

The BENTON

CONVENTION CENTER

Winston-Salem  North Carolina



EVENT MENU

301 W 5th St, Winston-Salem, NC 27101 - 336.725.3500 - www.twincityquarter.com

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BREAKFAST

Served with Orange Juice, Fresh Brewed Regular & Decaf Coffee and Assorted Hot Teas

BREAKFAST BUFFETS

The Fifth Street

\$17 per person

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



The Cherry Street

\$22 per person

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

*The Winston

\$27 per person

Seasonal Sliced Fruit, Muffins and Scrambled Eggs
Choice of:

Breakfast Potatoes OR Southern Style Grits
Bacon OR Sausage Links

*The Salem

\$30 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

*Healthy Breakfast Buffet

\$34 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

\$20 per person

Breakfast Potatoes and Scrambled Eggs
Choice of:

Bacon, Sausage Links OR Sausage Patties

Blue Ridge Breakfast

\$20 per person

Scrambled Eggs with Sugar Cured Ham and
Sweet Potato Hash



The Southern Charm

\$25 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

The Triad

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

\$32 per person*

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	\$5 each
Bacon, Egg, and Cheddar Cheese on a Buttermilk Biscuit	\$5 each
Bacon, Egg, and Cheddar Cheese on an English Muffin	\$5 each
Canadian Bacon, Egg, and Cheddar Cheese on a Croissant	\$5 each
Canadian Bacon, Egg, and Cheddar Cheese on a Buttermilk Biscuit	\$5 each
Burrito with Bacon, Egg, and Cheddar Cheese	\$5 each
Burrito with Ham, Egg, Pepper Jack Cheese and Salsa	\$5 each
Burrito with Country Sausage, Egg and Cheddar Cheese	\$5 each
Burrito with Egg, Cheese, Onions, and Peppers with Sour Cream and Salsa	\$5 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		\$22 per dozen
Assorted Breakfast Pastries		\$27 per dozen
Assorted Muffins		\$30 per dozen
Warm Bourbon Pecan Cinnamon Rolls		\$42 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.

Yogurt Parfait Bar	\$12 per person	Fiesta	\$12 per person
Vanilla Greek Yogurt, Fresh Berries, Granola, Chia Seeds, Chocolate Chips, Toasted Coconut and Granola Bars		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, cheese sauce, 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	
Cup Cake Break	\$15 per person		
Assorted Cup Cakes, Chocolate Truffle, Vanilla Bean, Red Velvet, Peanut Butter			

Add To Any Break:

Fresh Brewed 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	\$4.00 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
Starbucks® Salted Caramel Cream Cold Brew	\$8 each
Starbucks® Sweet Cream Vanilla Cold Brew	\$8 each
Starbucks® Plain Unsweetened nitro Infused Water	\$9 each
Lemonade	\$25 per gallon
Sweet Tea/Unsweet Tea	\$32 per gallon
Fresh Brewed Coffee	\$40 per gallon
(Regular, Decaf, and Hot Tea)	\$62 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

DELI SANDWICH BOARD (CHOOSE TWO)

\$31 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, Pimento Cheese, 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 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

\$29 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

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

\$27 Chicken \$28 Salmon | \$29 Seared Ahi Tuna | \$30 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 Strawberry Sauce, Chocolate Shavings

Double Chocolate Cake with Raspberry Coulis, Fresh Berries, Whipped Cream

Red Velvet Cake with a Toasted Coconut Anglaise Sauce, White Chocolate Mousse

Black Cherry Ricotta Cheese Cake with Amaretto Cream and toasted Almonds

Italian Lemon Cream Cake with Candied Lemon and Sweet Berry Compote

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



DESSERT UPGRADES

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

Bourbon Pecan Pie with Georgia Pecans

Moravian Sugar Cake with Vanilla Anglaise

Sweet Potato Maple Cheese Cake

Chocolate Chip Cookie Milk Mousse Cake

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BOXED LUNCH

BASIC

\$25 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

\$29 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

Smoked Turkey, provolone, Bacon, Lettuce, Tomato on Kaiser Roll

Grilled Chicken Caesar Salad Wrap with Grilled Chicken Romaine Lettuce, Sundried Tomato, Parmesan Shavings, Caesar Dressing, Tortilla Wrap

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

Black Forest Honey Roasted Ham, Muenster, Lettuce, Tomato, Mayo, Honey Mustard, Arugala, Pickle on a Ciabatta Roll

Roasted Beef and Swiss with Caramelized Onions, Arugala, Horseradish Sauce, on a Pretzel Roll

Grilled Vegetable Wrap, Tomato, Spinach Sliced Avocado, Vegan Cheese, Lemon Vinaigrette 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



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.



BUFFETS

Includes Iced Water, Sweet Tea, Unsweet Tea, and Fresh Brewed 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

Spicy Corn 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

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 Creamy Garlic Sauce

Texas Beef Brisket 

MOJO Pulled Pork Sautéed Onions, Mojo Sauce

Barramundi Sea Bass Ginger Soy Glaze and Scallion

Grilled Chicken Breast with Sherry Peppercorn Jus

Chicken Picatta with Capers, Lemon Basil, and White Wine

Scallop and Shrimp Risotto with Arugula, Roasted

Grilled Skirt Steak with Borolo Wine Demi 

Peppers, Finished with Lobster Butter

Sliced Prime Roast Beef with Black Peppercorn Demi

Cavatappi Pasta with Ratatouille and Pecorino

Chicken Marsala, Cremini Mushroom, Marsala Sauce

Romano 

DESSERTS (CHOOSE 2) add additional dessert for \$5 per person

Red Velvet Cake with a Toasted Coconut Anglaise
Sauce, White Chocolate Mousse

New York Cheese Cake with Strawberry Sauce, Chocolate
Shaving Fresh Whipped Cream

Italian Lemon Cream Cake with Candied Lemon,
Sweet Berry Compote

Double Chocolate Cake with Raspberry Coulis, Fresh
Berries, Fresh Whipped Cream

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 Fresh Brewed Coffee Available Upon Request

\$47 per person

MEXICAN FIESTA

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

SIDES

Frijoles Refritos | Mexican Rice | Tex-Mex Roasted Vegetables

Sour Cream | Salsa | Taco Slaw | Steamed Flour or Corn Tortillas

ENTREES (CHOOSE 2)

(add additional entrée for \$10 per person)

Chicken Fajitas with Peppers and Onions

MOJO Pulled Pork Sauteed Onions, Mojo Sauce

Carne Asada (Grilled Flank Steak with Cilantro)

Mexican Style Garlic Shrimp

DESSERTS (CHOOSE 2)

Cinnamon Churro | Tres Leches Cake | Caramel Flan | Brownies

\$47 per person

BACKYARD COOKOUT

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 | Classic Macaroni Salad

SIDES

Tater Tots | Baked Beans | Corn on the Cob

ENTREES (CHOOSE 2)

(add additional entrée for \$10 per person)

BBQ Joyce Farms Chicken

Black Forest Bratwurst

Hoagie | Peppers | Onions | Saurkraut | Spicy Mustard

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 Fresh Brewed 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 Skirt 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)

Bourbon 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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THEMED BUFFETS

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

LA TRATTORIA

\$52 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	Meat and Sausage Lasagna
Chicken Marsala	or Vegetable Lasagna (CHOOSE 1)
Sicilian-Style Grilled Steak	Chicken Piccata with Capers, Lemon, Basil and White Wine
with Fresh Herbs, Garlic, and Grape Tomatoes	Shrimp Scampi Broiled with Butter, Garlic, Lemon, and Linguini
Basil Crusted Salmon with Chardonnay Butter Sauce	

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
Roasted Atlantic Salmon with Lemon and Dill Sauce
Grilled Skirt Steak with Braised Beef Steak Tomatoes, capers, olive oil
Joyce Farm Chicken Breasts with Sage and Cider Sauce
Market Vegetable Lasagna with House-Made Tomato Sauce

DESSERTS (CHOOSE 2)

Salted Caramel Cheesecake | Chocolate Flourless Cake  | Sweet Biscuit Berry Trifle

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THREE COURSE PLATED MEALS

Sweet Tea, Unsweet Tea, and Fresh Brewed 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 Roasted Garlic Cream Sauce

Pan-Seared Chicken Breast with Dijon Mustard Bechamel

Grilled Chicken Breast with Thyme Natural Demi

Bourbon Glazed Pork Loin with Cider Vinegar—Sage Sauce

Roasted Root Vegetable with Herb Butter Risotto

House-Made Three Cheese Ravioli with Light Tomato Sauce and Fresh Basil

Seasonal Grilled Vegetables with Herb Risotto

Stuffed Zucchini, Sweet Potato Puree, Wilted Kale, Sundried Tomato Reduction, Crispy Quinoa

Grilled Stuffed Portobello with Quinoa, Carrots, Edamame, Shallots, Spinach, Chick Peas



\$37 per person

Pan-Seared Barramundi Sea Bass With a Lemon Caper Sauce

Pan-Seared Salmon with Chardonnay Reduction Sauce

Basil Crusted Grouper with Braised Grape Tomato Sauce

Grilled Beef Petit Sliced Tenderloin with a Port Wine Demi

Grilled Sliced Flank Steak with Sauce Bordelaise

Grilled Filet Mignon with Cognac Peppercorn Sauce (6oz)



\$40 per person

\$40 per person

\$43 per person

\$44 per person

\$46 per person

\$54 per person

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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 Strawberry Sauce, Chocolate Shavings
Double Chocolate Cake with Raspberry Coulis, Fresh Berries, Whipped Cream
Red Velvet Cake with a Toasted Coconut Anglaise Sauce, White Chocolate Mousse
Black Cherry Ricotta Cheese Cake with Amaretto Cream and Toasted Almonds
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 **(\$2 more per person)**

DESSERT UPGRADES

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

Chocolate Chip Cookie Milk Mousse Cake
Southern Bread Pudding with Vanilla Anglaise
Turtle Cheese Cake with Kahlua Cream
Sweet Potato Maple Cheese Cake Bourbon Anglaise
Pistachio Crusted Ricotta Cake with Mascarpone Chantilly Cream

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RECEPTION

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
Farmer's Market Crudite with Tzatziki and Remoulade Sauce	  (serves 50 people)	\$120
Herb-Marinaded 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

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RECEPTION

HOT HORS D'OEUVRES

Pot Stickers with Ginger Soy Glaze - 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
Dill Pickle and Cream Cheese Bombs	 (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
Breaded Pretzel Honey Cheese Filled Bite	 (Per 50 pieces)	\$155
Lobster Risotto Arancini with Lemon Aioli	(per 50 pieces)	\$200
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
Spanish Ham and Cheese Croquettes with Chimichurri	(per 50 pieces)	\$150
Chili Lime Chicken Wings	(per 50 pieces)	\$175
Cuban Slider with ham, cheese, dill pickle, onion, mustard sauce	(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

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 ColeSlaw, 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

\$15 per person

Both Proteins

\$20 per person

CHEF ATTENDED STATIONS

Chef Attendant Fee of \$110 Required

Parmesan Crusted Chicken Roulade Stuffed with Spinach and Feta, Capanata, Lemon Butter

\$12 per person

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

\$14 per person

Pork Mignon Loin, Celery Root Puree, Haricot Vert, Crispy Onions, Cabernet Jus

\$14 per person

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

\$15 per person

and Parmesan Cheese

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

\$16 per person

Poke Bowl

Marinated Sashimi Grade Ahi Tuna | Edamame Beans | Sushi Rice | Cucumbers | Avocado | Carrots |

\$17 per person

Scallions | Sesame Seeds | Sriracha Mayo | Soy Sauce

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 \$110 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)	\$350
Seared Carolina Crab Cake Served with Southern Slaw, Orange Blossom Vinaigrette	(serves approximately 25 guests)	\$300
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 25 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
Dessert Display	\$15 per person
<i>Gourmet Selection of Cakes, Pies and Bite-Sized Desserts</i>	
Churro Bar	\$15 per person & \$110 Chef Attendant Fee
<i>Caramel Sauce, Apple Compote, Apple Jacks</i>	
<i>Fruitty Pebbles, Cereal Infused Sweet Cream Filling</i>	
<i>Chocolate Sauce and Shredded Coconut</i>	
Campfire S'mores Station	\$15 per person & \$110 Chef Attendant Fee
<i>Graham Cracker Squares, Chocolate Candy Bars, Reese's Peanut Butter Cups®, Candied Bacon, Salted Caramel Sauce and Marshmallows</i>	
Cup Cake Station	
<i>Assorted Cup Cakes, Chocolate Truffle, Vanilla Bean, Red Velvet, Peanut Butter</i>	\$15 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.**

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

NON-ALCOHOLIC BEVERAGES

Bottled Water \$4 each

Soft Drinks \$4 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	\$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	\$8	Stone Cellar Cabernet	\$7	Cupcake Moscato	\$9
(Corona, Stella Artios, Foothills)		Sauvignon		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

\$8 each
Smirnoff Vodka, Bacardi Superior Rum, New Amsterdam Gin, Grant's Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Korbel Brandy

Premium

\$10 each
Tito's Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Lunazul Tequila and Korbel Brandy

Ultra

\$12 each
Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Marker's Mark Whiskey, 1800 Silver Tequila, and Hennessy VSOP

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

SPECIALITY 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

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 bars, there is a \$175 BARTENDER FEE per bartender (one bartender per 100 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	\$9	Stone Cellar Cabernet	\$8	Cupcake Moscato	\$11
(Corona, Stella Artios, Foothills)		Sauvignon		Dipinti Pinot Grigio	\$11

COCKTAILS

Well

Smirnoff Vodka, Bacardi Superior Rum, New Amsterdam Gin, Grant's Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and Korbel Brandy \$10 each

Premium

Tito's Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Lunazul Tequila and Korbel Brandy \$13 each

Ultra

Grey Goose Vodka, Bacardi Superior Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Glenlivet 12 Year, Marker's Mark Whiskey, 1800 Silver Tequila, and Hennessy VSOP \$14 each

Beer, Wine, and Liquor options 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.

