



EVENT MENU

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

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BREAKFAST

Includes Orange Juice, Regular & Decaf Coffee and Assorted Hot Teas

BREAKFAST BUFFETS

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

Breakfast Pastries and Muffins, Butter, Jams, Display of Seasonal Fruit, Chilled Yogurts and Toasted Granola



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

Breakfast Pastries, Assorted Muffins, with Butter, Jams, Display of Seasonal Fruit, Chilled Greek Yogurt, Toasted Granola and Sausage Biscuits

***The Winston** **\$25 per person**

Seasonal Sliced Fruit, Muffins and Scrambled Eggs

Choice of:

Breakfast Potatoes OR Southern Style Grits
Bacon OR Sausage Links

***The Salem** **\$28 per person**

Seasonal Sliced Fruit, Muffins, Yogurt, Breakfast Potatoes and Scrambled Eggs

Choice of:

Oatmeal OR Southern Style Grits
Pancakes OR French Toast
Bacon OR Sausage Links

***The Triad** **\$30 per person**

Seasonal Sliced Fruit, Breakfast Breads with Butter and Jams, Yogurt, Carolina Potato Hash, Scrambled Eggs, Biscuits and Sausage Gravy

Choice of:

Oatmeal OR Southern Style Grits
Bacon OR Sausage Links

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

Seasonal Sliced Fruit, Low-Fat Blueberry & Bran Muffins, Individual Yogurt, Granola, Steel Cut Oats Steeped in Apple Juice & Vanilla, Sweet Potato Hash, Low Cholesterol Scrambled Eggs and Chicken Sausage

PLATED BREAKFAST

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

Breakfast Potatoes and Scrambled Eggs

Choice of:

Bacon, Sausage Links OR Sausage Patties

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

Scrambled Eggs with Sugar Cured Ham and Sweet Potato Hash



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

Scrambled Eggs, Cheddar Grit Cakes and Chicken with Tomato Gravy

Crab Cake Benedict **Market Price**

Buttermilk Biscuits, Two Poached Eggs, Sweet Potato Hash and Cajun-Creole Hollandaise Sauce

Prices and quantities are based upon a 60 minute buffet.

***Requires a minimum of 25 guests.
An additional \$10 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 AND BURRITOS

Available in minimum quantities of 12 per selection.

Turkey Sausage Patty, Egg, and Cheddar Cheese on a 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, Egg, and Cheddar Cheese	\$4 each
Burrito with Ham, Egg, Pepper Jack Cheese and Salsa	\$4 each
Burrito with Country Sausage, Egg and Cheddar Cheese	\$4 each
Burrito with Egg, Cheese, Onions, and Peppers with Sour Cream and Salsa	\$4 each

Add Pork or Turkey Sausage for \$1 each

À LA CARTE

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

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 and Healthy	\$12 per person	Fiesta	\$12 per person
Berries with Greek Yogurt, Granola, Peanuts and Trail Mix		Tortilla Chips, Guacamole, Pico de Gallo and Queso Dip, Sour Cream, and Salsa	
Sweet Tooth	\$12 per person	The Ball Game	\$15 per person
Chocolate Chip Cookies, Oatmeal Cookies, Sugar Cookies, Chocolate Brownies, Blondies, Lemon Bars and Sliced Seasonal Fruit		Soft Pretzel Bites, Lay's Potato Chips, Cracker Jacks, Ben & Jerry's Ice Cream	
Health Nut	\$15 per person	Mediterranean Tapas	\$17 per person
Naked Juice®, Snack Bars, Whole Fruit and Banana Nut 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	\$15 per person		
Bourbon Maple Bacon Cookies, Kitchen Sink Cookies and Ballpark Cookies			

Add To Any Break:

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

À 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®	\$4.00 each
Bubbly Water®	\$4.50 each
San Pellegrino Water®	\$4.50 each
Naked Juice®	\$5.50 each
Celsius®	\$5.50 each
Infused Water	\$25 per gallon
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 & SALADS

Includes Iced Water, Sweet, and Unsweet Tea

DELI SANDWICH BOARD (CHOOSE TWO)

\$29 per person

Vegetable Macaroni Salad



Spicy Southern Coleslaw



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

(CHOOSE THREE)

(add additional sandwich for \$5 per person)

Chicken Cordon Boursin with Grilled Chicken, Whipped Boursin, Smoked Ham, Lettuce, Tomato on a Kaiser Roll

Smoked Turkey, Bacon and Pimento Cheese Wrap with Rosemary Aioli, Lettuce and Tomato in a Tortilla Wrap

Black Forest Honey Roasted Ham with Baby Swiss, Dijon Mustard, Lettuce, Tomato, on a Pretzel Roll

Roasted Beef and Havarti Cheese with Grilled Red Onions, Spinach, Chipotle Ranch, Roasted Peppers on a Ciabatta Roll

Roasted Root Vegetable Garden Wrap with Sliced Avocado, Vegan Cheese, Red Pepper Hummus, Lettuce, in a Gluten Free Wrap



Desserts

Peanut Butter Toffee Brownie, Iced Lemon Loaf Cake, and Salted Caramel Chocolate Brownie

GOURMET SOUP & SALAD BAR

\$27 per person

Soup (Choose One)

Creamy Cheddar and Broccoli



Chicken Tortilla Soup

Roasted Red Pepper Bisque



Lentil and Spinach Soup

Chunky Vegetable Soup



Chicken & Vegetable Soup



Lobster Bisque

Tomato and Basil Bisque



Salad Bar

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

Dessert

Assorted Freshly Baked Cookies and Brownies

ADD GRILLED CHEESE SANDWICH (CHOOSE ONE)

\$6 per person

Gruyere & Bacon on Sourdough | Thick Cut Fried Bologna & American Cheese on White | Cheddar Cheese on Wheat

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

Requires a minimum of 25 guests.

An additional \$10 per person will be added if guarantee is under 25 guests.

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LIGHTER FARE

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

SALAD (CHOOSE ONE PROTEIN AND ONE SALAD to be served to all guests)

\$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



Roasted Root Vegetable Salad

Roasted Root Vegetables with Arugula, Grape Tomatoes, Pears, Walnuts, and Honey Cider Vinaigrette



Spinach Pecan Salad

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



Southern Caesar Salad

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



Mediterranean Couscous Salad

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



DESSERTS (CHOOSE ONE)

New York Cheesecake with English Toffee Heath Crunch and Strawberry Coulis

Double Chocolate Cake with Marshmallow Crème and Maraschino Cherries

Marbled Banana Chocolate Iced Cake with Maple Walnuts, Fresh Cream, and Banana Chips

Strawberry Shortcake with Strawberry Boba Pellets and Chocolate Shavings

Italian Lemon Cream Cake with Candied Lemon and Sweet Berry Compote

Chocolate Flourless Cake with Fresh Berries and Vanilla Sauce **(upcharge for \$2 more per person)**



DESSERT UPGRADES

(enhance your meal for \$4 more per person)

Chocolate Flourless Cake with Fresh Berries and Vanilla Sauce

Moravian Sugar Cake with Vanilla Anglaise

Black Cherry Ricotta Cheese Cake with Cherry Anglaise and Chocolate Shavings

Three Layer Vanilla Caramel Salted Crunch with Toasted Cardamom Pumpkin Seeds and Rosemary Pineapple Chutney

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

\$24 per person

One Deli Buffet Sandwich

(Choose 1 From Options Below)

One Bag Miss Vickie's Chips®

One Fruit Cup

One Cookie

Bottled Water

Select **ONE** type of sandwich to be served to all guests.

DELUXE

\$28 per person

Up to Three Deli Buffet Sandwiches

(Choose 3 From Options Below)

One Side Salad

(Choose 1 From Options Below)

One Bag Miss Vickie's Chips®

One Fruit Cup

One Cookie

Bottled Water

Select **THREE** types of sandwich to be served to all guests.

SANDWICHES

Chicken Cordon Boursin with Grilled Chicken, Whipped Boursin, Smoked Ham, Lettuce, Tomato on a Kaiser Roll

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

Smoked Turkey, Bacon and Pimento Cheese Wrap with Rosemary Aioli, Lettuce, and Tomato on a Tortilla Wrap

Black Forest Honey Roasted Ham and Baby Swiss with Dijon Mustard, Lettuce, Tomato, on a Pretzel Roll

Roasted Beef and Havarti Cheese with Grilled Red Onions, Spinach, Chipotle Ranch, Roasted Peppers on a Ciabatta Roll

Roasted Root Vegetable Garden Wrap with Sliced Avocado, Vegan Cheese, Red Pepper Hummus, Lettuce, in a Gluten free Wrap



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



SIDES (DELUXE BOX ONLY)

**Choose one selection. Must be the same selection for entire group.*

Vegetable Macaroni Salad



Southwest Yukon Gold Potato Salad



Vegan Bean Salad



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

BUFFETS

Includes Iced Water. Sweet Tea, Unsweet Tea, and Coffee Available Upon Request

CREATE YOUR OWN BUFFET

\$55 per person

SALADS (CHOOSE 2)

(add additional salad for \$5 per person)

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

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

Roasted Vegetable Farfalle Salad

Tomato and Cucumber Salad with Dill Vinaigrette

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 side for \$4 per person)

Medley of Organic Beans and Carrots

Herb Rice Pilaf

Sautéed Green Beans with Garlic

Gruyere Au Gratin Potatoes

Yukon Gold Smashed Potatoes

Grilled Seasonal Vegetables

Edamame and Corn Succotash

Roasted Root Vegetables

ENTREES (CHOOSE 2)

(add additional entrée for \$10 per person)

Vegetable Lasagna


Grilled Salmon Fillets with Basil Pesto and Cream Sauce

Chicken Cacciatore 

Spanish Style Pork with Olives, Peppers and White Beans

Grilled Mahi Mahi With Chow Chow

Chicken Picatta with Capers, Lemon Basil, and White Wine


Grilled Skirt Steak with Oloroso Sherry Demi 

Moroccan Spiced Chicken Breast with Vadouvon Cream Sauce

Sliced Prime Roast Beef with Horseradish Demi 

Chicken and Chorizo Paella with Saffron Rice, Peas, and Peppers

Turkey Breast with Cornbread Dressing and Gravy

Penne with Roasted Root Vegetables, Parmesan Cheese, Grape Tomatoes, Olive Oil, Fresh Basil, Roasted Peppers 

DESSERTS (CHOOSE 2)

(add additional dessert for \$5 per person)

Warm Strawberry Cobbler

Double Chocolate Cake with Marshmallow Crème, Maraschino Cherries

Italian Lemon Cream Cake with Candied Lemon, Sweet Berry Compote

New York Cheesecake with English Toffee Health Crunch, Strawberry Coulis

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

Requires a minimum of 25 guests.

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THEMED BUFFETS

Includes Iced Water, Sweet Tea, Unsweet Tea, and Coffee Available Upon Request

MEXICAN FIESTA

\$45 per person

SALADS

Shredded Romaine with Cheddar Cheese, Olives, Cilantro, Diced Tomatoes, Queso Blanco, Red Onions, and Chipotle Dressing

Black Bean and Corn Salad with Cilantro Lime Dressing | Taco Slaw

SIDES

Frijoles Refritos | Mexican Rice | Tex-Mex Roasted Vegetables | Steamed Flour or Corn Tortillas

Sour Cream | Salsa

ENTREES (CHOOSE 2)

(add additional entrée for \$5 per person)

Slow Roasted Mexican Pork Carnitas

Slow Roasted Mexican Pork Carnitas

Carne Asada (Grilled Flank Steak with Cilantro)

Mexican Style Garlic Shrimp

DESSERTS (CHOOSE 2)

Cinnamon Churro | Tres Leches Cake | Caramel Flan | Brownies

BACKYARD COOKOUT

\$47 per person

SALADS

House Salad with Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Radishes, Croutons,

Pimento Cheese Bacon Potato Salad | Classic Macaroni Salad

SIDES

Tater Tots | Baked Beans | Corn on the Cob

ENTREES (CHOOSE 2)

(add additional entrée for \$5 per person)

BBQ Joyce Farms Chicken

Make Your Own Hamburger

Buns | Assorted Cheese | Lettuce | Sliced Tomato | Red Onions | Pickles | Mayo | Mustard | Ketchup

All Beef Hotdogs

Buns | Chili | Chopped Onions | Relish | Mustard | Ketchup

DESSERTS (CHOOSE 2)

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

Banana Pudding with Vanilla Wafers and Sliced Bananas

Ice Cream Sunday Bar with Vanilla Ice Cream with Assortment of Fixings

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THEMED BUFFETS

Includes Iced Water. Sweet Tea, Unsweet Tea, and Coffee Available Upon Request

BENTON BBQ

\$47 per person

SALADS

House Salad with Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Radishes, Croutons, Cheddar Cheese and Chef's Selection of (2) Dressings

Pimento Cheese Bacon Potato Salad

Creamy Coleslaw or BBQ Slaw **(CHOOSE 1)**

SIDES

Macaroni and Cheese | Southern Style Green Beans | Buttered Corn | Jalapeno Corn Bread

ENTREES (CHOOSE 2)

(add additional entrée for \$10 per person)

Grilled Flat Iron Steak

BBQ Joyce Farms Chicken

Mrs. Shirley's Fried Chicken

Korean BBQ Glazed Salmon

House-Made Smoked Pulled Pork with Buns

DESSERTS (CHOOSE 2)

(add additional entrée for \$5 per person)

Pecan Pie

Warm Apple Cobbler

Banana Pudding with Vanilla Wafers and Sliced Bananas

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

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Requires a minimum of 25 guests.

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THEMED BUFFETS

Includes Iced Water. Sweet Tea, Unsweet Tea, and Coffee Available Upon Request

LA TRATTORIA

\$49 per person

SALADS

Arugula & Arcadian Salad with Shaved Parmesan 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 & Onions

ENTREES (CHOOSE 2)

(add additional entrée for \$10 per person)

Penne Alla Vodka

Basil Crusted Salmon with Chardonnay Butter Sauce

Chicken Marsala

Chicken Piccata with Capers, Lemon, Basil and White Wine

Meat and Sausage Lasagna
or Vegetable Lasagna **(CHOOSE 1)**

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

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

DESSERTS (CHOOSE 2)

Tiramisu | Cannoli | Lemon Italian Cream Cake

COBBLESTONE MARKET

\$52 per person

SALADS

Locally Sourced Organic Greens, Radishes, Cucumbers, Carrots, Heirloom Tomatoes with Homemade Lemon-Herb Vinaigrette

Roasted Vegetable Pasta Salad

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 entrée for \$10 per person)

Cheerwine® Braised Short Ribs

Joyce Farm Chicken Breasts with Sage and Cider Sauce

Roasted Atlantic Salmon with Lemon and Dill Sauce

Market Vegetable Lasagna with House-Made Tomato Sauce

Bourbon Pecan Heritage Pork Loin with Sweet Black Pepper Sauce

DESSERTS (CHOOSE 2)

Salted Caramel Cheesecake

| Chocolate Flourless Cake



| Sweet Biscuit Berry Trifle

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Requires a minimum of 25 guests.

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THREE COURSE PLATED MEALS

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

SALAD (CHOOSE 1)

Benton House Salad with Chopped Romaine and Iceberg, Shredded Cabbage, Cucumber, Roma Tomatoes, Carrots, Ranch and 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, Grape Tomatoes, and Balsamic Vinaigrette

SALAD UPGRADES

(enhance your meal for \$4 more per person)

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

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

ENTREES (CHOOSE 1)

Herb Marinated Chicken Breast with Caramelized onion and Garlic Cream Sauce 	\$35 per person
Pan-Seared Chicken Breast with Wild Mushroom Veloute	\$35 per person
Grilled Chicken Breast with Rosemary and Pimento Demi 	\$35 per person
Local Honey Glazed Pork Loin with Creamy Grain Mustard Sauce 	\$35 per person
Roasted Sweet Bell Pepper Stuffed with Organic Quinoa 	\$35 per person
House-Made Three Cheese Ravioli with Light Tomato Sauce and Fresh Basil 	\$35 per person
Seasonal Grilled Vegetables with Herb Risotto 	\$35 per person
Vegetarian Paella with Stewed Tomatoes, Artichokes and Peas, Smoked Paprika Tofu 	\$35 per person
Grilled Stuffed Portabello with Spinach, Artichoke, Tomatoes, and Shallots 	\$35 per person
Panko Crusted Sole with Basil, Garlic and Orange	\$37 per person
Pan-Seared Salmon with White Wine Lemon Emulsion 	\$38 per person
Basil Crusted Grouper with Lemon Ginger Buerre Blanc Sauce	\$40 per person
Grilled Beef Shoulder Sliced Tenderloin with Caramelized Sweet Onion Bordelaise 	\$41 per person
Grilled Sliced Flank Steak with Oloroso Sherry Demi 	\$41 per person
Grilled Filet Mignon with Rosemary Jus (6oz) 	\$51 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

SIDES

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

DUETS AND ADD-ONS

Herb-Marinated Chicken Breast (6oz)	 \$8 per person	Seared Salmon (4oz)	 \$9 per person
Shrimp Scampi	 \$11 per person	Lump Crab Cake (2oz)	\$15 per person
Sliced Beef Tenderloin (5oz)	 \$15 per person	Filet Mignon (4oz)	 \$20 per person

Choice of Sauces:

Blood Orange Buerre Blanc

Rosemary Demi

Oloroso Sherry Demi

Lemon-Ginger Butter Sauce

DESSERTS (CHOOSE 1)

New York Cheesecake with English Toffee Heath Crunch, and Strawberry Coulis

Double Chocolate Cake with Marshmallow Crème, and Maraschino Cherries

Marbled Banana Chocolate Iced Cake with Maple Walnuts, Fresh Cream, and Banana Chips

Strawberry Shortcake with Strawberry Boba Pellets and Chocolate Shavings

Italian Lemon Cream Cake with Candied Lemon and Sweet Berry Compote

Caramel Deep Dish Apple Pie with Salted Caramel Sauce

Chocolate Flourless Cake with Fresh Berries and Vanilla Sauce **(upcharge for \$2 more per person)**

DESSERT UPGRADES

(enhance your meal for \$4 more per person)

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

Black Cherry Ricotta Cheese Cake with Cherry Anglaise and Chocolate Shavings

Three Layer Vanilla Caramel Salted Crunch with Toasted Cardamom Pumpkin seeds and Rosemary Pineapple Chutney

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RECEPTION

COLD HORS D'OEUVRES

Farmer's Market Crudites with Tzatziki and Remoulade Sauce		(serves 50 people)	\$120
Herb-Marinated and Grilled Vegetable Display with Zucchini, Yellow Squash, Wild Roasted Mushrooms, Roasted Red Peppers, Grilled Red Onions, Asparagus and Sweet Balsamic Reduction		(serves 50 people)	\$150
Mediterranean Sampler with Hummus, White Bean Dip, Rosemary and Olive Oil Dip, Tabbouleh with Spiced Eggplant Puree, Baby Carrots, Toasted Pita Chips and Flatbread		(serves 50 people)	\$160
Caprese Skewers with a Balsamic Drizzle		(per 50 pieces)	\$200
Domestic Cheese Board with Assorted Cheese, Flatbreads, Crackers and Grapes		(serves 50 people)	\$220
Shrimp Cocktail with Lemons and Cocktail Sauce		(per 50 pieces)	\$225
International Cheese Display with a Selection of Imported & Domestic Cheeses, Gourmet Cracker Assortment and Sliced French Bread		(serves 50 people)	\$250
Tuscan Display with Marinated Artichokes, Mushrooms, Grilled Vegetables, Baby Heirloom Tomatoes, Mozzarella, Basil and Olive Oil, Italian Meats and Cheeses, Green and Black Olives, Flatbreads and Assorted Crackers		(serves 50 people)	\$250
Seasonal Fruit Display Small		(serves 50 people)	\$300
Seasonal Fruit Display Large		(serves 100 people)	\$475

HOT HORS D'OEUVRES







Miniature Meatballs with (choose 1) Marinara Sauce or Hoisin BBQ		(per 75 pieces)	\$100
Fried Macaroni and Pepper Jack Cheese Bites with Avocado Ranch		(Per 75 pieces)	\$100
Chicken Tenders with Chipotle Ranch and Orange Ginger Sauce		(per 50 pieces)	\$125
Three Cheese and Cremini Mushroom Croquettes		(per 50 pieces)	\$150
Chili Lime Chicken Wings		(per 50 pieces)	\$175
Reuben Sliders with Swiss Cheese, Sauerkraut, Remoulade and Rye Bread		(per 50 pieces)	\$175
BBQ Cheeseburger Sliders with Pepper Jack Cheese, Applewood Bacon and BBQ Sauce		(per 50 pieces)	\$175
Grilled Buffalo Chicken Sliders with Swiss Cheese, Applewood Bacon and Buffalo Aioli		(per 50 pieces)	\$175
Coconut Shrimp with Orange Ginger Glaze		(per 50 pieces)	\$175
Spinach & Artichoke Dip with Pita		(serves 50 people)	\$225

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RECEPTION

Passed or Displayed

COLD HORS D'OEUVRES

Tomato Basil Bruschetta with Tomatoes, Garlic and Lemon	 	(per 50 pieces)	\$150
Herbed Cheese and Red Pepper Jelly Crostini		(per 50 pieces)	\$150
Deviled Eggs with Pimento Cheese and Bacon		(per 50 pieces)	\$160
Smoked Salmon And Whipped Boursin on an English Cucumber Round		(per 50 pieces)	\$175
Goat Cheese and Dates Wrapped in Prosciutto		(per 50 pieces)	\$200
Seared Rare Ahi Tuna on Wonton Crisp with Wasabi Aioli		(per 50 pieces)	\$220
Beef Tenderloin Crostini with Horseradish Cream Sauce		(per 50 pieces)	\$200

HOT HORS D'OEUVRES

Pot Stickers with Ginger Soy Glaze CHOOSE 1: Pork or Vegetable		(per 50 pieces)	\$125
Roasted Root Vegetables Skewers with Rosemary Salt	  	(per 50 pieces)	\$125
Mini Chicken Cordon Bleu		(per 50 pieces)	\$125
Vegetarian Spring Rolls with Sweet Chili Sauce		(per 50 pieces)	\$175
Baked Brie and Raspberry Phyllo with Lusty Monk Mustard Sauce		(per 50 pieces)	\$200
Spanakopita with Yogurt Cucumber Dip		(per 50 Pieces)	\$145
Spinach and Parmesan Stuffed Mushrooms		(per 50 Pieces)	\$150
Boneless Buffalo Chicken Wings with Blue Cheese Dressing		(per 50 Pieces)	\$150
Pan-Seared Mini Crab Cakes with Jalapeno Aioli		(per 50 pieces)	\$200
Bacon Wrapped Scallops		(per 50 pieces)	\$225
Beef and Cilantro Empanadas with Lime Jalapeno Cheese Sauce		(Per 50 Pieces)	\$225

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

All Beef New York and Chicago Style Hot Dogs

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

Maryland Crab Cake on a Brioche Bun, Fennel-Orange Slaw and Creole Remoulade

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

Organic Veggie Burger 

BUILD YOUR OWN STATION

Nacho Tots

Cheese Sauce | Sour Cream | Diced Tomatoes | Scallions | Jalapenos | Salsa | Black Beans

CHOOSE 1: Chicken or Beef

Two Proteins

\$15 per person

\$20 per person

CHEF ATTENDED STATIONS

Chef Attendant Fee of \$75 Required

Smoked Chicken Risotto with Green Peas, Mushrooms and Tomato Confit

Maple Glazed Chicken and Waffles with a Harvest Apple Salad and Crisp Sage Leaves

Carolina BBQ Pork Belly with Bean Stew and Honey Mustard

Blackened Shrimp and Cheese Grits with Tomato & Onion Relish, Bacon Scallions and Parmesan Cheese

Braised Short Ribs with Yukon Gold Potatoes, Tobacco Onions and Red Wine Demi Glace

Poke Bowl

Marinated Sashimi Grade Ahi Tuna | Edamame Beans | Sushi Rice | Cucumbers | Avocado
Carrots | Scallions | Sesame Seeds | Sriracha Mayo | Soy Sauce

\$12 per person

\$14 per person

\$14 per person

\$15 per person

\$16 per person

\$17 per person

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

Requires a minimum of 25 guests.

An additional \$10 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.

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 guests)	\$300
Sage and Rosemary Roasted Turkey Breast with Orange-Cranberry Sauce, Whole Grain Mustard and Mayonnaise	(serves approximately 25 guests)	\$300
Seared Carolina Crab Cake Served with Southern Slaw, Orange Blossom Vinaigrette	(serves approximately 25 guests)	\$350
Chicken and Waffles with Honey Butter, Maple Syrup and Texas Pete®	(serves approximately 25 guests)	\$300
Nueske's Pork Belly Glazed with Brown Sugar Whisky, Clove and Spiced Apple Chutney	 (serves approximately 35 guests)	\$400
Grilled Beef Tenderloin with Horseradish Sauce, Whole Grain Mustard and Mayonnaise	(serves approximately 25 guests)	\$425
Seared Black Angus Ribeye with Horseradish Sauce and Grain Mustard	(serves approximately 25 guests)	\$500

DESSERTS

Cheesecake Bar <i>Variety of Cheesecakes with Strawberries, Raspberries, Blueberries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Crushed Oreos and Chocolate Shavings</i>	\$15 per person
Gigi's Mini Cupcake Station <i>Variety of Seasonal Flavors. Ask your Event Manager for a list of available options.</i>	\$15 per person
Dessert Display <i>Gourmet Selection of Cakes, Pies and Bite-Sized Desserts</i>	\$15 per person
Churro Bar <i>Caramel Sauce, Apple Compote, Apple Jacks Fruity Pebbles, Cereal infused sweet Cream Filling Chocolate Sauce and Shredded Coconut</i>	\$15 per person & \$75 Chef Attendant Fee
Campfire S'mores Station <i>Graham Cracker Squares, Chocolate Candy Bars, Reese's Peanut Butter Cups®, Candied Bacon, Salted Caramel Sauce and Marshmallows</i>	\$15 per person & \$75 Chef Attendant Fee

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

Requires a minimum of 25 guests.

An additional \$10 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.

HOST BAR

For all host bars, there is a \$175 BARTENDER FEE per bartender (one bartender per 100 attendees required)

NON-ALCOHOLIC BEVERAGES

Bottled Water	\$3.50 each
Soft Drinks <i>(Pepsi, Diet Pepsi, Starry, Starry Zero, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Diet Mountain Dew, Cheerwine, Diet Cheerwine)</i>	\$4.00 each

BEER		HOUSE WINE	By the Glass	PREMIUM WINE	By the Glass
Michelob Ultra & Miller Lite	\$6	Stone Cellars Pinot Grigio	\$7	J. Lohr Cabernet Sauvignon	\$9
Non-Alcoholic Beer: Stella Zero	\$6	Stone Cellars Chardonnay	\$7	Josh Chardonnay	\$9
Import / Local Craft Beers <i>(Corona, Stella Artios, Foothills)</i>	\$8	Stone Cellar Cabernet Sauvignon	\$7	Cupcake Moscato	\$9
				Dipinti Pinot Grigio	\$9

WINE BY THE BOTTLE

White

Josh Chardonnay	\$35
Cupcake Moscato	\$36
Dipinti Pinot Grigio	\$36
Koha Estate Sauvignon Blanc	\$38
Chateau St. Michelle Riesling	\$40

Red

Stone Cellars Merlot	\$40
J. Lohr Cabernet Sauvignon	\$40
Estancia Cabernet Sauvignon	\$45
Clos du Bois Merlot	\$45

COCKTAILS

Well

Smirnoff Vodka, Bacardi Superior Rum, New Amsterdam Gin, Grants Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Korbel Brandy

\$8 each

Premium

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 and Korbel Brandy

\$10 each

Ultra

Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Markers Mark Whiskey, 1800 Silver Tequila, and Hennessy VSOP

\$12 each

SPECIALTY SERVICES

Table Service

Bottle of House Wine	\$35 per bottle
Bottle of House Champagne	\$35 per bottle
Bottle of Chandon Brut Champagne	\$42 per bottle

2 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	\$13.95 per person

Beer, Wine, and Liquor are 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.

CASH BAR

For all host bars, there is a \$175 BARTENDER FEE per bartender (one bartender per 150 attendees required)

NON-ALCOHOLIC BEVERAGES

Bottled Water **\$5 each**

Soft Drinks **\$5 each**

(Pepsi, Diet Pepsi, Starry, Starry Zero, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Diet Mountain Dew, Cheerwine, Diet Cheerwine)

BEER		HOUSE WINE	By the Glass	PREMIUM WINE	By the Glass
Michelob Ultra & Miller Lite	\$8	Stone Cellars Pinot Grigio	\$8	J. Lohr Cabernet Sauvignon	\$11
Non-Alcoholic Beer: Stella Zero	\$8	Stone Cellars Chardonnay	\$8	Josh Chardonnay	\$11
Import / Local Craft Beers (Corona, Stella Artios, Foothills)	\$9	Stone Cellars Cabernet Sauvignon	\$8	Cupcake Moscato	\$11
				Dipinti Pinot Grigio	\$11

COCKTAILS

Well **\$10 each**

Smirnoff Vodka, Bacardi Superior Rum, New Amsterdam Gin, Grants Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Korbel Brandy

Premium **\$13 each**

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 and Korbel Brandy

Ultra **\$14 each**

Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Markers Mark Whiskey, 1800 Silver Tequila, and Hennessy VSOP

Beer, Wine, and Liquor are 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.