



# *Catering Menu*



# Breakfast

## BREAKFAST OPTIONS [ Priced Per Person ]

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Requires minimum of 20 guests or additional \$5 per person if guarantee is under 20 people.

All breakfasts include fresh brewed coffee, chilled juices, and assorted hot teas.

Gluten Free Bread Options Available.

<b>Buffet 1</b> .....	\$17
sliced fruit medley, bagels, house made biscuits and sweet breads	
<b>Buffet 2</b> .....	\$21
scrambled eggs with herbs, potato hash, applewood smoked bacon, sliced fruit, organic granola, greek yogurt, house made biscuits and sweet breads	
<b>Buffet 3</b> .....	\$23
roasted vegetable and cheese frittata, potato hash, applewood smoked bacon, sliced fruit medley, organic granola, greek yogurt, house made biscuits and sweet breads	
<b>Chef's Select Brunch</b> .....	\$28
scrambled eggs, applewood smoked bacon, country pork sausage, grits with aged cheddar, baked apples, house made biscuits and pimento cheese, sliced fruit medley, butter and jam	

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A customary 22% taxable service charge and current sales tax will be added to all prices. July 2020

# Lunch

## SANDWICHES

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Requires minimum of 20 guests or additional \$5 per person if guarantee is under 20 people.

Lunch is served between the hours of 11:00am-2:00pm.

Both options include a sandwich or wrap, chips, 1 side item, 1 dessert, sweet and unsweetened tea, and water.

Gluten free bread options available and wraps available in substitution of bread.

<b>Boxed Lunches</b> .....	\$23
<b>Sandwich Platters</b> .....	\$25

- **House Made Pimento Cheese** with bacon and lettuce on brioche
- **Lemon tarragon chicken salad** with spring mix on croissant
- **Roast beef and aged cheddar** with lettuce and luscious monk mayo on a kaiser roll
- **Roast turkey brie and bacon** with cranberry mayo on a kaiser roll
- **Italian hoagie** with salami, ham, and mortadella with roasted peppers, banana peppers, and vinaigrette
- **Vegetable Wrap** with marinated peppers, hummus, tomatoes, cucumbers, baby spinach, feta (Add egg for \$1)

## SIDES [ Choose one item per order. All orders include chips. ]

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- **Market salad**  
(spring mix, english cucumbers, cherry tomatoes, shaved carrots)
- **Caesar Salad**
- **Greek Salad**
- **Potato Salad**
- **Grilled Vegetable Pasta Salad**
- **Fresh Fruit Salad**
- **Broccoli Salad**
- **Macaroni Salad**

## DESSERTS [ Choose One Item Per Order ]

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- **House-made cookie**  
(chocolate chip, sugar, or oatmeal)
- **House-made Brownie**  
(chocolate or peanut butter)



# Lunch Buffet

\$29 per person

## LUNCH BUFFET OPTIONS

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Requires minimum of 20 guests or additional \$5 per person if guarantee is under 20 people.

Lunch is served between the hours of 11:00am-2:00pm. Choice of House or Caesar Salad, 1 Entree, 2 Sides Items, and Dessert. Buffets are served with artisan rolls, sweet and unsweetened tea, freshly brewed coffee, and iced water.

## ENTREES *[Choose One - Additional Entrée \$7]*

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**Lemon Herb Roasted Chicken**

**Herb Rolled Pork Loin**

**Grilled Strip Steak\***

**Pan Seared North Carolina Trout** *with brown butter sauce*

**Crab Cakes** *with lemon basil aioli*

**Penne Pasta** *with pesto-seasoned vegetables*

## SIDES *[Choose Two - Additional Vegetable or Starch \$3]*

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### Vegetable

- sautéed vegetables
- grilled asparagus
- collard greens
- green beans and wild mushroom burre blanc
- roasted cauliflower
- roasted carrots
- roasted broccoli
- root vegetable medley

### Starch

- roasted potatoes
- wild rice variety
- garlic yukon gold mashed potatoes
- sweet potato bacon hash
- cheddar green onion mashed potatoes
- twice baked potato
- grits

## DESSERTS *[Choose one item per order]*

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**Chocolate Cake**

**Cheesecake**

**Pecan Pie**

**Brownies**

**Cookies**

**Lemon Squares**

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# Plated Lunch

## PLATED LUNCH OPTIONS

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Choice of House or Caesar salad, rolls, butter, freshly brewed coffee or iced tea. Maximum of two entrée selections. Guests must pre-select entrees and they must be clearly marked on place cards.

## ENTREES *[Choose up to Two]*

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<b>Caprese chicken</b> .....	\$27
pan seared chicken breast with a fresh basil and cherry tomato pan sauce, warm mediterranean vegetable couscous	
<b>Pan Seared Salmon*</b> .....	\$32
pan seared salmon with local grits and seasonal vegetables	
<b>Marinated Herb Pork Loin</b> .....	\$27
brown sugar brined pork loin with grilled apple relish, braised greens and wild rice	
<b>Pan Seared Crab Cakes</b> .....	\$32
house made charleston style crab cakes with wild rice pilaf, grilled asparagus and lemon basil aioli	
<b>5 oz. Filet*</b> .....	\$34
served with asparagus and roasted potatoes (cooked medium rare)	

## DESSERTS *[Choose One - add \$5 per person]*

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- **Fresh Strawberry Shortcake**
- **Warm Apple Pie with Vanilla Ice Cream**
- **Flourless Chocolate Torte with Chantilly Crème' Chocolate Ganache** (Gluten Free)
- **NY Style Cheesecake with Raspberry Coulis**
- **Moravian Sugar Cake**
- **Krispy Kreme Doughnut Bar**

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# Themed Menus

Lunch \$29 | Dinner \$37

## ASIAN

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- **Stir-Fry of Seasonal Vegetables & Choice of Protein\*** (double vegetable, chicken, pork, beef, shrimp or tofu)
- **Eggrolls or Spring rolls**
- **Lo Mein of Seasonal Vegetables & Choice of Protein** (double vegetable, chicken, pork, beef, shrimp or tofu)
- **Fried or Steamed Dumplings**
- **Asian Salad** (shaved radish, julienne cucumber and carrot, shaved purple cabbage, grape tomato iceberg lettuce and toasted sesame vinaigrette)
- **Fried Rice**

## ITALIAN

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- **Choice Of 2 Sauces & 1 Pasta Variety** (marinara, pesto, or alfredo)
- **Caesar Salad or Heirloom Caprese Display** (seasonal)
- **Roasted Garlic Baguette with Fresh Herb**
- **Choice of Protein\*** (grilled chicken breast, italian sausage, eggplant, bolognese)
- **Bruschetta with Heirloom Grape Tomato & Shaved Parmesan**
- **Artichoke Fritti, Fresh Herb, Finished with Ground Parmesan** (lightly breaded and flash fried artichoke hearts)

## LATIN

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- **Corn and Flour Tortillas**
- **Seasoned Ground Beef\***
- **Shredded Chicken**
- **Chopped Lettuce**
- **Onions**
- **Shredded Cheese**
- **Sour Cream**
- **Tomatoes**
- **Jalapeños**
- **Salsa/Pico de Galo**
- **Guacamole**
- **Hot Sauces**

## GREEK

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- **Lightly Fried Eggplant Parmesan, House-made Marinara, Fresh Herb**
- **Greek Salad** (mixed greens, feta, heirloom grape tomato, cucumber, banana pepper, pepperoncini pepper, roasted red peppers, garbanzo beans, shaved red onion, artichoke hearts, mixed olives and red wine vinaigrette)
- **House-made Hummus & Toasted Pita**
- **Lamb or Chicken Gyros** with tzatziki sauce
- **Spanakopita or Small Charcuterie Display**
- **Chicken Souvlaki** (marinated and grilled chicken breast skewers)

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# Themed Menus [Continued]

## SOUTHERN AMERICAN

- **Choice of Fried Chicken,  
Pulled Pork BBQ, Dry  
Rubbed BBQ Pork Loin**
- **Yukon Gold Mashed Potato**
- **Choice of Green Beans or  
Braised Collard Greens**
- **Cornbread or Homestyle  
Fresh Cream Corn**
- **House-made 5 Cheese Mac**
- **Market Salad & Southern Ketchup**

## Breaks [Price Per Person]

<b>House-made Cookies</b> .....	\$18 per dozen
<b>Brownies</b> .....	\$18 per dozen
<b>Fresh Fruit with Cinnamon Yogurt Dip</b> .....	\$5
<b>House-made Hummus with Crackers and Crudités</b> .....	\$6
<b>Kettle Chips</b> .....	\$3
<b>Mixed Nuts</b> .....	\$4
<b>Pretzels</b> .....	\$3
<b>Assorted Mini Chocolates</b> .....	\$3

## Themed Breaks [Price Per Person]

<b>Not Your Ordinary Dips</b> .....	\$12
<ul style="list-style-type: none"> <li>• marinated grilled vegetables</li> <li>• fresh garden crudite</li> <li>• corn tortillas, naan, and pita triangles</li> <li>• black bean and roasted tomato hummus</li> </ul>	<ul style="list-style-type: none"> <li>• pico de gallo</li> <li>• guacamole</li> <li>• habanero chile chutney</li> <li>• spinach and artichoke hummus</li> </ul>
<b>Chocolate Lovers Break</b> .....	\$10
<ul style="list-style-type: none"> <li>• fresh brownies with fudge frosting</li> <li>• variety of candy bars</li> <li>• snickers, kit kat and m&amp;ms</li> </ul>	<ul style="list-style-type: none"> <li>• assorted ice cream bars</li> <li>• assorted soft drinks</li> </ul>
<b>Health Nut Break</b> .....	\$12
<ul style="list-style-type: none"> <li>• selection of granola, protein and trail mix bars</li> <li>• whole pieces of seasonal fresh fruit</li> <li>• pretzels</li> </ul>	<ul style="list-style-type: none"> <li>• freshly baked oatmeal raisin cookies</li> <li>• assorted sparkling and flavored mineral waters</li> </ul>
<b>Cool and Crispy</b> .....	\$12
<ul style="list-style-type: none"> <li>• crispy granola</li> <li>• greek yogurt with honey and cinammon</li> <li>• ginger peach compote</li> </ul>	<ul style="list-style-type: none"> <li>• fresh berries</li> <li>• dried fruit</li> <li>• assortment of nuts</li> <li>• honey on the comb</li> </ul>

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# Themed Breaks [Price Per Person]

<b>The Healthy Afternoon</b> .....	\$12
<ul style="list-style-type: none"> <li>• vegetable crudité's with hummus and chili buttermilk dip</li> <li>• whole fresh fruit</li> </ul>	<ul style="list-style-type: none"> <li>• baked brie and dried fruit</li> <li>• everything flat bread crackers</li> <li>• pita chips</li> </ul>
<b>Sweet and Salty</b> .....	\$14
<ul style="list-style-type: none"> <li>• brownies and blondies</li> <li>• sweet and salty peanut bars</li> </ul>	<ul style="list-style-type: none"> <li>• white cheddar popcorn</li> <li>• spicy bar mix</li> </ul>
<b>It's Tea Time</b> .....	\$22
<ul style="list-style-type: none"> <li>• smoked salmon</li> <li>• chicken salad and cucumber cream cheese tea sandwiches</li> </ul>	<ul style="list-style-type: none"> <li>• assorted biscotti</li> <li>• miniature confections and scones</li> <li>• ice tea and selection of hot tea</li> </ul>

# Beverages

*The following are priced per person*

<b>Soft Drinks</b> (assorted cans) .....	\$3
<b>Assorted Bottled Juices</b> .....	\$4
<b>Bottled Water</b> .....	\$2

*The following are priced by the gallon*

<b>Fruit Punch</b> .....	\$24
<b>Iced Tea</b> .....	\$24
<b>Lemonade</b> .....	\$24

*The following are priced by the carafe/pot*

<b>Freshly Brewed Coffee</b> - regular or decaf .....	\$14
<b>International Tea Assortment</b> (carafe).....	\$14
<b>Hot Chocolate</b> (carafe).....	\$14
<b>Apple, Cranberry or Orange Juice</b> (carafe) .....	\$14

*All day Beverage Services - Priced per person*

<b>Coffee and Water</b> .....	\$12
<b>Coffee, Water and Sodas</b> .....	\$16

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# Hors D' Oeuvres [Price Per Person]

<b>Mini Quiche</b> with bacon and cheese .....	\$4
<b>Bruschetta</b> with heirloom tomatoes .....	\$4
<b>Deviled Eggs</b> with fried capers .....	\$4
<b>Lamb Lollipops</b> .....	\$7
<b>Shrimp Cocktail</b> (\$ per 100 pieces) .....	\$250
<b>House Made Pimento Cheese</b> with pita chips .....	\$4
<b>Crispy Shrimp and Crab Spring Rolls</b> .....	\$4
<b>Charcuterie</b> - cured meats with olives and pickled vegetables .....	\$10
<b>House Made Hummus with Crackers and Crudité</b> .....	\$6
<b>Hand Cut Imported Cheese Plate</b> with crackers and chutney .....	\$7
<b>Fresh Cut Crudité</b> with chilli buttermilk dip.....	\$5
<b>Fresh Fruit Display</b> .....	\$5
<b>Phyllo Wrapped Baked Brie</b> with blackberries and local honey.....	\$7
<b>Hot Baked Spinach and Artichoke Dip</b> with naan bread .....	\$4
<b>Mini Crab Cakes</b> with lemon basil aioli .....	\$6
<b>Mini ham biscuits</b> .....	\$4
<b>Sausage and Cheese Stuffed Mushrooms</b> .....	\$6
<b>Pork Tenderloin Sliders</b> on hawaiian rolls .....	\$5
<b>Goat Cheese and Pistachio Crusted Strawberry Skewers</b> .....	\$4
<b>Goat Cheese and Onion Gougère</b> .....	\$4
<b>Watermelon, mint, and feta skewers</b> .....	\$4
<b>Smoked Salmon and Fried Caper Canapé</b> .....	(Priced Per Piece) \$5
<b>Heirloom Cherry Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Reduction</b> .....	\$6
<b>Charred Corn Fritters</b> with ancho honey butter.....	\$5
<b>Lemon Tarragon Chicken Salad in Phyllo</b> .....	(Priced Per Piece) \$4
<b>Mozzarella and Fresh Basil Arancini</b> .....	\$4
<b>Spinach and Cheese Stuffed Mushrooms</b> .....	\$4
<b>Cheerwine Braised Carolina Style Pulled Pork Sliders</b> with white cole slaw and cornichon pickles .....	\$10
<b>Chorizo Sausage Balls</b> .....	\$4
<b>Shrimp and Grits</b> with scallion and caramelized onion (passed only) .....	\$7

## Stations

### PASTA STATION

<b>Pasta Station</b> .....	\$19
<ul style="list-style-type: none"> <li>• bow tie, penne, and cheese filled tortellini</li> <li>• alfredo and marinara sauces</li> <li>• italian herb focaccia bread</li> </ul>	<ul style="list-style-type: none"> <li>• parmesan cheese</li> <li>• add chicken \$6</li> <li>• existing buffet \$8 and \$10 with chicken</li> </ul>

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# Dinner Buffet

Requires a minimum of 20 Guests. Dinner is served at 2:00pm or later. Served 120 minutes. Choice of starter, choice entree, and 2 sides (vegetables and starches). Served with rolls, butter, freshly brewed coffee, and iced tea.

## STARTERS *[Choose One]*

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- garden salad
- caesar salad
- tomato bisque
- wedge salad

## ENTREES

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- 1 entrée** ..... \$35 per person
- 2 entrees** ..... \$42 per person
- 3 entrees** ..... \$49 per person

- lemon and herb marinated grilled chicken breast
- braised beef brisket\* with au jus
- salmon\* with lemon dill sauce
- herbed glazed ham
- top round roast beef\*
- crab cakes with chipotle aioli
- roasted tenderloin of pork
- vegetarian lasagna
- roast turkey breast

## SIDES *[Choose up to Two]*

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### Vegetables

- sautéed seasonal vegetables
- grilled asparagus with fresh lemon and parmesan
- braised collard greens
- fresh green beans and wild mushroom burre blanc
- roasted cauliflower
- roasted carrots (ginger honey glazed)
- roasted broccolini
- winter root vegetable medley
- roasted brussel sprouts

### Starches

- heirloom baby roasted potatoes
- anson mills carolina gold rice pilaf
- garlic yukon gold mashed potatoes
- caramelized sweet potato bacon hash
- wild rice pilaf
- cheddar green onion mashed potatoes
- twice baked potato
- warm seasonal vegetable couscous

## DESSERTS *[Additional \$5 per person]*

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- chocolate cake
- cheesecake
- pecan pie
- apple pie
- strawberry shortcake
- coconut cake

*\*Children ages 12 and under are half-priced.*

*\*Please, include the number of children under 12 with your final guarantee.*

## CARVING STATION

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- Carving Station**..... \$50 Attendant Fee for 2 hours  
Prime rib\*, pork tenderloin and filet of beef \*are an additional \$10 per person

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# Plated Dinner

Choice of House or Caesar salad, served with rolls butter, freshly brewed coffee, and iced tea.

## ENTREES

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<b>Lemon Roasted Chicken Breast</b> .....	\$35
chicken breast with wild mushroom cream sauce, yukon gold mashed potatoes, sautéed spinach	
<b>Slow Smoked Beef Brisket</b> .....	\$37
slow cooked beef brisket with roasted potatoes, sautéed vegetables and herb au jus	
<b>Crab Cakes</b> .....	\$42
pan seared lump crab cakes with wild rice pilaf, grilled asparagus, and lemon basil aioli	
<b>Glazed Ham</b> .....	\$30
classic honey glazed ham with garlic yukon gold mashed potatoes and collard greens	
<b>Pan seared chicken breast</b> .....	\$30
airline cut chicken breast with wild rice roasted green beans and wild mushroom burre blanc	
<b>Prime Rib*</b> .....	\$47
herb roasted prime rib* with roasted heirloom carrots cheddar green onion mashed potatoes and horseradish herb creme fraiche	
<b>NY Strip*</b> .....	\$44
grilled 8oz ny strip steak *with potatoes dauphinoise roasted broccoli and sauce bordelaise	
<b>Filet of Beef*</b> .....	\$44
grilled fillet of beef* with roasted sunchoke and root vegetable medley, brie and bacon béchamel	
<b>House Made Black Bean Cake</b> .....	\$27
served with seasonal vegetable succatash	
<b>6 oz. Blackened Mahi-mahi</b> .....	\$42
blackened mahi-mahi with seasonal vegetable succotash	
<b>6 oz. Pan Seared Salmon*</b> .....	\$37
with lemon dill sauce, grilled asparagus and roasted baby heirloom potatoes	

## PLATED CHILDREN'S MENU [*\$12 Per Child - Under the age of 12*]

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- chicken fingers, fries, and corn
- hot dogs and macaroni and cheese
- buttered pasta and seasonal veggies

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# Bar Menu

## WINE

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*The following are priced by the glass*

<b>Montevina Cabernet Sauvignon</b> .....	\$6
<b>Montevina Chardonnay</b> .....	\$6
<b>Sycamore Lane Pinot Grigio</b> .....	\$6
<b>Sycamore Lane Merlot</b> .....	\$6
<b>14 Hands Chardonnay</b> .....	\$9
<b>14 Hands Cabernet</b> .....	\$9
<b>14 Hands Red Blend</b> .....	\$9
<b>14 Hands Moscato</b> .....	\$9
<b>Josh Cellars Cabernet Sauvignon</b> .....	\$12
<b>Josh Cellars Sauvignon Blanc</b> .....	\$12
<b>Josh Cellars Pinot Noir</b> .....	\$12
<b>Josh Cellar Chardonnay</b> .....	\$12

## BEER

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<b>Amstel Light</b> .....	\$6
<b>Blue Moon</b> .....	\$6
<b>Coors Light</b> .....	\$5
<b>Foothills Carolina Blonde</b> .....	\$7
<b>Foothills Hoppyum</b> .....	\$7
<b>Heineken</b> .....	\$6
<b>Sam Adams</b> .....	\$6

## WELL LIQUOR [*\$8 per glass*]

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- |                         |                            |                              |
|-------------------------|----------------------------|------------------------------|
| • <b>Barcardi Rum</b>   | • <b>Cutty Sark Scotch</b> | • <b>Jose Cuervo Tequila</b> |
| • <b>Beefeaters Gin</b> | • <b>Jim Beam Bourbon</b>  | • <b>Smirnoff Vodka</b>      |

## PREMIER LIQUOR [*\$9 per glass*]

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- |                           |                              |                          |                      |
|---------------------------|------------------------------|--------------------------|----------------------|
| • <b>Absolute Vodka</b>   | • <b>Bulleit Rye Bourbon</b> | • <b>Dewars Scotch</b>   | • <b>Sutlers Gin</b> |
| • <b>Flor De Cana Rum</b> | • <b>Crown Royal</b>         | • <b>Lunazul Tequila</b> |                      |

## BARTENDER

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There is a fee of \$75 per bartender, per bar, per hour for the first hour and \$25 per bartender per hour thereafter, with a two hour minimum. We recommend at least 1 bartender per 75 guests.

## BEVERAGE SERVICE

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In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought into the Event Center property by patrons or their guests.

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# Bar Packages

Choose one of our full service host or cash bar packages and you can relax and let us do all the work!  
 Ask one of our event coordinators for an estimate based on your beverage preferences and other event details.  
 Pepsi Products, Juices, Bottled Water, and Sparkling Water included in all packages.

## BEER AND HOUSE WINE

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<b>1 hour</b>	<b>2 Hours</b>	<b>3 hours</b>	<b>4 hours</b>
\$12 pp	\$18 pp	\$24 pp	\$30 pp
<b>Wines</b> (Select Two)			
Montevina Cabernet Sauvignon		Sycamore Lane Pinot Grigio	
Montevina Chardonnay		Sycamore Lane Merlot	
<b>Beers</b> (Select Three)			
Amstel Light		Foothills Hoppyum	
Blue Moon		Heineken	
Coors Light		Sam Adams	
Foothills Carolina Blonde			

## BEER, HOUSE WINE, AND WELL LIQUOR

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<b>1 hour</b>	<b>2 Hours</b>	<b>3 hours</b>	<b>4 hours</b>
\$14 pp	\$20 pp	\$26 pp	\$32 pp
<b>Wines</b> (Select Two)			
Montevina Cabernet Sauvignon		Sycamore Lane Pinot Grigio	
Montevina Chardonnay		Sycamore Lane Merlot	
<b>Beers</b> (Select Three)			
Amstel Light		Foothills Hoppyum	
Blue Moon		Heineken	
Coors Light		Sam Adams	
Foothills Carolina Blonde			
<b>Well Liquor</b>			
Barcardi Rum		Jim Beam Bourbon	
Beefeaters Gin		Jose Cuervo Tequila	
Cutty Sark Scotch		Smirnoff Vodka	

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Bartender Fee per bartender is \$75 for the first hour and \$25 for each additional hour.  
 All Food and Beverage is subject to 6.75% NC sales tax and 22% gratuity



# Bar Packages

## PREMIER BEER AND WINE

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<b>1 hour</b>	<b>2 Hours</b>	<b>3 hours</b>	<b>4 hours</b>
\$16 pp	\$22 pp	\$28 pp	\$34 pp
<b>Wines</b> (Select Four) 14 Hands Chardonnay 14 Hands Cabernet 14 Hands Red Blend 14 Hands Moscato		Josh Cellars Cabernet Sauvignon Josh Cellars Sauvignon Blanc Josh Cellars Pinot Noir Josh Cellar Chardonnay	
<b>Beers</b> (Select Three) Amstel Light Blue Moon Coors Light Foothills Carolina Blonde		Foothills Hoppyum Heineken Sam Adams	

## PREMIER BEER, WINE, AND LIQUOR

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<b>1 hour</b>	<b>2 Hours</b>	<b>3 hours</b>	<b>4 hours</b>
\$18 pp	\$24 pp	\$32 pp	\$36 pp
<b>Wines</b> (Select Four) 14 Hands Chardonnay 14 Hands Cabernet 14 Hands Red Blend 14 Hands Moscato		Josh Cellars Cabernet Sauvignon Josh Cellars Sauvignon Blanc Josh Cellars Pinot Noir Josh Cellar Chardonnay	
<b>Beers</b> (Select Three) Amstel Light Blue Moon Coors Light Foothills Carolina Blonde		Foothills Hoppyum Heineken Sam Adams	
<b>Premium Liquor</b> Absolute Vodka Barcardi Rum Bullet Rye Bourbon Crown Royal		Dewars Scotch Lunazul Tequila Tanqueray Gin	