

Policies

General Catering Policies and Information

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

Menus

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

Guaranteed Attendance

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

Payment Policies

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

Food and Beverage Minimum

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



Policies

Meeting Rooms, Decorations and Services

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

Service Charge and Tax

All Food and Beverage prices are subject to North Carolina Sales Tax of 9.25% and 21% Service Charge. Room rental fees are subject to 8.25% sales tax and 21% Service Charge.

Additional Labor Charges

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

Parking

Complimentary Parking



Breakfast

Breakfast of Champions Buffet

(Minimum of 30 guests required)

Scrambled eggs

Choice of 2 Meats: Hickory Smoked bacon,
Grilled link sausage or ham

Breakfast potatoes

Pancakes or grits.

Assorted muffins

Fresh sliced fruit display

White and wheat bread with toaster

Baskets of preserves, butter, cream cheese

Freshly brewed Starbucks Coffees and Tea

\$18.50 per person



Menu Prices
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21% Service Charge
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Southern Morning Plated Breakfast

Scrambled Eggs

Grilled Ham, Bacon or Sausage

Served with Buttery Grits

Baskets of Muffins and Danish

Assorted Juices

Freshly Brewed Starbucks Coffees

Available

\$13.95 per person

Breakfast Buffet Enhancements:

Please add \$50 per chef attendant for Omelet Station

Omelet Station \$4.00

Freshly made to order omelets with a choice of peppers, onions, cheese, mushrooms, spinach, asparagus tips, crabmeat, ham, bacon and sausage

Corned Beef Hash and Poached Eggs \$3.00

Crispy grilled corned beef hash topped with freshly poached eggs and a sprinkle of shredded extra sharp cheddar cheese

Nola's Scrambled Eggs \$2.75

Fluffy scrambled eggs with a Cajun twist

Eggs scrambled with Monterey Jack cheese,

diced onions, bell peppers and Andouille sausage

Cinnamon Orange French Toast \$3.50

Thick sliced brioche bread dipped in a custard of Grand Marnier, orange juice and a hint of cinnamon. Served with a bourbon pecan maple syrup, orange honey butter and a fresh berry compote.



AM Breaks



Morning Glory \$11.95

Assorted sliced deli bagels
Fresh baked gourmet muffins and fruit danish
Preserves, cream cheese and butter
Sliced fresh fruit, apple and orange juices
Freshly brewed Starbucks coffees and tea

Donut Break \$11.95

Fresh donuts
Bagels with cream cheese, preserves and butter
Sliced fresh fruit
Apple and orange juices
Freshly brewed Starbucks coffee and tea

Rise and Shine \$9.25

Fresh baked gourmet muffins and fruit danish
Apple and orange juices
Freshly brewed Starbucks coffee and tea

The Carolina \$12.95

(minimum 30 guests required)

Variety of sausage, bacon, ham and egg with
cheese on freshly baked buttermilk biscuits
Fried potato cakes
Fresh sliced fruit
Apple and orange juices
Freshly brewed Starbucks coffee and tea

Yogurt and Fruit \$10.95

Creamy fruit yogurt
Variety of individual breakfast bars
Granola and berries
Fresh sliced fruit
Apple and orange juice
Freshly brewed Starbucks coffee and tea

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PM Breaks



After School Break \$9.95

(minimum of 10 guests required)

- Freshly baked jumbo assorted cookies
- Death by chocolate brownies
- Homemade potato chips w/ classic onion dip
- Sweetened and unsweetened iced tea
- Freshly squeezed lemonade

Home Run Break \$9.95

(minimum of 10 guests required)

- Giant ballpark soft pretzels w/ spicy mustard
- Assorted candy bars & peanuts
- Popcorn & cracker jacks
- Freshly squeezed lemonade & assorted soft drinks

Energy Break \$12.95

(minimum of 20 guests required)

- Fruit smoothies
- Energy and soft drinks
- Assorted granola and energy bars
- Whole fresh fruit

Sweet & Salty Break \$12.95

(minimum 20 guests required)

- Assorted gourmet cookies
- Death by chocolate brownies
- New York jumbo soft pretzels
- Homemade potato chips and dip
- Assorted nuts
- Tortilla chips & salsa
- Iced tea and lemonade

Fiesta Break \$11.95

(minimum of 20 guests required)

- Tortilla chips with salsa
- Hot green chili queso
- Empanadas
- Dessert nachos
- Bottled water
- Lemonade

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a la Carte

AM Snacks

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

PM Snacks

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



Beverages

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

Menu Prices
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20% Service Charge
9.25% Sales Tax



Lunch

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

Greek Chicken Wrap \$17.95

Grilled Chicken, grilled onions, pepperoncini, roma tomato roasted red peppers, cucumber, romaine lettuce, feta cheese & oregano dressing

Vegetarian Wrap \$17.95

Julienne medley of fresh vegetables & herbs tossed in our homemade balsamic vinaigrette

Cei Le Vie \$17.95

Croissant with your choice of one of the following:
Smoked turkey with bacon, smoked turkey with dill havarti, honey baked ham with baby Swiss, dijon chicken salad or vegetarian

The Monte Cristo \$18.95

Freshly baked ham, smoked turkey and Swiss cheese shaved and piled high then baked in a puff pastry served with a side of jam



BLT Grilled Salmon Caesar Wrap \$19.95

Grilled and chilled salmon, applewood bacon, vine ripened tomato, tossed with our Caesar dressing.

Sliced Sirloin and Boursin on Ciabatta \$18.95

With Roma tomatoes and balsamic glaze all baked together on a crusty ciabatta roll.

The Soprano \$18.95

Classic Italian meats (to include sopressata, capicollo, prosciutto ham), w/provolone, vine ripened tomatoes, shredded lettuce, basil mayonnaise with balsamic reduction on a hoagie roll

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Lunch

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

Oriental Chicken Salad \$19.95

(minimum of 10 guests required)

Teriyaki marinated chicken served over mixed field greens with Mandarin oranges, cashews, snow peas, pickled ginger, red peppers, scallions and drizzled with an Asian peanut ginger dressing and topped with fried wonton strips.

Chicken Caesar Salad \$17.95

(minimum of 10 guests required)

Grilled sliced chicken breast on a bed of crisp romaine tossed with our classic Caesar dressing, fresh shavings of parmesan cheese and croutons

Omaha Steak and Avocado Salad \$20.95

(minimum of 10 guests required)

Grilled sirloin tossed with tomatoes, avocado, red onions, scallions, tossed in a cilantro lime dressing served on romaine with fried tortilla strips.

Vermont Harvest Turkey Chop Salad \$19.95

(minimum of 15 guests required)

Fresh roasted turkey with raisins, walnuts, extra sharp cheddar cheese and Granny Smith apples, tossed in a maple mustard vinaigrette over chopped romaine lettuce, garnish of toasted walnuts

Crab and Shrimp Louis Wedge \$23.95

(minimum of 12 guests required)

Chilled jumbo shrimp served over a large wedge of iceberg lettuce, cucumbers, pancetta and fresh tomatoes, drizzled with our specially blended crab Louis dressing, and pecan pralines.



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Lunch

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

Omaha Sliced Sirloin with Wild Mushroom Sauce \$19.95

Omaha sliced sirloin served with a cabernet sauvignon wild mushroom sauce

Rosemary Garlic Roasted Pork \$18.95

(minimum 15 guests required)

Marinated and roasted pork loin topped with a orange and pork jus garnished with Mandarin oranges served with Yukon gold mashed potatoes

Three Cheese & Herb Stuffed Breast of Chicken \$19.95

Fresh chicken breast stuffed with a blend of ricotta, parmesan and mozzarella tossed with herbs, baked and served with marinara sauce and roasted potatoes.

Smoked Gouda and Prosciutto Chicken \$19.95

Herb marinated chicken, grilled and topped with shredded smoked gouda and Prosciutto di Parma then baked and finished with a sage Marsala jus, served with roasted potatoes

Caramelized Onion and Mushroom Meatloaf \$18.95

(minimum of 20 guests required)

Mashed potatoes with gravy and vegetable du jour



Grilled Breast of Chicken with Garlic Shrimp \$21.95

Basil marinated chicken with garlic rubbed shrimp served with roasted garlic and tomato cream sauce over Chef's brown rice

Grilled Petit Filet \$25.95

5oz Filet served on a marinated and grilled portabella mushroom cap with cabernet jus and Yukon gold mashed potatoes

Chicken Cordon Vesuvius \$19.95

Stuffed breast of chicken with Fontina, Prosciutto di Parma and Parmesan cheeses in a pool of sage Marsala jus, served with roasted potatoes

Vegetable Pasta Alfresco \$18.95

Bowtie pasta with artichoke hearts, vine ripened Roma tomatoes, kalamata olives, spinach, mushrooms and fresh basil in a pesto wine sauce.

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Lunch

Atrium Delicatessen \$20.95
(minimum of 25 guests required)

Choice of 2 Salads:

**Tossed garden favorites with assorted dressings
Caesar salad, pesto pasta salad, Dot's potato salad, Fruit
salad, tomato, basil, & fresh mozzarella w/ olive oil &
balsamic reduction, chipotle cole slaw, julienne vegetable
vinaigrette**

Choice of 3 Meats:

**Roast beef, smoked turkey, honey baked ham, capicollo,
dijon tarragon chicken salad,
Chef's fantasia tuna salad**

Choice of 2 Cheeses:

Cheddar, Swiss, Muenster, Provolone, Dill Havarti

Served with homemade potato chips,

Variety of sliced breads,

**Mayonnaise, mustard, assorted pickles and peppers,
lettuce, tomato**

Cookies and dessert bars

Freshly brewed iced tea and water



Executive Atrium Delicatessen \$23.95
(minimum of 50 guests required)

Chef's choice of soup

Choice of 3 Salads:

**Tossed garden favorites with assorted dressings
Caesar salad, pesto pasta salad, Dot's potato salad, fruit salad,
tomato, basil, & fresh mozzarella w/ olive oil & balsamic
reduction, chipotle cole slaw, julienne vegetable vinaigrette**

Choice of 3 Meats:

**Roast beef, capicollo, smoked turkey, honey baked ham
Dijon tarragon chicken salad, Chef's fantasia tuna salad**

Choice of 2 Cheeses:

Cheddar, Swiss, Muenster, Provolone, Dill Havarti

**Served with homemade potato chips, variety of sliced breads and
croissants, mayonnaise, mustard, assorted pickles and peppers,
lettuce, tomato**

Chef's choice of desserts to include a variety of cakes and pies

Freshly brewed iced tea and water

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Lunch

Little Italy \$22.95

(minimum of 30 guests required)

Choice of tossed garden salad or traditional Caesar salad

Antipasto display

Choice of 2 Entrees:

Hot Italian sausage penne & cheese bake

Chicken Marsala

Chicken Parmesan

Chicken Saltimbocca

Manicotti with fresh tomato basil sauce

Meat lasagna

Vegetarian lasagna

Tri-Colored tortellini pesto

Add a pasta action station for an additional \$5.00 per person (\$50 attendant fee applies)
roasted garlic & Parmesan cheese bread, focaccia bread

Tiramisu & Cannoli's

Freshly Brewed Iced Tea and Water



La Fiesta \$22.95

(minimum of 30 guests required)

Choice of 1 Soup:

Roasted corn & chipotle chicken chowder,
gazpacho or black bean lime cream

Baskets of tri-colored tortilla chips with homemade salsa

Beef empanadas

Choice of 1 of the following:

Beef & chicken enchiladas

Beef & chicken fajitas

Beef taco bar with crunchy corn shells
and soft flour Tortillas

Mexican rice

Corn red pepper

Shredded cheese, sour cream, shredded lettuce, scallions, pico de Gallo

Dessert nachos

Freshly brewed iced tea and water

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Lunch

Eastern Style Pig Pickn' \$22.95

(minimum of 30 guests required)

Tossed garden salad with assorted dressings

Plantation potato salad

Deviled eggs

Chipotle cole slaw

Roasted pulled pork

BBQ roasted chicken or Ms. Dot's fried chicken

Corn on the cobb

Freshly baked biscuits and corn bread

Homemade peach cobbler

Freshly brewed iced tea and water



Soup, Salad and Baked Potato Bar \$22.95

(minimum of 20 guests required)

Chef's selection of soup

Pesto pasta salad

Tomato, mozzarella & basil with olive oil

Tossed greens bowl with assorted accompaniments
and assorted dressings

Baked potatoes with assorted toppings

Rolls and butter

Assorted cookies and dessert bars

Freshly brewed iced tea and water

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Queen's Court \$24.95

(minimum of 30 guests required)

Choice of 2 Salads:

Tossed garden favorites with assorted dressings,

Caesar salad, pesto pasta salad, Dot's potato salad,

Fresh fruit salad, tomato, basil, fresh mozzarella and olive oil,

Chipotle cole slaw, julienne vegetable vinaigrette

Please select (2) entrees:

Almond encrusted chicken with cranberry-orange sauce

Rosemary and garlic pork loin

Sliced Sirloin with cabernet wild mushroom jus

Caramelized onion and mushroom Meatloaf with gravy

Chicken Cordon Blue medallions with mustard cream sauce

Fried chicken

Herb crusted wild salmon with tomato basil fresca

Grilled herb chicken breast

Choice of 1 Starch: Jasmine rice, Yukon Gold mashed potatoes,

Red Bliss potatoes, Sweet potatoes

Chef's choice seasonal vegetable

Selection of assorted desserts

Freshly brewed iced tea and water



Stations

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

Diver Scallop \$13.95

(attendant required)

Jumbo Diver scallops seared to order, served with micro greens, drizzled with a white truffle olive oil vinaigrette

Tenderloin Tips Diane \$12.95

(attendant required)

Choice slices of tenderloin seared to order, finished with a shallot chive butter, cognac, heavy cream and demi glace over crustini

Southern Grits & Pulled Pork \$11.95

(attendant required)

Freshly made pan seared grit cakes topped with pulled pork, served with shredded white cheddar, sweet Jalapeno relish, diced pickle, sliced scallions and chipotle cole slaw



Asian Station \$11.95

(attendant required)

Steamed sticky rice served in colorful Far East paper containers topped with chicken curry, beef and broccoli and stir fried vegetables topped with a veggie spring roll soy sauce and chop sticks for the adventurous

Shrimp and Grits Martini Bar \$12.95

(attendant required)

Creamy southern grits scooped into martini glasses topped with made to order cajun shrimp Etouffee, with shredded white cheddar, sliced scallions, diced peppers, pickled okra & sliced jalapeno

Jambon with Fresh Baked Croissant & Warm Brie \$9.95

(attendant required)

Freshly baked sea salt and Cognac basted French ham, carved and served on freshly baked croissants smeared with warm Brie and assorted mustards.

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Stations

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

Chicken & Beef Fajita Station \$8.95

Marinated grilled sliced chicken and beef with julienne onions & peppers served with shredded cheddar cheese, lettuce, sliced scallions pico de gallo sour cream & warm flour tortilla

Pasta Station \$9.95

(attendant required)

Choice of Two Pastas:

Tortellini, penne, cavatappi or bowtie pasta served with the following:

Chicken, shrimp and assorted vegetables

Alfredo, marinara and basil pesto

Grated Parmesan and garlic bread sticks

Mashed Potato Martini Bar \$9.95

(attendant required)

Fluffy Yukon gold whipped potatoes scooped into martini glasses with assorted toppings to include:

Jack Daniel's wild mushroom ragout, Dijon beef tips, Chicken curry, shredded cheddar cheese, bacon bits, chopped chives & sour cream.

Chef's Corner Station \$10.95

Sesame beef satay skewers, crab and spinach stuffed mushroom caps, smoked pork tenderloin mini biscuits, vegetarian spring rolls & assorted dipping sauce



Sweet Temptation Station \$12.95

Assorted mini tarts, petit fours and mini cheesecakes served with Starbucks Coffee

Carving Station \$11.95

(attendant required)

Slow roasted round of beef and butter basted breast of turkey served with creamy horseradish, creole mustard, mayonnaise and warm silver dollar rolls

Harvest Fresh Station \$8.95

Domestic & imported cheese with specialty crackers, fresh vegetable crudites with herb dip, fresh seasonal fruit.

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Hors d'oeuvres



Hot Hors d'oeuvres

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

Cold Hors d'oeuvres

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

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Dinner

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

Carolina Lump Crab Cakes \$38.95
Served with Creole remoulade

Pesto Crusted Wild Salmon \$34.95
Wild salmon baked in a pesto crust served with a tomato fresca with Jasmine rice

Marinated and Grilled Sirloin \$29.95
Marinated sirloin, grilled and sliced served with a wild mushroom jus and Yukon Gold mashed potatoes

Chicken Breast Alaska \$32.95
Fresh chicken breast stuffed with crab, spinach and Parmesan cheese served with a mustard cream sauce

Grilled Breast of Chicken \$27.95
Grilled breast of chicken with herb vin blanc & jasmine rice



Steak Diane \$52.95
Seared and finished with a shallot chive butter, cognac and heavy cream, served with roasted potatoes.

Omaha Filet \$45.95
7oz Filet with cabernet jus, served with Yukon Gold mashed potatoes

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

Petite Omaha Filet & Crab Stuffed Shrimp \$48.95

Petite Omaha Filet & Crab Cake \$49.95

Grilled Sirloin & Breast of Chicken \$32.95

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Dinner

King's Court Buffet

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

(minimum of 30 guests required 50 for 3 entrées)

Choice of 2 Salads:

Tossed garden favorites with assorted dressings
Caesar salad, spinach salad, fresh fruit salad
tomato, basil, fresh mozzarella and olive oil
marinated mushrooms and artichoke hearts
julienne vegetable vinaigrette

Please select entrees:

Almond encrusted chicken with cranberry-orange sauce
Mustard & rosemary crusted pork loin with caramelized apples
Sliced sirloin with cabernet wild mushroom jus
Meatloaf with caramelized onion & mushrooms
Chicken Cordon Blue medallions with mustard cream sauce
Fried chicken
Grilled chicken breast with herb vin blanc
Crab Florentine stuffed tilapia, chive vin blanc
Carolina lump crab cakes with creole remoulade
House smoked turkey with dressing and gravy
Shrimp scampi with angel hair pasta

Choice of 1 Starch: Jasmine rice, Yukon Gold mashed potatoes,
Roasted red bliss potatoes, Sweet potatoes
Chef's choice seasonal vegetable
Selection of assorted desserts
Freshly brewed Starbucks coffee, iced tea and water



Distinctively Southern \$33.95

Garden salad with assorted dressings
Plantation potato salad
Chipotle cole slaw
Deviled eggs

Choice of 1 Chicken and 1 Pork
BBQ Chicken, Ms. Dot's southern fried chicken,
Pecan crusted pork chop or smoked pulled pork

Southern baked beans
Fried okra
Corn on the cob
Mashed sweet and Yukon Gold potatoes

Biscuits with honey butter and corn bread

Peach cobbler and pecan pie

Water and ice tea

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Dinner

Little Italy \$33.95

Choice of tossed garden salad or traditional Caesar salad
Antipasto display (variety of peppers, olives, grilled eggplant, zucchini, Italian cured meats, tomatoes, mozzarella with olive oil and basil)

Choice of 3 Entrees:

- Tri-colored tortellini pesto
- Hot Italian sausage penne & cheese bake
- Chicken Marsala
- Chicken Parmesan
- Chicken Saltimbocca
- Manicotti with fresh tomato basil sauce
- Meat Lasagna
- Vegetarian Lasagna
- Chicken Piccata
- Stuffed shells with shrimp & white wine sauce

Roasted garlic & parmesan cheese bread, focaccia bread
Tiramisu & Cannoli's
Ice water and ice tea
Freshly Brewed Starbucks Coffees

Add a pasta action station for an additional \$5 per person (\$50 attendant fee applies)



South of the Border \$33.95

Choice of 1 Soup:
Black bean with a side of lime cream
Roasted corn & chipotle chicken chowder
Gazpacho

Tri-colored tortilla chips with salsa
Beef empanadas

Choice of 2 of the following:

- Beef & chicken enchiladas
- Crab/Shrimp enchiladas
- Beef & Chicken fajitas
- Beef taco bar with crunchy corn shells and soft flour tortilla with taco sauce

Mexican Rice,
Corn red pepper
Shredded cheese, diced tomatoes, sour cream, shredded lettuce, scallions

Pico de gallo
Dessert nachos
Ice water and ice tea
Freshly brewed Starbucks coffee

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