



Reception & Dinner Catering

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===== **MENU** =====
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8021 ARCO CORPORATE DRIVE • 919.484.0500



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Meet & Greet
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Displayed Arrangements

*Small serves 25 to 30 people
Large serves 100 to 125 people*

FRESH FRUIT DISPLAY

Assorted Fresh Fruits served with Chocolate Dipping Sauce

Small \$110.00 | Large \$340.00

IMPORTED & DOMESTIC CHEESE DISPLAY

Artfully Displayed with Gourmet Crackers

Small \$140.00 | Large \$420.00

SMOKED SALMON DISPLAY

Served with Tomato, Bermuda Onions, Capers, Cream Cheese and Pumpnickel Cocktail Bread

Small \$190.00 | Large \$470.00

VEGETABLE CRUDITES

Fresh Seasonal Assortment with Ranch and Bleu Cheese Dipping Sauces

Small \$95.00 | Large \$310.00

SPINACH & ARTICHOKE DIP

Served Warm "en Croute" with Baguettes & Pita Points

Small \$160.00 | Large \$375.00

ANTIPASTI DISPLAY

Marinated Grilled Vegetables and Italian Meats served with Bruschetta, Pita and Toast Points

Small \$160.00 | Large \$370.00

Hors D'oeuvres

HOUSE \$225 per 100 pieces each

- Italian Sausage In Puff Pastry
- Brie in Phyllo With Raspberry Jam
- BBQ Meatballs
- Chicken Drumettes
- Vegetable Spring Rolls, Garlic Chili Sauce
- Sesame Chicken Tenderloins
- Chicken, Pineapple & Red Pepper Kabobs
- Assorted Mini Quiche
- Mini Chicken & Cheese Quesadilla With Salsa
- Andouille Sausage Puffs

PREMIUM \$275 per 100 pieces each

- Asparagus Wrapped In Prosciutto
- Smoked Salmon Crostini With Dill Cream
- Beef Tenderloin Bruschetta
- Spanakopita
- Crab Stuffed Mushrooms
- Beef Satay With Asian Ponzu
- Chicken Satay With Thai Peanut Sauce
- Chicken Cordon Bleu Bites With Mustard Sauce

DELUXE \$325 per 100 pieces each

- Maryland Mini Crab Cakes with Remoulade Sauce
- Hickory Smoked Baby Back Ribs
- Scallops Wrapped In Bacon
- Wild Mushroom & Boursin Cheese in Phyllo
- Jumbo Gulf Shrimp With Cocktail Sauce

All items can be priced in 50 piece increments at 50% of the cost listed.



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

Stations

Action Stations

All stations are chef attended and priced per person.
A \$75 attendant fee is applicable to all stations.

PASTA! PASTA!

\$14.00

Penne & Bowtie Pasta with Diced Grilled Chicken, Italian Sausage, Broccoli Florets, Green Peas, Sun-Dried Tomatoes, Red Onions, Mushrooms, Shaved Parmesan, Alfredo & Marinara Sauces

MASHED POTATO BAR

\$9.00

Creamy Yukon Gold Mashed Potatoes & Mashed Sweet Potatoes with Scallions, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Brown Sugar and Pecans

SIZZLING FAJITAS

\$12.00

Marinated, grilled, sliced Beef and Chicken, sautéed Pepper & Onions, warm Flour Tortillas, choice of Mild or Spicy Salsa, Pico de Gallo, Sour Cream, Guacamole, Cheese and Jalapeños (Substitute Shrimp for \$2.50)

STIR-FRY

\$12.00

Ginger marinated slivers of Beef & Chicken, tossed with Oriental style Vegetables, served with Choice of Fried Rice or Jasmine Rice. Served with Fortune Cookies (Substitute for \$2.50)

SHRIMP & GRITS

\$10.00

Seared Shrimp, sautéed Bell Peppers and Andouille Sausage served over NC Stone Ground Grits

Carving Stations

All stations are chef attended and priced per person.
A \$75 attendant fee is applicable to all stations.

SEARED WHOLE TENDERLOIN OF BEEF

Served with Au Jus and Stone-Ground Mustard

\$275.00 per loin - serves ~25 guests

ROAST INSIDE ROUND OF BEEF

Served with Horseradish Cream and Grainy Mustard

\$250 per roast- serves ~ 40 guests

ROASTED HERB MARINATED BREAST OF TURKEY

Served with Sage Jus and Cranberry Chutney

\$200.00 per breast ~ serves 30 guests

HONEY BAKED CAROLINA HAM

Served with Stone-ground Mustard and Spiced Orange Marmalade

\$250.00 per 50 guests

HERB ROASTED CENTER CUT PORK LOIN

Served with Mango Chutney

\$220 per 50 guests

ROAST WHOLE NY STRIP LOIN

Served with Horseradish Cream, Roasted Garlic Aioli and Whole Grain Mustard

\$250.00 per 40 guests

All Stations accompanied with Freshly Baked Cocktail Rolls.



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=====*Hampton Deluxe*=====

\$30 Per Person

Package Includes Iced Tea and Water Service.

1.5 Hour of Food Service.

Additional ½ hour of food service \$5 per person

Please Select Two Displays

Imported & Domestic Cheese with Crackers

Seasonal Fruit with Yogurt Dipping Sauce

Seasonal Vegetable Crudités

Smoked Salmon Platter

Please Select Three Hors D'oeuvres

Italian Sausage In Puff Pastry

Spanakopita

Vegetable Spring Rolls With Garlic Chili Sauce

Beef Tenderloin Bruschetta

Chicken Cordon Bleu Bites With Mustard

Smoked Salmon Crostinis With Dill Cream

Mini Chicken & Cheese Quesadillas With Salsa

Mini Crabcakes With Remoulade

Sesame Chicken Tenderloins

Please Select One Action Station

(Additional \$75 attendant fee required)

PASTA BAR

Penne tossed with Broccoli Florets, Green Peas,

Sun-Dried Tomatoes, Onions, Mushrooms,

Shredded Parmesan, Alfredo & Marinara Sauces

ROASTED HERB MARINATED TURKEY BREAST

Sage Jus, Cranberry Chutney & Cocktail Rolls

TOP SIRLOIN BEEF ROAST

Horseradish cream, Grainy Mustard & Cocktail Rolls

Package Enhancements

2 Drink tickets per guest (Beer/ Wine)

\$10.00 per person

Unlimited Soda and Iced Tea

\$4.00 per person

House Dessert Bar

\$5.00 per person

Coffee & Hot Tea Bar

\$4.25 per person



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Dinner Time

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MINIMUM OF 25 GUESTS REQUIRED

SOUTHERN STYLE BUFFET \$29.95

Includes Garden Salad Bar, Dixie Coleslaw, Country Style Potato Salad, Iced Tea & Coffee Service, Dinner Breads and Butter

Please Select Two Entrees

- ☞ Pulled Carolina Pork BBQ
- ☞ Fried Chicken (Breast Or Bone-In)
- ☞ Shrimp & Andouille Sausage Over Stone Ground Grits With Chipotle Aioli

Please Select Three Side Items

- ☞ Red Beans And Cajun Spiced Rice
- ☞ Buttered Cob Corn
- ☞ Smoked Cheddar Mac & Cheese
- ☞ Molasses Baked Beans
- ☞ Collard Greens
- ☞ Mashed Potatoes

Please Select Three Dessert Items

- ☞ Red Velvet Cake
- ☞ Banana Pudding
- ☞ Raspberry Bread Pudding With Rum Caramel
- ☞ Seasonal Fruit Cobbler
- ☞ Build Your Own Shortcake Station

BUILD YOUR OWN BUFFET \$32.95

Includes Garden Salad Bar, Iced Tea & Water & Coffee Service, Dinner Breads and Butter

Please Select Two Entrees

- ☞ Roast New York Strip Loin of Beef (served Medium) with Thyme Demi-glace
- ☞ Seared Breast of Chicken with Tarragon Mustard Sauce
- ☞ Chicken Piccata with Lemon Thyme Caper Butter
- ☞ Penne Pasta with Shrimp and Roasted Bell Pepper Sauce
- ☞ Jumbo Portobello Mushroom Cap
- ☞ Medley Of Fresh Tortellini – Tomato And Herb Pasta Stuffed With Cheese, Sauce Alfredo
- ☞ Breast of Chicken stuffed with Spinach and Pine Nuts
- ☞ Asiago & Spinach stuffed Chicken with Red Pepper Coulis
- ☞ Atlantic Salmon with Tarragon infused Herb Vinaigrette
- ☞ Garlic rubbed Roast Pork Loin with Rosemary

Please Select Three Side Items

- ☞ Broccoli & Cauliflower
- ☞ Green Beans With Toasted Almonds
- ☞ Honey Glazed Carrots
- ☞ Seasonal Vegetable Medley
- ☞ Yukon Gold Mashed Potatoes
- ☞ Parsley New Potatoes
- ☞ Herbed Rice
- ☞ Wild Rice Pilaf
- ☞ Mac & Cheese Casserole

Please Select Three Dessert Items

- ☞ Red Velvet Cake
- ☞ Banana Pudding
- ☞ Raspberry Bread Pudding With Rum Caramel
- ☞ Seasonal Fruit Cobbler
- ☞ Build Your Own Shortcake Station



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Dinner Time

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MINIMUM OF 25 GUESTS REQUIRED

ASIAN STYLE DINNER BUFFET \$30.95

Asian Garden Salad Bar

Water Chestnuts, Crispy Chinese Noodles, Cherry Tomatoes, Cucumber, Red Onions and Shredded Cheddar with Sesame Vinaigrette

Egg Drop Soup

Chinese Soup of wispy beaten Egg in a Savory Chicken Broth

Please Select Two Entrees

- ☞ Szechuan Beef
- ☞ Chicken Vegetable Stir-fry
- ☞ Shrimp Lo-Mein

Please Select Three Sides

- ☞ Steamed Chinese Vegetable Medley
- ☞ White Sticky Rice
- ☞ Brown Rice
- ☞ Udon Noodles
- ☞ Stir-fried Rice

Desserts

Fortune Cookies and Fresh Fruit Display

TASTE OF TUSCANY BUFFET DINNER \$34.95

Focaccia Bread; Italian style Mixed Greens Salad, Balsamic Vinaigrette; Hearts of Romaine Caesar Style; Antipasti Display of Kalamata Olives, Pepperoncini, Genoa Salami, Buffalo Mozzarella, Cherry Peppers, Roasted Peppers, Grilled Eggplant and Feta Cheese

Please Select Two Entrees

☞ Steak Brasciola

Tender Steak wrapped around Spinach and Roasted Red Peppers, Braised in a Tomato Basil Sauce

☞ Chicken Cacciatore

Sautéed Breast of Chicken with Tomatoes, Onions, Mushrooms and Peppers served over Angel Hair

☞ Cavatelli Diablo A' Fromaggio

Ricotta Cheese Pasta sautéed in Garlic Red Pepper Oil and tossed with Aged Parmesan Cheese

☞ Chicken Marsala

Sautéed Chicken Breast with Marsala Demi-glace

Desserts

Tiramisu and New York style Cheesecake



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Plated Dinners

MINIMUM OF 25 GUESTS REQUIRED

SALADS (please select one salad choice to accompany your entrée)

CLASSIC CAESAR

Crisp Romaine, Shaved Parmesan and Herbed Croutons tossed with Traditional Caesar Dressing

HAMPTON FIELD GREENS

California Mix Wild Greens with Roma Tomatoes and Cucumber, topped with Toasted Pine Nuts and Grated Parmesan, drizzled with Sun-dried Tomato Vinaigrette

NORTHWEST SPINACH

Baby Spinach tossed with Raspberry Vinaigrette, Seasonal Berries, Goat Cheese and Croutons

ENTRÉE SELECTIONS

Entrée prices include choice of Dinner Salad, Chef's Starch & Vegetable selections, choice of House Dessert, Dinner Breads & Butter, Iced Tea and Regular & Decaffeinated Coffee Service

Beef selections are prepared Medium unless specified otherwise

GRILLED NEW YORK STRIP STEAK \$34

served with Thyme Demi-Glace

OVEN ROASTED PRIME RIB \$35

Garlic and Herb encrusted with au Jus & Horseradish Cream (75 guests minimum)

GRILLED FILET MIGNON \$37

Served over Port Wine Sauce

CHICKEN ITALIANO \$27

Sautéed Breast of Chicken with Italian style seasonings, Artichoke and Sun-dried Tomato Cream Sauce

CHICKEN ROULADE \$29

Stuffed with Sun-Dried Tomatoes and Cheese with a Red Bell Pepper Coulis

CHICKEN CHAMPIGNON \$27

Sautéed Breast of Chicken with a Wild Mushroom Brandy Cream

PESTO SHRIMP \$27

Grilled Shrimp over Polenta

FILLET OF NORTH ATLANTIC SALMON \$29

Grilled and served with a Dill Herb Cream Sauce

HORSERADISH MUSTARD ENCRUSTED PORK LOIN \$29

Roasted and sliced Pork Loin with wild Mushroom Demi-Glace

JACK DANIELS PEPPERCORN BEEF TENDERLOIN \$32

Sliced Peppercorn-crusted Tenderloin of Beef with Jack Daniels Whiskey Demi -Glace, topped with Caramelized Onions

PESTO STUFFED PORTOBELLO \$24

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

DUAL ENTRÉE SPECIALS

MEDALLIONS OF BEEF & MARYLAND STYLE CRAB CAKE \$39

Grilled Tenderloin Medallions with Demi-Glace and Crab Cake with Poblano Remoulade

FILET MIGNON & ROASTED SALMON DUO \$39

Grilled Beef Filet with Demi-Glace and Fresh Atlantic Salmon with Tarragon Herb Butter Sauce

FILET MIGNON & BREAST OF CHICKEN \$38

Grilled Beef Filet and Breast of Chicken with Marsala Demi-Glace

BREAST OF CHICKEN & ROASTED SALMON \$36

Breast of Chicken & Fresh Atlantic Salmon with Tarragon Herb Butter Sauce

DESSERT OPTIONS

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

Upgrade to Premium level desserts for \$2 per person or Deluxe level for \$3 per person.



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Sweet Endings

MINIMUM OF 25 GUESTS REQUIRED

Flambé Station

(\$75 attendant fee required)

Bananas Foster, Cherries Jubilee or Crêpes Suzette served over Vanilla Bean Ice Cream

\$7.95 per person with Dinner
(1 Hour Maximum)

\$14.95 per person à la Carte
(2 Hour Maximum)

Viennese Table

Tiered Presentation of Miniature Éclairs, Cream Puffs, Cheesecakes, Cannolis, Tartlets, Petit Fours, Fancy Cookies, Fresh Fruits & Berries

\$8.95 per person with Dinner
(1 hour Maximum)

\$16.95 per person à la Carte
(2 hour Maximum)

Coffee & Dessert Bar

Regular & Decaffeinated Coffee Bar with selection of Three of the following: Biscotti, Speciality Cookies, Grand Marnier infused Chocolate Mousse Cups, Coconut Macaroons

\$8.95 per person with Dinner
(1 hour Maximum)

\$13.95 per person à la Carte
(2 hour Maximum)

House Desserts \$7.50 per psn

Please Select Three Desserts

- ☞ New York Style Cheesecake
- ☞ Apple or Cherry Pie
- ☞ Carrot Cake
- ☞ Raspberry Bread Pudding
- ☞ Chocolate Layer Cake
- ☞ Red Velvet Cake

Served With Freshly Brewed Coffee.

Premium Desserts \$9.50 per psn

Please Select Three Desserts

- ☞ 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

Served With Freshly Brewed Coffee.

Deluxe Desserts \$11.50 per psn

Please Select Three Desserts

- ☞ Crème Brûlée
- ☞ Key Lime Pie
- ☞ Chocolate Decadence
- ☞ Raspberry Bread Pudding
- ☞ Signature Cheesecake
- ☞ Molten Chocolate Lava Cake
- ☞ Seasonal Special Dessert

Served With Freshly Brewed Coffee.



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Bar Pricing

For your convenience, Private Events desiring cocktail service require an in-room private bar & bartender for your exclusive use. A fee of \$50 per bartender per hour is applied to all private bars. All bar service must end by 12:00AM. Bar service may be billed on unlimited consumption for a pre-arranged length of time or billed based on an inventory of actual amounts consumed by your guests.

Please note that all cocktail service bars (bars including liquor items) also include a selection of House Wines, Domestic & Imported Beer, Bottled Water and Assorted Soft Drinks.

Actual Consumption Bar Service

Host Bar	Cash Bar
Premium Brands \$8	Premium Brands \$8
Prestige Brands \$7	Prestige Brands \$7
Cordials & Liqueurs \$8	Cordials & Liqueurs \$8
House Wines \$21 per bottle	House Wines \$6 per glass
Domestic Beer \$4	Domestic Beer \$4
Specialty or Import Beer \$5	Specialty or Import Beer \$5
Assorted Sodas \$2	Assorted Sodas \$2

Unlimited Consumption

BEER AND HOUSE WINE

\$10 per person for the first hour
 \$5 per person for each additional hour

PREMIUM BRANDS BAR

\$12 per person for the first hour
 \$9 per person for each additional hour

PRESTIGE BRANDS BAR

\$15 per person for the first hour
 \$10 per person for each additional hour

Martini Bar

ABSOLUT VODKA & DEKUYPER CORDIALS

CLASSIC VODKA MARTINI

SOUR APPLE MARTINI

RASPBERRY & WHITE CHOCOLATE MARTINI

COSMOPOLITAN

\$15 per person for first hour
 \$10 per person for each subsequent hour



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