



Hospitality



Greensboro  
Complex



# A la Carte Break Service

## BEVERAGES

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Freshly Brewed Regular Coffee and Decaffeinated Coffee.....	\$30 gal
Fruit Punch, Lemonade or Freshly Brewed Iced Tea.....	\$20 gal
Herbal Tea Bags for Hot Tea.....	\$2.75 each
Individual Bottled Juices .....	\$4 each
Bottled Water .....	\$3 each
Assorted Soft Drinks .....	\$2.50 each

## BREAKFAST SELECTIONS

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Cinnamon Rolls.....	\$25.00 dozen
Assorted Croissants served with Butter and Preserves.....	\$27.00 dozen
Assorted Bagels served with Cream Cheese.....	\$34.00 dozen
Assorted Danish & Pastries .....	\$25.00 dozen
Assorted Muffins .....	\$35.00 dozen
Sausage, Ham, or Chicken Biscuits.....	\$60.00 dozen
Ham and Cheese Biscuits .....	\$35.00dozen
Assorted Chilled Yogurts.....	\$3 each
Assorted Individually Packaged Cold Cereals with Milk .....	\$3 each

## SNACK SELECTIONS

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Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests).....	\$48.00 each
Assorted Whole Fruit .....	\$2.00 each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce.....	\$38.00 dozen
Chocolate Brownies.....	\$30.00 dozen
Assorted Cookies .....	\$24.00 dozen
Individual Bags of Chips .....	\$2.25 each
Assorted Candy Bars .....	\$3 each
Assorted Classic Ice Cream Bars .....	\$2.75 each
Potato Chips with Blue Cheese and Herb Dip (Serves 12ppl).....	\$28.00 per bowl
Gold Fish Crackers (Serves 12ppl) .....	\$16.00 per bowl
Gourmet Nut Mix (Serves 12ppl) .....	\$23.00 per bowl

# Continental Selections



## **GREENSBORO CONTINENTAL**

**\$10.95 PER PERSON**

*Platter of Sliced Fruit  
Freshly Baked Muffins, Danishes & Cinnamon Rolls  
Served with Butter and Preserves  
Assorted Chilled Juices  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

## **THE HEALTHY START**

**\$13.99 PER PERSON**

*Freshly Baked Whole Grain Muffins and Bagels  
Served with Butter, Preserves, Low-Fat and Regular Cream Cheese  
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas  
Chilled Individual Low-Fat and Non-Fat Fruit Yogurt with Granola  
Bottled Water  
Assorted Chilled Juices  
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea*

## **POWER BREAKFAST**

**\$12.95 PER PERSON**

*Granola Bars  
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas  
Fresh Fruit Yogurt with Granola  
Assorted Chilled Juices  
Bottled Water and Powerade*

## **COLISEUM HOT CONTINENTAL BREAKFAST**

**\$15.99 PER PERSON**

*Chef's Choice of Assorted Muffins, Danish, Breakfast Breads and an Assortment of Juices and Water  
Sweet Potato French toast served with Banana-Pecan Compote, Maple Syrup, Whipped Butter, and Sliced Seasonal Fresh Fruit  
Served with Butter and assorted Jellies  
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas*

# Breakfast Buffet

Two-hour maximum service time

All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

## **WAKE-UP GREENSBORO** **\$21**

*Assorted Freshly Baked Muffins, and Danishes, Biscuits and Gravy Served with Butter and Preserves, Platters of Sliced Fresh Fruit, Hash browns or Grits, Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties*

## **CAROLINA SUNRISE** **\$23**

*Assorted Freshly Baked Muffins and Cinnamon Rolls, Biscuits and Gravy, Served with Butter and Preserves Platters of Sliced Fruits and Berries, Individual Fruit Yogurts with Granola, Hash browns, Grits, Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties*

### **BREAKFAST BUFFET ENHANCEMENTS**

*Add any of the following Chef attended action stations to your buffet. Call your Catering Professional for details! Includes one attendant per 75 people*

**Omelet Station**..... \$8.95 per person

*Fresh Made to Order Eggs and Omelets, Served with a variety of toppings such as: Applewood Smoked Bacon, Ham, Sausage, Onions, Peppers, Tomatoes, Mushrooms and Cheeses*

**Breakfast Burrito Station**..... \$8.95 per person

*Seasoned Sausage, Eggs, Pepper Jack Cheese Wrapped in a Flour Tortilla Served with a Salsa, Sour Cream, Chives for added Toppings*

**Italian Frittata Stations**..... \$10.75 per person

*Whipped Eggs Folded in with a variety of your favorite toppings to include: Italian Sausages and Vegetables, Topping with Ricotta and Mozzarella Cheeses*

**Blue Cornmeal Crepes Station** ..... \$11.99 per person

*Crepes Prepared Especially for Your Guests served with Seasonal Fresh Fruit and Berries with Fresh Whipped Cream with Warm Maple Peach Syrup*

# Plated Breakfast

Two hour maximum service time  
 All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

## **QUICHE LORRAINE** **\$16 PER PERSON**

*Whipped Eggs and Fresh Cream Baked with Onion, Bacon, Yukon Potatoes and Gruyere Cheese, and a Sweet Potato Biscuit*

*Substitute; Assorted Seafood (Shrimp, Scallop and Crab) \$15.95 per person*

## **SWEET POTATO FRENCH TOAST** **\$16 PER PERSON**

*Swirled Cinnamon Sweet Potato French Toasts Served with Banana-Pecan Compote, Maple Syrup and Whipped Butter and Applewood Smoked Bacon*

## **SOUTHERN SUNRISE** **\$18 PER PERSON**

*Farm Fresh Scrambled Eggs, Served with Bacon and Link Sausage, Creamy Southern Grits Served with Hash brown Potatoes and a Fresh Buttermilk Biscuit*

## **THE SOUTHWESTERN** **\$18.99 PER PERSON**

*Farm Fresh Scrambled Eggs with Diced Fresh Peppers, Onions, Mild Chorizo and Monterey Jack Cheese Placed in a Flour Tortilla with Pica De Gallo Salsa, Served with Southwestern Potatoes*

## **SCRAMBLED EGGS BENEDICT** **\$19.99 PER PERSON**

*Farm Fresh Scrambled Eggs and Canadian Bacon, Placed on two Toasted English Muffins topped with Hollandaise Sauce, Served with Potatoes O' Brian*

## **EXECUTIVE BREAKFAST** **\$28 PER PERSON**

*Grilled Sirloin Steak and Farm Fresh Scrambled Eggs, with Diced Fresh Peppers and Onions Served with Hash brown Potatoes and Whole Broiled Tomato*

# Break Service Menus

All breaks will be replenished for a total of thirty minutes

## **BEVERAGE BREAK DELUXE**

**\$7.99 PER PERSON**

*House Blend Coffee, Decaffeinated Coffee, Herbal Hot Tea  
Assorted Chilled Juices  
Assorted Soft Drinks  
Bottled Water*

## **OLD FASHIONED BREAK**

**\$9.99 PER PERSON**

*Baskets of Assorted and Freshly Baked Cookies,  
Brownies and Dessert Bars  
Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

## **THE SPORTS NUT**

**\$9.99 PER PERSON**

*Peanuts  
Assorted Snack Mix  
Fresh Popped Popcorn  
Cracker Jacks  
Bottled Water  
Assorted Soft Drinks*

## **SUNDAE BAR**

**\$11.99 PER PERSON**

*Premium Vanilla Ice Cream, Hand Scooped  
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles,  
Chopped Nuts, Whipped Cream and Cherries  
Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

## **CAROLINA FARMERS MARKET BREAK**

**\$11.99 PER PERSON**

*Sliced Fresh Seasonal Fruit and Berries, Whole Fresh Fruit  
Gourmet Cheese Board Featuring Regional and Local Cheeses  
Tahini Hummus with an Assortment of Fresh Baked Pita Breads  
Served with Fresh Pink Lemonade, Iced Tea and Fresh Brewed Coffee*

# Box Lunch Selections

All box lunches include a Fresh Whole Fruit, Sweet Treat, and your choice of one side item\*.  
Lunches are served with a Soft Drink or Bottled Water

## **ALL AMERICAN DELI SANDWICH** **\$21 PER PERSON**

*Your Choice of Roasted Turkey, Ham or Roast Beef with Cheese, Lettuce and Tomato Served on a Fresh Roll with Mayonnaise and Mustard on the side*

## **TUNA TOMATO SALAD** **\$15.99 PER PERSON**

*Garden Fresh Tomato stuffed with Fresh Albacore Tuna Salad and served with a Pesto Pasta Salad. Served with a Fresh Dinner Roll or Bread Stick*

## **GRILLED VEGETABLE WRAP** **\$16.99 PER PERSON**

*Assortment of Grilled Vegetables, Mixed Greens, Sundried Tomatoes, Herb Cream Cheese in an Herb Tortilla Wrap*

## **CROISSANT SANDWICHES** **\$22 PER PERSON**

*Chicken Salad, Tuna Salad, or Roasted Turkey with Cheese, Lettuce, and Tomato Served on a large Croissant with Mayonnaise on the side*

## **CHICKEN WRAP** **\$17.99 PER PERSON**

*Chicken Chunks Tossed with Creamy Salad Dressing Mixed with Garden Greens and Vegetables in a Spinach Wrap*

## **ITALIAN HOAGIE** **\$19.99 PER PERSON**

*Freshly sliced Ham, Salami, Capicola and Provolone Cheese with Mixed Greens, Sundried Tomatoes and Pickled Onions served on a Kaiser Roll*

## **CHICKEN CAESAR SALAD** **\$19.99 PER PERSON**

*Grilled Chicken Strips, Herbed Croutons and Parmesan Croutons on a Bed of Freshly Torn Romaine Lettuce Served with your choice of dressing*

### **\*CHOICE OF SIDES**

*Italian Pasta Salad, Creamy Southern Slaw, Red Bliss Potato Salad or bag of Potato Chips*

# Start to Finish Plated Lunch

The following specialty selections have been designed to allow you to tailor your plated lunch and dinner menu selections. Choose one soup or salad and one dessert from the list below.

**Entrees are on the following page**

## SOUPS

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*Italian Minestrone*

*Potato and Leek with Bacon*

*Beer Cheese Soup*

*Navy Bean with Southern Ham*

## SALADS

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### House Salad

*Fresh Romaine, Tomato Wedges, and Cucumber Slices and Herbed-Crusted Croutons*

### Caesar Salad

*Traditional Caesar Salad with Romaine Lettuce, Croutons and Parmesan Cheese*

### Field Green Salad

*Mixed Field Greens, Sliced Mushrooms, Cherry Tomatoes and Herbed Croutons*

### Creole Salad

*Mixed Field Greens with Spiced Shrimp, Scallions, Cherry Tomatoes and Herbed Croutons*

### Hearts of Romaine Salad

*Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato and a Puff Pastry Twist with Herbs and Cheese*

### Bibb Lettuce Salad

*Bibb Lettuce with Spiced Walnuts, Crumbled Blue Cheese and Sliced Tomatoes*

## DESSERTS FRESH FROM OUR OWN BAKE SHOP

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Chocolate Pecan Brownie with Chocolate Sauce and Whipped Cream

Crème Brule Cheesecake with Raspberry Coulis

Cinnamon Glazed Apple Tart with Caramel Sauce and Brandy Cream

Key Lime Pie with Mango Sauce

Traditional Carrot Cake with Cream Cheese Frosting

Seasonal Fresh Fruit Plate with Orange-Honey Yogurt



# Plated Lunch Entrees

All entrees include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee. Market Fresh Vegetables and a Basket of Rolls and Butter  
Your choice of salad and dessert selection from our start to finish menu.

## **FETTUCCHINE AND CHICKEN** **\$14.95 PER PERSON**

*Fettuccine and Breast of Chicken with Mushrooms, Spinach, Zucchini and Peppers Served with Rich Cream Sauce Topped with Romano Cheese*

## **BUTTERMILK FRIED BREAST OF CHICKEN** **\$14.95 PER PERSON**

*Breaded Breast of Chicken Served with Yukon Mashed Potatoes and White Wine Pan Gravy*

## **GRILLED PORTABELLA MUSHROOM** **\*\*VEGETARIAN OPTION\*\*** **\$14.95 PER PERSON**

*Marinated and Grilled to perfection and placed on a bed of Mashed Potatoes  
Wish Assorted Seasonal Fresh Vegetables*

## **GRILLED MEDITERRANEAN CHICKEN BREAST** **\$15.95 PER PERSON**

*Grilled Chicken Breast with Parmesan Risotto Cake, Sundried Tomato, Basil, Feta Cheese and Saffron Broth*

## **JERK ROASTED PORK LOIN** **\$15.95 PER PERSON**

*Slow Roasted Pork Loin Topped with Pineapple-Mango, Lavender, Honey Chutney, Plantain Studded Sweet Potatoes*

## **CREAMY VEGETABLE PASTA** **\*\*VEGETARIAN OPTION\*\*** **\$15.95 PER PERSON**

*Grilled Mixed Vegetables tossed with Penne Noodles  
And a Creamy Garlic Sauce*

## **GRILLED FILET OF SALMON** **\$16.95 PER PERSON**

*Fresh Grilled Atlantic Salmon Accompanied with a Wild Rice Pilaf and Creamed Spinach*

## **PETITE CRAB CAKES** **\$17.95 PER PERSON**

*Fresh Atlantic Blue Crab with Lemon Saffron Sauce and Fried Plantains  
Served with a Smashed Red Skinned Potatoes*

## **TUSCANY STYLE COD** **\$18.95 PER PERSON**

*Baked Cod Filet with Roasted Peppers, Onions, Tomato and Olive Oil  
Served with your choice of Saffron Orzo Pasta or Rice*

## **CHAR GRILLED ANGUS SIRLOIN** **\$24.95 PER PERSON**

*Marinated Grilled 5oz Sirloin topped on an Herb Crusted Pan Fried Grit Cake  
Served with a Port Wine Demi Glaze and Whipped Herb Potatoes*

# Lunch Buffet

All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee  
Two Hour Service Time

## **MEXICAN FIESTA BUFFET**

**\$28.99 PER PERSON**

*Tossed Green Salad with Cheddar Cheese, Scallions and Tomatoes, Mexican Corn Salad, Corn Tortilla Chips and Salsa Fresca, Mexican Rice, Refried Beans and Flan and Churros for Dessert*

**Entrees – Your Choice of One** (Add second entrée for \$8.00 and a third entrée for \$6.00 per person)

Green Chili and Cheese Enchiladas with Red or Green Salsa  
Chicken Enchiladas with Red or Green Salsa  
Beef Tamales  
Chili Con Queso  
Fajitas: Marinated Beef or Spicy Chicken  
Served with Flour Tortillas, Salsa, Guacamole, Chopped Onion,  
Green Peppers and Sour Cream

## **MAMA MIA ITALIAN BUFFET**

**\$28.99 PER PERSON**

*Tossed Green Salad with Cherry Tomatoes, Black Olives and Mushrooms Served with a selection of Dressings  
Pasta Salad Primavera Bow-tie Pasta with an Array of Fresh Garden Vegetables in an Herb Vinaigrette Dressing,  
Garlic Bread and Breadsticks, Chef's Selection of Seasonal Fresh Vegetables and Tiramisu and Cannoli for Dessert*

**Entrees – Your Choice of One** (Add second entrée for \$6.00 add a third for \$4.00 per person)

Cheese Manicotti with Marinara Sauce  
Chicken Parmesan  
Filet of Sole Florentine  
Cheese Tortellini with Alfredo or Marinara Sauce  
Fettuccine Alfredo with Prosciutto Ham and Parsley  
Meat Lasagna  
Vegetarian Lasagna

## **THE BACKYARD COOKOUT BUFFET**

**\$23 PER PERSON**

*Bowtie Pasta Primavera, Red Bliss Potato Salad, Grilled Hamburgers with Assorted Toppings and Fresh Corn Dusted  
Kaiser Roll, All Beef Hot Dogs Served with Chili, Cheese and Onions, Barbequed Baked Beans with Brown Sugar and  
Applewood Smoked Bacon, Potato Chips and Assorted Gourmet Cookies*

## **SOUTHERN BUFFET**

**\$24 PER PERSON**

*Creamy Southern Slaw and Red Bliss Potato Salad, Rolls and Butter, Southern  
Fried Buttermilk Chicken, Hickory Smoked Pulled Pork, Braised Seasonal Greens,  
Three Cheese Macaroni and Cheese and Fruit Cobbler*

## **COLISEUM DELI BUFFET**

**\$24.99 PER PERSON**

*Soup Du Jour, Garden Green Salad, Pasta Salad, Assorted Chips, Display of Seasonal Fruits Fresh Sliced Ham, Turkey,  
Roast Beef, Assorted Sliced Domestic Cheeses, Sliced Tomatoes, Sliced Onions and Lettuce, Assorted Rolls and Breads  
and Assorted Cookies and Brownies*

# Lunch Buffet

**CREATE-YOUR-OWN LUNCH BUFFET**      **\$24.99 PER PERSON FOR 1 ENTRÉE**  
**\$30.99 PER PERSON FOR 2 ENTRÉES**

*Lunch Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter with Chef's Choice Dessert*

**Cold Selections: (choice of one)**

- Caesar Salad*
- Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes*
- Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon*
- Creamy Pasta Salad*
- Cole Slaw*

**Accompaniments: (choice of one)**

- Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes*
- Herbed Rice Pilaf or Wild Rice*

**Entrées: (choice of one and the second entrée is an Additional \$5.99)**

- Hickory Smoked Pulled Pork with our own Blend of Spicy BBQ Sauces*
- Grilled Boneless Chicken Breast*
- Grilled Hamburgers served with a Corn Dusted Kaiser Roll*
- Meatloaf with Mushroom and Shallot Gravy*
- Creamy Vegetable Pasta*

# Plated Dinner Selections

All entrees include baskets of Fresh Rolls and Butter, your choice of Soup or Salad, potato or rice and one Dessert from Start to Finish Selections  
Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee

**Your choice of Potato includes** Roasted Red Potatoes, Yukon Gold Potatoes, New Potatoes, or Garlic Smashed Potatoes  
**Your choice of Rice includes** Steamed Rice, Herbed Rice or Wild Rice Pilaf

## **CHICKEN COUNTRY CAPTAIN** **\$20.95 PER PERSON**

*Grilled Boneless Breast of Chicken Served with Peppers, Onions, Tomatoes, and Toasted Almonds*

## **PECAN CRUSTED BREAST OF CHICKEN** **\$21.50 PER PERSON**

*Pecan Crusted Boneless Breast of Chicken with Andouille Sausage and Whole Grain Mustard Sauce*

## **SEARED BREAST OF FREE-RANGE CHICKEN** **\$21.50 PER PERSON**

*Fricassee of Mushrooms and Peas with Mashed Carolina Sweet Potatoes*

## **CUMIN-APRICOT GLAZED KUROBUTA PORK CUTLETS** **\$24.95 PER PERSON**

*Natural Pan Jus with Heirloom Whole Grain and Wild Rice Pilaf*

## **ROAST PORK TENDERLOIN WITH BOURBON MUSTARD BRINE** **\$27.95 PER PERSON**

*Marinated Pan Roasted Pork Tenderloin with Bourbon Mustard Brine  
Topped with Tangy Pears*

## **GINGER AND BLACK PEPPER SALMON** **\$30.95 PER PERSON**

*Filet of Salmon Delicately Roasted in a Ginger and Black Pepper Crust  
Placed on a Bed of Sautéed Spinach with Red Wine Butter Sauce*

## **RACK OF LAMB** **\$36.95 PER PERSON**

*Roast Marinated Rack of Lamb, sliced and Served as Double Chops in Mashed Garlic  
And Basil Bordelaise Sauce*

## **FLATIRON STEAK AU POIVRE AND CHICKEN PROVENCAL** **\$31.95 PER PERSON**

*Flatiron Steak and Free-Range Chicken Served with Cognac Green Peppercorn*

## **GRILLED SIRLOIN COULOTTE STEAK & PETITE CRAB CAKE** **\$44.95 PER PERSON**

*Grilled 6 oz Coulotte Steak with Crab Cake Served with Roasted Corn and Mushroom Salsa*

## **TOURNEDOS OF BEEF AND GRILLED CHICKEN BREAST** **\$38.95 PER PERSON**

*Tournedos of Beef and Tender Chicken Breast, both Topped with Green Peppercorn Sauce*

## **NEW YORK STRIP AND MEDALLIONS OF SALMON** **\$44.95 PER PERSON**

*Grilled New York Strip Loin with Shallots and Mushrooms, Accompanied by  
Medallions of Salmon with Tarragon Lobster Cream Sauce*

## **FILET OF BEEF AND STUFFED PRAWNS** **\$48.95 PER PERSON**

*Filet Mignon with Red Wine Sauce and Two Jumbo Prawns, Stuffed with our own Crab Stuffing*

# Dinner Buffets

All buffet dinners include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee  
Two hour maximum service time.

## COLISEUM DINNER BUFFET

**\$29.99 PER PERSON**

### Cold Selections:

*Fresh Garden Green Salad with Cherry Tomatoes, Mushrooms and Olives served with a Variety of Dressings  
Pasta Primavera with an Herb Vinaigrette Dressing*

### Accompaniments:

*Red Skinned Mashed Potatoes  
Green Beans  
Assorted Rolls and Whipped Butter*

### Entrees:

*Grilled Chicken served with a creamy mushroom sauce  
Roasted Pork Loin*

### Dessert:

*Assorted Fresh Baked Cakes and Pies*

## GREENSBORO DINNER BUFFET

**\$29.95 PER PERSON**

### Cold Selections:

*Tossed Garden Greens with a Creamy Ranch Dressing and Balsamic Vinaigrette  
Cole Slaw*

### Accompaniments:

*Creamed Corn Soufflé  
Parmesan Mashed Potatoes  
Fresh Baked Rolls and Bread Sticks*

### Entrees:

*Momma's Home Style Meat Loaf  
Smothered Chicken with a Vidalia Onion Sauce*

### Dessert:

*Assorted Fresh Baked Cakes and Pies*

## SWEET & SOUTHERN DINNER BUFFET

**\$27.99 PER PERSON**

### Cold Selections:

*Tossed Garden Greens with Assorted Dressings  
Creamy Pasta Salad*

### Accompaniments:

*Sweet Potato Mash  
Green Beans*

### Entrees:

*Hickory Smoke Pulled Pork Topped over a Creamy Southern Macaroni and Cheese with fried Onions  
Jack Daniels Glazed Chicken Breast*

### Dessert:

*Bread Pudding Topped with Carmel and Fresh Whipped Cream  
Banana Pudding*

# Dinner Buffets

## GOURMET DINNER BUFFET

**\$38.99 PER PERSON**

### Cold Selections:

*Tossed Garden Greens with a Creamy Ranch Dressing and Balsamic Vinaigrette*  
*Cole Slaw*

### Accompaniments:

*Fresh Seasonal Grilled Vegetables*  
*Garlic Smashed Potatoes*  
*Fresh Baked Assorted Rolls and Whipped Butter*

### Entrees:

*Chicken Fettuccini Alfredo*  
*Roast Beef Carving Station with Au Jus*

### Dessert:

*Assorted Fresh Baked Cakes and Pies*

## CREATE-YOUR-OWN DINNER BUFFET

**\$37.99 PER PERSON FOR 2 ENTREES**

**\$42.99 PER PERSON FOR 3 ENTREES**

*Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies*

### Cold Selections: (choice of two)

*Caesar Salad*  
*Fresh Sliced Seasonal Fruit Platter*  
*Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil*  
*Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes*  
*Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon*  
*Marinated Artichoke Heart Salad in Herb Vinaigrette*  
*Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, Red and Green Peppers in a Tarragon Vinaigrette*

### Accompaniments: (choice of two)

*Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes*  
*Herbed Rice Pilaf or Wild Rice*

### Entrees: (choice of two or three)

*Herb Roasted Pork Loin with Thyme, Rosemary and Cracked Pepper*  
*Hickory Smoked Pulled Pork with our own Blend of Spicy BBQ Sauces*  
*Chicken Breast in a light Jack Daniels Glaze*  
*Spicy Shrimp Creole with Peppers, Onion, and Tomato with a Creole Sauce*  
*Tilapia Filets with Tomatoes, Scallions and Capers*  
*Baked Ziti with Romano Cheese and Sun-Dried Tomatoes in an Alfredo Sauce*  
*Sliced Roast Turkey with Country Gravy and Cranberry Relish*  
*Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce*

# Dinner Buffets

**GOURMET CREATE-YOUR-OWN BUFFET \$40.99 PER PERSON FOR 2 ENTREES**  
**\$47.99 PER PERSON FOR 3 ENTREES**

*Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies  
 Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee*

**Cold Selections: (choice of two)**

- Asparagus & Feta Salad with Red Peppers and Black Olives*
- Marinated Mushroom Salad with a Julienne of Leeks and Scallions  
 in Balsamic Vinaigrette and Lemon Juice*
- Tomato and Mozzarella Cheese with Fresh Basil in a Virgin Olive Oil*
- Marinated Artichoke Heart Salad in Herb Vinaigrette*
- Caesar Salad with Croutons and Parmesan Cheese*
- Oriental Chicken Salad*
- Spinach Salad with Mushrooms and Cherry Tomatoes*
- Garden Green Salad with Tomatoes and Croutons*
- Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers  
 in Tarragon Vinaigrette*

**Accompaniments: (choice of two)**

- Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes*
- Herbed Rice Pilaf, or Wild Rice*

**Entrees: (choice of two or three)**

- Teriyaki Beef or Chicken Kabobs with Peppers and Onions in a Teriyaki Sauce*
- Filet of Salmon with Fresh Ginger and Cracked Pepper in a Butter Sauce*
- Halibut Filet in a Crust of Fresh Herbs Topped with Pesto Cream Sauce*
- Tournedos of Beef with Shallots, Garlic, and Pine Nuts in a Rosemary Demi-glace*
- Chicken Piccata with Lemon Butter and Capers*
- Linguine with Fresh Clams in an Alfredo Sauce*
- Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce*
- Slow Roasted Garlic-Herb Pork with Pineapple and Mango Chutney*

# Reception Display Selections

<b>LARGE JUMBO SHRIMP</b>	<b>\$450.00</b>
<i>Served with Lemon Wedges, Tabasco and Spicy Cocktail Sauce (120 pieces)</i>	
<b>ANTIPASTO DISPLAY</b>	<b>\$525.00</b>
<i>Black, Green and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomatoes, and Italian Sliced Cheeses, served with an Array of Whole and Sliced Baguettes with Appropriate Condiments (Serves approximately 100 guests)</i>	
<b>INTERNATIONAL CHEESE DISPLAY</b>	<b>\$469.00</b>
<i>Imported and Domestic Cheeses, Garnished with Seasonal Fruit and Assorted Gourmet Crackers (Serves approximately 100 guests)</i>	
<b>POACHED SALMON</b>	<b>\$660.00</b>
<i>Poached Salmon, Served with Pumpnickel Bread, Capers, Lemon Wedges, Red Onion and a Creamy Dill Sauce (Serves approximately 100 guests)</i>	
<b>SLICED FRESH FRUIT DISPLAY</b>	<b>\$325.00</b>
<i>An Elaborate Display of Freshly Sliced Fruit including Pineapple, Melons, Whole Strawberries and other Seasonal Fruits, accompanied by a Honey Yogurt Dip (Serves approximately 100 guests)</i>	
<b>MARKET FRESH VEGETABLE DISPLAY</b>	<b>\$300.00</b>
<i>Fresh and Crispy Vegetables Served with our Creamy Herb Dip and Gourmet Crackers (Serves approximately 100 guests)</i>	
<b>BRIE EN CROUTE</b>	<b>\$225.00</b>
<i>Wheel of Plain Herb or Strawberry Brie Wrapped in a Puff Pastry and Baked to a Golden Brown Served with Baguette Slices and Lavosh (Each wheel serves approximately 50 guests)</i>	
<b>TAHINI HUMMUS DIP</b>	<b>\$225.00</b>
<i>Grilled and Marinated Vegetable Display with Toasted Pita Bread (Serves 50 Guests)</i>	



# Reception Sweets

*Minimum of 50 pieces required*

**FRUIT FONDUE DISPLAY** **\$4.99 EACH**

*An Elaborate Display of Cubed Seasonal Fresh Fruit including Pineapple, Melons, Whole Strawberries and other Seasonal Fruits Accompanied by our Homemade Pound Cake Served with Chocolate Fondue and Whipped Cream (Serves approximately 100 guests)*

**GOURMET PETITE DESSERT DISPLAY** **\$4.99 EACH**

*A Sophisticated Display of Rich Desserts including Chocolate-Dipped Strawberries, a Display of Delicate Petit Fours, Carrot Cake Bites, Iced Brownie Bites and other Assorted Delicacies (150 individual desserts, serves approximately 100 guests)*

**BERRY SHORTCAKE** **\$4.50 EACH**

*Pound Cake and Berries with Berry Sauce and Fresh Whipped Cream on the side (100 pieces)*

**GOURMET CHOCOLATE COVERED STRAWBERRIES** **\$3.75 EACH**

*(100 pieces)*

**WHITE AND CHOCOLATE DIPPED STRAWBERRIES** **\$4.50 EACH**

*Covered in Assorted Nuts and Coconut (100 pieces)*

# Reception Action Stations

These menu selections are carved or served in the room.

**One chef attendant is per 150 guests.**

**There is a \$75.00 fee for each chef attendant requested.**

**PINEAPPLE AND BROWN SUGAR GLAZE BONE-IN HAM **\$200.00 EACH****

*Served with Creole Mustard, Cranberry-Orange Relish and Mayonnaise  
(Serves approximately 50 guests)*

**ROSEMARY-SPICED TURKEY **\$320.00 EACH****

*Sweet and Sour Peach Compote and Lemon Herb Mayonnaise (Serves approximately 50 guests)*

**ROASTED MUSTARD-PANKO CRUSTED PORK LOIN **\$290.00 EACH****

*Sweet Potato Biscuits, Green Apple-Clove Relish and Horseradish Mayonnaise (Serves approximately 50 guests)*

**STEAMSHIP ROUND OF BEEF **\$775.00 EACH****

*Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 175 guests)*

**CREOLE ROASTED STRIP LOIN OF BEEF **\$575.00 EACH****

*Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 40 guests)*

**HERB CRUSTED TENDERLOIN OF BEEF **\$425.00 EACH****

*Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 25 guests)*

**CHICKEN ROULADE – CHOICE OF FLAVOR **\$3.99 PER SERVING****

*Mediterranean – Spinach and Artichoke Stuffed  
California – Sundried Tomato and Wild Mushroom Stuffed  
Classic – Smoked Gouda and Prosciutto Stuffed  
Italian – Pesto and Goat Cheese Stuffed  
Seafood – Seafood Stuffed with a Tasso Cream Sauce  
All served with Silver Dollar Rolls  
(Minimum 20 Servings)*

# Reception Action Stations

**MASHED POTATO BAR** **\$5.95 PER PERSON**  
*REGULAR AND SWEET MASHED POTATOES: SERVED WITH AN ASSORTMENT OF TOPPINGS AND SAUCES*

**PASTA BAR** **\$9.99 PER PERSON**  
*ASSORTED PASTA, FRESH VEGETABLES SERVED WITH SAUCES: PESTO, ALFREDO AND MARINARA SAUCES*

**SHRIMP AND GRITS MARTINI STATION** **\$10.99 PER**  
**PERSON**  
*JUMBO SHRIMP SERVED IN A DELICATE GLASS SERVED WITH STEAMING SOUTHERN GRITS*

**BBQ MAC AND CHEESE** **\$7.99 PER PERSON**  
*HICKORY SMOKED PULLED PORK TOPPED OVER CREAMY MAC AND CHEESE SERVED WITH FRIED ONIONS*

**PAN SEARED CRAB CAKES** **\$12.99 PER PERSON**  
*MINI CRAB CAKES PREPARED AND SERVED UP HOT MADE TO ORDER*

**ASIAN STATION** **\$9.99 PER**  
**PERSON**  
*FRESH VEGETABLES, CHICKEN, BEEF AND TOFU SAUTÉED UP WITH ASIAN SPICES SERVED ON A BED OF RICE OR ASIAN NOODLES*

**QUESADILLA STATION** **\$6.99 PER**  
**PERSON**  
*CHICKEN OR BEEF AND VEGETABLES FILLED WITH CHEESE BETWEEN TWO FLOURED TORTILLAS GRILLED TO PERFECTION*

**NACHO BAR** **\$6.99 PER**  
**PERSON**  
*FRESH HOT TORTILLA CHIPS, WITH A VARIETY OF TOPPINGS, CHEESES, AND SALSAS*

# Hors d'Oeuvres

## MINIMUM OF 50 PIECES REQUIRED

### SERVED COLD

**50 pieces .....\$2.50 each**

- Curried Chicken Mousse on Sliced Baguettes
- Chicken Caesar Salad Skewer
- Bruschetta
- Shrimp Canapés with Tarragon
- Salmon Mousse on Rye Rounds
- Fresh Goat Cheese, Sun Dried Tomatoes and Herbs on Sliced Baguettes
- Stuffed Oven Roasted Cherry Tomatoes with Carolina Herb Goat Cheese

**50 pieces .....\$3.25 each**

- Smoked Salmon Canapés on Rye with Lemon, Capers and Bermuda onion
- Mini Tacos with Duck Confit, Currants, Almonds and Radicchio
- Seared Tuna on a Wasabi Cracker with Mango Salsa
- Dilled Crab Salad in Vol-au-vents
- Asparagus Wrapped in Prosciutto
- Deviled Quail Egg with Caviar
- Marinated Beef Brush with Garlic Aioli
- Gazpacho filled Cucumber Cups
- Grilled Curried Chicken Salad with Mango Chutney in a Mini Phyllo Shell
- Fried Green Tomato with Carolina Pork Barbecue and Cider Vinegar Gastrique

**50 pieces .....\$4.25 each**

- California Rolls
- Antipasto Skewer
- Lobster Salad on Sliced Baguettes
- Tamari Prawns

### SERVED HOT

**50 pieces .....\$2.50 each**

- Quesadilla with Chicken, Jalapeno Chili Peppers, Jack Cheese and Cilantro
- Mini Beef Taquitos with Salsa
- Chicken Fingers with Spicy BBQ Sauce and Honey Mustard
- Pot Stickers
- Button Mushrooms sautéed with Prosciutto, Garlic and Romano Cheese
- Spicy Kung Pao Chicken Egg Rolls
- Artichoke, Sun-Dried Tomato and Ricotta Cheese in Phyllo Pastry
- BBQ Meatballs in a Tangy Barbecue Glaze
- Andouille Sausage en Croute served with Creole Mustard
- Fried Cheese Ravioli accompanied by a Spicy Marinara Sauce
- Buffalo Chicken Wings with Blue Cheese

**50 pieces .....\$3.50 each**

- Tequila Lime Chicken Skewers with Cilantro Cream
- Deep Fried Prawns
- Medallions of Chicken with Pesto
- New Potatoes Stuffed with Cheese, Bacon and Scallions
- Mini BBQ Sandwiches
- Mini Reuben Sandwiches
- Crab Rangoon's

**50 pieces .....\$4.25 each**

- Bacon Wrapped Scallops
- Oyster Florentine
- Thai Beef Kabobs
- Shrimp and Andouille Skewers
- Mini Beef Wellington

# Bar Options

Bar beverages priced by the drink.

## HOST BAR

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Imported Beer .....	\$11.00
Domestic Beer .....	\$10.00
House Wine .....	\$8.00
Premium Cocktails & Specialty Drinks (single pour) .....	\$12.00
Soda, Juice, Bottled Water .....	\$3.00

## CASH BAR

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Imported Beer .....	\$13
Domestic Beer .....	\$12
House Wine .....	\$10
Premium Cocktails & Specialty Drinks (single pour) .....	\$15
Soda, Juice, Bottled Water .....	\$5.00

(CASH BAR PRICES ARE INCLUSIVE OF APPLICABLE TAXES)

## FLAT RATE BAR OPTIONS

An alternative to either host/consumption bars or cash bars.

The standard bartender charges apply to either option.

Flat rate Beer/Wine per hour/per person:..... \$11.99 for first hour  
 ..... \$8 per hour for additional hours

Flat rate Full Liquor per hour/per person: ..... \$18.00 for first hour  
 ..... \$10 per hour for additional hours

*It is unlawful to remove alcoholic beverages from the premises.*

***Bartender Charges: \$25.00 per bartender per hour  
 4 hour minimum***

***Bartender Fees will be waived with a \$500 beverage minimum on cash or hosted bars***

# Beverage Options

## SELF-SERVICE WATER COOLERS AVAILABLE FOR IN-ROOM PLACEMENT

Installation is \$55.00 plus sales tax for a water cooler with a five-gallon bottle of water  
 Each additional five-gallon bottle of water will be charged at \$30.00 plus tax

## WATER PITCHERS AND MINTS \$3.50 PER PERSON

Glasses and one pitcher of water per every four seats, with mints, in classroom style settings  
*(Includes one refresh)*

## INDIVIDUAL BOTTLED WATER AND MINTS \$3.50 PER PERSON

Bottled waters with mints, in classroom style settings  
*(Water will be charged on consumption)*

## SPARKLING WATER AND MINTS \$3.50 PER PERSON

Sparkling water placed in a cooler, with mints, for every four people in classroom style settings  
*(Water will be charged on consumption)*

\*\*\*Add nuts to any water service for \$1.00 per person

# Policies & Procedures

## OUTSIDE FOOD AND BEVERAGES

Oak View Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Greensboro Coliseum Complex. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. **Food items may not be taken off the premises;** however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Oak View Group sole discretion.

## FOOD AND BEVERAGE SAMPLING

Greensboro Coliseum Complex exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Oak View Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Oak View Group's Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Oak View Group Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the North Carolina Board of Health.

## BEVERAGE SERVICE

Oak View Group Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, **a \$15.00 per bottle corkage fee** will be assessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown.

## DIETARY CONSIDERATIONS

Oak View Group Food Services is happy to address special dietary requests for individual guests. Oak View will automatically prepare 1% vegetarian dinners for plated served dinners.

## CHINA SERVICE

High-grade disposable products will be used as a standard for coffee breaks, receptions and meals. China service is available upon request.

## LINENS

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All banquet prices include table linens and your choice of three pre-selected linen napkin colors. Additional colors are available for both table linens and napkins. Our standard tables linens are 85x85. Additional sizes will be an additional cost.

## MENU SELECTIONS

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Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

## CATERING SUPPLEMENT FEE AND TAXES

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All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## GUARANTEES

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A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible for notifying Oak View Group Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in the package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater. Oak View Group will prepare the following number of meals over the final guarantee:

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

## BILLING

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A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Contract. The final balance must be paid in full **3 business days prior** to the event or have a credit card authorization held until the check is received.

## CREDIT CARD PAYMENTS

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Oak View Group Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. The amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance. All credit card forms are shredded once the card has been run.

## CANCELLATION POLICY

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In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Oak View Group Sales Manager. Any cancellation received more than 30 days before the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days before the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.