



Banquet Menu

2011-2012



Effective 2/11

Menus subject to change without notice

Coffee Break Packages

Coffee Break Packages Include All Day Beverage Service

Corporate Coffee Break Package

Early Morning

Orange, Apple, and Cranberry Juices
Croissants, Muffins, Danish, Bagels and Blueberry Scones
Sweet Butter, Fruit Preserves and Cream Cheese
Assorted Cereals with Milk and Bananas

Mid-Morning

Assorted Biscotti, Granola Bars

Mid-Afternoon

Homemade Cookies and Brownies
Fresh Fruit and Cheese Display

Available All Day

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$34.00 per person

First Class Coffee Break Package

Early Morning

Orange, Apple, and Cranberry Juices
Croissants, Muffins, Danish and Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Sliced Seasonal Fresh Fruit and Berries
Yogurt, Fresh Fruit and Granola Parfaits
Egg and Cheese Biscuits
Sausage Biscuits

Mid-Morning

Banana Nut Bread

Mid-Afternoon

Jumbo Pretzels with Dipping Sauce
Apple Slices with Carmel

Available All Day

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$37.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage

Continental Breakfasts

Quick Start

Orange, Cranberry, and Apple Juices

Assorted Muffins and Bagels
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Coffee and Tea Service
\$12.00 per person

Grandover Continental

Orange, Cranberry, and Apple Juices

Croissants, Danish, Muffins, Bagels and Blueberry Scones
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Assorted Cereals with Milk and Berries

Coffee and Tea Service
\$14.00 per person

Southern Continental Breakfast

Orange, Cranberry, and Apple Juices

Croissants, Danish, Muffins and Bagels
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Yogurt and House Made Granola

Biscuits with Sausage Gravy

Coffee and Tea Service
\$16.50 per person

21% taxable service charge and current sales tax are applied to all food and beverage

Breakfast Buffet

Orange, Cranberry and Apple Juices

Assorted Croissant, Muffins, Danish and Bagels
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Sliced Fresh Seasonal Fruit and Berries

Scrambled Eggs
Buttermilk Pancakes with Maple Syrup

Applewood Smoked Bacon
Link Sausage

Breakfast Potatoes **or**
Hashbrown Casserole

Grits– Plain **or** with Cheese

Coffee and Tea Service
\$21.50 per person

Prices based on a minimum attendance of 25 guests for Breakfast Buffet.

Guarantees of less than 25 guests will be charged an additional \$3.00 per person.

Buffet will not be offered for groups of less than 10

Breakfast Temptations

**The following items may only be ordered in conjunction with a Continental Breakfast.
Prices based on a minimum attendance of 25 guests.**

Quiche Lorraine
Egg Custard with Crispy Bacon, Sautéed Mushrooms and Onions
\$5.00 per person

Cinnamon French Toast
\$3.00 per person

Buttermilk Pancakes with Maple Syrup
\$3.00 per person

Oatmeal Gratin
Oatmeal with Raisins, Bananas and Walnuts
\$3.00 per person

Belgian Waffle Station
Served with Strawberry Topping, Sweet Cream Butter, Warm Maple Syrup and Whipped Topping
\$7.00 per person

Omelet Station
Served with Applewood Smoked Bacon, Link Sausage
Breakfast Potatoes or Hashbrown Casserole and Grits
\$7.00 per person

Stations require a chef attendant at a fee of \$25.00 per hour

Breakfast Additions

May be added as a la cart items or with a continental breakfast or breakfast buffet

Assorted Dry Cereals with Skim and Whole Milk
\$3.00 each

Yogurt, Fresh and Granola Breakfast Parfaits
\$3.00 per person

Sausage Biscuits or Egg and Cheese Biscuits
\$36.00 per dozen

Blueberry Scones with Honey Whipped Butter
\$28.00 per dozen

Boxed Breakfast

Selection 1

Bagels with Cream Cheese
Individual Fruit Yogurt
Banana or Pear
\$10.50 per person

Selection 2

Egg and Cheese Biscuit
Apple or Banana
Granola Bar
\$10.50 per person

Plated Breakfast

Plated Breakfasts are served with:
Assorted Muffins with Sweet Cream Butter and Fruit Preserves
Orange Juice, Coffee and Tea Service

Breakfast Entrée Selections:

Scrambled Eggs, Applewood Smoked Bacon or Link Sausage
Breakfast Potatoes or Grits, Fresh Fruit Garnish
\$13.75 per person

Cheese Omelet, Applewood Smoked Bacon or Link Sausage
Breakfast Potatoes or Grits, Fresh Fruit Garnish
\$13.75 per person

Ham and Cheese Omelet, Applewood Smoked Bacon or Link Sausage
Breakfast Potatoes or Grits, Fresh Fruit Garnish
\$13.75 per person

Cinnamon Banana Stuffed French Toast, Applewood Smoked Bacon or Link Sausage
Maple Syrup, Fresh Fruit Garnish
\$13.50 per person

Western Omelet, Applewood Smoked Bacon or Link Sausage
Breakfast Potatoes or Grits, Fresh Fruit Garnish
\$14.25 per person

Traditional Eggs Benedict
Poached Eggs, Canadian Bacon on English Muffins, Hollandaise Sauce,
Breakfast Potatoes, Fresh Fruit Garnish
\$15.50 per person

Petite Beef Filet, Scrambled Eggs, Grilled Tomato, Béarnaise Sauce
Breakfast Potatoes, Fresh Fruit Garnish
\$17.00 per person

Crab Cake Benedict
Poached Egg, Crab Cake, Prosciutto, English Muffin, Hollandaise Sauce
Fresh Fruit Garnish
\$17.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage

Breaks

Coffee Break Packages

Coffee Breaks are designed for 1 hour of service.

Take Me Out to the Ballgame

Large Warm Soft Pretzels with Mustard, Popcorn, Mixed Nuts, Cracker Jacks
Assorted Ice Cream Bars
Assorted Soft Drinks and Bottled Water
Coffee and Tea Service
\$9.75 per person

Sugar and Spice

Brownies, Blondies, Cookies and Chocolate Dipped Strawberries
Rum Spiced Pecans, Jalapeno and Cheddar Cornbread Bites, Wasabi Peas
Assorted Soft Drinks and Bottled Water
Coffee and Tea Service
\$12.50 per person

Sweet Treats

Assorted Dessert Bars, Cup Cakes
Chocolate Dipped Strawberries, Hershey's Kisses and Assorted Candy Bars
Coffee and Tea Service
\$10.50 per person

Cantina Break

Tri-Color Tortilla Chips
Salsa, Guacamole, Warm Queso Dip
Black Bean Sticks
Sopaipillas
Assorted Soft Drinks and Bottled Water
Coffee and Tea Service
\$10.50 per person

Fit and Healthy Break

Vegetable Crudités, Grilled Pita Points, Roasted Hummus, Buttermilk Dipping Sauce
Fresh Fruit Display, Greek Yogurt, House made Trail Mix
Assorted Juices and Bottled Water
\$13.00 per person

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A La Carte Coffee Break

Coffee, Decaffeinated Coffee \$36.00 per gallon	Sliced Fresh Seasonal Fruit and Berries \$4.50 per person
Assorted Soft Drinks \$2.75 each	Sparkling Grape Juice \$18.00 per bottle
Selection of Hot Teas \$2.00 per bag	Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies \$24.00 per dozen
Fruit Juices-Orange, Apple or Cranberry \$25.00 per pitcher	Brownies and Blondies \$24.00 per dozen
Bottled Water \$2.50 each	Cocktail Pretzels, Mixed Nuts, Bar Mix , Trail Mix or Popcorn-Assortment of Caramel Cheese, and Butter \$20.00 per pound (Select one)
Iced Tea, Lemonade, Fruit Punch or Warm Apple Cider \$32.00 per gallon	Warm Jumbo Pretzels with Mustard and Warm Cheddar Dipping Sauces \$3.50 each
Whole, Low-Fat or Skim Milk (Individual Cartons) \$2.50 each	Assortment of Haagen Dazs Ice Cream Bars and Dole Fruit Bars \$3.00 each
Assortment of Croissants, Muffins, Danish and Bagels \$26.00 per dozen	Assorted Dessert Bars \$30.00 per dozen
Homemade Banana Nut, Zucchini Nut, Date Nut and Carrot Breads \$24.00 per dozen	Granola Bars , Energy Bars , Cracker Packages or Candy Bars \$2.00 each (select one)
Chocolate Dipped Strawberries \$24.00 per dozen	Assorted Biscotti \$27.00 per dozen
Assorted Miniature Petit-Fours \$36.00 per dozen	Cup Cakes \$28.00 per dozen
Selection of Individual Fruit Yogurts \$2.50 each	Fruit Skewers \$3.50 each
Basket of Whole Fresh Fruit \$15.00 per basket (10 pieces)	

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Brunch Buffet

Breakfast

Omelet Station and Eggs Made to Order

Applewood Smoked Bacon
Link Sausage

Hashbrown Potatoes

French Toast with Vanilla Apple Marmalade

Assorted Croissant, Muffins, Danish and Bagels
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Lunch

Chilled Quinoa Salad, Apricot, Lemon Zest, and Mint

Carving Station with Top Round of Beef or Herb Rubbed Turkey Breast

Butter Poached Halibut with Herb Crème

Roasted Fingerling Potatoes

Seasonal Vegetables

Desserts

Peach Cobbler with Vanilla Cinnamon Crème Fraiche

Variety of Cheesecakes

Freshly Baked Rolls and Whipped Butter

Coffee and Tea Service
\$30.00 per person

Minimum attendance of 50 guests required

Buffet Luncheons For Groups under 35 guests only

Afternoon Tea

Traditional Salad Bar with Mixed Greens,
Condiments and Dressings

Variety of Tea Sandwiches to include:
Smoked Salmon with Capers and Cream Cheese
Chicken Salad with Almonds
Asparagus and Prosciutto
Sun-Dried Tomato and Goat Cheese
Gorgonzola and Fig
Cucumber and Dill Cream Cheese
Southern Egg Salad

Scone and Petit Fours

Coffee and Tea Service
\$19.00 per person

Sandwich Board

Apple Salad with Prosciutto, Blue Cheese
Croutons, Walnuts with Cider Dressing
served over Mesclun Greens

Platter of Ready Made Sandwiches on Wheat
and Whole Grain Breads with Lettuce and
Tomato including:
Turkey and Havarti, Ham and Swiss and
Chicken Salad

Potato Chips
Pickles

Cookies and Brownies

Coffee and Tea Service
\$17.00 per person

Bistro

Spinach Salad, Dried Cranberries, Julienne
Red Onions, Candied Pecans with Creamy
Bacon Vinaigrette
Chilled Quinoa Salad, Apricot, Lemon Zest
and Mint

Crustacean Wrap- Lobster, Shrimp, Crab,
Green Leaf Lettuce, Lemon Aioli in a
Parmesan Tortilla

Club Wrap- Turkey, Ham and Bacon with
Lettuce, Tomato and Mayo in a Sun-Dried
Tomato Tortilla

Garden Wrap- Grilled Portabella
Mushrooms, Grilled Vegetables, Roasted
Red Peppers, Roasted Garlic Hummus,
Spring Greens, Alfalfa Sprouts in a Spinach
Tortilla

Potato Chips
Pickles

Assorted Dessert Bars

Coffee and Tea Service
\$18.00 per person

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Buffet Luncheons For Groups under 35 guests only

The Executive

Orzo Salad with Artichokes and Capers
Baby Greens with Dried Fruit, Roasted Pecans with Fig Vinaigrette

Seafood Croissant– Lobster, Crab, Shrimp, Greenleaf Lettuce, and Lemon Aioli on a
Buttery Croissant

Smoked Rib Eye– Thin Sliced Smoked Rib Eye, Spicy Cole Slaw, Heirloom Tomato and
Garlic Aioli on a French Baguette

Oven Roasted Turkey– Roasted Turkey, Applewood Smoked Bacon, Avocado,
Romaine Lettuce, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, Alfalfa
Sprouts and Chili Lime Aioli on a Cuban Roll

Red and Green Grape Clusters

Mini Éclairs, Crème Puffs, Pecan Tartlets and Macaroons

Coffee and Tea Service
\$21.00 per person

Philly Grill

Mixed Greens with Buffalo Mozzarella and Roma Tomatoes with Balsamic Vinaigrette
Pasta and Grilled Vegetable Salad

Philly Cheesesteak Bar:

Grilled Steak with Peppers and Onions
Provolone Cheese
Grilled Chicken Breast with Cheddar Cheese

Lettuce, Tomato, and Condiments

Hoagie and Kaiser Rolls

Seasoned Roasted Potato Wedges

New York Style Cheesecake with Berries

Coffee and Tea Service
\$22.00 per person

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Buffet Luncheons

Deli Buffet

Soup of the Day
Red Bliss Potato Salad
Mixed Garden Greens with
Choice of Dressings

Sliced Ham, Smoked Turkey, Italian Salami
and Roast Beef

Cheddar, Swiss and Provolone Cheese
Tuna and Chicken Salad

Lettuce, Onions, Tomatoes, Pickles
and Peppers

Assorted Breads and Kaiser Rolls
Appropriate Condiments

Potato Chips

Assorted Cakes, Pastries and Pies

Coffee and Tea Service
\$22.50 per person

Carolina Buffet

Red Bliss Potato Salad
Corn Salad with Red and Green Peppers

Southern Fried Chicken
Pulled Pork BBQ
Served with Buns

BBQ Slaw
Southern Cornbread
Macaroni and Cheese
Molasses Baked Beans
Southern Style Green Beans

Warm Peach Cobbler
Chocolate Peanut Butter Pie

Coffee and Tea Service
\$24.00 per person

Tex-Mex Buffet

Tortilla Soup

Taco Salad Station with Ground Beef
Southwest Cedar Tilapia with Chimichurri Sauce
Beef Burritos

Refried Beans
Spanish Rice

Crème Caramel
Key Lime Cheesecake
Sopaipillas

Coffee and Tea Service
\$24.00 per person

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Guarantees of less than 25 guests will be charged an additional \$3.00 per person.
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Buffet Luncheons

Asian Buffet

Cucumber and California Rolls
with Pickled Ginger, Wasabi and Soy Sauce
Sesame Noodle Salad
Vegetable and Tofu Salad

Sweet Garlic Sesame Chicken
Stir Fry Beef and Broccoli with Oyster Sauce

Fried Rice with Eggs and Vegetables
Stir Fry Oriental Vegetables

Coconut Rice Pudding
Caramel Flan

Coffee and Tea Service
\$25.00 per person

Italian Buffet

Italian Wedding Soup
Capallini Pomodore Salad
Spinach and Pancetta Salad
with Romano Cheese,
Vine Ripe Tomato with Fresh Mozzarella
Cheese and Basil

Parmesan Breaded Chicken Breast with
Sun-Dried Tomato Herb Butter
Baked Lasagna

Olive Oil Brushed Grilled Vegetables

Herb Foccacia Bread

Panna Cotta with Fresh Berries
Cannolis

Coffee and Tea Service
\$24.50 per person

Southern California Buffet

Baked Potato Bar with Sour Cream, Chives, Green Onions, Bacon and
Cheddar Cheese

Fish Taco Bar with Baked Tilapia, Sautéed Shrimp, Lettuce, Tomato
Guacamole, Salsa, Diced Onions, Shredded Cheese and Grilled Tortilla
Shells

Marinated Grilled Hanger Steak over Spinach and Baby Greens,
Caramelized Onions, Grape Tomatoes, Pickled Mushrooms and
Roasted Beets

Blackened Chicken Salad with Fuji Apples, Blue Cheese, Grapes, Red
Onions, Artichokes with Balsamic Vinaigrette

Fresh Fruit Salad with Honey Yogurt Dressing

Mini Éclairs, Cream Puffs, Pecan Tartlets and Chocolate Brownie Bites

Coffee and Tea Service
\$27.95 per person

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Guarantees of less than 25 guests will be charged an additional \$3.00 per person.
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Grandover Lunch Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day
Traditional Salad Bar with Mixed Greens, Condiments and Dressings
Greek Salad with Cucumber, Tomato, Olives, Red Onions and Feta Cheese
Quinoa Salad with Apricots, Lemon Zest and Mint
Spinach Salad, Walnuts, Gorgonzola Cheese with a Creamy Bacon Vinaigrette
Red Bliss Potato Salad with Dill
Tomato and Mozzarella Salad with Fresh Basil and Extra Virgin Olive Oil
Fresh Fruit Salad

Entrée Selection

Select 2 of the following:

Grilled Rosemary Lemon Chicken with Saffron Chive Sauce
Roulade of Chicken stuffed with Basil, Prosciutto and Mozzarella served with a light Tomato Broth
Brie and Apple Stuffed Breast of Chicken with Brandy Cream Sauce
Tortilla Crusted Flounder with Tequila Lime Sauce
Grilled Salmon with Capers and Citrus Beurre Blanc
Penne Pasta with Shrimp, Spinach, Red Onion, Sun-Dried Tomatoes tossed in a White Wine Sauce
Pot Roast of Beef with Red Wine and Mushroom Demi-Glace
Braised Short Ribs with Smoke d Tomato Sauce
Sliced Pork Loin stuffed with Black Forest Ham and Swiss Cheese

All Buffets Include Chef's Choice of Fresh Seasonal Vegetables, Rice or Potatoes
Fresh Baked Rolls and Butter

Dessert

Selection of Cakes Pastries and Pies

Coffee and Tea Service
\$26.00 per person

Prices based on a minimum attendance of 25 guests for Buffets.
Guarantees of less than 25 guests will be charged an additional \$3.00 per person.
Buffets will not be offered for groups of less than 10 guests

Plated Luncheons

All Plated Lunches include Rolls, Soup Or Salad, Entrée, Dessert, Coffee and Tea Service

Soup

Cajun Shrimp and Roasted Corn Chowder
Butternut Squash Soup
Creamy Tomato Basil Bisque
Roasted Red Pepper Potato Soup
Seafood Gumbo with Andouille Sausage
Crab and Brie Soup
Cream of Roasted Chicken and Asparagus
Chilled Pixie Melon Soup

Or

Salad

House Salad: Mixed Garden Salad with Cherry Tomatoes and Choice of Dressing
Spinach Salad with Walnut and Bacon Dressing
Caesar Salad with Shaved Parmesan
Boston Bibb Lettuce in a Tomato Cup with Shallot Dressing
Tomato and Smoked Mozzarella Salad with Basil
Field Greens with Tomatoes, Hearts of Palm and Goat Cheese
Fresh Sliced Seasonal Fruit

Desserts

Select 1 of the following:

Carmel Apple Granny
Strawberry La Bomba
Torta Tiramisu
Vanilla and Chocolate Layer Cheesecake
Boston Cream Pie
Key Lime Pie
Chocolate Peanut Butter Pie
Homemade Apple Strudel
Chocolate Mousse Cake
Bailey's Irish Cream Chocolate Layer Cake
Bailey's Irish Cream Cheesecake

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Plated Luncheon Entrees

Chilled Entrees

Grilled Chicken Salad

Grilled Marinated Chicken Breast, Julienned Romaine and Arugula, Sliced Red Grapes, Red Onion Ribbons and Toasted Pine Nuts with Dijon Shallot Vinaigrette
\$17.50 per person

Oven Roasted Turkey

Roasted Turkey, Applewood Smoked Bacon Avocado, Romaine Lettuce, Tomato, Shaved Red Onion, Provolone Cheese, Alfalfa Sprouts and Chili-Lime Aioli on a Cuban Roll
\$18.50 per person

Marinated Chicken Tostada

Shredded Lettuce, Cheese, Sour Cream, Guacamole, Salsa Fresca and Sliced Tomatoes with a Chipotle Ranch Dressing
\$17.00 per person

Rib Eye Sandwich

House Smoked Rib-Eye shaved thin with Shredded Napa Cabbage, Heirloom Tomato Garlic Aioli on a French Baguette
\$19.50 per person

Mediterranean Chicken Wrap

Tortilla Wrap with Grilled Chicken, Field Greens, Feta Cheese, Red Grapes with a Balsamic Vinaigrette
\$18.00 per person

Ahi Tuna Salad

Mixed Baby Greens in a Hoisin Vinaigrette Dressing Topped with Ahi Tuna
\$18.00 per person

Country Cobb Salad

Field Greens with Oven Roasted Turkey Smoked Bacon, Granny Smith Apples, Eggs Tomatoes, Red Onions, Maytag Blue Cheese with a Dijon Vinaigrette
\$16.50 per person

Smoked Turkey and Brie Sandwich

Smoked Turkey Breast Topped with Sprouts, Leaf Lettuce, Sliced Brie and Cranberry Relish on Raisin Bread served Open Face with Vegetable Salad
\$17.50 per person

Beef Tenderloin Nicoise Salad

Sliced Beef Tenderloin, Mixed Greens, Eggs Grape Tomatoes with Balsamic Vinaigrette Dressing
\$18.00 per person

Garden Wrap

Grilled Portobella Mushroom, Grilled Eggplant Roasted Red Peppers, Roasted Garlic Hummus Spring Greens, Alfalfa Sprouts in a Spinach Tortilla
\$17.00 per person

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Plated Luncheon Entrees

Hot Entrees

Chef's Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

Chicken Vegetable Wellington

Breast of Chicken with Broccoli and Cheese wrapped in a Puff Pastry with a White Wine Cream Sauce

\$24.00 per person

Italian Chicken Roulade

Roulade of Chicken stuffed with Basil, Prosciutto and Mozzarella served with Light Tomato Broth over Orzo Pasta

\$22.50 per person

Chicken Breast Southwestern Style

Chicken Breast stuffed with Andouille Sausage with Shrimp Gumbo Sauce

\$22.50 per person

Mediterranean Chicken

Chicken Breast topped with Artichoke Hearts Sun-Dried Tomatoes, Roasted Red Bell Pepper and Fresh Basil

\$22.00 per person

Beef Tenderloin and Jumbo Lump Crab Cake

with Rosemary Tomato Beurre Blanc

\$29.00 per person

Seared Salmon

Pan-Seared Salmon wrapped in Prosciutto Ham with Grape Tomatoes, Artichoke Hearts and Kalmata Olives

\$23.00 per person

New York Steak

Broiled Peppercorn Crusted New York Steak with a Red Wine Reduction

\$24.00 per person

Roasted Pork Loin

Herb Roasted Pork Loin with Sautéed Apples, Onions and Raisins

\$23.50 per person

Grilled Filet Mignon Wrapped in Bacon

with Garlic and Herb Butter

\$29.00 per person

Vegetarian Pasta

Cannelloni Pasta filled with Roasted Vegetables and Ricotta Cheese with Pesto Marinara Sauce

\$20.00 per person

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Boxed Lunches

The Carolina

Smoked Turkey Breast, Dill Havarti Cheese
on a Sun-Dried Tomato Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Virginian

Honey Glazed Ham, Swiss Cheese
on a Herb and Cheese Club Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Griffin

Roast Beef, Provolone Cheese
on a Pretzel Baguette
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

The Triad

Grilled Chicken Breast , Sharp Cheddar Cheese
on a Sourdough Round
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.00 each

The Grandover Club

Turkey, Ham Bacon, Swiss, Cheddar Cheese
on Wheat Berry Bread
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.00 each

The Piedmont

Prosciutto, Cappicola and Salami, Fresh Buffalo
Mozzarella on a Focaccia Bread
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$16.50 each

Vegetarian Wrap

Grilled Portobella Mushroom, Grilled Squash,
Roasted Red Peppers, Alfalfa Sprouts, Red Leaf
Lettuce, Pesto Dressing in a Spinach Wrap
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$15.00 each

Whole Fresh Fruit may be an apple, banana or pear.

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Buffet Dinners

Viva L'Italia

Tomato and Mozzarella Salad with Basil
Caesar Salad
Spinach and Pancetta Salad with Romano
Cheese
Antipasto Platter

Chicken Breast Milanese with Fresh Basil,
Steamed Tomatoes and Provolone Cheese
"Fruit di Mare" Italian Seafood with Sun-
Dried Tomato Pesto and Penne Pasta
Beef Cannelloni
Pasta Roulade stuffed with Spinach, Ricotta
Cheese, Prosciutto Ham topped with
Fresh Basil and Marinara Sauce

Fresh Vegetable Medley

Herb Focaccia Bread

Torta Tiramisu
Italian Cassatta Cake

Coffee and Tea Service
\$39.50 per person

Western Barbecue

Field Greens with Condiments and Assorted
Dressings
Red Bliss Potato Salad
Black Bean and Corn Salad

Barbecue Chicken
Sliced Roast New York Sirloin with Caramelized
Baby Onions and Balsamic Vinegar Glaze
St. Louis Style Pork Ribs

Baked Potato Bar with Sour Cream, Chives
Green Onions, Bacon and Cheddar Cheese

BBQ Baked Beans
Corn on the Cob

Freshly Baked Biscuits

Caramel Apple Pie
Blueberry Bread Pudding

Coffee and Tea Service
\$39.50 per person

Carolina Pig Pickin'

Tossed Green Salad with Assorted Dressings
Fresh Sliced Melon
BBQ Cole Slaw
Bow Tie Pasta Salad

Southern Fried Catfish Filet
Pulled Pork BBQ
Fried Chicken

Scalloped Potatoes
Carolina Corn Pudding
Southern Green Beans

Southern Corn Bread

Deep Dish Carolina Peach Tart
Strawberry Shortcake

Coffee and Tea Service
\$39.50 per person

Prices based on a minimum attendance of 35 guests for Buffets.
Guarantees of less than 35 guests will be charged an additional \$5.00 per person.
Buffets will not be offered for groups of less than 10 guests

Buffet Dinners

Low Country Buffet

Salad Bar with Mixed Greens and Traditional Accompaniments
Tomato, Cucumber and Sweet Onion Salad
Ambrosia Salad

Traditional Low Country Boil: Shrimp, Smoked Sausage, Quartered Corn on the Cob, and Red Potatoes
Grilled Barbeque Chicken
Crab Stuffed Baked Flounder

Hoppin John : Black Eyed Peas served over Rice
Carolina Corn Pudding

Warm Buttermilk Biscuits and Jalapeno Biscuits

Mixed Berry Cobbler with Vanilla Ice Cream
Lemon Meringue Pie

Coffee and Tea Service
\$39.50 per person

Grandover Cookout

Mixed Green Salad with Assorted Dressings
Pasta Salad with Pesto and Vegetables
Fresh Fruit Salad

Grilled Hamburgers with Sliced Cheese, Lettuce
Tomato, Onion and Kaiser Rolls
All Beef Hot Dogs, Grilled Bratwurst with Chili,
chopped Onions and Assorted Condiments
Baby Back Pork Ribs

Corn on the Cob
Baked Beans

Baked Potato with Sour Cream and Chives

Homemade Apple Strudel
Key Lime Pie

Coffee and Tea Service
\$35.00 per person

Sports Bar Buffet

Cantina Station: Tri-Colored Tortilla Chips, Salsa, Guacamole, Warm Queso Dip, Black Bean Sticks, Sopaipillas

French Fry Station: Waffle Fries, Regular Fries, Sweet Potato Fries with Sea Salt, Seasoned Salt, Ketchup, Ranch served in Paper Cups

Slider Station: Mini Hot Dogs, Mini Kobe Beef Burger, and Mini Buffalo Chicken Tender with Lettuce, Tomato, Cheddar Cheese

Mini Gourmet Pizzas: Tomato, Mozzarella and Basil, Four Cheese and Pepperoni

Salad Station: Build your own Chef Salad with Mixed Greens, Tomato Cucumber, Olives, Ham and Turkey, Swiss and Cheddar Cheeses, Hard Boiled Egg

Ice Cream Sundae Bar: Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge Carmel, Strawberry Toppings, Bananas, Nuts, M&Ms, Sprinkles, Whipped Cream and Maraschino Cherries

Coffee and Tea Service
\$49.00 per person

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Guarantees of less than 35 guests will be charged an additional \$5.00 per person.
Buffets will not be offered for groups of less than 10 guests

Classic Dinner Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day
Salad Greens with Condiments and Dressings
Tomato and Mozzarella Salad with Fresh Basil and Extra Virgin Olive Oil
Greek Salad with Cucumber, Tomato, Olives, Red Onions and Feta Cheese
Artichoke, Tomato and Hearts of Palm Salad
Italian Marinated Vegetable Salad
Spinach Salad, Walnuts Gorgonzola Cheese with a Creamy Bacon Vinaigrette
Red Bliss Potato Salad with Dill
Pasta Salad with Vegetables and Pesto
Fresh Fruit Salad

Entrée Selection

Select 3 of the following:

Chorizo Stuffed Chicken Breast with a Creamy Chipotle Chili Sauce
Chicken Roulade Stuffed with Spinach, Feta Cheese and Sun-Dried Tomatoes,
with a Roquefort Chive Cream Sauce
Grilled Chicken Breast with Apricot Bourbon Glaze
Grilled Salmon topped with Shrimp and Chorizo Cream
Sautéed Red Snapper Portuguese-topped with a Tomato, Onion and Mushroom Ragout
Bourbon Street Mahi Mahi topped with Tender Shrimp and Bourbon Sauce
Sliced Roast New York Sirloin of Beef with Caramelized Baby Onions in Aged Balsamic Vinegar Glace
Grilled Filet of Beef with Red Wine Jus
Herb Rubbed Roasted Pork Loin with Wild Mushroom Cream Sauce
Penne Pasta with Shrimp, Spinach, Red Onions, Sun-Dried Tomatoes tossed in White Wine Sauce

Smoked Beef Brisket Carved -add \$3.00 per person
Roasted Prime Rib of Beef Carved—add \$4.00 per person

All Buffets Include Chef's Choice of Fresh Seasonal Vegetables, Rice or Potatoes
Fresh Baked Rolls and Butter

Dessert

Selection of Cakes Pastries and Pies

Coffee and Tea Service
\$44.50 per person

Prices based on a minimum attendance of 35 guests for Buffets.
Guarantees of less than 35 guests will be charged an additional \$5.00 per person.
Buffets will not be offered for groups of less than 10 guests

Surf and Turf Buffet

Tossed Green Salad with Assorted Dressings
Northern Bean and Bacon Salad

Crab and Scallop Slaw
Seafood Station: Chilled Jumbo Shrimp, Crab Claws,
Smoked Oysters, Scallops, Mussels, Salmon and Trout

Baked Stuffed Lobster Tail
Whole Roasted Herb Filet Medallions with Madeira Sauce
Boston Baked Scrod

Butter Parsley New Potatoes
Saffron Basmati Rice

Asparagus with Hollandaise Sauce
Baby Carrot Bundles

Freshly Baked Rolls

Boston Crème Pie
Mountain Berry Cream Flan
Chocolate Mousse Cake

Coffee and Tea Service
\$75.00 per person

Minimum attendance of 50 guests required.

Plated Dinners

All Plated Dinners include Rolls, Soup OR Salad, Entrée, Dessert, Coffee and Tea Service

Soup

Crab and Brie Soup
Roasted Red Pepper Potato Soup
Tomato and Basil Broth with Herb Crème Fraiche
New England Clam Chowder
Butternut Squash with Apples and Crème Fraiche
Lentil Vegetable with Julienne of Duck Breast
French Onion with Croutons and Gruyere Cheese

Or

Salad

House Salad: Herbed Gourmet Greens in a Fancy Cucumber Wrap with Carrot Ribbons
Iceberg Wedge with Diced Tomato, Bacon Crumbles with a Blue Cheese Dressing
Caesar Salad with Shaved Parmesan
Grilled Heart of Romaine Lettuce with Dried Cranberries, Caramelized Pecan Nuts, Grape Tomatoes
with a Chestnut Balsamic Vinaigrette
Mixed Greens in a Radicchio Cup
Fresh Mozzarella Cheese, Roma Tomatoes and Basil
Spinach Salad with Bacon Eggs and Mandarin Oranges
Field Greens with Hearts of Palm and Goat Cheese
Mixed Green Bundle with Crumbled Goat Cheese, Asparagus Wrapped with Prosciutto,
Cherry Tomatoes with a Sherry Vinaigrette

Enhancements

Available at an Additional fee of \$6.00 per person
Crab Cakes with Roasted Red Pepper Sauce
Classic Jumbo Shrimp Cocktail with Lemon
Seared Tuna Medallion with Wasabi Cream and Crispy Noodles

Intermezzo Sorbets

Available at an Additional fee of \$3.00 per person

Lemon and Orange Duo
Coconut
Blood Orange
Pear
Raspberry
Champagne and Strawberry Duo
Pink Grapefruit

21% taxable service charge and current sales tax are applied to all food and beverage

Plated Dinner Entrees

Chef's Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

Chicken Wellington

Breast of Chicken and Mushroom Duxelle wrapped in Puff Pastry with Madeira Sauce
\$32.00 per person

Chicken Roulade

Chicken Stuffed with Shrimp and Lobster topped with Red and Yellow Pepper Couli
\$32.00 per person

Dijon Crusted Chicken Breast

Breast of Chicken with Dijon Mustard and Panko Crumb Crust with Tarragon Cream Sauce
\$30.00 per person

Grilled Filet Mignon

Grilled Fillet Mignon with Cabernet Demi Glace
\$40.00 per person

Filet Mignon and Lobster Tail

Cabernet Demi-Glace and Drawn Butter
\$68.00 per person

Grouper

Pan-Seared Atlantic Grouper with Julienne of Fennel and a Saffron Butter Cream Sauce
\$36.00 per person

Mixed Grill

Bacon Wrapped Beef Tenderloin with Mushroom Cup,
Blue Cheese Crusted Pork Filet
Grilled Lamb Chop with Rosemary Demi Glace
\$48.00 per person

Herb Crusted Rack of Lamb

Cabernet Sauce
\$39.00 per person

Lamb Loin Wellington

Cranberry and Pecan Nut Crusted Lamb Loin baked in Puff Pastry with Rosemary Demi Glace
\$41.00 per person

Brie and Apple Stuffed Breast of Chicken

Wrapped in a Puff Pastry with Brandy Cream Sauce
\$30.00 per person

Herb Crusted Chicken

Stuffed with Artichoke and Sun-Dried Tomato Pesto and Pomodoro Sauce
\$30.00 per person

Filet of Beef

Topped with Jumbo Lump Crabmeat Blue Cheese Crust and Béarnaise Sauce
\$43.00 per person

Beef Tenderloin

Macadamia Nut Crusted Beef Tenderloin with Sauce Perigourdine
\$41.00 per person

Chilean Sea Bass

Seared Chilean Sea Bass with Shrimp and Lobster Ragout
\$38.00 per person

Halibut

Pan-Seared Halibut with Basil Tomato Beurre Blanc
\$36.00 per person

Salmon

Prosciutto wrapped Atlantic Salmon Filet with Grape Tomatoes, Artichoke Hearts and Kalamata Olive Relish
\$35.00 per person

Pork Tenderloin

Grilled Pork Tenderloin in Chanterelles Cream Sauce
\$32.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage

Plated Combination Entrees

Select Two of the Following to Create Your Own Custom Dinner Entrée
Chef's Choice of Fresh Seasonal Vegetables and Starch will Complement the Entree

Chicken Selections

Chicken Breast Monterey with Avocados,
Tomatoes, Gratinated Monterey Jack Cheese

Roasted Chicken Breast with Saffron Butter
Cream Sauce

Chicken Roulade stuffed with Shrimp and
topped with Yellow and Red Pepper Couli

Beef Selection

Beef Tenderloin with Mushroom Cup and
Béarnaise Sauce

Filet Mignon, Morel Demi Glace

Goat Cheese Crusted Beef Tenderloin

Seafood Selections

Pan-Seared Grouper with Lobster Ragout

Grilled Shrimp and Scallop Skewers

Puff Pastry Bouche filled with Lobster and
Shrimp

Beef and Seafood Combination
\$49.00 per person

Beef and Chicken Combination
\$47.00 per person

Chicken and Seafood Combination
\$44.00 per person

Dessert

Mountain Berry Cream Flan
White Chocolate Éclair Torte
Crème Brule Cheesecake
Raspberry Chocolate Cheesecake
Individual Peanut Butter and Chocolate Blast
Bailey's Irish Cream Cheesecake
Bailey's Irish Cream Chocolate Layer Cake
Chocolate Mousse Pyramid
Summerberry Stack
Individual Triple Chocolate Mousse
Individual Pear William

White Chocolate Mousse and Berries served in a Chocolate lined Waffle Cup

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Selections

Cold Hors d'oeuvres

Asparagus Tips with Smoked Gouda
wrapped in Prosciutto
\$63.00 per 25 pieces

Spicy Eggplant on Pita Crisp
\$50.00 per 25 pieces

Antipasto Kabob, Genoa Salami, Buffalo
Mozzarella and Roasted Red Pepper
\$63.00 per 25 pieces

Bloody Mary Shooter with
Shrimp Cocktail
\$107.00 per 25 pieces

Tuscan Chicken Salad in a Phyllo Cup
\$63.00 per 25 pieces

Pecan and Goat Cheese Marbles
\$63.00 per 25 pieces

Goat Cheese, Basil and Sun-Dried
Tomato on French Baguette
\$50.00 per 25 pieces

Shrimp Ceviche in Tortilla Cup
\$88.00 per 25 pieces

Peppered Beef Tenderloin served on
Crostitini with Horseradish
\$88.00 per 25 pieces

Chili Verde Shooter with Pan-Seared
Scallop
\$107.00 per 25 pieces

Seared Tuna Medallion on Marble Rye
\$75.00 per 25 pieces

Mini Bruschetta with Assorted Toppings
\$50.00 per 25 pieces

Hot Hors d'oeuvres

Bacon Wrapped Atlantic Shrimp
\$88.00 per 25 pieces

Blue Cheese and Spinach Tartlets with
Pine Nuts
\$63.00 per 25 pieces

Swedish, BBQ, Teriyaki or Cajun
Meatballs
\$50.00 per 25 pieces

Hot Wings with Bleu Cheese Dip
\$50.00 per 25 pieces

Andouille Sausage en Croute
\$63.00 per 25 pieces

Crispy Coconut Shrimp with Orange
Sweet and Sour Sauce
\$94.00 per 25 pieces

Pecan Crusted Chicken Tenders
\$63.00 per 25 pieces

Mini Brie and Pear En Croute
\$50.00 per 25 pieces

Reuben in Puff Pastry
\$63.00 per 25 pieces

Mini Crab Cakes with Remoulade Sauce
\$88.00 per 25 pieces

Roasted Vegetable Quesadillas with
Pico Di Gallo
\$63.00 per 25 pieces

Jerk Pork on Cuban Crostitini with
Plantain Relish
\$63.00 per 25 pieces

Seared Scallop on Toast Round
\$75.00 per 25 pieces

Assorted Mini Quiche Tartlets
\$50.00 per 25 pieces

Mini Lamb Chops Marinated in
Rosemary and Garlic
\$100.00 per 25 pieces

Thai Chicken Cashew Spring Roll
\$63.00 per 25 pieces

Shrimp Corn Dog
\$75.00 per 25 pieces

Chicken Cordon Blue in a Puff Pastry
\$63.00 per 25 pieces

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Selections

Specialty Stations

Stations require a Chef Attendant at a fee of \$25.00 each per hour
Minimum attendance of 25 guests

Pasta Station

Lobster Ravioli with Tomato Vodka Cream Sauce
Orechiette Pasta with Chicken Breast, Sun-Dried Tomatoes and Yellow Peppers
\$12.00 per person

Soft Taco Station (chef not required)

Beef, Shrimp or Chicken (choice of Two) served with Flour Tortillas
Cheddar, Monterey Jack, Jalapenos, Green Onions, Salsa, Sour Cream and Guacamole
\$13.50 per person

Quesadillas Station (2 chef's required)

Beef, Shrimp or Chicken (choice of Two) served with Flour Tortillas
Cheddar, Monterey Jack, Jalapenos, Green Onions, Salsa, Sour Cream and Guacamole
\$13.50 per person

Crab Cake Station

Jumbo Lump Crab Cakes Sautéed and served with Cajun Remoulade
\$16.00 per person

Shrimp and Grits Station

Stone Ground Grits with Sautéed Jumbo Shrimp, Tasso Ham and Scallions
\$16.00 per person

Risotto Station

Shrimp, Parmesan Cheese, Asparagus, Garlic, Fresh Basil Pesto, Red and Yellow Peppers
Chicken, Grape Tomatoes, Fresh Herbs, Forest Mushrooms, Garlic Baby Arugula and Pesto
\$13.50 per person

Attended Salad Station

Caesar Salad
Spinach Salad with Warm Bacon Dressing
\$7.00 per person

Lettuce Wrap Station

Asian Chicken marinated in Sweet Soy Sauce, Ginger, Shiitake Mushrooms and Hoisin Sauce
Buffalo Chicken with Crumbled Blue Cheese, Celery Strips, Shredded Carrots
and Creamy Ranch Dressing
\$12.00 per person

Mashed Potato Bar

Garlic Herb Mashed and Mashed Red Bliss Potatoes with Chives, Bacon Bits, Roasted Corn, Caramelized Onions, Sautéed Mushrooms, White Cheddar Cheese, Parmesan Cheese, Sour Cream and Gravy
\$7.00 per person

Station Quantity ordered must match the groups guarantee

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Selections

Minimum attendance of 25 guests
Stations require a Chef Attendant at a fee of \$25.00 each per hour

Dessert Stations

Flambé Station

Bananas Foster or Cherries Jubilee served with Vanilla Ice Cream
\$6.50 per person

Crepes Station

Crepes Suzette or Crepes Normandy
\$6.50 per person

Cheesecake Station (no chef required)

Mini Cheesecakes; Coffee, Chocolate, Raspberry and New York
\$6.50 per person

Dessert Station (no chef required)

Assorted Miniature Pastries, Mini Éclairs, Mini Cream Puffs, Fruit Squares, Brownies, Demi Cookies,
\$6.50 per person

Chocolate Fountain (no chef required)

Milk Chocolate, Fresh Strawberries, Diced Bananas, Diced Pineapple, Dried Apricots, Cocktail Pretzels,
and Marshmallows (Fountain Rental required \$250.00)
\$8.00 per person

Ice Cream Sundae Bar (no chef required)

Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge, Carmel, Strawberry Toppings, Bananas,
Chopped Nuts, M&Ms, Sprinkles, Whipped Cream and Maraschino Cherries
\$6.50 per person

Station Quantity ordered must match the groups guarantee

Reception Selections

Carving Stations

Carving stations are complemented with Demi Rolls and assorted condiments

Macadamia Nut Crusted Beef Tenderloin
\$375.00 serves 25 guests

Herb Roasted Center Cut Pork Loin
\$175.00 serves 25 guests

Smoked Beef Brisket
\$175.00 serves 25 guests

Sage and Garlic Turkey Breast
\$200.00 serves 30 guests

Roasted Top Round of Beef
\$825.00 serves 75 guests

Brown Sugar and Honey Glazed Ham
\$350.00 serves 50 guests

Steamship of Beef
\$675.00 serves 175 guests

Seafood Stations

Whole Atlantic Salmon Display

Hot Hickory Smoked Salmon with Cucumber, Cream Cheese, Capers, Red Onions,
Egg and Red Peppers
\$400.00 serves 100 guests

Sushi Display

Selection of Tuna, Salmon, Cucumber and California Rolls
Served with Soy Sauce, Pickled Ginger and Wasabi
\$400.00 for 200 pieces

Shrimp and Crab Claw Display

Jumbo Gulf Shrimp and Snow Crab Claws with Classic Cocktail Sauce
and Traditional Remoulade
\$18.00 per person (4 pieces per person)

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Selections Hors D'Oeuvres Stations

Vegetable Crudités Display

Herb Cream Cheese Dip

\$70.00 small serves 25 guests

\$180.00 large serves 75 guests

Sliced Fresh Fruit Display

with Poppyseed and Berry Yogurt Dip

\$100.00 small serves 25 guests

\$250.00 large serves 75 guests

Imported and Domestic Cheese Display

with Fresh Fruit and Assorted Crackers

\$125.00 small serves 25 guests

\$325.00 large serves 75 guests

Display of Assorted Dips (choose 3)

Warm Spinach and Artichoke Dip with Tortilla Chips

Roasted Garlic Hummus with Pita Triangles

Kettle Chips with French Onion Dip

Buffalo Chicken Dip with Pita Triangles

\$6.00 per person

Warm Sherried Crab Dip

Served with Toast Points

\$250.00 serves 50 guests

Mexican Fiesta Station

Red, Blue and White Corn Tortillas Chips,

Salsa, Guacamole, Red Chili Sauce, Fresh Pico di Gallo, Salsa Verde,

Chili Con Queso, Cheddar Cheese, Sour Cream and Sliced Jalapenos

\$60.00 small serves 25 guests

\$140.00 large serves 75 guests

Bruschetta Display

Assorted Bruschetta to include Fresh Tomato and Basil, Spinach and Feta,

Kalmata Olive Tapenade

\$4.50 per person

Antipasto Display

Prosciutto, Mortadella, Hard Salami, Goat Cheese, Mozzarella, Roasted Red Peppers,

Marinated Grilled Vegetables and Olives

\$6.00 per person

Station Quantity ordered must match the groups guarantee

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Packages

Silver Reception Package

Select **FIVE** Hot and/or Cold Hors d'oeuvres
Package includes 5 pieces per person

One Specialty Station
One Carving Station

One Hors d'oeuvres Station
Gourmet Coffee Station

\$45.00 per person

Gold Reception Package

Select **FIVE** Hot and/or Cold Hors d'oeuvres
Package includes 5 pieces per person

One Specialty Station
One Carving Station

Two Hors d'oeuvres Stations
One Dessert Station
Gourmet Coffee Station

\$54.00 per person

Platinum Reception Package

Select **SIX** Hot and/or Cold Hors d'oeuvres
Package includes 5 pieces per person

One Specialty Station
Two Carving Stations
One Seafood Display

Two Hors d'oeuvres Stations
One Dessert Station
Gourmet Coffee Station

\$59.00 per person

Minimum attendance of 50 guests required

Butler Passed Reception

One Hour Before Dinner
Select Five Items

Asparagus Tips with Smoked Gouda Wrapped in Prosciutto
Spicy Eggplant on Pita Crisp
Tuscan Chicken Salad in Phyllo Cup
Mini Bruschetta with Assorted Toppings
Assorted Canapés
Blue Cheese and Spinach Tartlets with Pine Nuts
Mini Crab Cakes
Andouille Sausage en Croute
Shrimp Corndog with Creole Aioli
Mini Brie and Pear en Croute
\$15.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage

Beverages

Bar Selections

	Hosted	Cash
Call Brand	\$5.75++	\$6.25
Premium Brand	\$6.25++	\$6.75
Grandover Specialty	\$7.00++	\$7.50
Imported Beer	\$4.75++	\$5.25
Domestic Beer	\$3.75++	\$4.00
House Wine	\$25.00++/Bottle	\$6.25/glass
Cordials	\$7.00++	\$7.50
Premium Cordials	\$7.25++	\$7.75
Soft Drinks	\$2.75++	\$3.00
Bottled Water	\$2.50++	\$2.75
Bottled Juice	\$3.00++	\$3.25
Champagne Mimosa	\$6.00++/glass	

Call

Jim Beam
Dewar's White Label Scotch
Canadian Club
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold

Premium

Jack Daniels Black Label
Johnny Walker Black
Seagram's VO
Absolut Vodka
Captain Morgan's Spiced Rum
Tanqueray Gin
Cuevros Black

Grandover Specialty

Maker's Mark Bourbon
Chivas Regal
Crown Royal
Grey Goose Vodka
Myers Dark Rum
Bombay Sapphire Gin
Cuervo 1800

Martini Bar

A separate bar offering a selection of the following Martini's:
Cosmopolitan, Appletini, Melon Martini and Classic Martini
\$8.75++ per drink

Charges

- Bartender:** \$25.00 for the first hour (per bartender)
\$15.00 each additional hour (per bartender)
- Hosted Bar:** Beverage prices are subject to a 21% service charge and current sales tax
- Cash Bar:** Beverage prices are inclusive of current sales tax
- Beverage Service:** In accordance with the NC Liquor Laws, no Alcoholic beverages may be brought onto the resort property by patrons or their guests

21% taxable service charge and current sales tax are applied to all food and beverage

MISCELLANEOUS PRICING

FOOD and BEVERAGE

Charge for food service in an outdoors location \$5.00 per person

**Buffets only served outdoors locations

All food and beverage purchases subject to 21% Service Charge & Current Sales Tax.

GOLF RELATED

Beverage Stations set up fee \$125.00 per station

* includes attendant fees

10x10 Tents (call for availability) \$125.00

PHONE LINES – BANQUET SPACE

House Phone N/C

Telephone line extension with long distance service \$50.00+ calls

Direct Dial line with dedicated phone number \$50.00 + calls

High Speed Internet Connection \$150.00 per day

* Wireless Internet available at no charge

ENGINEERING SERVICES

Banner hanging \$25.00 each

Power strip \$5.00 each

Electricity for trade show booth – 120V/20A \$35.00

Electricity for Band – 240V/100A 3 phase with distribution box \$375.00

BELLSTAND SERVICES

Valet Parking Complimentary

Room Deliveries \$2.00 per room

BUSINESS CENTER

Computer use \$20.00/hour

Copies, Black & White \$0.20 each

Copies, Color \$0.50 each

Overhead Transparencies \$1.00 each

Outgoing Fax \$1.00 per page

AUDIO VISUAL

See Brochure for equipment listing and pricing

21% taxable service charge and current sales tax are applied to all food and beverage

General Information and Policies

MENU SELECTIONS - Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function. It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

GUARANTEES - Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Services Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to six-hundred (600) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over six-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

SOFT DRINK PURVEYOR – Grandover values their partnership with Coca Cola.

ALCOHOLIC BEVERAGE POLICY - The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control Regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

CARDS - In accordance with the North Carolina Alcoholic Beverage Control statutes, cards may not be played in any public area or function room, regardless of the type of card game being played.

MEETING & BANQUET SPACE - Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

CLEANING FEES - Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

AUDIO VISUAL - Grandover Resort uses A&V Company for all audio visual rentals. A&V Company is fully equipped to provide groups with equipment for presentations, lighting or any other special needs. All other audio visual equipment vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover

General Information and Policies

No SMOKING – Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

OUTDOOR FUNCTIONS - Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

FREIGHT & PACKAGE HANDLING - The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

PATRON'S MATERIALS - All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited.

Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

DAMAGE EVALUATION - Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates

VENDOR TABLES: A \$35.00 fee will be charged for all 8 foot hotel vendor tables. 6ft tables and Booths may be rented for an additional fee.

GOLF TOURNAMENTS

FOOD AND BEVERAGE INFORMATION

BEFORE GOLF

Beverage Station at Cart Staging area – Complimentary set up. Beverages and snacks billed on consumption.

Pre-Load on Golf Carts – Coolers on carts with ice can accommodate up to six beverages per cart. Snacks and box lunches may also be pre-loaded.

Café Espresso East is conveniently located near the Golf area to serve your guests. Please advise your Convention Services Manager of your needs for Registration tables.

Portable Tents (10x10) are available at a fee of \$125 each. Please call for availability.

DURING GOLF

Beverage Stations on Course – for groups of 32 golfers or more, we suggest two stations on East Course, or three on West Course. Set up Fee of \$125 per station applies and includes Attendant fees. Beverages and snacks billed on consumption.

Resort staff are required to serve all alcoholic beverages.

For groups of less than 32 golfers, Beverage Carts roaming the Course will serve your guests. Charges may be billed on consumption to the groups' Master Account.

Box Lunches may be served from Beverage Stations.

Café Espresso's East and West are located between holes 9 and 10 on each Course.

Tables and chairs for sponsors may be provided on the Course at a fee of \$15.00 each. Please advise of needs in advance.

AFTER GOLF

Your Convention Services Manager will set up arrangements for an After Golf Awards Reception or Gathering.

REFRESHMENTS

Refreshments may be billed on a Host basis or a Cash basis. Groups may also provide host Tickets to provide a specific number of refreshments to each golfer

Assorted Soft Drinks	\$2.75 each
Bottled Water	\$2.50 each
PowerAde and Assorted Fruit Juices	\$3.00 each
Domestic Beer	\$3.75 each
Imported Beer	\$4.75 each
Assorted Candy Bars and Crackers Packages	\$2.00 each
Granola / Energy Bars	\$2.25 each
Assorted Whole Fruit	\$1.50 each

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