




## CATERING MENU

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*Food & Beverage Program*



A chef with a grey beard, wearing a white chef's coat and black gloves, is shown from the chest up, focused on slicing a large, roasted meat on a wooden cutting board. The meat is sliced into several pieces, revealing a pinkish interior. The background is dark, making the chef and the food stand out.

Whether it's a breakfast buffet for 10 or a sit-down dinner for 10,000, our Food & Beverage team is always cooking up something delicious. With exclusive food and beverage rights for both the Convention Center and the connected NASCAR Hall of Fame, our team is able to provide mouthwatering customizable menus as well as banquet staffing for a variety of themes and budgets. Our venues are your answer to a one-stop shop for exceptional cuisine for events of all appetites and sizes.

4 BREAKFAST

9 SNACKS

12 LUNCH

18 DINNER

23 VEGETARIAN

24 BUFFET

30 SMALL PLATES /  
ACTION STATIONS

36 HORS D'OEUVRES

39 BEVERAGES

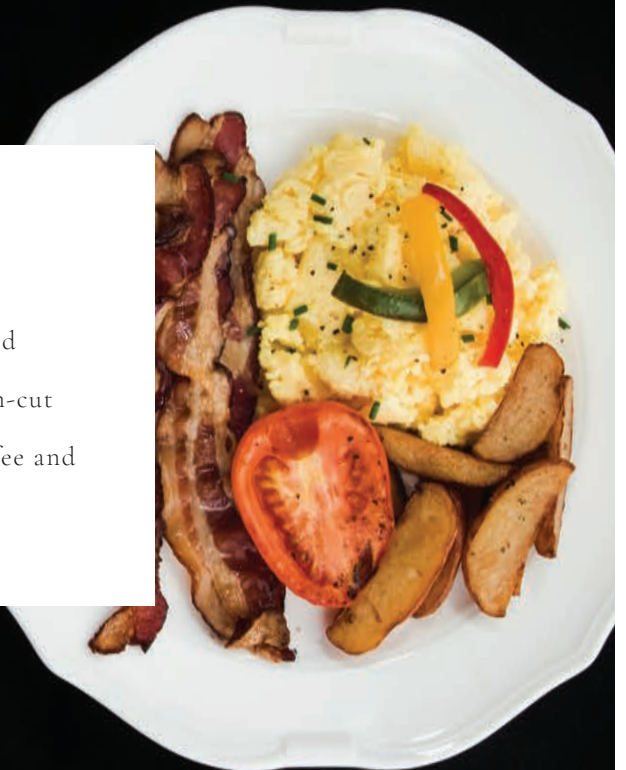
41 FOOD & BEVERAGE  
INFORMATION

OUTSIDE FOOD & BEVERAGE POLICY:

*Please note that food nor beverage of any kind, including bottled water, may be brought on the premises by the event organizer, their guests or other invitees, including exhibitors. You may distribute bite-sized, wrapped candy from exhibit booths only.*

*Please contact your catering sales manager in advance with any dietary requests. We do not operate as an allergen-free kitchen; dishes made on-site are prepared on shared equipment and may come in contact with other products containing gluten or other noted allergens.*





B R E A K F A S T

All breakfasts are served with baked goods, fresh-cut fruit, orange juice, coffee and a selection of hot tea.



Add an omelet station to any breakfast for an additional \$5.95 per person.

### Carolina Benedict

Fresh croissant layered with scrambled eggs, shaved ham, green tomato, hollandaise and breakfast potatoes  
*\$27 per person, plated*

### Steak & Eggs

Grilled tenderloin, hollandaise, scrambled eggs with cheese and home fries  
*\$45 per person, plated*

### Southern-Style Breakfast

Scrambled eggs with sugar-cured ham and potato hash  
*\$23 per person, plated • \$25 per person, buffet*

### The Charlotte Scramble

Scrambled eggs with peppers, mushrooms, cheddar cheese, sausage and breakfast potatoes  
*\$23 per person, plated • \$25 per person, buffet*

### Breakfast Quesadilla

Scrambled eggs folded in a flour tortilla with pepper jack cheese. Served with ranchero sauce, chicken cilantro sausage and Southwestern hash browns  
*\$23 per person, plated • \$26 per person, buffet*

### Quiche Classic

Spinach and Gruyere, breakfast sausage and homestyle potatoes  
*\$26 per person, plated • \$28 per person, buffet*

## B R E A K F A S T

À LA CARTE

*1 dozen minimum per selection*

### Egg & Cheese Croissant

Topped with sausage, ham or Canadian bacon  
*\$60 per dozen*

### Monte Cristo

Ham, turkey and Swiss cheese layered between cinnamon French toast  
*\$72 per dozen*

### Southern Chicken Biscuit

*\$60 per dozen*

### Egg & Cheese English Muffin

Topped with sausage, ham or Canadian bacon  
*\$60 per dozen*

### Fresh Baked Danish & Muffins

*\$48 per dozen*

### Assorted Einstein Bros. Bagels™ & Cream Cheese

*\$48 per dozen*

### Assorted Coffee Cakes & Baked Goods

*\$54 per dozen*

## BREAKFAST

### CONTINENTAL

*Pricing is based on 90 minutes of service*

#### Continental Breakfast

Assorted breakfast-baked goods served with orange juice, coffee and a selection of hot tea

*\$17 per person*

*Starbucks® upgrade \$19.50 per person*

#### Premium Continental Breakfast

Assorted breakfast-baked goods, seasonal fruits and berries served with orange juice, coffee and a selection of hot tea

*\$20 per person*

*Starbucks® upgrade \$22.50 per person*

#### Additions

*Add these selections to either continental breakfast option:*

##### Hot Breakfast Sandwich

*Add \$5 per person*

##### Individually Boxed Cereal & Milk

*\$4 each*

##### Individual Bowl of Oatmeal

*\$4 each*

##### Assorted Greek Yogurt

*\$4 each*

##### Sunrise Parfait

Yogurt, granola, fresh-cut fruit and berries  
*\$9.00 per person (25-person minimum)*

##### Hard-Boiled Eggs

*\$21 per dozen*

##### Fresh-Cut Fruit & Berries

*\$7 per person*

##### Whole Fresh Fruit

Apples, oranges, bananas  
*\$3.00 each*

##### Cereal & Granola Bars

*\$36 per dozen*

##### PowerBar®

*\$60 per dozen*

##### Kind® Bars

*\$60 per dozen*





## BREAKFAST

### BUFFET

*Pricing is based on 90 minutes of service.  
\$30 per person; 50-person minimum.  
Starbucks® upgrade \$32*

### Breakfast Buffet

- Selection of Seasonal Fruit and Berries
- Assorted Breakfast-baked Goods
- Orange Juice, Apple Juice and Grapefruit Juice
- Coffee, Decaffeinated Coffee and a Selection of Hot Tea

### Your Choice of:

- Scrambled Eggs
- Spinach Florentine Omelet
- Southwestern Omelet

### Your Choice of:

- French Toast
- Buttermilk Pancakes

### Your Choice of:

- Southern-style Grits
- Sweet Potato Hash
- Breakfast Potatoes
- Biscuits and Gravy

### Choose Two:

- Applewood-smoked Bacon
- Breakfast Sausage
- Honey-glazed Ham
- Country Fried Chicken
- Smoked Pork Loin
- Chicken Apple Sausage
- Cinnamon Apples





## S N A C K S

*For additional gluten free, vegan and vegetarian options, please see our breakfast and reception sections for fresh fruit and vegetables.*

### SAVORY SNACKS

#### **Tortilla Chips, Pita Chips, Potato Chips, Bar Mix or Pretzels**

*\$24 serves approx. 12-14 people*

#### **Ranch Dip, French Onion Dip or Salsa**

*\$24 serves approx. 12-14 people*

#### **Pimento Cheese, Hummus or Spinach Dip**

*\$32 serves approx. 12-14 people*

#### **Mixed Nuts**

*\$36 serves approx. 12-14 people*

#### **Individually Bagged Chips, Pretzels or Popcorn**

*\$4 each*

#### **Individually Bagged Trail Mix**

*\$5 each*

#### **Individually Bagged Peanuts**

*\$4 each*

### SWEET TREATS

#### **Blondies, Brownies or Cookies**

*\$42 per dozen*

#### **Pecan Squares or Fruit Bars**

*\$44 per dozen*

#### **French Mini Pastries**

*\$60 per dozen*

#### **Assorted Cupcakes**

*\$66 per dozen*

#### **Premium Ice Cream Bars**

*\$60 per dozen*

#### **Snack-sized Candy Bars**

*\$12 per dozen*

#### **Hard Candy**

*\$16 per pound*

## S N A C K S

### THEMED SNACK BREAKS

*Pricing is based on 90 minutes of service.  
For groups with less than 10 people,  
please add \$5 per person.*

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*Speak to your Catering Sales Manager  
about adding Starbucks® coffee and  
other à la carte options.*



### High Energy

Gourmet selection of trail mix, dry snacks, nuts and dried fruit, served with energy drinks

*\$16 per person*

### Chocoholic

Chocolate chunk cookies, Oreo™ cookies, double fudge brownies and M&M's®, served with assorted soft drinks

*\$16 per person*

### Light & Healthy

Fresh fruit with Greek yogurt, granola bars, peanuts and trail mix, served with bottled water

*\$18 per person*

### For the Kid in You

Brownies, cookies, Rice Krispies Treats™, potato chips and snack-sized candy bars, served with assorted soft drinks

*\$18 per person*

### Newport

Vegetable crudité, fresh-cut fruit, hummus with pita and sesame lavash, served with lemonade

*\$18 per person*

### Pit Stop

Caramel corn, fruit squares and pimento cheese, spinach dip with crackers, served with fresh-brewed iced tea

*\$16 per person*

### Ice Cream Parlor

Vanilla ice cream served with assorted toppings, including chocolate sauce, fruit topping, M&M's®, nuts, crushed Oreo™ cookies and whipped cream, served with bottled water

*\$20 per person*

### Build-Your-Own Trail Mix

Granola, M&M's®, assorted dried fruit, mixed nuts, pretzels, pumpkin seeds

*\$15.50 per person • 25-person minimum*





## BOXED LUNCHES

Boxed lunches are served with chips, choice of a whole fruit or cookie, and soft drink or bottled water.

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*Price is subject to change for orders of less than 25 of any one variety.*

*All boxed lunches are \$24 per person.*

**Boar's Head™ Oven-roasted Turkey,  
Lean Roast Beef, Honey-cured Ham**

With lettuce, tomato and cheese on a  
kaiser roll

**Homemade Chicken or Tuna Salad**

Served with lettuce and tomato on a large  
flaky croissant

**Chicken Cordon Bleu**

Deli chicken, creamy havarti cheese, ham,  
lettuce and tomato on a kaiser roll

**Roasted Vegetables with Hummus**

Served with lettuce and tomato on a  
whole-wheat wrap

**Roasted Portobello & Sweet Pepper**

Served with mixed greens and smoked  
Gouda cheese on a whole-wheat roll

**California Wrap**

Chicken, applewood-smoked bacon,  
lettuce, tomato and avocado ranch on a  
spinach wrap

**Alternative Sides**

*Add \$1.50 per person*

**Macaroni Salad**

**Southern Red Potato Salad**

**Spicy Southern Slaw**

**Need a gluten free or vegan option?**

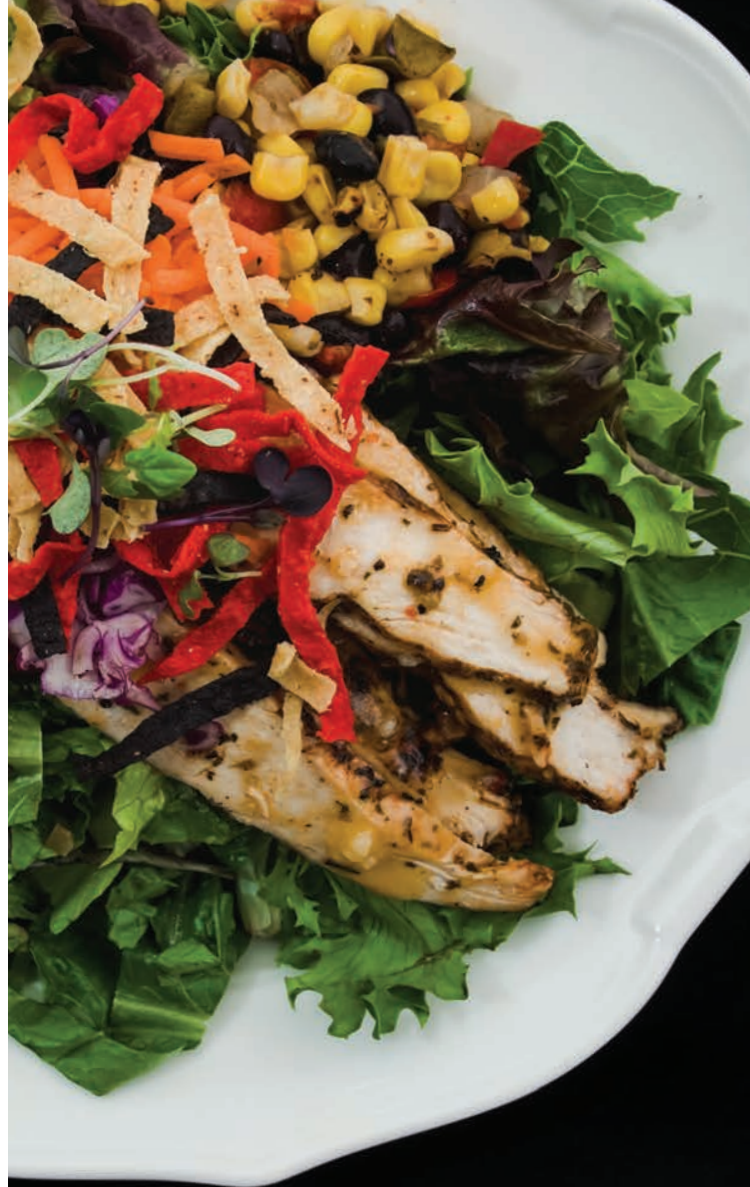
Box any of our Gluten Free Entrée Salads  
with chicken or vegetable napoleon. The  
meal includes a gluten free brownie or  
whole fruit, soft drink or bottled water.

*\$30 per person*

## ENTRÉE SALADS

### LUNCH

All salads are served with fresh rolls, cookies and iced tea. Salads can be made gluten free, dairy free, vegetarian and vegan upon request.





*All salads are \$29 per person.*

### **The Caesar**

Crisp romaine, herb-roasted chicken, focaccia croutons, tomatoes, Parmesan cheese and traditional Caesar dressing

### **Southwestern**

Mixed greens, corn and black bean relish, pico de gallo, crispy tortilla strips, jalapeño jack cheese, chili lime chicken breast and chipotle ranch

### **Grecian**

Crisp romaine, feta cheese, Kalamata olives, tomatoes, cucumbers, pepperoncini, marinated chicken and garlic oregano vinaigrette

### **Charlotte Cobb**

Julienne romaine, Ashe County cheddar, tomatoes, chopped egg, cucumbers, carrots, red cabbage, Boar's Head™ turkey and creamy avocado ranch

### **Napa Valley**

Baby spinach, mixed greens, sun-dried tomato-crust chicken, candied pecans, grapes, strawberries, goat cheese and Champagne vinaigrette dressing

### **Italian Caprese**

Mixed greens, pesto chicken, Buffalo mozzarella, Roma tomatoes, marinated artichokes and white balsamic vinaigrette

### **Superfoods**

Scarlet kale, kohlrabi, shaved Brussels sprouts, Craisins®, pumpkin seeds, lemon grilled chicken and yogurt poppy seed dressing

### **Alternative Proteins**

#### **Madagascar-crust Tenderloin of Beef**

*Add \$4 per person*

#### **Grilled Shrimp**

*Add \$3 per person*

#### **Sweet Chili-glazed Salmon**

*Add \$4 per person*

### **Enhancements**

#### **Individually plated dessert from our Lunch Dessert selection**

*Add \$4 per person*

#### **House coffee with any plated entrée**

*Add \$2 per person*

#### **Starbucks® coffee with any plated entrée**

*Add \$4 per person*



## PLATED LUNCHEON

All plated lunches are served with a house salad, fresh rolls, iced tea and a lunch dessert.

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*Add coffee to any lunch entree. House coffee is \$2 per person. Starbucks® coffee is \$4 per person.*

### Southern Chicken Supreme

Corn-crusted chicken breast, Southern green tomato vin blanc with three-cheese smashed potatoes and sautéed green beans

*\$34 per person*

### Chicken Chardonnay & Fresh Herbs

Pan-seared chicken breast, Chardonnay cream, sautéed baby spinach, confetti rice and glazed carrots

*\$34 per person*

### Herb Chicken

Pan-seared chicken breast, Chardonnay cream, sautéed baby spinach, confetti rice and glazed carrots

*\$34 per person*

### **Chicken Chasseur**

Braised chicken breast, wild mushrooms, shallots and roasted Roma tomatoes with saffron rice and baby spinach

*\$34 per person*

### **Barbecue Chicken**

Grilled chicken breast basted in barbecue sauce with caramelized sweet potatoes and cider-braised greens

*\$34 per person*

### **Caribbean Chicken**

Roasted chicken breast, black beans and rice, mango salsa and seasonal vegetables

*\$34 per person*

### **Chicken Piccata**

Sautéed chicken breast, lemon caper sauce, tomato, basil and Parmesan risotto with sautéed green beans and carrots

*\$34 per person*

### **Roasted Pork Loin**

Pork loin, Calvados apple stuffing, buttermilk whipped potatoes, cider-braised greens and garlic cranberry pan jus

*\$36 per person*

### **Atlantic Salmon**

Pan-roasted salmon, Dijon dill beurre blanc, wild rice pilaf and haricot verts

*\$56 per person*

### **Petite Filet of Beef**

Filet of beef topped with merlot demi-glace, garlic-creamed Yukon Gold potatoes and seasonal vegetables

*market price*

### **Angus Short Rib**

Cabernet-braised short rib with white cheddar mashed potatoes and roasted root vegetables

*\$52 per person*

### **Lasagna Bolognese**

Layers of pasta, beef, Bolognese sauce, zucchini and yellow squash

*\$38 per person*

### **Lunch Desserts**

*Your Choice of:*

**Chef's Seasonal Dessert**

**Bourbon Pecan Pie**

**Chocolate Espresso Tart**

**Carrot Cake**

**New York-Style Cheesecake**

**Triple Berry Tart**





D I N N E R

Includes salad, fresh-baked rolls with butter, dessert, coffee, tea and decaffeinated coffee.

*For an additional \$4 per person, upgrade to Starbucks® coffee.*

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*Ask your Catering Sales Manager about enhancing your dinner with a Dessert and Coffee Reception or Coffee and Cordial Bar.*

PLATED ENTRÉES

### Chicken Chardonnay

Pan-seared chicken breast, butternut squash, asparagus and Chardonnay cream on a bed of rice pilaf

*\$43 per person*

### Filet & Prawns

Beef au poivre; jumbo crab-stuffed prawn topped with lobster sauce; Parmesan risotto and sautéed spinach

*market price*

### Chicken Marsala

Sautéed chicken breast, wild mushrooms, Parmesan-creamed new potatoes and seasonal vegetables

*\$46 per person*

### Niman Ranch Pork

Bourbon-grilled pork chop, caramelized sweet potatoes and cider-braised greens

*\$60 per person*

### Seafood Coquille & Filet Mignon

Lump crab, shrimp and scallops; Angus tenderloin with cognac demi-glace; caramelized onions, au gratin potatoes, asparagus and roasted red peppers

*market price*

### Filet & Coastal Crab Cake

Beef tenderloin with cabernet demi-glace; jumbo lump crab cake with sherry nantua; potato and leek gratin and seasonal vegetables

*market price*

### Garlic Herb Chicken & Beef Tenderloin

Garlic herb chicken; porcini-crusting beef with Madeira demi-glace; rosemary new potatoes and seasonal vegetables

*market price*

## Land & Sea Duet

Pan-roasted halibut with green and golden tomato confit; chargrilled filet; bourbon reduction, forest mushroom risotto and sautéed green beans

*market price*

## Grilled Tenderloin & Chicken Supreme

Black Angus steak with green peppercorn demi-glace; sautéed chicken with pearl onions; fresh sage, garlic and thyme roasted potatoes and seasonal vegetables

*market price*

## Filet of Beef Oscar

Filet mignon, merlot demi-glace, lump crab, béarnaise sauce, sautéed asparagus and creamed Yukon Gold potatoes

*market price*

## Alaskan Halibut

Seared halibut Francese, tomato, leek and Parmesan risotto and root vegetable mélange

*market price*

## Fire-Roasted Black Angus Filet

Port wine demi-glace, dauphinoise potatoes, jumbo asparagus, seared heirloom tomatoes

*market price*

## Scottish Salmon

Seared wild salmon, saffron risotto and broccolini

*\$67 per person*





## SALADS

DINNER

*Your Choice of:*

### House Salad

Mixed greens, tomatoes, cucumbers, carrots, red cabbage and white balsamic vinaigrette

### Caesar Salad

Crisp romaine, shaved Parmesan, garlic focaccia croutons and traditional Caesar dressing

### Southern BLT

Iceberg wedge, smoked bacon, tomatoes, white cheddar cheese and buttermilk ranch dressing

### Country Greens

Field greens, grapes, goat cheese, spiced pecans, radish and apple cider vinaigrette

### Greek Salad

Crisp romaine, feta, Kalamata olives, tomatoes, red onion, pepperoncini and red wine vinaigrette

## DESSERTS

DINNER

*Your Choice of:*

### Southern Pecan Cheesecake

### Key Lime Tart

### Tiramisu

### Chocolate Truffle Torte

### Pear Almond Tarte



## VEGETARIAN

PLATED LUNCH OR DINNER

### Medley of Seasonal Vegetables

Sesame-crusting tofu, Japanese eggplant, baby bok choy and jasmine rice

*\$30 per person*

### Vegetable Lasagna

Layers of pasta, vegetables and fire-roasted tomato sauce with sautéed baby green beans

*\$32 per person*

### Grilled Stuffed Portobello Mushroom

Spinach, sun-dried tomatoes and artichokes served on a bed of Champagne risotto

*\$32 per person*

### Eggplant Parmesan

Pomodoro sauce, ricotta cannelloni on sautéed baby spinach

*\$32 per person*

### Butternut Squash Ravioli

Sage and wild mushroom cream with pan-seared tomatoes and rainbow chard

*\$32 per person*

### Stuffed Sweet Pepper

Filled with brown rice, quinoa, black beans and corn alongside roasted potatoes, grilled asparagus, spaghetti squash and salsa verde

*\$32 per person*

### Kale & White Bean Fricasee

Roasted butternut squash, fresh asparagus and heirloom tomato succotash

*\$32 per person*

### BBQ Tofu

Southern greens, black-eyed peas, caramelized root vegetables and saffron rice

*\$32 per person*

### Slow Cooked Lentils

Grilled vegetable mélange, sautéed baby spinach, herb roasted new potatoes and baby carrots

*\$32 per person*





## B U F F E T

Buffet pricing is based on 90 minutes of service. Includes fresh-baked rolls and butter, iced tea and chef's choice of dessert.



CUSTOM SELECTIONS

\$39 per person; 25-person minimum

**Your Choice of:**

- Garden Salad
- Caesar Salad
- Spinach Salad
- Greek Salad

**Your Choice of:**

- Roasted Vegetable Pasta Salad
- Pimento Cheese Macaroni Salad
- Red Skin Potato Salad
- Shaved Brussels Sprouts Salad
- Country Coleslaw
- Tomato, Cucumber and Artichoke Salad
- Cauliflower, Broccoli and Cranberry Salad
- Fresh Fruit Salad
- Napa Cabbage, Edamame, Carrot  
and Sunflower Seeds

**Your Choice of:**

- Rosemary New Potatoes
- Mashed Potatoes
- Au Gratin Potatoes
- Roasted Sweet Potatoes
- Saffron Rice
- Wild Rice with Cranberries
- Macaroni and Cheese
- Southern Bean Cassoulet

**Your Choice of:**

- Grilled Zucchini and Yellow Squash
- Edamame Succotash
- Glazed Carrots
- Sautéed Green Beans
- Roasted Brussels Sprouts
- Seasonal Vegetables
- Roasted Root Vegetables
- Broccoli, Cauliflower and Carrots
- Cider-Braised Greens

### Choose Two Entrées:

- Chicken Vin Blanc
- Chicken Marsala
- Garlic Herb Chicken Breast
- Chicken Cacciatore
- Country Fried Chicken
- Caribbean Jerk Chicken with Mango Salsa
- Bojangles'™ Country Fried Chicken
- Turkey Breast with Cornbread Dressing and Gravy
- Braised Beef Tips and Mushrooms
- Sliced Pot Roast
- Petite Sirloin au Poivre
- Roasted Pork Loin with Apple Jus
- Shrimp Creole
- Alaskan Cod with Tomatoes, Olives and Artichokes
- Atlantic Salmon with Lemon and Dill
- Vegetable Lasagna
- Lasagna Bolognese
- Penne Pasta Primavera
- Eggplant Parmesan





#### ENHANCEMENTS

##### Choose a third entrée

*Add \$7 per person*

##### Add house coffee to any buffet

*Add \$2 per person*

##### Add Starbucks® coffee to any buffet

*Add \$4 per person*

##### Add homemade soup to your lunch or dinner

*Add \$6 per person*

##### Your Choice of:

- Roasted Red Pepper Bisque
- Creamy Cheddar and Broccoli
- Crab and Corn Chowder
- Clam Chowder
- Creole Red Beans and Andouille Sausage
- Tomato Basil Bisque
- Chunky Vegetable
- Lentil



#### THEMED SELECTIONS

All buffet pricing is based on 90 minutes of service. Includes iced tea and chef's choice of dessert unless otherwise noted.

### The Southern Barbecue

Barbecue chicken and Carolina pork barbecue; macaroni and cheese; baked beans; mixed greens and spicy Southern slaw; corn muffins and yeast rolls; hot peach cobbler

*\$35 per person*

### The Carolina Deli

Boar's Head™ sliced turkey breast, honey-baked ham and lean roast beef; Swiss, provolone and cheddar cheese; tomatoes, red onions, lettuce, pickles, mustard and mayonnaise; artisan breads and rolls; potato salad; tossed green salad and coleslaw

*\$33 per person*



## The Southwest

Fiesta salad with corn and black bean relish, salsa, sour cream, shredded cheese, guacamole and crispy tortilla chips; beef fajitas with flour tortillas; chicken enchiladas; Spanish rice and pinto beans

*\$36 per person*

## Soup, Salad & Potato Bar

Mixed greens and assorted dressings; homemade soup; jumbo baked potatoes with bacon, cheddar, sour cream, scallions and butter; Brussels sprouts, slaw, fresh-cut fruit and fresh rolls

*\$30 per person*

## The Sandwich Board

Italian torpedo with tapenade; roasted turkey, cheddar and herbed aioli on a whole-wheat wrap; shaved London broil with havarti cheese and horseradish Dijon, lettuce and tomato; mixed greens, fresh fruit salad and coleslaw

*\$34 per person*

## Gourmet Salad Bar

Crisp garden salad greens, cucumber, tomatoes, red cabbage, grated carrots, chickpeas, beets, hard-boiled eggs, feta, grated cheddar, grilled chicken breast, fresh-baked rolls and butter

*\$32 per person*

*Add tuna or chicken salad for \$3 per person*

*Add a homemade soup for \$6 per person*

## Feast of Little Italy

Traditional Caesar salad, sliced tomato and mozzarella salad, grilled chicken pomodoro, vegetable lasagna, garlic green beans and focaccia bread

*\$35 per person*

## The Tailgate Party

Red skin potato salad, Southern slaw and macaroni and cheese; all-beef hot dogs; hamburgers; toppings include cheese, lettuce, tomatoes, onions, pickles, mayonnaise, ketchup and mustard

*\$30 per person*

*Add fried chicken for \$6 per person*

*Add baby back ribs for \$8 per person*

## Southern Low Country Connection

Local farmers' greens and fresh produce with Mountain Cider vinaigrette and Parmesan peppercorn ranch dressing; pimento macaroni salad; tenderloin tips braised in Yadkin Valley red wine with local mushrooms; roasted turkey with cornbread dressing and pan gravy; Yukon Gold mashed potatoes, Southern greens and fresh-baked rolls

*\$38 per person; 35-person minimum*

## Uptown Charlotte

Garden salad with local tomatoes, cucumbers, red cabbage, carrots, buttermilk ranch and house vinaigrette; vegetable pasta salad; hickory molasses chicken; peppercorn and sage roasted pork loin with caramelized apples and sweet onion pan jus; smashed new potatoes, roasted asparagus and fresh-baked rolls

*\$35 per person; 35-person minimum*





SMALL PLATES /  
ACTION STATIONS

*Pricing is based on a four-station,  
25 person minimum per station  
and 90 minutes of service.*

### **Local Shrimp & Grits**

Served with tasso gravy and scallion and pepper confetti

*\$12 per person*

### **Artisan Flatbread Station**

Margherita, pepperoni and quattro formaggio

*\$12 per person*

### **Teriyaki Chicken Skewers**

Caramelized pineapple and coconut rice

*\$12 per person*

### **Smoked Pork Tenderloin**

Sun-dried tomato pesto, Tuscan white bean ragout and garlic crostini

*\$12 per person*

### **Butternut Squash Ravioli**

Sage pancetta, shiitake mushroom cream and sweet onion crisps

*\$11 per person*

### **Thai Chicken Satay**

Curry slaw and sweet chili glaze

*\$12 per person*

### **Chicken Pot Pie**

Creamed chicken and vegetables served with a Southern buttermilk biscuit

*\$12 per person*

### **Soup & Grilled Cheese**

Creamy tomato bisque served with homemade cheese toast

*\$10 per person*

### **Seared Carolina Crab Cake**

Served with Southern slaw and South Carolina peach chutney

*\$13 per person*

### **Sesame Soy Chicken**

Honey and ginger glaze, napa cabbage slaw and toasted almonds

*\$12 per person*

### **Pork Chili Verde**

Spanish rice, pico de gallo and queso fresco

*\$13 per person*

### **Cavatappi Pasta with White Cheddar**

Cheese sauce, chives, smoky bacon crumbles and sweet tomato compote

*\$10 per person*

### **Chicken & Waffles**

Buttermilk fried chicken with Belgian waffles, maple syrup and hot sauce

*\$10 per person*

### **Mashed Potato Bar**

Whipped Yukon Gold potatoes topped with beef bourguignon, creamed chicken fricassee, scallions, bacon crumbles and cheddar cheese

*\$16 per person*

### **Risotto Bar**

Creamy risotto with your choice of shrimp cioppino or chicken piccata and roasted vegetable ragout

*\$17 per person*

Pricing is based on a four-station, 25 person minimum per station and 90 minutes of service.

### **Nacho Bar**

Crispy tortillas, seasoned beef, green chili queso, black bean corn relish, jalapeños, sour cream and salsa

*\$14 per person*

### **City Pasta Station**

Penne pasta, roasted tomato and basil marinara, Italian beef meatballs, rich Alfredo sauce, garlic cheese focaccia, grated Parmesan cheese and crushed red pepper

*\$14 per person*

### **South of the Border**

Spicy beef fajitas, peppers and onions, flour tortillas, chicken taquitos, tomatillo salsa and lime crema

*\$15 per person*

### **The NoDa**

Mahi fish tacos, soft tortillas, homemade pico de gallo, shredded cabbage, Monterey Jack cheese and cilantro lime cream

*\$15 per person*

### **The Sweet Life**

Triple fudge brownies and blondies; vanilla bean ice cream; parlor toppings and a coffee and hot tea station

*\$17 per person*

### **THE FOOD TRUCK**

Gourmet slider station with coleslaw and condiments.

#### **Choose from:**

- Angus cheeseburgers
- All-beef hot dogs
- Barbecue chicken
- Pulled pork barbecue
- Veggie burgers

#### **One Selection**

*\$12 per person*

#### **Two Selections**

*\$16 per person*

#### **Three Selections**

*\$19 per person*



## ACTION STATIONS

### COLD DISPLAYS

*Pricing is based on a four-station, 25 person minimum per station and 90 minutes of service.*

#### **Mediterranean Trio**

Chicken souvlaki; marinated olive, feta and vegetable display; tzatziki and garlic hummus with crisp pita triangles

*\$18 per person*

#### **Antipasto**

Marinated tomatoes and mozzarella, mortadella, Genoa salami, capicola ham, roasted vegetables, olives, breadsticks and crackers

*\$15 per person*

#### **Vegetable Farmers Market**

Fresh seasonal vegetables with ranch dip

*\$11 per person*

#### **Fresh Fruit**

Artistic display of fresh seasonal fruit and berries

*\$14 per person*

#### **The Myers Park**

Selection of imported and domestic cheese, fresh baguette and crackers

*\$16 per person*

#### **The Outer Banks (50-person minimum)**

Jumbo prawns, freshly shucked oysters, Alaskan crab and PEI mussels

*\$46 per person*

#### **Sushi Display (50-person minimum)**

Fresh assorted sushi with wasabi and pickled ginger

*\$22 per person*







## SALAD STATIONS

Individuals may request the attendant to customize their salad for gluten free, vegan, vegetarian, dairy free or nut free.

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*Pricing is based on a four-station, 25 per person minimum per station and 90 minutes of service.*

### **Southern BLT**

Iceberg, romaine, local tomatoes, bacon crumbles, white cheddar cheese and buttermilk ranch dressing

*\$12 per person*

### **Country Fields**

Spring mix, candied pecans, strawberries, cucumber, goat cheese and herb-crusted chicken breast, and balsamic vinaigrette

*\$12 per person*

### **The Caesar**

Crisp romaine, lemon and coriander grilled chicken, shaved Parmesan cheese, garlic croutons and traditional Caesar dressing

*\$12 per person*

## THE BUTCHER BLOCK

Carving stations served with assorted rolls.

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*Pricing is based on a 25 per person minimum.*

### **Pepper-Crusted Tenderloin of Beef**

With horseradish cream and whole-grain mustard

*\$22 per person*

### **Seared Black Angus Rib-Eye**

With horseradish cream and whole-grain mustard

*\$20 per person*

### **Mountain Honey-Glazed Ham**

With herb mayonnaise and Dijon mustard

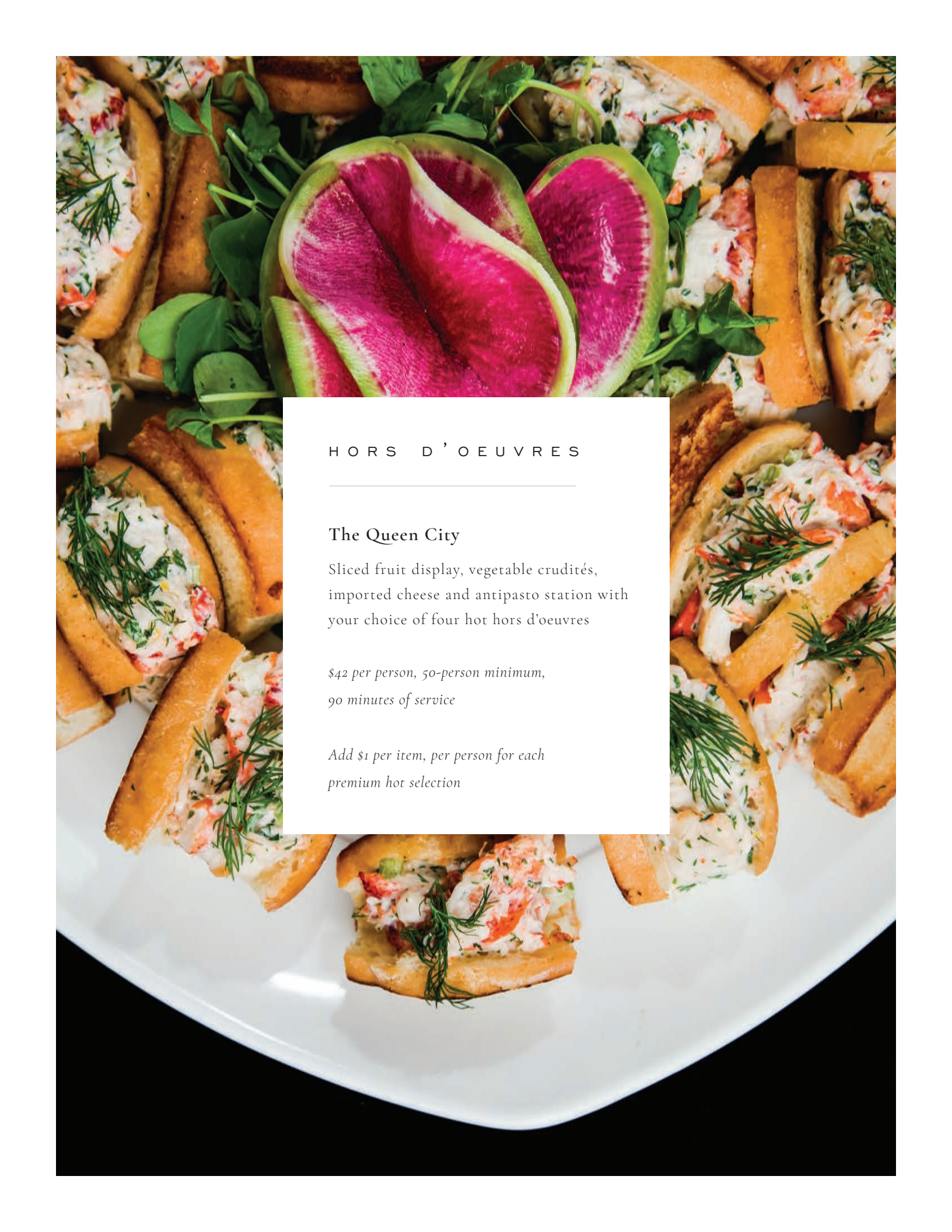
*\$12 per person*

### **Slow-Roasted Turkey Breast**

With cranberry relish and herb mayonnaise

*\$12 per person*





HORS D'OEUVRES

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**The Queen City**

Sliced fruit display, vegetable crudité's, imported cheese and antipasto station with your choice of four hot hors d'oeuvres

*\$42 per person, 50-person minimum,  
90 minutes of service*

*Add \$1 per item, per person for each  
premium hot selection*

## À La Carte

Pricing is \$600 per 100 pieces per selection and is based on 90 minutes of service.

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*Tray-passed items are subject to a staffing charge of \$25 per server per hour (four-hour minimum).*

### Hot

- Chicken Wellingtons
- Buttermilk Fried Chicken Tenders with Honey Mustard
- Chicken Satay with Peanut Sauce
- Chicken Taquitos with Chipotle Cream
- Rosemary Lemon Chicken Skewers
- Boneless Buffalo Wings with Blue Cheese Dressing
- Spanakopita with Yogurt Cucumber Dip
- Parmesan-Crusted Artichoke Hearts
- Vegetable Samosas with Mint Yogurt
- Pimento Cheese Arancini
- Baked Brie and Raspberry
- Falafel with Tahini and House Pickles
- Mini Spring Rolls with Plum Sauce
- Spinach and Parmesan-Stuffed Mushrooms
- Corn and Jalapeño Cakes with Cilantro Cream Drizzle
- Swedish Meatballs
- Teriyaki Beef Brochettes
- Pot Stickers with Ginger Soy Glaze
- Country Ham and Collard Green Spring Roll
- Loaded Potato Skins
- Breaded Grouper with Tartar Sauce
- Crab and Green Tomato Fritters

### Cold

- Tomato, Pesto, Buffalo Mozzarella
- Parma Ham-Wrapped Asparagus
- Salami and Olive Coronets
- Blue Crab and Cucumber Rondelle
- Smoked Salmon Canapés
- Deviled Eggs with Candied Bacon
- Goat Cheese and Dates Wrapped in Prosciutto
- Herbed Cheese and Red Pepper Jelly Crostini
- Curried Chicken Salad with Toasted Coconut





## HORS D'OEUVRES

### PREMIUM

Pricing is \$650 per 100 pieces per selection and is based on 90 minutes of service.

*Tray-passed items are subject to a staffing charge of \$25 per server per hour (four-hour minimum).*

### Hot

- Beef Wellingtons
- Braised Short Ribs and Manchego Empanadas
- Beef Tenderloin-Stuffed Mushrooms
- Lamb Meatballs with Mint Chimichurri
- Shrimp and Andouille Skewers
- Bacon-wrapped Scallops
- Oysters Rockefeller
- Coconut Shrimp and Orange Ginger Glaze
- Mini Crab Cakes and Red Pepper Tartar Sauce
- Shrimp and Scallop Skewers

### Cold

- Tropical Fruit Kabobs
- Heirloom Tomato Gazpacho Shooters with Crème Fraiche
- Vegetable Sushi with Pickled Ginger and Wasabi
- Carolina Shrimp Cocktail (market price)
- Crab Claws (market price)
- Lobster Louis Brioche (market price)
- Smoked Duck, Pickled Cucumber and Lingonberries
- Thai Shrimp with Sweet Chili
- Beef Tenderloin Canapés
- Asparagus and Prosciutto Bundles

## BEVERAGES

### À LA CARTE

#### Assorted Soda & Bottled Water

*\$3.50 each*

#### Sparkling Water

*\$4 each*

#### Energy Drinks

*\$4.50 each*

#### Iced Tea, Lemonade & Fruit Punch

*\$46 per gallon*

#### Infused Water

Choose from cucumber, lemon,  
lime or orange

*\$40 per three gallons, per flavor*

#### Spring Water Station Cooler

Comes with 5-gallon bottle

*\$50 per bottle • \$35 per replacement bottle*

#### Orange, Apple & Grapefruit Juice

*\$49 per gallon*

#### Milk

*\$2.50 per 1/2 pint*

#### House Coffee Regular & Decaf

*\$58 per gallon*

#### Starbucks® Coffee

Sold in increments of 1.5 gallons

*\$90 per gallon*

#### Hot Herbal Tea Selection

*\$46 per gallon*

#### Bottled Juices

*\$4 each*

#### Water Pitcher

*\$2 each*

#### Keurig Kit

5-gallon spring water, 30 assorted individual  
coffee pods, 10 decaf and 10 tea pods

*\$180 total • \$100 replacement kit (25 pods)*



## BEVERAGES

### BAR SERVICE OPTIONS

A bartender is required on all bars. *The bartender fee is \$150 for up to three hours of service; \$25 each additional hour.*

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#### Option No. 1: Host Bar

Drinks on consumption

Liquor \$8	Imported/Microbrew Beer \$7
Beer \$5	Wine \$8

#### Option No. 2: Host Bar

Unlimited by the hour

*\$21 per person first hour  
\$11 per person each additional hour*

#### Option No. 3: Charge Bar

Guests pay on their own

Liquor \$9	Imported/Microbrew Beer \$8
Beer \$7	Wine \$9

#### Liquor Selection

Tito's® Vodka	Crown Royal® Whisky
Tanqueray® Gin	Jack Daniel's® Whiskey
Bacardi® Rum	Dewar's® Scotch

## FOOD & BEVERAGE

### INFORMATION

#### Our Commitment

The Charlotte Convention Center and the NASCAR Hall of Fame are committed to the success of your event. The full-service, in-house Catering department offers a variety of tantalizing menu options, including everything from a simple coffee break for 10 people to an elegant dinner for up to 10,000 people. Special themed menus can also be developed for your event. The Catering staff is dedicated to providing your guests with a memorable dining experience.

#### Deposit/Guarantee

All catered functions require a 50 percent deposit based on the estimated catering cost. This deposit is required at the time of booking or other appropriate date as determined by your Catering Sales Manager. The remaining balance is due with your final guarantee three (3) to five (5) business days prior to your first food function date, or other appropriate date as determined by your Catering Sales Manager. In an effort to conserve resources and reduce waste, our policy is to set rooms and prepare meals only for the actual number guaranteed. All meals are prepared to order for special dietary requirements. Please consult with a Catering Sales Manager for assistance.

#### Tax & Service Charge

All catered functions are subject to 22 percent service charge and applicable taxes.

#### Eating/Meeting in the Same Room

If your group decides to dine in a meeting room, we request you recognize the following rules:

- All attendees must vacate the room to allow our staff to reset for the meal function.
- The amount of time required to reset the room will be determined by the Catering department based on the level of service needed for each event.
- Following the meal, our staff must have ample time to clean the room before the meeting begins. Failure to adhere to the above will result in excess labor charges.



## Tax Exemption

All groups or organizations filing a non-tax status must pay all sales tax at the time of billing. Please apply to the North Carolina Department of Revenue for reimbursement. The letter of application must include:

- A copy of the Group Charter
- A “letter of determination” from the federal government concerning the group classification as a not-for-profit organization
- Copies of receipts showing sales tax paid

The letter and the aforementioned items should be sent to:

*Sales & Use Tax Division  
NC Department of Revenue  
P.O. Box 25000 | Raleigh, NC | 27640  
Phone: 919.733.7983*

The Mecklenburg County Tax Office will follow the state’s lead in ruling on a refund of Mecklenburg County Prepared Food and Beverage Tax. If the state’s ruling is positive, send the same information, along with a copy of the state’s ruling to:

*City-County Tax Office  
Mecklenburg County  
P.O. Box 32728 | Charlotte, NC | 28232  
Phone: 704.336.6899*

## Alcohol Policies

The sale and service of all alcohol in the Charlotte Convention Center and the NASCAR Hall of Fame is regulated by the North Carolina Alcoholic Beverage Control (ABC) Commission. It is our responsibility to administer and abide by the following rules:

- All alcoholic beverages must be dispensed by Convention Center employees.
- All attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws.
- Convention Center staff reserves the right to refuse service to any patrons for any reason.
- No beer, wine or alcohol may be brought into the Convention Center or the NASCAR Hall of Fame by any person or outside service.
- The Convention Center may require a uniformed security guard at all functions where alcohol is being served (refer to event regulations for additional information).

## Bartenders

A bartender is required on all host and cash bars. As a general rule, one bartender per 100 guests is recommended. There is a three-hour minimum for each bartender at a cost of \$150, plus \$25 for each additional hour.





501 S. COLLEGE ST., CHARLOTTE, NC 28202

[CHARLOTTEMEETINGS.COM](http://CHARLOTTEMEETINGS.COM)