



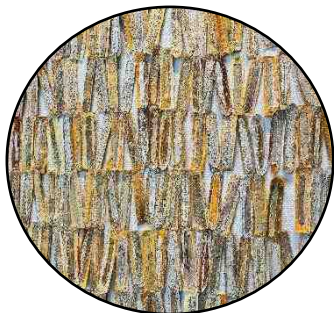
MARRIOTT
UNC CHARLOTTE

Maja Godlewska
Of the Trees and Creeks
Charlotte, NC | monofilament mesh

EAT YOUR HEART OUT

an ARTFULLY crafted menu
2024 Banquet Menus

9041 Robert D Snyder Rd | Charlotte | NC 28262 | 704.978.2000



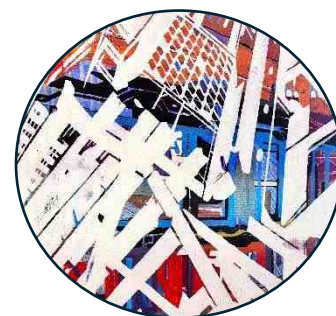
BREAKFAST

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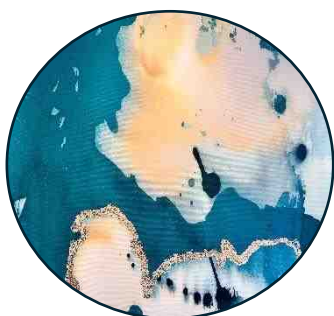
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V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Linen is not included for meals.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 26% taxable service charge and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or undercooked eggs, meat, poultry, shellfish, or seafood may increase your risk of foodborne illnesses.

BREAKFAST



Marguerite Jay Gignoux
Assemblies in Yellow
Charlotte resident | Textile Artist

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Continental Breakfast

Priced per Guest,

Based on 60-Minute of Service

Requires a 20 Guest Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas

CLASSIC CONTINENTAL | 32

- Orange and Cranberry Juice
- Seasonal Whole Fruit
- Sliced Seasonal Fruits and Mixed Berries
- Assorted Danish and Muffins | Preserves and Butter

THE CHANCELLOR'S CONTINENTAL | 36

- Orange and Cranberry Juice
- Seasonal Whole Fruit
- Sliced Seasonal Fruits and Mixed Berries
- Assorted Danish and Muffins | Preserves and Butter

CHOICE OF TWO

- Assorted Bagels | Whipped Butter, Regular and Flavored, Cream Cheeses
- Assorted Breakfast Cereals | Whole and 2% Milk (Oat, Almond and Soy Milk Available Upon Request)
- Individual Fruit Flavored and Vanilla Greek Yogurts
- Fruit Yogurt Parfait | Granola and Berries

ENHANCEMENTS

Breakfast Sandwiches | 11 per Guest

Can be purchased by the Dozen (\$144/Dozen Each)

- **Fresh Baked Croissant** | Scrambled Egg, Smoked Bacon, Cheddar
- **Bagel** | Fried Egg, Smoked Bacon, American Cheese
- **English Muffin** | Fried Egg, Sausage Patty, Swiss
- **Southwest Burrito** | Scrambled Eggs, Cheddar, Sausage, Tomato, Onion, Peppers, Flour Tortilla
- **Breakfast Burrito** | Scrambled Eggs, Pepper Jack, Potato, Tomato, Onion, Peppers, Flour Tortilla (V)
- **Egg White Wrap** | Scrambled Egg Whites, Spinach, Feta, Roasted Tomato, Whole Wheat Tortilla
- Fluffy Scrambled Eggs or Scrambled Egg Whites (GF) | 8
- Choice of Hardwood Smoked Bacon or Pork Sausage Links (GF) | 10
- Fruit Yogurt Parfait | Granola and Berries | 7
- Steel-Cut Oatmeal | Brown Sugar, Raisin, Walnuts | 9
- Chilled Hard Boiled Eggs (GF, DF) | 36/Dozen
- Smoothie Shooters | Banana Strawberry and Mixed Berry | 6

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Breakfast Tables

Priced per Guest Based on 90-Minutes of Service

Requires a 20 Guest Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Hot Teas

BREAKFAST BUFFET | 44

- Orange and Cranberry Juice
- Sliced Seasonal Fruits and Berries
- Assorted Danish and Muffins | Preserves and Butter
- An Assortment of Breakfast Cereals | Bananas, Whole and 2% Milk (Soy, Oat and Almond Milk on Request)
- Individual Vanilla and Fruit Greek Yogurts | Granola
- Farm Fresh Scrambled Eggs

Substitute Scrambled Eggs:

- Scrambled Egg (GF) | Roasted Red Pepper, Spinach, Crumbled Feta (Egg Whites Optional)
- Denver Scramble (GF) | Green Pepper, Onion, Diced Ham, Cheddar
- Breakfast Frittata (V, GF) | Spinach, Cheese | Add 3
- Breakfast Frittata (GF) | Mushrooms, Ham, Swiss | Add 3

Choice of One: (All GF)

- Hardwood Smoked Bacon
- Pork Sausage Links
- Turkey Sausage Patties
- Chicken Apple Sausage | Add 3
- Country Smokehouse Ham

Choice of One:

- Roasted Potatoes (VE, GF, DF) | Onions, Peppers
- Sweet Potato Hash (VE, GF, DF)
- Southern-Style Grits (V, GF) | Shredded Cheese, Butter, Brown Sugar, Maple Syrup, Hot Sauce

Choice of One:

Served with Warm Maple Syrup, Whipped Butter

- Brioche French Toast
- Buttermilk Pancakes

ON THE LIGHTER SIDE | 48

- Orange and Grapefruit Juice
- Strawberry and Banana Smoothies (V, GF)
- Seasonal Sliced Fruit, Whole Fruit and Berries (VE, GF, DF)
- Organic Greek Yogurt
- Bran Muffins and Multigrain Toast (V) | Whipped Butter and Fruit Preserves
- Steel Cut Oatmeal (VE, GF, DF) | Brown Sugar, Walnuts, Raisins
- Scrambled Egg Whites (V, GF, DF) | Chive, Diced Tomato
- Chicken Apple Sausage (GF)
- Sweet Potato Hash (VE, GF, DF)

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BREAKFAST TABLE ENHANCEMENTS

Available in Conjunction with Any Breakfast

** Requires an Attendant | 150, 50 Guests per Station

- **Made to Order Farm Fresh Eggs and Omelets** | 16**
 - Farm Fresh Egg, Sausage, Bacon, Diced Turkey, Ham, Cheddar, Feta, Mushrooms, Jalapenos, Spinach, Onion, Tomato
- **Sliced Smoked Salmon Display | 15**
 - Assorted Bagels, Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

BRUNCH IT UP | 20

Only Available with the Purchase of Breakfast Buffet | Select Two Salads, One Entrée and Two Desserts

Choice of Two Salads:

- **House Salad** (VE, GF, DF) | Mixed Greens, Cherry Tomatoes, Cucumbers, Baby Carrots, Red Wine Vinaigrette
- **Classic Caesar** (V) | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
- **Mediterranean Quinoa Salad** (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** (V, GF) | Arugula, Ciliegine, Grape Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- **Smoked Salmon Display** | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Antipasto Display** (GF) | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions

Choice of One Entrée:

- **Pan Seared Chicken Breast** (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- **Herb Crusted Chicken Breast** | Roasted Garlic Cream Sauce
- **Italian Meatballs** | Slow Cooked in Sunday Gravy
- **Grilled Salmon** (GF) | Spinach, Heirloom Tomato, Herbed Garlic Butter
- **Grilled Flank Steak** (GF, DF) | Peppers, Green Onion, Balsamic Jus
- **Orzo** (V) | Sundried Tomatoes, Arugula, Garlic, Lemon Oil
- **Cheese Ravioli** (V) | Spinach, Roasted Garlic Cream Sauce

Choice of Two Desserts:

- **Carrot Cake** | Cream Cheese Frosting
- **Three-Layer Chocolate Mousse Cake**
- **NY Cheesecake** | Fruit Coulis
- **Key Lime Pie**
- **Brownies and Lemon Bars**
- **Chef's Signature Bread Pudding**
- **Flourless Chocolate Cake** (GF) | Whipped Cream

BREAKS & BEVERAGES

MAY CHARLOTTE'S LIGHT DISPEL THE NIGHT...

Cynthia Flaxman Frank
excerpt49
Lecturer | Department of Art & Art History

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MORNING BREAKS

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubbly Sparkling Water and Bottled Still Water

BEVERAGE SERVICE

Consumption Beverage Service

- Hot Beverages | 80 per gallon
- Colds Beverages | 6

30 Minute Beverage Service

- Hot Beverages | 12
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 16
- Hot and Enhanced Beverages | 18

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 18
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 24
- Hot and Enhanced Beverages | 27

All Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 30
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 40
- Hot and Enhanced Beverages | 45

Enhanced Beverages

Must Select Four

- Pepsi's Collection of Soft Drinks
- Gatorade | G2
- Kick Start Energy Drinks
- Red Bull
- Naked Brand Fruit Smoothies
- Saratoga Still and Sparkling Water
- San Pellegrino Sparkling Water
- San Pellegrino Orange Sparkling Water
- San Pellegrino Grapefruit Sparkling Water

DESIGNER INFUSED WATER STATION | 8

Select up to Three Flavors

Hibiscus, Orange, Green Apple, Basil, Lime, Strawberries, Lemon Peel, Cucumber, Mint

AM BOOST

Based on up to 90 Minutes of Service

Price for up to 3 | 22

Price for up to 5 | 26

- Designer Trail Mix Station | Granola, Sunflower Seeds, Almonds, Dried Fruits, Banana Chips, Yogurt Covered Pretzels
- Assorted Granola, Fruit and Nut Bars
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruit and Berries
- Fruit Yogurt Parfait | Granola and Berries
- Assorted Bagels | Plain and Flavored Cream Cheeses
- Assorted Breakfast Danish and Muffins | Preserves and Butter
- Fruit Smoothie Shooters | Strawberry Banana, Mixed Berry
- Fruit and Brie Skewers
- Assorted Breakfast Bars
- Warm Cinnamon Rolls | Cream Cheese Icing
- Hard Boiled Eggs
- Avocado Toast | Avocado Spread, Goat Cheese, Tomato Confit, Pickled Red Onion, Microgreens, Brioche | Add 4
- Assorted Mini Quiche | Add 4

ICED TEA OR LEMONADE STAND | 8

- Fresh Brewed Unsweetened Iced Tea and Lemonade
- Fresh Lemon Slices and Sweeteners
 - **Syrups** | Raspberry, Strawberry Mint, Orange Thyme

AFTERNOON BREAKS

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

COLD BEVERAGES | Pepsi's Collection of Soft Drinks, Bubbly Sparkling Water and Bottled Still Water

BEVERAGE SERVICE

Consumption Beverage Service

- Hot Beverages | 80 per gallon
- Colds Beverages | 6

30 Minute Beverage Service

- Hot Beverages | 12
- Cold Beverages | 4
- Enhanced Beverages | 6
- Hot and Cold Beverages | 16
- Hot and Enhanced Beverages | 18

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 18
- Cold Beverages | 6
- Enhanced Beverages | 9
- Hot and Cold Beverages | 24
- Hot and Enhanced Beverages | 27

All Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 30
- Cold Beverages | 10
- Enhanced Beverages | 15
- Hot and Cold Beverages | 40
- Hot and Enhanced Beverages | 45

Enhanced Beverages

Must Select Four

- Pepsi's Collection of Soft Drinks
- Gatorade | G2
- Kick Start Energy Drinks
- Red Bull
- Naked Brand Fruit Smoothies
- Saratoga Still and Sparkling Water
- San Pellegrino Sparkling Water
- San Pellegrino Orange Sparkling Water
- San Pellegrino Grapefruit Sparkling Water

DESIGNER INFUSED WATER STATION | 8

Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

PM RECHARGE

Based on up to 90 Minutes of Service

Price for up to 3 | 22

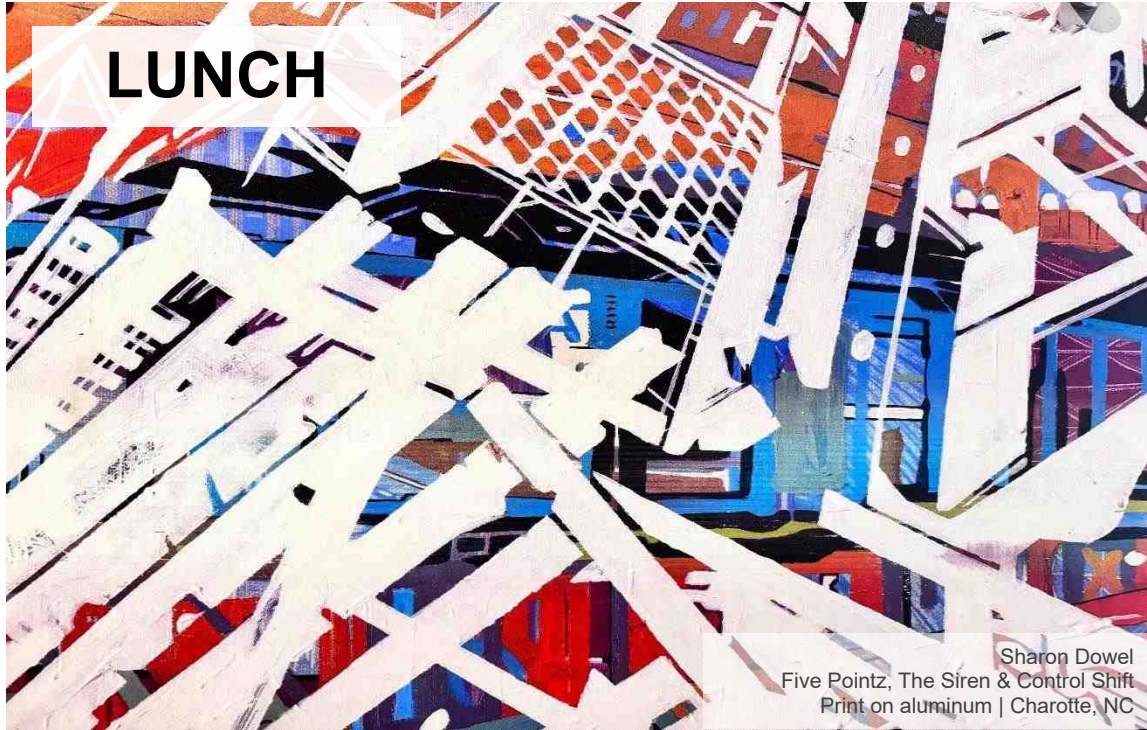
Price for up to 5 | 26

- Individual Bags of White Cheddar Popcorn and Cracker Jacks
- Freshly Popped Popcorn | Assorted Flavored Salts | Add 3
- Individual Bags of Potato Chips, Corn Chips, Pretzels
- Sliced Seasonal Fruit and Berries
- Hummus Trio | Toasted Pita Chips, Vegetables
- Tortilla Chips | Salsa, Guacamole
 - Warm Queso Cheese Dip | Add 2
- Lemon Bars
- Decadent Chocolate Brownies and Blondies
- Crudité Display | Buttermilk Ranch and Blue Cheese Dips
- Warm Bavarian Pretzels | Stone Ground Mustard and Yellow Mustard
 - Warm Spicy Beer Cheddar Dip | Add 2
- Assorted House Baked Cookies
- Assorted Granola, Fruit and Nut Bars
- Assorted Novelty Ice Cream Bars
- Designer Trail Mix Station | Dried Fruits, Sunflower Seeds, Mixed Nuts, Pretzels, M&Ms,
- Assorted Domestic Cheeses | Mustard, Preserves, Crackers | Add 5

ICED TEA OR LEMONADE STAND | 8

- Fresh Brewed Unsweetened Iced Tea and Lemonade
- Fresh Lemon Slices and Sweeteners
 - **Syrups** | Raspberry, Strawberry Mint, Orange Thyme

LUNCH



Sharon Dowel
Five Pointz, The Siren & Control Shift
Print on aluminum | Charlotte, NC

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PLATED LUNCHEON

Plated Luncheons Require a Minimum of 10 Guests

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas or Iced Tea on Request.

Split Menus | Highest Price Prevails

FIRST COURSE

Please Select One

- **House Salad** (VE, GF, DF) | Mixed Greens, Cherry Tomatoes, Cucumbers, Baby Carrots, Red Wine Vinaigrette
- **Classic Caesar** | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Strawberries, Gorgonzola, Herb Vinaigrette
- **The Wedge** (GF) | Iceberg, Tomato, Applewood Smoked Bacon, Blue Cheese Crumbles, Ranch Vinaigrette
- **Chicken and Tortilla Soup** (GF) | Cotija Cheese, Tortilla Strips
- **Roasted Tomato Soup** (V) | Herb Crostini, Parmesan

MAIN COURSE

Please Select One Hot or Chilled Entrée

Chilled Entrées

- **Traditional Chopped Cobb** (GF) | 39
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Chicken Caesar Salad** | 39
Hearty Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
 - Substitute Grilled Shrimp Skewer | Add 6
 - Substitute Grilled Flank Steak | Add 8

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Chicken Marsala** (GF) | 55
Herb Roasted Fingerling, Wild Mushrooms, Marsala Brown Butter
- **Herb Roasted Chicken** (GF) | 53
Garlic Whipped Potatoes, Rosemary Au Jus
- **Cinnamon Coffee Rubbed Pork Tenderloin** (GF) | 57
Sweet Potato Mash, Bacon Vinaigrette
- **Grilled Sliced Flank Steak NC Chimi** (GF, DF) | 65
Herb Roasted Red Bills Potatoes
- **Seared Atlantic Salmon** (GF) | 59
Herb Wild Rice Pilaf, Lemon Thyme Beurre Blanc

Vegetarian Entrée

Please Select One

- **Penne Pasta Primavera**
Seasonal Vegetables, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce
- **Vegetable Wellington (VE)**
Roasted Seasonal Vegetables, Red Bell Pepper Coulis
- **Eggplant Rollatini**
Ricotta, Mozzarella, Three-hour Pomodoro

FINAL COURSE

Please Select One

- Seasonal Fruit Tart
- Three-Layer Chocolate Mousse Cake | Whipped Cream, Strawberries
- Carrot Cake | Cream Cheese Frosting
- NY Cheesecake | Fruit Coulis
- Classic Tiramisu
- Key Lime Pie
- Platter of Assorted Mini Pastries | Replaces Plated Dessert per Guest | Add 4

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CHILLED LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests and Includes Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas, or Iced Tea on Request.

Preferred Pricing is Available on the Indicated Day

SIMPLY SANDWICHES | 60

Monday and Thursday Preferred Price | 56

- Chef's Seasonally Inspired Soup
- Classic Caesar Salad | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing (V)
- Homemade Potato Salad (V, GF)
- Roast Beef on Grilled Sourdough | Brie, Horseradish Cream, Arugula
- Roasted Turkey on Multi-Grain Bread | Provolone, Watercress, Tomatoes, Dijon Aioli
- Honey Ham Hoagie | Gruyere, Lettuce, Tomato, Spicy Mustard
- Caprese Wrap | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Fresh Basil, Balsamic Syrup (V)
- Potato Chips, Pickles Spears

Dessert

- Decadent Chocolate Brownies
- Assorted House Baked Cookies

THE GOLD RUSH DELI | 60

Wednesday Preferred Price | 56

- Chef's Seasonally Inspired Soup
- Baby Field Greens Salad (VE, GF, DF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- Caprese Salad (V, GF) | Arugula, Ciliegine, Grape Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- Roasted Turkey Wrap | Sliced Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- Sliced Roast Beef on Marble Rye | Aged Cheddar, Tomato, Horseradish Mayonnaise
- Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- Vegetarian Wrap on Whole Wheat Tortilla (V) | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- Potato Chips and Pickle Spears

Dessert

- Seasonal Fruit Cobbler
- Blondies

FROM THE FARMERS PRODUCE STAND | 60

Tuesday and Friday Preferred Price | 54

- Chef's Seasonally Inspired Soup
- Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- Greens | Romaine Hearts, Mixed Greens, Baby Spinach
- Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Mushrooms, Pecans, Pepitas, Parmesan Cheese, Blue Cheese Crumble, Chickpeas, Smoked Bacon, Eggs, Homemade Croutons
- Choice of Three Proteins (GF, DF) | Grilled Chicken, Sliced Flank, Seared Salmon, Crispy Tofu (VE), Sautéed Shrimp
- Dressings | Buttermilk Ranch and Blue Cheese Dressings, Herb and Balsamic Vinaigrettes
- Artisanal Rolls and Butter

Desserts

- Lemon Bars
- Carrot Cake | Cream Cheese Frosting

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HOT LUNCH TABLES

Buffet Luncheons Require a Minimum of 20 Guests

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas or Iced Tea on Request.

Preferred Pricing is Available on the Indicated Day

TASTE OF ITALY | 66

Monday and Thursday Preferred Price | 60

- Chef's Seasonally Inspired Soup
- Classic Caesar Salad (V) | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
- Caprese Salad (V, GF) | Arugula, Ciliegine, Grape Tomatoes, Basil Chiffonade, Balsamic Vinaigrette
- Niner Chicken | Herb Crusted Chicken Breast, Roasted Garlic Cream Sauce
- Baked Rigatoni | Roasted Garlic Tomato Sauce, Italian Sausage, Mozzarella, Shaved Parmesan
- Cheese Ravioli (V) | Spinach, Roasted Garlic Cream Sauce
- Seasonal Fresh Vegetables
- Garlic Cheese Toasted Focaccia

Dessert

- Classic Tiramisu
- Cheesecake | Fruit Compote

AMERICAN COMFORT | 66

Wednesday Preferred Price | 60

- Chef's Seasonally Inspired Soup
- Chopped Salad (GF) | Romaine, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese Crumble, Ranch and Italian Dressing
- Poppy Seed Coleslaw (V, GF)
- Whole Grain Mustard Potato Salad (V, GF)
- Buttermilk Fried Chicken
- Home-style All-Beef Meatloaf (DF) | Bourbon Tomato Sauce
- Baked Fresh Catch (GF) | Homemade Tartar Sauce, Mango Salsa
- Mac and Cheese (V) | 3-Cheese Mornay, Panko Crust
- Green Beans and Caramelized Onion Casserole
- Artisan Rolls and Butter

Desserts

- Seasonal Fruit Cobbler
- House Baked Brownies

FLAVORS OF THE MEDITERRANEAN | 66

Tuesday and Friday Preferred Price | 60

- Chef's Seasonally Inspired Soup
- Greek Salad (VE, GF, DF) | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Greek Vinaigrette
- Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- Pan Seared Chicken Breast (GF, DF) | Lemon, Capers, Oven Dried Tomatoes
- Grilled Salmon (GF) | Spinach, Heirloom Tomato, Herbed Garlic Butter
- Grilled Flank Steak (GF, DF) | Peppers, Green Onion, Balsamic Jus
- Orzo | Sundried Tomatoes, Arugula, Garlic, Lemon Oil (V)
- Marinated and Grilled Vegetables
- Artisan Rolls and Butter

Dessert

- Lemon Bar
- Carrot Cake | Cream Cheese Frosting

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GRAB & GO LUNCH

Groups Up To 25 Guests Select Two Sandwiches
Groups Over 25 Guests Select Three Sandwiches
Dine in or Deconstructed Fee | Add 5

BOXED LUNCH TO GO | 45

All Lunches Include the Following:

- Individual Bag of Potato Chips
- Seasonal Hand-Picked Whole Fruit
- Chocolate Chip Cookie
- Bottled Water

Choice of One:

- Homemade Potato Salad
- Vegetable Pasta Salad
- Assorted Soft Drinks | Add 4

SANDWICH SELECTION:

- **Roasted Turkey Wrap** | Sliced Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roast Beef on Grilled Sourdough** | Goat Cheese, Horseradish Cream, Arugula
- **Roasted Turkey on Multi-Grain Bread** | Provolone, Watercress, Tomatoes, Dijon Aioli
- **Honey Ham Hoagie** | Gruyere, Lettuce, Tomato, Spicy Mustard
- **Vegetarian Wrap on Whole Wheat Tortilla** | Oven Roasted Tomatoes, Zucchini, Squash, Artichokes, Roasted Mushrooms, Goat Cheese, Garlic Herb Aioli
- **Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Fresh Basil, Balsamic Syrup (V)

SMALL GROUP LUNCH

Buffet Luncheons Require a Minimum of 10 Guests

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas or Iced Tea on Request.

SMALL GROUP COLD BUFFET | 64

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad:

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of Composed Salad:

- Whole Grain Mustard Potato Salad
- Poppy Seed Slaw | Cider Vinaigrette

Choice of Two Sandwiches:

- Roasted Turkey Wrap
- Sliced Roast Beef on Marble Rye
- Grilled Chicken on Ciabatta
- Roast Beef on Grilled Sourdough
- Roasted Turkey on Multi-Grain Bread
- Honey Ham Hoagie
- Vegetarian Wrap on Whole Wheat Tortilla
- Caprese Wrap

Choice of Two Desserts:

- Freshly Baked Cookies
- Assorted Fruit Pies
- Chocolate Mousse Cake
- Brownies and Lemon Bars
- Carrot Cake
- Key Lime Pie
- NY Cheesecake
- Chef's Signature Bread Pudding
- Flourless Chocolate Cake (GF)

SMALL GROUP WORKING LUNCH | 49

Available Every Day for Groups Fewer than 10

Garden Greens Salad (VE, GF, DF) | Served Family Style

Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers, Local Baby Carrots, Honey Balsamic Vinaigrette

Each Guest Select Individual Entrée and Side:

Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event

- **American Burger** | 8 oz Chuck, Brisket and Short Rib Blend, Lettuce, Tomato, Red Onion, Dill Pickle, Brioche Bun
- **Shrimp Salad Wrap** | House Recipe, Romaine, Spinach Wrap
- **Crabcake Sandwich** | Homemade Crab Cake, Arugula, Tomato, Dijon Aioli, Brioche Bun
- **Golden Owl Reuben** | Swiss Cheese, Sauerkraut, 1000 island dressing
- **Grilled Chicken B.L.T** | Lettuce, Tomato, Bacon Aioli, Brioche Bun
- **Caprese Wrap (V)** | Fresh Mozzarella, Tomato, Basil, Arugula, Balsamic Dressing

Choice of Side:

- French Fries
- Fruit Cup

Chef's Selection of Dessert

Assorted Soft Drinks Included

SMALL GROUP HOT BUFFET | 74

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Selection of Seasonal Vegetables and Starches

Chef's Seasonally Inspired Soup

Choice of One Salad:

- Crisp Caesar Salad
- Tossed Garden Salad

Choice of Two Entrées:

- Chicken Chardonnay
- Pan Seared Chicken Breast (GF)
- Buttermilk Fried Chicken
- Grilled Salmon (GF)
- Grilled Flank Steak (GF, DF)
- Home-style Meatloaf (DF)
- Mac N' Cheese (V)
- Baked Rigatoni
- Cheese Ravioli (V)

Choice of Two Desserts:

- Freshly Baked Cookies
- Assorted Fruit Pies
- Chocolate Mousse Cake
- Brownies and Lemon Bars
- Carrot Cake
- Key Lime Pie
- NY Cheesecake
- Chef's Signature Bread Pudding
- Flourless Chocolate Cake (GF)

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RECEPTIONS



Dawn Sweitzer
The Cove
Giclee print on canvas with glass coat | High Point, NC

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RECEPTION TABLES

Priced per Guest and Based on 60/Up to 120 Minutes of Service

Requires a Minimum of 25 Guests

TRADITIONAL DISPLAYS

Artisanal Cheese | 23/34

- Assorted Domestic and Imported Hard and Semi-Soft Cheese
- Dried Fruits, Nuts, Fresh Berries, Preserves
- Whole Grain and Water Crackers, Sliced Baguettes

Crudités | 18/27

- Display of Crisp Garden Vegetables
- Buttermilk Ranch, Chipotle-Cream Cheese Dip, Creamy Hummus
- Toasted Pita Chips and Crostini

Seasonal Fruit Table | 17/25

- Assorted Hand Cut Melons, Fruits, and Berries
- Honey Yogurt Dip

Charcuterie | 27/40

- Genoa Salami, Capicola, Prosciutto
- Fresh Mozzarella, Aged Provolone, Blue Cheese
- House Made Pickled Vegetables, Cornichons, Olives, Local Honey
- Dijon and Grain Mustards, Assorted Breads

Signature Sweets | 25/37

- Collection of Bakery Cakes, European Style Petit Fours, Macaroons, Truffles
- Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Specialty Teas

Chips & Dips | 15/22

- House Fried Corn Tortilla Chips (V, GF)
- Guacamole, Homemade Fire Roasted Salsa, Pico de Gallo, Tomatillo Salsa
- Queso Fresco (V, GF, D)

Chef's Grazing Table | 39/58

- Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto
- Selection of Domestic and European Cheeses including Fresh Mozzarella, Aged Provolone
- Crisp Garden Vegetables | Buttermilk Ranch and Hummus
- Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
- Grilled Crostini and Toasted Pita Chips
- Dried Fruits and Grapes

SIGNATURE DISPLAYS

Mini Sliders | 24

Select Three | One of Each Slider per Guest
Served on Slider Rolls and Potato Chips

- **All American Beef Burger** | Tomato, Pickle, Cheese, Ketchup
- **Charlotte Hot Chicken** | Blue Cheese Coleslaw, Pickle Chips
- **Pulled Pork** | Poppy Seed Coleslaw, BBQ Sauce
- **BBQ Brisket** | Remoulade Rouge, Spicy Slaw
- **Caprese** | Buffalo Mozzarella, Basil Aioli, Pesto Spread (V)
- **Garden Slider** | Roma Tomato, Petit Greens, Onion, Balsamic Mayo (V)
- **Blackened Shrimp Po Boy** | Creole Aioli, Frisse
- **Maryland Style Crab Cake** | Remoulade, Brioche Bun | Add 6

The Taco Stand | 25/37

- Warm Flour Tortillas and Corn Tortillas Shells (V)
- **Proteins** | Select Two | Pork Carnitas, Grilled Carne Asada, Chicken Tinga (GF)
- **Toppings** | Shredded Cabbage, Cotija Cheese, Guacamole, Pico de Gallo, Homemade Salsa, Lime Wedges, Jalapeno, Cilantro, Crema, Hot Sauce
 - Spanish Rice and Borracho Beans | Add 4/6

Mezza Table | 21/31

- Roasted Garlic Hummus (V, GF)
- Spinach and Feta Spanakopita (V)
- Tomato and Parsley Tabbouleh
- Cucumber Tzatziki
- Herb Marinated Mediterranean Olives
- Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
- Toasted Pita Chips (V), Garlic and Rosemary Flatbread

Coastal Collection | MP

Six Pieces per Guest

Served with Cocktail Sauce, Mignonette, Remoulade, Tabasco, Lemon, Crackers

- Classic Shrimp Cocktail (GF)
- Crab Cocktail Claws (GF)
- Oysters on the Half Shell (GF)
- Mussels (GF)

INTERACTIVE STATIONS

Priced per Guest and Based 60/Up to 120 Minutes of Service

3-4 oz Portions

Requires a Minimum of 25 Guests

Requires an Attendant | 150 Chef Fee

Custom Pasta Creations | 25/37

- **Pastas** | Penne, Cavatappi, Linguini
- **Sauces** | Basil Marinara, Alfredo, Pesto
- **Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Mini Meatballs, Add Sautéed Shrimp | +3
- **Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom, Broccoli, Onion, Sun-Dried Tomatoes, Artichokes, Crushed Red Pepper, Parmesan
- Garlic and Herb Bread Sticks

Farm Stand "Chop Chop" Salad | 23/34

- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Spiced Nuts, English Peas, Parmesan, Bleu Cheese, Smoked Bacon, Eggs, Homemade Croutons
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Herb and Balsamic Vinaigrettes
- Fresh Rolls and Sweet Butter

Gourmet Mac & Cheese | 25/37

- **Penne** | New York Sharp Cheddar Sauce
- **Cavatappi** | Smoked Gouda Cheese Sauce
- **Proteins** | Grilled Chicken, Smoked Bacon, Braised Short Rib, Baby Shrimp
- **Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Portobello Mushrooms, Green Onions, Fresh Peas, Buffalo Sauce, Toasted Panko Breadcrumbs

Stir Fry | 29/43

- Fried Rice, Chow Mein Noodles
- **Select Three Proteins** | Beef, Chicken, Pork, Shrimp, Tofu
- **Toppings** | Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Bamboo Shoots, Scallions, Shiitake Mushrooms, Red Pepper
- **Sauces** | Szechuan, Teriyaki, Thai Sweet Chili

Shrimp and Grits | 29/43

- Southern-Style Grits
- Gulf Shrimp, Sharp Cheddar, Crispy Bacon, Green Onions, Cherry
- Tomatoes, Creamy Butter, Hot Sauce

Mash on the Rocks (V, GF) | 23/34

- Yukon Potato and Sweet Potato
- **Toppings** | Applewood Smoked Bacon, Candied Pecans, Shredded Cheddar, Scallions, Butter, Cinnamon Butter, Frizzled Onions, Sour Cream, Horseradish
 - Braised Short Rib | Add 5

Ice Cream Shop | 19/28

- **Ice Cream** | Chocolate and Vanilla
- **Toppings** | Crushed Oreo's, Brownie Bits, Cherries, Strawberries, M&Ms, Reese's Peanut Butter Cups, Sprinkles, Chocolate Sauce, Caramel Sauce, Whipped Cream

CARVING STATIONS

Priced per Item

3 - 4 oz Portions | Includes Slider Buns

All Stations Require an Attendant | 150 Culinarian Fee

TABLESIDE CARVERY

Sage & Honey Glazed Breast of Turkey (DF, GF) | 280

Apple-Cranberry Chutney, Herb Mayonnaise

~ Serves 35 Guests

Slow Roasted Prime Rib of Beef (DF, GF) | 975

Horseradish Sauce, Au Jus

~ Serves 35 Guests

Roasted Beef Tenderloin | 750

Merlot Demi

~ Serves 25 Guests

Herb Roasted Pork Loin | 375

Natural Jus, Spicy Cranberry Sauce

~ Serves 35 Guests

Smoked Brisket of Beef (DF) | 695

Horseradish Jus

~ Serves 30 Guests

Citrus and Garlic Marinated Salmon (GF) | 350

Citrus Compound Butter

~ Serves 25 Guests

TABLESIDE CARVERY ENHANCEMENTS | 7

- Herb Roasted Fingerling Potatoes, Shallots, Fennel (V, GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (VE, GF, DF)
- Garlic Mashed Potatoes (V, GF)
- Grilled Mixed Vegetable (VE, GF, DF)
- Steamed Seasonal Vegetables (VE, GF, DF)
- Roasted Root Vegetables (VE, GF, DF)
- Long Grain Rice (GF, DF)
- Mac & Cheese (V)

PASSED HORS D'OEUVRES

Priced per Item | Minimum Order 25 Pieces per Item

CHILLED SPECIALTIES

Priced Per Item | 7

- Deviled Eggs | Bacon
- Caprese Skewer | Ciliegine, Tomato, Basil Pesto
- Roasted Tomatoes and Goat Cheese Bruschetta
- Prosciutto Wrapped Gorgonzola Stuffed Date
- Hummus Crostini | Feta Roasted Peppers

Priced Per Item | 8

- Spicy Chilled Jumbo Gulf Shrimp | Cocktail Sauce
- Ahi Tuna in Sesame Cone | Wasabi
- Smoked Salmon Mousse Canapé | Cucumber Round
- Tenderloin Canapé | Boursin Cream, Red Onion Compote

HOT SPECIALTIES

Priced Per Item | 6

- Chicken Pepper Jack Cheese Quesadilla | Chipotle Sour Cream
- All-Beef Cocktail Franks en Croute | Dijon Mustard
- Buffalo Chicken Bites | Blue Cheese Dip
- Santa Fe Chicken Egg Roll | Chipotle Ranch
- Crispy Spring Rolls | Sweet Thai Chili Sauce
- Asparagus Cheese Phyllo (V)
- Barbecue Bourbon Meatball
- Vegetable Pot Sticker | Sweet Chili Sauce (V)
- Tomato Mozzarella and Pesto Melt | Crostini
- Chicken Skewer | Teriyaki Glaze
- Pretzel Bites | Guinness Beer Cheese

Priced Per Item | 7

- Coconut Shrimp | Thai Sweet Chili Sauce
- Beef Skewers | Teriyaki Glaze
- Chicken Satay | Sweet Chili Pineapple Compote

Priced Per Item | 8

- Crab Stuffed Mushrooms | Caramelized Onions and Prosciutto
- Bacon Wrapped Scallops | Garlic Sauce

Market Price

- Lamb Lollipop | Mint Yogurt Dip
- Beef Wellington Puff
- Petite Crab Cake | Remoulade

PASSED HORS D'OEUVRES RECEPTION PACKAGES

Priced Per Guest | Minimum 30 Guests

Based on 60 Minutes of Service

Excludes Market Priced Items

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 27
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 38
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 50

Add a Display Table with your Hors d'oeuvres Package:

Based on 60 Minutes of Service

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RECEPTION PACKAGE

Roaming Reception Package | 104

Priced Per Guest, Based Upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants.
Minimum of 50 Guests Required.

SELECT TWO DISPLAYS

Artisanal Cheese

- Assorted Domestic and Imported Hard and Semi-Soft Cheese
- Dried Fruits, Nuts, Fresh Berries, Preserves
- Whole Grain and Water Crackers, Sliced Baguettes

Crudités

- Display of Crisp Garden Vegetables
- Buttermilk Ranch, Chipotle-Cream Cheese Dip, Creamy Hummus
- Toasted Pita Chips and Crostini

Chips & Dips

- House Fried Corn Tortilla Chips (V, GF)
- Guacamole, House made Fire Roasted Salsa, Pico de Gallo, Tomatillo Salsa
- Queso Fresco (V, GF, D)

Mezza Table

- Roasted Garlic Hummus (V, GF)
- Spinach and Feta Spanakopita (V)
- Tomato and Parsley Tabbouleh
- Cucumber Tzatziki
- Herb Marinated Mediterranean Olives
- Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
- Toasted Pita Chips (V), Garlic and Rosemary Flatbread

Charcuterie | Add 5

- Genoa Salami, Capicola, Prosciutto
- Fresh Mozzarella, Aged Provolone, Blue Cheese
- House Made Pickled Vegetables, Cornichons, Olives, Local Honey
- Dijon and Grain Mustards, Assorted Breads

Chef's Grazing Table | Add 12

- Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto
- Selection of Domestic and European Cheeses including Fresh Mozzarella, Aged Provolone
- Crisp Garden Vegetables | Buttermilk Ranch and Hummus
- Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
- Grilled Crostini and Toasted Pita Chips
- Dried Fruits and Grapes

Mini Sliders | Add 6

Select Three | One of Each Slider per Guest

- Served on Slider Rolls and Potato Chips
- All American Beef Burger | Tomato, Pickle, Cheese, Ketchup
- Charlotte Hot Chicken | Blue Cheese Coleslaw, Pickle Chips
- Pulled Pork | Poppy Seed Coleslaw, BBQ Sauce
- BBQ Brisket | Remoulade Rouge, Spicy Slaw
- Caprese | Buffalo Mozzarella, Basil Aioli, Pesto Spread (V)
- Garden Slider | Roma Tomato, Petit Greens, Onion, Balsamic Mayo (V)
- Blackened Shrimp Po Boy | Creole Aioli, Frisse
- Maryland Style Crab Cake | Remoulade, Brioche Bun | Add 6

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The Taco Stand | Add 5

- Warm Flour Tortillas and Corn Tortillas Shells (V)
- Proteins | Select Two | Pork Carnitas, Grilled Carne Asada, Chicken Tinga (GF)
- Toppings | Shredded Cabbage, Cotija Cheese, Guacamole, Pico de Gallo, Homemade Salsa, Lime Wedges, Jalapeno, Cilantro, Crema, Hot Sauce

Coastal Collection | MP

Six Pieces per Guest

Served with Cocktail Sauce, Mignonette, Remoulade, Tabasco, Lemon, Crackers

- Classic Shrimp Cocktail (GF)
- Jonah Crab Cocktail Claws (GF)
- Oysters on the Half Shell (GF)
- Mussels (GF)

SELECT ONE CARVING STATION

- Sage & Honey Glazed Breast of Turkey (DF, GF) | Apple-Cranberry Chutney, Herb Mayonnaise
- Citrus and Garlic Marinated Salmon (GF) | Citrus Compound Butter
- Herb Roasted Pork Loin | Natural Jus, Spicy Cranberry Sauce
- Slow Roasted Prime Rib of Beef (DF, GF) | Horseradish Sauce, Au Jus | Add 10
- Roasted Beef Tenderloin | Merlot Demi | Add 10
- Smoked Brisket of Beef (DF) | Horseradish Jus Add 8

Select One Side Dish Enhancement

- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roasted Root Vegetables (V, GF, DF)
- Long Grain Rice (GF, DF)
- Mac & Cheese

SELECT ONE INTERACTIVE STATION

Custom Pasta Creations

- **Pasta** | Penne, Cavatappi, Linguini
- **Sauces** | Basil Marinara, Alfredo, Pesto
- **Protein** | Sweet Italian Sausage, Sliced Grilled Chicken, Mini Meatballs, Add Sautéed Shrimp | +3
- **Toppings** | Roasted Peppers, Baby Spinach, Roasted Mushroom, Broccoli, Onion, Sun-Dried Tomatoes, Artichokes, Crushed Red Pepper, Parmesan
- Garlic and Herb Bread Sticks

Gourmet Mac & Cheese

- **Penne** | New York Sharp Cheddar Sauce
- **Cavatappi** | Smoked Gouda Cheese Sauce
- **Proteins** | Grilled Chicken, Smoked Bacon, Braised Short Rib,
- Baby Shrimp
- **Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Portobello Mushrooms, Green Onions, Fresh Peas, Buffalo Sauce, Toasted Panko Breadcrumbs

Mash on the Rocks (V, GF)

- Yukon Potato and Sweet Potato
- **Toppings** | Applewood Smoked Bacon, Candied Pecans, Shredded Cheddar, Scallions, Butter, Cinnamon Butter, Frizzled Onions, Sour Cream, Horseradish
- + Braised Short Rib | Add 5

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Farm Stand "Chop Chop" Salad

- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Spiced Nuts, English Peas, Parmesan, Bleu Cheese, Smoked Bacon, Eggs, Homemade Croutons
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Herb and Balsamic Vinaigrettes
- Fresh Rolls and Sweet Butter

Stir Fry | Add 4

- Fried Rice, Chow Mein Noodles
- **Select Three Protein** | Beef, Chicken, Pork, Shrimp, Tofu
- **Toppings** | Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Bamboo Shoots, Scallions, Shiitake Mushrooms, Red Pepper
- **Sauces** | Szechuan Sauce, Teriyaki, Thai Sweet Chili

Shrimp and Grits | Add 5

- Southern-Style Grits
- Gulf Shrimp, Sharp Cheddar, Crispy Bacon, Green Onions, Cherry Tomatoes, Creamy Butter, Hot Sauce

SELECT FOUR PASSED HORS D'OEUVRES

CHILLED SPECIALTIES

- Deviled Eggs | Bacon
- Caprese Skewer | Ciliegine, Tomato, Basil Pesto
- Roasted Tomatoes and Goat Cheese Bruschetta
- Prosciutto Wrapped Gorgonzola Stuffed Date
- Hummus Crostini | Feta Roasted Peppers
- Spicy Chilled Jumbo Gulf Shrimp | Cocktail Sauce | Add 2
- Ahi Tuna in Sesame Cone | Wasabi | Add 2
- Smoked Salmon Mousse Canapé | Cucumber Round | Add 2
- Tenderloin Canapé | Boursin Cream, Red Onion Compote | Add 2

HOT SPECIALTIES

- Chicken Pepper Jack Cheese Quesadilla | Chipotle Sour Cream
- All-Beef Cocktail Franks en Croute | Dijon Mustard
- Buffalo Chicken Bites | Blue Cheese Dip
- Santa Fe Chicken Egg Roll | Chipotle Ranch
- Crispy Spring Rolls | Sweet Thai Chili Sauce
- Asparagus Cheese Phyllo (V)
- Barbecue Bourbon Meatball
- Vegetable Pot Sticker | Sweet Chili Sauce (V)
- Tomato Mozzarella and Pesto Melt | Crostini
- Chicken Skewer | Teriyaki Glaze
- Pretzel Bites | Guinness Beer Cheese
- Coconut Shrimp | Thai Sweet Chili Sauce | Add 2
- Beef Skewers | Teriyaki Glaze | Add 2
- Chicken Satay | Sweet Chili Pineapple Compote | Add 2
- Crab Stuffed Mushrooms | Caramelized Onions and Prosciutto | Add 3
- Bacon Wrapped Scallops | Garlic Sauce | Add 3
- Lamb Lollipop | Mint Yogurt Dip | Add 4
- Beef Wellington Puff | Add 4
- Petite Crab Cake | Remoulade | Add 4

DINNER



Malik J. Norman
Ebb and Flow of Rural Black Spaces
Monotype prints combined with van dyke brown paint.
Mineral Springs, NC

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PLATED DINNERS

Plated Dinners Require a Minimum of 10 Guests

Three Courses, Artisanal Bread and Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas or Iced Tea on Request.

Split Menus | Highest Price Prevails

FIRST COURSE

Please Select One

- **Classic Caesar** (V) | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
- **House Salad** (VE, GF, DF) | Mixed Greens, Cherry Tomatoes, Cucumbers, Baby Carrots, Red Wine Vinaigrette
- **Baby Spinach Salad** (V, GF) | Candied Walnuts, Strawberries, Gorgonzola, Herb Vinaigrette
- **The Wedge** (GF) | Iceberg, Tomato, Applewood Smoked Bacon, Blue Cheese Crumbles, Ranch Vinaigrette
- **Kale Caesar** (V) | Shredded Kale, Shaved Parmesan, Herb Croutons, Homemade Pepper Caesar Dressing
- **Caprese** (V, GF) | Fresh Mozzarella, Beefsteak Tomato, Basil Chiffonade, Aged Balsamic Reduction
- **Roasted Tomato Soup** (V) | Herb Crostini, Parmesan
- **Chicken Tinga Soup** | Chipotle Pepper, Potatoes, Corn
- **Lobster Bisque** | Herb Oil | Add 5

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Herb Roasted Airline Chicken Breast** (GF) | 69
 - Roasted Potato, Sherry Mushroom Cream Sauce
- **Crown Chicken** | 71
 - Shrimp and Crab Stuffed Breast, Mustard Cream Sauce
- **Bourbon Honey Boneless Beef Short Ribs** (GF) | 89
 - Whipped Sweet Potato, Natural Jus
- **Herb Crusted Filet Mignon** (GF) | 95
 - Sour Cream and Chive Whipped Potatoes, Roasted Shallot Red Wine Sauce
- **Pan Seared Salmon** (GF) | 74
 - Whipped Potato, Roasted Tomato-Caper Relish
- **Crab Crusted Snapper** | 83
 - Wild Rice, Tarragon Beurre Blanc

DUET ENHANCEMENT

Add to Any Entrée

- Jumbo Grilled Seasoned Shrimp (3) | Lemon Butter | 12
- Pan Seared Salmon (GF) | Beurre Blanc | 10
- Jumbo Lump Crab Cake | Lemon Butter | MP
- Petite Filet (GF) | Red Wine Demi | MP

VEGETARIAN ENTRÉE

Please Select One

- **Vegetable Wellington** (VE) | Roasted Seasonal Vegetables, Red Bell Pepper Coulis
- **Balsamic Grilled Stuffed Portobello Mushroom** | Butternut Squash, Local Kale, Crushed White Bean, Lemon and Asparagus Risotto, Smoked Tomato Sauce (VE, GF)
- **Mushroom Ravioli** | Truffle Baby Spinach, Herb Broth, Parmesan

FINAL COURSE

Please Select One

- Seasonal Fruit Tart
- Three-Layer Chocolate Mousse Cake | Whipped Cream, Strawberries
- NY Cheesecake | Salted Caramel, Toasted Almonds, Whipped Cream
- Classic Tiramisu | Whipped Cream, Espresso Dust
- Bourbon Pecan Pie | Caramel Sauce, Candied Spiced Pecan
- Key Lime Pie | Whipped Cream
- Flourless Chocolate Cake | Raspberry Coulis (GF)
- Platter of Assorted Mini Pastries | Replaces Plated Dessert per Guest | Add 4

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DINNER TABLES

Buffet Dinners Require a Minimum of 20 Guests

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Hot Teas or Iced Tea on Request.

NUEVO LATINO | 75

- Chicken and Tortilla Soup (GF) | Cotija Cheese, Tortilla Strips
- Southwest Salad | Mixed Greens, Grape Tomatoes, Black Beans, Roasted Corn, Red Bell Pepper, Jicama, Croutons, Lime Yogurt Dressing
- Char-Grilled Marinated Skirt Steak Chimichurri (GF) | Garlic, Onions and Fresh Herbs
- Roasted Fresh Catch (GF, DF) | Pineapple Mango Relish, Grilled Lemon
- Chile-Rubbed Slow Roasted Pork Loin (GF, DF) | Poblano and Sweet Corn Relish, Pan Jus
- Frijoles Borrachos | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- Arroz Espanola | Roasted Squash, Tomatoes, Onion
- Jalapeno Corn Bread & Butter

Dessert

- Churros | Mexican Chocolate and Honey
- Flan

NO PLACE LIKE ROME | 80

- Hearty Minestrone
- Classic Caesar | Romaine Hearts, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing
- Caprese Display (V, GF) | Fresh Mozzarella, Beefsteak Tomato, Basil Chiffonade, Balsamic Reduction
- Parmesan Crusted Boneless Breast of Chicken | Roasted Garlic Tomato Sauce
- Grilled Salmon Puttanesca (GF, DF) | Chopped Tomatoes, Olives, Capers
- Baked Rigatoni (V) | Roasted Garlic Tomato Sauce, Mozzarella, Shaved Parmesan
- Herb Roasted Potatoes
- Marinated and Grilled Vegetables
- Focaccia and EVOO

Dessert

- Classic Tiramisu
- Amaretto Cheesecake

CHOP HOUSE | 85

- French Onion Soup | Shredded Gruyere, Parmesan Crostini
- Wedge Salad (GF) | Iceberg, Tomato, Bacon, Blue Cheese Crumbles, Red Onion, Ranch Vinaigrette
- Marinated Vegetable Display (VE, GF, DF) | Wild Mushrooms, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette
- Fire-Grilled Sliced Sirloin (GF) | Horseradish Cream
- Pan-Roasted Atlantic Salmon Filets (GF) | Lemon Beurre Blanc
- Grilled Marinated Bone-in Pork Chop (GF, DF) | Whole Grain Mustard
- Baked Potato Bar | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- Oven Roasted Steakhouse Asparagus
- Artisan Rolls | Butter

Dessert

- Three-Layer Chocolate Mousse Cake | Whipped Cream, Strawberries
- NY Cheesecake | Salted Caramel, Toasted Almonds, Whipped Cream

BAR PACKAGES



Christina Watka
Look Up
Installation Artist | Portland Resident

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

Linen is not included for meals.

Due to current supply chain issues products and prices may be altered. Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 26% taxable service charge and applicable state taxes. Menu prices and taxes subject to change without notice. Consuming raw or undercooked eggs, meat, poultry, shellfish, or seafood may increase your risk of foodborne illnesses.

TRADITIONAL BARS

Bartender Fees | Flat \$150 per bartender, per Bar, first 2 Hours

\$50 each Additional Hour

Staffing | Hosted bar - One Bar Required for Every 75 Guests, Cash bar - One Bar Required for Every 50 Guests

TRADITIONAL BRANDS

- **Spirits** | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beers** | Select Five | Bud Light, Miller Light, Corona Extra, Blue Moon Belgian Wheat, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

TRADITIONAL BARS

Package Bar | Priced per Guest

- First Hour | 28
- Additional Hours | 16

Hosted Bar | Priced Per Drink

- Mixed Drinks | 12
- Premium Drinks | 15
- Craft Beer | 8
- Imported Beer | 8
- Domestic Beer | 7
- Wine by the Glass | 12
- Soft Drinks and Water | 6

Cash Bar | Priced Per Drink

Inclusive of Service Charge and Tax

- Mixed Drinks | 16
- Premium Drinks | 20
- Craft Beer | 11
- Imported Beer | 11
- Domestic Beer | 9
- Wine by the Glass | 16
- Soft Drinks and Water | 8

Beer, Wine, Soft Drinks Bar | Priced per Guest

- First Hour | 24
- Additional Hours | 10

PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar.

Your Bar will also include all Traditional Spirits, Beers, and Wine.

Add \$4.00 to the Cocktail Price | Add \$4.00 to Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Illegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germain

WINE UPGRADE

Add \$3.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

BAR SPECIALTIES

Specialty Cocktails Sold by the Batch of 25 Cocktails | 400

MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Lunazul Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

MIMOSAS

Select Three

Package Bars | Add \$4.00 per Guest, per Hour

Host Bars | 13 per Drink

- **The Cure** | Blueberry, Lemon, Veuve du Vernay Brut
- **Pomelo** | Grapefruit Juice, Veuve du Vernay Brut
- **Kir Royale** | Crème de Cassis, Veuve du Vernay Brut
- **Bellini** | Peach, Veuve du Vernay Brut
- **French 75** | Gin, Lemon Juice, Veuve du Vernay Brut, Simple Syrup

BLOODY ACTION BAR

Priced per Guest

First Hour | 22

Additional Hours | 10

Minimum Sales | 400

Bartender Required

- **Poisons** | Select Two | Absolut, Tito's Handmade, Ketel One
- **Garden** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Blue Cheese Stuffed Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions
- **Protein** | Candied Bacon, Cheese Cubes, Cooked Shrimp, Beef Jerky
- **Season** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Pickle Juice, Olive Brine
- **Savor** | Tabasco, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

BUBBLES & WINE

Sparkling

- Luc Belaire, Gold Brut, France | 78
- Miraval, Rosé, France | 86
- Maschio, Prosecco, Italy | 46
- Decoy Brut Cuvée, Sparkling, CA | 54

White + Rosé

- Kendall Jackson, Chardonnay, CA | 50
- Sonoma Cutrer, Chardonnay, CA | 62
- Tenuta Polvaro, Pinot Grigio, Italy | 56
- August Kessler "R", Riesling, Rheingau, Germany | 45
- Le Grand Noir, Rosé, Provence, France | 42
- Tribute, Sauvignon Blanc, North Coast, CA | 50
- Wither Hills, Sauvignon Blanc, Marlborough, NZ | 45

Reds

- Greenwing, Cabernet Sauvignon, Columbia Valley, Washington | 66
- Unshackled by The Prisoner Wine Company, Cabernet Sauvignon, CA | 77
- Vina Cobos Felino, Malbec, Mendoza, Argentina | 58
- Markham, Merlot, Napa Valley, CA | 70
- Robert Hall, Merlot, Paso Robles, CA | 46
- Argyle, Pinot Noir, Willamette Valley, Oregon | 66
- Trimbach Reserve, Pinot Noir, Alsace, France | 98

General Information

Function Rooms

The hotel reserves the right to make room changes if another room is more suitable for your groups' guarantee of attendance. The hotel also reserves the right to make the final decision on outdoor events in the event of inclement weather. Outdoor entertainment on the DuBois Plaza must be approved. Any Changes to the meeting space set up while on premise will incur a labor fee.

Food & Beverage Service

All food and beverage items must be supplied and prepared by the hotel. Guests may not remove any food or beverage from the premises. The UNC Charlotte Marriott Hotel & Conference Center is responsible for administering the regulations set by the North Carolina State ABC Commission for the sales and service of alcoholic beverages. It is, therefore, the policy that alcohol cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow food or beverage to be brought into the conference center. Wedding cakes are the exception to the policy. All buffet food must be consumed on property.

Menu Pricing

All food and beverage prices are subject to change without notice.

Service Charge & Sales Tax

A 26% service charge and applicable state sales tax will be applied to all fees including but not limited to food and beverage, audio visual, labor and room rental arrangements. In the event your organization is sales tax exempt, we are required to have a copy of your sales tax exempt status on file prior to the event.

Meal Guarantees

In arranging for private functions, the attendance must be specified and communicated to the hotel 14 business days prior to the function date. This number will be considered a guarantee and is not subject to reduction. If attendance falls below the guarantee, the host is responsible for the guaranteed number of guests. The hotel, for confirmation, requires signed Banquet. Event Orders with agreed details and menus for all events.

Labor Fees

Bartender

\$150 per bartender each for the first 3 hours; \$50 for each additional hour

Cashier, Coat Check, ID Attendant

\$150 per attendant

Chef, Carver

\$150 per chef for two hours

Entertainment & Decorations

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, theme décor and entertainment. Our Catering and Conference Service Managers will be glad to assist you in finding the right elements for your event. All decorations or displays brought to the hotel must be approved prior to arrival. The hotel will not permit affixing of anything to the walls, floors, windows, or ceilings throughout the property without prior approval.