

Daytime Catering

===== ===== **MENU** ===== =====

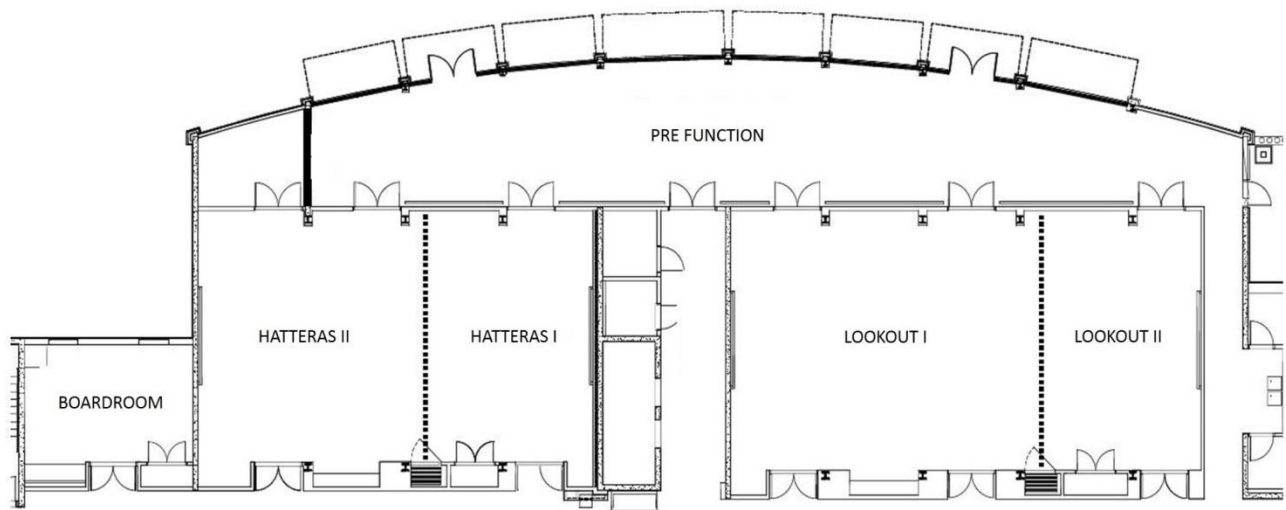
8021 ARCO CORPORATE DRIVE • 919.484.0500 • HOTELSINRALEIGHDURHAM.COM



PRICES LISTED ARE SUBJECT TO APPLICABLE SALES TAX & 24% SERVICE CHARGE

Meeting Room Specifications

Meeting Room	L x W x H	Sq. Ft.	Classroom	Banquet	U-Shape	Reception	Theatre	Conference
Cape Lookout	36x63x10	2268	90	140	45	180	200	54
Lookout I	36x40x10	1440	60	80	40	125	125	42
Lookout II	36x22x10	792	30	50	24	60	75	20
Cape Hatteras	36x43x10	1548	64	100	40	140	125	48
Hatteras I	36x21x10	756	30	50	20	50	75	20
Hatteras II	36x22x10	792	30	50	24	60	75	20
Boardroom	14x24x10	336	10
Pre-Function	12x100x10	1200	100



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===== *Rise & Shine* =====

HAMPTON INN BREAKFAST BAR \$10.95

Dine With The Hampton Through Our Morning Breakfast Buffet. Items Typically Served Include Waffles, Toast, Assorted Pastries, Hot & Cold Cereals, Yogurt, Fruit, Coffee, Hot Tea, Assorted Juices & A Rotating Combination Of Scrambled Eggs, Biscuits, Bacon, Sausage & Country Style Ham. *Maximum of 30 Attendees*

PRIVATE CONTINENTAL BREAKFAST \$10.95

Includes Assorted Whole Fruit, Assorted Pastries (Donuts, Muffins, & Danish), Bagels Served With Jams/Jelly, Butter and Cream Cheese. Coffee & Assorted Pitchers Of Juice

HOT & FRESH \$12.95

Includes Assorted Whole Fruit, Assorted Bagels Served With Jams, Butter, Cream Cheese & Peanut Butter, Assorted Large Muffins, Scrambled Eggs, Sausage OR Bacon, Chilled Fruit Yogurts & Coffee & Assorted Pitchers Of Juice

BUILD YOUR OWN BREAKFAST BUFFET \$16.95

Includes Assorted Breakfast Breads (*Bagels, Toast & English Muffins*) & Whole Seasonal Fruit. Coffee, Hot Tea & Assorted Pitchers Of Juice.

ENTREES (select two)

SCRAMBLED EGGS
WAFFLES
FRENCH TOAST

GRITS
OATMEAL
COLD CEREALS

SIDES (select two)

SAUSAGE
BACON
BREAKFAST POTATOES
(regular or southwest)

YOGURT
COUNTRY HAM
BISCUITS

UPGRADE ANY BREAKFAST TO INCLUDE STARBUCKS COFFEE FOR AN ADDITIONAL \$2 PER PERSON.

Breakfast Enhancements

Breakfast Sandwiches \$4.00 per person

Yogurt Parfaits \$3.00 per person

Assorted Yogurt Layered With Fresh Fruit & Granola

Grits \$3.00 per person

Individual Packets of Grits Served With Chef's Selection of Toppings That May Include Cheese, Bacon, Butter, & Sausage.

Oatmeal \$3.00 per person

Individual Packets of Oatmeal Served with Chef's Selection of Toppings That May Include Brown Sugar, Raisins, Toasted Almonds & Berries.

Waffle Station \$4.00 per person

Breakfast Burritos \$3.00 per person

Scrambled Eggs \$2.00 per person

Sausage & Bacon \$2.00 per person

Assorted Pastries \$28 per dozen

Bagels \$28 per dozen

Croissants \$25 per dozen

Donuts \$20 per dozen

Assorted Cereal & Milk \$3 per person

Scones \$28 per dozen



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Power Up
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Beverage Packages

HALF DAY COFFEE & TEA \$4.95

Regular & Decaffeinated Coffee & Assorted Hot Tea
Served at meeting start time with one refresh

HALF DAY FULL BEVERAGE \$8.95

Regular & Decaffeinated Coffee, Assorted Hot Tea,
Assorted Sodas & Bottled Water. *Served at meeting
start time with one refresh*

ALL DAY COFFEE & TEA \$6.95

Regular & Decaffeinated Coffee & Assorted Hot Tea.
*Served at meeting start time, mid-morning refresh, &
afternoon refresh*

ALL DAY FULL BEVERAGE \$10.95

Regular & Decaffeinated Coffee, Assorted Hot Tea,
Assorted Sodas & Bottled Water. *Served at meeting
start time, mid-morning refresh & afternoon refresh*

A la Carte Beverages

Fresh Brewed Coffee	\$30 per gallon
Starbucks Coffee	\$35 per gallon
Assorted Hot Teas	\$28 per gallon
Iced Tea	\$25 per gallon
<i>(sweet or un-sweet)</i>	
Juice, pitcher	\$15 per pitcher
<i>(apple, orange, cranberry, grapefruit)</i>	
Juice, bottle	\$4 per bottle
Lemonade	\$25 per gallon
Assorted Sodas	\$2.50 each
Bottled Water	\$2.50 each
Red Bull	\$4 each
Flavored Vitamin Water	\$4 each

Mid-Morning Breaks

REVITALIZE \$8.25

Assorted Nutri-Grain & Granola Bars, Whole Fresh Fruit, and Assorted Donuts, Coffee & Assorted Pitchers of Juice

REFUEL \$8.95

Assorted Mini-Muffins, Freshly Baked Scones, Sliced Seasonal Fruit, and Assorted Yogurts, Coffee & Assorted Pitchers of Juice

RECHARGE \$9.95

Yogurt Parfaits, Assorted Breakfast Breads, Whole Fresh Fruit, and Granola Bars, Coffee & Assorted Pitchers of Juice

UPGRADE ANY PACKAGE ABOVE TO STARBUCKS COFFEE FOR AN ADDITIONAL \$2 PER PERSON



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Power Up



Afternoon Breaks

SWEET & SALTY \$8.95

Assorted Freshly Baked Cookies, Popcorn, Pretzels & Miniature Candies, Includes Iced Tea

MOVIE TIME BREAK \$8.25

Three Varieties of Popcorn & Movie Style Candy, Includes Iced Tea

HEALTH NUT \$9.95

Assorted Power Bars, Dried Fruits, Variety of Chilled Yogurts, Assorted Gatorades & Bottled Water

ENHANCE with assorted energy drinks for an additional \$2 per person

TAKE ME OUT TO THE BALLGAME \$11.95

Giant Soft Pretzels, Pigs-In-A-Blanket Served With Dipping Mustard, Individuals Cracker Jacks, Includes Old Fashion Bottled Root Beer, Ginger Ale & Cream Soda

FIRST CLASS \$13.95

Petite Quiches, Vegetable Crudit  Display with Ranch and Bleu Cheese Dipping Sauces and Sparkling Waters. Upgrade to Starbucks Coffee for \$2 per person.

A la Carte Snacks

Individual Bags of Potato Chips \$18 per dozen

Nutrition/Granola Bars \$18 per dozen

Individual Trail Mix Bags \$20 per dozen

Giant Hot & Soft Pretzels \$24 per dozen

Fresh Baked Cookies \$24 per dozen

Brownies \$24 per dozen

Movie Style Candy \$24 per dozen

Assorted Candy Bars \$24 per dozen

Whole Fresh Fruit \$2 per person

Sliced Seasonal Fruit \$3.50 per person

Chilled Fruit Yogurt \$2 each



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Lunch Time

MINIMUM OF 15 GUESTS REQUIRED FOR MENUS BELOW

DELI BUFFET \$18.95

Garden Salad Bar
Turkey Breast, Honey Ham & Roast Beef Deli Platter
Swiss, Cheddar & Provolone Cheeses
Fruit Salad OR Pasta Salad
Assorted Sandwich Breads, Potato Chips & Appropriate Condiments
Chef's Selection of Assorted Desserts & Iced Tea

IT'S A WRAP BUFFET \$19.95

Garden Salad Bar
Potato Chips, Fruit Salad OR Pasta Salad
Appropriate Condiments
Chef's Selection of Assorted Desserts & Iced Tea

WRAPS (select two)

CHICKEN SALAD with bacon, lettuce & tomato
HONEY HAM & SWISS with lettuce, tomato, onion, & honey mustard
TURKEY & JACK CHEESE with bacon, lettuce, tomato & onion
ROAST BEEF & PROVOLONE with lettuce, tomato, onion & Dijon-Horseradish
HAMPTON 2-LAYER CLUB with ham, turkey, bacon, cheddar
VEGGIE WRAP chef's daily selection

FLYING SPOONS EXPRESS LUNCH MENU \$14.95

For Groups LESS THAN 15 GUESTS

Day of Choice:
Caesar Salad
Asian Kale Salad
Strawberry, Avocado & Mango Salad
Smoked Turkey, Bacon & Avocado Club Sandwich
Roast Beef & Brie Croissant
Eggplant Caprese Panini

Side Choice & Beverages Included

"YOU PICK THREE" \$21.95

Your choice of THREE of the following options: Soup, Sandwich, Baked Potato Bar. Includes Fruit Salad OR Pasta Salad, Potato Chips, Chef's Selection Assorted Desserts & Iced Tea.

BAKED POTATO BAR

FRESH BAKED POTATOES

TOPPINGS: Grilled Chicken, Scallions, Shredded Cheddar, Bacon, Sour Cream & Butter

SOUP (select one)

POTATO CHEDDAR
BROCCOLI CHEDDAR
CHICKEN NOODLE
VEGETABLE BEEF
CLAM CHOWDER

SANDWICHES (select two)

CHICKEN SALAD with bacon, lettuce & tomato
HONEY HAM & SWISS with lettuce, tomato, onion, & honey mustard
TURKEY & JACK CHEESE with bacon, lettuce, tomato & onion
ROAST BEEF & PROVOLONE with lettuce, tomato, onion & Dijon-Horseradish
HAMPTON 2-LAYER CLUB with ham, turkey, bacon, cheddar
VEGGIE chef's daily selection

ENHANCE

Add Garden Salad Bar \$3 per person



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Lunch Time

MINIMUM OF 20 GUESTS REQUIRED FOR MENUS BELOW

CUCINA ITALIANA BUFFET \$22.95

Garden Salad Bar
Choice of Two (2) of the Following: Vegetable Lasagna, Beef Lasagna, Chicken Penne Alfredo, and Chicken Parmesan
Mixed Vegetable Medley & Garlic Bread
Cannolis & Cheesecake
Includes Iced Tea

DOWN HOME CAROLINA BUFFET \$24.95

Garden Salad Bar, Coleslaw, Hushpuppies, Rolls & Butter
Pulled Pork BBQ & Fried Chicken
Mashed Potatoes *OR* Mac & Cheese Casserole
Country Style Green Beans *OR* Seasonal Vegetable Medley
Warm Fruit Cobbler & Red Velvet Cake
Includes Iced Tea

TEX-MEX BUFFET \$24.95

Garden Salad Bar
Chicken Fajitas & Beef Tacos with Hard & Soft Shells
Salsa, Sour Cream, Shredded Cheese & Shredded Lettuce toppings
Chicken Tortilla Soup
Mexican Pasta Salad, Black Beans, Rice, Tortilla Chips
Key Lime Pie & Cheesecake
Includes Iced Tea

ASIAN STYLE BUFFET \$24.95

Garden Salad Bar with Water Chestnuts, Crispy Chinese Noodles & Sesame Vinaigrette
Szechuan Beef
Chicken & Vegetable Stir-fry
Choice of White Rice, Brown Rice *OR* Udon Noodles
Steamed Vegetables Medley
Fortune Cookies & Fresh Fruit Display
Includes Iced Tea

BUILD YOUR OWN BUFFET \$25.95

Garden Salad Bar, Rolls & Butter, Iced Tea and Coffee Service

ENTREES (select two)

BBQ Chicken
Chicken Marsala
Chicken Parmesan
Southern Style Pork Chops
Roasted Pork Loin
Meatloaf
Sliced Roast Beef
Beef Tips & Gravy

SIDES (select three)

Baked Beans
Broccoli & Cauliflower
Country Style Green Beans
Honey Glazed Carrots
Seasonal Vegetable Melody
Yukon Gold Mashed Potatoes
Parsley New Potatoes
Rice Pilaf
Wild Rice Pilaf
Mac & Cheese Casserole

DESSERTS (select two)

Red Velvet Cake
Key Lime Pie
Apple Pie
Chocolate Layer Cake
German Chocolate Cake
Carrot Cake
NY Style Cheesecake



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Plated Lunches

MINIMUM OF 15 GUESTS REQUIRED FOR ALL MENUS BELOW

ENTRÉE SALADS \$19.00

Includes choice of Seasonal Fruit Cup or Soup of the Day, Luncheon Breads & Butter, Chef's Dessert Selection, Iced Tea and Coffee Service

GRILLED CHICKEN CAESAR SALAD

Romaine, Grilled & Sliced Chicken Breast, Parmesan Cheese, Tomato Wedges and Garlic Croutons

COBB SALAD

Marinated Chicken Breast atop Crispy Field Greens, Smoked Bacon, Red Onions, Tomatoes, Crumbled Blue Cheese, Cucumber and Garlic Croutons

GREEK SALAD

Marinated Artichoke Hearts, Field Greens, Cucumber, Tomato, Peppers, Onions, Kalamata Olives, Feta Cheese tossed with Red Wine Vinaigrette
Add Grilled Chicken Breast \$2 or add Grilled Shrimp \$4

MARINATED VEGETABLE SALAD

Grilled Eggplant, Zucchini, Asparagus, Bermuda Onions, Red Peppers and Roasted Herb-crusting Tomatoes with Sweet Balsamic Glaze over Garden Greens accompanied by toasted Ciabatta and shaved Parmesan

SANDWICHES \$18.00

Includes choice of Seasonal Fruit Cup or Soup of the Day, Luncheon Breads & Butter, Chef's Dessert Selection, Iced Tea and Coffee Service

HAMPTON TWO-LAYER CLUB

Turkey, Ham, Bacon, Cheddar & Swiss Cheeses

TURKEY & JACK CHEESE

Bacon, Lettuce and Tomato

ROAST BEEF & PROVOLONE

Lettuce and Tomato

CHICKEN SALAD CROISSANT

Lettuce and Tomato

CHICKEN CAESAR WRAP

Garlic Herb Tortilla with Grilled Chicken, Romaine, Crisp Noodles, Diced Tomato

HONEY HAM & SWISS

Lettuce and Tomato

ROASTED PORTOBELLA IN SPINACH TORTILLA

Baby Greens, Sliced Tomatoes and Roasted Red Pepper Aioli



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Plated Lunches

MINIMUM OF 15 GUESTS REQUIRED FOR ALL MENUS BELOW

ENTRÉE OPTIONS

Includes Hampton House Garden Salad with Two House-made Dressings, Luncheon Breads & Butter, Chef's Starch and Seasonal Vegetable selections, House Dessert selection, Iced Tea and Starbucks® Coffee Service

STUFFED CHICKEN ASIAGO \$23

Roulade of Breast of Chicken stuffed with Asiago Cheese and Spinach over roasted Red Pepper Coulis

CHICKEN PICCATA \$21

Sautéed breaded Breast of Chicken with Lemon, Capers and Thyme Butter Sauce

CHICKEN MARSALA \$21

Light herb coated sautéed Breast of Chicken with Marsala Wine, Shallot and Mushroom Sauce

MEDALLIONS OF BEEF TENDERLOIN \$26

Grilled Petit Filet of Beef Tenderloin over a Burgundy-Mushroom sauce

ROASTED NEW YORK STRIP \$25

Whole roasted New York Loin of Beef, sliced and topped with a Tarragon & Pinot Noir Reduction

NORTH CAROLINA PORK TENDERLOIN \$23

Spiced BBQ seared and roasted Pork Tenderloin, sliced and served with Balsamic Demi-glace

FLOUNDER CHINCOTEAGUE \$24

Baked Fillet of Flounder stuffed with North Carolina Crab, served with Sherry Tomato Cream Sauce

ATLANTIC SALMON \$22

Grilled Fillet of Salmon topped with a Tarragon Dijon Cream Sauce

PESTO STUFFED PORTOBELLO \$20

Jumbo Portobello Mushroom Cap stuffed with a Basil and Pine Nut Pesto and served with grilled Red Peppers, toasted Pita Points and shredded Asiago

PESTO TORTELLINI PRIMAVERA \$19

Cheese-stuffed Tortellini sautéed with Basil and Pine Nut inspired Pesto, Onions, Broccoli Florets, roasted Red Peppers and blanched Carrots, topped with shaved Parmesan

ENHANCEMENTS

Upgrade to Caesar or Spinach Salad \$2

Add Soup of the Day \$3

CHOICE OF HOUSE DESSERT (selection included with your entrée)

New York Style Cheesecake, Apple or Cherry Pie, Carrot Cake, Raspberry Bread Pudding, Chocolate Layer Cake, German Chocolate Cake

PREMIUM DESSERTS (\$2 in addition to entrée price)

Mixed Berry Bread Pudding with Bourbon Sauce, Strawberry Shortcake with Lavender Whipped Cream, Chocolate Swirl Cheesecake, Caramel Granny Apple Pie with Vanilla Sauce, Chocolate Bundt Cake, Pecan Pie with Maple Whipped Cream



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===== ===== Audio Visual ===== =====

BASIC AUDIO VISUAL

4-Channel Audio Mixer	\$50 ea.
Corded Microphone	\$75 ea.
Lavaliere or Wireless Microphone	\$85 ea.
Post-It Flipchart	\$35 ea.
Poster Easel	\$10 ea.
White Board	\$45 ea.
Power Cord or Extension Cord	\$5 ea.
Freestanding Podium	\$75 ea.
Freestanding Podium w/ microphone	\$125 ea..
LCD Projector	\$250 ea.
Projection Screen Package	\$45 ea.
<i>(screen, A/V cart, power cord, surge protector)</i>	
Polycom Speakerphone	\$75 ea.
Computer Speakers	\$50 ea.
Laser Pointer/Slide Advancer	\$20 ea.

Items listed above are charged on a daily basis.

SPECIAL ORDER AUDIO VISUAL

Please note the Audio Visual Services & Products listed below are not available on hotel property. However, these items may be arranged for by the Catering Department . All items ordered from an outside A/V Company will have an additional delivery & pick up fee.

CD | DVD | Videocassette Player | Videocassette Recorder (VCR)

Stand-alone Amplifier & Speaker system

Multiple Hard-Wired Internet Access

Freestanding Monitor & Stand

Technical, Decorative & Accent Lighting & Drapery

Special Sized Screens (rear projection, dress kits)

Audio | Visual Recording

Stage Risers

On-Site AV Technician



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