



# *Catering Menu*



# Breakfast

## BREAKFAST OPTIONS [ Priced Per Person ]

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Requires minimum of 20 guests or additional \$5 per person if guarantee is under 20 people.

All breakfasts include fresh brewed coffee, chilled juices, and assorted hot teas.

Gluten Free Bread Options Available.

**Buffet 1** .....\$12  
Sliced Fruit Medley, Organic Granola, Greek Yogurt, House made biscuits and sweet breads

**Buffet 2** .....\$16  
Scrambled eggs with herbs, potato hash, Applewood smoked bacon, sliced fruit, organic granola, greek yogurt, house made biscuits and sweet breads

**Buffet 3** .....\$18  
Roasted vegetable and cheese frittata, potato hash, Applewood smoked bacon, sliced fruit medley, organic granola, greek yogurt, house made biscuits and sweet breads

**Chef's Select Brunch** .....\$23  
scrambled eggs, Applewood smoked bacon, country pork sausage, Anson mill grits with aged cheddar, baked apples, house made biscuits and pimento cheese, sliced fruit medley, butter and jam

# Lunch

## SANDWICHES [ Choose 2 items ]

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Requires minimum of 25 Guests. Lunch is served between the hours of 11:00am-2:00pm.

Choice of 2 sandwiches, 1 side item, and 1 dessert.

Gluten Free Bread Options Available.

<b>Boxed Lunches</b> .....	\$18
<b>Sandwich Platters</b> .....	\$20

- **House Made Pimento Cheese** with bacon and lettuce on brioche
- **Lemon tarragon chicken salad** with spring mix on croissant
- **Roast beef and aged cheddar** with lettuce and lusty monk mayo on a Kaiser roll
- **Roast turkey brie and bacon** with cranberry mayo on a Kaiser roll
- **Italian hoagie** with salami, ham, and mortadella with roasted peppers, banana peppers, and vinaigrette
- **Classic muffaletta** with mortadella, hard salami, and house-made olive and pepper relish on a hoagie

## SIDES [ One Item Per Order ]

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- Market salad  
(spring mix, english cucumbers, cherry tomatoes, shaved carrots)
- Kettle Chips
- Potato Salad
- Grilled Vegetable Pasta Salad
- Fresh Fruit
- Cous Cous
- Red Cabbage
- Cole Slaw

## DESSERTS [ Choose One Item Per Order ]

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- House-made cookie  
Chocolate chip, Shortbread, Oatmeal
- House-made Brownie  
Chocolate or Peanut Butter

# Lunch Buffet

\$24 per person

## LUNCH BUFFET OPTIONS

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Requires minimum of 20 Guests. Lunch is served between the hours of 11:00am-2:00pm.

Choice of House or Caesar Salad, 1 Entree, and 2 Sides (Vegetables and Starches)

Buffets are served with rolls, butter, freshly brewed coffee, iced tea, and assorted dessert platter.

Gluten Free Bread Options Available.

## ENTREES *[Choose One]*

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**Lemon Herb Roasted Chicken**

**Herb Rolled Pork Loin**

**Grilled Flank Steak**

**Pan Seared North Carolina Trout** *with Brown Butter Sauce*

**Crab Cakes** *with Lemon Basil Aioli*

**Handmade Pasta** *with Pesto-seasoned Vegetables*

## VEGETABLES *[Choose Two]*

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### **Vegetable**

- Sautéed spinach
- Braised Greens
- Asparagus
- Sautéed Seasonal Vegetables

### **Starch**

- Mediterranean vegetable couscous
- Wild Rice
- Roasted Potatoes  
(Yukon Gold and Rosemary)



# Plated Lunch

## PLATED LUNCH OPTIONS

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Choice of House or Caesar salad, rolls, butter, freshly brewed coffee or iced tea.

Maximum of two entrée selections

Guests must pre-select entrees and they must be clearly marked on place cards.

## ENTREES *[Choose up to Two]*

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**Caprese chicken** .....\$20

Pan seared chicken breast with a fresh basil and cherry tomato pan sauce, warm Mediterranean vegetable couscous.

**NC White Fish** ..... Market Price

Pan seared NC white fish with sautéed spinach Anson Mills Sea Island red pea sauté and sauce rouille

**Marinated Herb Pork Loin** .....\$20

Brown sugar brined pork loin with grilled apple relish, braised greens and wild rice.

**Pan Seared Crab Cakes** .....\$23

House made lump crab cakes with Anson Mills Carolina Gold rice pilaf, grilled asparagus and lemon basil aioli.

**6 oz. Filet** ..... Market Price

Served with Asparagus and Roasted potatoes (cooked medium rare)

## DESSERTS *[Choose One - add \$5 per person]*

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- Fresh Strawberry Shortcake
- Warm Apple Pie with Vanilla Ice Cream
- Flourless Chocolate Torte with Chantilly Cream and Chocolate Ganache
- NY Style Cheesecake with Raspberry Coulis

# Breaks [Price Per Person]

House-made Cookies .....	\$18 per dozen
Brownies .....	\$18 per dozen
Fresh Fruit with Cinnamon Yogurt Dip .....	\$5
House-made Hummus with Crackers and Crudités .....	\$6
Kettle Chips .....	\$3
Mixed Nuts .....	\$4
Pretzels .....	\$3
Assorted Mini Chocolates .....	\$3

# Themed Breaks [Price Per Person]

<b>Not Your Ordinary Dips</b> .....	\$12
<ul style="list-style-type: none"> <li>• Marinated Grilled Vegetables</li> <li>• Fresh Garden Crudite</li> <li>• Corn Tortillas, Naan, and Pita Triangles</li> <li>• Black Bean and Roasted Tomato Hummus</li> <li>• Pico de Gallo</li> <li>• Guacamole</li> <li>• Habanero Chile Chutney</li> <li>• Spinach and Artichoke Hummus</li> </ul>	
<b>Chocolate Lovers Break</b> .....	\$10
<ul style="list-style-type: none"> <li>• Fresh Brownies with Fudge Frosting</li> <li>• Variety of Candy Bars</li> <li>• Snickers, Kit Kat and M&amp;Ms</li> <li>• Assorted Ice Cream Bars</li> <li>• Assorted Soft Drinks</li> </ul>	
<b>Health Nut Break</b> .....	\$12
<ul style="list-style-type: none"> <li>• Selection of Granola, Protein and Trail Mix Bars</li> <li>• Whole Pieces of Seasonal Fresh Fruit</li> <li>• Pretzels</li> <li>• Freshly Baked Oatmeal Raisin Cookies</li> <li>• Assorted Sparkling and Flavored Mineral Waters</li> </ul>	
<b>Cool and Crispy</b> .....	\$12
<ul style="list-style-type: none"> <li>• Crispy Granola</li> <li>• Greek Yogurt with Honey and Cinammon</li> <li>• Ginger Peach Compote</li> <li>• Fresh Berries</li> <li>• Dried Fruit</li> <li>• Assortment of Nuts</li> <li>• Honey on the Comb</li> </ul>	

*Themed Breaks [Continued next page]*

# Themed Breaks [Price Per Person]

<b>The Healthy Afternoon</b> .....	\$12
<ul style="list-style-type: none"> <li>• Vegetable Crudités with Hummus and Chili Buttermilk Dip</li> <li>• Whole Fresh Fruit</li> <li>• Baked Brie and Dried Fruit</li> <li>• Everything Flat Bread Crackers</li> <li>• Pita Chips</li> </ul>	
<b>Sweet and Salty</b> .....	\$14
<ul style="list-style-type: none"> <li>• Brownies and Blondies</li> <li>• Sweet and Salty Peanut Bars</li> <li>• White Cheddar Popcorn</li> <li>• Spicy Bar Mix</li> </ul>	
<b>It's Tea Time</b> .....	\$22
<ul style="list-style-type: none"> <li>• Smoked Salmon</li> <li>• Chicken Salad and Cucumber Cream Cheese Tea Sandwiches</li> <li>• Assorted Biscotti</li> <li>• Miniature Confections and Scones</li> <li>• Ice Tea and selection of Hot Tea</li> </ul>	

## Beverages

*The following are priced per person*

Soft Drinks (assorted cans).....	\$2
Assorted Bottled Juices.....	\$2
Bottled Water .....	\$2

*The following are priced by the gallon*

Freshly Brewed Coffee - Regular or Decaf .....	\$24
Fruit Punch .....	\$24
Iced Tea.....	\$24
Lemonade.....	\$24

*The following are priced by the carafe/pot*

Freshly Brewed Coffee - Regular or Decaf .....	\$14
International Tea Assortment (carafe) .....	\$14
Hot Chocolate (carafe) .....	\$14
Apple, Cranberry or Orange Juice (carafe) .....	\$13

*All day Beverage Services - Priced per person*

Coffee and Water .....	\$8
Coffee, Water and Sodas .....	\$12

# Hors D'Oeuvres [Price Per Person]

Requires minimum of 25 pieces per order.

Passed Hors D'oeuvres require \$40 fee.

Mini Quiche with Bacon and Cheese .....	\$4
Bruschetta with Heirloom Tomatoes .....	\$4
Deviled Eggs with Fried Capers .....	\$4
Lamb Lollipops .....	\$7
Grilled Shrimp .....	\$5
House Made Country Pate with Pommery Mustard .....	\$7
Crispy Shrimp and Crab Spring Rolls .....	\$4
Charcuterie - Cured Meats with Olives and Pickled Vegetables .....	\$10
House Made Hummus with Crackers and Crudité .....	\$6
Cheese Plate with Crackers and Chutney .....	\$7
Crudité with Chilli Buttermilk Dip .....	\$5
Fresh Fruit Display .....	\$5
Brie En Croute with Blackberries and Local Honey .....	\$7
Hot Baked Spinach and Artichoke Dip with Naan Bread .....	\$4
Crab Cakes with Lemon Basil Aioli .....	\$6
Orange Dusted Pan Seared Scallops .....	\$12
Crab Stuffed Mushrooms .....	\$6
Pesto Parmesan Pastry Straws .....	\$4
Grilled Asparagus with Sauce Gribiche .....	\$4
Goat Cheese and Onion Gougère .....	\$4
Blue Cheese, Fig, and Caramelized Onion Palmiers .....	\$5
Smoked Salmon and Caper Canapé .....	(Priced Per Piece) \$5
Blackberry and Goat Cheese Toast .....	\$4
Caprese Skewers .....	\$6
Charred Corn Fritters with Ancho Honey Butter .....	\$5
Lemon Tarragon Chicken Salad in Phyllo .....	(Priced Per Piece) \$4
Candied Celery and Pomegranate Relish in Phyllo .....	\$3
Mozzarella and Fresh Basil Arancini .....	\$4
Spinach and Cheese Stuffed Mushrooms .....	\$4
5 Spice Crispy Pork Belly Sliders .....	\$10
Endive Petals with Herbed Goat Cheese .....	\$4



# Dinner Buffet

Requires a minimum of 25 Guests. Dinner is served at 2:00pm or later. Served 120 minutes.  
Choice of starter, choice entree, and 2 sides (vegetables and starches).  
Served with rolls, butter, freshly brewed coffee, and iced tea.

## STARTERS *[Choose One]*

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- Garden Salad
- Caesar Salad
- Tomato Bisque
- Chicken and Rice Soup

## ENTREES *[Choose up to Two]*

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- 1 entrée** ..... \$30 per person
- 2 entrees** ..... \$37 per person
- 3 entrees** ..... \$44 per person

- Pan Seared Chicken Breast
- Braised Beef Brisket wth Au Jus
- North Carolina Trout
- Herbed Glazed Ham
- Herb Roasted Prime Rib
- Crab Cakes with Chipotle Aioli
- Roasted Tenderloin of Pork

## SIDES *[Choose up to Two]*

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### Vegetables

- Sautéed Vegetables
- Grilled Asparagus
- Collard Greens
- Green Beans and Wild Mushroom Burre Blanc
- Roasted Cauliflower
- Roasted Carrots
- Roasted Broccoli
- Root Vegetable Medley

### Starches

- Roasted Potatoes
- Anson Mills Carolina Gold Rice Pilaf
- Garlic Yukon Gold Mashed Potatoes
- Sweet Potato Bacon Hash
- Wild Rice
- Cheddar Green Onion Mashed Potatoes

## DESSERTS *[Additional \$4 per person]*

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Assorted Cheesecakes or assorted mini desserts  
Children ages 12 and under are half-priced.  
Please, include the number of children under 12 with your final guarantee.

# Plated Dinner

Choice of House or Caesar salad, served with rolls butter, freshly brewed coffee, and iced tea.

## ENTREES

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<b>Lemon Roasted Chicken Breast</b> .....	\$38.99
Airline cut with wild mushroom beurre blanc, Yukon Gold mashed potatoes, sautéed spinach	
<b>Braised Beef Brisket</b> .....	\$32
slow cooked beef brisket with roasted potatoes, sautéed vegetables and herb au jus	
<b>Crab Cakes</b> .....	\$36
Pan seared lump crab cakes with Anson Mills Carolina gold rice pilaf, grilled asparagus, and lemon basil aioli	
<b>Glazed Ham</b> .....	\$25
Classic honey glazed ham with garlic Yukon gold mashed potatoes and collard greens	
<b>Pan Seared Chicken Breast</b> .....	\$30
Airline cut chicken breast with wild rice roasted green beans and wild mushroom burre blanc	
<b>Pork tenderloin</b> .....	\$34
Roasted tenderloin of pork with sweet potato bacon hash and roasted cauliflower	
<b>Prime Rib</b> .....	Market Price
Herb roasted prime rib with roasted carrots cheddar green onion mashed potatoes and horseradish herb creme fraiche	
<b>NY Strip</b> .....	Market Price
Grilled 8oz NY strip steak with potatoes dauphinoise roasted broccoli and sauce bordelaise	
<b>North Carolina Trout</b> .....	Market Price
Pan seared North Carolina mountain trout with farro verde, ratatouille, and Sicilian caponata relish	
<b>Filet of Beef</b> .....	Market Price
Grilled fillet of beef with roasted sunchoke and root vegetable medley, brie and bacon béchamel	
<b>Grilled Duck Breast</b> .....	\$37
Crispy grilled duck breast with dirty duck rice, sautéed spinach, and a maple lavender jus	
<b>NC White Fish</b> .....	Market Price
NC pan seared white fish with Anson mills Sea Island red pea sautéed spinach and sauce rouille	

## Desserts *[Additional \$5 per person]*

- Fresh Strawberry Shortcake
- Warm Apple Pie with Vanilla Ice Cream
- NY Style Cheesecake with Raspberry Coulis
- Flourless Chocolate Torte with Chantilly Cream and Chocolate Ganache

## Plated Children's Menu *[\$12 Per Child]*

Children under the age of 12  
Children's menu comes with juice.

- Chicken Fingers, Fries, and Corn
- Hot Dogs and Macaroni and Cheese
- Buttered Pasta and Seasonal Veggies

## Carving Station

- \$50 Attendant Fee for 2 hours
- Prime Rib, Pork Tenderloin and Filet of Beef are an additional \$10 per person.

# Bar Menu

## WINE

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*The following are priced by the glass*

Montevina Cabernet Sauvignon .....	\$5
Montevina Chardonnay .....	\$5
Sycamore Lane Pinot Grigio .....	\$5
Sycamore Lane Merlot .....	\$5
14 Hands Chardonnay .....	\$8
14 Hands Cabernet .....	\$8
14 Hands Red Blend .....	\$8
14 Hands Moscato .....	\$8
Josh Cellars Cabernet Sauvignon .....	\$11
Josh Cellars Sauvignon Blanc .....	\$11
Josh Cellars Pinot Noir .....	\$11
Josh Cellar Chardonnay .....	\$11

## BEER

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Amstel Light .....	\$5
Blue Moon .....	\$5
Coors Light .....	\$4
Foothills Carolina Blonde .....	\$5
Foothills Hoppyum .....	\$5
Heineken .....	\$5
Sam Adams .....	\$5

## WELL LIQUOR [*\$6 per glass*]

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- Barcardi Rum
- Beefeaters Gin
- Cutty Sark Scotch
- Jim Beam Bourbon
- Jose Cuervo Tequila
- Smirnoff Vodka

## PREMIER LIQUOR [*\$7 per glass*]

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- Absolute Vodka
- Barcardi Rum
- Bullet Rye Bourbon
- Crown Royal
- Dewars Scotch
- Lunazul Tequila
- Tanqueray Gin

## BARTENDER

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There is a fee of \$75 per bartender per bar per hour for the first hour and \$25 per bartender per hour thereafter, with a two hour minimum.

## BEVERAGE SERVICE

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In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto the Event Center property by patrons or their guests.



# Audio Visual Price Guide

## PACKAGES

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<b>Flipchart Package</b> <i>[Includes Paper Pad and Makers]</i> .....	\$40
<b>Upgrade to 3M Post-it Paper</b> .....	+\$40
<b>Whiteboard Package</b> <i>[Includes Markers and Eraser]</i> .....	\$45

## POPULAR À LA CARTE ITEMS

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<b>Tripod Screen</b> .....	\$30
<b>Podium</b> .....	\$15
<b>3000 Lumen HD(WXGA) Projector</b> .....	\$125

## BROOKSTOWN RENTAL FEES

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<b>90 x 136</b> (Floor length on 6' Table) .....	\$15
<b>90 x 156</b> (Floor length on 8' Table) .....	\$15
<b>90" Round</b> (Lap length on 60" Table) .....	\$10
<b>108" Round</b> (Floor length on Cocktail Table) .....	\$12
<b>120" Round</b> (Floor length on 60" Table) .....	\$12
<b>132" Round</b> - Floor Length Tablecloths (each) .....	\$16
<b>Cake Cutting Fee</b> (per person) .....	\$1
<b>White Garden Chairs</b> .....	\$3.50
<b>White Drape</b> .....	\$100
<b>We provide white tablecloths</b> (85 x 85 inches) .....	Complimentary