and Cheddar with Leaf Lettuce and Tomato on Potato Bun

Served with Mini Cheesecakes

PM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Chewy Granola Bars Fruit & Nut Trail Mix Mrs. Vickie's Chips Whole Fruit

Requires a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.



Vegetarian



Vegan



Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

PACKAGES

ALL DAY PACKAGE - DAY 3

\$62 per person

CONTINENTAL BREAKFAST

Includes Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose four items:

Mini Muffins Croissants Fresh Sliced Seasonal Fruit Orange Juice Cranberry Juice

AM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Whole Fresh Fruit Assorted Yogurt Chewy Trail Bars Snack Mix Tropical Fruit & Nut

LUNCH BUFFET

Includes Regular & Decaffeinated Coffee and Iced Tea

Choose a salad:

Scallion Potato Salad 

Grecian Orzo Salad with Feta Cheese, Kalamata Olives, Cucumbers, Artichokes, Fresh Oregano, and Lemon Dressing

Farmer's Market Salad with Tomatoes, Cucumbers, Carrots, and Sunflower Seeds with Herbed Ranch and Balsamic Vinaigrette Dressing

Gourmet Soup and Salad Bar

Choose 8 ingredients:

Southwest Chicken Mixed Greens Romaine Lettuce Cucumbers Grape Tomatoes Grilled Tofu
Sunflower Seeds Hard boiled Egg Black Beans Olives Shredded Cheddar Toasted Almonds Croutons

Chef's choice of three dressings

Chef's choice of two seasonal soups

Assorted Cookies and Brownies

PM BREAK

Includes Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee and Assorted Hot Teas

Choose two items:

Chewy Granola Bars Fruit & Nut Trail Mix Mrs. Vickie's Chips Whole Fruit

Requires a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.



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BREAKS

Available morning or afternoon. Based upon 30 minutes of service

Sweet Tooth

Chocolate Chip, Oatmeal and Sugar Cookies, Chocolate Brownies, Blondies and Lemon Bars, Sliced Seasonal Fruit
\$10 per person

Signature Cookies

Bourbon Maple Bacon, Kitchen Sink, Ballpark
\$12 per person

Health Nut

Smoothies, Snack Bars, Whole Fruit, Fruit Bread, Whole Fruit
\$10 per person

Individual Trail Mix

Nuts, Tropical Fruit and Chocolate Morsels
\$10 per person

Light & Healthy

Fresh Fruit with Greek Yogurt, Granola Bars, Peanuts and Trail Mix
\$10 per person

Chocolate Lovers

Chocolate Brownies, White and Dark Chocolate Dipped Strawberries, Chocolate Chip Cookies, and M&M's® Trail Mix
\$14 per person

Mediterranean Tapas

Grilled Vegetables with Olives and Artichokes, Miniature Crudités with Lemon Dill Yogurt Dip, Hummus with Pita Chips and Olive Tapenade with Garlic Crostini
\$16 per person

Add to any break:

Coffee (includes Assorted Hot Teas), Assorted canned Pepsi products and Bottled Water.

Additional \$5 per person per half hour.

A LA CARTE

| | |
|--|----------------|
| Granola bars | \$2.50 each |
| Assorted Fruit Yogurts | \$3 each |
| Assorted Cookies | \$28 per dozen |
| Assorted Miss Vickie's chips | \$2 each |
| Assorted Whole Fruit | \$2 each |
| Assorted Candy Bars | \$3 each |
| Baked Chips, Sun Chips, Cheez It, Chex mix | \$2 each |


BEVERAGES

| | |
|---|-----------------|
| Coffee (includes Hot Tea) | \$55 per gallon |
| Assorted Pepsi Products Cans | \$3.75 each |
| Bottled Water | \$3.50 each |
| Bubbly Water | \$4.50 each |
| Perrier | \$4.50 each |
| San Pellegrino Water | \$4.50 each |
| Naked Juice | \$5.50 each |
| Sunshine Energy Beverage (Winston-Salem's own) | \$5.50 each |

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

SANDWICHES/SALADS

DELI SANDWICH BOARD


Grecian Orzo Salad with Feta Cheese, Kalamata Olives, Cucumbers, Artichokes, Fresh Oregano, and Lemon Dressing 

Scallion Potato Salad 

Lemon Pesto Chicken Provolone, Red Leaf Lettuce and Sliced Tomatoes on Ciabatta *

Turkey and Provolone Sandwich Red Pepper Aioli and Olive Tapenade on Wheat Bread *

Southwest Roast Beef Chipotle Mayonnaise, Sharp Cheddar, Leaf Lettuce, and Tomato in a Wrap *

Roasted Portobello Supreme Sandwich Marinated and Grilled Portobello Mushrooms, Roasted Red Peppers, Red Pepper Hummus, and Basil on Hoagie Roll 

Grilled Mediterranean Vegetables Wrap Marinated and Grilled Vegetables with Romaine Lettuce in a Tortilla 


Brownies, Lemon, Seven Layer, Mount Caramel Oatmeal Bars

\$29 per person

GOURMET SOUP AND SALAD BAR

Soup

(select one)

Tuscan Bean Soup 

Creamy Cheddar and Broccoli

Tortilla Soup 

New England Clam Chowder *

Chunky Vegetable Soup 

Chicken and Vegetable Soup *

French Lentil Soup with Sausage *

Tomato and Basil Bisque 

Salad

Featuring all ingredients listed below:

Southwest Chicken *

Grape Tomatoes

Black Beans

Croutons

Mixed greens

Grilled Tofu

Olives

Bacon *

Romaine Lettuce

Sunflower Seeds

Shredded Cheddar

Cucumbers

Sliced Hard Boiled Egg

Toasted Almonds

Sherry Shallot, Ranch, and Balsamic Dressing,
Assorted Rolls and Butter

Dessert

Assorted Freshly Baked Cookies and Brownies

\$25 per person

As an add on to a reception or other buffet.

Please choose 8 ingredients minus Soups, Desserts and Grilled Chicken
\$16 person

All prices and are based upon a 90 minute buffet

All buffets include Iced Water, Sweet or Unsweetened Iced Tea and require a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.



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Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

LIGHTER FARE

SALAD LUNCHES AND ENTRÉE SALADS

Plated meals are pre-set with Assorted Rolls, Butter, Iced Water and Sweet Tea or Unsweetened Iced Tea

Choose one:

Olympia Greek Salad *

Mixed Greens and Romaine Lettuce, Red Onions, Feta Cheese, Kalamata Olives, Sliced Radishes, Pepperoncini, and Herb Vinaigrette.

\$26 Seared Ahi Tuna \$22 Chicken \$23 Salmon \$26 Sliced Beef Shoulder Tenderloin

Niçoise Salad *

Mixed Greens with French Beans, Olives, Eggs, Potatoes and Champagne Vinaigrette

\$26 Seared Ahi Tuna \$22 Chicken \$23 Salmon \$26 Sliced Beef Shoulder Tenderloin

Southwestern Caesar Salad *

Romaine Lettuce, Cotija Cheese, Roasted Corn, Crispy Tortilla Strips and Chipotle Caesar Dressing

\$26 Seared Ahi Tuna \$22 Chicken \$23 Salmon \$26 Sliced Beef Shoulder Tenderloin

Mediterranean Couscous *

Salad with Grilled Asparagus, Shredded Carrots, Red Pepper, Diced Tomatoes, Feta, and Lemon Vinaigrette

\$26 Seared Ahi Tuna \$22 Chicken \$23 Salmon \$26 Sliced Beef Shoulder Tenderloin

DESSERTS

Choose one:

New York Cheesecake Strawberry Compote and Whipped Cream

Double Chocolate Cake Raspberry Coulis and Whipped Cream

Carrot Cake Caramel Sauce and Whipped Cream

Tres Leches Cake Dulce de Leche Sauce and Fresh Strawberry

Key Lime Pie Fresh Raspberry and Raspberry Coulis with Whipped Cream

Apple Pie Lattice Crust topped with Whipped Cream

Dessert Upgrades \$4

Chocolate Tuxedo Cake with Wild Berry Compote

Southern Bread Pudding Vanilla Anglaise

Caramel Crusted Apple Pie topped with Whipped Cream and a Strawberry

Plate of Signature Cookies

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

BOXED LUNCH

*Sandwiches will be made in equal quantities according to guarantee.
Please notify your event planner if you would like individual quantities adjusted.*

BASIC

Includes choice of:

One Deli Buffet Sandwich
One bag of Lay's Chips
One Apple
Packaged Cookie
Bottled Water & Assorted Pepsi Products
\$20 per person

DELUXE

Includes choice of:

Three Deli Buffet Sandwiches
One bag of Miss Vickie's Potato Chips
choose one salad: Orzo Pasta Salad Southwest Yukon Potato Salad Black Bean and Corn Salad
Packaged Cookie
One Apple
Bottled Water & Assorted Pepsi Products
\$24 per person

Choose from:


Lemon Pesto Chicken Provolone, Leaf Lettuce and Sliced Tomatoes on Ciabatta *


Turkey and Provolone Leaf Lettuce, Red Pepper Aioli and Olive Tapenade on Wheat Bread *

Southwest Roast Beef, Chipotle Mayonnaise, Sharp Cheddar, Leaf Lettuce, and Tomato in a Wrap *

Ham and Swiss Sandwich Honey Baked Ham layered with Aged Swiss, Leaf Lettuce and Tomato on Brioche Roll *

Roasted Portobello Supreme Sandwich Marinated and Grilled Portobello Mushrooms, Roasted Red Peppers, Red Pepper Hummus, and Basil on Hoagie Roll 

Grilled Mediterranean Vegetables Wrap Marinated and Grilled Vegetables with Romaine Lettuce in a Vegetable Tortilla 

Olympia Greek Salad Mixed Greens and Romaine Lettuce, Red Onions, Feta Cheese, Kalamata Olives, Sliced Radishes, Pepperoncini, Herb Vinaigrette 

Chicken Caesar Salad Romaine with Roma Tomatoes, Croutons, Shaved Parmesan & Caesar Dressing *



Vegetarian



Vegan



Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

BUFFETS

CREATE YOUR OWN BUFFET

Choose 2 per category - \$50 per person

Select additional: *per person*

Salads \$5 Entrees \$10
Sides \$4 Desserts \$5

SALADS

TCQ Salad Chopped Romaine & Iceberg, Shredded Cabbage, Cucumbers, Roma Tomatoes, Carrots and Two House Dressings

Caesar Salad Romaine with Roma Tomatoes, Croutons, Shaved Parmesan and Caesar Dressing

Mediterranean Couscous Salad with Grilled Asparagus, Shredded Carrots, Red Pepper, Diced Tomatoes, and Feta

Baby Spinach Salad with Blue Cheese, Blueberries, Almonds, Lemon Poppy Seed Dressing

Pimento Cheese Bacon Potato Salad

Grecian Orzo Salad with feta Cheese, Kalamata Olives, Cucumbers, Artichokes, Fresh Oregano, and Lemon Dressing

Quinoa Salad with Cherry Tomatoes, Spinach and Fresh Herb Vinaigrette

SIDES

Roasted Broccoli with Panko Gremolata

Wild Rice with Cranberries

Sautéed Green Beans with Garlic and Extra Virgin Oil

Gruyere Au Gratin Potatoes


Yukon Gold Smashed Potatoes


Grilled Seasonal Vegetables

Honey Glazed Carrots

Sweet Potato Hash

ENTRÉES

Roasted Wild Caught Tilapia with Artichoke Mediterranean Sauce * 


Baked Flounder with Braised Rosemary Tomato Sauce * 

Chicken Piccata Sautéed in Butter with Capers, Lemon, Basil and White Wine *

Cornmeal Crusted Catfish Grain Mustard Rémoulade*

Beef Short Rib Ragout over Cavatappi Pasta *

Rigatoni with Grilled Vegetables, Olive Oil and Basil Pesto 

Grilled Salmon Fillets with Basil Pesto Cream Sauce * 

Grilled Skirt Steak with Port Wine and Mushroom Sauce * 

Savory Roasted Boneless Chicken Thighs Rosemary and Garlic * 

Sliced Petite Sirloin Au Poivre Cognac Cream Sauce *

Sweet and Smoky Bone in Chicken * 

Vegan Meatloaf 

DESSERTS

New York Style Cheesecake with Fresh Strawberries

Double Chocolate Cake

Tiramisu

Warm Apple Cobbler

Key Lime Pie

Sliced Seasonal Fruit

All prices and are based upon a 90 minute buffet.

All buffets include Iced Water, Sweet or Unsweetened Iced Tea and require a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.

 Vegetarian  Vegan  Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

THEMED BUFFETS

BENTON BBQ

\$38 per person

(two entrée selection)
(each additional entrée \$10)

SALADS

Romaine & Iceberg Lettuces, Cherry Tomatoes, Cucumber, Red Onion, Radish, Croutons, Cheddar Cheese, Chef's Selection of Dressings

Pimento Cheese Bacon Potato Salad

choice of: Creamy Coleslaw or BBQ Slaw

SIDES

Mac and Cheese

Southern Style Green Beans

Fresh Corn on the Cob

Jalapeño Corn Bread

ENTRÉE CHOICES (choose two)

Roasted Free Range Chicken Breast with Pineapple chutney * 

Korean BBQ Glazed Salmon *

Grilled Flat Iron Steak * 

BBQ Grilled Bone-In Chicken * 

Apple Brined Slow Roasted Pork Shoulder chopped with Buns *

DESSERTS (choose two)

Apple Cobbler

Banana Pudding

Chocolate Cake

Sweet Potato Pie

MEXICAN FIESTA

\$36 per person

(two entrée selection)
(each additional entrée \$10)

SALADS

Shredded Romaine with Cheddar Cheese, Olives, Cilantro, Diced Tomato, Queso Blanco, Red Onion, Chipotle Dressing

Black Bean and Corn Salad with Cilantro Lime Dressing

Mexican Potato Salad

SIDES

Frijoles Refritos

Mexican Rice

Tex Mex Roasted Vegetables


Steamed Flour or Corn Tortilla

ENTRÉE CHOICES (choose two)

Chicken Fajita with Peppers and Onions * 

Beef Fajita with Peppers and Onions * 

Secco de Pollo Stewed Chicken in Fresh Tomato, Cilantro and Onion Sauce * 

Carne Adobado Roasted Pork Shoulder with Red Chilis * 

DESSERTS (choose two)




Chocolate Brownies

Cinnamon Churro

Tres Leche Cake

Mexican Rice Pudding

All prices are based upon a 90 minute buffet
All buffets include Iced Water, Sweet or Unsweetened Iced Tea and require a minimum of 25 guests.
An additional \$5 per person will be added if guarantee is under 25 guests.

 Vegetarian  Vegan  Gluten-free

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THEMED BUFFETS

COBBLESTONE MARKET

\$42 per person

two entrée selection

(each additional entrée \$10)

SALADS

Locally sourced Organic Greens, Radishes, Cucumbers, Carrots, Heirloom Tomatoes, with homemade Lemon-Herb Vinaigrette

Roasted Beets, Farmed Eggs, Edamame, Corn, Cannellini Beans, with White Balsamic Vinaigrette

Heirloom Tomato, Mozzarella, Basil, Olive Oil

SIDES

Roasted Fingerling Potatoes

Market Vegetables

Stone Ground Grits with Gouda Cheese


Artisan Rolls

ENTRÉE

Cheerwine Braised Short Ribs * 

Joyce Farms Chicken Breast with Rosemary and Pimento Demi * 

Roasted N.C. Rainbow Trout with Fresh Tomato Salsa and Lemon Thyme Butter Sauce * 

Market Vegetable Lasagna with House Made Tomato Sauce 

Bourbon Pecan Heritage Pork Loin with Sweet Black Pepper Sauce * 

DESSERTS

Salted Caramel Cheesecake

Chocolate Flourless Cake

Sweet Biscuit Berry Trifle

LA TRATTORIA

\$40 per person

two entrée selection

(each additional entrée \$10)

SALADS

Cavatappi al Pesto Genovese

Arugula and Arcadian Salad with Shaved Imported Parmesano Reggiano, Sliced Radishes, Sliced Cucumbers and Grape Tomatoes, with Lemon Truffle Vinaigrette

Caprese Salad

SIDES


Three Cheese Risotto

Grilled Seasonal Italian Vegetables

Roasted Potatoes with Peas, Onions and Extra Virgin Oil

Artisan Bread

ENTRÉE

Penne alla Vodka a distinctive Tomato Sauce accented with Vodka and made Velvety with Cream* 

Shrimp Scampi Broiled with Butter, Garlic, and Lemon served with Spaghetti *

Chicken Piccata Sautéed in Butter with Capers, Lemon, Basil, and White Wine *

Sausages Pizzaiola with Peppers Broiled Italian Sausages served with Red Peppers in a Marinara Sauce * 

Sirloin Steak Pizzaiola with Peppers Served in a Marinara Sauce with Red Peppers and Mushrooms * 

Veal Cutlet with Marsala Wine Sauce *

DESSERTS

Tiramisu

Assorted Biscotti

All prices and are based upon a 90 minute buffet

All buffets include iced Water, sweet or unsweetened iced tea and require a minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25 guests.



Vegetarian



Vegan



Gluten-free

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

THREE COURSE PLATED MEALS

All plated meals are pre-set with Assorted Rolls and include Regular and Decaffeinated Coffee, Iced Water and Sweet or Unsweetened Iced Tea

SALAD

(choice of one)

TCQ Salad Chopped Romaine & Iceberg, Shredded Cabbage, Cucumber, Roma Tomato Wedges, Carrots, Ranch, Sherry Shallot Vinaigrette

Caesar Salad Green Romaine with Marinated Olives, Herbed Ciabatta Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Farmers Market Garden Salad

Tender young mixed greens with iceberg lettuce, Julienne Carrots, Cucumber and Grapes Tomatoes

UPGRADES \$4 per person

Superfood Salad Tender Kale, Spinach, Mixed Greens, Edamame, Sliced Almonds, Sun-dried Cranberries with Herb Vinaigrette

Local Harvest Salad Crisp Romaine, Spring Mix, Dried Apples, Toasted Walnuts, Crumbled Blue Cheese and Dried Cranberries, with a Honey Sherry Vinaigrette

DUETS AND ADD ONS

6oz Herb Marinated Chicken Breast *

\$6 per person

4oz Seared Salmon *

\$8 per person

2oz Lump Crab Cake *

\$ market price *

4oz Filet Mignon*

\$ market price *

5oz Sliced Beef Tenderloin*

\$ market price *

Chef will pair exceptional seasonal accompaniments to match your entrée selection.

ENTRÉES

Herb Marinated Chicken Breast Lemon Garlic Cream Sauce* **GF**

\$30 per person

Hoison Marinated Double Pork Chop Orange Herb Glaze* **GF**

\$30 per person

Pan Seared Chicken Breast Smoked Gouda Mornay*

\$30 per person

Wild Caught Tilapia Roasted Tomato Butter *

\$30 per person

Grilled Skirt Steak Mushrooms and Leeks, Natural Jus* **GF**

\$35 person

Baked Flounder Fresh Tomato Salsa Verde* **GF**

\$32 per person

Grilled Beef Shoulder Tenderloin Caramelized Sweet Onion Bordelaise* **GF**

\$36 per person

Filet Mignon with Rosemary Jus* 6oz **GF**

\$ market price

Grilled Chicken Breast Roasted Shallot Demi* **GF**

\$30 per person

Pan Seared Salmon White Wine Lemon Emulsion* **GF**

\$33 per person

Cheerwine Braised Short Ribs* **GF**

\$40 per person

VEGETARIAN ENTRÉE CHOICES

Roasted Sweet Bell Pepper Stuffed with Organic Quinoa

House Made Three Cheese Ravioli Light Tomato Sauce, Fresh Basil and Extra Virgin Oil

Seasonal Grilled Vegetables Herb Risotto

Chargrilled Vegan Steak

Soy Ginger Marinated Tofu

Asian Wok Vegetables, Steamed Jasmine Rice



Vegetarian



Vegan



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Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

THREE COURSE PLATED MEALS

All plated meals are pre-set with Assorted Rolls and include Regular and Decaffeinated Coffee, Iced Water and Sweet or Unsweetened Iced Tea

DESSERTS

Choice of one

New York Cheese Cake Strawberry Compote and Whipped Cream

Double chocolate Cake Raspberry Coulis and Whipped Cream

Carrot Cake Caramel Sauce and Whipped Cream

Tres Leches Cake Dulce de Leche Sauce and Fresh Strawberry

Key Lime Pie Fresh Raspberry and Raspberry Coulis with Whipped Cream

Apple Pie Lattice Crust Topped with Whipped Cream

DESSERT UPGRADES

\$4 per person

Chocolate Tuxedo Cake with Wild Berry Compote

Southern Bread Pudding Vanilla Anglaise

Caramel Crusted Apple Pie topped with Whipped Cream and a Strawberry

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RECEPTIONS

COLD HORS D'OEUVRES

Shrimp Cocktail with Lemons and Cocktail Sauce *
\$200 (per 50 pieces)

Caprese Skewer with a Balsamic Drizzle
\$175 (per 50 pieces)

Seasonal Fruit Display
\$175 (per 50 people)

Herb Marinated and Grilled Vegetable Display
Zucchini, Yellow Squash, Wild Roasted Mushrooms,
Roasted Red Peppers and Grilled Red Onions,
Asparagus and Sweet Balsamic Reduction
\$125 (per 50 people)

Tuscan Display Marinated Artichokes, Mushrooms,
Grilled Vegetables, Baby Heirloom Tomatoes and
Mozzarella with Basil and Olive Oil Array of Italian
Meats and Cheese, Green and Black Olives, Flat
Breads and Assorted Crackers
\$225 (per 50 people)

Domestic Cheese Board Assorted Cheeses with Flat
Breads, Crackers and Grape Clusters
\$195 (per 50 people)

International Cheese Display a Selection of Imported
and Domestic Cheeses with Gourmet Cracker
Assortment and Sliced French Bread
\$225 (per 50 people)

Farmers Market Crudités with Tzatziki and Remoulade
Sauces
\$100 (per 50 people)

Mediterranean Sampler Hummus, White Bean,
Rosemary and Olive Oil Dip, Tabbouleh with Spiced
Eggplant Puree, Toasted Pita Chips, Flatbread and
Baby Carrot
\$135 (per 50 people)

HOT HORS D'OEUVRES

Miniature Meatballs Marinara Sauce or Hoison BBQ *
\$75 (per 75 pieces)

Chicken Tenders Chipotle Ranch and Orange Ginger
Sauce *
\$100 (per 50 pieces)

BBQ Cheese Burger Sliders Pepper Jack Cheese,
Applewood Bacon, BBQ Sauce *
\$150 (per 50 pieces)

Grilled Buffalo Chicken Slider Swiss Cheese,
Applewood Bacon, Buffalo Aioli*
\$150 (per 50 pieces)

Spinach & Artichoke Dip with Pita Chips
\$200 (per 50 people)

Cuban Sliders *
\$150 (per 50 pieces)

Chili Lime Chicken Wings *
\$150 (per 50 pieces)

Nacho Tots
\$150 (per 50 people)

Maryland Style Crab Dip Fresh Lump Crab Meat,
Served Warm with House Made Lavash Crackers*
\$9 per person

*Requires minimum of 25 guests. An additional \$5 per person
will be added if guarantee is under 25.*

Based upon a 90 minute reception

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

RECEPTIONS

Passed or Displayed

COLD HORS D'OEUVRES

Curried Chicken Salad

in Phyllo Cup *
\$125 (per 50 pieces)

Seared Rare Ahi Tuna

on Wonton Crisp with Wasabi Aioli *
\$175 (per 50 pieces)

Avocado & Tomato Bruschetta

Basil, Lime, Black Pepper
\$125 (per 50 pieces)

Roasted Beet Tartlet

Roasted Beets, Goat Cheese, Crushed Hazelnuts
\$125 (per 50 pieces)

Beef Tenderloin

on Crostini Horse with Radish Cream Sauce *
\$175 (per 50 pieces)

Deviled Eggs

Pimento Cheese and Bacon
\$125 (per 50 pieces)

HOT HORS D'OEUVRES

Vegetarian Spring Rolls

with Sweet Chili Sauce
\$150 (per 50 pieces)

Roasted Root Vegetable Skewers

Rosemary salt
\$100 (per 50 pieces)

Ratatouille Tarts

with Curry Aioli
\$100 (per 50 pieces)

Pan Seared Mini Crab Cakes *

with Jalapeno Aioli
\$175 (per 50 pieces)

Puff Pastry Franks

Lusty Monk Mustard Sauce
\$125 (per 50 pieces)

Lamb Lollipop *

Mint Yogurt
\$325 (per 50 pieces)

Mini Chicken Cordon Bleu *

\$100 (per 50 pieces)

Based upon a 90 minute reception

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

RECEPTION STATIONS

GOURMET SLIDER STATION

Choose from:

BBQ Cheeseburger Sliders Pepper Jack Cheese, Applewood Bacon, BBQ Sauce *

All Beef Hot Dogs New York and Chicago style *

Grilled Buffalo Chicken Swiss Cheese, Applewood Bacon, Buffalo Aioli *

Maryland Crab Cake Brioche Buns, Fennel-Orange Slaw and Creole Rémoulade *

Pulled Pork Barbecue Cole Slaw, BBQ Sauce, Dill Pickle *

Organic Vegetable Burger

One Selection \$15 per person

Two Selections \$19 per person

Three Selections \$21 per person

CHEF ATTENDED STATIONS

Chef Attendant Fee of \$75 Required for Chef Attended Stations

Blackened Shrimp and Cheese Grits with Tomato-Onion Relish, Bacon, Scallions and Parmesan Cheese *
\$15.00 per person

Braised Short Ribs Yukon Gold Potatoes, Tobacco Onions and Red Wine Demi-Glace *
\$16.00 per person

Maple Glazed Chicken and Waffles Harvest Apple Salad and Crisp Sage Leaves *
\$14.00 per person

Carolina BBQ Pork Belly Bean Stew and Honey Mustard *
\$14.00 per person

Green Peas and Smoked Chicken Risotto Mushrooms and Tomato Confit *
\$12.00 per person

Based upon a 90 minute reception

Requires minimum 25 guests.

An additional \$5 per person will be added if guarantee is under 25

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

ACTION STATION

CARVED TO ORDER STATIONS

Prices listed are per carved item.

All carved items are served with petit Rolls and appropriate condiments.

Attendant fee of \$75

Cheerwine Glazed Virginia Ham*

Served with Lusty Monk Mustard and Mayonnaise

\$300 (serves approximately 25 guests)

Peppercorn Rubbed Strip Loin of Beef*

\$500 (serves approximately 25 guests)

Pistachio Encrusted Pork Loin*

Served with Citrus-Apricot and Mango Chutney

\$300 (serves approximately 30 guests)

Salt Baked Whole Norwegian Salmon*

Served with Fresh Dill Aioli, Capers and Onions

\$400 (serves approximately 30 guests)

Sage and Rosemary Roasted Turkey Breast*

Orange-Cranberry Sauce, Whole Grain Mustard and Mayonnaise

\$300 (serves approximately 25 guests)

Grilled Beef Tenderloin*

Served with Horseradish Sauce, Whole Grain Mustard and Mayonnaise

\$425 (serves approximately 25 guests)

**These items may be cooked.*

Consumer warning: "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

DESSERTS

Cheesecake Bar

Varietal Cheesecakes

served with Choice of Toppings: Strawberry, Raspberry, Chocolate or Caramel Sauce, Whipped Cream, Fresh Strawberries and Blueberries, Crushed Oreos, Chocolate Shavings

\$12 per person

Gigi's Mini Cupcake Station

Variety of Seasonal Flavors

Ask your event planning manager for a list of available options.

\$12 per person

Crepe Station

Traditional Batter, Jubilee Sauce, Nutella, Chocolate Mascarpone, Seasonal Berries, Peaches, Fresh Whipped Cream

\$12 per person

1 attendant at \$75

Dessert Display

Gourmet Selection of Cakes, Pies, Bite Size Desserts

\$12 per person

Campfire S'mores *create your own*

Graham Cracker Squares, Chocolate Candy Bars, Reese's Peanut Butter Cups, Candied Bacon, Salted Caramel Sauce and Marshmallows

\$12 per person

1 attendant at \$75

Based upon a 90 minute reception

Requires minimum of 25 guests.

An additional \$5 per person will be added if guarantee is under 25

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

BEVERAGE

HOST BAR

WINE

| | |
|----------------------------------|-----|
| By the Glass | \$7 |
| Stone Cellars Chardonnay | |
| Stone Cellars Cabernet Sauvignon | |
| Stone Cellars Pinot Grigio | |

By the Bottle

WHITE

| | |
|---------------------------------|------|
| Sterling Vineyards Chardonnay | \$35 |
| Chateau St. Michelle Riesling | \$35 |
| Brancott Estate Sauvignon Blanc | \$38 |
| Freixenet Blanc de Blanc, Brut | \$30 |
| Chandon brut | \$40 |
| Pighin Pinot Grigio | \$45 |

RED

| | |
|--------------------------------|------|
| Stone Cellars Merlot | \$30 |
| Mark West Pinot Noir | \$36 |
| Seven Falls Cabernet Sauvignon | \$40 |
| Estancia Cabernet Sauvignon | \$45 |
| Clos du Bois Merlot | \$45 |

BEER

| | |
|----------------------------------|-----|
| DOMESTIC | \$5 |
| Bud light, Mic Ultra, Foot Hills | |

| | |
|-----------------------------|-----|
| IMPORTED | \$5 |
| Corona, Heineken, Blue Moon | |

| | |
|----------------------|-----|
| NON-ALCOHOLIC | \$4 |
| O'doul's | |

NON-ALCOHOLIC BEVERAGES

| | |
|---|--------|
| SOFT DRINKS | \$3.75 |
| Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Diet Dr Pepper, MTN dew | |

| | |
|----------------------|--------|
| BOTTLED WATER | \$3.50 |
|----------------------|--------|

COCKTAIL

| | |
|---|-----|
| WELL | \$7 |
| Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Grants Scotch Jim Beam Bourbon, Jose Cuervo Tequila, Korbel Brandy | |

| | |
|---|-----|
| PREMIUM | \$9 |
| Titos Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Lunazul Tequila, Korbel Brandy | |

| | |
|---|------|
| ULTRA | \$11 |
| Grey Goose vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 year, Makers Mark Whiskey, 1800 Silver Tequila, Hennessy VSOP | |

SPECIALTY SERVICES

| | |
|------------------------------------|-----------------|
| Butlered Bottle of House Wine | \$30 per bottle |
| Butlered Bottle of House Champagne | \$32 per bottle |

3 HOUR BAR PACKAGES

Beer & Wine: \$24.95 per person
Additional Hour \$9.95 per person

Beer, Wine & Well Cocktails: \$24.95 per person
Additional Hour \$12.95 per person

Beer, Wine & Well Premium Cocktails: \$34.95 per person
Additional Hour \$12.95 per person

*For all host bars there is a \$55 charge per bartender
(requires one bar per one hundred attendees)*

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.

BEVERAGE

CASH BAR

WINE

| | |
|----------------------------------|-----|
| By the Glass | \$8 |
| Stone Cellars Chardonnay | |
| Stone Cellars Cabernet Sauvignon | |
| Stone Cellars Pinot Grigio | |

By the Bottle

WHITE

| | |
|---------------------------------|------|
| Sterling Vineyards Chardonnay | \$35 |
| Chateau St. Michelle Riesling | \$35 |
| Brancott Estate Sauvignon Blanc | \$38 |
| Freixenet Blanc de Blanc, Brut | \$30 |
| Chandon brut | \$40 |
| Pighin Pinot Grigio | \$45 |

RED

| | |
|--------------------------------|------|
| Stone Cellars Merlot | \$30 |
| Mark West Pinot Noir | \$36 |
| Seven Falls Cabernet Sauvignon | \$40 |
| Estancia Cabernet Sauvignon | \$45 |
| Clos du Bois Merlot | \$45 |

BEER

| | |
|----------------------------------|-----|
| DOMESTIC | \$6 |
| Bud light, Mic Ultra, Foot Hills | |

| | |
|-----------------------------|-----|
| IMPORTED | \$6 |
| Corona, Heineken, Blue Moon | |

| | |
|----------------------|-----|
| NON-ALCOHOLIC | \$5 |
| O'doul's | |

NON-ALCOHOLIC BEVERAGES

| | |
|---|-----|
| SOFT DRINKS | \$4 |
| Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Diet Dr Pepper, MTN dew | |

| | |
|----------------------|-----|
| BOTTLED WATER | \$4 |
|----------------------|-----|

COCKTAIL

| | |
|---|-----|
| WELL | \$8 |
| Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Grants Scotch Jim Beam Bourbon, Jose Cuervo Tequila, Korbel Brandy | |

| | |
|---|------|
| PREMIUM | \$10 |
| Titos Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Lunazul Tequila, Korbel Brandy | |

| | |
|--|------|
| ULTRA | \$12 |
| Grey Goose vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 year, Makers Mark Whiskey, 1800 Silver Tequila, Hennessy VSOP | |

SPECIALTY SERVICES

| | |
|------------------------------------|-----------------|
| Butlered Bottle of House Wine | \$30 per bottle |
| Butlered Bottle of House Champagne | \$32 per bottle |

*For all cash bars there is a \$110 charge per bartender and cashier
(requires one bar per one hundred attendees)*

Prices are guaranteed sixty (60) days prior to event. A customary 23% taxable service charge and NC sales tax will apply.