

## Policies

### General Catering Policies and Information

Thank you for choosing Embassy Suites for your hospitality needs. It is our goal to provide you and your guests with creative menus and friendly attentive service at competitive prices, allowing you to concentrate on the purpose of your meeting or event. In order to help us serve you as efficiently as possible, please take a moment to review the following guidelines.

#### Menus

Although we have a full range of catering menus available, our Catering Department and award-winning Chef are always happy to meet with you to discuss your individual needs. Menu selections are requested at least 30 days prior to your event. Menu prices are subject to change up to six months prior to your event. All menus are based on 90-minute time frame.

#### Guaranteed Attendance

In arranging for private functions, the attendance must be specified by 10:00AM at least three (3) business days in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not received by our Catering Department three (3) business days in advance, we will consider the last contracted number as the guarantee for the function.

#### Payment Policies

Deposit and payment schedules are established and listed on all catering contracts. All deposits are non-refundable. Any payments that are scheduled to be received less than 21 days of the event date must be made by credit card or bank check. All events are considered tentative until a signed contract and deposit are received to confirm your reservation.

#### Food and Beverage Minimum

A food and beverage minimum will be applied to your event. This minimum is for food and beverage only and excludes sales tax, service charge, audiovisual, room rental, labor charges. If you should fall below the food and beverage minimum, the difference will be billed as well as the tax and service charge on the difference.



## Policies

### Meeting Rooms, Decorations and Services

All private meeting rooms are non-smoking. Embassy Suites-Charlotte reserves the right to make changes, with notice to client, in function room assignments. Any changes to the approved contracted function room set up must be made within 24 hours of your function. Any changes made once your function room is set will be subject to a minimum re-set fee of \$300.00 for each request to change. All music in the meeting space must cease by 11:00 PM. Embassy Suites reserves the right to determine and control acceptable volume levels. Management must approve decorations brought onto the premises by the guest. Items may not be attached to walls, doors, windows, or ceiling with tape, nails or staples. The hotel reserves the right to restrict any signage in public areas. Patron agrees to be responsible for any damage done to the premises during the period of time his or her guests are under his or her control or that of any independent contractor hired by the patron. Please be advised that the hotel maintains music and noise levels for all events and should not be a disturbance for guests staying in the suites. Should the noise level become excessive, you may be asked to have the music and/or the event terminated or you may incur charges for guest suite complaints.

### Service Charge and Tax

All Food and Beverage prices are subject to North Carolina Sales Tax of 8.25% and 20% Service Charge. Room rental fees are subject to 7.25% sales tax and 20% Service Charge.

### Additional Labor Charges

Functions that exceed the scheduled ending time will be subject to an overtime charge of \$50.00 per 1/2 hour over the contracted time. Any services requested through the Catering Department for functions inside a suite would incur the cost of the items requested and a \$50.00 service fee. Prior to services rendered in any suites, payment must be discussed and agreed upon.

### Parking

Complimentary Parking



Breakfast



**Breakfast of Champions Buffet**

(Minimum of 30 guests required)

Scrambled Eggs

Choice of 2 Meats: Hickory Smoked Bacon,  
Grilled Link Sausage or Ham

Breakfast Potatoes

Pancakes or Grits.

Assorted Muffins

Fresh Sliced Fruit Display

White and Wheat Bread with Toaster

Baskets of Preserves, Butter  
and Cream Cheese

Freshly Brewed Starbucks Coffees and Tea  
\$18.50 per person

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**Southern Morning Plated Breakfast**

Scrambled Eggs

Grilled Ham, Bacon or Sausage

Served with Buttery Grits

Baskets of Muffins and Danish

Assorted Juices

Freshly Brewed Starbucks Coffees

Available

\$13.95 per person

**Breakfast Buffet Enhancements:**

Please add \$50 per chef attendant for Omelet Station

**Omelet Station \$4.00**

Fresh Made to Order Omelets with a choice of Peppers,  
Onions, Cheese, Mushrooms, Spinach, Asparagus tips  
Crabmeat, Ham, Bacon and Sausage

**Corned Beef Hash and Poached Eggs \$3.00**

Crispy Grilled Corned Beef Hash Topped with Freshly Poached  
Eggs and a Sprinkle of Shredded Extra Sharp Cheddar Cheese

**Nola's Scrambled Eggs \$2.75**

Fluffy Scrambled Eggs with a Cajun Twist  
Eggs scrambled with Monterey Jack cheese, Diced  
Onions, Bell Peppers and Andouille Sausage

**Cinnamon Orange French Toast \$3.50**

Thick sliced Brioche bread dipped in a custard of Grand  
Marnier, orange juice and a hint of cinnamon. Served with  
a Bourbon Pecan Maple Syrup, Orange honey butter and a  
fresh berry compote.



## AM Breaks



### *Morning Glory* \$11.95

Assorted Sliced Deli Bagels  
Fresh Baked Gourmet Muffins and Fruit Danish  
Preserves, Cream Cheese and Butter  
Sliced Fresh Fruit, Apple and Orange Juices  
Freshly Brewed Starbucks Coffees and Teas

### *Donut Break* \$11.95

Fresh Donuts  
Bagels with Cream Cheese, Preserves and Butter  
Sliced Fresh Fruit  
Apple and Orange Juices  
Freshly Brewed Starbucks Coffee and Teas

### *Rise and Shine* \$9.25

Fresh Baked Gourmet Muffins and Fruit Danish  
Apple and Orange Juices  
Freshly Brewed Starbucks Coffee and Teas

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### *The Carolina* \$12.95

(minimum 30 guests required)

Variety of Sausage, Bacon, Ham and Egg with  
Cheese on a Freshly Baked Buttermilk Biscuits  
Fried Potato Cakes  
Fresh Sliced Fruit  
Apple and Orange Juices  
Freshly Brewed Starbucks Coffees and Teas

### *Yogurt and Fruit* \$10.95

Creamy Fruit Yogurt  
Variety of Individual Breakfast Bars  
Granola and Berries  
Fresh Sliced Fruit  
Apple and Orange Juice  
Freshly Brewed Starbucks Coffees and Teas



PM Breaks



**After School Break \$9.95**

(minimum of 10 guests required)

- Freshly Baked Jumbo Assorted Cookies
- Death by Chocolate Brownies
- Homemade Potato Chips w/ Classic Onion Dip
- Sweetened and Unsweetened Iced Tea
- Freshly Squeezed Lemonade

**Home Run Break \$9.95**

(minimum of 10 guests required)

- Giant Ballpark Soft Pretzels w/ Spicy Mustard
- Assorted Candy Bars & Peanuts
- Popcorn & Cracker Jacks
- Freshly Squeezed Lemonade & Assorted Soft Drinks

**Energy Break \$12.95**

(minimum of 20 guests required)

- Fruit Smoothies
- Energy and Soft Drinks
- Assorted Granola and Energy Bars
- Whole Fresh Fruit

**Sweet & Salty Break \$12.95**

(minimum 20 guests required)

- Assorted Gourmet Cookies
- Death by Chocolate Brownies
- New York Jumbo Soft Pretzels
- Homemade Potato Chips and Dip
- Assorted Nuts
- Tortilla Chips & Salsa
- Iced Tea and Lemonade

**Fiesta Break \$11.95**

(minimum of 20 guests required)

- Tortilla Chips with Salsa
- Hot Green Chili Queso
- Empanadas
- Dessert Nachos
- Bottled Water
- Lemonade

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a la Carte

**AM Snacks**

New York Style Bagels with cream cheese	\$36.00/dozen
Gourmet Breakfast Muffins	\$30.00/dozen
Individual Flavored Yogurts	\$30.00/dozen
Assorted Danish and Pastries	\$30.00/dozen
Carolina Biscuits	\$40.00/dozen
(Variety of Bacon, Ham, or Sausage w/Cheese & Egg)	
Jumbo Cinnamon Rolls	\$39.00/dozen
Whole Fresh Fruit	\$24.00/dozen
Fresh Fruit Kabobs	\$36.00/dozen
Sliced Fresh Fruit (Minimum of 10)	\$4.95/person
Granola Yogurt Parfaits (Minimum of 10)	\$5.00 each
Granola Bars	\$28.00/dozen

**PM Snacks**

Mixed Nuts	\$25.00/pound
Homemade Potato Chips & Dip	\$22.00/pound
Tortilla Chips and Salsa	\$22.00/pound
Walnut Fudge Brownies	\$32.00/dozen
Assorted Fresh Baked Gourmet Cookies	\$34.00/dozen
Jumbo Soft Pretzels	\$30.00/dozen
Variety of Ice Cream Novelties	\$36.00/dozen
Granola Bars	\$28.00/dozen
Sliced Fresh Fruit (Minimum of 10)	\$4.95/person



**Beverages**

Freshly Brewed Starbucks Coffee	\$49.50/gallon
Tazo Herbal Tea Bags and Hot Water	\$3.50/tea bag
Assorted Fruit Juice	\$3.50/each
Individual Milk - 8 oz.	\$2.00/each
Bottled Water	\$2.75 each
Assorted Soft Drinks	\$2.75 each
Freshly Squeezed Lemonade	\$29.00/gallon
Freshly Brewed Ice Tea (Sweet/Unsweetened)	\$29.00/gallon

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## Lunch

Accompanied by Salad, Chef's Selection of Dessert, Iced Tea & Water

### **Greek Chicken Wrap** \$17.95

Grilled Chicken, Grilled Onions, Pepperoncini, Roma Tomato  
Roasted Red Peppers, Cucumber, Romaine Lettuce,  
Feta Cheese & Oregano Dressing

### **Vegetarian Wrap** \$17.95

Julienne Medley of Fresh Vegetables & Herbs  
Tossed in our Homemade Balsamic Vinaigrette

### **Cei Le Vie** \$17.95

Croissant with your choice of one of the following:  
Smoked Turkey with Bacon, Smoked Turkey with Dill Havarti,  
Honey Baked Ham with Baby Swiss, Dijon Chicken Salad or  
Vegetarian

### **The Monte Cristo** \$18.95

Freshly Baked Ham, Smoked Turkey and Swiss Cheese Shaved  
and Piled High then Baked in a Puff Pastry served with a side of  
jam

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### **BLT Grilled Salmon Caesar Wrap** \$19.95

Grilled and Chilled Salmon, Applewood Bacon, Vine Ripened  
Tomato, Tossed with our Caesar Dressing.

### **Sliced Sirloin and Boursin on Ciabatta** \$18.95

With Roma Tomatoes and Balsamic Glaze All Baked Together on a  
Crusty Ciabatta roll.

### **The Soprano** \$18.95

Classic Italian Meats (to include Sopressata, Capicollo, Prosciutto  
Ham), w/Provolone, Vine Ripened Tomatoes, Shredded Lettuce,  
Basil Mayonnaise with Balsamic Reduction on a Hoagie Roll



## Lunch

Accompanied by Salad, Chef's Selection of Dessert, Iced Tea & Water

### **Oriental Chicken Salad** \$19.95

(minimum of 10 guests required)

Teriyaki Marinated Chicken served over Mixed Field Greens with Mandarin Oranges, Cashews, Snow Peas, Pickled Ginger, Red Peppers, Scallions and Drizzled with an Asian Peanut Ginger Dressing and Topped with Fried Wontons strips.

### **Chicken Caesar Salad** \$17.95

(minimum of 10 guests required)

Grilled Sliced Chicken Breast on a Bed of Crisp Romaine Tossed with Our Classic Caesar Dressing, Fresh Shavings of Parmesan Cheese and Croutons

### **Omaha Steak and Avocado Salad** \$20.95

(minimum of 10 guests required)

Grilled Sirloin tossed with tomatoes, avocado, red onions, scallions, tossed in a Cilantro Lime Dressing served on Romaine leafs with Fried Tortilla strips.

### **Vermont Harvest Turkey Chop Salad** \$19.95

(minimum of 15 guests required)

Fresh Roasted Turkey with Craisins, Walnuts, Extra Sharpe Cheddar Cheese and Granny Smith Apples, tossed in a Maple mustard Vinaigrette over chopped Romaine Lettuce, Garnish of Toasted Walnuts

### **Crab and Shrimp Louis Wedge** \$23.95

(minimum of 12 guests required)

Chilled Jumbo Shrimp Served Over a Large Wedge of Iceberg Lettuce, Cucumbers, Pancetta and Fresh Tomatoes, Drizzled with our Specially Blended Crab Louis Dressing, and Pecan Pralines.



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## Lunch

Accompanied by Salad, Chef's Selection of Dessert, Iced Tea & Water

### **Omaha Sliced Sirloin with Wild Mushroom Sauce \$19.95**

Omaha Sliced Sirloin served with a Cabernet Sauvignon  
Wild Mushroom Sauce

### **Rosemary Garlic Roasted Pork \$18.95**

(minimum 15 guests required)

Marinated and Roasted Pork Loin topped with a Orange and Pork Jus  
Garnished with Mandarin Oranges Served with Yukon gold Mashed  
Potatoes

### **Three Cheese & Herb Stuffed Breast of Chicken \$19.95**

Fresh Chicken Breast Stuffed with a Blend of Ricotta, Parmesan  
and Mozzarella Tossed with Herbs, Baked and Served with  
Marinara Sauce and Roasted Potatoes.

### **Smoked Gouda and Prosciutto Chicken \$19.95**

Herb Marinated Chicken, grilled and topped with Shredded  
Smoked Gouda and Prosciutto di Parma then baked and finished  
with a Sage Marsala Jus, Served with Roasted Potatoes

### **Caramelized Onion and Mushroom Meatloaf \$18.95**

(minimum of 20 guests required)

Mashed Potatoes with Gravy and Vegetable Du Jour



### **Grilled Breast of Chicken with Garlic Shrimp \$21.95**

Basil Marinated Chicken with Garlic Rubbed Shrimp Served  
with Roasted Garlic and Tomato Cream Sauce over Chef's  
Brown Rice

### **Grilled Petit Filet \$25.95**

5oz Filet Served on a marinated and grilled Portabella Mushroom  
Cap with Cabernet Jus and Yukon Gold Mashed Potatoes

### **Chicken Cordon Vesuvius \$19.95**

Stuffed Breast of Chicken with Fontina, Prosciutto di Parma and  
Parmesan Cheeses in a pool of Sage Marsala Jus, served with  
Roasted Potatoes

### **Vegetable Pasta Alfresco \$18.95**

Bowtie Pasta with Artichoke Hearts, Vine Ripened Roma Tomatoes,  
Kalamata Olives, Spinach, Mushrooms and Fresh Basil  
in a Pesto Wine Sauce.

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## Lunch

### **Atrium Delicatessen \$20.95**

(minimum of 25 guests required)

**Choice of 2 Salads:**

**Tossed Garden Favorites with Assorted Dressings  
Caesar Salad, Pesto Pasta Salad, Dot's Potato Salad,  
Fruit Salad, Tomato, Basil, & Fresh Mozzarella w/  
Olive Oil & Balsamic reduction, Chipotle Cole Slaw,  
Julienne Vegetable Vinaigrette**

**Choice of 3 Meats:**

**Roast Beef, Smoked Turkey, Honey Baked Ham,  
Capicollo, Dijon Tarragon Chicken Salad,  
Chef's Fantasia Tuna Salad**

**Choice of 2 Cheeses:**

**Cheddar, Swiss, Muenster, Provolone, Dill Havarti**

**Served with Homemade Potato Chips,  
Variety of Sliced Breads,  
Mayonnaise, Mustard, Assorted Pickles and Peppers,  
Lettuce, Tomato**

**Cookies and Dessert Bars**

**Freshly Brewed Iced Tea and Water**



### **Executive Atrium Delicatessen \$23.95**

(minimum of 50 guests required)

**Chef's Choice of Soup**

**Choice of 3 Salads:**

**Tossed Garden Favorites with Assorted Dressings  
Caesar Salad, Pesto Pasta Salad, Dot's Potato Salad, Fruit Salad,  
Tomato, Basil, & Fresh Mozzarella w/ Olive Oil & Balsamic  
reduction, Chipotle Cole Slaw, Julienne Vegetable Vinaigrette**

**Choice of 3 Meats:**

**Roast Beef, Capicollo, Smoked Turkey, Honey Baked Ham  
Dijon Tarragon Chicken Salad, Chef's Fantasia Tuna Salad**

**Choice of 2 Cheeses:**

**Cheddar, Swiss, Muenster, Provolone, Dill Havarti**

**Served with Homemade Potato Chips, Variety of Sliced Breads  
and Croissants, Mayonnaise, Mustard, Assorted Pickles and  
Peppers, Lettuce, Tomato**

**Chef's Choice of Desserts to include a variety of cakes and pies**

**Freshly Brewed, Iced Tea and Water**

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## Lunch

### Little Italy \$22.95

(minimum of 30 guests required)  
Choice of Tossed Garden Salad or  
Traditional Caesar Salad

Antipasto Display

Choice of 2 Entrees:

Hot Italian Sausage Penne & Cheese Bake  
Chicken Marsala  
Chicken Parmesan  
Chicken Saltimbocca  
Manicotti with Fresh Tomato Basil Sauce  
Meat Lasagna  
Vegetarian Lasagna  
Tri-Colored Tortellini Pesto

Add a Pasta Action Station for an additional  
\$5.00 per person (\$50 attendant fee applies)  
Roasted Garlic & Parmesan Cheese Bread,  
Focaccia Bread

Tiramisu & Cannoli's  
Freshly Brewed Iced Tea and Water



### La Fiesta \$22.95

(minimum of 30 guests required)

Choice of 1 Soup:

Roasted Corn & Chipotle Chicken Chowder,  
Gazpacho or Black Bean Lime Cream

Baskets of Tri-colored Tortilla Chips with Homemade salsa  
Beef Empanadas

Choice of 1 of the following:

Beef & Chicken Enchiladas  
Beef & Chicken Fajitas  
Beef Taco Bar with Crunchy Corn Shells  
and Soft Flour Tortillas

Mexican Rice

Corn Red Pepper

Shredded Cheese, Sour Cream, Shredded Lettuce, Scallions, Pico  
del Gallo

Dessert Nachos

Freshly Brewed Iced Tea and Water

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## Lunch

### **Eastern Style Pig Pickn' \$22.95**

(minimum of 30 guests required)

Tossed Garden Salad with Assorted Dressings

Plantation Potato Salad

Deviled Eggs

Chipotle Cole Slaw

Roasted Pulled Pork

BBQ Roasted Chicken or

Ms. Dot's Fried Chicken

Corn on the Cobb

Freshly baked Biscuits and Corn Bread

Homemade Peach Cobbler

Freshly Brewed Iced Tea and Water

### **Soup, Salad and Baked Potato Bar \$22.95**

(minimum of 20 guests required)

Chef's Selection of Soup

Pesto Pasta Salad

Tomato, Mozzarella & Basil with Olive Oil

Tossed Greens Bowl with Assorted Accompaniments  
and Assorted Dressings

Baked Potatoes with Assorted Toppings

Rolls and Butter

Assorted Cookies and Dessert Bars

Freshly Brewed Iced Tea and Water



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### **Queen's Court \$24.95**

(minimum of 30 guests required)

**Choice of 2 Salads:**

**Tossed Garden Favorites with Assorted Dressings,  
Caesar Salad, Pesto Pasta Salad, Dot's Potato Salad,  
Fresh Fruit Salad, Tomato, Basil, Fresh Mozzarella and Olive  
Oil, Chipotle Cole Slaw, Julienne Vegetable Vinaigrette**

**Please select (2) entrees:**

**Almond Encrusted Chicken with Cranberry-Orange Sauce**

**Rosemary and Garlic Pork Loin**

**Sliced Sirloin with Cabernet Wild Mushroom jus**

**Caramelized Onion and Mushroom Meatloaf with Gravy**

**Chicken Cordon Blue Medallions with Mustard Cream Sauce**

**Fried Chicken**

**Herb Crusted Wild Salmon with Tomato Basil Fresca**

**Grilled Herb Chicken Breast**

**Choice of 1 Starch: Jasmine Rice, Yukon Gold Mashed Potatoes,**

**Red Bliss Potatoes, Sweet Potatoes**

**Chef's Choice Seasonal Vegetable and**

**Selection of Assorted Desserts**

**Freshly Brewed Iced Tea and Water**



## Stations

*Minimum Selection of (3) Stations if Not Accompanied by an Entree*

### **Diver Scallop \$13.95**

(attendant required)

**Jumbo Diver Scallops Seared to Order, Served with Micro Greens, Drizzled with a White Truffle Olive Oil Vinaigrette**

### **Tenderloin Tips Diane \$12.95**

(attendant required)

**Choice Slices of Tenderloin Seared to Order, Finished with a Shallot Chive Butter, Cognac, Heavy Cream and Demi Glace over Crustini**

### **Southern Grits & Pulled Pork \$11.95**

(attendant required)

**Fresh Made Pan Seared Grit Cakes Topped with Pulled Pork, Served with Shredded White Cheddar, Sweet Jalapeno Relish, Diced Pickle, Sliced Scallions and Chipotle Cole Slaw**

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### **Asian Station \$11.95**

(attendant required)

**Steamed Sticky Rice Served in Colorful Far East Paper Containers topped with Chicken Curry, Beef and Broccoli and Stir Fried Vegetables Topped with a Veggie Spring roll Soy Sauce and Chop Sticks for the Adventurous**

### **Shrimp and Grits Martini Bar \$12.95**

(attendant required)

**Creamy Southern Grits Scooped into Martini Glasses Topped with Made to Order Cajun Shrimp Etouffee, with Shredded White Cheddar, Sliced Scallions, Diced Peppers, Pickled Okra & Sliced Jalapeno**

### **Jambon with Fresh Baked Croissant & Warm Brie \$9.95**

(attendant required)

**Freshly Baked Sea Salt and Cognac basted French Ham, Carved and Served on Freshly Baked Croissants Smearred with Warm Brie and assorted Mustards.**



## Stations

*Minimum Selection of (3) Stations if Not Accompanied by an Entree*

### **Chicken & Beef Fajita Station \$8.95**

Marinated Grilled Sliced Chicken and Beef with Julienne Onions & Peppers Served with Shredded Cheddar Cheese, Lettuce, Sliced Scallions Pico De Gallo Sour Cream & Warm Flour Tortilla

### **Pasta Station \$9.95**

(attendant required)

Choice of Two Pastas:

Tortellini, Penne, Cavatappi or Bowtie Pasta

Served with the following:

Chicken, Shrimp and assorted Vegetables

Alfredo, Marinara and Basil Pesto

Grated Parmesan and Garlic Bread Sticks

### **Mashed Potato Martini Bar \$9.95**

(attendant required)

Fluffy Yukon Gold Whipped Potatoes Scooped into Martini

Glasses with Assorted Toppings to include:

Jack Daniel's Wild Mushroom Ragout, Dijon Beef Tips,

Chicken Curry, Shredded Cheddar Cheese, Bacon Bits,

Chopped Chives & Sour Cream.

### **Chef's Corner Station \$10.95**

Sesame Beef Satay Skewers, Crab and Spinach

Stuffed Mushroom Caps, Smoked Pork Tenderloin

Mini Biscuits, Vegetarian Spring Rolls & Assorted

Dipping Sauce



### **Sweet Temptation Station \$12.95**

Assorted Mini Tarts, Petit Fours and Mini Cheesecakes. Served with Starbucks Coffee

### **Carving Station \$11.95**

(attendant required)

Slow Roasted Round of Beef and Butter Basted Breast of Turkey

Served with Creamy Horseradish, Creole Mustard, Mayonnaise and Warm Silver Dollar Rolls

### **Harvest Fresh Station \$8.95**

Domestic & Imported Cheese with Specialty Crackers, Fresh Vegetable Crudites with Herb Dip, Fresh Season Fruit.

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## Hors d'oeuvres



### Hot Hors d'oeuvres

Sesame Beef Satay	\$225.00/100 pieces
Peanut Chicken Satay	\$180.00/100 pieces
Shrimp, Andouille & Pineapple Skewer	\$250.00/100 pieces
Jumbo Applewood Bacon Wrapped Scallops	\$350.00/100 pieces
Lobster Mango Skewers	\$350.00/100 pieces
Vegetable Spring Rolls	\$195.00/100pieces
Mini Chicken Wellingtons	\$250.00/100 pieces
Sausage & Cheese Stuffed Mushroom Caps	\$195.00/100 pieces
Fresh Herb Cheese Stuffed Mushroom Caps	\$195.00/100 pieces
Crab Florentine Stuffed Mushroom Caps	\$275.00/100 pieces
Jumbo Coconut Shrimp Tempura with Sesame Soy Dipping Sauce	\$275.00/100 pieces
Spinach and Feta Cheese in Phyllo	\$225.00/100 pieces
Chicken and Pepperjack Cheese Wrapped w. Bacon	\$250.00/100 pieces
East Coast Crab Cakes w. Spicy Remoulade	\$350.00/100 pieces
Pork with Chutney on a Mini southern Biscuit	\$275.00/100 pieces

### Cold Hors d'oeuvres

Anti Pasta Skewers	\$195.00/100 pieces
Smoked Salmon & Boursin Canapes	\$295.00/100 pieces
International & Domestic Cheese Display	\$250.00/100 pieces
Smoked Salmon on Corn Cake with Fresh Dill	\$295.00/100 pieces
Colossal Iced Jumbo Gulf Shrimp	\$350.00/100 pieces
Southwest Chicken Salad in a Phyllo Cup	\$195.00/100 pieces
Tuna Ceviche Shooter	\$275.00/100 pieces
Cucumber Wheel Filled with Gorgonzola Cheese and Walnut Mousse	\$195.00/100 pieces
Classic Tuxedo Strawberries	\$300.00/100 pieces
Season Garden Vegetable Display with Dip	\$175.00/100 pieces
Fresh Seasonal Fruit Display	\$195.00/100 pieces

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# Dinner

Accompanied by Salad, Rolls & Sculpted Butter Chef's Selection of Dessert, Iced Tea, Water and Coffee on Request

**Carolina Lump Crab Cakes** \$38.95  
Served with Creole Remoulade

**Pesto Crusted Wild Salmon** \$34.95  
Wild Salmon Baked in a Pesto Crust Served with a Tomato Fresca with Jasmine Rice

**Marinated and Grilled Sirloin** \$29.95  
Marinated Sirloin, Grilled and Sliced Served with a Wild Mushroom Jus and Yukon Gold Mashed Potatoes

**Chicken Breast Alaska** \$32.95  
Fresh Chicken Breast Stuffed with Crab, Spinach and Parmesan Cheese Served with a Mustard Cream Sauce

**Grilled Breast of Chicken** \$27.95  
Grilled Breast of Chicken with Herb Vin Blanc & Jasmine Rice



**Steak Diane** \$52.95  
Seared and finished with a shallot chive butter, cognac and heavy cream, served with Roasted Potatoes.

**Omaha Filet** \$45.95  
7oz Filet with Cabernet Jus, Served with Yukon Gold Mashed Potatoes

**Dinner Duets**  
**Petite Omaha Filet & Grilled Chicken Breast** \$46.95

**Petite Omaha Filet & Crab Stuffed Shrimp** \$48.95

**Petite Omaha Filet & Crab Cake** \$49.95

**Grilled Sirloin & Breast of Chicken** \$42.95

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Dinner

**King's Court Buffet**

**\$33.95 (2 entrees) \$36.95 (3 entrees)**

(minimum of 30 guests required 50 for 3 entrées)

Choice of 2 Salads:

**Tossed Garden Favorites with Assorted Dressings**

**Caesar Salad, Spinach Salad, Fresh Fruit Salad**

**Tomato, Basil, Fresh Mozzarella and Olive Oil**

**Marinated Mushrooms and Artichoke Hearts**

**Julienne Vegetable Vinaigrette**

Please select entrees:

**Almond Encrusted Chicken with Cranberry-Orange Sauce**

**Mustard & Rosemary crusted pork loin with caramelized apples**

**Sliced Sirloin with Cabernet Wild Mushroom jus**

**Meatloaf with Caramelized Onion & Mushrooms**

**Chicken Cordon Blue Medallions with Mustard Cream Sauce**

**Fried Chicken**

**Grilled Chicken Breast with herb Vin Blanc**

**Crab Florentine Stuffed Tilapia, Chive Vin Blanc**

**Carolina Lump Crab Cakes with Creole Remoulade**

**House Smoked Turkey with Dressing and Gravy**

**Shrimp Scampi With Angel Hair Pasta**

Choice of 1 Starch: **Jasmine Rice, Yukon Gold Mashed Potatoes,**

**Roasted Red Bliss Potatoes, Sweet Potatoes**

**Chef's Choice Seasonal Vegetable**

**Selection of Assorted Desserts**

**Freshly Brewed Starbucks Coffees, Iced Tea and Water**



**Distinctively Southern \$33.95**

**Garden Salad with assorted dressings,**

**Plantation Potato Salad**

**Chipotle Cole Slaw**

**Deviled Eggs**

Choice of 1 Chicken and 1 Pork

**BBQ Chicken, Ms. Dot's Southern Fried Chicken,**

**Pecan Crusted Pork Chop or Smoked Pulled Pork**

**Southern Baked Beans**

**Fried Okra**

**Corn on the Cob**

**Mashed Sweet and Yukon Gold Potatoes**

**Biscuits with honey butter and Corn Bread**

**Peach Cobbler and Pecan Pie**

**Pre-Set Ice Water and Ice Tea**

**Freshly Brewed Starbucks Coffees**

Menu Prices  
are Subject to:  
20% Service Charge  
8.25% Sales Tax



Dinner

**Little Italy \$33.95**

Choice of Tossed Garden Salad or Traditional Caesar Salad  
Antipasto Display (Variety of peppers, olives, grilled eggplant, zucchini, Italian cured meats, tomatoes, mozzarella with olive oil and basil)

Choice of 3 Entrees:

- Tri-colored Tortellini Pesto
- Hot Italian Sausage Penne & Cheese Bake
- Chicken Marsala
- Chicken Parmesan
- Chicken Saltimbocca
- Manicotti with Fresh Tomato Basil Sauce
- Meat Lasagna
- Vegetarian Lasagna
- Chicken Piccata
- Stuffed Shells with Shrimp & White Wine Sauce

Roasted Garlic & Parmesan Cheese Bread, Focaccia Bread  
Tiramisu & Cannoli's  
Pre-Set Ice Water and Ice Tea  
Freshly Brewed Starbucks Coffees

Add a Pasta Action Station for an additional \$5 per person (\$50 attendant fee applies)



**South of the Border \$33.95**

Choice of 1 Soup:

- Black Bean with a side of Lime Cream
- Roasted Corn & Chipotle Chicken Chowder
- Gazpacho

Tri-colored Tortilla Chips with salsa  
Beef Empanadas

Choice of 2 of the following:

- Beef & Chicken Enchiladas
- Crab/Shrimp Enchiladas
- Beef & Chicken Fajitas
- Beef Taco Bar with Crunchy Corn Shells and Soft Flour Tortilla with Taco Sauce

Mexican Rice,  
Corn Red Pepper  
Shredded Cheese, Diced Tomatoes, Sour Cream, Shredded Lettuce, Scallions  
Pico del Gallo  
Dessert Nachos  
Pre-Set Ice Water and Ice Tea  
Freshly Brewed Starbucks Coffees

Menu Prices  
are Subject to:  
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8.25% Sales Tax

