



EVENT MENU

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

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BREAKFAST

BREAKFAST BUFFETS

The Fifth Street **\$15 per person**

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

The Cherry Street **\$20 per person**

Sausage Biscuits, Breakfast Pastries, Assorted Muffins, Butter, Jams, Display of Seasonal Fruit, Chilled Green Yogurt, Toasted Granola, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas

The Winston **\$25 per person**

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

The Salem **\$28 per person**

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

The Triad **\$30 per person**

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

Healthy Breakfast Buffet **\$32 per person**

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

PLATED BREAKFAST

The Deacon Scramble **\$17 per person**

Bacon, Sausage Links or Sausage Patties, Scrambled Eggs, Breakfast Potatoes, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas

Blue Ridge Breakfast **\$17 per person**

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

The Southern Charm **\$21 per person**

Scrambled Eggs, Cheddar Grit Cake, and Chicken Tomato Gravy, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas

Steak & Eggs **\$23 per person**

Grilled Tenderloin, Hollandaise Sauce, Scrambled Eggs with Cheese, Breakfast Potatoes, Orange Juice, Regular and Decaf Coffee, Assorted Hot Teas

Prices and quantities are based upon a 60-minute buffet.

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

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

BREAKFAST

SIGNATURE BREAKFAST SANDWICHES & BURRITOS

**Available in minimum quantities of 12 per selection.*

Turkey Sausage Patty, Egg, and Cheddar Cheese on Croissant	\$4 each
Bacon, Egg, and Cheddar Cheese on a Buttermilk Biscuit	\$4 each
Bacon, Egg, and Cheddar Cheese on an English Muffin	\$4 each
Canadian Bacon, Egg, and Cheddar Cheese on a Croissant	\$4 each
Canadian Bacon, Egg, and Cheddar Cheese on a Buttermilk Biscuit	\$4 each
Burrito with Bacon, Eggs, and Cheddar Cheese	\$4 each
Burrito with Ham, Eggs, and Pepper Jack Cheese with Salsa	\$4 each
Burrito with Country Sausage, Eggs, and Cheddar Cheese	\$4 each
Burrito with Eggs, Cheese, Onions, and Pepper with Sour Cream & Salsa	\$4 each

Add Pork or Turkey Sausage for \$1 each

A LA CARTE

Assorted Fruit Yogurts	\$3 each
Assorted Creek Yogurts 	\$4 each
Assorted Mini Muffins	\$20 per dozen
Assorted Breakfast Pastries	\$25 per dozen
Assorted Muffins	\$28 dozen
Warm Bourbon Pecan Cinnamon Rolls	\$40 per dozen
Seasonal Fresh Fruit & Berries 	\$6 per person

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

BREAKS

**Available morning or afternoon. Based upon 30 minutes of service.*

Light & Healthy	\$10 per person	Fiesta	\$12 per person
Fresh Fruit with Greek Yogurt, Granola Bars, Peanuts, and Trail Mix		Tortilla Chips, Guacamole, Pico de Gallo, and Queso Dip	
Sweet Tooth	\$10 per person	Southern Charm	\$12 per person
Chocolate Chip Cookies, Oatmeal Cookies, Sugar Cookies, Chocolate Brownies, Blondies, Lemon Bars, and Sliced Seasonal Fruit		House Smoked Pulled Pork Sliders, Hushpuppies, and Pimento Cheese Spread with Assorted Crackers and Flat Breads	
Health Nut	\$12 per person	Mediterranean Tapas	\$16 per person
Naked Juice, Snack Bars, Whole Fruit, Fruit Bread		Grilled Vegetables with Olives and Artichokes, Miniature Crudites with Lemon Dill Yogurt Dip, Hummus with Pita Chips, and Olive Tapenade with Garlic Crostini	
Signature Cookies	\$12 per person		
Bourbon Maple Pecan Cookies, Kitchen Sink Cookies, Ballpark Cookies			

Add To Any Break:

Coffee, Assorted Hot Teas, Assorted Canned Pepsi Products, and Bottled Water
\$5 per person per half hour

A LA CARTE

Assorted Whole Fruit	\$2 each
Assorted Miss Vickie's Chips	\$2 each
Baked Chips, Sun Chips, Cheez Its, Chex Mix	\$2 each
Granola Bars	\$2.50 each
Assorted Fruit Yogurts	\$3 each
Assorted Candy Bars	\$3 each
Individual Trail Mix	\$5 each
Assorted Cookies	\$28 per dozen

BEVERAGES

Bottled Water	\$3.50 each
Assorted Canned Pepsi Products	\$3.75 each
Bubbly Water	\$4.50 each
Perrier	\$4.50 each
San Pellegrino Water	\$4.50 each
Naked Juice	\$5.50 each
Sunshine Energy Beverage	\$5.50 each
Lemonade	\$32 per gallon
Sweet Tea/Unsweet Tea	\$38 per gallon
Coffee (Includes Hot Tea)	\$60 per gallon

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

SANDWICHES & SALAD

**Includes Iced Water, Sweet, and Unsweet Tea.*

Deli Sandwich Board

\$29 per person


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

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

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

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

Roasted Portobello Supreme Sandwich with Roasted Red Peppers, Red Pepper Hummus, and Basil on a Hoagie Roll 

Grilled Mediterranean Vegetables Wrap with Romaine Lettuce in a Spinach Tortilla 

Scallion Potato Salad 

Brownies, Lemon Bars, Seven Layer Bars, Mount Caramel Oatmeal Bars

Gourmet Soup & Salad Bar

\$27 per person

Soup (Choose One)

Creamy Cheddar and Broccoli

Chunky Vegetable Soup 

Tortilla Soup 

Chicken & Vegetable Soup

Tuscan Bean Soup 

French Lentil Soup with Sausage

New England Clam Chowder

Tomato and Basil Bisque 

Salad Bar

Southwest Grilled Chicken, Mixed Greens, Romaine Lettuce, Cucumbers, Grape Tomatoes, Grilled Tofu, Sunflower Seeds, Sliced Hard Boiled Egg, Black Beans, Olives, Shredded Cheddar, Toasted Almonds, Bacon, Croutons, Ranch Dressing, Balsamic Dressing, Sherry Shallot Dressing, Assorted Rolls & Butter

Dessert

Assorted Freshly Baked Cookies and Brownies

**Add on to a reception or buffet. Choose 9 salad ingredients and 1 soup. Dessert included. \$16 per person.*

Prices and quantities are based upon a 90-minute buffet.
Requires a minimum of 25 guests. An additional \$5 per person will be added if guarantee is under 25 guests.

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LIGHTER FARE

*Includes Pre-Set Assorted Rolls, Butter, and Iced Water.
Coffee, Sweet Tea, and Unsweet Tea Available Upon Request.*

SALAD (CHOOSE ONE SALAD & ONE PROTEIN)

\$24 Chicken

\$25 Salmon

\$26 Seared Ahi Tuna

\$29 Sliced Beef Shoulder Tenderloin

Olympia Greek Salad

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

Spinach Pecan Salad

Baby Spinach and Artisan Greens, Spiced Pecans, Goat Lady Farms Chevre, Dried Cherries, Grape Tomatoes, Roasted Shallot Vinaigrette

Southern Caesar Salad

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

Mediterranean Couscous

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

DESSERTS (CHOOSE ONE)

New York Cheesecake with Strawberry Compote and Whipped Cream

Double Chocolate Cake with Raspberry Coulis and Whipped Cream

Carrot Cake with Caramel Sauce and Whipped Cream

Italian Panna Cotta with Fresh Wild Berries and Vanilla Panna Cotta

Key Lime Pie with Fresh Raspberry and Raspberry Coulis with Whipped Cream

Caramel Deep Dish Apple Pie with Rich Caramel Topping

DESSERT UPGRADES (ADD \$4 PER PERSON)

Chocolate Flourless Cake with Fresh Berries and Vanilla Sauce

Southern Bread Pudding with Vanilla Anglaise

Crème Brulee Cheesecake with Fresh Whipped Cream and Caramel Sauce

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

BOXED LUNCH

BASIC

\$22 per person

One Deli Buffet Sandwich (choose from options below),
One Bag of Lay's Chips
One Apple
One Cookie
Bottled Water & Assorted Pepsi Canned Products

DELUXE

\$26 per person

Three Deli Buffet Sandwiches (choose from options below)
One Side Salad (choose from options below)
One Apple
One Cookie
Bottled Water & Assorted Pepsi Canned Products

SANDWICHES

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


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

Roast Beef and Cheddar with Leaf Lettuce, Tomato, Horseradish Mayonnaise on Ciabatta

Italian Sub Sandwich with Sliced Capicola, Mortadella and Salami, Provolone, Pepper Relish, Leaf Lettuce, and Tomato on a Hoagie Roll

Ham and Swiss Sandwich with Leaf Lettuce and Tomato on a Brioche Roll

Southwest Chicken Caesar Salad Wrap with Grilled Chicken Romaine Lettuce, Chipotle Ranch, Tomato, and Parmesan Shavings

Grilled Mediterranean Vegetables Wrap with Romaine Lettuce in a Spinach Tortilla 

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

SIDES (DELUXE ONLY)

Orzo Pasta Salad

Southwest Yukon Gold Potato Salad

Black Bean and Corn Salad

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

PACKAGES

ALL DAY PACKAGE 1

\$67 per person

CONTINENTAL BREAKFAST (CHOOSE 4)

Mini Muffins Croissants Fresh Sliced Seasonal Fruit Orange Juice Cranberry Juice

**Includes Regular & Decaf Coffee, and Assorted Hot Teas*

AM BREAK (CHOOSE 2)

Whole Fresh Fruit Assorted Yogurts Chewy Trail Bars Snack Mix Tropical Dried Fruit & Nuts

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

LUNCH

SALAD (CHOOSE 1)

Garden Deluxe Greek Salad Caesar Salad

ENTREES (CHOOSE 2)

Moroccan Spiced Chicken Thighs with Preserved Lemons and Olives

Sweet & Smoky Grilled Skirt Steak

Joyce Farms Chicken Breast with Rosemary and Pimento Demi

Orange and Ginger Glazed Atlantic Salmon

Roasted Wild Caught Tilapia with Artichoke Mediterranean Sauce

Market Vegetable Lasagna with House-Made Tomato Sauce 

SIDES (CHOOSE 2)

Buttered Broccoli & Carrots

Wild Rice with Cranberries

Sauteed Green Beans with Garlic

Gruyere Potato Gratin

Yukon Gold Smashed Potatoes

Seasonal Vegetables

DESSERTS (CHOOSE 2)

French Cream Cheesecake

Strawberry Cobbler with Whipped Cream

Double Chocolate Cake

Bourbon Pecan Pie

**Includes Regular & Decaf Coffee and Iced Tea*

PM BREAK (CHOOSE 2)

Chewy Granola Bars

Fruit & Nuts Trail Mix

Mrs. Vickie's Chips

Whole Fruit

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

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added if guarantee is under 25 guests.

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PACKAGES

ALL DAY PACKAGE 2

\$62 per person

CONTINENTAL BREAKFAST (CHOOSE 4)

Mini Muffins

Croissants

Fresh Sliced Seasonal Fruit

Orange Juice

Cranberry Juice

**Includes Regular & Decaf Coffee, and Assorted Hot Teas*

AM BREAK (CHOOSE 2)

Whole Fresh Fruit

Assorted Yogurts

Chewy Trail Bars

Snack Mix

Tropical Dried Fruit & Nuts

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

LUNCH

SALAD (CHOOSE 1)

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

Scallion Potato Salad 


SANDWICHES (CHOOSE 2)

Lemon Pesto Chicken with Provolone, Leaf Lettuce, and Tomato on Ciabatta

Ham and Swiss Sandwich with Leaf Lettuce, and Tomato on a Brioche Roll

Smoked Turkey & Provolone with Leaf Lettuce, Red Pepper Aioli, and Olive Tapenade on Wheat Bread

Roast Beef and Cheddar with Leaf Lettuce, Tomato, Horseradish Mayonnaise on Ciabatta

Grilled Mediterranean Vegetables Wrap with Romaine Lettuce in a Spinach Tortilla 

DESSERTS

Mini Cheesecakes

**Includes Regular & Decaf Coffee and Iced Tea*

PM BREAK (CHOOSE 2)

Chewy Granola Bars

Fruit & Nuts Trail Mix

Mrs. Vickie's Chips

Whole Fruit

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

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PACKAGES

ALL DAY PACKAGE 3

\$62 per person

CONTINENTAL BREAKFAST (CHOOSE 4)

Mini Muffins Croissants Fresh Sliced Seasonal Fruit Orange Juice Cranberry Juice

**Includes Regular & Decaf Coffee, and Assorted Hot Teas*

AM BREAK (CHOOSE 2)

Whole Fresh Fruit Assorted Yogurts Chewy Trail Bars Snack Mix Tropical Dried Fruit & Nuts

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

LUNCH

SALAD (CHOOSE 1)

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

Scallion Potato Salad 

SOUP & SALAD BAR (CHOOSE 8)

Southwest Grilled Chicken Mixed Greens Romaine Lettuce Cucumbers Grape Tomatoes

Sunflower Seeds Black Beans Shredded Cheddar Olives Toasted Almonds

Grilled Tofu Hard Boiled Egg Croutons

Chef's Choice of Three Dressings

Chef's Choice of Two Seasonal Soups

DESSERTS

Assorted Cookies & Brownies

PM BREAK (CHOOSE 2)

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

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

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Requires a minimum of 25 guests. An additional \$5 per person will be
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BUFFETS

Includes Iced Water, Sweet Tea, and Unsweet Tea.

CREATE YOUR OWN BUFFET

\$50 per person

SALADS (CHOOSE 2)

(add additional for \$5 per person)

Benton House Salad with Chopped Romaine & Iceberg, Shredded Cabbage, Cucumbers, Roma Tomatoes, Carrots, and Two House-Made Dressings

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

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

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

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

Pimento Cheese Bacon Potato Salad

SIDES (CHOOSE 2)

(add additional for \$4 per person)

Buttered Broccoli and Carrots

Wild Rice with Cranberries

Sauteed Green Beans with Garlic

Gruyere Au Gratin Potatoes

Yukon Gold Smashed Potatoes

Grilled Seasonal Vegetables

Roasted Root Vegetables

Ratatouille

ENTREES (CHOOSE 2)

(add additional for \$10 per person)

Roasted Wild Caught Tilapia with Caper Cream Sauce 

Roasted Icelandic Codfish with Lobster Cream Sauce 

Grilled Mahi Mahi with Citrus Buerre Blanc

Grilled Salmon Filets with Basil Pesto Cream Sauce 

Chicken Picatta with Capers, Lemon, Basil, White Wine

Sweet & Smoky Bone-In Chicken 

Savory Roasted Boneless Chicken Thighs with Rosemary & Garlic

Grilled Skirt Steak with Port Wine and Mushroom Sauce 

Sliced Roast Beef Slow Roasted with Horseradish Demi

Sliced Petite Sirloin Au Poivre with Cognac Cream Sauce

Rigatoni with Grilled Vegetables, Olive Oil, and Basil Pesto 

Vegan Meatloaf 

DESSERTS (CHOOSE 2)

(add additional for \$5 per person)

New York Style Cheesecake with Fresh Strawberries

Double Chocolate Cake with Fresh Whipped Cream

Caramel Deep Dish Apple Pie with Caramel Sauce

Warm Strawberry Cobbler

Prices and quantities are based upon a 90-minute buffet.
Requires a minimum of 25 guests. An additional \$5 per person will be added if guarantee is under 25 guests.

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THEMED BUFFETS

Includes Iced Water, Sweet Tea, and Unsweet Tea.

MEXICAN FIESTA

\$38 per person

SALADS

Shredded Romaine with Cheddar Cheese, Olives, Cilantro, Diced Tomatoes, Queso Blanco, Red Onions, 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 Tortillas

ENTREES (CHOOSE 2)

Chicken Fajitas with Peppers and Onions

Chili Lime Salmon

(add additional for \$10 per person)

Carne Asada (Grilled Flank Steak with Cilantro)

Carnitas (Mexican Pulled Pork)

DESSERTS (CHOOSE 2)

Cinnamon Churro

Tres Leche Cake

Caramel Flan

Brownies

BENTON BBQ

\$40 per person

SALADS

House Salad with Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Radishes, Croutons, Cheddar Cheese, and Chef's Selection of Dressings

Pimento Cheese Bacon Potato Salad

Choice of Creamy Coleslaw or BBQ Slaw

SIDES

Macaroni & Cheese

Southern Style Green Beans

Fresh Corn on the Cob

Jalapeno Corn Bread

ENTREES (CHOOSE 2)

Mrs. Shirley's Fried Chicken

BBQ Grilled Bone-In Chicken

(add additional for \$10 per person)

Korean BBQ Glazed Salmon

House-Made Smoked Pulled Pork with Buns

Grilled Flat Iron Steak

DESSERTS (CHOOSE 2)

Warm Apple Cobbler

Pecan Pie

Banana Pudding with Vanilla Wafers and Sliced Bananas

Strawberry Shortcake with Sugar Frosted Biscuits, Fresh Cream, and Sliced Strawberries

Prices and quantities are based upon a 90-minute buffet.

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

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THEMED BUFFETS

Includes Iced Water, Sweet Tea, and Unsweet Tea.

LA TRATTORIA

\$42 per person

SALADS

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

Cavatappi al Pesto Genovese

Caprese Salad

SIDES

Three Cheese Risotto

Grilled Seasonal Italian Vegetables

Artisan Bread

Roasted Potatoes with Peas, and Onions

ENTREES (CHOOSE 2)

(add additional for \$10 per person)

Penne alla Vodka

Chicken Marsala

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

Sausages Pizzaiola with Peppers

Sicilian-Style Grilled Steak with Fresh Herbs, Garlic, Grape Tomatoes

Chicken Piccata with Capers, Lemon, Basil, & White Wine

DESSERTS (CHOOSE 2)

Tiramisu

Cannoli

Assorted Biscotti

COBBLESTONE MARKET

\$44 per person

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 Tomatoes, Mozzarella, Basil, and Olive Oil

SIDES

Roasted Fingerling Potatoes

Market Vegetables

Stone Ground Grits with Gouda Cheese

Artisan Rolls

ENTREES (CHOOSE 2)

(add additional for \$10 per person)

Cheerwine Braised Short Ribs 

Joyce Farms Chicken Breasts with Rosemary and Pimento Demi 

Bourbon Pecan Heritage Pork Loin with Sweet Black Pepper Sauce 

Market Vegetable Lasagna with House-Made Tomato Sauce 

Roasted NC Rainbow Trout with Fresh Tomato Salsa & Lemon Thyme Butter Sauce 

DESSERTS (CHOOSE 2)

Salted Caramel Cheesecake

Chocolate Flourless Cake

Sweet Biscuit Berry Trifle

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

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THREE COURSE PLATED MEALS

*Includes Pre-Set Assorted Rolls, Butter, and Iced Water.
Coffee, Sweet Tea, and Unsweet Tea Available Upon Request.*

SALAD (CHOOSE 1)

Benton House Salad with Chopped Romaine & Iceberg, Shredded Cabbage, Cucumber, Roma Tomatoes, Carrots, Ranch, Sherry Shallot Vinaigrette

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

Farmer's Market Garden Salad with Tender Young Mixed Greens, Iceberg Lettuce, Julienne Carrots, Cucumbers, and Grape Tomatoes

SALAD UPGRADES (ADD \$4)

Strawberry Organic Salad with Organic Greens, Pistachios, Rosemary Goat Cheese, Blackberry Ginger Dressing

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

ENTREES

Herb Marinated Chicken Breast with Lemon Garlic Cream Sauce  \$32 per person

Pan-Seared Chicken Breast with Smoked Gouda Mornay \$32 per person

Grilled Chicken Breast with Roasted Shallot Demi  \$32 per person

Hoisin Marinated Double Pork Chops with Orange Herb Glaze  \$32 per person


Grilled Mahi Mahi with Citrus Buerre Blanc  \$32 per person

Pan-Seared Salmon with White Wine Lemon Emulsion  \$35 per person

Alaskan Codfish with Lobster Cream Sauce \$37 per person

Grilled Beef Shoulder Tenderloin with Caramelized Sweet Onion Bordelaise  \$36 per person

Grilled Sicilian Steak with Grape Tomato Demi  \$37 per person

Filet Mignon with Rosemary Jus (6oz)  \$48 per person

Roasted Sweet Bell Pepper Stuffed with Organic Quinoa  \$32 per person

House-Made Three Cheese Ravioli with Light Tomato Sauce and Fresh Basil  \$32 per person

Seasonal Grilled Vegetables with Herb Risotto  \$32 per person

Chargrilled Vegan Steak  \$32 per person

Soy Ginger Marinated Tofu with Asian Wok Vegetables and Steamed Jasmine Rice  \$32 per person

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

THREE COURSE PLATED MEALS

*Includes Pre-Set Assorted Rolls, Butter, and Iced Water.
Coffee, Sweet Tea, and Unsweet Tea Available Upon Request.*

DUETS & ADD-ONS

Herb-Marinated Chicken Breast (6oz)	\$8 per person	Seared Salmon (4oz)	\$9 per person
Lump Crab Cake (2oz)	\$Market Price	Filet Mignon (4oz)	\$Market Price
Sliced Beef Tenderloin (5oz)	\$Market Price	Shrimp Scampi	\$Market Price

DESSERTS (CHOOSE 1)

New York Cheesecake with Strawberry Compote and Whipped Cream

Double Chocolate Cake with Raspberry Coulis and Whipped Cream

Italian Panna Cotta with Fresh Wild Berries and Vanilla Panna Cotta

Caramel Flan with Whipped Cream and Chocolate Shavings

Tres Leche Cake with Dulce de Leche Sauce and Fresh Strawberries

Key Lime Pie with Fresh Raspberries, Raspberry Coulis, and Whipped Cream

Caramel Deep Dish Apple Pie with Caramel Sauce

DESSERT UPGRADES (ADD \$4)

Chocolate Peanut Butter Layer Cake with Fresh Berries and Crème Anglaise Sauce

Southern Bread Pudding with Vanilla Anglaise

Bourbon Pecan Pie with Georgia Pecans and Kentucky Bourbon

Raspberry Donut Cheesecake with Fresh Raspberries and Coulis

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

RECEPTION

COLD HORS D'OEUVRES

Farmer's Market Crudites with Tzatziki and Remoulade Sauce (per 50 people)	\$100
Herb-Marinated and Grilled Vegetable Display with Zucchini, Yellow Squash, Wild Roasted Mushrooms, Roasted Red Peppers and Grilled Red Onions, Asparagus, and Sweet Balsamic Reduction (per 50 people)	\$125
Seasonal Fruit Display Small (serves 50 people)	\$275
Seasonal Fruit Display Large (serves 100 people)	\$450
Mediterranean Sampler with Hummus, White Bean Dip, Rosemary and Olive Oil Dip, Tabbouleh with Spiced Eggplant Puree, Baby Carrots, Toasted Pita Chips, and Flatbread (per 50 people)	\$135
Caprese Skewers with a Balsamic Drizzle (per 50 pieces)	\$175
Domestic Cheese Board with Assorted Cheese, Flatbreads, Crackers, and Grapes (per 50 people)	\$195
Shrimp Cocktail with Lemons and Cocktail Sauce (per 50 pieces)	\$200
International Cheese Display with a Selection of Imported and Domestic Cheese with Gourmet Cracker Assortment and Sliced French Bread (per 50 people)	\$225
Tuscan Display with Marinated Artichokes, Mushrooms, Grilled Vegetables, baby Heirloom Tomatoes and Mozzarella with Basil and Olive Oil, Italian Meats and Cheeses, Green and Black Olives, Flatbreads, and Assorted Crackers (per 50 people)	\$225

HOT HORS D'OEUVRES

Miniature Meatballs with Marinara Sauce or Hoisin Sauce (per 75 pieces)	\$75
Chicken Tenders with Chipotle Ranch and Orange Ginger Sauce (per 50 pieces)	\$100
Build-Your-Own Nacho Tots with Cheese Sauce, Sour Cream, Diced Tomatoes, Scallions, Jalapenos, Salsa, Black Olives (per 50 people)	\$150
Chili Lime Chicken Wings (per 50 pieces)	\$150
Reuben Sliders with Swiss Cheese, Sauerkraut, Remoulade, and Rye Bread (per 50 pieces)	\$150
BBQ Cheeseburger Sliders with Pepper Jack Cheese, Applewood Bacon, and BBQ Sauce (per 50 pieces)	\$150
Grilled Buffalo Chicken Sliders with Swiss Cheese, Applewood Bacon, and Buffalo Aioli (per 50 pieces)	\$150
Spinach & Artichoke Dip with Pita Chips (per 50 people)	\$200
Maryland Style Crab Dip with Fresh Lump Crab Meat Served Warm with House-Made Lavash Crackers	\$9 per person

Prices and quantities are based upon a 90-minute reception.

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

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

RECEPTION

Passed or Displayed

COLD HORS D'OEUVRES

Tomato Basil Bruschetta with Tomatoes, Garlic, and Lemon Ricotta (per 50 pieces)	\$125
Organic Vegetable Tartlet (per 50 pieces)	\$125
Deviled Eggs with Pimento Cheese and Bacon (per 50 pieces)	\$125
Smoked Salmon & Cream Cheese with Tomatoes, Capers, and Toast Point (per 50 pieces)	\$175
Seared Rare Ahi Tuna on Wonton Crisp with Wasabi Aioli (per 50 pieces)	\$175
Beef Tenderloin Crostini with Horseradish Cream Sauce (per 50 pieces)	\$175

HOT HORS D'OEUVRES

Pot Stickers with Ginger Soy Glaze (per 50 pieces)	\$100
Roasted Root Vegetables Skewers with Rosemary Salt (per 50 pieces)	\$100
Mini Chicken Cordon Bleu (per 50 pieces)	\$100
Vegetarian Spring Rolls with Sweet Chili Sauce (per 50 pieces)	\$150
Baked Brie and Raspberry Phyllo with Lusty Monk Mustard Sauce (per 50 pieces)	\$150
Pan-Seared Mini Crab Cakes with Jalapeno Aioli (per 50 pieces)	\$175
Bacon Wrapped Scallops (per 50 pieces)	\$200

Prices and quantities are based upon a 90-minute reception.

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

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

RECEPTION STATIONS

GOURMET SLIDER STATION

One Selection **\$15 per person**

Two Selections **\$19 per person**

Three Selections **\$21 per person**

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

All Beef New York and Chicago Style Hot Dogs

Grilled Buffalo Chicken with Swiss Cheese, Applewood Bacon, and Buffalo Aioli

Maryland Crab Cakes on a Brioche Buns, Fennel-Orange Slaw, and Creole Remoulade

Pulled Pork Barbeque with Cole Slaw, BBQ Sauce, and Dill Pickles

Organic Veggie Burger 

CHEF ATTENDED STATIONS

Chef Attendant Fee of \$75 Required

Smoked Chicken Risotto with Green Peas, Mushrooms, and Tomato Confit \$12 per person

Maple Glazed Chicken and Waffles with a Harvest Apple Salad and Crisp Sage Leaves \$14 per person

Carolina BBQ Pork Belly with Bean Stew and Honey Mustard \$14 per person

Blackened Shrimp and Cheese Grits with Tomato-Onion Relish, Bacon, Scallions, and Parmesan Cheese \$15 per person

Braised Short Ribs with Yukon Gold Potatoes, Tobacco Onions, and Red Wine Demi-Glace \$16 per person

Prices and quantities are based upon a 90-minute reception.

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

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ACTION STATIONS

CARVED TO ORDER STATIONS

Served with Petit Rolls

Chef Attendant Fee of \$75 Required

Cheerwine Glazed Virginia Ham with Lusty Monk Mustard and Mayonnaise (serves approximately 25)	\$300
Sage and Rosemary Roasted Turkey Breast with Orange-Cranberry Sauce, Whole Grain Mustard, and Mayonnaise (serves approximately 25)	\$300
Pistachio Encrusted Pork Loin with Citrus-Apricot and Mango Chutney (serves approximately 30)	\$300
Salted & Baked Whole Norwegian Salmon with Fresh Dill Aioli, Capers, and Onions (serves approximately 30)	\$400
Grilled Beef Tenderloin with Horseradish Sauce, Whole Grain Mustard, and Mayonnaise (serves approximately 25)	\$425
Peppercorn Rubbed Strip of Beef (serves approximately 25)	\$500

DESSERTS

Cheesecake Bar	\$12 per person
Variety of Cheesecakes with Strawberries, Raspberries, Blueberries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Crushed Oreos, Chocolate Shavings	
Gigi's Mini Cupcake Station	\$12 per person
Variety of Seasonal Flavors. Ask your Event Manager for a list of available options.	
Dessert Display	\$12 per person
Gourmet Selection of Cakes, Pies, and Bite-Sized Desserts	
Crepe Station	\$12 per person & \$75 Chef Attendant Fee
Traditional Batter, Jubilee Sauce, Nutella, Chocolate Mascarpone, Seasonal Berries, Peaches, Fresh Whipped Cream	
Campfire S'mores Station	\$12 per person & \$75 Chef Attendant Fee
Graham Cracker Squares, Chocolate Candy Bars, Reese's Peanut Butter Cups, Candied Bacon, Salted Caramel Sauce, and Marshmallows	

Prices and quantities are based upon a 90-minute reception.

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

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

BEVERAGE

HOST BAR

**For all host bars, there is a \$55 bartender fee per bartender (one bartender per 100 attendees required).*

Non-Alcoholic Beverages

Bottled Water	\$3.50
Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew)	\$3.75

Wine

By the Glass

Stone Cellars Pinot Grigio	\$7
Stone Cellars Chardonnay	\$7
Stone Cellars Cabernet Sauvignon	\$7

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	\$40
Mark West Pinot Noir	\$36
Seven Falls Cabernet Sauvignon	\$40
Estancia Cabernet Sauvignon	\$45
Clos du Bois Merlot	\$45

Beer

Domestic (Bud Light, Michelob Ultra, Foothills)	\$5
Imported (Corona, Stella Artois, Blue Moon)	\$5
Non-Alcoholic (O'Doul's)	\$4

Cocktail

Well \$7 per person
Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Grants Scotch, Jim Beam Bourbon, Jose Cuervo Tequila, Korbel Brandy

Premium \$9 per person
Tito's 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 per person
Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Markers 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

**Beer, wine, and liquor is subject to availability.*

3 HOUR BAR PACKAGES

Beer & Wine	\$24.95 per person
Additional Hour	\$9.95 per person
Beer, Wine, & Well Cocktails	\$29.95 per person
Additional Hour	\$12.95 per person
Beer, Wine, & Premium Cocktails	\$34.95 per person
Additional Hour	\$12.95 per person

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

BEVERAGE

CASH BAR

**For all cash bars, there is a \$110 fee per bartender and cashier (one bartender & cashier per 100 attendees required).*

Non-Alcoholic Beverages

Bottled Water	\$4
Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Mountain Dew)	\$4

Wine

By the Glass

House Pinot Grigio	\$8
House Chardonnay	\$8
House Cabernet Sauvignon	\$8

Beer

Domestic (Bud Light, Michelob Ultra, Foothills)	\$6
Imported (Corona, Stella Artois, Blue Moon)	\$6
Non-Alcoholic (O'Doul's)	\$5

Cocktail

Well	\$8 per person
Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Grants Scotch, Jim Beam Bourbon, Jose Cuervo Tequila, Korbel Brandy	

Premium	\$10 per person
Tito's 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 per person
Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Markers 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

**Beer, wine, and liquor is subject to availability.*

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