



Corporate Menus 2009-2010

Breakfast Buffets & Bags Minimum 15 Guests

Breakfast in a Bag \$4.95 per guest

Breakfast Bag 1
Small Croissant
Petite Muffin
Orange
Individual Chilled Orange Juice



Breakfast Bag 2
Danish
Granola Bar
Apple
Individual Chilled Orange Juice

Continental

Muffins, Danishes & Breakfast Breads
Butter, Preserves & Cream Cheese
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$5.25 per guest
Add Fresh Fruit Medley \$1.00 per guest

Country Biscuits

Sausage and/or Ham Biscuits
Condiments on the Side
Country Hash Browns
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$7.25 per guest
Add Cheese \$.30 per guest
Add Egg to Biscuits \$1.00 per guest

Southern Breakfast

Scrambled Eggs Topped
with Cheddar Cheese
Crispy Bacon & Sausage
Country Hash Browns
Fluffy Biscuits with Butter, Preserves
& Cream Cheese
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$8.95 per guest
Add Southern Grits \$.95 per guest

Quiché Buffet

Choose from:
♦ Broccoli, Ham & Cheese
♦ Spinach, Bacon & Cheese
♦ Chicken, Potato, Spinach & Cheese
♦ Garden Vegetable & Cheese
Sliced Breakfast Breads and Butter
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$8.75 per guest
 $\frac{1}{2}$ & $\frac{1}{2}$ Minimum 25 Guests

Omelet Buffet

Choose Cheddar Cheese Omelets
or Western Omelets
Country Hash Browns
Sliced Breakfast Breads and Butter
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$7.95 per guest

Provided Complimentary:

- Complimentary buffet linen to enhance your food and beverage presentation, providing you with a professional look, except for box and bag menus.
- Complimentary disposable service ware.
- Delivery, set up and pick up based on minimum guests noted. If under noted minimum ask about pricing changes.
- Professional experienced staff to assist with planning your corporate meetings or conferences.
- Customized menus designed for special events, cookouts, theme parties, galas, open houses, employee retirement or birthday events.

Breakfast Action Stations Minimum 25 Guests

Omelet Station

Guests choose their own ingredients from: Whipped Eggs, Cheddar, Sausage, Bacon, Diced Ham, Fresh Tomato, Red Onion, Mushrooms & Bell Peppers
Southern Hash Browns
Sliced Breakfast Breads with Butter
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$9.25 per guest plus chef labor

Waffle Station

Guests choose their own ingredients from: Pecans, Assorted Fruit Toppings, Maple Syrup, Powdered Sugar & Whipped Cream
Bacon & Sausage
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$9.25 per guest plus chef labor

Food is our Passion, Service is our Obsession

NC Sales Tax and 15% Service Charge added to all invoices, no service charge on bag/box menus for over 25 guests



Corporate Menus 2009-2010

AM & PM Breaks

Minimum 15 Guests, Must be delivered & picked up with Breakfast or Lunch

Break 1

Fancy Cocktail Nuts
Gold Fish
Mini Pretzels
\$2.50 per guest

Break 2

Gourmet Bistro Bars
Peanut M&Ms
Fresh Fruit Kebobs
\$3.60 per guest

Break 3

Sausage Cheese Balls
Freshly Baked Gourmet Cookies
Fresh Fruit Medley
\$3.90 per guest

Break 4

Fresh Seasonal Fruit Display
Assorted Stuffed Breads
Bite Size Bistro Bars
\$5.50 per guest

Break 5

International Cheese Display with
Gourmet Crackers
Raw Vegetable Cudités with Ranch Dip
Assorted Brownies & Lemon Bars
\$4.75 per guest

Break 6

Mini Deli Sandwiches on Gourmet Rolls
Tortilla Chips with Salsa & Guacamole
Vegetable Cream Cheese Bars
\$4.95 per guest

Box & Bag Lunches

Minimum 15 Guests, Drop Off Only, No Linens Included, Min. 5 Each When Mixing,
No Service Charge if over 25 Guests, Choose Same Sides & Desserts for All Boxes,
For VIP Boxes/Bags Add Fresh Fruit Medley or Additional Side Item \$1.00 Each.

Gourmet Deli Boxes

Choose from:

- ◆ Smoked Turkey Breast & Havarti
- ◆ Honey Ham & Swiss
- ◆ Roasted Beef & Cheddar
- ◆ Culinary Chicken Salad with Grapes
- ◆ Dill Tuna Salad
- ◆ Vegetarian (cheeses, mushrooms, cucumbers, shredded carrots, sprouts, tomatoes, green leaf lettuce, and Cajun Mayonnaise on the Side)

Italian Pasta Salad, Southern Potato Salad or Potato Chips (choose one)

Home Baked Cookies

\$7.25 per guest

Gourmet Spinach Salad

Tender Baby Spinach Topped with Egg, Red Onion, Tomatoes, Croutons, Crispy Bacon, Diced Smoked Turkey, Feta Cheese and our Poppysed Dressing
Assorted Gourmet Crackers
Bistro Dessert Bar

\$7.75 per guest

Additional Dressings \$.50 each

Cordon Bleu Club Wrap

Honey Cured Ham, Grilled Chicken, Bacon, Mozzarella Cheese, Tomato & Lettuce wrapped in Soft Tortilla
Italian Pasta Salad, Southern Potato Salad or Potato Chips (choose one)
Home Baked Cookies

\$8.00 per guest

Carolina Grilled Chicken Salad

Fresh Gourmet Greens topped with Pecans, Mandarin Oranges, Sweetened Dried Cranberries, Julienne Red Onion, Sliced Grilled Chicken Breast & Our Famous Tropical Raspberry Dressing
Assorted Gourmet Crackers
Bistro Dessert Bar

\$7.75 per guest

Grilled Salmon Steak Salad

Fresh Gourmet Greens topped with Tomatoes, Cucumbers, Capers, Julienne Red Onion, Croutons & Grilled Salmon Steak with Dijon Buttermilk Dressing & Gourmet Crackers
Bistro Dessert Bar

\$10.95 per guest

Bag Lunch

Choose from:

- ◆ Smoked Turkey & Havarti
- ◆ Honey Ham & Swiss
- ◆ Culinary Chicken Salad
- ◆ Vegetarian

Bag of Potato Chips

Apple

\$6.25 per guest



Beverage Options:

- Fresh Brewed Sweetened or Unsweetened Ice Tea & Lemon Wedges \$4.00 per gallon
- Lemonade \$4.00 per gallon
- Assorted Sodas \$1.00 each
- Bottled Waters \$1.00 each
- Sparkling Citrus Punch 1.50 per guest
- Columbian Coffee \$1.95 per guest
- Assorted Hot Teas with Lemon Wedges & Honey \$1.50 per guest (min. 15 guests)
- Chilled Asst Individual Juices \$1.25 each
- Iced Water In Pitchers with Lemon Wedges \$.55 per guest
- Iced Coffee (Vanilla or Caramel) \$1.95 per guest (min. 15 guests)

Celebrating 20 Years of Culinary Excellence



Lunch Buffets

Minimum 15 Guests, Lunch Menus Include Sliced Breads, Garlic Parmesan Bread, or Rolls with Butter when appropriate. Freshly Baked Cookies or Gourmet Bistro Bars included. Lunch Menus \$8.75 Per Guest unless noted

Deluxe Deli Display

Choose Three Items From:

- ◆ Smoked Turkey Breast
- ◆ Honey Cured Ham
- ◆ Tender Roast Beef
- ◆ Culinary Chicken Salad with Grapes
- ◆ Dill Tuna Salad

Sliced Havarti, Cheddar, Swiss
Green Leaf Lettuce, Tomato & Red Onion
Condiments on Side
Italian Pasta or Southern Potato Salad

Salad & Baked Potato Bar

Fresh Gourmet Greens tossed with Red Cabbage & Shredded Carrots
Hot Baked Potato
Condiments on the Side: Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Mini Corn, Shredded Cheese, Mandarin Oranges, Croutons, Red Onion, Chopped Nuts, Crispy Bacon, Butter, Sour Cream, Diced Green Onion and Three Dressings
Assorted Gourmet Crackers

Tex-Mex Fajita Bar

Assorted Fajita Wraps
Wrap Up Your Choice of Ingredients:
Seasoned Beef, Diced Grilled Chicken, Sautéed Bell Peppers with Onions & Mushrooms, Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Salsa & Guacamole
Refried Beans with Asiago Cheese
Fiesta Rice
Tortilla Chips with Salsa & Guacamole

Soup, Salad & ½ Sandwich

Deli Sandwiches made with Smoked Turkey Breast & Havarti, Honey Ham & Swiss, Tender Roast Beef & Cheddar with Tomato & Lettuce (½ sandwich pp)
Condiments on Side
Culinary Garden Salad (Fresh Gourmet Greens with Tomatoes, Cucumbers, Black Olives, Shredded Carrots and Mini Corn) with Two Dressings
Soup Du Jour with Gourmet Crackers
Menu Option: Whole Sandwich Per Guest without Soup Du Jour

Beverage Options:

- Fresh Brewed Sweetened or Unsweetened Ice Tea & Lemon Wedges \$4.00 per gal.
- Lemonade \$4.00 per gallon
- Assorted Sodas/Bottled Water \$1.00 ea.
- Sparkling Citrus Punch \$1.50 per guest
- Iced Water In Pitchers with Lemon Wedges \$.55 per guest
- Iced Coffee (Vanilla or Caramel) \$1.95 per guest (min. 15 guests)

Provided Complimentary:

- Complimentary buffet linen to enhance your food and beverage presentation, providing you with a professional look, except for box and bag menus.
- Complimentary disposable service ware.
- Delivery, set up and pick up based on minimum guests noted. If under noted minimum ask about pricing changes.

Chicken Entrées Prepared with Boneless Breast Unless Noted

Apricot Chicken

Prepared with a Light Apricot Sauce
Chef's Seasonal Fresh Vegetable Medley
Herbed Rice Pilaf

Cranberry BBQ Chicken

Prepared with Our Famous Cranberry BBQ Sauce
Seasoned Green Beans
Roasted Potatoes

French Chicken Tarragon

Prepared with a Light Tarragon Cream Sauce, Garnished with Sautéed Red Onion & Colorful Bell Peppers
Green Beans Almandine
Herbed Rice Pilaf

Chicken Parmesan

Served over Pasta Topped with Mozzarella and Parmesan Cheeses
Tossed Garden Salad with Two Dressings

Sticky Chicken

Breaded Chicken Tenderloins Served in a Gumbo Style Sauce
Dirty Rice
Spinach Salad with Two Dressings

Chicken Lombardy

Topped with Mozzarella, Parmesan and a Marsala Mushroom Sauce
Herbed Rice
Tossed Garden Salad with Two Dressings

Chicken Almandine

Prepared with An Almond Wine Sauce
Chef's Seasonal Fresh Vegetable Medley
Harvest Wild Rice

Greek Chicken

Grilled Breast with Oregano, Basil, Artichokes, Tomatoes, Black Olives, Balsamic Vinegar and Feta Cheese
Roasted Potatoes
Spinach Salad with Two Dressings

Double Crusted Chicken Pot Pie

Hearty Chicken Pot Pie Layered with a Crust on the Top & Bottom
Whipped Potatoes
Tossed Garden Salad with Two Dressings

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Lunch Buffets

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Pork and Seafood Entrées

NC Chopped Pork BBQ

With Lexington Style Sauce (made from freshly roasted pork shoulders)
Baked Beans
Southern Potato Salad
Cole Slaw

Stuffed Pork Chops

Prepared with Granny Smith Apples & Cornbread Stuffing
Sugar Snaps with Herbs
Tossed Garden Salad with Two Dressings

Southern Pork Chops

Tender Pork Chops Seasoned & Grilled
Culinary Mac n' Cheese
Chef's Seasonal Fresh Vegetable Medley

Cranberry BBQ Pork Chops

Boneless Pork Cutlet with Our Famous Cranberry BBQ Sauce
Scalloped Corn
Roasted Potatoes

Pecan Crusted Trout

Cole Slaw & Tartar Sauce
Green Beans Almandine
Harvest Wild Rice
\$12.75 per guest

Country Fried Fish

Cole Slaw & Tartar Sauce
Fresh Vegetable Medley with Herbs
Roasted Potato Wedges
\$10.95 per guest

Shrimp Talfredo

Tender Shrimp Prepared with Fresh Diced Tomatoes, Red Onion & Herbs in a Tomato Alfredo Cream Sauce with Pasta
Tossed Garden Salad with Two Dressings
\$11.25 per guest

Soy Glazed Salmon Steak

Chef's Seasonal Fresh Vegetable Medley
Roasted New Potatoes
\$12.95 per guest

Beverage Options:

- Fresh Brewed Sweetened or Unsweetened Ice Tea & Lemon Wedges \$4.00 gallon
- Lemonade \$4.00 per gallon
- Assorted Sodas \$1.00 each
- Bottled Waters \$1.00 each
- Sparkling Citrus Punch \$ 1.50 per guest
- Iced Water In Pitchers with Lemon Wedges \$.55 per guest
- Iced Coffee (Vanilla or Caramel) \$1.95 per guest (min. 15 guests)

Beef and Pasta Entrées

Tenderloin Beef Tips

Prepared with Bell Peppers, Onions & Mushrooms in a Demi Glaze Sauce
Herbed Rice Pilaf
Tossed Garden Salad with Two Dressings

Roast Beef

With a Light Mushroom Sauce
Green Beans Almandine
Whipped Potatoes

Beef Stroganoff

Tender Beef Strips Served a Stroganoff
Sour Cream Sauce over Butter Noodles
Chef's Seasonal Fresh Vegetable Medley

Hearty Beef Lasagna

Italian Squash Medley
Tossed Garden Salad with Two Dressings

London Broil

With a Sherry Mushroom Sauce
Snow Pea Pods with Butter & Herbs
Whipped Potatoes

Hearty Meatloaf

Deliciously Southern Meatloaf
Topped with Rich Tomato Sauce
Green Beans with Butter & Herbs
Whipped Potatoes

Stuffed Burgers

Beef Burgers Prepared with Seasonings & Stuffed with Cheddar Cheese
Condiments: Sliced Tomatoes, Leaf Lettuce, Red Onion, Sesame Seed Buns, Mayonnaise, Mustard & Ketchup
Seasoned Potato Wedges
Tossed Garden Salad with Two Dressings

Condiment Options:

- Chili & Cole Slaw \$1.95 per guest
- Sautéed Mushrooms \$.95 per guest
- Caramelized Onions \$.95 per guest
- Crispy Bacon Strips \$1.00 per guest

Spaghetti & Meatballs

Culinary Meat Sauce with Meatballs
Served with Pasta
Tossed Garden Salad with Two Dressings

Spinach & Vegetable Lasagna

Vegetarian Lasagna Prepared with Creamy White Sauce & Cheeses
Tossed Garden Salad with Two Dressings

Baked Ziti

Rotini Pasta Baked with Diced Tomato Sauce, Cheeses, Herbs, Ground Beef & Mild Italian Sausage
Tossed Garden Salad with Two Dressings

Bistro Pasta

Bow Tie Pasta with a Sun-Dried Tomato Balsamic Sauce, Spinach, Black Olives, Feta Cheese & Herbs (Chicken Optional)
Tossed Garden Salad with Two Dressings

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