

MEETING AND EVENT MENUS



BREAKFAST

We politely request a minimum of 15 guests for hot breakfast buffets. *A set-up fee of \$100 will be applied to all hot breakfast buffets fewer than 15 guests. Priced per guest.

BREAKFAST PACKAGES

THE BROWN BAG BREAKFAST / \$12

choose egg and cheese breakfast sandwich or breakfast burrito with scrambled eggs, peppers, onion, cheddar cheese / add breakfast meat for \$2 comes with fresh whole fruit & bottle water

SUNRISE SNACKS / \$16

house made granola & yogurt parfait
seasonal muffin
fresh cut fruit
orange juice, fresh brewed coffee, hot tea

*BRIGHT-EYED BUFFET / \$24

scrambled whole eggs or egg whites
cheddar cheese, sliced avocado, house salsa
steel-cut oatmeal with walnuts, raisins, brown sugar
fresh cut fruit
house granola & yogurt parfait
seasonal muffin
orange juice, fresh brewed coffee, hot tea

*TRIANGLE HOT BREAKFAST / \$28

scrambled whole eggs or egg whites
french toast, or waffle
breakfast potatoes
applewood smoked bacon
fresh whole fruit
house granola & yogurt parfait
white and wheat toast
orange juice, fresh brewed coffee, hot tea

*BRUNCH PACKAGES / \$28

choice of one egg, one sweet, two sides, one breakfast meat and one salad. Served with smoked salmon platter.

EGGS

scrambled whole eggs
scrambled egg whites

SIDES

skillet potatoes
madison oats
fresh cut fruit
yogurt & honey

SALADS

radicchio salad
cucumber & feta salad

SWEETS

french toast
cinnamon rolls
waffles

BREAKFAST MEATS

hickory smoked bacon
maple sausage
turkey bacon

ENHANCEMENTS

Priced per guest.

Smoked Salmon Platter / \$15

Buttermilk Fried Chicken and Waffle / \$15

Breakfast Sandwich / \$6

egg and cheese

add breakfast meat for \$2

Scrambled Farm Eggs/ Egg Whites / \$4

Buttermilk Biscuits and Gravy / \$7

House waffles / \$6

French Toast / \$6

Bacon or Breakfast Sausage / \$6

Turkey Bacon / \$6

Fresh Cut Fruit Display / \$6

DAYTIME MEETING BREAKS

Served for 2 hours.

HEALTH SNACK / \$14

fresh whole fruit, granola bars, fruit and granola yogurt parfaits

SOMETHING POPPED / \$8

caramel corn, cacao e pepe popcorn, salted popcorn

REJUVENATE / \$10

vegetable crudité, hummus, buttermilk dip, flat bread crackers

PUBS SNACKS / \$10

soft pretzels, beer cheese, whole grain mustard

MILK AND COOKIES / \$10

extra-large chocolate chip, peanut butter and oatmeal cookies, ice cold milk

CHEESE AND CHARCUTERIE / \$18

assortment of house pickles and artisan cheeses, toasted crostini, house mostarda

ALL DAY BEVERAGE STATIONS

priced for 8 hours of meeting service

OPTION ONE / \$6

regular and decaffeinated coffee, hot tea

OPTION TWO / \$9

regular and decaffeinated coffee, hot tea, iced or bottled water

OPTION THREE / \$12

regular and decaffeinated coffee, hot tea, soft drinks, iced or bottled water

OPTION FOUR / \$13

regular and decaffeinated coffee, hot tea, bottled still and sparkling water, soft drinks

SOMETHING DIFFERENT

chef seasonal infused water / \$4



QUICK LUNCHES

Served with water and iced tea. Priced per guest. Gluten free options are available.

BOXED LUNCH GRAB-AND-GO / \$26

select two sandwiches and one side
served with bottled water, piece of whole fruit, chocolate
chip cookies

DELI BUFFET SPREAD / \$28

select one soup or salad, three sandwiches, two sides,
two desserts
/ add a pasta for \$10

*SOUP, SALAD, AND PASTA

select one soup, two salads, one pasta, one dessert
with grilled chicken / \$25
with grilled shrimp / \$26
with grilled chicken and shrimp / \$29

SOUPS

Tomato Fennel Bisque (GF)
Creamy Mushroom (GF)

SALADS

Arugula shaved apples, shaved pears, goat cheese,
walnuts, creamy balsamic dressing
Romaine Heart Salad parmigiano, sourdough croutons,
caesar dressing
Hydroponic Greens cherry tomato, cucumber, red
onion, sunflower seeds, buttermilk ranch

PASTAS

Rigatoni classic bolognese, grated parmigiano
Fusilli sausage and broccoli, olive oil and garlic
Penne tomato vodka sauce, seasonal vegetables, pecorino

SANDWICHES

Turkey Club avocado, tomato, bacon, pesto aioli
Counting House Cubano smoked pork loin, swiss,
dijonnaise, cilantro, pickles
Black Forest Deli Ham whole grain mustard, swiss,
spicy greens
Seasonal Grilled Veggie goat cheese, arugula
Grilled Chicken Salad arugula, american cheese
Shrimp Salad Po-Boy shaved romaine, tomato, pickles,
herb remoulade
(Can be made wraps upon request)

DELI SIDES

Cucumber Salad red onion, dill, yogurt dressing
German Potato Salad
Pasta Salad
Cabbage and Apple Slaw
Grilled Marinated Veggies peppers, onions, squash,
garlic & oregano marinade

DESSERTS

Cookie
Brownie
Seasonal Fruit



BUFFET LUNCH

We politely request a minimum of 15 guests for all hot lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Priced per guest. Served with water & iced tea.

SOUPS

Tomato Fennel Bisque (GF)
Creamy Mushroom (GF)

SALADS

Arugula Salad shaved apple, shaved pear, goat cheese, walnut, creamy balsamic dressing (GF)
Classic Caesar romaine heart, crouton, parmigiano, caesar dressing
Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seed, buttermilk ranch (GF)
Mushroom Salad- local roasted mushrooms, arugula, manchego, champagne vinaigrette (GF)
Roasted Beets whipped fromage blanc, local kale, citrus, pistachios, citrus vinaigrette (GF)

SIDES

Grilled Market Vegetables
Creamed Spinach
Sautéed Bok Choy soy, sesame
Roasted Carrots harrisa spice
Fried Brussels tahini mayo, almond, mint, raisin
Roasted Broccoli pecorino, caesar dressing
Herb Roasted Market Potatoes
House Made Rigatoni cacao e pepe (cheese, pepper, cream)
Basmati Rice golden raisin, toasted almond, tahini and herb
Spiced Cous Cous roasted tomato, garlic, lemon, herb
Cheesy Polenta walnut, herb

ENTREES

Grilled Chicken Breast sautéed garlic greens
Chicken Cacciatore-tomato braised chicken thighs, seasonal vegetable, mushroom
Spice Rub & Grilled Flank Steak caramelized red onion, pan sauce
Roasted Sirloin classic beef jus, potato puree
Butter Poached Salmon tarragon, green bean
Grilled Market Fish roasted fennel, salsa verde
Baked Ziti
Seasonal Risotto

DESSERTS

Cookies & Brownies
Fresh Fruit Display
Chocolate Cake with Buttermilk Icing
Seasonal Fruit Tart

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one salad, two entrées, one side, one dessert
\$40 per guest

OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts
\$50per guest



BUFFET DINNER

We politely request a minimum of 15 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 15 guests. Priced per guest. Served with water, iced tea, artisan rolls, and butter.

SOUPS

Tomato Fennel Bisque (GF)

Creamy Mushroom (GF)

SALADS

Arugula Salad shaved apple, shaved pear, goat cheese, walnut, creamy balsamic dressing (GF)

Classic Caesar romaine heart, crouton, parmigiano, caesar dressing

Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seed, buttermilk ranch (GF)

Mushroom Salad- local roasted mushrooms, arugula, manchego, champagne vinaigrette (GF)

Roasted Beets whipped fromage blanc, local kale, citrus, pistachios, citrus vinaigrette (GF)

SIDES

Grilled Market Vegetables

Creamed Spinach

Sautéed Bok Choy soy, sesame

Roasted Carrots harrisa spice

Fried Brussels tahini mayo, almond, mint, raisin

Roasted Broccoli pecorino, ceaser dressing

Herb Roasted Market Potatoes

House Made Rigatoni cacao e pepe (cheese, pepper, cream)

Basmati Rice golden raisin, toasted almond, tahini and herb

Spiced Cous Cous roasted tomato, garlic, lemon, herb

Cheesy Polenta walnut, herb

ENTREES

Grilled Chicken Breast sautéed garlic greens

Chicken Cacciatore-tomato braised chicken thighs, seasonal vegetable, mushroom

Spice Rub & Grilled Flank Steak caramelized red onion, pan sauce

Roasted Sirloin classic beef jus

Butter Poached Salmon tarragon, green bean

Grilled Market Fish roasted fennel, salsa verde

Baked Ziti

Seasonal Risotto

DESSERTS

Cookies & Brownies

Fresh Fruit Display

Chocolate Cake with Buttermilk Icing

Seasonal Fruit Tart

OPTIONS AND PRICING

OPTION ONE

Choice of one soup, one

salad, two

entrées, one side,

one dessert

\$50 per guest

OPTION TWO

Choice of one soup,

two salads, two

entrées, two sides, two

desserts

\$60 per guest



SIT-DOWN DINNER

Served with water, iced tea, artisan rolls, and butter. Priced per guest.
Please note that all seated dinners require guest orders & seating chart due with final guest count.

SOUPS

Tomato Bisque crouton, blistered cherry tomato, pesto
Creamy Mushroom shallot and roasted mushroom
Winter/Fall - **Butternut Squash** pomegranate, labni (GF)
Spring - **Chilled Asparagus and Pea** pecorino (GF)
Summer - **Corn Chowder** corn, roasted pepper salsa (GF)

SALADS

Hydroponic Greens cherry tomato, cucumber, red onion, sunflower seed, buttermilk ranch (GF)
Mushroom local roasted mushroom, arugula, manchago, champagne vinaigrette (GF)
Roasted Beets whipped fromage blanc, kale, citrus, pistachio, citrus vinaigrette (GF)
Winter/Fall - **Roasted Squash** arugula, pumpkin seed, burrata, grilled onions, balsamic (GF)
Spring - **Sugar Snap Pea** pea shoot, pecorino cheese, lemon and mint vinaigrette (GF)
Summer - **Heirloom Tomato** greens, burrata, cucumber, red onion, basil vinaigrette (GF)

ENTREES

Brined and Smoked Poussin pomme puree, seasonal vegetable, pan jus
Duck Leg Confit sweet potato puree, roasted fennel, fennel spiced honey
Grilled Pork Loin polenta, sautéed greens, salsa verde
NY Strip potato gratin, creamed spinach, classic bordelaise sauce
Pan Roasted Snapper fingerling potato, roasted baby beet, burre fondue
Grilled Trout almandine salad, almonds, green bean, arugula, creamy almond dressing (GF)
Salmon Cakes pomme puree, herb remoulade, old bay spiced carrot
Seasonal Risotto (GF)
Surf and Turf roasted sirloin, grilled shrimp, pomme puree, roasted carrot, béarnaise sauce **additional \$10 pp** (GF)

DESSERTS

Pineapple and Coconut Parfait grilled pineapple, coconut cream, coconut cake
Flourless Chocolate Tarte seasonal fruit puree, almond crumble
Seasonal Pavlova

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, one entrée, one dessert
\$55 per guest

OPTION TWO

Choice of two soups or salads, two entrées, two desserts
\$65 per guest

ADDITIONAL ENTREE

Add one additional entrée selection to your menu for \$10 per guest



PASSED CANAPES

Choice of two canapés for \$15 per guest. Each additional canapé priced at \$5 per person. Canapés are hand-passed for up to 45 minutes of your event.

FRESH

Deviled Eggs trout roe, chives (GF)

Caviar and Fromage Blanc potato chips

Steak Tartare shallot, cornichon, egg yolk, crispy wonton

Tuna Tartare sesame mayo, cilantro, crispy wonton *MP

Shrimp Salad puff pastry vol au vent

Devil on Horseback stuffed date, bacon (GF)

Smoked Salmon herb cream cheese, caper, red onion, cucumber chip (GF)

Beet Tartare beet chip (V)

GRILLED ON SKEWER

Marinated Short Rib herb aioli (GF)

Local Shrimp herb aioli (GF)

Garlic and Chili Chicken herb aioli (GF)

Vegetable Kababs herb aioli (GF)

CRISPY

Spring Roll (V)

Seasonal Arancini seasonal veggie, parmigiano cheese

Cauliflower 65 indian spiced, tempura cauliflower

Onion Fritters yogurt raita

Sesame Chicken Bites

ON BREAD

Grilled Cheese ninth street brioche

Croquet Madam ninth street brioche

Hill Burger cheddar, bacon, pickle, milk bun

Fried Chicken honey drizzle, pickles, milk bun

Braised Lamb tzatziki, cilantro, hot sauce, milk bun

STATIONED SNACKS

Two hour service is provided for stations. Pricing is per guest.

MEAT & CHEESE / \$20

selection of assorted cured meats and artisan cheeses, seasonal accompaniments, toasted baguette

ROMAN STYLE PIZZA / choose two for \$20

margarita , tomato, mozzarella, basil
roasted peppers, onions, mushrooms, fontina
sausage, broccoli, garlic , provolone

BACK YARD BBQ / \$36

mini hill cheeseburgers, grilled hotdogs chicago style,
smoked and grilled dry rub chicken legs, pasta salad,
coleslaw, steak fries

RAW BAR / \$30

poached shrimp, oysters on the half shell,
ceviche, remoulade, mignonette, cocktail sauce

BAR SNACKS / choose one for \$5 or three for \$12

marinated olives, mixed nuts, chef's choice popcorn

ASIAN STATION/ \$36

cucumber and cabbage slaw with ginger dressing,
assorted dumplings and spring rolls, **steamed OR fried**
rice, chinese broccoli and bok choy, soy and brown sugar
marinated flank steak, crispy orange chicken

CORCORAN STREET SLIDERS / choose two for \$18

served with pickles, assorted sauces, and fries
hill cheeseburger, counting house cubano, fried chicken
nashville hot chicken or eggplant parmigiano

SWEET TOOTH / \$9

assorted mini seasonal desserts



HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests.
Priced per guest unless noted otherwise. Other premium and super premium selections available upon request.

ON CONSUMPTION BAR

WELL BAR

Liquor / \$8

Finlandia Vodka, New Amsterdam Gin, Bacardi Rum,
Jim Beam Bourbon, Famous Grouse Scotch, Sauza Tequila

Wine / \$40 per bottle

One Sparkling Wine, One Red Wine, One White Wine

Beer / \$6

Bud Light, local craft, specialty beer

SUPER PREMIUM BAR

Liquor / \$12

Grey Goose Vodka, Bombay Sapphire Gin, Plantation Grand
Reserve, Maker's Mark Bourbon, Glenlivet 12yr Scotch,
Herradura Tequila

Wine / \$40 per bottle

One Sparkling Wine, Two Red Wine, Two White Wine

Beer / \$6

Stella Artois, local craft, specialty beer

PREMIUM BAR

Liquor / \$10

Absolut Vodka, Tanqueray Gin, Mount Gay Eclipse,
Old Forester Bourbon, Dewar's Scotch, El Jimador Tequila

Wine / \$40 per bottle

One Sparkling Wine, Two Red Wine, Two White Wine

Beer / \$6

Stella Artois, local craft, specialty beer

HOURLY BAR PACKAGES

Priced per guest unless noted otherwise.

HOUSE BEER & WINE BAR

\$24 for two hours

\$10 per additional hour

PREMIUM BAR

\$38 for two hours

\$17 per additional hour

LOCAL BEER PACKAGE

Add a selection of Triangle beers to any package for
\$5/ hour

WELL BAR

\$32 for two hours

\$14 per additional hour

SUPER PREMIUM BAR

\$42 for two hours

\$19 per additional hour

SPECIALTY COCKTAIL

Add a specialty cocktail for \$10/ drink

