

Catering Menu 2020



WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you are planning a business meeting, family reunion or wedding rehearsal, our ability to provide personalized attention helps turn any event from special to spectacular. With our dedicated hospitality team standing by, we will help you discover new ideas, provide on-site services, and make planning your event a breeze. With flexible meeting spaces, innovative catering, and audiovisual services, our expert staff can help deliver the quality event you deserve. We look forward to working with you to plan your event.

The Boone Courtyard[®] Events Team

CONTINENTAL BREAKFAST



Blue Ridge Continental Breakfast

Our bountiful continental breakfast includes:

- Blueberry Crumble or Cinnamon Apple Pecan Muffin
- Plain & Everything Bagel
- Croissants
- Artisan & Whole Grain Bread for toasting:
 - Butter
 - Cream Cheese
 - Fruit Preserve
- A selection of Kellogg's Cereal and Cold Milk
- An Assortment of Chobani or Oikos Yogurts
- Orange Juice and Starbucks Coffee.

* Ask us about our seasonal fresh fruit

\$11.99 per person

Blue Ridge Continental Add On

Add a Protein kick or Vitamin C Boost to your continental breakfast with our Classic Fruit & Yogurt Bowl ,and/or Fruit & Berry Bowl

\$5.00 per person for fruit bowl

\$6.50 per person for yogurt bowl

Classic or Vanilla Nut Oatmeal

Our Classic Oatmeal is a great choice as an add on for either continental or our High Country breakfast.

Liven it up with our Vanilla Nut Oatmeal which comes with Vermont Maple Syrup Candied Walnuts, and Fresh Sliced Banana's.

\$5.75 per person

HIGH COUNTRY BREAKFAST



Yosef High Country Breakfast

Our taste of the High Country includes:

- Free Range Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausage
- Seasoned Breakfast Potato's
- An Assortment of Breads or bagels for toasting:
 - Butter
 - Cream Cheese
 - Fruit Preserves.
- Kellogg's Cereal and Cold Milk
- An Assortment of Chobani or Oikos yogurts
- Orange Juice and Starbucks Coffee.

\$15.95 per person

Lemon Blueberry Ricotta Pancake Add On

A modern twist on the traditional buttermilk pancake, Our Lemon Ricotta Pancakes are topped with a blueberry reduction, whipped ricotta cream and Vermont Maple Syrup

\$11.00 per person

Classic French Toast Add On

Our Delicious French Toast is dipped in cinnamon-vanilla custard, griddled ,and topped with powdered sugar, fresh bananas and Candied Walnuts served with Vermont maple syrup

\$10.50 per person

Mid-day Breaks



Morning Break Meal

Our pleasant mid morning selection includes:

- Blueberry Crumble & Cinnamon Apple Pecan Muffin
- Croissants
- Blueberry scones
- Whole fruit
 - Banana
 - Apple
 - Oranges

- Coffee
- Tea Selection

\$8.99 per person

Afternoon Break Meal

Our mid afternoon selection includes:

- Coffee Cakes
- Chocolate & White Chocolate Macadamia Nut cookies
- Blueberry scones
- Whole fruit
 - Banana
 - Apple
 - Oranges

- Coffee
- Sweet Tea w/ lemon slices

\$10.99 per person

BOONE BREAK



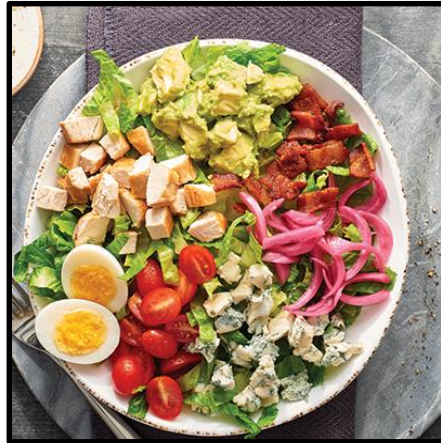
A La Carte

- Whole Fresh Fruit: \$1.50 per person
- Fruit and Berry Bowls :\$4.50 per person
- Fruit Salad : \$ 16.50 per bowl
- Classic Fruit and Yogurt Bowls: \$6.00 per person
- Assorted Bagels: \$ 3.25 per person
- Selection of Muffins: \$ 3.25 per person
- Blueberry Scones: \$ 3.25 per person
- Coffee Cakes: \$3.25 per person
- Carrot Cake Slice: \$5.50 per person
- Banana Bread Slice: \$ 3.25 per person
- Croissants: \$ 3.25 per person
- Dark Chocolate & Sea Salt Cookie: \$3.25 per person
- Fresh Baked Cookies by the dozen: \$7.50

A la Carte Beverage

- Starbucks Coffee \$ 25.00 per Carafe
- Sweet Tea \$ 25.00 per carafe
- Lemonade \$ 25.00 per carafe
- Pepsi Products \$ 2.50 per bottle
- Bottled Water \$ 2.50 per bottle
- Bottled Juice \$ 2.50 per bottle

LUNCH

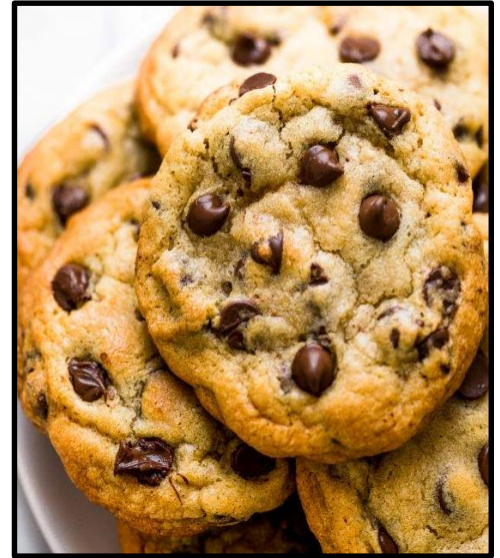


Spring Garden Fresh Buffet

- Spring Salad served with Grape Tomatoes, Cucumbers, Hard Cooked Egg, Bacon, Red Onions, Croutons, Goat Cheese, Gorgonzola Cheese & Shredded Parmesan
- Mediterranean Grain Bowl
- Served with our Green Goddess Ranch & Lemon Vinaigrette Dressing
- Buffet will include:
- Fresh Tomato Soup, Kettle Chips, Dark Chocolate & Chocolate & White Chocolate Macadamia Nut Cookies
- Lemonade, Sweet Iced Tea, and Water
- * Add Grilled Chicken for \$3.50 per person

\$18.95 per person

LUNCH



Build Your Own Buffet

- Spring Salad served with Grape Tomatoes, Cucumbers, Red Onions, Croutons, Goat Cheese & Shredded Parmesan, Ranch and Lemon Vinaigrette Dressing
- Choice of 2 or 3 Sandwich Options:
 - Green Goddess Chicken BLT
 - Chicken Caesar or Ranch Wrap
 - Three-Cheese Grilled Cheese
 - Chicken Walnut Salad
- Buffet will also include
 - Fresh Tomato Soup
 - Kettle Chips
 - Chocolate & White Chocolate Macadamia Nut Cookies or Fresh Cut Fruit
- Lemonade, Sweet Iced Tea, and Water

\$20.95 per person

Little Italy

Served Buffet Style:

- Spring Salad served with Grape Tomatoes, Cucumbers, Red Onions, Croutons, Goat Cheese & Shredded Parmesan
- House Ranch & Lemon Vinaigrette Dressing
- Baked Chicken Alfredo or Vegetable Bake Pasta
- Fresh Steamed Vegetables
- Garlic Toast
- Chocolate & White Chocolate Macadamia Nut Cookies or Fresh Cut Fruit
- Lemonade, Sweet Iced Tea & Water

\$23.95 per person

DINNER



First Class Dinner

Served Buffet Style:

Salad Bar & Warm Rolls

Soup Bar: (Choose Two)

Broccoli Cheddar, Loaded Baked Potato, Tomato Soup

Entrée:

Grilled Salmon and Chicken Florentine

Creamy Garlic Chicken and Creamy Garlic Butter

Tuscan Salmon

Vegetables: (Choose Two)

Steamed Broccoli , Asparagus, Green Beans

Starch(Choose One):

Mashed Potatoes, Roasted Garlic Potatoes or Rice Pilaf

Dessert: Chocolate & White Chocolate Macadamia Nut Cookies

Served with Sweet Iced Tea , Starbucks Coffee & Water

\$30.95 per person



The Appalachian Buffet

Served Buffet Style:

Salad Bar & Warm Rolls

Entrée Selections: (Choose Two)

BBQ Chicken and Grilled Chicken

Grilled Chicken and Grilled Salmon

Lemon Chicken & Creamy Garlic Butter Tuscan Salmon

Vegetables : (Choose One)

Steamed Broccoli, Asparagus Green Beans

Starch: (Choose One)

Baked or Mashed Potato Bar

Dessert: Chocolate & White Chocolate Macadamia Nut Cookies

Served with Sweet Iced Tea, Starbucks Coffee & Iced Water

\$30.95 per person

DINNER



La Dolce Vita

Served Buffet Style:

Salad Bar & Warm Rolls

Pasta: (Choose Two)

Lasagna

Spaghetti & Meat Balls

Cajun Chicken Pasta

Vegetable Baked Penne

Vegetables: (Choose One)

Steamed Broccoli , Asparagus, Green Beans



Dessert: Chocolate & White Chocolate Macadamia Nut

Cookies

Served with Sweet Iced Tea , Starbucks Coffee & Water

\$25.95 per person

RECEPTION



Bites & Boards

- Pesto Prosciutto Flat Bread \$ 10.00 per person
 - Margherita Flat Bread \$ 9.00 per person
- *Please ask about our seasonal flatbread option

Social Snacks

- French Fries & Trio Dip \$4.50 per person
- Classic Buffalo Chicken Wings \$ 5.50 per person
- Hot Honey Garlic Wings \$ 5.50 per person
- Skillet Meatballs \$ 6.50 per person
- Grilled Chicken & Bacon Quesadilla \$6.25 per person
- Fried Chicken Tenders \$4.50 per person

Bistro Bakery

- Blueberry Scones \$3.25 each
- Coffee Cake \$3.25 each
- Old Fashioned Carrot Cake \$5.50 each
- Dark Chocolate & Sea Salt Cookies \$3.25 each
- Chocolate & White Chocolate Macadamia Nut Cookies
\$10.00 per dozen

RECEPTION BEVERAGES



Beer Price per bottle

Domestic

Bud Light	\$5.25
Budweiser	\$5.25
Michelob Ultra	\$5.25
Miller Lite	\$5.25

Import

Heineken	\$5.75
Corona Extra	\$5.75
Corona Lite	\$5.75
Stella Artois	\$5.75
Sierra Nevada	\$5.75

Cider

Angry Orchard Apple Cider	\$5.25
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Craft

Sam Adams Boston Lager	\$5.75
Sam Adam Seasonal	\$5.75
Lagunitas IPA	\$5.75

Lagunitas lil Sumpin' Sumpin'	\$5.75
Blue Moon	\$5.75
Mt. Jam Pilsner	\$5.75

Local

AMB Blond	\$5.75
AMB Not an IPA	\$5.75
AMB Spooty Oaty	\$5.75
AMB Seasonal	\$5.75
Blowing Rock High Country Ale	\$5.75
Blowing Rock IPA	\$5.75
Blowing Rock Seasonal	\$5.75

Wine Price per Bottle

Red

Estancia Cabernet	\$35.00
Estancia Pinot Noir	\$35.00
19 Crimes	\$36.00
Le Crème Pinot Noir	\$46.00
Robert Mondavi Merlot	\$47.00
Clos du Bois Merlot 750	\$35.00
Clos du Bois Merlot 187	\$15.00
Alamos Malbec Mendoza	\$32.00

White

Meridian Pinot Grigio	\$28.00
Brancott Davion Blanc	\$32.00

Sparkling

Mionetto Prosecco Doc. 187	\$16.00
Mionetto Prosecco Doc. 750	\$30.00
Salmon Creek Brut.	\$30.00

Rose

A by Acacia	\$25.00
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*Ask us about our open and cash bar options

TECHNOLOGY



Our Mountaineer Room is equipped with:

- Over Head Projector
- Apple TV
- 57 in Television
- DVD Player
- Polycom Conference Phone
- Projection Screen
- Glass Dry Erase Board
- Podium
- Microphone
- Speaker Sound System
- Complimentary Wireless and Wired High Speed Internet
- Flipchart with Markers

Complimentary Services

- Incoming Fax
- Out-Going Fax
- International Fax
- Photocopy

* Please contact sales for Pricing