



Catering Menu



Breakfast

BREAKFAST OPTIONS [Priced Per Person]

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, grits with aged cheddar, baked apples, house made biscuits and pimento cheese, sliced fruit medley, butter and jam

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A customary 22% taxable service charge and current sales tax will be added to all prices.

Lunch

SANDWICHES

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

Lunch is served between the hours of 11:00am-2:00pm.

Both options include a sandwich or wrap, chips, 1 side item, 1 dessert, sweet and unsweetened tea, and water.

Gluten Free Bread Options Available and Wraps Available in Substitution of Bread.

| | |
|--------------------------------|------|
| Boxed Lunches | \$18 |
| Sandwich Platters | \$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
- **Vegetable Wrap** with marinated peppers, hummus, tomatoes, cucumbers, baby spinach, feta (Add egg for \$1)

SIDES [Choose One Item Per Order. All orders include chips.]

- Market salad
(spring mix, english cucumbers, cherry tomatoes, shaved carrots)
- Caesar Salad
- Kettle Chips
- Potato Salad
- Grilled Vegetable Pasta Salad
- Fresh Fruit Salad
- Greek Salad
- Broccoli Salad
- Macaroni Salad

DESSERTS [Choose One Item Per Order]

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

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Lunch Buffet

\$24 per person

LUNCH BUFFET OPTIONS

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

Lunch is served between the hours of 11:00am-2:00pm.

Choice of House or Caesar Salad, 1 Entree, 2 Sides Items, and Dessert

Buffets are served with artisan rolls, sweet and unsweetened tea, freshly brewed coffee, and iced water.

ENTREES *[Choose One - Additional Entrée \$7]*

Lemon Herb Roasted Chicken

Herb Rolled Pork Loin

Grilled Strip Steak

Pan Seared North Carolina Trout *with Brown Butter Sauce*

Crab Cakes (4oz) *with Lemon Basil Aioli*

Penne Pasta *with Pesto-seasoned Vegetables*

SIDE ITEMS *[Choose Two - Additional Vegetable or Starch \$3]*

Vegetable

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

Starch

- Roasted Potatoes
- Wild Rice Variety
- Garlic Yukon Gold Mashed Potatoes
- Sweet Potato Bacon Hash
- Cheddar Green Onion Mashed Potatoes
- Twice Baked Potato
- Grits

DESSERTS *[Choose one item per order]*

Chocolate Cake

Cheesecake

Pecan Pie

Brownies

Cookies

Lemon Squares

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Plated Lunch

PLATED LUNCH OPTIONS

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]*

Caprese chicken\$22

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

Pan Seared Salmon\$27

Pan seared Salmon with local grits and seasonal vegetables

Marinated Herb Pork Loin\$22

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

Pan Seared Crab Cakes (6oz.)\$26

House made Charleston crab cakes with wild rice pilaf, grilled asparagus and lemon basil aioli.

6 oz. Filet\$29

Served with Asparagus and Roasted potatoes (cooked medium rare)

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

- Fresh Strawberry Shortcake
- Warm Apple Pie with Vanilla Ice Cream
- Flourless Chocolate Torte with Chantilly Cream and Chocolate Ganache (Gluten Free)
- NY Style Cheesecake with Raspberry Coulis
- Moravian Sugar Cake
- Krispy Kreme Doughnuts

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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]

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

Themed Breaks [Continued next page]

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Themed Breaks [Price Per Person]

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

Beverages

The following are priced per person

| | |
|------------------------------------|-----|
| Pepsi Products(assorted cans)..... | \$3 |
| Assorted Bottled Juices..... | \$3 |
| Bottled Water | \$2 |

The following are priced by the gallon

| | |
|-------------------|------|
| 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 |

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Hors D'Oeuvres [Priced Per Person]

| | |
|--|------------------------|
| Mini Quiche with Bacon and Cheese | \$4 |
| Bruschetta with Heirloom Tomatoes | \$4 |
| Deviled Eggs with Fried Capers | \$4 |
| Lamb Lollipops | \$7 |
| Shrimp Cocktail (\$ per 100 pieces)..... | \$250 |
| Pimento Cheese with pita chips | \$4 |
| 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 |
| Baked Brie Cheese with Blackberries and Local Honey | \$7 |
| Hot Baked Spinach and Artichoke Dip with Naan Bread | \$4 |
| Crab Cakes with Lemon Basil Aioli | \$6 |
| Mini ham biscuits | \$4 |
| Sausage and Cheese Stuffed Mushrooms | \$6 |
| Pork Tenderloin Sliders on Hawaiian Rolls..... | \$5 |
| Strawberry and pistachio crusted goat cheese skewers | \$4 |
| Goat Cheese and Onion Gougère | \$4 |
| Watermelon, mint, and feta skewers | \$4 |
| Smoked Salmon and Caper Canapé | (Priced Per Piece) \$5 |
| Caprese Skewers | \$6 |
| Charred Corn Fritters with Ancho Honey Butter | \$5 |
| Lemon Tarragon Chicken Salad in Phyllo | (Priced Per Piece) \$4 |
| Mozzarella and Fresh Basil Arancini | \$4 |
| Spinach and Cheese Stuffed Mushrooms | \$4 |
| 5 Spice Crispy Pork Belly Sliders | \$10 |
| Chorizo Sausage Balls..... | \$4 |
| Shrimp and Grits..... | \$7 |

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Dinner Buffet

Requires a minimum of 20 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]*

- Garden Salad
- Caesar Salad
- Tomato Bisque

ENTREES *[Choose up to Two]*

- 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
- Salmon with Lemon Dill Sauce
- Herbed Glazed Ham
- Top Brown Roast Beef
- Crab Cakes with Chipotle Aioli
- Roasted Tenderloin of Pork
- Vegetarian Lasagna
- Roast Turkey Breast

SIDES *[Choose up to Two]*

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
- Local Grits
- Garlic Yukon Gold Mashed Potatoes
- Sweet Potato Bacon Hash
- Wild Rice Variety
- Cheddar Green Onion Mashed Potatoes
- Twice Baked Potato

DESSERTS *[Additional \$4 per person]*

- Chocolate Cake
- Cheesecake
- Pecan Pie
- Apple Pie
- Strawberry Shortcake
- Coconut Cake

*Children ages 12 and under are half-priced.

*Please, include the number of children under 12 with your final guarantee.

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Plated Dinner

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

ENTREES

| | |
|--|------|
| Lemon Roasted Chicken Breast | \$30 |
| Chicken Breast with wild mushroom cream sauce, Yukon Gold mashed potatoes, sautéed spinach | |
| Braised Beef Brisket | \$32 |
| slow cooked beef brisket with roasted potatoes, sautéed vegetables and herb au jus | |
| Crab Cakes | \$36 |
| Pan seared lump crab cakes with Anson Mills Carolina gold rice pilaf, grilled asparagus, and lemon basil aioli | |
| Pork tenderloin | \$34 |
| Roasted tenderloin of pork with sweet potato bacon hash and roasted cauliflower | |
| Prime Rib | \$42 |
| Herb roasted prime rib with grilled asparagus and cheddar green onion mashed potatoes | |
| NY Strip | \$38 |
| Grilled 10oz NY strip steak with mashed potatoes, roasted asparagus and sauce bordelaise | |
| Filet of Beef | \$38 |
| Grilled 8oz filet of beef with roasted sun choke and root vegetable medley, brie and bacon béchamel | |
| Black Bean Cake | \$22 |
| Served with seasonal vegetable succatash | |
| NC White Fish | \$32 |
| NC pan seared white fish with Anson mills Sea Island red pea sautéed spinach and sauce rouille | |
| Salmon | \$29 |
| with lemon dill sauce, sautéed asparagus and roasted potatoes | |

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

Children under the age of 12

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

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Stations

CARVING STATION

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

PASTA STATION

- Pasta Station**.....\$14
- Bow Tie, Penne, and Cheese Filled Tortellini Add Chicken \$6
 - Alfredo and Marinara Sauces Existing Buffet \$8 and \$10 with Chicken
 - Italian Herb Focaccia Bread
 - Parmesan Cheese

TACO STATION

- Taco Station**.....\$20
- Corn and Flour Tortillas
 - Seasoned Ground Beef
 - Shredded Chicken
 - Chopped Lettuce
 - Onions
 - Shredded Cheese
 - Sour Cream
 - Tomatoes
 - Jalapeños
 - Salsa/Pico de Galo
 - Guacamole
 - Hot Sauces

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Desserts *[Additional \$5 per person]*

- Fresh Strawberry Shortcake
- Warm Apple Pie with Vanilla Ice Cream
- NY Style Cheesecake with Raspberry Coulis
- Lemon Squares
- Krispy Kreme Doughnuts
- Coconut Cake
- Flourless Chocolate Torte with Chantilly Cream and Chocolate Ganache

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Bar Menu

WINE

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

| | |
|---------------------------------|-----|
| 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*]

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

PREMIER LIQUOR [*\$7 per glass*]

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

BARTENDER

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

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

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Audio Visual Price Guide

PACKAGES

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

POPULAR À LA CARTE ITEMS

| | |
|--|-------|
| Tripod Screen | \$30 |
| Podium | \$15 |
| 3000 Lumen HD(WXGA) Projector | \$125 |

BROOKSTOWN RENTAL FEES

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

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