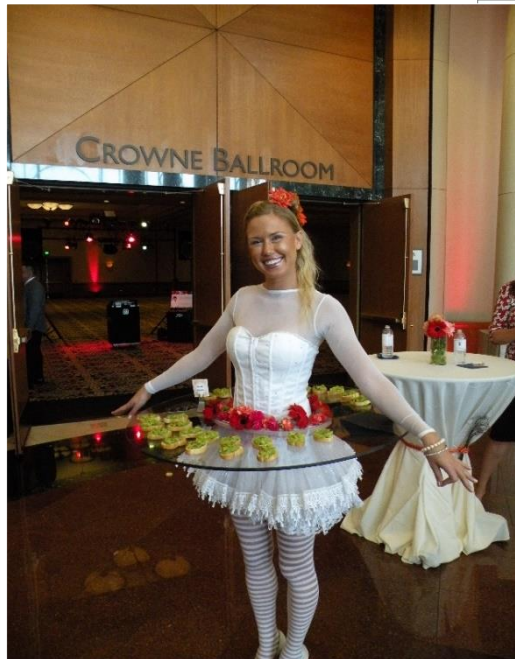




All Day Conference Menus

Minimum of 75 Guests



Pricing is subject to a 20% service charge and sales tax. Additional labor charges may be applied.

All Day Meeting Package

Option 1

Executive Continental Breakfast
Cold Lunch Buffet
All Day Beverage
(1) Snack
\$51 Per Person

Option 2

Executive Continental Breakfast
Hot Lunch Buffet
All Day Beverage
(1) Snack
\$54 Per Person

Option 3

With All American Hot Breakfast Buffet
Cold Lunch Buffet
All Day Beverage
(1) Snack
\$56 Per Person

Option 4

With All American Hot Breakfast Buffet
Hot Lunch Buffet
All Day Beverage
(1) Snack
\$62 Per Person

Pricing is based on a 75 person minimum and do not include tax, service charge or labor

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Executive Continental Breakfast

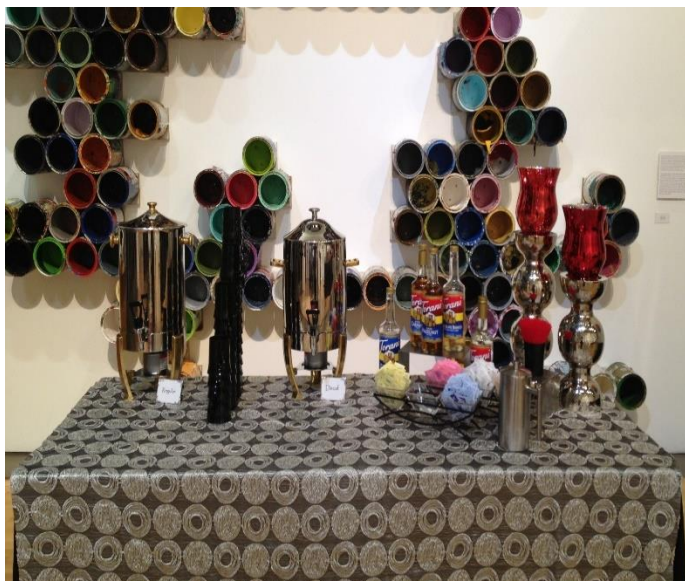
Selection of Breakfast Pastries and Muffins
Freshly Baked Bagels
(Toaster Available)
Served with Cream Cheese, Creamery Butter & Fruit Preserves
Seasonal Fruit Display
Assorted Low Fat Yogurts
Orange Juice

All American Hot Breakfast Buffet

Selection of Breakfast Pastries and Muffins
Served with Creamery Butter & Preserves
Seasonal Fresh Fruit Display
Scrambled Eggs
Seasoned Breakfast Potatoes
Crisp Bacon
Orange Juice

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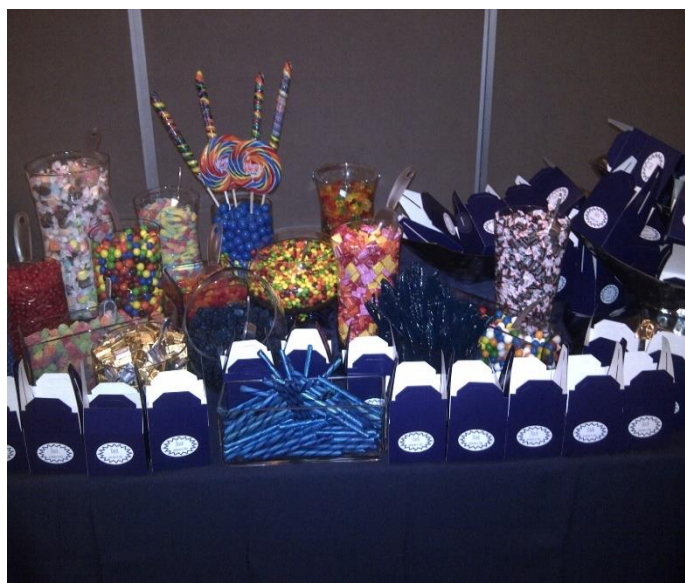
All Day Beverage Station

Assorted Soft Drinks
Freshly Brewed Columbian Coffee
Decaffeinated Coffee
Hot Tea
Cucumber Mint Infused Water or Citrus Infused Water
Water
Iced Tea

Break Food Selections Choice of 2



Tortilla Chips with Fire Roasted Tomato Salsa
Home Made Potato Chips & French Onion Dip
Warm Soft Pretzels Served with Hot Mustard & Cream Cheese
Vegetable Crudit  & Pita Chips
Served with Roasted Red Pepper Hummus
Chopped Fruit Salad
Yogurt Parfait, Layered with Fresh Fruit
topped with Home Made Granola



Assorted Freshly Baked Cookies
And Chocolate Brownies
Assorted Dessert Bars
Rice Crispy Treats
Granola Bars
Warm Churros
Assorted Hershey Miniatures
Candy Station (Additional \$5 per person)

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Cold Lunch Buffet Option

Grilled Vegetable Pasta Salad
Penne Pasta tossed with Seasonal Grilled Marinated Vegetables

Mandarin Salad
Fresh Romaine and Boston Bibb Salad tossed with Mandarin Oranges, Sugared Almonds and Jicama tossed with Citrus Vinaigrette Dressing

Classic Caesar Salad
Romaine Lettuce, Shaved Parmesan Cheese and Focaccia Croutons
Traditional Caesar Dressing

Chipotle Grilled Chicken Wraps
With Lettuce, Pepper Jack Cheese, Diced Tomatoes & Chipotle Aioli

Roasted Turkey Wrap
With Lettuce, Cheddar Cheese, Diced Tomatoes

Vegetarian Wrap
With Grilled Marinated Vegetables & Hummus
With Side of Mayonnaise & Mustard

Assorted Individual Chips & Pretzels

Fresh Fruit Tray

Freshly Baked Cookies & Brownies



Pricing is subject to a 20% service charge and sales tax. Additional labor charges may be applied.





Hot Buffet Options

Choice of 1 entree,
to add an additional entrée \$11 per person ++

All menu selections include garden salad with balsamic
& ranch dressing and dinner rolls with butter

Entrée Selections

Grilled & Thinly Sliced Flank Steak
Served with Chimichurri Sauce

Slow Roasted Brisket of Beef

Beef Short Ribs with Fig Molasses Sauce

Coca-Cola Brined BBQ Chicken Quarters

Mushroom Marsala Chicken

Chicken Piccata with Capers

Golden Seared Herb Crusted Chicken Breast
With Rosemary Lemon Cream Sauce

Blackened Chicken with Cajun Cream Sauce

Chicken Bruschetta
Seared with Tomato, Basil, Extra Virgin Olive Oil &
Shredded Parmesan

Rosemary Grilled Pork Chops
Drizzled with Whiskey BBQ Sauce

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Side Selections
(Choice of 2)

Sauteed Green Beans
 Steamed Broccoli with Whole Roasted Garlic Cloves
 Sautéed Zucchini & Squash
 Honey Glazed Carrots

Buttery Whipped Potatoes
 Rosemary Roasted Baby Potatoes
 Cheesy Au Gratin Potatoes
 Sour Cream & Herb Mashed Potatoes

Grilled Asparagus (seasonal)
 Kernel Corn with Peppers & Onions
 Creamed Corn
 Creamed Spinach
 Roasted Root Vegetables
 English Peas with Pearl Onions
 Caramelized Brussel Sprouts
 Coleslaw
 Roasted Cauliflower

Wild Mushroom Risotto
 Jasmine Rice
 Sweet Potato Medallions with Pecans
 Dry Rubbed Herbed Gnocchi
 Roasted Yukon Wedges

Desserts

Choice of One

Homemade Bread Pudding served with Warm Vanilla-Bourbon Sauce
 Selection of Gourmet Dessert Bars & House Baked Cookies
 Chocolate Layered Cake
 Warm Apple Crisp Served with Fresh Whipped Cream
 House Baked Apple Pie with Cinnamon Sugar Whipped Cream
 New York Style Cheesecake with Strawberry Sauce

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Additional Menu Selections

Buffet # 1

Old Fashioned Braised Black Angus Beef Pot Roast
Slow Roasted and Served
with a Savory Brown Gravy
Homemade Mashed Potatoes
Honey Glazed Carrots

Buffet # 2

Barbeque Chicken
Coca-Cola Brined Barbeque Chicken Quarters Grilled
To Perfection
Mashed Potatoes
Bacon and Brown Sugar Baked Beans
Buttery Loose Corn

Buffet # 3

Chicken Fajitas
Tender Marinated Chicken Breast Strips Perfectly
Seasoned Sautéed with Sweet Onions
& Bell Peppers
Vegetarian Spinach and White Cheese Enchiladas
Served with Refried Beans, Spanish Rice,
Tortilla Chips,
Fire Roasted Tomato Salsa
Warm Flour Tortillas

Buffet # 4

Carolina Gold Pulled Pork Sandwiches
Shredded BBQ Chicken Sandwiches
Macaroni & Cheese
Honey & Bourbon Glazed Carrots

Buffet # 5

Southwestern Meatloaf
Green Chili Whipped Potatoes
Charred Lemon Zested Broccolini

Buffet # 6

Hosin Beef
Sweet Chili Chicken
Vegetarian Fried Rice
Steamed White Rice
Stir Fried Vegetables

Buffet # 7

Herb Roasted Turkey Breast
Honey Baked Ham
Whipped Potatoes & Gravy
Sauteed Green Beans

Buffet # 8

Shredded BBQ Pork Sandwiches
Shredded BBQ Chicken Sandwiches
Macaroni & Cheese
Honey & Bourbon Glazed Carrots

Buffet # 9

Southwestern Meatloaf
Garlic Whipped Potatoes
Charred Lemon Zested Broccolini

A La Cart Add On Options

Options can only be added to menu selections, cannot be chosen as a meal replacement
**Some options require rental of service ware (i.e. popcorn machines, etc.)

Assorted Donuts
\$36 per dozen

Assorted Granola Bars
\$3 per person

Assorted Sodas
\$3 per can

Assorted Breakfast Breads
& Danishes
\$30 per dozen

Freshly Popped Popcorn
Topped with Butter
**\$6 per person

Bottled Water
16.9 oz each
\$3 per bottle

Seasonal Fruit Display
\$8 per person

Trail Mix (Bulk)
\$6 per person

Hot Chocolate
\$55 per gallon

Whole Fruit Basket
Apples, Bananas, Pears,
Oranges
\$4 Per Piece

Warm Soft Pretzels
Served with Mustard
& Cream Cheese
\$6 per person

Regular
or Decaffeinated Coffee
With Condiments
\$35 per gallon

Assorted Individual Chips
\$3 per person

Fresh Spun Cotton Candy
**\$8 per person

Red Bull, Rockstar or Monster
Energy Drinks
(Can be Assorted Selection)
\$5 per can

Yogurt Trifle
Layered with Fruit & Granola
\$5 per person

Vegetable Crudit 
Served with Ranch Dipping
Sauce & Garlic Hummus
\$11 per person

Orange, Apple
or Cranberry Juice
(Choice of 1)
\$33 per gallon

Assorted Freshly Baked
Cookies & Brownies
\$5 per person

Assorted Power Bars
& Protein Bars
\$5 per person

Pricing is subject to a 20% service charge and sales tax. Additional labor charges may be applied.



Additional Details

All Items are made daily in our corporate kitchen using only the freshest ingredients.

Pricing is subject to a 20% service charge and sales tax.

50% deposit, credit card number and a signed contract is required to confirm event catering.

Final guest counts are due 5 business days prior to the event. Orders placed within 72 hours of an event are priced with an additional 25% of menu price.

Buffet and beverage station equipment, service ware and glassware are additional, starting at \$4.50 per person for china and glassware. Tents, tables, chairs, linens and other equipment rentals are available for an additional fee.

All day catering menus include lap length seating linen.

There are additional labor charges dependent on menu selection and scope of event requirements. Client can also request additional labor at additional charges.

Additional fees for fuel surcharges and trash control may be incurred.

Pricing may fluctuate based on current market price until we receive a signed contract and deposit. If an item becomes unavailable on the market, it will be substituted for a similar item.

The full balance is due and payable on or before the day of the event. We accept cash, check, and all major credit cards. When paying by credit card, there will be a 4% charge on the total amount of the bill.

All day package menus have a 75 person minimum.



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