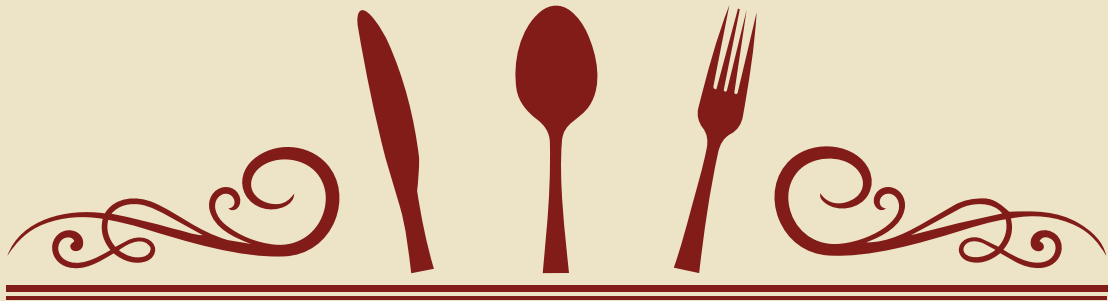




**VILLAGE INN**

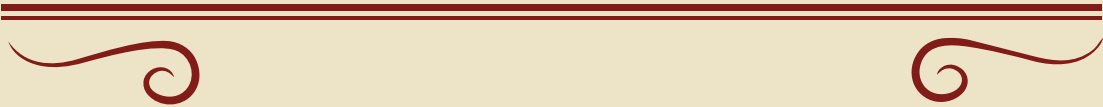
HOTEL & EVENT CENTER

TRADEMARK COLLECTION®  
BY WYNDHAM



## *Banquet and Catering Menu*

6205 RAMADA DRIVE | CLEMMONS, NC | 336.766.9121 | [WWW.THEVILLAGEINN.COM](http://WWW.THEVILLAGEINN.COM)



## *Banquet and Catering Policies*

### **FOOD**

TO ENSURE COMPLIANCE WITH THE HEALTH DEPARTMENT FOOD HANDLING REGULATIONS, FOOD WILL BE CONSUMED ON THE HOTEL PREMISES AT THE CONTRACTED TIME(S). THE VILLAGE INN HOTEL & EVENT CENTER IS THE SOLE PROVIDER OF ALL FOOD AND BEVERAGES THAT ARE SERVED IN THE BANQUET FACILITIES. FOOD AND BEVERAGE IS NOT PERMITTED TO BE BROUGHT INTO THE BANQUET AREAS BY A GUEST, CLIENT'S GUEST, OR ATTENDEES FROM AN OUTSIDE SOURCE. ALL FOOD, BEVERAGES, ROOM RENTAL AND SERVICES ARE SUBJECT TO THE CUSTOMARY 22% SERVICE CHARGE AND APPLICABLE STATE SALES TAX. WEDDING AND SPECIALTY CAKES MAY BE PROVIDED BY A NON-HOTEL SOURCE. THE HOTEL WILL NOT BE RESPONSIBLE FOR SET-UP OR MAINTENANCE OF SPECIALTY CAKES. MENU SELECTIONS ARE DUE 30 DAYS PRIOR TO THE ARRIVAL DATE. MENUS CAN BE CUSTOMIZED TO SUIT YOUR NEEDS. IF MENU SELECTIONS ARE NOT PROVIDED TO THE CATERING DEPARTMENT; A SELECTION WILL BE ASSIGNED BY THE HOTEL CATERING DEPARTMENT TO THE EVENT. MENU PRICES WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR EVENT DATE, AS PUBLISHED MENU PRICING IS SUBJECT TO CHANGE.

### **BEVERAGE**

VILLAGE INN EVENT CENTER IS RESPONSIBLE FOR THE ADMINISTRATION OF THE SALE AND SERVICE OF ALL ALCOHOLIC BEVERAGES IN ACCORDANCE WITH THE NORTH CAROLINA STATE LEGISLATIVE COMMISSION'S REGULATIONS. IT IS OUR POLICY THAT ALL ALCOHOLIC BEVERAGES BE SUPPLIED AND SERVED BY THE HOTEL. BARTENDER FEES ARE \$60 FOR THE FIRST HOUR AND \$30 FOR EACH ADDITIONAL HOUR PER BARTENDER. PROPER IDENTIFICATION MAY BE REQUIRED FOR ALL GUESTS THAT CONSUME ALCOHOL. IT IS NOT PERMITTED TO BRING IN ALCOHOL OF ANY KIND THAT HAS NOT BEEN PURCHASED BY THE HOTEL. ALL BEVERAGE ITEMS ARE SUBJECT TO THE CUSTOMARY 22% SERVICE CHARGE AND APPLICABLE STATE SALES TAX.

### **ROOM AND RENTAL**

FUNCTION ROOMS ARE ASSIGNED ACCORDING TO THE ANTICIPATED NUMBER OF GUESTS. IF THERE ARE FLUCTUATIONS IN THE NUMBER OF ATTENDEES, OR SHOULD MORE SPACE BECOME AVAILABLE, THE HOTEL RESERVES THE RIGHT TO ACCORDINGLY REASSIGN THE BANQUET FUNCTION ROOM. CLIENT WILL BEGIN FUNCTION AT DESIGNATED TIME PER THE BANQUET EVENT CONTRACT AND AGREES TO HAVE GUESTS VACATE THE ASSIGNED AREAS AT THE CLOSING TIME INDICATED PER THIS CONTRACT. FAILURE TO COMPLY WITH THESE TIMES WILL BE SUBJECT TO ADDITIONAL LABOR AND/OR RENTAL CHARGES. ADDITIONAL RENTAL MAY APPLY IF GROUP ATTENDANCE FALLS BELOW THE ESTIMATED ATTENDANCE AT THE TIME OF BOOKING. ANY EXTENDED USAGE IS SUBJECT TO AVAILABILITY.

### **DEPOSIT AND FINAL PAYMENT**

A \$750 NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE THE CRYSTAL BALLROOM; A \$250 NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE THE LEXINGTON, MONROE, WINSTON, SALEM, NORTH, OR IVY ROOM. A \$500 NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE THE GRAND BALLROOM. 50% OF THE BALANCE IS DUE 30 DAYS PRIOR TO THE EVENT DATE. THE REMAINING BALANCE IS DUE THREE DAYS PRIOR TO THE EVENT DATE.

### **BILLING**

**DIRECT BILLING:** THE DIRECT BILLING OPTION IS AVAILABLE FOR ORGANIZATIONS AND GROUPS WHO HAVE THE APPROPRIATE REFERENCES AND DOCUMENTATION. A DIRECT BILLING APPLICATION MUST BE COMPLETED AND BE RECEIVED NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT. DIRECT BILLING APPLICATIONS ARE SUBJECT TO THE APPROVAL OF OUR ACCOUNTING DEPARTMENT. SOCIAL EVENTS ARE NOT ELIGIBLE FOR DIRECT BILLING. ALL NON-DIRECT BILLING ACCOUNTS REQUIRE A VALID CREDIT CARD AND DEPOSIT AT TIME OF CONTRACT. THE CARD WILL BE PRE-AUTHORIZED AT LEAST 4 DAYS IN ADVANCE OF THE EVENT AS A GUARANTEE OF PAYMENT AND TO COVER ANY ADDITIONAL EXPENSES THAT MAY ARISE DURING THE EVENT. IF THERE ARE NO ADDITIONAL CHARGES THE AUTHORIZATION HOLD WILL BE RELEASED AND THE CARD WILL NOT BE CHARGED. HOWEVER, ANY OUTSTANDING BALANCE WILL BE CHARGED TO THE CREDIT CARD ON FILE. FOR SOCIAL EVENTS, 50% OF THE FINAL ESTIMATED BILL WILL BE DUE 30 DAYS PRIOR TO THE EVENT. THE REMAINING BALANCE MUST BE PAID NO LESS THAN 3 BUSINESS DAYS IN ADVANCE WITH YOUR FINAL GUARANTEE, UNLESS PREVIOUS BILLING ARRANGEMENTS HAVE BEEN APPROVED. FOR ALL NON-DIRECT BILL EVENTS, FULL PAYMENT IS REQUIRED THREE (3) BUSINESS DAYS BEFORE THE EVENT TO AVOID CANCELLATION OF THE EVENT.

### **CONTRACT CANCELLATION**

CONTRACT CANCELLATION REQUIREMENTS ARE OUTLINED IN EACH INDIVIDUAL CONTRACT. PLEASE REFER TO YOUR CONTRACT FOR YOUR CANCELLATION TIMELINE. CANCELLATION OF AN EVENT MUST BE MADE VERBALLY AND IN WRITING TO THE CATERING SALES MANAGER. ALL DEPOSITS ARE NON-REFUNDABLE.

**ALL FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 22% SERVICE FEE.**

## Banquet and Catering Policies

### GUARANTEE POLICY

FOR ALL FUNCTIONS, THE HOTEL MUST HAVE SPECIFIED ATTENDANCE THREE (3) WORKING DAYS PRIOR TO THE EVENT. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY. WE WILL CHARGE FOR THE GUARANTEE OR THE NUMBER SERVED, WHICHEVER IS GREATER. IF NO GUARANTEE IS RECEIVED BY THIS OFFICE IN THE TIME REQUIRED, WE WILL CONSIDER THE NUMBER OF GUESTS INITIALLY INDICATED ON THE BANQUET EVENT ORDER AS THE GUARANTEE. THE HOTEL CANNOT BE RESPONSIBLE FOR SERVICE OF MORE THAN 3% OVER THE GUARANTEE.

### LIABILITY

VILLAGE INN EVENT CENTER RESERVES THE RIGHT TO INSPECT AND CONTROL ALL PRIVATE FUNCTIONS. LIABILITY FOR DAMAGE TO THE PREMISES WILL BE CHARGED ACCORDINGLY. YOU WILL BE RESPONSIBLE FOR ANY DAMAGES TO ANY PART OF THE HOTEL DURING THE TIME PERIOD FOR YOUR EVENT AND FOR ANY PERSON UNDER YOUR CONTROL OR CONTRACTOR HIRED FOR THE EVENT. LOUD, LEWD OR VULGAR BEHAVIOR IS NOT PERMITTED. THE HOTEL MAY REQUIRE THE CLIENT TO CONTRACT ADDITIONAL SECURITY AT THEIR EXPENSE. VILLAGE INN EVENT CENTER RESERVES THE RIGHT TO CANCEL ANY FUNCTION IF MANAGEMENT DETERMINES THAT THERE HAS BEEN MISREPRESENTATION IN THE BOOKING. THE HOTEL CANNOT ASSUME RESPONSIBILITY FOR PERSONAL PROPERTY AND EQUIPMENT BROUGHT ON THE PREMISES, AS WELL AS EQUIPMENT, MATERIALS OR PERSONA; PROPERTY LEFT IN THE HOTEL PRIOR TO, DURING, OR FOLLOWING ANY FUNCTION.

### DECORATIONS

THE HOTEL WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS, FLOORS OR CEILINGS WITH PUSH PINS, NAILS, STAPLES, CARPET TAPE OR OTHER SUBSTANCE. PROHIBITED DECORATIONS INCLUDE THROWING OF CONFETTI, BIRD SEED, RICE AND GLITTER INSIDE THE PROPERTY AND USE OF SILLY STRING. FAILURE TO COMPLY WILL RESULT IN A \$500 CLEANUP FEE. LIVE FLAME CANDLES ARE NOT PERMITTED ON THE PROPERTY. FOR SOCIAL EVENTS, THE HOTEL STAFF IS HAPPY TO ASSIST WITH CERTAIN PREPARATION, INCLUDING PLACING PRE-ASSEMBLED FAVORS AT EACH TABLE SETTING AND LIGHTING CANDLES. SERVICES NOT PROVIDED BY THE HOTEL INCLUDE: INSTALLING CHAIR COVERS, ASSEMBLING AND/OR PLACING CENTERPIECES PROVIDED BY THE GUEST AND ARRANGING AND/OR DISTRIBUTING PLACE CARDS. IN CERTAIN CIRCUMSTANCES, THE CATERING STAFF MAY AGREE TO PROVIDE ONE OR MORE OF THESE SERVICES AT AN ADDITIONAL COST.

### SERVICE TIME POLICY

TO ENSURE THE HIGHEST QUALITY OF FOOD AND SERVICE, THE FOLLOWING POLICIES APPLY TO ALL BANQUET AND CATERING EVENTS: ALL MEAL FUNCTIONS WILL BEGIN SERVICE AT THE CONTRACTED START TIME AS OUTLINED IN THE BANQUET EVENT ORDER (BEO). LUNCH SERVICE MUST COMMENCE NO LATER THAN 2:00 PM. IF THE START OF MEAL SERVICE IS DELAYED BY MORE THAN THIRTY (30) MINUTES BEYOND THE CONTRACTED TIME DUE TO CLIENT-RELATED CIRCUMSTANCES, THE HOTEL SHALL NOT BE RESPONSIBLE FOR THE QUALITY, CONDITION, OR PRESENTATION OF THE FOOD. THE HOTEL IS ALSO NOT OBLIGATED TO PREPARE OR PROVIDE REPLACEMENT FOOD ITEMS. ALL BUFFET SERVICES WILL CONCLUDE WITHIN NINETY (90) MINUTES FROM THE ACTUAL START TIME OF SERVICE. EXTENSIONS TO BUFFET SERVICE MAY BE ACCOMMODATED BASED ON AVAILABILITY AND WILL INCUR ADDITIONAL CHARGES. ANY DELAY IN SERVICE RESULTING IN EXTENDED STAFFING REQUIREMENTS WILL INCUR ADDITIONAL LABOR CHARGES.

### SERVICE FEE AND STATE SALES TAX

PLEASE NOTE THAT THE STATE SALES TAX IS CALCULATED ON TOTAL CHARGES INCURRED, INCLUDING THE BANQUET SERVICE FEE AND ROOM RENTAL. STATE LAW REQUIRES THIS DUE TO IT BEING A SERVICE CHARGE AND NOT A GRATUITY. ALL FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 22% SERVICE FEE.

### BANQUET ROOM SETUP POLICY

THE BANQUET ROOM SETUP REQUIREMENTS ARE DUE 7 DAYS PRIOR TO THE SCHEDULED EVENT DATE. THE ROOM RENTAL FEE INCLUDES ONE (1) INITIAL CUSTOM SETUP OF THE BANQUET SPACE BASED ON THE CLIENT'S APPROVED LAYOUT. ANY CHANGES OR RECONFIGURATIONS REQUESTED AFTER THE INITIAL SETUP HAS BEEN COMPLETED WILL BE CONSIDERED A ROOM RESET AND WILL INCUR ADDITIONAL LABOR CHARGES. FEES WILL BE ASSESSED BASED ON THE SCOPE AND TIMING OF THE REQUESTED CHANGES.

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SIGNATURE OF CLIENT OR RESPONSIBLE PARTY

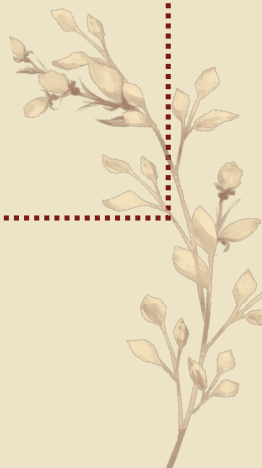
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DATE

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EVENT NAME

\_\_\_\_\_  
DATE OF ARRIVAL

\_\_\_\_\_  
ON-SITE CONTACT

\_\_\_\_\_  
CONTACT PHONE NUMBER DURING THE EVENT





# A la Carte Breaks

## By the Dozen

DOUGHNUTS	\$ 34
BAGELS WITH CREAM CHEESE	\$ 34
CROISSANTS BUTTER & JELLY	\$ 34
SAUSAGE BISCUITS	\$ 41
HAM BISCUITS	\$ 41
DANISH PASTRIES	\$ 31
MUFFINS	\$ 34
FRESHLY BAKED COOKIES	\$ 34
CUPCAKES	\$ 34

## Per Person

FRESH CUT FRUIT	\$ 5
MIXED NUTS	\$ 4
PEANUTS	\$ 4
TRADITIONAL SNACK MIX	\$ 4
MINI PRETZELS	\$ 4
POPCORN	\$ 4
KETTLE CHIPS	\$ 4
GOLDFISH CRACKERS	\$ 4
NAAN BREAD WITH HUMMUS	\$ 7
CRUDITÉS WITH HUMMUS	\$ 7

## Individually

FRUIT YOGURT CUPS \$ 4	GRANOLA BARS \$ 4	CANDY BARS \$ 4
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# Sweets

## By the Dozen

CUPCAKES	\$ 34
COOKIES	\$ 34
BROWNIES	\$ 34

## Sundae Bar

VANILLA AND CHOCOLATE	\$ 10
ICE CREAMS	
CHERRIES, CHOCOLATE CHIPS, CANDY PIECES, NUTS, HOT FUDGE	

## By the Slice

CHEESECAKE \$ 8	DOUBLE CHOCOLATE CAKE \$ 7
PECAN PIE \$ 7	COCONUT CAKE \$ 7
KEY LIME PIE \$ 7	FRUIT COBBLER \$ 6
CARROT CAKE \$ 7	FRUIT PIES \$ 6



## Bar & Beverages

INCLUDED WITH HOST/CASH BARS:  
ICE, CUPS, STIRRERS, BEVERAGE NAPKINS, MIXERS, GARNISHES

### House Brand Wine

CHARDONNAY	\$ 7 & UP
PINOT GRIGIO	\$ 7 & UP
MOSCATO	\$ 7 & UP
WHITE ZINFANDEL	\$ 7 & UP
CABERNET SAUVIGNON	\$ 7 & UP
MERLOT	\$ 7 & UP

### Beer

IMPORTED BEER	\$ 6 & UP
DOMESTIC BEER	\$ 4 & UP
CRAFT BEER	\$ 8 & UP

### Non-Alcoholic Beverages

SOFT DRINKS (CAN)	\$ 2	FRUIT PUNCH (GALLON)	\$ 24
INDIVIDUAL BOTTLED JUICES	\$ 4	ICED TEA (GALLON)	\$ 24
BOTTLED WATER	\$ 2	LEMONADE (GALLON)	\$ 24
SPARKLING JUICE (BOTTLE)	\$ 15	FRESHLY BREWED COFFEE - REG / DECAF (PER POT)	\$ 16
MILK (2%, SKIM, OR CHOCOLATE)	\$ 4	INTERNATIONAL TEA ASSORTMENT (PER POT)	\$ 16
ENERGY DRINKS (CAN)	\$ 5	APPLE, CRANBERRY OR ORANGE JUICE (GALLON)	\$ 26

### Champagne

CHAMPAGNE MIMOSA (GALLON)	\$ 45
CHAMPAGNE PUNCH (GALLON)	\$ 45
HOUSE CHAMPAGNE (BOTTLE)	\$ 34

### Cocktails

HOUSE BRAND DRINKS	\$ 7 & UP
CALL BRAND DRINKS	\$ 8 & UP
PREMIUM DRINKS	\$ 10 & UP

**Bartender** THERE IS A FEE OF \$60 PER BARTENDER PER BAR PER HOUR FOR THE FIRST HOUR AND \$30 PER BARTENDER PER HOUR THEREAFTER, WITH A TWO HOUR MINIMUM.



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# Breakfast

ALL MENUS ARE DESIGNED FOR A 60-MINUTE BUFFET SERVICE.

A MINIMUM OF 30 GUESTS IS REQUIRED.

ALL PRICING IS PER PERSON.

## Breakfast Buffets

### CLASSIC CONTINENTAL \$ 7.75

A FRESH LIGHT START TO THE DAY FEATURING AN ASSORTMENT OF FRESH BREAKFAST BREADS SERVED WITH BUTTER AND PRESERVES. ACCOMPANIED BY REGULAR AND DECAFFEINATED COFFEE, A SELECTION OF INTERNATIONAL TEAS, AND CHILLED ORANGE JUICE.

### SOUTHERN MORNING \$ 22.95

A HEARTY SOUTHERN-INSPIRED BREAKFAST INCLUDING BREAKFAST PASTRIES, FLUFFY SCRAMBLED EGGS, CRISP BACON, BUTTERY GRITS, COUNTRY-STYLE GRAVY, AND WARM BUTTERMILK BISCUITS WITH BUTTER AND PRESERVES. SERVED WITH HASH BROWN POTATOES, REGULAR AND DECAFFEINATED COFFEE, AN ASSORTMENT OF INTERNATIONAL TEAS, AND CHILLED ORANGE JUICE

### A GRAND MORNING BUFFET \$ 29.95

AN ELEVATED BREAKFAST EXPERIENCE FEATURING BREAKFAST PASTRIES AND FRESH FRUIT DISPLAY. INCLUDES FLUFFY SCRAMBLED EGGS, CRISP BACON, AND SAVORY SAUSAGE PATTIES, COMPLEMENTED BY BUTTERY GRITS AND COUNTRY GRAVY. SERVED WITH BUTTERMILK BISCUITS, BUTTER AND PRESERVES, REGULAR AND DECAFFEINATED COFFEE, INTERNATIONAL TEAS, AND CHILLED ORANGE JUICE.

### FIT FOR YOU \$ 13.25

A WHOLESOME, LIGHTER OPTION OFFERING FRESH SEASONAL SLICED FRUIT, FRUIT MUFFINS, AND CREAMY GREEK YOGURT SERVED WITH GRANOLA. ACCOMPANIED BY REGULAR AND DECAFFEINATED COFFEE, INTERNATIONAL TEAS, AND CHILLED ORANGE JUICE.

### SOUTHERN CONTINENTAL \$ 16.95

A BALANCED BLEND OF SOUTHERN COMFORT AND CONTINENTAL SIMPLICITY FEATURING FRESH SEASONAL FRUIT, AN ASSORTMENT OF BREAKFAST BREADS, AND SAVORY SAUSAGE BISCUITS. SERVED WITH REGULAR AND DECAF COFFEE, INTERNATIONAL TEAS AND CHILLED ORANGE JUICE.

## À la carte

ENHANCE YOUR BREAKFAST BUFFET WITH THESE INDIVIDUALLY PRICED SELECTIONS. PERFECT FOR CUSTOMIZING YOUR EVENT. PRICED PER PERSON, UNLESS OTHERWISE NOTED.

OLD FASHIONED OATMEAL \$ 5

BUTTERMILK PANCAKES \$ 5

CLASSIC FRENCH TOAST \$ 5



# Lunch from the Deli

PLATED OR BOXED

ALL LUNCH EVENTS ARE SERVED BETWEEN THE HOURS OF **11:00AM & 2:00PM.**

## Sandwiches

**TURKEY SUB \$ 16**

SMOKED TURKEY BREAST WITH BACON, SWISS CHEESE, TOMATO, LETTUCE, ON A HOAGIE ROLL

**VILLAGE CLUB \$ 16**

WHOLE WHEAT BREAD STACKED WITH SLICED TURKEY, HAM, CRISP BACON, LETTUCE AND RIPE TOMATO.

**CHICKEN SALAD CROISSANT \$ 16**

FLAKY BUTTER CROISSANT FILLED WITH HOUSE-MADE CHICKEN SALAD, TOMATO AND LETTUCE.

**HAM & SWISS \$ 16**

CLASSIC SLICED HAM AND SWISS CHEESE WITH LETTUCE AND TOMATO ON A CRUSTY BAGUETTE.

**ALL SANDWICHES ARE SERVED WITH CHEF'S PASTA SALAD, KETTLE CHIPS, A FRESHLY BAKED COOKIE AND ICED TEA.**

## Salads and Wraps

**GRILLED CHICKEN CAESAR SALAD \$ 16**

CRISP ROMAINE LETTUCE TOPPED WITH MARINATED GRILLED CHICKEN BREAST, DICED TOMATOES, GARLIC CROUTONS, PARMESAN CHEESE, SERVED WITH CREAMY CAESAR DRESSING AND A FRESH BAKED ROLL.

**VEGETARIAN TORTILLA WRAP \$ 16**

A WHOLESOME BLEND OF HUMMUS, CUCUMBERS, RED ONIONS, MIXED GREENS, TOMATO AND SWISS CHEESE. WRAPPED IN A SOFT FLOUR TORTILLA.

## Buffet \$ 27

### BUFFET INCLUDES

- HOUSE SALAD
- 1 ENTRÉE
- 2 SIDE ITEMS (VEGETABLE & STARCH)
- ROLLS & BUTTER
- TEA & WATER
- DESSERT

**ALL PRICES & QUANTITIES ARE BASED UPON A 60 MINUTE BUFFET. MINIMUM ATTENDANCE OF 30 GUESTS IS REQUIRED FOR A BUFFET.**

### ENTRÉE CHOICES

- HERBED BAKED CHICKEN
- SOUTHERN FRIED CHICKEN
- HERB ROASTED PORK LOIN
- HONEY GLAZED HAM
- GRILLED CHICKEN BREAST WITH LEMMON PEPPER SAUCE
- SLICED ROAST BEEF AU JUS
- CHICKEN POT PIE
- PASTA PRIMAVERA
- LEMON HERBED CRUSTED TILAPIA

### DELI PLATTER

**\$24**

- HAM AND TURKEY
- CHEDDAR AND SWISS CHEESE
- ASSORTMENT OF BREAD
- LETTUCE AND TOMATOES
- POTATO SALAD
- POTATO CHIPS
- CONDIMENTS
- FRESHLY BAKED COOKIES
- FRESHLY BREWED ICED TEA



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## *Burger Bar* \$24

GRILLED BEEF BURGERS\* SERVED WITH BUNS, SLICED CHEESE, LETTUCE, TOMATOES AND CONDIMENTS.

**BUFFET INCLUDES:** BAKED BEANS, BAKED POTATO WEDGES, FRESHLY BAKED COOKIES AND FRESHLY BREWED ICE TEA.

**SERVED BETWEEN 11AM-2PM. MINIMUM OF 30 GUESTS REQUIRED**

## *Reception* HOT HORS D'OEUVRES

THE FOLLOWING ARE PRICED PER 100 PIECES

FRANKS-IN-THE-BLANKET	\$175
JALAPEÑO POPPERS	\$175
BUFFALO WINGS	\$195
ASSORTED PETITE QUICHE	\$165
COCKTAIL SWEDISH MEATBALLS	\$160
COCKTAIL ITALIAN MEATBALLS	\$160
CRAB RANGOON WITH SWEET & SOUR DIPPING SAUCE	\$285
SPANAKOPITA	\$250
FRIED MOZZARELLA STICKS WITH MARINARA SAUCE	\$180
VEGETABLE SPRING ROLLS	\$185
CHICKEN KABOBS	\$285
COCKTAIL PIZZAS	\$175
CHICKEN FINGERS WITH BBQ & HONEY MUSTARD	\$245
COCONUT SHRIMP	\$285
DEEP FRIED CHEESE RAVIOLI WITH MARINARA SAUCE	\$180
HOT ARTICHOKE AND SPINACH DIP SERVED WITH NANN BREAD	\$180
CHEESEBURGER SLIDERS ON HAWAIIAN ROLLS	\$265
CHICKEN AND CHEESE QUESADILLAS	\$285
MINI CRAB CAKES	\$295
BACON AND CHEDDAR POTATO SKINS	\$255
ASIAGO POTATOES	\$190
FRIED GREEN TOMATOES DRIZZLED WITH CHIPOTLE MAYO	\$225





## Reception COLD HORS D'OEUVRES

THE FOLLOWING ARE PRICED PER 100 PIECES

<b>ASSORTED PARTY SANDWICHES</b> CHICKEN SALAD, PIMENTO CHEESE AND VEGETABLE CREAM-CHEESE SPREAD	\$180
<b>JUMBO SHRIMP WITH COCKTAIL SAUCE</b>	\$250
<b>MINI CROISSANT SANDWICHES</b> FILLED WITH SLICED TURKEY AND HAM	\$180

## Trays and Displays

<b>GRAND DISPLAY</b> • LARGE DISPLAY OF FRESH SEASONAL FRUIT • IMPORTED AND DOMESTIC CHEESES • VEGETABLE CRUDITES • DIP AND CRACKERS	\$585
<b>BRIE CHEESE WHEEL</b> TOPPED WITH PRESERVES AND PECANS. SERVED WITH CRACKERS	\$190
<b>VEGETABLE CRUDITES</b> WITH SELECTION OF FRESH SEASONAL VEGETABLES WITH DIP	\$180
<b>IMPORTED AND DOMESTIC CHEESE BOARD</b> ASSORTMENT OF THE FINEST CHEESES SERVED WITH CRACKERS	\$255
<b>FRESH SEASONAL FRUITS</b> ASSORTMENT OF SLICED SEASONAL FRUIT	\$225

## Stations

PRICED PER PERSON

<b>PASTA BAR</b> \$13 • ROTINI, PENNE, LINGUINE • ALFREDO AND MARINARA SAUCES • GARLIC BREAD • PARMESAN CHEESE	<b>TACO STATION</b> \$17 • WARM FLOUR TORTILLAS • GROUND BEEF • CHICKEN • LETTUCE • ONIONS • SHREDDED CHEESE • SOUR CREAM • JALAPEÑOS • SALSA	<b>MASHED POTATO BAR</b> \$16 • GARLIC MASHED POTATOES • SOUR CREAM • SHARP CHEDDAR CHEESE • BACON CRUMBLES • WHIPPED BUTTER
<b>MAC &amp; CHEESE BAR</b> \$16 • HOUSE-MADE MAC & CHEESE • BACON CRUMBLES • SCALLION • SAUTEED MUSHROOMS		

**MINIMUM ATTENDANCE OF 30 GUESTS IS REQUIRED FOR A STATION. NO SUBSTITUTING STATIONS FOR A LUNCH OR DINNER MENU ITEM**



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# Dinner

**MINIMUM ATTENDANCE OF 30 GUEST IS REQUIRED FOR A BUFFET**

## Buffet Includes:

CHOICE OF ONE HOUSE OR CAESAR SALAD		TWO (2) SIDE ITEMS - VEGETABLE & STARCH
CHOICE OF TWO ENTREES	\$34	ROLLS & BUTTER
CHOICE OF THREE ENTREES	\$38	COFFEE & TEA
CHOICE OF FOUR ENTREES	\$42	DESSERT

## Entrée Choices:

BRAISED BEEF\* TIPS BURGUNDY  
 ROAST BEEF\* AU JUS  
 CAROLINA SHRIMP AND GRITS  
 HERB ROASTED CHICKEN  
 BARBECUED CHICKEN  
 SOUTHERN FRIED CHICKEN  
 ROASTED SLICED TURKEY WITH GRAVY  
 CHICKEN CORDON BLEU WITH A CREAM SAUCE  
 BEEF LASAGNA  
 VEGETABLE LASAGNA  
 SLICED ROAST HONEY BAKED HAM  
 HERB ROASTED PORK LOIN SLICED WITH AU JUS  
 LEMON PEPPER CRUSTED TILAPIA  
 CHICKEN PARMESAN  
 PENNE PASTA WITH SHRIMP, TOSSED IN HERBED OLIVE OIL  
 CHICKEN BREAST MARSALA  
 CHICKEN ALFREDO  
 GRILLED CHICKEN BREAST  
 (LEMON PEPPER, LIGHT HERB, OR TERIYAKI SAUCE)

## Plated Dinner:

**PLATE INCLUDES:** HOUSE OR CAESAR SALAD, 1 ENTRÉE (MAXIMUM OF TWO ENTRÉE CHOICES), 2 SIDE ITEMS, ROLLS & BUTTER, COFFEE & TEA.

### ENTRÉE CHOICES

10 OZ. RIBEYE STEAK*	MARKET PRICE
6 OZ. FILET MIGNON*	MARKET PRICE
8 OZ. FILET MIGNON*	MARKET PRICE
10 OZ. NEW YORK STRIP STEAK*	MARKET PRICE
BRAISED PORK LOIN	\$34
GRILLED CHICKEN BREAST WITH ROASTED PEPPER CREAM SAUCE	\$34
GRILLED SALMON	\$38
GRILLED CHICKEN BREAST MARSALA	\$34
SPINACH AND GARLIC RAVIOLI WITH ALFREDO SAUCE	\$30
LEMON PEPPER CRUSTED TILAPIA	\$32
CHICKEN PARMESAN	\$34
CHICKEN CORDON BLEU	\$34



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## *Chef Carved Meats:*

<b>SMOKED BREAST OF TURKEY</b> SERVES APPROXIMATELY 30 TO 40 GUESTS	<b>\$250</b>
<b>ROAST TOP ROUNDS OF BEEF</b> SERVES APPROXIMATELY 100 GUESTS	<b>\$495</b>
<b>WHOLE BAKED HAM</b> SERVES APPROXIMATELY 75 GUESTS	<b>\$295</b>
<b>ROASTED PORK LOIN</b> SERVES APPROXIMATELY 25 GUESTS	<b>\$230</b>
<b>PRIME RIB OF BEEF</b> SERVES APPROXIMATELY 30-40 GUESTS	<b>MARKET PRICE</b>

**ALL CARVED MEAT SELECTIONS ARE SERVED WITH: APPROPRIATE CONDIMENTS AND ASSORTED WARM ROLLS. ALL CARVED MEAT SELECTIONS REQUIRES A CHEF ATTENDANT FEE OF \$60**

## *Banquet & Meeting Rooms*

### **BANQUET SPACE RENTAL FEES**

**\*THE BANQUET ROOM RENTAL FEE INCLUDES THE TABLES, CHAIRS, AND STANDARD WHITE LINEN.**

<b>CRYSTAL BALLROOM</b>	<b>\$1500</b>
<b>IVY ROOM</b>	<b>\$300</b>
<b>GRAND BALLROOM (5 ROOMS)</b>	<b>\$1000</b>
<b>LEXINGTON ROOM</b>	<b>\$250</b>
<b>MONROE ROOM</b>	<b>\$250</b>
<b>WINSTON ROOM</b>	<b>\$250</b>
<b>SALEM ROOM</b>	<b>\$150</b>
<b>NORTH ROOM</b>	<b>\$200</b>
<b>EXECUTIVE BOARD ROOM</b>	<b>\$125</b>

