



AT

HOLIDAY INN ROANOKE CONFERENCE CENTER



Holiday Inn



CANDLEWOOD
SUITES

AN IHG HOTEL

Roanoke Conference Center
3315 Ordway Drive NW | Roanoke, VA

Banquet

M • E • N • U • S

Impress. Reward. Celebrate. Simply...Center Stage

Plan your next event with experienced and knowledgeable professionals. Our expert team will work with you to plan the perfect menu to impress at a new client meeting for 20, inspire at a division meeting for 200, or celebrate at your annual holiday party for the entire company of 2000.

*We truly believe that you will find your
Center Stage at Holiday Inn Roanoke experience delightful as well as unique!*

November, 2023 Menu Package

P: (540) 489-7827 | F: (540) 489-4900 | EVENTS@CENTERSTAGEFOOD.COM

"Where Food Takes Center Stage"

BREAKFAST

All Buffets are Priced Per Person, Displayed for 90 Minutes, and Require a Minimum of 50 Guests
5.00 per guest surcharge for groups between 25 and 49 guests.

Each Breakfast Buffet Option is accompanied by regular coffee service (decaffeinated coffee available upon request), chilled water, orange juice, and a selection of fine teas.

COFFEE HOUSE CONTINENTAL • \$16.95

Fresh Baked Scones | Coffee Cake | Muffins
Plain and Everything Bagels

Sweet Butter, Cream Cheese, and Assorted Jellies

CHEF'S CONTINENTAL • \$19.95

Fresh Baked Scones | Coffee Cake | Muffins
Plain and Everything Bagels
Sweet Butter, Cream Cheese, and Assorted Jellies
Seasonal Fresh Cut Fruit
Baskets of Crisp Apples

HEALTHY HOOK-UP CONTINENTAL • \$22.95

Yogurt Parfait Bar
Individual Yogurts, Fresh Berries, Crunchy Granola
Plain and Everything Bagels
*Sweet Butter, Cream Cheese, Peanut Butter
and Assorted Jellies*
Seasonal Fresh Cut Fruit
Baskets of Crisp Apples and Bananas

ALL-AMERICAN BREAKFAST TABLE • \$27.95

Fluffy Scrambled Eggs | Toppings: Cheese and Salsa | Breakfast Potatoes with Peppers and Onions
Thick Cut Bacon | Maple Sausage Patties

Fresh Baked Scones | Coffee Cake | Muffins | Plain and Everything Bagels

Sweet Butter, Cream Cheese, and Assorted Jellies

Seasonal Fresh Cut Fruit | Baskets of Crisp Apples and Bananas | Assorted Yogurts

Turkey Bacon or Turkey Link Sausage Available for Substitution – \$2.00 per person

BREAKFAST ENHANCEMENTS

All Enhancements Require Minimum of 25 Guests and are Priced Per Person.

One Chef Attendant per 50 Guests at \$200.00 per 2 hours.

Southern Gentleman's Shrimp Grits • \$9.00 per guest

Course Grits | Sautéed Shrimp | Shredded Cheddar Scallion | Crisp Bacon | Maple Syrup

Breakfast Burritos • \$8.00 per guest

Great for Grab-n-Go!

Scrambled Eggs | Potatoes | Sausage | Shredded Cheddar | Salsa

Buttermilk Biscuits with Sausage Gravy • \$7.00 per guest

A Classic Southern Favorite!

Potato Taquitos • \$7.00 per guest

House Verde | Jack Cheese | Jalapeño

ON-THE-GO BREAKFAST BOX • \$19.00

Ham -and- Pimento Cheese Croissant

Individual Yogurt | Crisp Whole Apple | Granola Breakfast Bar | Bottled Water

All Boxed Meals Include Disposable Flatware & Napkin

All Prices are Subject to On-Site Manager Fee, 22% Coordination Fee, and 11.3% Virginia Sales/Meals Tax.

Prices are Subject to Change Without Notice.

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LIGHT LUNCH

All Buffets are Priced Per Person, Displayed for 90 Minutes, and Require a Minimum of 50 Guests.

5.00 per guest surcharge for groups between 25 and 49 guests.

All Lunch Buffet Menus Include Self-Serve Beverage Station with Iced Tea and Chilled Water.

MARKET DELI BUFFET • \$26.95

Includes One Full Sized Sandwich Per Person, Two Sides, Bagged Potato Chips, Brownies & Blondies.

Please Select up to Three Full Sized Gourmet Sandwiches and/or Wraps in Quantities of 10 - Each Cut in Half

Shaved Virginia Black Oak Ham

House Pimento Cheese | Shaved Red Onion

Fresh Greens | Ciabatta Roll

Oven Roast Turkey

Jack Cheese | Shaved Red Onion | Duke's Mayo

Flaky Croissant

Turkey-Brie Wrap

Shaved Turkey | Creamy Brie | Tart Apple

Fresh Greens | Dijon Aioli

Shaved Roast Beef

Sharp Cheddar | Caramelized Onion Jam

Horseradish Mayo | Fresh Greens | Ciabatta Roll

Curried Chicken Salad

Toasted Almond | Mellow Swiss | Dijon Aioli

Flaky Croissant

Lemon-Scallion Hummus Wrap

Julienne Carrots | Colorful Peppers | Fresh Greens

Cheddar | Cashews

Please Select Two Sides:

Garden Salad with Assorted Individual Dressings

Potato Salad | Pasta Salad | Fresh Fruit

NEW YORK DELI BOX • \$21.00

Great for Working Lunches!

Each Meal Box Includes Full Sized Sandwich, Crisp Whole Apple, Bagged Potato Chips, Chocolate Brownie, Mint, and Bottled Water

Choose up to THREE Market Deli Buffet Sandwich Selections Per Order, in Quantities of 10

SALAD and BAKED POTATO BAR • \$24.95

Salad of Fresh Crisp Greens

Garlic Encrusted Baked Potatoes

Toppings to Include:

Tomato | Cucumber | Carrot Ribbons | Garbanzo Beans | Buttered Croutons

Sunflower Seeds | Pasta Salad | Pickled Peppers | Variety of Dressings

Crisp Bacon Bits | Diced Grilled Chicken | Shredded Cheddar Cheese | Sour Cream | Chives | Butter

Freshly Baked Milk Rolls

Chocolate Chip Cookies

ADD House-Made Soup - 5.00 per quest.

Select One: Beef Chili | Tomato Bisque | Broccoli Cheddar | Corn Chowder | Hearty Potato-Ham



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HOT LUNCH BUFFETS

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5.00 per guest surcharge for groups between 25 and 49 guests.

All Lunch Buffet Menus Include Self-Serve Beverage Station with Iced Tea and Chilled Water.

Available as Dinner Buffet for an Additional \$5.00 per person

ITALIAN BISTRO • \$27.95

Classic Caesar Salad with Buttered Croutons
Italian Pasta Salad
Garlic Bread Sticks
Ricotta Stuffed Shells with Roasted Garlic Marinara
Select One Entree: Hearty Meatballs Marinara,
Pesto Chicken, or Italian Sausage Bites
Balsamic Grilled Vegetable Medley
Tiramisu

BACKYARD BARBEQUE • \$27.95

Pulled Pork *-OR-* Pulled Chicken BBQ
Assorted Buns and Sauces
Southern Creamy Cole Slaw
Homestyle Macaroni and Cheese
Root Beer Baked Beans
Banana Pudding with Chantilly Cream

FORTUNE MEETS FLAVOR • \$27.95

Oriental Salad Crisp Romaine, Shaved Cabbage, Carrots, Scallion, Crunchy Noodles and Sesame-Ginger Vinaigrette
Sesame Rolls with Butter | Chargrilled Sweet Chili Lacquered Chicken
Ginger Scented Jasmine Rice | Vegetable Stir Fry | Brown Sugar Blondies and Fortune Cookies

BAJA BOWL • \$27.95

Select One Entree: Tinga Pulled Chicken,
Pork Carnitas, or Adobo Spiced Ground Beef
Spanish Sofrito Rice | Garlicky Pinto Beans
Sautéed Colorful Peppers and Onions
Warm Flour Tortillas | Corn Chips
Toppings: Shredded Lettuce | Cheddar | Sour Cream Salsa |
Fresh Jalapeños | Lime Wedges | Hot Sauces
Chocolate Brownies with Tres Leche Frosting

INTO THE MEDITERRANEAN • \$27.95

Cucumber-Tomato Salad with Red Wine-Feta Vinaigrette
Herbed Flatbreads
Tuscan Roast Chicken with Rosemary Red Pepper Sauce
Polenta Roast Potatoes
Hearty-Cut Olive Oil Grilled Vegetables
Lemon Bars with Shortbread Crust

A La Carte REFRESHMENTS

BEVERAGES

| | |
|--|-------|
| Regular Coffee (per gallon) | 56.00 |
| Decaffeinated Coffee (per gallon) | 56.00 |
| Unsweetened Iced Tea (per gallon) | 48.00 |
| Southern Style Sweet Tea (per Gallon) | 48.00 |
| Pink Lemonade (per gallon) | 48.00 |
| Hot Tea Service (10 servings per pump pot) | |
| <i>Assorted Fine Teas</i> | 30.00 |
| Hot Chocolate (per packet) | 3.00 |
| Assorted Coke Products (each) | 3.00 |
| Bottled Waters (each) | 3.00 |
| Fruit Juices (each) | 4.00 |
| San Pellegrino Sparkling Water (each) | 4.00 |
| Red Bull and Sugar Free Red Bull (each) | 6.00 |

BAKED GOODS -and- SNACKS

| | |
|--|-------|
| Scones, Coffee Cake, Muffins (per dozen) | 36.00 |
| Bagels with Cream Cheese (per dozen) | 48.00 |
| Assorted Cookies (per dozen) | 36.00 |
| Chocolate Brownies (per dozen) | 36.00 |
| Seasonal Fresh Cut Fruit (per person) | 5.00 |
| Assorted Whole Fruit (per person) | 3.00 |
| Assorted Yogurts (per dozen) | 48.00 |
| Bagged Potato Chips (per dozen) | 36.00 |
| Bagged Pretzels (per dozen) | 36.00 |
| Assorted Granola Bars (per dozen) | 48.00 |
| Domestic Cheese Platter (per person) | 9.00 |
| Vegetable Crudités with Dip (per person) | 8.00 |
| Hard Boiled Eggs (per dozen) | 24.00 |

ASSORTED DIPS

Served with Freshly Fried Tortilla Chips

Salsa | Pimento Cheese | Lemon-Scallion Hummus | Creamy Buttermilk-Herb | Caramelized French Onion

Select One Dip – 7.00 per guest | Select Two Dips – 10.00 per guest

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BREAKS

Priced Per Person, Serve Time 45 Minutes, and Require a Minimum of 50 Guests.

All Breaks Include Citrus-Infused Water Station | 5.00 per guest surcharge for groups between 25 and 49 guests.

Break Beverage Package with Assorted Sodas and Coffee Service - \$5.00 per person

THE NATURALIST • \$12

Assorted Granola Bars | Individual Yogurts
Fresh Whole Fruit

BAKE SHOP • \$12

Fresh Baked Scones | Coffee Cake | Muffins
Butter and Assorted Jellies

COOKIE MONSTER • \$12

Chocolate Chunk
Lemon-Blueberry
Snickerdoodle

SWEET & SAVORY • \$12

Warm Bavarian Pretzels | Spicy Mustard Dip | Salted
Caramel Chocolate Brownies

SMART POP • \$12

Freshly Popped Popcorn | M&M's | Salted Peanuts
Dried Cranberries | Yogurt Covered Raisins
Cheese Crackers

CONVENIENT STORE BREAK • \$12

Individually Bagged Chips | Assorted Candy Bars
Individual Cheese Sticks | Whole Fruit

ALL-DAY PACKAGES

Priced Per Person and Require a Minimum of 50 Guests. Breaks Served for 30 minutes.

5.00 per guest surcharge for groups between 25 and 49 guests.

FULL DAY COFFEE AND TEA • \$12

Continuous Coffee and Hot Tea - Service for 8 Hours

ALL DAY BEVERAGE SERVICE • \$20

Continuous Beverage - Service for 8 Hours

(Freshly Brewed Coffee, Assortment of Fine Teas, Bottled Waters, Assorted Sodas)

ALL DAY BREAK PACKAGE • \$40

Wake-Up AM Break - Assorted Granola Bars, Individual Yogurts, Baskets of Whole Fruit, Orange Juice

Convenient Store PM Break - Individually Bagged Chips, Assorted Candy Bars, Individual Cheese Sticks, Whole Fruit

Continuous All-Day Beverage Service (Service for 8 hours) - Freshly Brewed Coffee, Assortment of Fine Teas, Bottled Waters, Assorted Sodas

CORPORATE MEETING PACKAGE

\$59.95 per person | Priced Per Person and Require a Minimum of 50 Guests.

Package Includes Full Day Coffee, Hot Tea and Water Station for 8 Hours. Breaks Displayed for 30 Minutes.

Upgrade to All Day Beverage Service for an Additional \$8.00 per person.

WAKE UP AM BREAK

Assorted Granola Bars | Individual Yogurts | Baskets of Whole Fruit

LUNCH CHOICE #1

Classic Caesar Salad
Garlic Bread Sticks
Ricotta Stuffed Shells
Hearty Meat Sauce
Sauteed Green Beans
Garlicky Breadcrumbs

LUNCH CHOICE #2

Garden Salad
Assorted Dressings
Assorted Signature Wraps
- Shaved Ham & Pimento -
- Lemon Scallion Hummus -
- Toasted Almond Chicken Salad -
Individually Bagged Potato Chips

LUNCH CHOICE #3

Boxed Lunch to Include
Select One Sandwich:
- Toasted Almond Chicken Salad
- Shaved Ham & Pimento Cheese
- Lemon-Scallion Hummus Wrap
Individually Bagged Potato Chips
Crisp Whole Apple | Mint

CONVENIENT STORE PM BREAK

Individually Bagged Chips | Assorted Candy Bars | Individual Cheese Sticks | Whole Fruit | Bottled Waters

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THE SOUTHERN CHARM DINNER BUFFET

\$42.95 per person

All Buffets are Priced Per Person, Displayed for 90 Minutes, and Require a Minimum of 50 Guests.

5.00 per guest surcharge for groups between 25 and 49 guests.

Dinner Buffet Includes: Garden Salad with Assorted Dressings, Freshly Baked Milk Rolls with Butter, Choice of One Entrée, Three Sides, One Dessert, and Self-Serve Beverage Station (Iced Tea, Chilled Citrus-Infused Water, and Coffee)

entrée offerings

Please Select Entrée(s) for Your Menu | Additional Entrees are \$8.00 each additional per person.

Grilled Chicken

Select One Sauce: Champagne Cream

Mushroom-Garlic | Tuscan Rosemary-Red Pepper

Roast Pork Loin

Select One Sauce: Dijon Cream Sauce

Tomatoes and Smoked Bacon Butter

Maple-Mustard Glazed

House-Smoked BBQ with Assorted Sauces

Select One: Pulled Pork or Pulled Chicken

Butter Roasted Turkey

Select One Sauce: Sweet Onion Gravy and Fresh Herbs

Cider Sauce | Dijon Cream Sauce

Salisbury Steak with Hearty Mushroom Gravy

Hearty Beef Lasagna

Apricot-Rosemary Glazed Black Oak Ham

Provençal Roast White Fish

Tomatoes | Artichokes | Imported Olives

Lemon | Fresh Herbs

Southern Gentleman's Shrimp Grits

Coarse Grain Grits | Sautéed Shrimp | Cheddar

Scallion | Crisp Bacon | Maple Syrup

Garlic-Herb Crusted Roast Beef

Rich Demi-Glace and Fresh Herbs

Lemon & Herb Baked Salmon Cakes

Dill Citrus Rémoulade

Fresh Herb Roast Salmon

Finished with a Honey-Fig Drizzle

Additional \$4.00 per person

Vegetarian – Vegan Entrée Offerings

Ricotta Stuffed Shells with Roasted Garlic Marinara Sauce and Parmesan Cheese (*vegetarian*)

Tofu Curry with Firm Tofu, Red Curry Sauce, Carrots, Red Bell Pepper, and Snow Peas (*vegan*)

side offerings

Please Select Three Sides for Your Menu | Additional Sides are \$5.00 each per person.

- Oven Roast Potatoes with Onion Jam
- Buttered Whipped Potatoes
- Scalloped Potatoes
- Garlic-Cheddar Smashed Potatoes
- Candied Roast Sweet Potatoes
- Jasmine Rice Pilaf with Fresh Parsley
- Quinoa with Fresh Herbs and a Hint of Lemon
- Creamy Home-style Macaroni & Cheese
- Pierogies with Caramelized Onions
- Parsley Butter Noodles
- Sweet n' Smoky Bourbon Baked Beans
- Broccoli Casserole
- Classic Macaroni Salad
- Country Potato Salad
- Green Beans Almondine
- Country Style Green Beans
- Slow Cooked Southern Greens
- Honey-Cracked Pepper Roast Carrots
- Sautéed Yellow Squash, Zucchini & Peppers
- Roasted Broccoli with Garlic and Fresh Herbs
- Browned Butter and Thyme Roasted Cauliflower
- Parmesan Roasted Brussels Sprouts
- Olive Oil Roast Vegetable Medley
- Skillet Fried Corn with Onion Butter
- Sweet Creamy Peppered Cole Slaw
- Southern Cinnamon-Brown Sugar Fried Apples

dessert offerings

Please Select One Dessert for Your Menu | Additional Desserts are \$6.00 each per person.

Tiramisu | Carrot Cake | Chocolate Cake | Key Lime Pie | Pecan Pie | Apple Pie | Peach Cobbler

Banana Pudding | New York Cheesecake with Melba Sauce

upgrade your buffet

Ask About Adding a Carving Performance Station to Your Buffet!

\$10.00 per person | One Carving Chef per 100 Guests at \$200.00 per 2 hours.

Select One: Virginia Black Oak Ham | Garlic-Herb Roast Pork Loin | Lemon-Rosemary Roast Turkey Breast

Garlic-Herb Crusted Roast Beef

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RECEPTION MENUS

All Menus Priced Per Person, Displayed for 90 Minutes, and Require a Minimum of 50 Guests
Package Includes Self-Serve Beverage Station with Iced Tea and Chilled Citrus-Infused Water

THE SKYLINE RECEPTION PACKAGE

\$40.00 per person

Garden Table

(Included in Package)

Cheese Boards

Assorted Domestic Cheeses | Fresh Berries | Seedless Grapes | Dried Fruits | Spiced Nuts | Assorted Crackers

Crisp Vegetable Crudités

Carrot and Celery Wands | Grape Tomato | Whole Radish | Cauliflower
Colorful Pepper Slices | Cucumber Wedges | Creamy Buttermilk-Parsley Dip

Seasonal Market Fresh Fruit Display

Cocktail Sandwiches

(Please Select One)

Oven Roast Turkey Sandwiches

Mellow Swiss | Lemon-Sun-Dried Tomato Aioli

Soft Potato Roll

Shaved Virginia Black Oak Ham

Rosemary-Honey Butter | Sweet Roll

Shrimp Salad

Shrimp Salad | Spicy Remoulade | Sweet Roll

Peppered Roast Beef

Bleu Cheese Butter | Onion Marmalade | Soft Potato Roll

English Garden

Smoked Gouda | Fig Jam | Arugula | Flaky Croissant

Curried Chicken Salad

Toasted Almond | Flaky Croissant

Savory and Sweet Hors d'oeuvres

(Please Select Three)

Provençal Galette Bites

Grilled Zucchini | Olives | Toasted Feta

Candied Lemon Glaze | Flaky Pastry

Crispy Chicken Satay's

Hot Piri-Piri Honey Glaze

Classic Shrimp Cocktail Shooters

Two Jumbo Shrimp | Cocktail Sauce | Fresh Lemon

Savory Spinach and Gruyere Quiche Bites

Farm Fresh Deviled Eggs with Carrot Chowchow

Root Beer Lacquered Pork Belly Bites

Pimento Cheese Crostini

Candied Bacon Flag

Mushroom-Boursin-Fresh Herbs Tartlet

KY Bourbon BBQ Meatballs

Sesame-Ginger Meatballs

Swedish Meatballs

Warm Spinach-Artichoke Dip

Freshly Fried Tortilla Chips

Bacon Wrapped Jalapeño Popper Halves

Pan Seared Pot Stickers

Sesame Ginger Dipping Sauce

Caprese Skewers

Cherry Tomato | Mozzarella | Balsamic Reduction

Spanakopita Triangles

Flaky Pastry Triangles with Spinach | Feta

Leeks | Fresh Minced Herbs

Classic Cheddar Sausage Balls

Apricot Mustard Dip

Ham and Cream Cheese Filled Mushrooms

Yukon Gold Potato & Vidalia-Onion Frittata Bites

Sriracha Aioli

Creamy Baked Vidalia Onion Dip

Freshly Fried Tortilla Chips

Mini Southern Tomato Pie Tartlets

House Pimento Cheese

Brown Sugar-Bacon Wrapped Crackers

Assorted Cookies | Brownies & Blondies | Peanut Butter Bars | Lemon Bars with Shortbread Crust

Chocolate Mousse Cups with Oreo Crumble | Raspberry Rugelach | Mini Key Lime Tarts with Fresh Blueberries

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CHEF'S RECEPTION DISPLAYS

All Menus Priced Per Person, Displayed for 90 Minutes, and Require a Minimum of 50 Guests.
Charged in Addition to The Skyline Reception Package.

Hearty Olive Oil Grilled and Roasted Vegetables • \$8.00

Fresh Herbs | Hint of Lemon | Creamy Buttermilk-Parsley Dip

Squash | Zucchini | Baby Carrots | Potatoes | Mushrooms | Colorful Peppers | Sweet Onion

Mezze • \$12.00

Smoked-Garlic-Harissa Hummus Dip | Tzatziki | Colorful Peppers
Cucumber Wands | Cherry Tomatoes | Olives | Dried Apricots | Crisp Herbed Pita Chips

Charcuterie Boards • \$12.00

Assorted Dry Cured Meats & Salamis | Pickled Onion | Imported Olives
Strong Dijon | Assorted Crackers

Dips – Two Ways • \$10.00

Warm Creamy Baked Vidalia Onion Dip | Chilled Tuscan Spinach-Artichoke Dip
Freshly Fried Tortilla Chips

RECEPTION BUTLER PASSED -OR- STATIONARY HORS D'OEUVRES

Priced Per 50 Pieces Minimum | Passed Hors d'oeuvres - \$150.00 Server Fee per 100 Guests

Charged in Addition to The Skyline Reception Package.

CHILLED

| | |
|---|----------|
| <u>Caprese Skewers</u> | • 250.00 |
| <u>Farm-Fresh Deviled Eggs</u> | • 250.00 |
| Carrot Chowchow Garnish | |
| <u>Pimento Cheese Crostini</u> | • 275.00 |
| Candied Bacon Flag | |
| <u>Classic Shrimp Cocktail Shooters</u> | • 275.00 |
| <u>Smoked Salmon Tartlets</u> | • 275.00 |
| Everything Bagel Spice | |
| <u>Mini Goat Cheese Tartlets</u> | • 275.00 |
| Fig Jam | |
| <u>Mini Goat Cheese Tartlets</u> | • 275.00 |
| <u>Apple Almond Brie Galette Bites</u> | • 275.00 |

WARM/ ROOM TEMP.

| | |
|---|----------|
| <u>Spanakopita Bites</u> | • 250.00 |
| Flaky Pastry Triangles with Spinach Feta Leeks Fresh Minced Herbs | |
| <u>Ham & Cream Cheese Filled Mushrooms</u> | • 250.00 |
| <u>Warm Roast Dates</u> | • 275.00 |
| Goat Cheese Butter Caramel Almond Candied Orange | |
| <u>Crispy Chicken Satay's</u> | • 275.00 |
| Piri-Piri Honey Glaze | |
| <u>Petite Ham Biscuits</u> | • 275.00 |
| Shaved Virginia Black Oak Ham Rosemary-Honey Butter Buttermilk-Cornmeal Biscuits | |
| <u>Pan Seared Pot Stickers</u> | • 275.00 |
| Sesame Ginger Dipping Sauce | |

RECEPTION CARVING STATIONS

12.00 per person

Charged in Addition to The Skyline Reception Package.

One Carving Chef per 100 Guests at \$200.00 per 2 hours.

Please Select One – All Served with Soft Potato Rolls

Tuscan Style Roast Pork Loin
Caramelized Onion Jam
Horseradish Mustard Sauce
Lemon Aioli

Lemon-Rosemary Roast Turkey
Fig-Onion Chutney
Green Peppercorn Mustard
Garlic-Herb Mayo

Virginia Black Oak Ham
Brown Sugar Butter
Dijon Honey Mustard
Garlic-Herb Mayo

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RECEPTION STATIONS

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Each Reception Station Requires One Performance Chef per 100 Guests at \$200.00 per 2 hours.
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Gourmet Macaroni & Cheese Station • \$17.00

- Creamy Home-style Macaroni and Cheese
- Warm Cheese Sauce

Toppings to Include: Crisp Bacon | Scallion
Sautéed Mushrooms | Parmesan Cheese
Toasted Focaccia Crumbs

Baja Taco Bar • \$17.00

Select Two: Tinga Pulled Chicken,
Pork Carnitas, or Adobo Spiced Ground Beef
Toppings to Include: Pico de Gallo | Salsa
Cotija & Jack Cheese | Pickled Red Onion
Sour Cream | Corn and Flour Tortillas

Mashed Potato Bar • \$17.00

- *Buttered Whipped Potatoes*

Toppings to Include:

Cheddar Cheese | Goat Cheese Crumbles
Chives | Sour Cream | Crisp Bacon Bits
Jalapeno | Broccoli Florets | Corn

Southern Gentleman's Shrimp & Grits Bar • \$18.00

Additional Staffing Required

- Buttered Southern Stone Ground Grits
- Sautéed Shrimp

Toppings to Include: Shredded Cheddar | Scallions
Crisp Peppered Bacon | Maple Syrup
Baskets of Sweet Southern Cornbread

COCKTAIL HOUR UPGRADES

\$18.00 per person | Minimum of 50 Guests

*Cocktail Hour Service (up to one hour) Can be Added to a Lunch or Dinner
and Includes a Selection from the Following:*

Choice of (1) Reception Display

Select One: Cheese Boards | Grilled and Roasted Vegetables with Dip
Crisp Vegetable Crudités with Dip | Market Fresh Fruit Display

Choice of (2) Stationary Hors d'oeuvres

Select One: Caprese Skewers | Mushroom-Boursin Cheese Tartlet Bites | Petite Ham Biscuits
KY Bourbon BBQ Meatballs | Farm-Fresh Deviled Eggs | Spanakopita Bites | Pimento Cheese Crostini

If You Would Like to Add Additional Items to your Menu, Please Call for Pricing.

We are Happy to Accommodate Dietary Restrictions.

Open and Cash Bar Service Available



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