



DOUBLETREE

BY HILTON™

RALEIGH

BROWNSTONE - UNIVERSITY

BREAKFAST   BREAKS   LUNCH   DINNER   RECEPTION   DESSERT   COCKTAILS



Groups & Meetings

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# BREAKFAST & BRUNCH

*All Breakfast Selections are served with  
Freshly Brewed Coffee, Decaffeinated, and Assorted Teas*

## OBERLIN CONTINENTAL

**\$12.95**

*Chilled Orange & Cranberry Juices  
Fresh Cut Seasonal Fruit  
Fresh Muffins, Danish & Breakfast Breads  
Butter and Fruit Preserves*

## BELLTOWER BUFFET

**\$19.95**

*Chilled Orange & Cranberry Juices  
Fresh Cut Seasonal Fruit & Berries  
Individual Cereals with Milk  
Assorted Yogurts & Granola  
Freshly Baked Breakfast Breads & Danish  
Scrambled Eggs with Cheddar Cheese  
Carolina Grits  
Crispy Bacon & Smoked Sausage  
French Toast or Pancakes  
Country Style Home Fried Potatoes  
\*Minimum of 35*

## BRUNCH BUFFET

**\$24.95**

*(Bell Tower Buffet as listed above,  
to include the following: )  
Fresh Garden Salad with Assorted Dressings  
Grilled Chicken  
with Sun-Dried Tomato Cream Sauce  
Wild Rice Pilaf  
Assorted Mini Dessert Display*

## BROWNSTONE SUNRISE

**BUFFET \$17.95**

**PLATED \$15.95**

*Chilled Orange & Cranberry Juices  
Fluffy Scrambled Eggs  
Bacon, or Sausage  
Southern Style Breakfast Potatoes  
Carolina Grits  
Fresh Cut Seasonal Fruit  
Assorted Pastries, Breakfast Breads,  
Mini Muffins with Butter and  
Fruit Preserves*

## ENHANCEMENTS

### OMELET STATION

**\$5.95**

*Made to order Omelets including:  
Mushrooms, Onion, Peppers,  
Shredded Cheese, Ham, and Bacon  
\*\$60 Chef Attendant Fee will apply*

### COUNTRY SAUSAGE GRAVY

**\$3.95**

*Served with warm split biscuits*

### BISCUIT SANDWICHES

**\$3.95**

*Choose Ham or Sausage, or Egg*

### FRUIT & YOGURT PARFAIT

**\$4.95**

*Vanilla Yogurt, layered with Granola  
& Fresh Seasonal Fruit*

# SPECIALTY BREAKS \$9.95 EACH

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## SWEET & SALTY

Potato Chips & Dip  
Mini Pretzels, Popcorn, and Peanuts  
Freshly Baked Cookies  
Assorted Candy Bars  
Bottled Water & Soft Drinks  
Coffee & Tea

## BALLGAME BREAK

Mini Franks wrapped in puff pastry  
Hot, Soft Pretzels with Mustard  
Buttered Popcorn  
Cracker Jacks  
Bottled Water & Soft Drinks  
Coffee & Tea

## SOUTH OF THE BORDER

Tortilla Chips and Salsa  
Jalapeno Poppers  
Guacamole and Sour Cream  
Bottled Water & Assorted Sodas  
Coffee & Tea

## HEALTHY CORNER

Assorted Yogurts with Granola  
Fresh Cut Seasonal Fruit  
Granola Bars  
Bottled Water & Soft Drinks  
Coffee, Tea & Assorted Juices

## COOKIES & CREAM

Freshly Baked Jumbo Cookies  
Fudge Brownies  
Ice Cream Bars  
Bottled Water, Coffee & Tea  
Chilled Skim & 2% Milk Cartons

## CHOCOLATE LOVERS

Fudge Brownies  
Freshly Baked Jumbo Cookies  
Assorted Candy Bars  
Bottled Water & Soft Drinks  
Coffee & Tea

## ALL DAY BREAK PACKAGE \$20.95 PER PERSON WITH LUNCH \$42.95 PER PERSON\*

\*Lunch option includes 'Classic Deli Buffet' (Page 8) Minimum of 35 guests

### EARLY MORNING

Selection of Assorted Chilled Juices  
Bakery Fresh Danish & Pastries  
Fruit Preserves and Butter  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated and Hot Teas

### MID-MORNING BREAK

Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated and Hot Teas

### AFTERNOON BREAK

Assorted Soft Drinks  
Freshly Baked Cookies  
Jumbo Soft Pretzels with Cheese Sauce  
Freshly Brewed Coffee, Decaffeinated and Hot Teas

## ALL DAY BEVERAGE PACKAGE

Includes Freshly Brewed Coffee (Regular & Decaf), Assorted Hot Teas,  
Bottled Water and Assorted Sodas

\$6.95 per person

\*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax

# A LA CARTE BREAK ITEMS

## BEVERAGES

<i>Freshly Brewed Coffee (Regular &amp; Decaf)</i>	\$30.95 per gallon
<i>Iced Tea (Sweet &amp; Un-Sweet)</i>	\$30.95 per gallon
<i>Herbal Tea Packets</i>	\$2.50 each
<i>Fresh Juices: Orange, Apple, Grapefruit or Cranberry</i>	\$32.00 per gallon
<i>Fruit Punch or Lemonade</i>	\$28.00 per gallon
<i>Bottled Water</i>	\$2.50 each
<i>Milk Pints: Skim or 2%</i>	\$2.75 each
<i>Soft Drinks</i>	\$2.50 each

## MORNING SNACKS

<i>Individual Flavored Yogurts (Add Granola \$0.50)</i>	\$1.75 each
<i>Individual Granola Bars</i>	\$1.50 each
<i>Whole Fresh Fruit</i>	\$2.00 each
<i>Seasonal Sliced Fresh Fruit, per person</i>	\$4.95 each
<i>Assorted Breakfast Breads, Danish and Pastries</i>	\$29.95 per dozen
<i>Assorted Breakfast Muffins and New York Bagels with Cream Cheese</i>	\$30.95 per dozen
<i>Fresh Krispy Kreme Doughnuts</i>	\$26.00 per dozen
<i>Ham or Sausage Biscuits</i>	\$3.95 each

## AFTERNOON SNACKS

<i>Freshly Baked Cookies by the dozen</i>	\$28.95 per dozen
<i>Chocolate Fudge Brownies by the dozen</i>	\$28.95 per dozen
<i>Individual Candy Bars</i>	\$2.00 each
<i>Jumbo Soft Pretzels with Cheese Sauce</i>	\$2.50 each
<i>Individual Trail Mix or Mini Pretzels</i>	\$2.00 each
<i>Potato Chips with Onion dip, or Tortilla Chips with Salsa</i>	\$2.95 per person

# COLD LUNCHEONS

*All Lunch Selections are served with Freshly Brewed Tea (Sweet & Un-sweet)  
and Chef's Choice Plated Dessert*

- |  |  |
|--|--|
| <p><b>TURKEY CLUB WRAP</b> <b>\$16.95</b></p> <p><i>Fresh Shaved Turkey Breast and Crispy Bacon, wrapped in a sun-dried tomato tortilla filled with shredded lettuce, provolone cheese &amp; tomatoes. Served with honey mustard &amp; Potato Chips.</i></p> <p><i>*Alternate Bread: Croissant</i></p> | <p><b>CAMERON TRIO SALAD</b> <b>\$14.95</b></p> <p><i>Italian Bowtie Pasta Salad, Cashew Chicken Salad &amp; Tuna Salad on a bed of freshly sliced tomato and lettuce. Served with pita.</i></p>   |
| <p><b>GRILLED CHICKEN SANDWICH</b> <b>\$15.95</b></p> <p><i>Grilled &amp; Chilled Chicken Breast on Kaiser Roll with Sliced Cheddar Cheese, Herb Mayonnaise, Lettuce, Tomato and Onion. Served with Potato Chips.</i></p> <p><i>Add: Crispy Bacon <b>\$1.95</b></i></p>                                | <p><b>FRENCH PICNIC SALAD</b> <b>\$16.95</b></p> <p><i>Layered, Fresh Greens mix tossed with Balsamic Vinegar &amp; Olive Oil, Sweet Green Bean Salad with Red Onion, Grilled Chicken with fine herbs, and chilled ripe tomatoes &amp; Fresh Baguette.</i></p> |
| <p><b>STATE STACKER SUB</b> <b>\$15.95</b></p> <p><i>Italian Loaf stacked with Salami, Ham, Pepperoni, and Provolone Cheese with Tomato, Red Onion, Shredded Lettuce. Served with Italian Dressing &amp; Potato Chips.</i></p>   | <p><b>SALMON COBB SALAD</b> <b>\$17.95</b></p> <p><i>Poached Salmon over baby mixed greens, garnished with Bacon, Tomato, Chopped Egg, and Blue Cheese Crumbles. Served with Balsamic Vinaigrette &amp; Fresh Baguette.</i></p>                                |

## BOX LUNCH

*(Choose 1) \$1 additional for 2nd choice*

**Smoked Turkey Breast Club**  
**Ham & Swiss**  
**Roast Beef & Smoked Provolone**  
**California Roll Sandwich (Vegetarian)**

**On a Fresh Croissant with Lettuce and Tomato**  
**Mayonnaise and Mustard**

**Apple**  
**Potato Chips or Mini Pretzels**

**Pickle Wedge**

**Soft Drink**

**Signature Chocolate Chip Cookie**

**\$16.95**

# PLATED ENTREES

*Plated Entree Selections are served with  
Freshly Brewed Coffee, Decaffeinated, and Iced Tea*

*Warm Yeast Rolls and Butter Rosettes*

**Choose 1**

**GARDEN SALAD**

*Mixed Seasonal Greens topped with Tomatoes, Cucumbers, Red Onion and Assorted Dressings*

**Plated Salad**

**TRADITIONAL CAESAR SALAD**

*Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons*

**SPINACH SALAD**

*Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing*

**PACIFIC SALAD**

*Mixed Greens with Dried Cranberries, Sliced Almonds, Feta Cheese and Poppy seed Dressing*

**NINA SALAD**

*Mesculin Mix topped with Dried Cranberries, Walnuts, Bleu Cheese Crumbles  
and Raspberry Vinaigrette*

**MOZZARELLA SALAD**

*Sliced Buffalo Mozzarella, layered with Tomato, Fresh Basil and drizzled  
with Balsamic Olive Oil*

**Choose 2**

*Roasted Red Bliss Potatoes*

*Roasted Garlic Mashed Potatoes*

**Accompaniments**

*Baby Baked Potatoes*

*Fresh Vegetable Medley*

*Broccoli Florets with Dijon Hollandaise*

*Southern Style Green Beans*

*Collard Greens*

*Mushroom Risotto*

*Wild Rice Pilaf*

*Penne Pasta with Pesto and Tomato*

*Pasta Primavera*

*Asparagus with Red Pepper Sauce*

**Choose 1**

**Plated Dessert**

**THREE LAYER CHOCOLATE CAKE**

*Three layers of dark chocolate with fudge frosting*

**GOURMET CARROT CAKE**

*Chopped nuts, Carrots and Raisins*

**CARIBBEAN COCONUT CAKE**

*Toasted Coconut Cream Frosting*

**RED VELVET CAKE**

*Layered with Sweet Cream Cheese Frosting*

**CHEESECAKE WITH BERRY SAUCE**

*New York Style Cheesecake with  
Fresh Berry Compote*

**TIRAMISU**

*Italian Sponge Cake layered with  
Chocolate & Coffee*

**GERMAN CHOCOLATE CAKE**

*Sweet caramel frosting, laced with coconut  
and pecans*

**SOUTHERN PECAN PIE**

*Old-fashioned simple sweet and nutty flavor*

**CHOCOLATE MOUSSE**

*Topped with Fresh Berries*

**STRAWBERRY SHORTCAKE**

*Fresh Sliced Strawberries & Whipped Cream*

\*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax

# PLATED ENTREES

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## CHICKEN MARSALA

*Sautéed Mushrooms, Marsala Wine Reduction*

Lunch **\$18.95** ASIAN BBQ SALMON

Dinner **\$26.95** *Five Spice, Sesame, and Soy Fusion*

Lunch **\$22.95**

Dinner **\$28.95**

## CHICKEN FLORENTINE

*Stuffed with Spinach & Cheese, covered in light cream sauce*

Lunch **\$18.95** THAI BASIL TILAPIA

Dinner **\$26.95** *Fresh Basil, Curry and Thai Chili Pepper*

Lunch **\$22.95**

Dinner **\$27.95**

## CHICKEN VENETIAN

*Stuffed with Sundried Tomato, Prosciutto and Basil, covered with Marinara*

Lunch **\$19.95** BLACKENED MAHI-MAHI

Dinner **\$28.95** *Mango Chutney*

Lunch **\$23.95**

Dinner **\$29.95**

## APPALACIAN ROASTED PORK

*Apple Raisin Chutney*

Lunch **\$19.95** PORTOBELLA MUSHROOM

Dinner **\$27.95** *Balsamic Marinade, Topped with Sautéed Fresh Vegetables and Boursin Cheese Sauce*

Lunch **\$18.95**

Dinner **\$25.95**

## BONE-IN PORK RIB

*Pan Seared with Bourbon Cherry Glaze*

Lunch **\$25.95** FONTINA & PROSCUITTO

Dinner **\$29.95**

## PASTA PURSES

*In a light cream sauce topped with fresh basil*

Lunch **\$21.95**

Dinner **\$28.95**

## PORK TENDERLOIN

*Stuffed with Chorizo, Spinach and Cheddar Cheese*

Lunch **\$26.95**

Dinner **\$28.95**

## MARYLAND CRAB CAKES

*Aioli Cream Sauce*

Lunch **\$22.95**

Dinner **\$29.95**

## ROASTED NEW YORK STRIP

*Pepper Crusted, Cabernet Wine Sauce*

Lunch **\$26.95** LONDON BROIL

Dinner **\$30.95**

*Garlic & Red Wine, Wild Mushroom Sauce*

Lunch **\$24.95**

Dinner **\$27.95**

## FILET MIGNON

*Caramelized Onions, Herb Demi Glaze*

Lunch **\$26.95** PRIME RIB OF BEEF

Dinner **\$37.95**

*Seasoned Herbs & Beef Au Jus*

Lunch **\$26.95**

Dinner **\$33.95**

Two Offerings: Add \$4.95 per person

Duet Plate: Choose Two Entrees Above

Price is the higher of the two choices

4 ounces each entree

# BUFFET

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*All Buffet Selections are served with Freshly Brewed Coffee, Decaffeinated, and Assorted Teas  
Fresh Garden Salad with Assorted Dressings, and Chef's Choice Assorted Dessert Display*

*\*Minimum of 35 guests*

## **TASTE OF THE SOUTH** LUNCH \$24.95 DINNER \$29.95

*Potato Salad & Dixie Cole Slaw  
Southern Fried or Baked Chicken  
Boneless BBQ Short Ribs  
Carolina Pulled Pork Barbecue  
Buttered Sweet Corn  
Southern Style Green Beans  
Homemade Macaroni & Cheese  
Corn Muffins & Butter Biscuits*

## **MATILDA'S MEXICAN** LUNCH \$25.95 DINNER \$27.95

*Fresh Corn & Red Pepper Salsa  
Flour & Corn Tortilla Shells & Chips  
Fajita Chicken Strips  
Spicy Ground Beef  
Fajita Peppers & Onions  
Black Beans & Rice  
Confetti Corn with Roasted Red Peppers  
Shredded Lettuce, Tomatoes, Cheddar Cheese, Jalapenos,  
Guacamole, Sour Cream and Salsa*

## **LITTLE ITALY** LUNCH \$25.95 DINNER \$31.95

*Spiral Italian Pasta Salad  
Chicken Parmesan  
Meat Lasagna  
Cheese Tortellini with Sautéed Fresh Vegetables in  
a sun-dried tomato Cream Sauce  
Fresh Baby Green Beans  
Garlic & Basil Orzo Pasta  
Warm Yeast Rolls*

## **PASTA BUFFET** LUNCH \$22.95 DINNER \$24.95

*Fettuccini and Rigatoni Pastas  
Creamy Alfredo Sauce  
Marinara Sauce  
Sliced Grilled Chicken Breast  
Italian Meatballs  
Sautéed Fresh Vegetables  
Garlic Breadsticks*

## **CLASSIC DELI BUFFET** LUNCH \$22.95 DINNER \$24.95

*Potato Salad and Pasta Salad  
Chunky Chicken Salad  
Fresh Tuna Salad  
Sliced Deli Meats & Cheeses  
Deluxe Relish Tray & Condiments  
Potato Chips & Pretzels  
Assorted Sliced Rolls, Buns & Breads*

## **BROWNSTONE COOKOUT** LUNCH \$24.95 DINNER \$26.95

*Macaroni Salad & Fresh Cut Fruit  
Homemade Southern Cole Slaw  
Grilled Burgers, Hot Dogs & Brats  
Fresh Rolls, Buns & Potato Chips  
Corn on the Cob  
Baked Beans  
Cheese Slices, Sauerkraut, Mayonnaise, Mustard, Lettuce, Tomato, Onion & Condiments*

## **TRADITIONAL** LUNCH \$26.95 DINNER \$29.95

*Chicken Florentine  
Stuffed with Spinach and Cheese  
White Cream Vegetable Lasagna  
Wild Rice Pilaf  
Steamed Broccoli with Dijon Sauce  
Fresh Vegetable Medley  
Warm Yeast Rolls*

## HOT HORS D'OEUVRES (PER 100 PIECES)

<i>Assorted Miniature Quiche</i>	<i>\$180</i>
<i>Miniature Chicken Cordon Bleu</i>	<i>\$180</i>
<i>Miniature Reuben Sandwiches</i>	<i>\$180</i>
<i>Miniature Crab Cakes with Remoulade</i>	<i>\$250</i>
<i>Spanakopita</i>	<i>\$195</i>
<i>Meatballs (Italian or BBQ)</i>	<i>\$185</i>
<i>Buffalo or BBQ Chicken Wings</i>	<i>\$195</i>
<i>Smoked Chicken Quesadillas</i>	<i>\$200</i>
<i>Crabmeat Stuffed Mushrooms</i>	<i>\$275</i>
<i>Coconut Fried Shrimp</i>	<i>\$250</i>
<i>Chinese Spring Rolls</i>	<i>\$205</i>
<i>Jalapeno Poppers</i>	<i>\$180</i>
<i>Mini Baked Brie en crouete with Raspberry</i>	<i>\$215</i>
<i>Bacon Wrapped Scallops</i>	<i>\$235</i>
<i>Sesame Chicken Lollipops</i>	<i>\$205</i>
<i>Breaded Chicken Tenderloins</i>	<i>\$180</i>
<i>Toasted Ravioli with Marinara</i>	<i>\$180</i>
<i>Hot Crab Dip with Toasted Pita Points</i>	<i>\$225</i>
<i>Spinach and Artichoke Dip</i>	<i>\$200</i>

## COLD HORS D'OEUVRES (PER 100 PIECES)

<i>Petite Tomatoes stuffed with Chicken Salad</i>	<i>\$175</i>
<i>Chef's Assorted Canapés</i>	<i>\$260</i>
<i>Southern Style Deviled Eggs</i>	<i>\$195</i>
<i>Assorted Finger Sandwiches</i>	<i>\$175</i>
<i>Miniature Tartlettes (Tuna, Chicken, Ham Salad)</i>	<i>\$195</i>
<i>Silver Dollar Rolls (Ham, Turkey, Roast Beef)</i>	<i>\$205</i>
<i>Iced Jumbo Shrimp</i>	<i>\$275</i>
<i>Antipasto Cocktail Skewers</i>	<i>\$195</i>
<i>Buffalo Mozzarella Layered Salad</i>	<i>\$225</i>

## SPECIAL DISPLAYS

<i>Fresh Seasonal Fruit and Berry Honey Yogurt Dip</i>	<i>\$300 per 50 guests</i>
<i>Imported and Domestic Cheeses Toast Points &amp; Crackers</i>	<i>\$275 per 50 guests</i>
<i>Seasonal Vegetable Crudités Herb Dipping Sauce</i>	<i>\$225 per 50 guests</i>
<i>Fire Roasted Vegetables Seasoned with Olive Oil &amp; Pepper Marinated &amp; Grilled Vegetable Display with Asparagus, Peppers, Portabella Mushrooms, Zucchini, Summer Squash, Long Onion &amp; Eggplant. Drizzled with aged balsamic vinegar.</i>	<i>\$325 per 50 guests</i>
<i>Antipasto Platter Artisan Olives, and Breads Marinated artichoke hearts, pepperoncini peppers, Sliced Salami, Pepperoni &amp; Prosciutto, Cubed Provolone, Mozzarella &amp; Parmesan.</i>	<i>\$250 per 50 guests</i>

## CARVING STATIONS

*\*Chef Attendant is required and \$35 fee will apply*

<i>Roasted Turkey Breast</i>	<i>\$300 per 50 guests</i>
<i>Smoked Virginia Ham</i>	<i>\$250 per 50 guests</i>
<i>Roasted Smithfield Pork Loin</i>	<i>\$195 per 50 guests</i>
<i>Steamship Beef Round</i>	<i>\$575 per 200 guests</i>
<i>Roasted Tenderloin of Beef</i>	<i>\$750 per 50 guests</i>
<i>Top Round of Beef</i>	<i>\$350 per 50 guests</i>
<i>Prime Rib of Beef</i>	<i>\$375 per 50 guests</i>
<i>Steamship Leg of Pork</i>	<i>\$375 per 50 guests</i>

*\*Station to include halved mini rolls, Au Jus, Horseradish,  
Mayonnaise and Dijon Mustard sauces*

# CAROLINA COCKTAIL BUFFET

*\*Minimum of 75 guests*

*Includes Iced Tea (Sweet and Un-sweet) & Fruit Punch Station*

*Multi-level display of Imported & Domestic Cheeses, Homemade Chickpea Hummus,*

*Assorted Canapés, Vegetable Crudités and Assorted Breads and Crackers*

*Seasonal Fresh Fruit Display with Honey Yogurt Dip*

*Choose 4  
Hors D'Oeuvres*

*Silver Dollar Rolls*

*Miniature Tartlettes*

*Bacon Wrapped Scallops*

*Smoked Chicken Quesadillas*

*Miniature Reuben Sandwiches*

*Crab Stuffed Mushroom Caps*

*Spanakopita*

*Italian or BBQ Meatballs*

*Miniature Cordon Bleu*

*Chinese Spring Rolls*

*Assorted Miniature Quiche*

*Breaded Chicken Tenderloins*

*Spinach and Artichoke Dip*

*Buffalo Chicken Wings*

*Toasted Ravioli*

*Miniature Crab Cakes*

*Choose 1  
Chef Attended  
Carving Station*

*Top Round of Beef*

*Smoked Virginia Ham*

*Roasted Smithfield Pork Loin*

*Roasted Turkey Breast*

*\*Station to include halved mini rolls, Au Jus, Horseradish, Mayonnaise and Dijon Mustard sauces*

*Based on 20 Pieces Per Person, and Two Hours of Service*

## **\$34.95**

# OAK CITY BUFFET

*\*Minimum of 75 guests*

***Includes Iced Tea (Sweet and Un-sweet), Freshly Brewed Coffee, Decaffeinated, and Assorted Hot Teas.***

***Arrangement of Fresh Cut Fruit & Domestic Cheeses, Vegetable Cruudités and Assorted Crackers***

Choose 1  
Signature  
Salad

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**GARDEN SALAD**

*Mixed Seasonal Greens tossed with Tomatoes, Cucumbers, Red Onion and Assorted Dressings*

**TRADITIONAL CAESAR SALAD**

*Crispy Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons*

**SPINACH SALAD**

*Fresh Spinach topped with Sliced Mushrooms, Egg, Bacon and Honey Mustard Dressing*

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***Warm Yeast Rolls & Butter Rosettes family style on each table***

Choose 2  
Additional  
Entrees

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**CHICKEN MARSALA**

*Sautéed with Mushrooms, Topped with Marsala Wine Sauce*

**ASIAN BBQ GRILLED SALMON**

*Five Spice, Sesame and Soy Fusion*

**CHICKEN PICCATA**

*Sautéed in Butter, Topped with Caper Sauce*

**THAI BASIL TILAPIA**

*Fresh Basil, Curry and Thai Chili Pepper*

**CHICKEN FLORENTINE**

*Stuffed with Spinach and Cheese, Topped with a Light Cream Sauce*

**APPALACHIAN ROASTED PORK**

*Topped with Apple Raisin Chutney*

**LONDON BROIL**

*Marinated and Grilled in Garlic and Red Wine,  
Wild Mushroom Sauce*

**PORTOBELLO MUSHROOM CAPS**

*Balsamic Marinated, Topped with Sautéed Fresh  
Vegetables and Boursin Cheese Sauce*

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Choose 1  
*Chef Attended*  
Carving Station

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**TOP ROUND OF BEEF**

**SMOKED VIRGINIA HAM**

**ROASTED SMITHFIELD PORK LOIN**

**ROASTED TURKEY BREAST**

*\*Station to include halved mini rolls, Au Jus, Horseradish, Mayonnaise and Dijon Mustard sauces*

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Choose two  
additional  
compliments

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**ROASTED RED POTATOES**

**BABY BAKED POTATOES**

**BROCCOLI FLORETS WITH DIJON**

**COLLARD GREENS**

**MASHED POTATOES**

**FRESH VEGETABLE MEDLEY**

**SOUTHERN STYLE GREEN BEANS**

**WILD RICE PILAF**

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***Chef's Assorted Dessert Display***

**\$36.95**

*\*Prices are per person. 21% Service Charge, Current Sales Tax, & 1% Prepared Food Tax*

# COCKTAILS

(1) bartender per 50 guests, three hour minimum

## HOST BAR

<i>House Brand Cocktail</i>	<b>5.25</b>
<i>Premium Brand Cocktail</i>	<b>7.25</b>
<i>Imported Cordials</i>	<b>9.25</b>
<i>Domestic Beer</i>	<b>3.75</b>
<i>Premium Beer</i>	<b>4.25</b>
<i>House Wine (Glass)</i>	<b>5.25</b>
<i>Premium Wine (Glass)</i>	<b>6.25</b>
<i>Soft Drink</i>	<b>2.50</b>

*\*Subject to Current Sales Tax & 21% Service Charge*

## CASH BAR

<i>House Brand Cocktail</i>	<b>5.50</b>
<i>Premium Brand Cocktail</i>	<b>7.50</b>
<i>Imported Cordials</i>	<b>10.00</b>
<i>Domestic Beer</i>	<b>4.50</b>
<i>Premium Beer</i>	<b>5.00</b>
<i>House Wine (Glass)</i>	<b>5.50</b>
<i>Premium Wine (Glass)</i>	<b>6.50</b>
<i>Soft Drink</i>	<b>2.50</b>

*\*Tax and Service Charge included  
\*Bartender fee @ \$45 per hour*

**Domestic Beer:** Budweiser, Bud Light, Michelob Ultra Light, Miller Light, Coors Light, Yuengling  
**Premium Beer:** Corona, Heineken, Sam Adams, New Castle, Blue Moon

## HOST BAR PACKAGES

### HOUSE HOST

*Vladimir Vodka, Castillo Rum, Inverhouse Scotch, Seagrams 7 Whisky, Jim Beam Bourbon, Aristocrat Tequila, Barton's Gin*  
*Woodbridge Chardonnay, Merlot, Cabernet Sauvignon*  
*Domestic & Premium Beer*

**\$13**, first hour  
Per person  
Each additional hour \$8

### PREMIUM HOST

*Absolut Vodka, Bacardi Rum, Dewars Scotch, Jack Daniels Whisky, Makers Mark Bourbon, Jose Cuervo Tequila, Tanqueray Gin*  
*Pinot Grigio, Sauvignon Blanc, Pinot Noir, Syrah, Malbec*  
*Domestic & Premium Beer*

**\$15**, first hour  
Per person  
Each additional hour \$9

### BEER, WINE & SODA

*Unlimited Beer, Wine and Soda*

**\$9**  
Per person  
Per Hour

## BY THE BOTTLE

<b>Champagne</b> <i>Veuve du Verney Brut</i>	<b>\$24.00 PER BOTTLE</b>
Entire Party Champagne Toast	<b>\$2.25 PER PERSON</b>
<b>Sparkling Grape Juice</b>	<b>\$14.00 PER BOTTLE</b>
<b>Woodbridge by Mondavi</b>	<b>\$24.00 PER BOTTLE</b>
<i>Chardonnay, Merlot, Cabernet Sauvignon</i>	
<b>Moscato Wine</b>	<b>\$24.00 PER BOTTLE</b>
<i>White Mosacto, or Chilled Red Moscato</i>	
<b>Sutter Home</b>	<b>\$22.00 PER BOTTLE</b>
<i>White Zinfandel</i>	
<b>Assorted Bottled Wine</b>	<b>\$28.00 PER BOTTLE</b>
<i>Riondo Pinot Grigio, Clifford Bay Sauvignon Blanc, A by Acacia Pinot Noir, Rousemount Syrah, and Kaiken Ultra Malbec</i>	

## DESSERT DISPLAY

### CHOCOLATE FOUNTAIN

*Decadent Fountain of Molten Chocolate*

*Dipping Items: Pretzels, Potato Chips, Fresh Cut Fruits, Vanilla Wafers, Graham Crackers, Varied Marshmallows*

***\$375.00 Plus \$3.95 per person***

### GRAND DESSERT DISPLAY

*Miniature Assorted Cheesecake Bites*

*Assorted Fresh Cupcakes*

*Mini Eclairs*

*Chocolate Truffles*

*Petit Fours*

***\$9.95 per person***