



GRANDOVER
RESORT & SPA

Banquet Menu

2019



Welcome to Grandover Resort!

Thank you for choosing Grandover Resort for your upcoming event. Whether you are spending your time with us in our newly renovated rooms and restaurants, hitting the links on either of our two world-class Golf courses, or relaxing in our gorgeous Pool & Spa, we believe in delivering upscale southern hospitality every time.

We hope to guide you through your menu selections so that your experience with us is a Grand one. Our Executive Banquet Chef, Patrick O'Dawe, began his deep appreciation for culture and food growing up as a military kid in Germany where he and his father would walk to the local market every Sunday morning for "real" chocolate and a bag of brötchen. He graduated culinary school from Johnson & Wales University in Charlotte, NC after receiving a Bachelor's Degree in Hospitality Management from Old Dominion University in Norfolk, VA. He worked his way through multiple kitchens and hotels throughout the Southeast; everywhere from Walt Disney World to hotels in our nation's capital, and a number of independently owned restaurants, learning from James Beard House recognized Chefs, and every individual he comes in contact with. He believes in old school recipes and techniques, with a new age flare. "I strongly believe that you can have a modern, high-end quality meal without the pretentiousness of it all." Chef Pat and his team aim to meet your expectations and then some. No matter how big or small the event, "Everybody is a V.I.P."

In his spare time, Chef Pat enjoys listening to live music and spending time outdoors with his beautiful wife and their two cherub-like children.

"Food to me is a language in itself, it is an even ground, bringing people together".

Executive Banquet - Chef Patrick O'Dawe

Sous Chefs - Eddie Rash & Victor Vasquez

Assistant Food & Beverage Director - John Martiere

Contents

Menus and pricing subject to change without notice

Coffee Break Packages	Page 3
Morning & Afternoon Breaks	Page 4
A la Carte	Page 5
Continental Breakfasts	Page 6
Breakfast Buffets	Page 7
Breakfast Enhancements	Page 8
Breakfast Buffet Stations	Page 9
Plated Breakfast	Page 9
Brunch Buffet	Page 10
Lunch Buffets	Pages 11 - 13
Small Group Buffet Luncheons	Pages 14 - 15
Box Lunches	Page 16
Plated Lunches	Pages 17 - 19
Two Course Cold Plated Lunches	Page 20
Reception Appetizers	Pages 21 - 22
Action Stations	Page 22
Reception Displays	Page 23
Carving Stations	Page 24
Dessert Stations	Page 25
Dinner Buffets	Pages 26 - 29
Plated Dinners	Pages 30 - 33
Convention Service Menu (400+)	Page 34
Bar Selections	Pages 35-40
Miscellaneous Pricing	Page 41
General Information & Policies	Pages 42-43



Coffee Break Packages

Coffee Break Packages include all day beverage service



Corporate Coffee Break Package

Early Morning

Chilled Orange & Cranberry Juices
Freshly Baked Muffins, Buttery Croissants & Danish
Sweet Butter, Local Jams & Cream Cheese
Sliced Seasonal Fresh Fruit & Whole Bananas
Assorted Cereals with Milk

Mid-Morning

Assorted Croissants & Melon Cups with Whipped Cream

Mid-Afternoon

Housemade Cookies & Sugar Wafers
Local Fruit & Cheese Board

Available All Day

Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.00/Person

First Class Coffee Break Package

Early Morning

Chilled Orange & Cranberry Juices
Freshly Baked Muffins, Buttery Croissants & Danish
Sweet Butter, Local Jams & Cream Cheese
Sliced Seasonal Fresh Fruit & Whole Bananas

Greek Yogurt Parfaits
Egg & Cheese Biscuits

Southern Sausage Biscuits

Mid-Morning

Assorted Baby Cakes & Lemon Bars

Mid-Afternoon

Rice Crispy Treats
Warm Soft Jumbo Pretzels
Double Fudge Brownies
Home-Style Lemonade

Available All Day

Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$39.00/Person

Morning & Afternoon Breaks

Break Packages are designed for 1 hour of service and are not available for groups of less than 10 guests

Morning Breaks

Grab 'n' Go

Orange, Cranberry & Apple Juices, Assorted Muffins & Bagels, Butter, Local Preserves & Apple Butter, Whipped Cream Cheese & Honey Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$12.50/Person

Do-nut Mind if I Do

Assorted Donuts & Donut Holes from DUCK DONUTS, Fresh Fruit, Assorted Breakfast Breads Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$15.50/Person

Build your own Parfait

Plain & Greek Yogurt, Blueberries, Strawberries, Raisins, Dried Mango, Craisins, Pecans, Walnuts, Granola, Local Honey, Cookie Crunch Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$15.50/Person

Power Break

Fresh Fruit Smoothies, Mini Bran Muffins, Celery & Peanut Butter Shooters, Housemade Trail Mix Bar to include: Plain & Peanut M&M's, Craisins, Raisins, Pumpkin Seeds, Sunflower Seeds, Roasted Salted Almonds, Cashews Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$16.50/Person



Afternoon Breaks

A Healthy Afternoon

Hummus Bar: Garlic & Roasted Red Pepper Hummus, Assorted Olives, Feta & Mozzarella, Pita Chips, Vegetable Crudité Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$15.00/Person

Lemonade Stand

Strawberry & Regular Lemonade, Lemon Cupcakes with Vanilla Frosting, Assorted Macarons & Rice Crispies Treats Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$15.00/Person

Milk & Cookies

Assortment of Chocolate Dipped Strawberries, Chocolate Chip, Sugar & Oatmeal Raisin Cookies, Skim & Whole Milk Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$16.00/Person

Halftime Break

Salted Soft Pretzels with Deli Mustard, Caramel Peanut Brittle, Bagged Popcorn, Churro Shooters with Whipped Cream & Berries Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$14.50/Person

A la Carte Selections

Freshly Brewed Coffee, Decaffeinated Coffee

\$45.00/Gallon

Assorted Soft Drinks

\$3.25/Each

Bottled Water

\$3.00/Each

Whole & Skim Milk (Individual Cartons)

\$2.50/Each

Selection of Hot Teas

\$4.00/Bag

Fruit Juices – Orange, Apple

OR Cranberry (Select One)

\$25.00/Pitcher

Tea, Lemonade, Fruit Punch

OR Warm Apple Cider (Select One)

\$34.00/Gallon

Sparkling Grape Juice

\$18.00/Bottle

Assortment of Croissants, Muffins,

Danish & Bagels

\$29.00/Dozen

Housemade

Assorted Breakfast Breads

\$28.50/Dozen

Sliced Fresh Seasonal Fruit & Berries

\$8.50/Person

Selection of Individual Fruit Yogurts

\$2.50/Each

Granola Bars, Energy Bars, Cracker Packages

OR Candy Bars (Select One)

\$2.50/Each

Whole Fruit Basket

\$20.00/Basket (10 pieces)

Hard Boiled Eggs with

Sea Salt & Cracked Pepper

\$20.00/Dozen

Assorted Individual Kellogg's Cereal

\$3.00/Each

Chocolate Chip, Oatmeal Raisin,

Sugar & Peanut Butter Cookies

\$26.00/Dozen

Warm Jumbo Pretzels with Yellow Mustard &

Warm Cheddar Dipping Sauces

\$4.00/Person

Popcorn – Caramel, Cheese OR Butter

(Select one)

\$22.00/Pound

Brownies & Blondies

\$26.00/Dozen

Assorted Dessert Bars

\$34.00/Dozen

Cocktail Pretzels, Mixed Nuts

OR Spiced Pecans (Select One)

\$22.00/Pound

Assortment of Ice Cream Bars

\$4.50/Each



Continental Breakfasts

Not available for groups of less than 10 guests

Early Bird

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$17.00/Person

Grandover Continental

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Build Your Own Yogurt Parfait
Plain & Flavored Greek Yogurt
Seasonal Berries
Pumpkin Seeds, Walnuts & Granola

Seasonal Fruit, Whole Bananas,
Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$19.50/Person

Guilford Continental

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Build Your Own Yogurt Parfait
Plain & Flavored Greek Yogurt
Seasonal Berries
Pumpkin Seeds, Walnuts & Granola

Assortment of Whole & Cut Seasonal Fruit & Berries

Hard Boiled Eggs with
Sea Salt & Cracked Pepper

Mini Country Ham Biscuits
Virginia Ham & Pimento Cheese Croissant
Sausage, Egg & Cheese Biscuit with
Stone Ground Mustard &
Roasted Tomato Butter

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$22.50/Person

Breakfast Buffets

Prices based on a minimum of 25 guests. Groups less than 25 will be charged an additional \$3.00 per person. Buffets will not be offered for groups of less than 10 guests



Gate City Breakfast Buffet

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links OR Chicken Apple Sausage
Home Fries OR Hashbrown Casserole
Stone Ground Grits – Plain OR with Cheddar Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$26.50/Person

Grandover Signature Buffet

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs
Buttermilk Pancakes OR French Toast with Maple Syrup
Applewood Smoked Bacon
Country Sausage Links OR Chicken Apple Sausage
Home Fries OR Hashbrown Casserole
Stone Ground Grits – Plain OR with Cheddar Cheese
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$29.50/Person

Breakfast Enhancements

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet

Hot Items

Croissants & Biscuits

Croissant with Honey Ham, Egg & Swiss Cheese

\$43.00/Dozen

Sausage & Egg Biscuit OR Egg & Cheese Biscuit

\$43.00/Dozen

Buttermilk Pancakes

Served with Wild Berry Compote, Local Apple Butter,
Warm Maple Syrup & Whipped Cream

\$6.50/Person

French Toast

Regular OR Cinnamon Toast Crunch Encrusted with
Strawberry Compote & Maple Syrup

\$6.50/Person

Hot Items

Frittata

Choice of ONE: Smoked Sausage & Pimiento Cheese,
Seasonal Vegetables, Caprese Style OR BLT

\$9.50/Person

Steel Cut Oatmeal

Caramelized Bananas, Dried Fruit, Nuts & Brown Sugar

\$4.50/Person

Quinoa Triple C

Chocolate, Coconut Cream & Cinnamon Quinoa
with Seasonal Berries

\$5.25/Person

Cold Items

Smoked Salmon Platter

Pumpernickel, Capers, Shaved Red Onions,
Tomato Wedges, Cucumber, Chopped Egg, and
Bagels with Plain & Flavored Cream Cheeses

\$18.50/Person

Cheese & Charcuterie Display

Salami, Mortadella, Turkey, Black Forrest Ham, Brie,
Hoop Cheddar, Swiss, Stone Ground Mustard,
Roasted Tomato Butter, Local Made Preserves with
Assorted Artisanal Flatbreads

\$325.00 Large – Serves 75 people

\$125.00 Small – Serves 25 people

Build Your Own Parfait

Plain & Flavored Greek Yogurt
Fresh Berries, Raisins & Craisins,
Pecans, Walnuts, Local Honey

\$8.50/Person

Breakfast Buffet Stations

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet with a minimum of 25 guests

Belgian Waffle Station

(Chef Required)

Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup, Whipped Cream, Nutella, Chopped Pecans & Dark Chocolate Chips

\$14.50/Person

Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,
Sautéed Mushrooms, Diced Tomato, Chopped Spinach, Diced Onion,
Red & Green Bell Pepper, Cajun Shrimp,
Shredded Cheddar Cheese, Salsa & Feta Cheese

\$13.50/Person

Griddle Station

(Chef Required) Select One:

Pancakes OR French Toast (Regular or Cinnamon Toast Crunch Encrusted)
Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup,
Whipped Cream, Chopped Pecans, Dark Chocolate Chips & Seasonal Berries

\$14.50/Person

Biscuit & Gravy Station

(Chef Required)

Choice of Breakfast Sausage, Country Ham OR Applewood Smoked Bacon
Southern Biscuit Gravy OR Creole Tomato-Sausage Gravy
Wild Berry Compote, Local Apple Butter, Cheddar Cheese

Eggs Made to Order

\$14.50/Person

Plated Breakfasts

Plated Breakfasts are served with Muffins,
Fruit Garnish, Coffee & Tea

Steak & Eggs

NY Strip, Fried Egg, Home Fries, Tomato Confit & Wilted Spinach
with Red Eye Gravy Reduction

\$24.50/Person *GF**

Scrambled Eggs with Crème Fraiche & Chive

Roasted Tomato, Apple Wood Smoked Bacon, Home Fries

\$17.50/Person *GF**

NC Eggs Benedict

Poached Eggs, Green Tomato & Country Ham on an English Muffin with
Texas Pete Hollandaise, Home Fries & Fresh Fruit

\$18.50/Person



Chef Attendant fee \$25.00/hour

Brunch Buffet

Minimum attendance of 50 guests required

Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,
Sautéed Mushrooms, Diced Tomato, Chopped Spinach,
Diced Onion, Red & Green Bell Pepper, Cajun Shrimp,
Shredded Cheddar Cheese, Salsa & Feta Cheese

Applewood Smoked Bacon

Country Sausage Links OR Chicken Apple Sausage

Home Fries OR Hashbrown Casserole

Freshly Baked Croissants, Muffins, Danish, Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,

Whipped Cream Cheese & Honey

Carving Station

(Chef Required)

Chili-Espresso Rubbed NY Strip with Benton's Bacon Cream Sauce

OR Sweet Tea Brined Turkey Breast

with Basil Béarnaise Sauce & Sweet Rolls



Seasonal Fruit Display

Southern Tomato Pie

Fresh Heirloom Tomatoes, Classic Béchamel,

Aged Extra Sharp Cheddar Cheese

Baked in a Flaky Pie Crust

Grilled Shrimp & Calamari Salad

with Sweet Peppers, Arugula & Pickled Red Onion Vinaigrette

Ribbon Vegetable Salad

Shaved Carolina Farm Vegetables with Herb Buttermilk Dressing

Dessert

Krispy Kreme Bread Pudding

with Cream Anglaise and Bourbon Caramel Sauce

Cereal Milk Panna Cotta with Cornflake Streusel

Freshly Squeezed Orange Juice

Chilled Cranberry & Apple Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$49.50/Person

Chef Attendant fee \$25.00/hour

Lunch Buffets

Not available for groups of less than 10 guests

NY Deli Buffet

Beef & Barley Soup

Tortellini Salad

Salami, Tomatoes, Greek Olives,
Banana Peppers & Red Onion with Italian Dressing
& Shredded Parmesan Cheese

"All Kale" Caesar Salad

Tuscan Kale, Heirloom Cherry Tomatoes,
Fresh Garlic Croutons, Asiago Cheese,
Capers & Creamy Caesar Dressing

Boar's Head Deli Meats

Sliced Roasted Turkey Breast, Smoked Ham, Salami,
Mortadella, Spicy Capocollo & Tuna Salad

Cheeses & Condiments

Sharp Cheddar, Swiss & Provolone Cheeses,
Crisp Lettuce, Shaved Red Onions,
Sliced Steakhouse Tomatoes, Cornichons,
Pickled Vegetables & Assorted Olives,
Mayonnaise, Horseradish Aioli & Stone Ground Mustard
Artisan Loaves & Deli Breads

Assorted Cannoli & New York Style Mini Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$26.75/Person



The 19th Hole Buffet

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn,
Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons,
Herb Buttermilk Dressing & Grandover House Vinaigrette

Summer Time Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn,
Spinach & Parmesan Cheese with Italian Vinaigrette

Grilled All-Beef Hot Dogs & Angus Beef Burgers

Sweet Tea Brined Grilled Chicken Breast

Mustard, Relish, Mayonnaise, Ketchup,
Sauerkraut & Chili, Sharp Cheddar,
Swiss & Provolone Cheeses,
Crisp Lettuce, Shaved Red Onion,
Sliced Steakhouse Tomatoes, Pickle Spears
White, Wheat & Brioche Buns

Apple & Cinnamon Baked Beans
Rustic Steak Fries

Salted Caramel Banana Pudding
Lemon Squares

Housemade Lemonade & Iced-Tea

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$28.50/Person

Lunch Buffets

Not available for groups of less than 10 guests

Gulf of Mexico

Chicken Pozole Verde Soup

Toppings include Tortilla Strips, Queso Fresco,
Fresh Avocado, Purple Cabbage & Lime Wedges

Chopped Romaine Salad

Garbanzo Beans, Bell Peppers, Purple Cabbage,
Cilantro Leaves, Shaved Radish, Honey-Lime Vinaigrette

Mexican Street-Corn Salad

Bacon, Black Beans, Tomatoes, Cilantro
Parmesan Dressing

Sliced Carne Asada

Marinated & Grilled Flank Steak with Pico de Gallo

Roasted Boneless Chicken Thighs

Charred & Sliced with a Chipotle Crema

Ancho Roasted Zucchini, Squash & Tomatoes

Cilantro Rice

Flour & Corn Tortillas

Jalapeno Corn Bread with Honey Butter

Cajeta Churros Drizzled in Nutella

Mexican Crème Caramel

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$29.50/Person

NC Local Fare

Garden Greens

Tomato, Cucumber, Shaved Radish & Sweet Peppers
with Tupelo Honey Vinaigrette

Traditional Southern Cucumber Salad

Cucumber, Tomato & Onion Salad with a Dill Dressing & Mixed Greens

Classic Coleslaw

Eastern Carolina Style

Smoked Pulled Pork

served with Hawaiian Rolls

Southern Fried Chicken

served with Texas Pete and Boar & Castle Sauce

Baked Macaroni & Cheese

made with Aged Extra Sharp Cheddar & Fontina Cheeses

Corn & Black-Eyed Pea Succotash

Peppers, Onions & Cucumbers with a Hot Vinegar Dressing

Buttermilk Biscuits with Honey Butter

Southern Pecan Pie Tartlets

Strawberry Short Cake

with Freshly Whipped Cream, Fresh Strawberries & Strawberry Simple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$29.50/Person

Lunch Buffets

Not available for groups of less than 10 guests

Italy by Day

Minestrone Soup

Italian Chopped Salad

Sliced Salami, Shaved Red Onion, Cucumber,
Pepperoncini, Parmesan, Garbanzo Beans,
Radicchio & Mixed Greens with Italian Dressing

Heirloom Tomato Caprese Salad

Buffalo Mozzarella, Local Heirloom Tomatoes,
Shaved Red Onion, Basil Leaves & Balsamic Reduction

Chicken Parmesan

Lightly Breaded Chicken Breast with
Fresh Mozzarella & Marinara

Lemon Piccata Whitefish

Pan Seared Local Whitefish with a Lemon
& Caper White Wine Sauce

Three Cheese Tortellini with Pesto & Roasted Vegetables

Mushrooms, Asparagus, Tomatoes, Zucchini, Squash, Onions

Sautéed Summer Squash & Sweet Peppers

Garlic Bread Sticks

Torte Tiramisu

Assorted Cannoli's

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$28.50/Person

Korean BBQ

Miso Soup

served with Tofu & Seaweed

Carrot & Ginger Salad

served with Iceberg Lettuce & Shaved Carrots

Bibimbap Salad Bowl

Scallions, Bean Sprouts, Marinated Cucumbers,
Shaved Red Onion, Seaweed, Shaved Carrots,
Pickled Cabbage & Hard Boiled Egg served
with Artisan Lettuce & Red Pepper Dressing

Traditional Beef Bulgogi

Stir Fry, Char-grilled served with Scallions

K.F.C.

Korean Fried Chicken served with a Soy Garlic Sauce

Sticky White Rice

scented with Sweet Mirin White Wine

Spicy Korean Cucumber Squash & Zucchini

Mango & Coconut Rice Pudding

Orange-Ginger Egg Custard Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$31.00/Person

Wrap it UP

Roasted Tomato Bisque

A Simple Salad

Field Greens, Strawberries, Candied Pecans,
Goat Cheese, Red Onion & Craisins
with Poppy Seed Vinaigrette

Ancient Grain & Kale Salad

Farro, Quinoa, Chickpeas, Roasted Corn, Red Grapes,
Parsley, Tuscan Kale, Feta & Pickled Red Cabbage
served with Raspberry Vinaigrette

Buffalo Chicken Wrap

Fried Chicken Tenders tossed in Buffalo Sauce with
Bleu Cheese, Romaine Lettuce, Tomato & Shaved
Celery wrapped in a Roasted Red Pepper Tortilla

Shrimp Caesar Wrap

Old Bay Roasted Rock Shrimp lightly tossed in
Creamy Caesar Dressing with Romaine Lettuce,
Sliced Tomato & Green Onions wrapped in a Flour Tortilla

Turkey Club Wrap

Sliced Turkey, Bacon, Provolone, Iceberg Lettuce,
Sliced Tomato, Avocado, Mayonnaise & Mustard,
wrapped in Spinach Tortilla

Kettle Chips

Assorted Cookies & Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$27.50/Person

Small Group Buffet Luncheons

For Groups of 35 guests and under



Poached Salmon Luncheon

Slow Poached Salmon cooked in White Wine Court Bouillon
served with Fennel & Shaved Celery Salad
& Cucumber Lemon Yogurt Sauce

Toasted Quinoa Tabbouleh, Cucumbers, Red Onions,
Tomatoes, Herbs & Spices

Beet & Grapefruit Salad with Goat Cheese, Walnuts,
Grapefruit Supremes & Apple Cider Vinaigrette
over Field Greens

Carolina Farm Vegetable Medley

Baby Chocolate Bundt Cakes
with Whipped Cream & Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$26.50/Person

Open Faced Sandwich Luncheon

Mini Caprese Bites - Basil, Buffalo Mozzarella,
Toy Box Tomatoes & Balsamic Glaze

Caesar Cups - Romaine Leaves, Asiago Cheese,
Garlic Croutons & Creamy Dressing

Open Faced Nicoise Sandwich - Bibb Lettuce,
Southern Tuna Salad, Heirloom Tomatoes, Red Onion, Radish,
Green Beans & Fingerling Potatoes on Artisan Bread

Open Faced Turkey & Brie - Roasted Turkey, Sliced Brie and
Apple with Arugula & Roasted Red Pepper Aioli
on Wheat Berry Bread

Open Faced Roasted Tomato Tartine - Roasted Heirloom
Tomatoes, Olive Oil, Mascarpone Cheese, Pickled Red Onion
on Toasted Baguette

Kettle Chips

Lemon & Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$23.50/Person

Small Group Buffet Luncheons

For Groups of 35 guests and under

Mediterranean Luncheon

Greek Antipasto Platter

Greek Olives, Dolmades, Roasted Red Peppers, Artichoke Hearts,
Hearts of Palm, Feta, Mozzarella,
Stuffed Peppers, Mortadella & Hard Salami

Mediterranean Salad

Olives, Tomatoes, Banana Peppers, Red Onion, Feta Cheese,
Romaine Lettuce with Tahini Vinaigrette

Grilled & Chilled Chicken Souvlaki

Lettuce, Cucumber, Tomato, Red Onion with Tzatziki Sauce & Pita Chips

Roasted Red Pepper Hummus with Pita Triangles

Spanakopita

Lemon Rice

Traditional Baklava

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$24.50/Person

High Tea Luncheon

Assorted Finger Sandwiches to include:

Green Goddess with English Cucumber, Dill & Cream Cheese

Deviled Egg Salad on Pumpnickel Bread

Ham & Pimiento Cheese with Dijon Mustard on Wheat Berry Bread

Mini Vegetable Quiches

Pickled Vegetable Crudite with Buttermilk Dressing

Seasonal Fruit Salad with Berries

Assorted Baby Cakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$21.50/Person



Box Lunches

Box Lunches are served with Chips, Whole Fruit & a Large Chocolate Chip Cookie

Ragin' Carolina

Smoked Turkey Breast, Pepperjack Cheese, Cajun Aioli, Romaine Lettuce,
Tomato & Red Onion on an Artisan Roll

\$18.00/Each

The Jamestown

Smoked Virginia Ham, Hoop Cheddar, Lettuce, Tomato,
& Red Onion on a Sweet Roll

\$18.00/Each

Muffaletta Sandwich

Hard Salami, Mortadella, Provolone, Olive & Artichoke Salad,
Roasted Red Peppers, Spicy Mustard & Romaine Lettuce
on an Italian Loaf (or try it in a Spinach Tortilla Wrap)

\$18.00/Each

1000 Club Road Sandwich

Traditional Club Sandwich with Turkey, Ham, Cheddar, Bacon, Lettuce,
Steakhouse Tomatoes & Red Onion on Wheat Berry Bread

\$18.00/Each

Caprese Sandwich

Steakhouse Tomatoes, Fresh Mozzarella, Basil
& Baby Spinach with Balsamic Reduction
Served on a Focaccia Bun (or try it in a Sun-Dried Tomato Wrap)

\$17.50/Each



Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea
GF = Gluten Free;V = Vegetarian;***VV = Vegan

Salad Selections

Bibb & Berry Salad

Baby Gem Lettuce & Fresh Berries, Gorgonzola,
Candied Pecans & Shaved Red Onion with
Preserved Lemon Vinaigrette
***GF ***V

Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes,
Goat Cheese, Endive & Pickled Red Onion
with Buttermilk Dressing
***GF ***V

Caesar Wedge

Romaine Heart Wedge, Shaved Asiago
Cheese, Teardrop Tomatoes,
Garlic Croutons & Classic Caesar Dressing
***V

Heirloom Caprese

Heirloom Tomato Stack with Baby Mozzarella,
Balsamic Reduction & Basil Oil
***GF ***V

A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers,
Carrot Ribbons, Shaved Radish
& Balsamic Dressing
***GF ***VV

Charred Romaine Salad

Roasted Corn, Teardrop Tomatoes, Bacon, Shaved
Parmesan & Red Radish with Basil-Balsamic Vinaigrette
***GF ***V



Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea
GF = Gluten Free;V = Vegetarian;***VV = Vegan

Entrée Selections

Roasted Italian Chicken Breast

Creamy Orzo & Pesto Risotto with
Broccolini, Smoked Puttanesca Sauce & Feta Cheese

\$28.50/Person

Southern Chicken

Cornflake-Crusted Chicken Breast with
Green Tomato Chow-Chow
Sweet Potato Mash & Braised Collard Greens

\$29.00/Person

Beef Tenderloin

Horseradish Mashed Potatoes,
Carolina Farm Vegetables & Mushroom Demi

\$42.50/Person *GF**

Braised Short Rib

Cheddar Cheese Stone Ground Grits, Roasted Carrots,
Smoked Braising Jus & Shallot Gremolata

\$36.00/Person *GF**

Blackened Salmon

Carolina Gold Rice, Carolina Farm Vegetables
& Citrus Cream Sauce

\$28.75/Person *GF**

Korean BBQ Chicken

Grilled Chicken Breast with Gochujang Sauce,
Scallion Salad,
Spicy Korean Cucumber Squash & Zucchini
Sticky White Rice

\$28.50/Person

Carolina Pork

Sweet Tea Brined Pork Chop, BBQ Spiced Carrots,
Yukon Mashed Potatoes & Sorghum Demi

\$31.50/Person *GF**

Roasted Sirloin Steak

Mashed Potatoes, Carolina Farm Vegetables,
Brandy Peppercorn Sauce

\$38.50/Person *GF**

Roasted Seasonal White Fish

White Bean Ragout, Carolina Farm Vegetables,
Hot Vinegar Slaw

\$28.00/Person *GF**

Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh,
Roasted Tomatoes & Walnut-Caper Salsa

\$25.00/Person *GF ***VV**

Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert
Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea
***GF = Gluten Free; ***V = Vegetarian; ***W = Vegan

Dessert Selections

Classic Southern Buttermilk Chess Pie

Fresh Berries & Bourbon Caramel Sauce

Strawberry Shortcake

Fresh Basil & Strawberries with Mascarpone Whipped Cream

New York Style Cheesecake

Served with Mixed Berry Compote

Chocolate Peanut Butter Pie

Chocolate Cookie Crust, Peanut Butter Custard & Double Chocolate Fudge

Housemade Southern Chocolate Pecan Pie

Bourbon Macerated Berries with Vanilla Chantilly Cream

Gluten-Free Chocolate Hazelnut Torte

Rich Flourless Chocolate Truffle with Grand Marnier Macerated Raspberries



Two Course Cold Plated Lunches

Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea Service

Salads

Smoked Salmon Carpaccio

Toasted Quinoa, Roasted Asparagus, Pickled Red Onion, Radish,
Pita Chips
Honey- Saffron Panna Cotta
\$20.50/Person

Black & Bleu Salad

Blackened Flat Iron Steak Salad with Bleu Cheese Crumbles,
Hard Boiled Egg, Tomatoes, Red Onion & Balsamic Vinaigrette
Fresh Berries with Sabayon
\$22.00/Person *GF**

Sandwiches

Day After Thanksgiving Sandwich

Roasted Turkey, Swiss Cheese, Cranberry Aioli,
Cornbread Stuffing & Alfalfa Sprouts on a Baguette Roll with a House Salad
Sweet Potato Pie
\$19.50/Person

Pesto Chicken Salad

Romaine Lettuce, Garbanzo Beans, Summer Squash, Hearts of Palm,
Roasted Red Peppers, Kalamata Olives with Feta Vinaigrette
Raspberry Chocolate Cheesecake
\$19.50/Person *GF**



Reception Appetizers

Order in increments of 25 pieces each

Hot Items

Pork Belly Skewer with Blackberry BBQ Sauce \$85.00/25 Pieces	Nashville Hot Chicken Tenders with Housemade Pickles \$72.00/25 Pieces
Mini Country Ham Biscuit with Sweet Potato Hot Sauce \$72.00/25 Pieces	Southern Shrimp Satay with Bourbon Kudzu Jelly Glaze \$98.00/25 Pieces
Raspberry Balsamic Meatballs with Goat Cheese \$72.00/25 Pieces	Mini Crab Cakes with Key Lime Remoulade \$98.00/25 Pieces
Assorted Quiche Tartlets \$68.00/25 Pieces	Mini Lamb Gyros with Tzatziki Sauce \$85.00/25 Pieces
Spicy Short Rib & Manchego Empanada \$85.00/25 Pieces	Lobster Cobbler Lobster Etouffee in Puff Pastry \$77.00/25 Pieces
	Classic Chicken Pot Pie \$72.00/25 Pieces

Cold Items

'BLT' Deviled Egg \$68.00/25 Pieces	NC Shrimp Ceviche Bruschetta \$77.00/25 Pieces
Endive Cups with Goat Cheese, Walnuts & Sweet Peppers \$68.00/25 Pieces	Mini Caprese Bites \$68.00/25 Pieces
Pimiento Cheese Toast with Tomato Jam \$68.00/25 Pieces	Mini "Bagels & Lox" Smoked Salmon, Whipped Capers & Chive Cream Cheese with Pickled Onions \$68.00/25 Pieces
Chocolate covered Bacon with Pistachio, Coconut & Strawberries \$72.00/25 Pieces	Manchego Cheese & Local Apple Butter Crostini \$68.00/25 Pieces
	Pickled Crudité Shooters \$68.00/25 Pieces



Reception Appetizers

Order in increments of 25 pieces each

Butler-Passed Reception Selections

Hot Items

- Pork Belly Skewer with Blackberry BBQ Sauce
- Assorted Quiche Tartlets
- Lobster Cobbler
- Southern Shrimp Satay

Cold Items

- 'BLT' Deviled Egg
- Mini "Bagels & Lox"
- NC Shrimp Ceviche Bruschetta
- Endive Bites
- Pimiento Cheese Toast with Tomato Jam
- Mini Caprese Bites
- Manchego Cheese
& Local Apple Butter Crostini

Action Stations

Chef Attendant fee \$25.00/hour

Pasta Station (Choice of TWO)

(Chef Required)

- Lobster Ravioli with Limoncello Cream Sauce
- Short Rib Bolognese with Rigatoni
- Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese

\$18.50/Person

Street Tacos Station

(Choice of TWO)

- Blackened Shrimp, Chorizo & Beef Asada OR
- Chicken Tinga
- Queso Fresco, Guacamole,
- Pico de Gallo, Sour Cream, Salsa, Tortillas

\$20.00/Person

Shrimp & Grits Station

(Chef Required)

- Blackened Rock Shrimp, Cheddar Cheese Grits,
- Tasso Ham Gravy, Roasted Tomatoes & Micro Parsley

\$16.50/Person

Tater Tot Station

- Crispy Tater Tots, Nacho Cheese, Sour Cream,
- Diced Red Onion, Fresh Jalapenos, Scallions,
- Pico de Gallo & Bacon Crumbles

\$8.50/Person

Reception Displays

NC Charcuterie Display

Chef's Selection of Imported & Local Cured Meats & Cheeses,
Apple Butter, NC Jams, Preserves & Mustards served with
Local Artisan Flatbreads, French & Pumpnickel Breads
Small – Serves 25 \$185.00; Large – Serves 75 \$395.00

Imported & Local Cheese Board

with Fresh Fruit & Assorted Locally Made Flatbreads & Crackers
Small – Serves 25 \$125.00; Large – Serves 75 \$350.00

Display of Dips (Choice of THREE)

- Crab, Spinach & Artichoke Dip with Tortilla Chips
- Hummus Bar: Roasted Red Pepper, Beet and Green Goddess Hummus
with Pita Chips, Flatbreads, Cucumber Slices & Radishes
 - Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
 - S'mores Dip served with Graham Crackers
 - Mexican Street-Corn Dip with Tortilla Chips
 - Baked Brie Wheel with Apple Butter, Pecans, Golden Raisins
with Artisan Crackers (additional \$5.00/per person)

\$9.50/Person

Dim Sum Display

Pork Shumai, Crispy Kale Vegetarian Dumpling, Steamed Shrimp Shumai
with Chili Flake Scallion Sauce & Sesame Ginger Sauce

\$16.50/Person



Antipasto Display

Prosciutto, Mortadella, Hard Salami, Fresh Mozzarella, Assorted Olives,
Sweet Peppers, Artichoke Hearts, Cornichons, Dolmades, Hearts of Palm,
Grilled & Chilled Vegetables, Marinated Cipollini Onions,
Stone Ground Mustard served with Local Artisan Flatbreads

\$12.50/Person

Vegetable Crudit  Display

Seasonal Vegetables served with Roasted Pepper Hummus
& Herb Cream Cheese

Small - Serves 25 \$75.00; Large - Serves 75 \$185.00

Whole & Sliced Fruit Display

Assorted Fresh Fruits served with a Honey Yogurt Dipping Sauce
& Chocolate Mousse

Small - Serves 25 \$145.00; Large - Serves 75 \$285.00

Seafood Display

Chilled Jumbo Gulf Shrimp & Steamed Mussels
Served with Traditional Cocktail Sauce & Key Lime Remoulade

\$26.50/Person — 5 pieces/Person

Vertical Caesar Salad

Crispy Romaine Lettuce & Teardrop Tomatoes
with Creamy Dressing & Asiago Cheese

Served in a Mason Jar

\$5.75/Person

Carving Stations

Chef Attendant fee \$25.00/Hour



Cheerwine Glazed Smoke Master Ham

with Spicy Apple Mustard & Hawaiian Sweet Rolls

\$485.00 Serves 50 Guests

Boar & Castle Rubbed Slow Smoked Beef Brisket

with Eastern BBQ Sauce & Brioche Rolls

\$250.00 Serves 25 Guests

Roasted Beef Tenderloin

with Mushroom Demi & Horseradish Cream

Dinner Rolls

\$485.00 Serves 25 Guests

Horseradish Encrusted Prime Rib

with Horseradish Cream, Au Jus & Dinner Rolls

\$450.00 Serves 40 Guests

Fire Roasted Leg of Lamb

with Chimichurri, Mint Yogurt & Naan Bread

\$485.00 Serves 50 Guests

Oven Roasted Turkey Breast

with Cranberry Aioli & Dinner Rolls

\$250.00 Serves 30 Guests

Espresso-Chili Rubbed New York Strip

with Benton's Bacon Cream Sauce & Dinner Rolls

\$485.00 Serves 50 Guests

Whole Roasted Suckling Pig

with Housemade Pico di Gallo, Queso Fresco

& Tortillas

\$350.00 Serves 50 Guests

Dessert Stations

Chef Attendant fee \$25.00/Hour

Southern Sweets Station

Donut Bar (from DUCK DONUTS)
Cereal Milk Panna Cotta with Cornflake Streusel
Mini Banana Pudding
Assorted Macarons & Mini Cheesecakes

\$12.25/Person

Fondue Station

Milk Chocolate, Dark Chocolate,
Peanut Butter & Chocolate Fondues with Strawberries,
Pound Cake, Pineapple, Marshmallows, Melons,
Pretzels for Dipping

\$12.00/Person

Ice Cream Sundae Bar

Chocolate, Vanilla & Strawberry Ice Creams with
Assorted Toppings, Hot Fudge & Caramel Sauce

\$9.75/Person

Gnam Gnam Gelato Cart (Chef Required)

(Based upon availability)

Your Choice of Six Flavors of Gnam Gnam Gelato
served with Assorted Toppings & Sauces

\$9.75/Person



Dinner Buffets

Not available for groups of less than 35 guests

Carolina Buffet

Southern Cobb Salad

Bacon, Black-Eyed Peas, Roasted Corn, Hard Boiled Egg, Bleu Cheese, Tomatoes & Avocado, with Housemade Buttermilk Herb Dressing

Traditional Eastern Carolina Slaw

Fried Green Tomato Salad

Mixed Greens with Fried Green Tomatoes & Roasted Shallot Vinaigrette

Southern BBQ Meats

Served off the Griddle: Smoked Beef Brisket, BBQ Baby Back Ribs, Southern Fried Chicken, Smoked Sausage with Boar & Castle Sauce
Spicy BBQ Sauce

Baked Macaroni & Cheese

Southern Style Green Beans

Collard Greens

Buttermilk Biscuits with Honey Butter

Desserts

Warm Cherry Cobbler with Freshly Whipped Cream

Mini Banana Pudding

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$48.00/Person

The Steakhouse Buffet

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Creamy Dressing

Chopped Steakhouse Salad

Steakhouse Tomatoes, Red Onion, Bacon Crumbles, Bleu Cheese & Corn with Buttermilk Dressing

Bourbon Glazed Salmon

Roasted & Glazed served with Fennel Slaw

Mesquite Grilled Chicken

Grilled with Steak Seasoning and served with Balsamic Onions & Mushrooms

Carved to Order Horseradish Encrusted New York Strip

with Rosemary Demi

"Twice Baked" Au Gratin Potatoes

Roasted Carrots & Green Beans

Creamed Spinach

Dinner Rolls with Truffle Butter

Desserts

Crème Brulee Cheesecake

Chocolate Hazelnut Torte

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$52.00/Person

Dinner Buffets

Not available for groups of less than 35 guests

A Taste of Italy

Panzanella Salad

Heirloom Tomatoes, Shaved Red Onion, Cucumbers, Kalamata Olives,
Sweet Peppers, Homestyle Garlic Croutons & Feta Cheese
served on Chopped Romaine Lettuce with Balsamic Dressing

Marinated Olives

Assortment of Greek & Italian Olives

Tuscan Pasta Salad

Heirloom Cherry Tomatoes, Kalamata Olives, Banana Peppers, Salami,
Roasted Red Peppers, Artichoke Hearts & Buffalo Mozzarella

Chicken Marsala

Traditional Mushroom Cream Sauce & Mozzarella Cheese

Stuffed Shells

Italian Sausage & Ricotta served with Rustic Marinara Sauce

Classic Cioppino

A Fisherman's Stew with Local White Fish, Shrimp, Mussels,
Tomatoes & Smoked Tomato Broth

Ratatouille Risotto

Asparagus, Eggplant, Tomatoes, Zucchini, Squash & Onions
Olive Oil Brushed Grilled Vegetables
Garlic Bread Sticks

Desserts

Honey-Saffron Panna Cotta with Berries

Stracciatella Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$49.50/Person

Grandover Buffet

Butter Lettuce Salad

Boston Bibb Lettuce, Strawberries, Goat Cheese, Candied Almonds,
Shaved Red Onion & Basil-Balsamic Vinaigrette

Melon Salad

Seasonal Melon with Prosciutto & Mint

Ribbon Vegetable Salad

Shaved Carrots, Zucchini, Squash, & Red Radish over Field Greens
with a Lemon Vinaigrette

Blackened Salmon

with Curried Cous Cous & Pickled Red Onions

Short Rib Stroganoff

Slow Braised Beef Short Ribs served with Buttered Rigatoni Pasta

Za'atar Roasted Chicken

with Lemons & Olives

Carolina Farm Vegetables

Dinner Rolls with Honey Butter

Krispy Cream Bread Pudding

with Bourbon Caramel Sauce & Vanilla Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$50.00/Person

Dinner Buffets

Not available for groups of less than 35 guests

Down South Buffet

Simple Shaved Cucumber Salad

Radishes, Red Onion, Cucumbers & Farmer Greens with a Dill Yogurt Dressing

Southern Potato Salad

Red Potatoes, Red Onion & Dill Marinated in a Herb Vinegar Dressing

Spinach Salad

Candied Pecans, Bacon, Goat Cheese & Strawberries with a Balsamic Vinaigrette

Chicken & Dumplings

Roasted Chicken Stew with Drop Dumplings & Exotic Wild Mushrooms

Blackened Catfish

with Sweet Corn Puree & Hot Vinegar Slaw

Braised Short Ribs

with a Soy-Sorghum Glaze & Radish Salad

Cajun Corn & Okra Maque Choux

Spicy Roasted Corn with Sliced Okra, Peppers & Onions

Roasted Tomatoes & Red Rice

Cornbread Muffins with Honey Butter

Desserts

Classic Buttermilk Chess Pie

Southern Pecan Pie Tartlets with Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$49.50/Person



Little Havana

Fried Tostones Salad

Fried Sweet Plantains, Sliced Hearts of Palm, Artichokes, Tomatoes & Cucumbers on Field Greens with a Lemon-Orange Dressing

Tropical Fruit Salad

Assorted Tropical Fruit with Key Lime Vinaigrette

Chorizo & Arugula Salad

Sliced Chorizo, Walnuts, Red Onion & Cucumber with Oregano & Lemon Vinaigrette

Sea Bass

with Pico de Gallo & Lime Crema

Charred Flank Steak

Char-Grilled with Chimichurri Sauce & Tomato Escabeche Sauce

Mojo Marinated Pork Roast

Slowly Smoked & Sliced Pork Loin with Mojo Sauce & Tortillas

Roasted Zucchini with Tomatoes, Garbanzo Beans & Olive Oil

Seasoned Yellow Rice

Artisan Rolls with Honey Butter

Desserts

Caramel Flan

Sweet Plantain Bread Pudding with Cholula Anlaise

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$56.50/Person

Dinner Buffets

Not available for groups of less than 35 guests

Sunday Family Dinner

Rustic Dinner Salad

Green Beans, Hard Boiled Egg, Pumpkin Seeds & Tomatoes with a Balsamic Vinaigrette

Greek Pasta Salad

Olives, Roasted Tomatoes & Peppers, Cucumbers, Onions & Feta
with Tahini Dressing

Southern Pecan & Apple Salad

Belgian Endive, Radicchio, Candied Pecans, Granny Smith Apple
& Country Ham Cracklings with Cider-Sorghum Vinaigrette

Southern Slow Braised Beef Stew

with Carrots & Pearl Onions

Roasted Chicken

with Garlic, Lemon & Herbs

Pan Seared Trout

with Dill Butter Cream Sauce

Carolina Farm Vegetables

Yukon Gold Mashed Potatoes

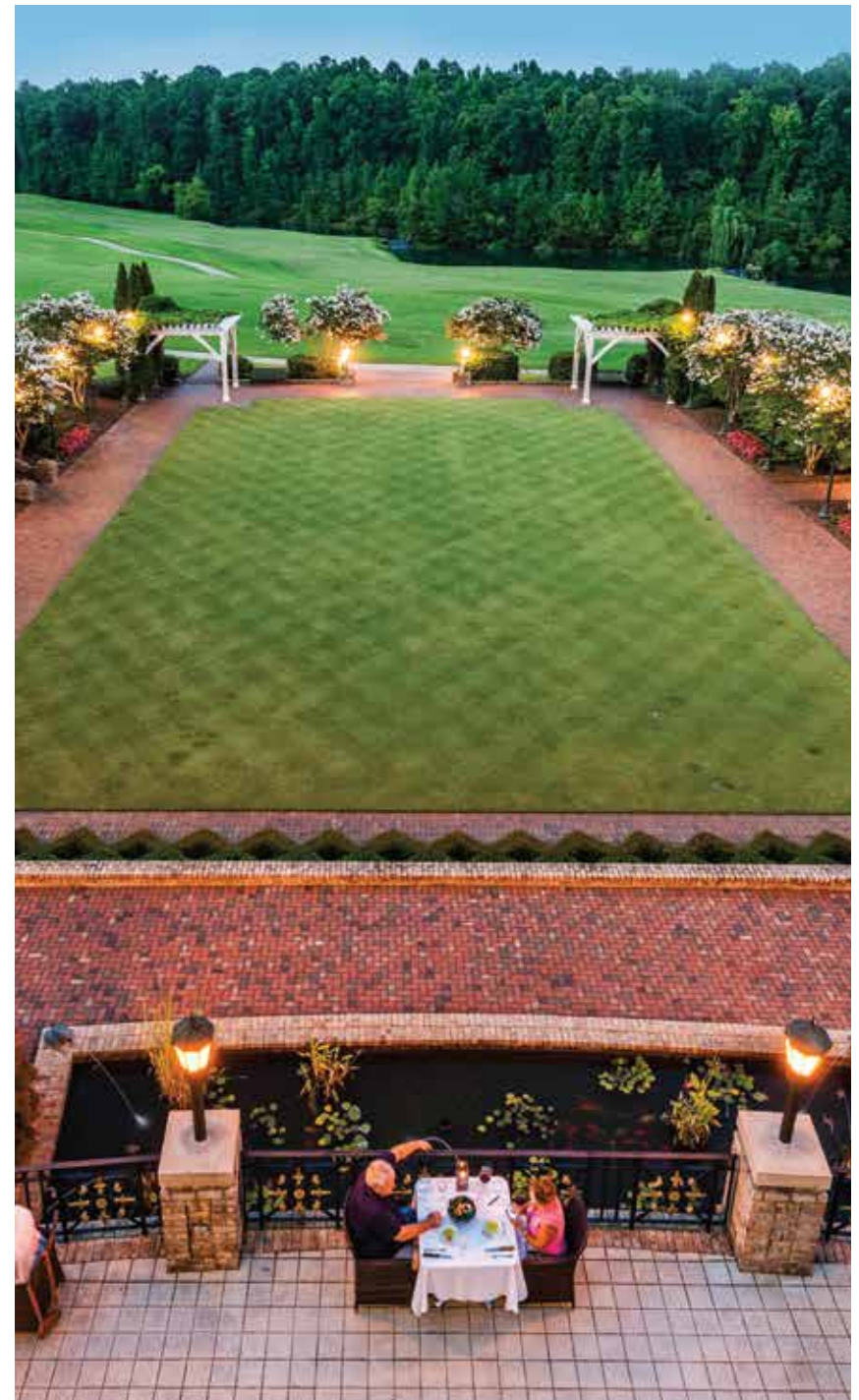
Dinner Rolls with Honey Butter

Desserts

Lemon & German Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$49.50/Person



Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

GF = Gluten Free;V = Vegetarian;***VV = Vegan

Salad Selections

"Crudite" Salad

Baby Gem Lettuce, Seasonal Carolina Farm Vegetables, Local Artisan Cheddar, Fried Chickpeas with Buttermilk Dressing

GFV

Southern Arugula Salad

Candied Pecans, Roasted Tomatoes, Shaved Watermelon Radish, Country Ham Cracklings with Tupelo Honey Vinaigrette

***GF

Pickled Berry Salad

Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds, & Shaved Red Onion with Basil-Balsamic Vinaigrette

GFV

Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette

GFV

Caesar Wedge

Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes, & Garlic Butter Croutons with Classic Caesar Dressing

A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing

GFVV



Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

GF = Gluten Free;V = Vegetarian;***VV = Vegan

Entrée Selections

Blackened Salmon

Curried Cous Cous, Pickled Red Onion,
Citrus Beurre Blanc & Carolina Farm Vegetables

\$42.50/Person

Chilean Sea Bass

Forbidden Black Rice, Greens Beans, Roasted Tomato Vinaigrette

\$52.00/Person *GF**

Herb Encrusted Filet Mignon

Benton's Bacon Cream Sauce, Cream Fraiche
Mashed Potatoes, Tomato Confit & Roasted Asparagus

\$52.00/Person *GF**

Flat Iron Steak

Grilled Flat Iron Steak with Harissa Eggplant Ratatouille,
& Creamy Polenta

\$45.00/Person *GF**

Slow Braised Short Ribs

Goat Lady Goat Cheese Grits,
Carolina Farm Vegetables & Blackberry BBQ Demi

\$45.50/Person *GF**

Stuffed Chicken Breast

Bacon wrapped & Boursin stuffed with Whipped Potatoes,
Green Beans & Green Tomato Beurre Blanc

\$41.50/Person *GF**

Pan-Seared Chicken Breast

Fingerling Potato Medley, Carolina Farm Vegetables,
Dijon Cream Sauce

\$40.00/Person *GF**

Berkshire Bone-In Pork Chop

Whiskey Brined & Bourbon Glazed Pork Chop,
Potato Puree, Chili Roasted Carrots
& Corn Chow-Chow

\$49.00/Person

Vegan Spaghetti & "Beetballs"

Roasted Spaghetti Squash with Rustic Marinara Sauce
& 100% Vegan Beetballs

\$32.00/Person *GF ***VV**

Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh,
Roasted Tomatoes & Walnut-Caper Salsa

\$32.00/Person *GF ***VV**

Stuffed Acorn Squash

Chickpea & Quinoa Succotash with Feta,
Stuffed Acorn Squash with Roasted Pepper Coulis

\$32.00/Person *GF ***V**

Duo Plated Entrée Selections

Select ONE Salad, ONE Entree and ONE Dessert
Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

GF = Gluten Free;V = Vegetarian;***VV = Vegan

Filet Mignon & Jumbo Shrimp Skewer

Yukon Mashed Potatoes, Roasted Asparagus,
Pickled Red Onions, White Balsamic Veloute

\$65.00/Person *GF**

Sea Bass & Pork Belly

Grilled Baby Bok Choy, Coconut Black Rice Risotto,
Mango Salsa & Fennel Fondue

\$59.00/Person *GF**

Roasted Chicken & Short Rib

Six-Hour Braised Short Rib with Braising Jus,
Roasted Chicken Breast with a Tomato & Olive Tapenade,
Whipped Potatoes, Carolina Farm Vegetables

\$59.00/Person *GF**

Blackened Salmon & Mediterranean Stuffed Chicken Breast

Cannellini Mash, Roasted Carrots & Green Beans,
Citrus Cream Sauce

\$56.00/Person *GF**



Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

GF = Gluten Free;V = Vegetarian;***VV = Vegan

Dessert Selections

Chocolate Temptation Cake with Macarons

Bartlet Pear Tart with Lemon Sabayon

Caramel Apple Cake with Candied Apple Pecan Sauce

Chocolate Peanut Butter Pie

Crème Brulee Cheesecake with Raspberry Coulis

Sea Salt Caramel Cheesecake

Nutella Cheesecake

Southern Pecan Pie with Mascarpone Whipped Cream
& Bourbon Macerated Berries

Triple Chocolate Mousse Cake with Macarons
& Raspberry Compote



Convention Service Menu (for groups of 400+)

Select ONE Salad, ONE Entree and ONE Dessert
Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea
GF = Gluten Free;V = Vegetarian;***VV = Vegan

Salad Selections

Cucumber Lettuce Bundle

Heirloom Cherry Tomatoes, Parmesan Chips,
Belgium Endive with Buttermilk Dressing
***GF ***V

Classic Caesar Salad

Romaine Leaves, Shaved Asiago Cheese
& Garlic Butter Croutons
***V

A Simple Green Salad

Tomatoes, Cucumbers, Carrot Ribbons & Balsamic Dressing
***GF ***V

Bibb & Berry Salad

Baby Gem Lettuce & Fresh Berries, Gorgonzola, Candied Pecans,
Shaved Red Onion with a Charred Lemon Vinaigrette
***GF ***V

Entrée Selections

Blackened Salmon

Spanish Rice, Greens Beans, Lemon Beurre Blanc
Lunch - \$32.00/Person Dinner - \$42.50/Person
***GF

Pan-Seared Chicken Breast

Fingerling Potato Medley, Carolina Farm Vegetables,
Dijon Cream Sauce
Lunch - \$29.00/Person Dinner - \$40.00/Person
***GF

Italian Grilled Chicken

Grilled Chicken Breast
with Fire-Roasted Tomato Basil Pesto,
Gemelli Pasta with Ricotta & Peas and Sautéed Zucchini
Lunch - \$29.00/Person Dinner - \$40.00/Person

Korean BBQ Chicken

Grilled Chicken Breast with Gochujang Sauce,
Scallion Salad,
Spicy Korean Cucumber Squash & Zucchini
Sticky White Rice
Lunch - \$29.00/Person Dinner - \$40.00/Person

Southern Chicken

Cornflake-crusted Chicken Breast, Green Tomato Chow-Chow
with Sweet Potato Mash & Braised Collard Greens
Lunch - \$29.00/Person Dinner - \$40.00/Person

Grilled Filet Mignon

Yukon Mashed Potatoes, Carolina Farm Vegetables,
& Sherry Mushroom Sauce
Lunch - \$42.50/Person Dinner - \$52.00/Person
***GF

Short Ribs

Six-Hour Braised Short Ribs, Whipped Potatoes,
Carolina Farm Vegetables & Shallot Gremolata
Lunch - \$36.00/Person Dinner - \$45.50/Person
***GF

Vegan Spaghetti & "Beetballs"

Roasted Spaghetti Squash with Rustic Marinara Sauce
& 100% Vegan Beetballs
Lunch - \$25.00/Person Dinner - \$32.00/Person
***GF ***VV

Dessert Selections

Chocolate Peanut Butter Pie

New York Style Cheesecake
with Raspberry Coulis

Southern Pecan Pie with Mascarpone Whipped
Cream & Bourbon Macerated Berries

Sea Salt Caramel Cheesecake

Chocolate Hazelnut Torte ***GF

Triple Chocolate Mousse Cake with Macarons
& Raspberry Compote

Bar Selections

Beverages

Call Brand	\$7.75
Premium Brand	\$8.75
Grandover Specialty	\$9.00
Premium/Craft Beer	\$5.75
Domestic Beer	\$4.75
Wine	See Wine Menu
Soft Drinks	\$4.20
Bottled Water	\$3.88
Bottled Juice	\$3.88
Champagne Mimosa	\$7.00

Call Brand

Jim Beam
Dewar's White Label Scotch
Seagrams VO
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold

Premium Brand

Wild Turkey
Chivas Regal
Crown Royal
Absolut Vodka
Myers Rum
Bombay Sapphire
Cuervo 1800

Charges

Bartender fee for groups of 35 or less | \$25.00 for the first hour (per bartender) | \$15.00 each additional hour (per bartender)

In accordance with the NC liquor laws, no alcoholic beverages may be brought onto the resort property by patrons or their guests.

Prices are inclusive of service charge and tax.

Grandover Specialty

Maker's Mark Bourbon
Glenlivet
Crown Royal Reserve
Grey Goose Vodka
Appleton Rum Extra
Hendrick's
Patron

Martini Bar

A separate bar offering a selection of the following Martini's:
Cosmopolitan, Appletini, Melon Martini and
Classic Martini
\$11.00/drink

Bar Selections

If a selection is not ordered in advance the bar will be stocked with:
Bud Light, Miller Light and Michelob Ultra, Amstel Light, Heineken, and Sam Adams.

Beverages

Domestic Beer

CHOOSE 3

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- O'Doul's
- Yuengling Lager

Premium/Craft Beer

CHOOSE 3

- Amstel Light
- Corona
- Corona Light
- Heineken
- Mother Earth Wit
- Foothill's People's Porter
- Mother Earth Sisters of the Moon IPA
- Natty Greene's Amber
- Natty Greene's Sessions IPA
- Sam Adams
- Sierra Nevada Pale Ale
- Stella Artois
- Angry Orchard



Bar Selections

Hourly prices are inclusive of tax and service charge

Grandover Beer and Wine Hosted Bar Package

Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato | Beringer White Zinfandel

Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light
Michelob Ultra | Yuengling Lager | O'Doul's

Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada
Corona | Corona Light | Natty Greene's

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$20/Person
2 hour \$30/Person
3 hour \$40/Person
4 hour \$48/Person
5 hour \$56/Person

Grandover Call Brands Hosted Bar Package

Jim Beam Bourbon | Dewars Scotch | Seagrams VO
Smirnoff Vodka | Bacardi Rum | Beefeater Gin
Cuervo Gold Tequila

Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato
Beringer White Zinfandel

Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light
Michelob Ultra | Yuengling Lager | O'Doul's

Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada
Corona | Corona Light | Natty Greene's

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$26/Person
2 hour \$34/Person
3 hour \$42/Person
4 hour \$49/Person
5 hour \$57/Person

Bar Selections

Hourly prices are inclusive of tax and service charge

Grandover Premium Brands Hosted Bar Package

Wild Turkey Bourbon | Chivas Regal Scotch
Crown Royal | Absolut Vodka | Myers Rum
Bombay Sapphire Gin | Cuervo 1800

Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato
Beringer White Zinfandel

Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light
Michelob Ultra | Yuengling Lager | O'Doul's

Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada
Corona | Corona Light | Natty Greene's

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$34/Person
2 hour \$38/Person
3 hour \$45/Person
4 hour \$52/Person
5 hour \$59/Person

Grandover Specialty Brands Hosted Bar Package

Maker's Mark Bourbon | Glenlivet Scotch
Crown Royal Reserve | Grey Goose Vodka
Appleton Rum Extra | Hendrick's Gin | Patron Tequila

Grandover House Wines

Columbia Crest Merlot | Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon | Villa Pozzi Moscato
Beringer White Zinfandel

Domestic Beer

CHOOSE 3

Budweiser | Bud Light | Miller Lite | Coors Light
Michelob Ultra | Yuengling Lager | O'Doul's

Imported Beer

CHOOSE 3

Amstel Light | Heineken | Sierra Nevada
Corona | Corona Light | Natty Greene's

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$36/Person
2 hour \$42/Person
3 hour \$49/Person
4 hour \$57/Person
5 hour \$65/Person

Wines by the Bottle

Prices are inclusive of tax and service charge

Items are sold only by the bottle

White Wines

Chardonnay

Cakebread, Napa

\$83.00

Louis Jadot Pouilly-Fuissé, France

\$63.50

Kendall Jackson, Grand Reserve

\$55.50

Jordan, Russian River

\$54.25

La Crema, Sonoma Coast

\$50.50

Clos Du Bois, North Coast

\$38.75

Columbia Crest, Washington

\$31.75

Sauvignon Blanc

Frog's Leap, Napa

\$46.50

Chateau Ste. Michelle, Washington State

\$38.00

Pinot Gris/Pinot Grigio

Chateau Ste. Michelle Pinot Gris,

Washington State

\$32.00

Cavit Pinot Grigio, Italy

\$32.00

Riesling

Chateau Ste. Michelle, Eroica

\$54.25

Prum Blue, Germany

\$49.00

Alternative Whites

Villa Pozzi Moscato, Washington

\$31.75

White Zinfandel

Beringer White Zinfandel, California

\$31.75

Red Wines

Cabernet Sauvignon

Silver Oak, Alexander Valley

\$142.00

Caymus, Napa

\$142.00

Stags Leap, Artemis

\$123.00

Jordan, Alexander Valley

\$110.00

Beringer Founders Estate, California

\$64.50

Kendall-Jackson Vintner's Reserve

\$52.00

Clos du Bois, North Coast

\$49.00

J. Lohr, Seven Oaks Estate, Paso Robles

\$41.50

Columbia Crest, Columbia Valley

\$31.75

Merlot

Duckhorn, Napa

\$103.50

Stags' Leap Winery, Napa

\$76.50

Clos du Bois, North Coast

\$50.50

Ravenwood Vintner's Blend, Sonoma

\$38.50

Columbia Crest, Columbia Valley

\$31.75

Zinfandel

St. Francis Old Vines, Sonoma

\$56.00

Ravenswood Vintner's Blend, Sonoma

\$38.75

Syrah/Shiraz

J Lohr, Paso Robles

\$49.00

Yangarra Shiraz, Australia

\$56.00

Pinot Noir

Belle Glos, Santa Maria Valley

\$90.50

Steele, Santa Barbara

\$58.50

Carmel Road, California

\$45.50

Wines by the Bottle

Prices are inclusive of tax and service charge
Items are sold only by the bottle

Sparkling Wines

Domaine Ste. Michelle Brut, Washington

\$41.50

Domaine Chandon Sweet Star

\$50.50

Champagne

Dom Perignon

\$252.00

Veuve Clicquot

\$104.00

Moet & Chandon White Star

\$98.00

Moet & Chandon Rosé

\$110.00



Miscellaneous Pricing

Food and Beverage

Charge for food service in an outdoors location

(Buffets only served in an outdoors location)

\$5.00/Person

All food and beverage purchases subject to

21% Service Charge & current Sales Tax.

Golf Related

Beverage Stations set up fee

\$125.00/Station

10x10 Tents (call for availability)

\$125.00

Phone Lines – Banquet Space

House Phone

Complimentary

Telephone line extension with long distance service

\$50.00 + Calls

Direct Dial line with dedicated phone number

\$50.00 + Calls

High Speed Internet Connection

\$250.00/Day

* Contact Convention Service Manager for Wireless

Internet pricing details

Engineering Services

Banner hanging

\$25.00 Each

Electricity for trade show booth - 120V/20A

\$35.00 Each

Electricity for Band

\$375.00

Business Center

Copies (Black & White)

\$0.20 Each

Copies (Color)

\$0.50 Each

Staplers with staples

\$3.50 Each

Scissors

\$3.50 Each

Bellstand Services

Valet Parking

Complimentary

Room Deliveries

\$2.00/Room

Audio Visual

A/V services provided by ON Site Audio Visual.

See brochure for equipment listing and pricing

Vendor Tables

A \$35.00 fee will be charged for all 8 foot hotel vendor tables. 6 foot tables and booths may be rented for an additional fee

General Information & Policies

Menu Selections

Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function. It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

Split Menus

Prices are based on single entrée selection. Split entrée selections (up to two selections) are subject to additional charges. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service by our staff.

Guarantees

Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Service Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to five-hundred (500) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over five-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

Outdoor Functions

Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

Soft Drink Purveyor

Grandover values their partnership with Coca Cola.

Alcoholic Beverage Policy

The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

Cards

In accordance with the North Carolina Alcoholic Beverage Control statutes, cards may not be played in any public area or function room, regardless of the type of card game being played.

General Information & Policies

Meeting & Banquet Space

Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

Cleaning Fees

Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

Audio Visual Equipment

Grandover Resort partners with ON Site Audio Visual for all audio visual rentals. ON Site is fully equipped to provide groups with equipment for presentations, lighting or any other special needs.

All other audio visual vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

No Smoking

Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

Freight & Package Handling

The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

Patron's Materials

All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited. Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

Damage Evaluation

Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates.