

Holiday Inn Charlotte University **Catering Menu**



Holiday Inn

CHARLOTTE UNIVERSITY

8520 University Executive Park Drive, Charlotte, NC 28262 | 704-547-0999 | www.hicharlotteu.com

Breakfast Buffets

QUEEN CITY BUFFET

Minimum of 10 People

Scrambled Eggs

Sliced Seasonal Fresh Fruit and Berries

Assorted Breakfast Pastries

Coffee and Tea Service

Assorted Chilled Fruit Juices

Choose Two Proteins:

- Bacon
- Turkey Bacon
- Sausage
- Turkey Sausage
- Ham

Choose One Accompaniment:

- Breakfast Potatoes
- Hash Browns
- Grits
- Oatmeal

Choose One Breakfast Favorite:

- Buttermilk Pancakes
- French Toast

\$24 per Person

CONTINENTAL

Danishes, Muffins, and Bagels

Cream Cheese, Butter, and Fruit Preserves

Sliced Fresh Fruit

Coffee and Tea Service

Assorted Chilled Fruit Juices

\$16 per Person

ENHANCEMENTS

Buttermilk Biscuits with Eggs,

Sausage, and Cheddar Cheese

Croissant Stuffed with Scrambled

Eggs, Ham, and Peppers

Breakfast Burritos with Scrambled Eggs,

Peppers, Onions, Tomato, and Sausage,

Served with Salsa and Sour Cream

\$5 per Person

Please add 25% service charge and applicable sales tax; final guarantee required 72 hours in advance. Pricing is per person unless otherwise noted. Menu and pricing subject to change at any time.



Lunch

BOXED LUNCH

All Boxed Lunches Include One Piece of Whole Fruit, Chips, a Cookie, and Soda or Bottled Water.

CALIFORNIA CLUB

Shaved Turkey Breast on a Croissant with Bacon, Provolone Cheese, Guacamole, Tomato, and Lettuce

HAM & CHEESE

Shaved Honey-Baked Ham and Swiss Cheese on a Kaiser Roll with Lettuce and Tomato

VEGETABLE SANDWICH

Grilled Marinated Vegetables and Chef's Choice of Cheese, Served on Focaccia Bread with Pesto Spread, Lettuce, and Tomato

CHICKEN CAESAR WRAP

Marinated Grilled Chicken Breast in a Basil Pesto with Hearts of Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Substitute Shrimp for an Additional \$4.00

ROAST BEEF ON A HOAGIE

Provolone Cheese, Tomato, Lettuce, Red Onion, and Horse Radish Mayo

\$26 per Person

LUNCH BUFFETS

All Buffets Include Iced Tea, Coffee, and Hot Tea. Minimum of 10 Guests Required.

DELI EXPRESS

Garden Salad, Potato Salad

Smoked Turkey, Deli Ham, Shaved Roast Beef, American Cheese, Swiss Cheese

Coleslaw, Lettuce, Tomato, Pickles, Mustard, Mayonnaise, and Sweet Onions

Assorted Breads

Chef's Choice of Dessert

\$30.00 per Person

SOUTHERN BBQ BUFFET

Garden Salad with Ranch and Italian Dressings

Carolina Coleslaw

Tomato, Cucumber, and Red Onion Salad

Choice of Two Proteins:

- Carolina BBQ Pork Ribs
- BBQ Brisket
- Southern Fried Chicken
- Southern BBQ Baked Chicken

Baked Beans

Homestyle Green Beans with Onions and Bacon

Chef's Choice of Dessert

\$36 per Person

LATIN FARE

Shredded Cheese, Sour Cream

Jalapeños, Guacamole, Salsa

Lettuce, Tomatoes, Onions

Spanish Rice, Refried Beans

Flour Tortillas, Hard Taco Shells

Choice of One Protein:

- Grilled Marinated Chicken
- Ground Beef

Chef's Choice of Dessert

\$33 per Person

SOUP, SALAD, AND POTATO

Jumbo Baked Potatoes Served with Butter, Cheese, Sour Cream, Bacon, and Chives

Choice of Two Soups:

- Cream of Broccoli
- Minestrone
- Tomato and Basil
- Chicken and Rice

Choice of Two Salads:

- Caesar Salad
- Garden Salad
- Pasta Salad
- Fruit Salad

\$26 per Person

Breaks

THEMED PACKAGES

HEALTHY BREAK

Assorted Chilled Fruit Juices
Vegetable Crudité with Ranch Dip
Hummus and Pita Chips
Build Your Own Yogurt Parfait
with Granola, Berries, Brown Sugar, and Raisins
Bottled Water and Assorted Hot Teas
\$19 per Person

MID-MORNING BREAK

Sliced Fresh Fruit with a Honey Yogurt Dip
Assorted Granolas, Energy Bars
Coffee and Tea Service
\$16 per Person

À LA CARTE

BOTTLED SPRING WATER
\$4 per Bottle

ASSORTED SODAS
\$4 per Bottle

COFFEE OR HOT TEA
\$45 per Gallon

ICED TEA
Sweetened or Unsweetened
\$28 per Gallon

LEMONADE
\$27 per Gallon

**PRETZELS, POPCORN
AND CHIPS**
\$4 per Individual Bag

BAGELS
Served with Cream Cheese
\$25 per Dozen

**ASSORTED DANISHES,
PASTRIES, AND MUFFINS**
\$28 per Dozen

INDIVIDUAL YOGURTS
\$4 Each

ASSORTED COOKIES
Fresh Baked Cookies
\$27 per Dozen

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Reception Hors d'Oeuvres

HOT

50 Pieces per Order

MINI CRAB CAKES

with Cajun Remoulade

\$175

PORK, SHRIMP, OR VEGETABLE DUMPLINGS

with Teriyaki Sauce

\$150

STUFFED MUSHROOMS

Spinach Cheese or Sausage

\$150

BACON WRAPPED SCALLOPS

\$235

COCONUT SHRIMP

with Sweet Chili Sauce

\$160

MINI BEEF SLIDERS

\$150

BUFFALO WINGS

\$200

BBQ MEATBALLS

\$145

SWEDISH MEATBALLS

\$145

EGG ROLLS

with Sweet Chili Sauce

\$125

SPRING ROLLS

with Sweet Chili Sauce

\$125

CHICKEN TENDERS

with BBQ Sauce and Honey Mustard

\$175

FRIED RAVIOLI

with Marinara Sauce

\$125

MINI PINEAPPLE AND CHICKEN KABOB

with Sweet Chili Sauce

\$175

MINI BEEF KABOBS

with Tzatziki Sauce

\$185

SHRIMP TEMPURA

\$160

COLD

50 Pieces per Order

VEGETABLE CRUDITÉ

\$130.00

FRESH FRUIT TRAY

\$160.00

CHEESE AND CRACKER DISPLAY

\$175.00

ASSORTED FINGER SANDWICHES

\$150.00

SHRIMP COCKTAIL

\$200.00

BRUSCHETTA

\$125.00

ANTIPASTO PLATTER

\$200.00

SMOKED SALMON

With Capers, Onions, Shredded Eggs,
Dill, and Toasted Brioches

\$120.00

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Bar

Bartenders are Required for All Bars. Two Hour Minimum Required.

CASH BAR

HOUSE BRAND SPIRITS

\$9.00 per Drink

PREMIUM BRAND SPIRITS

\$12.00 per Drink

HOUSE BRAND WINE

\$10.00 per Drink

PREMIUM WINE

\$12.00 per Drink

DOMESTIC BEER

\$6.00 per Drink

IMPORTED BEER

\$8.00 per Drink

SODA AND BOTTLED WATER

\$4.00 per Drink

COGNACS AND CORDIALS

\$14.00 per Drink

OPEN BAR

GALLON SIGNATURE DRINK

Bloody Mary, Mimosa, or Signature Drink

\$250.00 per Gallon

HOUSE BRANDS

First Two Hours \$34.00 per Guest

Each Additional Hour \$10.00 per Guest

BEER AND WINE

First Two Hours \$20 per Guest

Each Additional Hour \$8.00 per Guest

PREMIUM BRANDS

First Two Hours \$36.00 per Guest

Each Additional Hour \$12.00 per Guest

Bartender Fees:

First Three Hours: \$200.00

Additional Hours: \$95.00

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Dinner Buffets

All Buffets Include Iced Tea, Coffee, and Hot Tea. Minimum of 20 Guests Required.

EXECUTIVE BUFFET

Garden Salad, Seasonal Fruit Salad, Pasta Salad
Chef's Choice of Starch
Chef's Choice of Seasonal Fresh Vegetable
Rolls and Butter

Entrée Selection:

- Grilled Marinated Pork Loin with Apple Jack Demi
- Grilled Sirloin of Beef with Red Onion Marmalade
- Wild Mushroom Ravioli with Porcini Mushroom Sauce
- Herb-Roasted Chicken Breast with Italian Herb Sauce
- Sesame-Encrusted Salmon with Teriyaki Sauce or Lemon Caper Sauce

Assorted Cakes and Pies

CAROLINA BBQ BUFFET

Choice of Three Salads:

Garden Salad, Pasta Salad, Coleslaw, Potato Salad
Seasonal Fruit Salad, Cucumber Tomato Salad

Entrée Selection:

- Carolina BBQ Pork Ribs
- BBQ Baked Chicken
- Pulled BBQ Pork with Buns
- BBQ Brisket

Choice of Two Accompaniments:

Sweet Corn, Baked Macaroni and Cheese
Green Beans, Baked Beans, Fried Okra,
Fried Potato Wedges Collard Greens

Choice of One Dessert:

Assorted Cakes and Pies

LITTLE ITALY

Caesar Salad
Antipasto Salad
Roasted Vegetables
Garlic Bread

Entrée Selection:

- Penne Pasta with Bolognese or Alfredo Sauce
- Chicken Parmesan
- Chicken Marsala
- Shrimp Scampi
- Meat or Vegetarian Lasagna

Tiramisu

Cannoli

SOUTHERN HOMESTYLE

Garden Salad, Fruit Salad, Potato Salad
Mixed Vegetables
Rice Pilaf
Mashed Potatoes

Entrée Selection:

- Roasted Pork Loin with Brown Gravy
- Fried or Baked Chicken
- Fried Flounder with Tarter Sauce
- Beef Tips Sautéed with Onions and Peppers and Served with Au Jus Sauce

Chef's Choice of Dessert

Choice of One Entrée - \$40 per Person

Choice of Two Entrées - \$46 per Person

Choice of Three Entrées - \$50 per Person

Pricing is for 1.5 Hours of Food Service

All Day Meeting Packages

Buffets can be Served inside your Meeting Space for a Working Lunch or in our On-Site Restaurant. 10 Person Minimum Required.

GOLD MEETING PACKAGE

CONTINENTAL BREAKFAST

Assortment of Chilled Fruit Juices
Fresh Fruit and Seasonal Berries
with a Honey – Yogurt Sauce
Danishes, Muffins, and Bagels
Cream Cheese, Butter, and Fruit Preserves
Coffee and Tea Service

AM BREAK

Fresh Whole or Sliced Fruit
Soda and Bottled Water
Coffee and Tea Service

PM BREAK

Freshly Baked Cookies and Dessert Bars
Soda and Bottled Water
Coffee and Tea Service

\$25.00 per Person

PLATINUM MEETING PACKAGE

ALL-DAY BEVERAGE SERVICE

Coffee and Tea Service

CONTINENTAL BREAKFAST

Assortment of Chilled Fruit Juices
Fresh Fruit and Seasonal Berries
with a Honey – Yogurt Sauce
Danishes, Muffins, and Bagels
Cream Cheese, Butter, and Fruit Preserves
Coffee and Tea Service

PM BREAK

Choice of Two:

- Assortment of Chips
- Soft Baked Pretzels
- Trail Mix
- Assorted Cookies and Brownies

\$30.00 per Person

Plated Dinners

All Plated Dinner Entrées are Served with a Garden or Caesar Salad, Rolls and Butter, Chef's Choice of Dessert, and Coffee and Tea Service.

HERB GRILLED CHICKEN BREAST

Grilled Chicken Breast, with Seasonal Vegetables and Rice Pilaf, Topped with a Sun-Dried Tomato Cream Sauce

\$41 per Person

HERB BUTTER GRILLED SALMON

Salmon Filet with Broccoli and Roasted Red Potatoes in Teriyaki Sauce

\$42 per Person

GRILLED SIRLOIN

Sirloin Grilled to Perfection, Served with Mashed Potatoes, Roasted Carrots, and Mushroom Ragout

\$44 per Person

SURF AND TURF

Shrimp and New York Strip Grilled to Perfection, with Herb Russet Potatoes, and Broccolini, Served with a Demi Glaze Sauce

\$65 per Person

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