



Sheraton Greensboro Hotel at Four Seasons
Joseph S. Koury Convention Center

Banquet Menus



3121 W. Gate City Blvd.
Greensboro, NC 27407
336-292-9161

www.sheratongreensboro.com



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Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



Policies and Information

Menu Selection and Price

Please submit your menu selections four (4) weeks in advance of your function. Specially tailored menus can be created to suit your individual taste, budget, and/or dietary requirements (religious, ethnic, diabetic, heart healthy, vegetarian, etc.). Please contact your Convention Service Manager for details.

For groups larger than 500, please consult with your Convention Service Manager for menu recommendations.

It is the policy of the Joseph S. Koury Convention Center that no food and beverage be brought into the hotel or convention center from any outside source. It is also hotel and convention center policy that food and beverage cannot be removed from the facility.

All menu prices will be confirmed ninety (90) days prior to the date of your event.

All food and beverage purchased at the hotel and convention center is subject to a hotel service charge; and all food, beverage and service charges are subject to North Carolina state sales tax.

Groups of twenty (20) persons or less for a meal service will incur a function fee of fifty dollars (\$50.00) per function.

Guaranteed Attendance

The exact number of persons attending an event must be submitted to your Convention Services Manager **no less than seventy-two (72) business hours prior to your scheduled function.** This number will constitute the billable minimum guarantee.

Should the Patron fail to guarantee a number of attendees seventy-two (72) business hours prior to the event as scheduled, the original estimate will become the minimum guarantee. Should guarantee number be less than eighty percent (80%) of the expected number given at time Event Order(s) are prepared, room rental and/or surcharges may apply.

Food Product Replenishment

Food items for all receptions and buffet style functions purchased on a per person basis will be available and replenished for one and one half (1 ½) hours regardless of the duration of the event. Should you require additional product beyond the specified duration, additional charges will be incurred.

Special Diet Requests

Being that we are a banquet kitchen focused on preparing for the entire group, not individual preferences, we are not able to accommodate individual special diet requests other than an entrée that is vegetarian-gluten free-vegan friendly.

Deposit / Credit Information

A deposit of twenty five percent (25%) of the estimated total price is required upon confirmation of a function. The balance of the estimated total price will be due fifteen (15) days to the scheduled function, unless other arrangements have been made with the hotel's Accounting Department. Payment may be paid by cash, credit card or certified check.

If any payment due shall be left unpaid for more than thirty (30) days after the date of billing, the Joseph S. Koury Convention Center shall have the right to add an additional one and one half percent (1 ½ %) per

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month to the unpaid balance as interest, together with any other expense necessarily incurred by reason of such non-payment.

Beverage Policy

The Joseph S. Koury Convention Center 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 Hotel's and Convention Center's policy that alcoholic beverages will not be permitted to be brought into the hotel or convention center area from outside sources.

Theme Parties and Special Services

A variety of theme parties are available. Decorations, floral arrangements, linen color choices, entertainment, audio / visual requirements and any other arrangements should be discussed with your Convention Services Manager. The hotel prohibits the use of confetti, glitter or similar substances; a \$1,000 cleaning fee will be charged if these items are used. All candles must be enclosed in a votive holder or glass chimney. Any open flame is prohibited.

Please note that all decorations must comply with local fire codes and hotel / convention center policy. The Convention Services Manager must approve any and all décor items.

Liability

The Joseph S. Koury Convention Center reserves the right to inspect and control all functions on the hotel premises. The cost of repair for damages to hotel /convention center property will be charged to the group, or the function host.

The Joseph S. Koury Convention center cannot assume responsibility for personal property or equipment brought onto the premises. The hotel also cannot be held responsible for items left in a banquet room unattended.

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GIMME A BREAK!

MORNING & AFTERNOON BREAKS

MINIMUM TWENTY-FIVE (25) PERSONS.

TOTAL GUARANTEE CANNOT BE SPLIT BETWEEN MULTIPLE STATIONS

YOUR BREAKS CAN BE THE MOST IMPORTANT FUNCTION WITHIN YOUR EVENT
RE-ENERGIZE YOUR ATTENDEES WITH OUR THEMED BREAKS
BREAKS ARE DESIGNED FOR *MAXIMUM* ONE HALF-HOUR (30 MINUTES) OF SERVICE

DRINK UP!

\$13.00 PER PERSON

BEVERAGE SERVICE, VARIETY OF PEPSI SOFT DRINKS, BOTTLED ICED TEA, NON-CARBONATED & SPARKLING MINERAL WATERS, INFUSED WATER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

COFFEE & PASTRIES

\$16.00 PER PERSON

COFFEE BAR WITH ICED COFFEE, REGULAR COFFEE & DECAF COFFEE, SHERATON'S SELECTION OF PASTRIES, JAMS & BUTTER

GUILFORD COUNTY FAIR

\$17.00 PER PERSON

MINI CORNDOGS WITH KETCHUP & ALE MUSTARD, HOUSE-MADE HOT CHIPS WITH NACHO CHEESE, BAGGED POPCORN, CRACKER JACKS, SOFT PRETZELS WITH MUSTARD, SOFT DRINKS & BOTTLED WATER, FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE & TEAS

BUILD YOUR OWN PARFAIT

\$18.00 PER PERSON

GREEK YOGURT, BLUEBERRIES, STRAWBERRIES, RAISINS, CRAISINS, PECANS, WALNUTS, GRANOLA & CHOCOLATE CHIPS. SOFT DRINKS & BOTTLED WATER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

HEALTH NUT

\$18.00 PER PERSON

MINI MUFFINS, FRUIT CUPS & A *BUILD YOUR OWN TRAIL MIX BAR*. M&M'S, MINI-MARSHMALLOWS, CRAISINS, RAISINS, PUMPKIN SEEDS, PRETZEL STICKS, SUNFLOWER SEEDS, ROASTED SALTED ALMONDS, PEANUTS. FRUIT JUICES & BOTTLED WATER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

SAY CHEESE!

\$19.50 PER PERSON

LOCAL NC CHEESE BOARD WITH SESAME CRACKERS & FLATBREADS, CANDIED PECANS, CHEESECAKE POPS & MINI CHEESECAKES, SOFT DRINKS & BOTTLED WATER, FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE & TEAS

"IT'S LIKE CANDY!"

\$23.50 PER PERSON

M&Ms, JELLY BELLY BEANS, JOLLY RANCHERS, SWEDISH FISH, CARAMELS, PIXY STIX, MINI CHOCOLATE CANDY BARS, POWER BARS, GRANOLA BARS, SOFT DRINKS & BOTTLED WATER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

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COOKIE! COOKIE! COOKIE!

\$19.50 PER PERSON

CHOCOLATE CHIP COOKIES, SUGAR COOKIES, SNICKERDOODLE COOKIES, DOUBLE CHOCOLATE COOKIES, CHOCOLATE COVERED STRAWBERRIES & JUMBO MARSHMALLOWS, REGULAR MILK & CHOCOLATE MILK, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

ICE CREAM SUNDAE BAR

\$18.00 PER PERSON

VANILLA, STRAWBERRY & CHOCOLATE ICE CREAM IN A CUP, OR A WAFFLE CONE. *TOPPINGS OF:* BERRIES, CHOCOLATE CHIP COOKIE CRUMBLE, HOT CARAMEL AND CHOCOLATE SAUCES, OREO CRUMBLES, SPRINKLES, CHOCOLATE CHIPS, WHIPPED CREAM, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

A LA CARTE BEVERAGE SERVICE

ALL BEVERAGES ARE SOLD BY THE GALLON OR INDIVIDUALLY AS NOTED

COFFEE, REGULAR OR DECAFFEINATED	_____	\$50.00 PER GALLON
HOT & SPICED APPLE CIDER	_____	\$44.00 PER GALLON
CHILLED APPLE CIDER	_____	\$42.00 PER GALLON
SOUTHERN STYLE LEMONADE	_____	\$29.00 PER GALLON
PINK LEMONADE	_____	\$29.00 PER GALLON
TROPICAL FRUIT PUNCH	_____	\$29.00 PER GALLON
ICED TEA <i>UNSWEETENED</i>	_____	\$38.00 PER GALLON
ICED TEA <i>SWEETENED</i>	_____	\$39.00 PER GALLON
FRUIT JUICE	_____	\$42.00 PER GALLON
SEASONAL FRUIT INFUSED WATER	_____	\$34.00 PER GALLON
VARIETY OF PEPSI SOFT DRINKS	_____	\$4.75 EACH
BOTTLED WATER	_____	\$3.75 EACH
SPARKLING FRUIT JUICE, NON-ALCOHOLIC	_____	\$19.00 EACH
V-8 JUICE	_____	\$4.75 EACH
INDIVIDUAL FRUIT JUICE	_____	\$4.75 EACH
<i>NAKED JUICE</i> FRUIT SMOOTHIES*	_____	\$6.75 EACH
<i>TAZO</i> ASSORTED HOT TEA	_____	\$2.25 PER PACKET
HOT CHOCOLATE	_____	\$2.75 PER PACKET
RED BULL*	_____	\$6.50 EACH
ASSORTED BOTTLED GATORADE*	_____	\$4.25 EACH
CHILLED <i>STARBUCKS</i> FRAPPUCCINO*	_____	\$5.25 EACH
MILK* <i>WHOLE, CHOCOLATE, SKIM</i>	_____	\$3.25 PER CARTON
VANILLA SOY MILK*	_____	\$4.75 PER CARTON
VANILLA ALMOND MILK*	_____	\$4.75 PER CARTON

**SOLD BY ORDER ONLY, NOT ON CONSUMPTION*

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COFFEE BREAK A LA CARTE

BREAKFAST ADD-ONS

ASSORTED BIG DANISH	—————	\$48.00 PER DOZEN
ASSORTED BIG MUFFINS	—————	\$42.00 PER DOZEN
SHERATON'S SELECTION OF PASTRIES	—————	\$48.00 PER DOZEN
ASSORTED FRUIT BREADS <i>WITH VANILLA BEAN CREAM CHEESE</i>	—————	\$42.00 PER LOAF
<i>BANANA NUT BREAD, ZUCCHINI BREAD, CRANBERRY-ORANGE-WALNUT BREAD</i>		
FRESHLY BAKED ASSORTED BAGELS <i>WITH CREAM CHEESE</i>	—	\$44.00 PER DOZEN
GLUTEN-FREE QUICHE — CRUSTLESS <i>GARDEN VEGETABLE</i>	—	\$50.00 PER DOZEN
GLUTEN-FREE QUICHE — CRUSTLESS <i>BACON & CHEESE</i>	——	\$50.00 PER DOZEN
HARD BOILED EGGS	—————	\$30.50 PER DOZEN
ASSORTED CEREAL WITH MILK*	—————	\$5.00 PER PERSON
ASSORTED INDIVIDUAL LOW-FAT DANNON & GREEK YOGURT*	—————	\$42.00 PER DOZEN
FRUIT CUPS*	—————	\$44.00 PER DOZEN
SLICED FRESH FRUIT	—————	\$340.00 LARGE TRAY
		\$205.00 SMALL TRAY

**SOLD BY ORDER ONLY, NOT ON CONSUMPTION*

BREAKFAST SANDWICHES

FLAKY CROISSANTS <i>WITH BUTTER & PRESERVES</i>	—————	\$42.50 PER DOZEN
FLAKY CROISSANTS <i>WITH HAM & CHEESE</i>	—————	\$50.00 PER DOZEN
FLAKY CROISSANTS <i>WITH EGG, HAM & CHEESE</i>	—————	\$52.50 PER DOZEN
BUTTERMILK BISCUITS <i>WITH BUTTER & PRESERVES</i>	—————	\$42.50 PER DOZEN
FRIED CHICKEN BUTTERMILK BISCUITS <i>WITH HOT HONEY</i>	—————	\$54.00 PER DOZEN
EGG & CHEESE BUTTERMILK BISCUITS	—————	\$48.00 PER DOZEN
COUNTRY HAM BUTTERMILK BISCUITS	—————	\$44.75 PER DOZEN
SAUSAGE BUTTERMILK BISCUITS	—————	\$44.75 PER DOZEN
SAUSAGE, EGG & CHEESE BUTTERMILK BISCUITS	—————	\$52.50 PER DOZEN
BACON, EGG & CHEESE BUTTERMILK BISCUITS	—————	\$54.00 PER DOZEN
CHICKEN & APPLE SAUSAGE BUTTERMILK BISCUITS	—————	\$52.50 PER DOZEN
BUTTERMILK BISCUITS <i>WITH SAUSAGE GRAVY</i>	—————	\$44.75 PER DOZEN
BUTTERMILK BISCUITS <i>WITH BUTTERMILK GRAVY</i>	—————	\$43.50 PER DOZEN
VEGAN SAUSAGE BISCUITS	—————	\$46.50 PER DOZEN

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ALL DAY SNACKS

SLICED FRESH FRUIT	\$340.00 LARGE TRAY
	\$205.00 SMALL TRAY
DELI TRAY (<i>SLICED BOAR'S HEAD MEATS & CONDIMENTS WITH WHITE & WHEAT BREAD</i>)	\$490.00 LARGE TRAY
	\$330.00 SMALL TRAY

**SMALL – APPROX. 50 SERVINGS*
**LARGE – APPROX.. 100 SERVINGS*

SOFT WARM JUMBO PRETZELS	\$6.75 PER PERSON
<i>WITH LOCAL MUSTARD & BEER CHEESE</i>	
HONEY ROASTED PEANUTS	\$235.00/ 144 BAGS
FANCY MIXED NUTS	\$31.50 PER POUND
GRANOLA BARS	\$31.50 PER DOZEN
ENERGY BARS	\$31.50 PER DOZEN
KIND BARS	\$63.00 PER DOZEN
VEGAN ENERGY BALLS	\$68.00 PER 24
WHOLE FRUIT BASKET (10 PIECES)	\$31.50 PER BASKET
INDIVIDUAL BAGS OF POTATO CHIPS	\$36.00 PER DOZEN
INDIVIDUAL BAGS OF SALTED PRETZELS	\$142.00/ 104 BAGS
INDIVIDUAL BAGS OF POPCORN	\$130.00/64 BAGS
HUMMUS CUP	\$110.00 PER DOZEN
<i>ROASTED RED PEPPER HUMMUS, CARROTS, CUCUMBERS, GRAPES, CASHEWS, FLATBREAD</i>	
CHEDDAR CHEESE & GRAPE CUPS	\$39.00 PER DOZEN

SWEET TREATS

ICE CREAM BARS	\$63.00 PER DOZEN
GOURMET CUPCAKES (<i>CHOCOLATE, RED VELVET, LEMON</i>)	\$47.00 PER DOZEN
RICE CRISPY TREATS	\$31.50 PER DOZEN
ASSORTED COOKIES	\$38.00 PER DOZEN
<i>CHOCOLATE CHIP, SNICKERDOODLE, OATMEAL-RAISIN, SUGAR</i>	
CHOCOLATE BROWNIES & BLONDIES	\$42.00 PER DOZEN
INDIVIDUAL M&M'S	\$47.00 PER DOZEN
ASSORTED CANDY BARS (FULL SIZE)	\$47.00 PER DOZEN

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BREAKFAST - PLATED

*EACH PLATED BREAKFAST INCLUDES CHILLED ORANGE JUICE,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, HOT TEA*

SCRAMBLED **\$22.00 PER PERSON**
SCRAMBLED EGGS WITH GREEN ONIONS, APPLE-WOOD SMOKED BACON,
ROASTED TOMATOES, SEA SALT NEW POTATOES WITH A MINI BUTTERMILK BISCUIT

SEASONAL VEGETABLE FRITTATA **\$23.00 PER PERSON**
ROASTED SEASONAL VEGETABLE FRITTATA, CRISPY BREAKFAST POTATOES,
VEGAN SAUSAGE WITH A MINI BUTTERMILK BISCUIT

BRIOCHE FRENCH TOAST **\$25.00 PER PERSON**
SCRAMBLED EGGS, TEXAS TOAST BRIOCHE FRENCH TOAST *WITH BERRY COMPOTE &
MAPLE SYRUP*, APPLE-WOOD SMOKED BACON, SEA SALT NEW POTATOES WITH A MINI
BUTTERMILK BISCUIT

STEAK & EGGS **\$34.00 PER PERSON**
NY STRIP, SCRAMBLED EGGS, HASHBROWNS, ROASTED TOMATOES & WILTED
SPINACH WITH RED EYE GRAVY REDUCTION WITH A MINI BUTTERMILK BISCUIT

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CONTINENTAL BREAKFASTS

MINIMUM GUARANTEE OF 25 PERSONS

BUFFET WILL NOT BE OFFERED FOR GROUPS OF LESS THAN 10

A SURCHARGE OF \$5.00 PER PERSON WILL BE ADDED FOR GROUPS LESS THAN 25

A TRUE CONTINENTAL

\$19.00 PER PERSON

CHILLED ORANGE, CRANBERRY & APPLE JUICES
FLAKY CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS & BAGELS, BUTTER,
LOCAL PRESERVES & APPLE BUTTER, CREAM CHEESE & HONEY, ASSORTED CEREAL
WITH MILK, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

GRAB & GO CONTINENTAL

\$23.00 PER PERSON

INDIVIDUAL ORANGE JUICE OR APPLE JUICE, WHOLE FRUIT, BIG BLUEBERRY MUFFINS,
BRAN MUFFINS, DANISH, POWER BARS & GRANOLA BARS, INDIVIDUAL LOW-FAT DANNON
& GREEK YOGURT, BUTTER & PRESERVES, FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE & TEAS

EXECUTIVE CONTINENTAL

\$24.00 PER PERSON

CHILLED ORANGE JUICE, CRANBERRY & APPLE JUICES
SLICED LOCAL & SEASONAL FRUIT TRAY
FLAKY CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS & BAGELS, BUTTER,
LOCAL PRESERVES & APPLE BUTTER, CREAM CHEESE & HONEY

BUILD YOUR OWN YOGURT PARFAIT

GREEK YOGURT, BLUEBERRIES, STRAWBERRIES, RAISINS, CRAISINS, PECANS,
WALNUTS, GRANOLA & CHOCOLATE CHIPS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

BOXED CONTINENTAL BREAKFAST

\$19.00 PER PERSON

INDIVIDUAL GREEK YOGURT, BERRY & GRANOLA CUP, WHOLE FRUIT, BIG BLUEBERRY
MUFFIN, JAM & BUTTER, ORANGE JUICE
ALL BOXED AND READY TO GO

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BREAKFAST BUFFETS

MINIMUM GUARANTEE OF 25 PERSONS

BUFFET WILL NOT BE OFFERED FOR GROUPS OF LESS THAN 10

A SURCHARGE OF \$5.00 PER PERSON WILL BE ADDED FOR GROUPS LESS THAN 25

GUILFORD BREAKFAST BUFFET \$27.00 PER PERSON

CHILLED ORANGE, CRANBERRY & APPLE JUICES
SLICED LOCAL & SEASONAL FRUIT TRAY & WHOLE FRUIT
FLAKY CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS & BAGELS
WITH BUTTER, LOCAL PRESERVES & APPLE BUTTER, CREAM CHEESE & HONEY
SCRAMBLED EGGS
APPLE-WOOD SMOKED BACON
COUNTRY SAUSAGE LINKS OR CHICKEN APPLE SAUSAGE
HASHBROWN CASSEROLE
STONE GROUND GRITS – PLAIN OR WITH CHEDDAR CHEESE
BUTTERMILK BISCUITS *WITH BUTTER & PRESERVES*
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

EXECUTIVE GATE CITY BREAKFAST BUFFET \$30.00 PER PERSON

CHILLED ORANGE, CRANBERRY & APPLE JUICES
SLICED LOCAL & SEASONAL FRUIT TRAY & WHOLE FRUIT
FLAKY CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS & BAGELS
WITH BUTTER, LOCAL PRESERVES & APPLE BUTTER, CREAM CHEESE & HONEY
HARD BOILED EGGS
SCRAMBLED EGGS
APPLE-WOOD SMOKED BACON
COUNTRY SAUSAGE LINKS OR CHICKEN APPLE SAUSAGE
PANCAKES OR FRENCH TOAST *WITH MAPLE SYRUP & BERRY COMPOTE, CHOCOLATE CHIPS & WHIPPED CREAM*
HASHBROWN CASSEROLE
STONE GROUND GRITS – PLAIN OR WITH CHEDDAR CHEESE
BUTTERMILK BISCUITS *WITH BUTTER & PRESERVES*
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & TEAS

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BREAKFAST - ACTION STATIONS

BREAKFAST ACTION STATIONS ARE ONLY FOR GUESTS TO ADD TO AN EXISTING BUFFET

MINIMUM GUARANTEE OF 25 PERSONS

ACTION STATION WILL NOT BE OFFERED FOR GROUPS OF LESS THAN 10

A SURCHARGE OF \$5.00 PER PERSON WILL BE ADDED FOR GROUPS LESS THAN 25

BELGIAN WAFFLE STATION

\$17.00 PER PERSON

FRESH BELGIAN WAFFLES COOKED TO ORDER

*SERVED WITH WARM MAPLE SYRUP, WHIPPED BUTTER, SEASONAL FRESH BERRIES,
WHIPPED CREAM, CHOCOLATE CHIPS & WALNUTS*

THE OMELET STATION

\$19.00 PER PERSON

OMELETS PREPARED TO ORDER:

*CHOPPED BACON, CHEDDAR CHEESE, SAUTÉED MUSHROOMS, DICED HAM, DICED
TURKEY, DICED TOMATO, CHOPPED SPINACH, DICED ONION, RED & GREEN BELL
PEPPERS, SALSA & HOT SAUCE*

BISCUITS & GRAVY STATION

\$17.00 PER PERSON

EGGS MADE TO ORDER

CHOICE OF BREAKFAST SAUSAGE, COUNTRY HAM, OR APPLE-WOOD SMOKED BACON
SOUTHERN BISCUIT GRAVY OR BUTTERMILK GRAVY, BERRY COMPOTE, LOCAL APPLE
BUTTER, CHEDDAR CHEESE

\$75.00 CHEF ATTENDANT FEE APPLIES

BEVERAGES ORDERED A LA CARTE

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BOXED LUNCHES

PROUDLY SERVING ALL **BOAR'S HEAD™ MEATS**
SERVED WITH BAGGED POTATO CHIPS, WHOLE FRUIT & A LARGE CHOCOLATE CHIP
COOKIE & BOTTLED OF WATER. APPROPRIATE CONDIMENTS & FLATWARE

SOFT DRINK SUBSTITUTION AVAILABLE UPON REQUEST WITH A \$2 PER PERSON SURCHARGE

WHERE'S THE HOOF OR FEATHER? \$25.00 PER PERSON

SELECT ONE OF THE FOLLOWING DELI-STYLE SANDWICHES

-VIRGINIA HAM, WHITE AMERICAN CHEESE, LETTUCE, TOMATO & SHAVED RED ONION ON A BRIOCHE BUN

-ROASTED TURKEY, SWISS CHEESE, LETTUCE, TOMATO & SHAVED RED ONION, ON A FLAKY CROISSANT (*TRY IT IN A WRAP*)

-ROASTED BEEF, HORSERADISH MAYO, CHEDDAR CHEESE, LETTUCE, TOMATO & SHAVED RED ONION ON MULTI-GRAIN BREAD

CHICKEN BLT \$24.50 PER PERSON

MARINATED & SLICED CHICKEN BREAST, APPLE-WOOD SMOKED BACON, PROVOLONE CHEESE, LETTUCE & HEIRLOOM TOMATO ON A BRIOCHE BUN

SOUTHERN CHICKEN SALAD ON A CROISSANT \$25.00 PER PERSON

SOUTHERN STYLE CHICKEN SALAD WITH LETTUCE, TOMATO & SHAVED RED ONIONS ON A FLAKY CROISSANT

THE GODFATHER \$26.00 PER PERSON

HARD SALAMI, MORTADELLA, PROVOLONE, OLIVE & ARTICHOKE SALAD, ROASTED RED PEPPERS, SPICY MUSTARD & ROMAINE LETTUCE ON A HOAGIE (*TRY IT IN A WRAP*)

THE VEGGIE LOVER \$23.00 PER PERSON

VEGETARIAN SANDWICH, BALSAMIC ROASTED VEGETABLES, TOMATOES & SHAVED RED ONION, BOURSIN CHEESE, CHOPPED ROMAINE LETTUCE IN A SPINACH WRAP

THE GREENWAY \$24.00 PER PERSON

VEGAN SANDWICH, SESAME MARINATED GRILLED PORTABELLA MUSHROOMS, HUMMUS, ALFALFA SPROUTS, CRISPY ONIONS, LETTUCE & TOMATO ON MULTIGRAIN BREAD

CAPRESE SANDWICH \$24.00 PER PERSON

VEGETARIAN SANDWICH, STEAKHOUSE TOMATOES, FRESH MOZZARELLA, BASIL & BABY SPINACH WITH BALSAMIC REDUCTION SERVED ON A FOCACCIA BUN (*TRY IT IN A WRAP*)

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LUNCH ENTREE SALADS – PLATED

*ALL ENTRÉE SALADS ARE SERVED WITH FRESH BAKED ROLLS & BUTTER,
CHEF'S SELECTED DESSERT, COFFEE, DECAF & ICED TEA*
LUNCH ENTRÉE SALADS CAN BE SERVED AS BOXED MEAL UPON REQUEST

VEGAN NIÇOISE **\$24.50 PER PERSON**
CRISPY CHICKPEAS, HEIRLOOM TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES,
CONFIT POTATOES, PICKLED CABBAGE, SHREDDED CARROT, GREENS BEANS OVER
BABY SPINACH WITH BALSAMIC VINAIGRETTE

VEGETARIAN COBB SALAD **\$24.50 PER PERSON**
ROASTED SWEET POTATOES, BABY LETTUCE, POMEGRANATE ARILS, CURRIED
CAULIFLOWER, CRISPY CHICKPEAS, CANDIED PECANS, PICKLED RED ONIONS,
TOMATOES & CUCUMBERS WITH AN APPLE CIDER VINAIGRETTE

CHICKEN SALAD, CAESAR SALAD **\$26.00 PER PERSON**
CAESAR CHICKEN SALAD ON A BED OF ROMAINE LETTUCE WITH HOUSE-MADE GARLIC
CROUTONS, TOMATOES & SHAVED ASIAGO CHEESE WITH CREAMY CAESAR DRESSING

CHICKEN CAESAR SALAD **\$26.00 PER PERSON**
GRILLED CHICKEN BREAST SERVED ON A BED OF ROMAINE LETTUCE WITH
HOUSE-MADE GARLIC CROUTONS, TOMATOES & SHAVED ASIAGO CHEESE
WITH CREAMY CAESAR DRESSING

SOUTHERN COBB **\$26.75 PER PERSON**
BACON, BLACK-EYED PEAS, ROASTED CORN, HARD BOILED EGG, BLEU CHEESE,
COLD FRIED CHICKEN TENDERS, TOMATOES & GUACAMOLE, OVER FARMER'S GREENS
WITH HOUSE-MADE BUTTERMILK RANCH DRESSING

ASIAN CHICKEN SALAD **\$27.00 PER PERSON**
GRILLED TERIYAKI CHICKEN, MANDARIN ORANGES, FRIED WONTONS, CRAISINS,
CUCUMBER, SHREDDED CARROT, PURPLE CABBAGE, ROASTED RED PEPPER,
EDAMAME OVER FARMER'S GREENS WITH ASIAN SESAME GINGER VINAIGRETTE

GREEK CHICKEN SALAD **\$28.00 PER PERSON**
MARINATED & GRILLED CHICKEN, GUACAMOLE, TOMATOES, CUCUMBERS, SHAVED
RED ONIONS, BANANA PEPPERS, KALAMATA OLIVES, ROASTED RED PEPPER,
FETA CHEESE, MINT, OVER ROMAINE WITH GREEK DRESSING AND PITA

BERRY GOOD KALE SALAD!!! **\$26.00 PER PERSON**
GRILLED CHICKEN, BLACKBERRIES, BLUEBERRIES, STRAWBERRIES, PICKLED RED
ONIONS & CUCUMBERS, FETA CHEESE, CANDIED PECANS OVER BABY KALE
WITH RASPBERRY VINAIGRETTE AND PITA

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



BLACK & BLEU SALAD

\$34.00 PER PERSON

BLACKENED & SLICED FLANK STEAK SALAD WITH BLEU CHEESE CRUMBLES, HOUSE-MADE GARLIC CROUTONS, GUACAMOLE, HARD BOILED EGG, TOMATOES, PICKLED RED ONIONS OVER FARMER'S GREENS & BALSAMIC VINAIGRETTE



Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



LUNCH PLATED ENTREES

ALL PLATED ENTRÉES ARE SERVED WITH CHOICE OF SALAD, FRESHLY BAKED ROLLS & BUTTER, CHEF'S SELECTED DESSERT, COFFEE, DECAF & ICED TEA

SHERATON PLATED SALADS SELECTIONS

SELECT ONE

CHICKPEA CAESAR

ROMAINE HEARTS & BABY KALE, FRIED CHICKPEAS, TOMATOES,
PICKLED RED ONION, CUCUMBERS, SHAVED PARMESAN
WITH CREAMY CAESAR DRESSING & BALSAMIC VINAIGRETTE

OR

SOUTHERN HOUSE SALAD

FARMER'S GREENS, TOMATOES & CUCUMBERS, CARROT RIBBONS, BRIOCHE BUTTER
CROUTONS *WITH A HOUSE-MADE RANCH DRESSING & BALSAMIC VINAIGRETTE*

ENTRÉE SELECTIONS – PLATED

PLEASE SELECT ONE OPTION TO BE SERVED TO ENTIRE GROUP

GRANNY'S CHICKEN POT PIE (LIMITED TO 800 GUESTS) **\$26.75 PER PERSON**

HOME STYLE CHICKEN POT PIE WITH STEWED CHICKEN WITH PEAS, CARROTS & CELERY IN A CREAMY BECHAMEL SAUCE, TOPPED WITH A FLAKY PUFF PASTRY CRUST. SERVED WITH SAUTÉED GREEN BEANS WITH HONEY GLAZED CARROTS

CHICKEN PARMESAN **\$28.00 PER PERSON**

BREADED CHICKEN BONELESS BREAST, RUSTIC SUNDAY GRAVY, FRESH MOZZARELLA, ORZO RISOTTO, BROCCOLINI & BALSAMIC REDUCTION

BROWN STEW CHICKEN **\$28.00 PER PERSON**

LIGHTLY BRAISED FRENCH-CUT CHICKEN BREAST, BROWN STEW CHICKEN GRAVY, RED BEANS & RICE, FRIED PLANTAINS, STEWED CABBAGE & PEPPERS

LEMON PEPPER CHICKEN **\$29.50 PER PERSON**

GRILLED FRENCH-CUT CHICKEN BREAST WITH WHITE WINE CREAM SAUCE, RICE PILAF, SAUTÉED GREEN BEANS WITH PICKLED PEPPERS

KOREAN BBQ CHICKEN **\$29.50 PER PERSON**

MARINATED & GRILLED FRENCH-CUT CHICKEN BREAST WITH KOREAN BULGOGI SAUCE, STEAMED JASMINE RICE, ROASTED BROCCOLI & SESAME SLAW

BUTTER CHICKEN **\$29.50 PER PERSON**

LIGHTLY BRAISED FRENCH-CUT CHICKEN, SPICED TOMATO BUTTER CHICKEN SAUCE WITH STEAMED BASMATI RICE & CHICKPEAS, CURRIED CAULIFLOWER & PEPPERS

A vegetarian-gluten-free-vegan friendly entrée is available upon request

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

FRIED CHICKEN **\$30.00 PER PERSON**
COUNTRY FRIED FRENCH-CUT CHICKEN, MASHED POTATOES, SMOKED TURKEY COLLARD GREENS, HONEY GLAZED CARROTS, THANKSGIVING GRAVY & PICKLED RED ONIONS

BBQ HALF BIRD **\$31.00 PER PERSON**
BBQ BONE-IN HALF CHICKEN, CAROLINA GOLD BBQ SAUCE, ROASTED ROSEMARY POTATOES, SOUTHERN STYLE COLESLAW, HONEY-GLAZED CARROTS & PICKLED OKRA

MISO-HONEY SALMON **\$31.50 PER PERSON**
MISO-HONEY GLAZED SALMON WITH CUCUMBER-WASABI SLAW WITH JASMINE RICE AND BROCCOLINI

BLACKENED SALMON **\$31.50 PER PERSON**
BLACKENED SALMON, DIRTY RICE, ROASTED ASPARAGUS WITH A CAJUN CREAM SAUCE

MEDITERRANEAN GROUPER **\$34.00 PER PERSON**
LOCAL GROUPER, QUINOA TABBOULEH, TOMATO-CAPER TAPENADE, LEMON BEURRE BLANC, SAUTÉED ZUCCHINI

NC GROUPER **\$34.00 PER PERSON**
LOCAL MUSTARD ENCRUSTED GROUPER, SWEET POTATO MASH, BOAR & CASTLE AIOLI, VANILLA-WHITE BALSAMIC GLAZED BRUSSEL SPROUTS

GRANNY'S BEEF POT PIE *(LIMITED TO 800 GUESTS)* **\$28.00 PER PERSON**
HOME STYLE BEEF POT PIE WITH STEWED BEEF TIPS WITH PEAS, CARROTS & CELERY IN A CREAMY BEEF VELOUTÉ SAUCE, TOPPED WITH A FLAKY PUFF PASTRY CRUST. SERVED WITH SAUTÉED GREEN BEANS WITH HONEY GLAZED CARROTS

NC MEAT & POTATOES **\$28.00 PER PERSON**
CHEERWINE BBQ GLAZED MEATLOAF, TEXAS PETE DEMI, PIMIENTO CHEESE MASHED POTATOES & ROASTED CAROLINA FARM VEGETABLES

COUNTRY FRIED STEAK WITH SAUSAGE GRAVY **\$29.50 PER PERSON**
COUNTRY FRIED STEAK, CARAMELIZED ONIONS & SAUSAGE GRAVY, MASHED POTATOES, SOUTHERN STYLE GREEN BEANS

GRILLED SIRLOIN **\$33.00 PER PERSON**
GRILLED SIRLOIN STEAK, BAKED POTATO, HONEY GLAZED BABY CARROTS, TOBACCO ONIONS & "B2" STEAK SAUCE

A vegetarian-gluten-free-vegan friendly entrée is available upon request

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



PORT WINE BRAISED BEEF SHORT RIBS **\$34.00 PER PERSON**
BRAISED BEEF SHORT RIBS, BOURSIN MASHED POTATOES, ROASTED
ASPARAGUS & TOMATO CONFIT, DEMI & CITRUS GREMOLATA

NEW YORK STRIP **\$35.75 PER PERSON**
GRILLED NY STRIP, BAKED POTATO, HONEY GLAZED BABY CARROTS,
TOBACCO ONIONS & "B2" STEAK SAUCE

FILET MIGNON **\$44.00 PER PERSON**
6OZ GRILLED FILET MIGNON, WHIPPED POTATOES, ROASTED ASPARAGUS & HONEY
GLAZED CARROTS, HERB GREMOLATA & PORT WINE DEMI



A vegetarian-gluten-free-vegan friendly entrée is available upon request

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



BUFFET LUNCHES

MINIMUM GUARANTEE OF *THIRTY-FIVE (35)* PERSONS
*ALL BUFFETS ARE SERVED WITH FRESHLY BAKED ROLLS & BUTTER,
 COFFEE, DECAF, ICED TEA & LEMONADE*

BAKED POTATO & SALAD BAR **\$25.75 PER PERSON**

PICNIC SALAD BAR

FARMER'S GREENS, CHICKEN SALAD, TUNA SALAD, EGG SALAD, CUCUMBERS, TOMATOES, BACON, ROASTED CORN, BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE, CAESAR DRESSING & RASPBERRY VINAIGRETTE

CREATE YOUR OWN BAKED POTATO

WITH BACON BITS, HOT STEAMED BROCCOLI & CHEDDAR CHEESE SAUCE, BUTTER, SOUR CREAM, SCALLIONS, SAUTÉED MUSHROOMS, SAUTÉED PEPPERS, SAUTÉED ONIONS

CREME BRULÉ CHEESECAKE & FRUIT TARTS

SOUP & SALAD BAR **\$26.00 PER PERSON**

PICNIC SALAD BAR

FARMER'S GREENS, CHICKEN SALAD, TUNA SALAD, EGG SALAD, CUCUMBERS, TOMATOES, BACON, ROASTED CORN, BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE, CAESAR DRESSING & RASPBERRY VINAIGRETTE

CHOICE OF SOUPS

(ALL SOUPS ARE GLUTEN-FREE WITH EXCEPTION OF PASTA FAGIOLI)

*CHOICE OF **TWO***

CHICKEN NOODLE SOUP
 LOADED BAKED POTATO
 CHICKEN & WILD RICE
 VEGGIE GUMBO
 BEEF & BARLEY
 CREAM OF MUSHROOM
 BROCCOLI & CHEDDAR

MINISTRONE
 PASTA FAGIOLI
 LENTIL & HAM
 CLAM CHOWDER
 CHICKEN & CORN CHOWDER
 TOMATO BISQUE
 LOBSTER BISQUE

CHOCOLATE CUPCAKES & LEMON CUPCAKES

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

NEW YORK DELI

\$28.00 PER PERSON

(PROUDLY SERVING ALL **BOAR'S HEAD** MEATS)

"ALL KALE CAESAR" SALAD-TUSCAN KALE, HEIRLOOM CHERRY TOMATOES, FRESH GARLIC CROUTONS, ASIAGO CHEESE, CAPERS & CREAMY CAESAR DRESSING

MACARONI SALAD-NY STYLE CREAMY MACARONI SALAD WITH VEGETABLES

GERMAN POTATO SALAD

FOUR FOOT SUB-ULTIMATE SUB WITH HAM, ROAST TURKEY BREAST, PASTRAMI, SALAMI, PEPPERONI, SLICED ONION, TOMATO, RED & GREEN PEPPERS, LETTUCE, PEPPERONCINI, OLIVES, PICKLES

BUILD YOUR OWN DELI SANDWICH:-HAM, ROASTED TURKEY BREAST, PASTRAMI, CHICKEN SALAD, TUNA SALAD, SALAMI, CHEDDAR, SWISS & PROVOLONE CHEESES. LETTUCE, SAUERKRAUT, TOMATO, SHAVED RED ONION, PICKLE SPEARS, MAYO & MUSTARD WITH *WHITE, WHOLE WHEAT, RYE, MULTI-GRAIN & FLAKY CROISSANTS*

KETTLE CHIPS

CANNOLI & COOKIES

HOAGIES & GRINDERS

\$35.75 PER PERSON

TRADITIONAL CAESAR SALAD-ROMAINE LETTUCE, TOMATOES, CROUTONS, PARMESAN CHEESE, CREAMY CAESAR DRESSING

CREAMY COLESLAW

PASTA SALAD-PASTA WITH CHOPPED SALAMI, HAM, CHEESE, MARINATED IN ITALIAN SPICES, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR

BUILD YOUR OWN MEATBALL HOAGIE-BEEF MEATBALLS IN MARINARA SAUCE, SHREDDED MOZZARELLA, HOAGIE ROLLS

BUILD YOUR OWN PHILLY CHEESESTEAK-GRILLED SHAVED PHILLY BEEF, PHILLY CHICKEN, HOUSE-MADE CHEESE SAUCE, PEPPERS & ONIONS, SAUTÉED MUSHROOMS

FRENCH FRIES WITH KETCHUP

COOKIES & BROWNIES

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



CHINESE TAKE-OUT MENU

\$35.75 PER PERSON

CARROT & GINGER SALAD - SERVED WITH ICEBERG LETTUCE & SHAVED CARROTS WITH GINGER DRESSING

MANDARIN ORANGE SALAD - MANDARIN ORANGES, FRIED WONTONS, CRAISINS, CUCUMBER, SHREDDED CARROT, PURPLE CABBAGE, ROASTED RED PEPPER, EDAMAME WITH ASIAN SESAME GINGER VINAIGRETTE

BEEF & BROCCOLI - STIR FRY BROCCOLI, SLOW BRAISED CHINESE STYLE BEEF SHORT RIBS SERVED WITH SCALLIONS

GENERAL TSO'S CHICKEN - FRIED CHICKEN BREAST TOSSED IN A GENERAL TSO'S SAUCE WITH SESAME SEEDS

STEAMED JASMINE RICE

STIR FRY VEGETABLES

SPRING ROLLS WITH SOY SAUCE & DUCK SAUCE

MINI CHINESE SPONGE CAKE & FORTUNE COOKIES

VIVA LA MEXICO

\$35.75 PER PERSON

MEXICAN CHOPPED SALAD - CHOPPED ROMAINE SALAD, GARBANZO BEANS, BELL PEPPERS, PURPLE CABBAGE, CILANTRO LEAVES, SHAVED RADISH, WITH HONEY-LIME VINAIGRETTE

TORTILLA SALAD - FARMER'S GREENS, GUACAMOLE, QUINOA, GREEN & RED BELL PEPPERS, RED ONION, QUESO FRESCO, BLACK OLIVES, CILANTRO, TORTILLA STRIPS WITH A CILANTRO RANCH DRESSING

CHIPS & SALSA - FRESHLY FRIED TORTILLA CHIPS & MILD TOMATO SALSA

ROASTED CARNITAS - SLOW ROASTED PORK IN A ROASTED RED & "NOT SO SPICY" GREEN PEPPER SAUCE

BIRRIA CHICKEN - GRILLED CHICKEN BREAST, CHOPPED & SLOW ROASTED IN A CILANTRO ADOBO SAUCE

FLOUR TORTILLAS

ELOTE CORN ON THE COB - GRILLED CORN, QUESO FRESCO, LIME SAUCE, TAJIN

SPANISH RED RICE

FLAN WITH BERRIES & HORCHATA CUPCAKES

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



COUNTRY BBQ

\$36.00 PER PERSON

SOUTHERN HOUSE SALAD- BABY SPINACH, MARINATED TOMATO & CUCUMBER,
BALSAMIC VINAIGRETTE & RANCH DRESSING

CREAMY COLESLAW

LOADED POTATO SALAD

HOUSE SMOKED PULLED PORK, BBQ SAUCE SERVED WITH SWEET ROLLS

FRIED CHICKEN WITH TEXAS PETE

BAKED MAC 'N' CHEESE

SOUTHERN STYLE GREEN BEANS

CORN BREAD MUFFINS WITH HONEY BUTTER

KRISPY KREME BREAD PUDDIN' WITH BOURBON CARAMEL & VANILLA ICE CREAM

THE PASTA BOWL

\$36.00 PER PERSON

PASIAN SALAD - FETA, BANANA PEPPERS, ROMAINE, TOMATOES, CUCUMBERS,
KALAMATA OLIVES WITH GREEK VINAIGRETTE

MARINATED OLIVES- ASSORTED MARINATED OLIVES

ANTIPASTO SALAD- ROMAINE LETTUCE, MOZZARELLA, TOMATOES, MARINATED
MUSHROOMS & ARTICHOKE HEARTS, SALAMI, GREEK & KALAMATA OLIVES, BANANA
PEPPERS WITH ITALIAN DRESSING

PASTA BOLOGNESE- GEMELLI PASTA, BEEF BOLOGNESE & ITALIAN SAUSAGE,
RUSTIC MARINARA WITH PARMESAN CHEESE

PENNE PASTA ALA VODKA - PENNE PASTA, GRILLED CHICKEN BREAST & VEGETABLES
WITH "NO VODKA" VODKA SAUCE

GARLIC BREAD

SAUTÉED ZUCCHINI WITH PEPPERS

TIRAMISU & CANNOLI

DAY-TIME COOKOUT

\$36.00 PER PERSON

PICNIC SALAD BAR- FARMER'S GREENS, CUCUMBERS, TOMATOES, BACON,
ROASTED CORN, BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC
CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE

PASTA CAESAR SALAD- GEMELLI PASTA, TOMATOES, ROASTED SWEET PEPPERS,
SPINACH & PARMESAN CHEESE WITH TOSSED IN CREAMY CAESAR DRESSING

GRILLED ALL-BEEF HOT DOGS & ANGUS BEEF BURGERS WITH MUSTARD, RELISH,
MAYONNAISE, KETCHUP, SHARP CHEDDAR, SWISS & PROVOLONE CHEESES,
LETTUCE, SHAVED RED ONION, SLICED STEAKHOUSE TOMATOES, PICKLE
SPEARS WHITE & BRIOCHE BUNS

BOURBON - BBQ CHICKEN DRUMSTICKS

CINNAMON BAKED BEANS

SWEET POTATO WAFFLE FRIES

MINI BANANA PUDDIN' CUPS, PECAN TARTS & BUTTERMILK CUSTARD TARTS

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

THE MEDITERRANEAN “DIET”

\$36.75 PER PERSON

GREEK SALAD – ROMAINE LETTUCE, FETA CHEESE, BANANA PEPPERS, TOMATOES, GREEN ONIONS, OLIVES, CUCUMBERS & GREEK VINAIGRETTE

QUINOA TABBOULEH – ROASTED QUINOA SALAD, TOMATOES, MINT, CUCUMBERS WITH A TAHINI DRESSING

SPANAKOPITA – MINI SPINACH & FETA PHYLLO PIE

CHICKEN SHAWARMA – MARINATED & GRILLED CHICKEN WITH DOLMADES & TZATZIKI YOGURT SAUCE & PITA

BAKED MEDITERRANEAN SALMON – COOKED IN WHITE WINE & CAPERS, DIJON CREAM SAUCE, RED ONIONS, TOMATOES & OLIVES

LEMON RICE & FALAFEL – LEMON YELLOW RICE WITH CHICKPEA & FAVA BEAN FRITTERS
BAKLAVA & GREEK LEMON OLIVE OIL CUPCAKES

VEGETARIAN FIESTA

\$29.50 PER PERSON

VEGETARIAN TORTILLA SOUP – VEGGIE-TOMATO BROTH & VEGETABLES WITH FRIED TORTILLA STRIPS

CHOPPED ROMAINE SALAD – GARBANZO BEANS, BELL PEPPERS, PURPLE CABBAGE, CILANTRO LEAVES, SHAVED RADISH, HONEY-LIME VINAIGRETTE

MEXICAN STREET CORN SALAD – CILANTRO DRESSING & ROASTED CORN, PEPPERS & ONIONS

BUILD YOUR OWN NACHO STATION – IMPOSSIBLE CARNE ASADA, NACHO CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, SALSA, QUESO, BLACK BEAN & CORN SALSA, PICKLED JALAPEÑOS, FRIED TORTILLA CHIPS

VEGAN EMPANADAS WITH FERMENTED SALSA VERDE & HATCH CHILI SAUCE

SPANISH RED RICE

TRES LECHE & HORCHATA CUPCAKES

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

DINNER PLATED ENTREES

ALL PLATED ENTRÉES ARE SERVED WITH CHOICE OF SALAD, FRESH BAKED ROLLS & BUTTER, CHEF'S SELECTED DESSERT, COFFEE, DECAF & ICED TEA

SHERATON PLATED SALADS SELECTIONS

SELECT ONE

CHICKPEA CAESAR

ROMAINE HEARTS & BABY KALE, FRIED CHICKPEAS, TOMATOES,
PICKLED RED ONION, CUCUMBERS, SHAVED PARMESAN
WITH CREAMY CAESAR DRESSING & BALSAMIC VINAIGRETTE

OR

SOUTHERN HOUSE SALAD

FARMER'S GREENS, TOMATOES & CUCUMBERS, CARROT RIBBONS, BRIOCHE BUTTER
CROUTONS *WITH A HOUSE-MADE RANCH DRESSING & BALSAMIC VINAIGRETTE*

ENTRÉE SELECTIONS

CHICKEN MARSALA **\$36.75 PER PERSON**

BREADED BONELESS CHICKEN BREAST, CRISPY PROSCIUTTO, MUSHROOM
CREAM SAUCE, BROCCOLINI AND ROASTED ROSEMARY POTATOES

CHICKEN PARMESAN **\$36.75 PER PERSON**

BREADED BONELESS CHICKEN BREAST, MOZZARELLA CHEESE, RUSTIC MARINARA,
ROASTED ROSEMARY POTATOES & GARLICKY ASPARAGUS & MARINATED TOMATOES

FRIED CHICKEN **\$37.75 PER PERSON**

BUTTERMILK FRIED FRENCH-CUT CHICKEN BREAST, MASHED POTATOES, SAUSAGE
GRAVY & SAUTÉED GREEN BEANS

NC YARDBIRD **\$37.75 PER PERSON**

BRINED & GRILLED FRENCH-CUT CHICKEN BREAST, SWEET POTATO MASH, SOUTHERN
GREENS, BBQ DEMI & PICKLED OKRA

CHICKEN & WILD RICE **\$37.75 PER PERSON**

ROASTED FRENCH-CUT CHICKEN BREAST, CREAMY ASIAGO SAUCE, WILD RICE PILAF,
HONEY GLAZED CARROTS

CHICKEN BRUSCHETTA **\$37.75 PER PERSON**

PAN-ROASTED FRENCH-CUT CHICKEN BREAST TOPPED WITH TOMATOES & BASIL,
BALSAMIC GLAZE & TOMATO VELOUTÉ, BROCCOLINI, COUSCOUS PASTA

A vegetarian-gluten-free-vegan friendly entrée is available upon request

KOREAN BBQ CHICKEN **\$37.75 PER PERSON**

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

ROASTED FRENCH-CUT CHICKEN BREAST WITH BULGOGI SAUCE, JASMINE RICE, BABY BOK CHOY AND MISO-HONEY GLAZED BABY CARROTS

CAPRESE STUFFED **\$38.00 PER PERSON**
 MOZZARELLA & TOMATO-BASIL, ROASTED FRENCH-CUT CHICKEN BREAST, ORZO RISOTTO, BROCCOLINI, BALSAMIC REDUCTION & RUSTIC MARINARA

MEDITERRANEAN STUFFED CHICKEN **\$38.00 PER PERSON**
 ROASTED FRENCH-CUT CHICKEN BREAST, OLIVE TAPENADE, FETA CHEESE WITH SHAWARMA SAUCE, ROASTED RED PEPPER HUMMUS, YELLOW RICE, ZUCCHINI & SQUASH

BLACK PEPPER SIRLOIN **\$44.00 PER PERSON**
 8OZ GRILLED SIRLOIN STEAK (COOKED MEDIUM) WITH BLACK PEPPER-BRANDY CREAM SAUCE, YUKON MASHED POTATOES, GARLICKY ASPARAGUS & MARINATED TOMATOES

SHORT RIBS **\$47.00 PER PERSON**
 LOW & SLOW BRAISED MADEIRA 10OZ SHORT RIB WITH BRAISING LIQUID DEMI, BOURSIN MASHED POTATOES, GREEN BEANS & PICKLED RED ONION GREMOLATA

BOURBON STREET RIBEYE **\$53.50 PER PERSON**
 10OZ BLACKENED RIBEYE STEAK (COOKED MEDIUM), CAJUN RICE, BROCCOLINI & CARAMELIZED ONIONS WITH A BOURBON STREET DEMI

FILET MIGNON **\$57.75 PER PERSON**
 GRILLED 8OZ FILET MIGNON (COOKED MEDIUM) WITH PORT WINE DEMI, CRÈME FRAICHE MASHED POTATOES, TOMATO CONFIT & ASPARAGUS

BLACKENED SALMON **\$42.00 PER PERSON**
 8OZ BLACKENED SALMON, DIRTY RICE, ROASTED ASPARAGUS WITH A CAJUN CREAM SAUCE & PICKLED RED ONIONS

GROUPEL **\$44.00 PER PERSON**
 8OZ DOMESTIC GROUPEL, PINEAPPLE PICO, COCONUT RICE, CURRIED CARROTS, FRIED PLANTAINS

CHILEAN SEA BASS **\$58.75 PER PERSON**
 8OZ PAN SEARED CHILEAN SEA BASS, TOMATO BEURRE BLANC, SALSA VERDE, CRÈME FRAICHE MASHED POTATOES, ROASTED ASPARAGUS

FRENCHED PORK CHOP **\$48.00 PER PERSON**
 10OZ CENTER-CUT PORK CHOP, CHEERWINE BBQ DEMI, GREEN BEANS & PEPPERS, ROASTED ROSEMARY POTATOES

A vegetarian-gluten-free-vegan friendly entrée is available upon request

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

DUO-DINNER PLATED ENTREES

SALMON & SHORT RIB **\$52.50 PER PERSON**
LOW & SLOW BRAISED 8OZ SHORT RIBS WITH BRAISING LIQUID JUS & 6OZ BLACKENED SALMON WITH CAJUN CREAM SAUCE, WHIPPED MASHED POTATOES, GREEN BEANS & HONEY GLAZED BABY CARROTS

HIBACHI SALMON & CHICKEN **\$56.75 PER PERSON**
MISO-HONEY SALMON & TERIYAKI CHICKEN, STEAMED RICE, BROCCOLI & SQUASH, TERIYAKI GLAZE & QUICK PICKLED SESAME SLAW

PARISIAN SALMON & FILET **\$65.00 PER PERSON**
6OZ FILET MIGNON (COOKED MEDIUM) WITH PORT DEMI & SEARED 6OZ SALMON FILET WITH A LEMON BEURRE BLANC, CRÈME FRAICHE POMMES PUREE, ROASTED ASPARAGUS & TOMATO CONFIT

FILET & CHICKEN BRUSCHETTA **\$55.50 PER PERSON**
6OZ FILET MIGNON (COOKED MEDIUM) WITH PORT DEMI & PAN-ROASTED CHICKEN BREAST TOPPED WITH TOMATOES & BASIL, BALSAMIC GLAZE & TOMATO VELOUTÉ, GREEN BEANS & PICKLED PEPPERS, YELLOW RICE

FILET & SHRIMP **\$56.75 PER PERSON**
6OZ FILET MIGNON (COOKED MEDIUM) WITH PORT DEMI & BLACKENED SHRIMP WITH A LEMON-CAPER SAUCE, SAFFRON RICE, ROASTED ASPARAGUS & TOMATO CONFIT

FILET & CRAB STUFFED SHRIMP **\$61.00 PER PERSON**
6OZ FILET MIGNON (COOKED MEDIUM) WITH PORT DEMI & CRAB STUFFED SHRIMP COOKED IN OLD BAY BUTTER, ROASTED CAJUN POTATOES, BROCCOLINI, PICKLED OKRA

BOURBON STREET RIBEYE & SHRIMP **\$63.00 PER PERSON**
10OZ BLACKENED RIBEYE STEAK & CAJUN SHRIMP SCAMPI, DIRTY RICE, BROCCOLINI & CARAMELIZED ONIONS WITH A BOURBON STREET DEMI

A vegetarian-gluten-free-vegan friendly entrée is available upon request

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



SHERATON

Greensboro Hotel
at Four Seasons

BUFFET DINNERS

MINIMUM GUARANTEE OF FIFTY (50) PERSONS

*ALL BUFFETS ARE SERVED WITH FRESHLY BAKED ROLLS & BUTTER
COFFEE, DECAF & ICED TEA*

NIGHT-TIME COOKOUT

\$44.00 PER PERSON

PICNIC SALAD BAR-FARMER'S GREENS, CUCUMBERS, TOMATOES, BACON, ROASTED CORN, HARD BOILED EGG, CHEDDAR CHEESE, BLEU CHEESE, GARLIC CROUTONS, HERB BUTTERMILK DRESSING & BALSAMIC VINAIGRETTE

PASTA CAESAR SALAD-GEMELLI PASTA, TOMATOES, ROASTED SWEET PEPPERS, SPINACH & PARMESAN CHEESE TOSSED IN CREAMY CAESAR DRESSING

BABY BACK RIBS – WITH BBQ SAUCE

GRILLED ALL-BEEF HOT DOGS & ANGUS BEEF BURGERS WITH *MUSTARD, RELISH, MAYONNAISE, KETCHUP, SHARP CHEDDAR, SWISS & PROVOLONE CHEESES, LETTUCE, SHAVED RED ONION, SLICED STEAKHOUSE TOMATOES, PICKLE SPEARS, WHITE WHEAT BUNS & BRIOCHE BUNS*

BOURBON - BBQ CHICKEN DRUMSTICKS

CINNAMON BAKED BEANS

SWEET POTATO WAFFLE FRIES

BANANA PUDDIN', PECAN TARTS & BUTTERMILK TARTS

“THAT’S AMORE!”

\$47.75 PER PERSON

TRADITIONAL CAESAR SALAD-ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, CREAMY CESAR DRESSING

MARINATED OLIVES-ASSORTMENT OF GREEK & ITALIAN OLIVES

BRUSCHETTA SALAD-FRESH ROMAINE LETTUCE, FRESH MOZZARELLA, HEIRLOOM TOMATOES, BASIL, BALSAMIC REDUCTION

RAVIOLI LASAGNA-CHEESE RAVIOLI, BEEF BOLOGNESE, RUSTIC MARINARA, THREE CHEESE

CHICKEN MARSALA-BREADED CHICKEN BREAST, MOZZARELLA CHEESE, MARSALA-MUSHROOM CREAM SAUCE, BASIL & BALSAMIC REDUCTION

SICILIAN STYLE BAKED COD-WHITE WINE & HERB SAUCE & PUTTANESCA

RATATOUILLE VEGETABLES -QUICK STEWED ZUCCHINI, YELLOW SQUASH, EGGPLANT, TOMATOES

GARLIC BREAD

ITALIAN CREAM CAKE & CANNOLI

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



CAROLINA SMOKEHOUSE

\$48.75 PER PERSON

FARMER'S GREENS- TOMATO, CUCUMBER, SHAVED RADISH & SWEET PEPPERS
WITH SWEET TEA & HONEY VINAIGRETTE

TRADITIONAL SOUTHERN CUCUMBER SALAD- CUCUMBER, TOMATO & ONION SALAD
WITH A DILL DRESSING & MIXED GREENS

CAROLINA COLESLAW

SMOKED PULLED PORK WITH BBQ SAUCE AND CAROLINA VINEGAR SAUCE *SERVED
WITH HAWAIIAN ROLLS*

BBQ SLICED BEEF BRISKET- LOW & SLOW SMOKED IN-HOUSE BRISKET *WITH BBQ
SAUCE*

SOUTHERN FRIED CHICKEN *SERVED WITH TEXAS PETE*

BAKED MACARONI & CHEESE- MADE WITH AGED EXTRA SHARP CHEDDAR & FONTINA
CHEESES

CORN & BLACK-EYED PEA SUCCOTASH- PEPPERS, ONIONS & CUCUMBERS WITH A HOT
VINEGAR DRESSING

BUTTERMILK BISCUITS WITH BUTTER

SOUTHERN PECAN PIE TARTLETS & BANANA PUDDIN'

EL TORO BUFE

\$48.00 PER PERSON

MEXICAN COBB SALAD- ROASTED CORN, RED ONIONS, BLACK BEANS, GUACAMOLE,
TOMATOES, CUCUMBERS, CILANTRO WITH A CHIPOTLE RANCH DRESSING

ELOTE CORN SALAD - ROASTED CORN, BLACK BEANS, QUESO FRESCO, TOMATOES, &
LIME

AVOCADO ENSALADA - SPINACH & KALE, GUACAMOLE, COTIJA CHEESE, ROASTED CORN,
DICED ROASTED RED PEPPERS, PICKLED RED ONION WITH A CILANTRO-LIME VINAIGRETTE

GRILLED PICADA BEEF- GRILLED FLANK STEAK WITH A MANGO PICO DE GALLO

ENCHILADAS INCOGNITO - CORN TORTILLAS, BLACK BEAN & CORN SALSA,
IMPOSSIBLE CARNE ASADA & PEPPER JACK CHEESE, SMOTHERED IN A ROASTED
PEPPER ENCHILADA SAUCE

ACP- ARROZ CON POLLO, GRILLED CHICKEN, BELL PEPPERS, ONIONS, OVER SPANISH
RICE SMOTHERED IN QUESO

GRILLED ASPARAGUS & PICO DE GALLO

HORCHATA CHEESECAKE & TEQUILA LIME TARTS

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

THE CHEF'S DINNER

\$48.00 PER PERSON

SOUTHERN COBB SALAD- BACON, BLACK-EYED PEAS, ROASTED CORN, HARD BOILED EGG, BLEU CHEESE, TOMATOES & GUACAMOLE, WITH HOUSE-MADE BUTTERMILK RANCH DRESSING

FRIED CHICKEN CAESAR SALAD- ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, TOMATOES, FRIED CHICKEN SKINS WITH CREAMY CAESAR DRESSING

BEEF GOULASH WITH CARROTS & NEW POTATOES - SLOW BRAISED BEEF STEW WITH SMOKED PAPRIKA, CARROTS & NEW POTATOES

BLACKENED SALMON - WHOLE SALMON SIDES, CAJUN CREAM SAUCE & FENNEL SLAW

CHICKEN-POT CORNBREAD - CHICKEN POT PIE TOPPED WITH SOUTHERN STYLE CORNBREAD

PIMIENTO CHEESE CAULIFLOWER MAC 'N' CHEESE (*GLUTEN FREE "MAC 'N' CHEESE"*)

CAROLINA FARM VEGETABLES- LOCAL & SEASONAL VEGETABLE MEDLEY

KRISPY KREME BREAD PUDDING *WITH BOURBON CARAMEL SAUCE, VANILLA ANGLAISE & BERRIES*

GREEK LIFE

\$48.75 PER PERSON

MEDITERRANEAN CHOPPED SALAD- ROMAINE LETTUCE, FETA, TOMATOES, BANANA PEPPERS, FETA, PITA CHIPS, KALAMATA OLIVES, CUCUMBERS, GREEK DRESSING

MEDITERRANEAN PASTA SALAD- FARFALLE PASTA, KALAMATA OLIVES, ARTICHOKE, BELL PEPPERS, BABY KALE

QUINOA TABBOULEH & CHICKPEA SALAD- BABY SPINACH, QUINOA TABBOULEH, CHICKPEAS, CUCUMBERS, TOMATOES, SHAVED RED ONIONS WITH A TAHINI VINAIGRETTE

MOUSSAKA- GREEK LASAGNA, EGGPLANT, POTATOES, STEWED BEEF, BECHAMEL SAUCE

FISHERMAN'S STEW- SEAFOOD STEW MUSSELS, CLAMS, WHITE FISH, SHRIMP IN A TOMATO-OLIVE BROTH

GREEK LEMON CHICKEN- GRILLED BONE-IN MARINATED CHICKEN WITH A YOGURT SAUCE, LEMONS & OLIVES

ROASTED CAROLINA FARM VEGETABLES

FRESHLY BAKED BREAD WITH BUTTER

BAKLAVA & OLIVE OIL CUPCAKES WITH GREEK YOGURT ICING

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



WOK & ROLL BUFFET

\$50.00 PER PERSON

- CARROT-GINGER SALAD- CRISP LETTUCE, SHAVED CABBAGE, RADISH & CARROT WITH SESAME GINGER DRESSING
- VEGETABLE LO MEIN- COLD LO MEIN, STIR-FRY VEGGIES, SESAME & SOY GLAZE
- EDAMAME & MANDARIN ORANGE CHOPPED SALAD- CABBAGE, CARROTS, SESAME SEEDS, CHICKPEAS, PEPPERS ON ICEBERG LETTUCE WITH SESAME GINGER DRESSING
- ORANGE-GINGER CHICKEN- STIR-FRY CHICKEN WITH A TANGY-SOY CITRUS GLAZE
- FIVE-SPICE BEEF SHORT RIBS- BRAISED SHORT RIBS WITH CUCUMBER-WASABI SLAW
- TERIYAKI SALMON & TEMPURA SHRIMP SKEWERS- WHOLE SALMON WITH TERIYAKI GLAZE & FLASH FRIED SHRIMP SKEWERS
- VEGETABLE FRIED RICE
- SPRING ROLLS & VEGETABLE DUMPLINGS *WITH SOY SAUCE & DUCK SAUCE*
- MANGO CUSTARD & FORTUNE COOKIES

VEGETARIAN CHINESE TAKE-OUT MENU

\$44.50 PER PERSON

- CARROT-GINGER SALAD- CRISP LETTUCE, SHAVED CABBAGE, RADISH & CARROT WITH SESAME GINGER DRESSING
- VEGETABLE LO MEIN- COLD LO MEIN, STIR-FRY VEGGIES, SESAME & SOY GLAZE
- EDAMAME & MANDARIN ORANGE CHOPPED SALAD- CABBAGE, CARROTS, SESAME SEEDS, CHICKPEAS, PEPPERS ON ICEBERG LETTUCE WITH SESAME GINGER DRESSING
- GENERAL TSO'S TOFU- ROASTED BROCCOLI & MUSHROOMS IN A STICKY SESAME GLAZE
- SWEET & SOUR EGGPLANT- LIGHTLY FRIED EGGPLANT WITH PEPPERS & SCALLIONS IN A SWEET & SOUR SAUCE
- SESAME GREENS BEANS *WITH SWEET CHILI SAUCE*
- STIR FRIED VEGETABLES *WITH SOY & SESAME*
- STEAMED JASMINE RICE
- SPRING ROLLS & VEGETABLE DUMPLINGS *WITH SOY SAUCE & DUCK SAUCE*
- MANGO CUSTARD & FORTUNE COOKIES

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SHERATON

Greensboro Hotel
at Four Seasons

BUILD YOUR OWN RECEPTION

SELECT **THREE** OF THE FOLLOWING STATIONS

**A SURCHARGE OF \$10 PER PERSON WILL BE ADDED TO MENU PRICE
IF NOT SELECTING THREE STATIONS**

MINIMUM GUARANTEE OF FIFTY (50) PERSONS

TOTAL GUARANTEE CANNOT BE SPLIT BETWEEN MULTIPLE STATIONS

THE BIG SALAD STATION

\$11.00 PER PERSON

FARMER'S GREENS & ROMAINE LETTUCE, BABY SPINACH, CHOPPED EGGS, GRILLED CHICKEN, OLIVES, CHERRY TOMATOES, ONIONS, RAISINS, CRAISINS, CHICKPEAS, CRUMBLD BLEU CHEESE, CHEDDAR CHEESE, GOAT CHEESE, CARROTS, ROASTED BEETS, SHREDDED PARMESAN, BRIOCHE CROUTONS & RANCH DRESSING, CAESAR DRESSING, 1000 ISLAND, BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL, BLEU CHEESE DRESSING, SESAME GINGER DRESSING

CHILI BAR STATION

\$13.00 PER PERSON

SMOKED BRISKET CHILI & THREE-BEAN CHILI (VEGAN) TOPPINGS: RICE, FRITO'S, SHREDDED CHEDDAR, RED BEANS, GREEN ONION, DICED ONION, SOUR CREAM, ASSORTED HOT SAUCES & CRACKERS

THE ENDLESS PASTA BOWL STATION

\$17.50 PER PERSON

BUILD YOUR OWN PASTA BOWL, with PENNE PASTA, GEMELLI PASTA, CAVATELLI PASTA, PEAS, PROSCIUTTO, ONIONS, TOMATOES, BROCCOLI, SPINACH, MUSHROOMS, GRILLED CHICKEN & CAJUN SHRIMP. TRADITIONAL RED GRAVY & ALFREDO SAUCE, OLIVE OIL & SHAVED PARMESAN

\$75.00 CHEF ATTENDANT FEE APPLIES

DISPLAY OF DIP STATIONS

\$15.00 PER PERSON

(CHOICE OF THREE)

- HUMMUS BAR WITH ROASTED RED PEPPER & PESTO HUMMUS WITH PITA & FLATBREADS
- BUFFALO CHICKEN DIP (*SERVED HOT*) WITH TORTILLA CHIPS & CELERY STICKS
- MEXICAN STREET-CORN DIP WITH TORTILLA CHIPS
- SPINACH & GORGONZOLA DIP WITH TORTILLA CHIPS
- CARAMELIZED ONION DIP WITH TORTILLA CHIPS & PITA
- SMOKED SALMON DIP WITH PITA & FRIED CAPERS WITH TORTILLA CHIPS & PITA
- ROMESCO DIP WITH RAW VEGGIES & PITA
- WHIPPED FETA WITH PITA & CUCUMBERS
- SPINACH-ARTICHOKE DIP (*SERVED HOT*) WITH TORTILLA CHIPS
- SMOKY MISO BABA-GANOUSH WITH TORTILLA CHIPS & PITA
- SWEET POTATO & MAPLE DIP (*SERVED HOT*) WITH FLATBREADS & PITA

MAC 'N' CHEESE BAR

\$17.50 PER PERSON

BUILD YOUR OWN MAC 'N' CHEESE BOWL

REGULAR MAC 'N' CHEESE & GLUTEN-FREE PIMIENTO CAULIFLOWER MAC 'N' CHEESE. TOPPINGS: BACON BITS, FRIED CHICKEN, CAJUN SHRIMP, SALSA, PEAS, ROASTED CORN, GOAT CHEESE, BLEU CHEESE, GREEN ONIONS, PEPPERONI, BUTTERED BREADCRUMBS

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



BUILD YOUR OWN RECEPTION - CONTINUED

STREET TACO & NACHO BAR

\$19.50 PER PERSON

CRISPY & SOFT TORTILLAS, CHIPOTLE BEEF & MOJO CHICKEN, NACHO CHEESE, BLACK OLIVES, GUACAMOLE, ROASTED CORN. BACON BITS, SOUR CREAM, DICED RED ONION, FRESH JALAPENOS, SCALLIONS, PICO DE GALLO, SALSA

MARTINI & SPUD BAR

\$27.75 PER PERSON

YUKON GOLD MASHED POTATOES & SWEET POTATO MASH, BACON, SOUR CREAM, CHEDDAR CHEESE, BLEU CHEESE, QUESO FRESCO, GOAT CHEESE, TACO MEAT, MARSHMALLOWS, BROWN SUGAR, ROASTED RED PEPPERS, BALSAMIC ROASTED BRUSSEL SPROUTS, STEAMED BROCCOLI, MUSHROOMS SERVED IN A MARTINI GLASS

“NOT” RAW BAR

\$29.50 PER PERSON

(5 PIECES PER PERSON)

CHILLED JUMBO GULF SHRIMP & STEAMED MUSSELS, SERVED WITH TRADITIONAL COCKTAIL SAUCE & KEY LIME REMOULADE



Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event

CARVING STATIONS

COFFEE-CHILI ENCRUSTED ROAST BEEF TENDERLOIN **\$540.00** *SERVES 25*
 ROASTED BEEF TENDERLOIN SERVED WITH "B2" STEAK SAUCE,
 HORSERADISH CREAM SAUCE, PORT WINE DEMI & DINNER ROLLS

HORSERADISH & HERB ENCRUSTED PRIME RIB **\$550.00** *SERVES 30*
 ROASTED PRIME RIB LOIN, SERVED WITH HORSERADISH CREAM SAUCE,
 PORT WINE DEMI, PICKLED RED ONIONS & DINNER ROLLS

ROASTED NEW YORK STRIP **\$500.00** *SERVES 30*
 ROASTED NEW YORK STRIP LOIN, SERVED WITH BOURBON-BACON CREAM
 SAUCE, "B2" STEAK SAUCE, PICKLED RED ONIONS & DINNER ROLLS

ROASTED BONELESS LEG OF LAMB **\$510.00** *SERVES 30*
BUILD YOUR OWN GYRO PITA-
 SERVED WITH TZATZIKI SAUCE, SHREDDED LETTUCE, PICKLED RED ONIONS,
 DICED TOMATO & WARM PITA

CHEERWINE GLAZED & SMOKED HAM **\$365.00** *SERVES 50*
 CHEERWINE GLAZED SMOKED VIRGINIA HAM WITH PINEAPPLE RELISH &
 SPICY MUSTARD WITH DINNER ROLLS

THE PIG APPLE **\$465.00** *SERVES 50*
 APPLE CIDER BRINED & GLAZED PORK LOIN WITH CHIPOTLE BUTTER,
 GRANNY SMITH APPLE SLAW & DINNER ROLLS

CHARDONNAY POACHED & HONEY GLAZED SALMON **\$440.00** *SERVES 50*
 BRAISED SALMON, CHOPPED EGG YOLKS & WHITES, CAPERS, BLACK OLIVES,
 TOMATO, PICKLED RED ONIONS, WHIPPED CREAM CHEESE, WITH TOASTED RYE BREAD

HAPPY THANKSGIVING! **\$365.00** *SERVES 50*
 CARVED TURKEY BREASTS, TURKEY GRAVY, CORNBREAD STUFFING,
 CRANBERRY RELISH WITH DINNER ROLLS

\$75.00 CHEF ATTENDANT FEE APPLIES

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SHERATON
Greensboro Hotel
at Four Seasons

THEMED RECEPTION STATIONS

MINIMUM FIFTY (50) PERSONS

TOTAL GUARANTEE CANNOT BE SPLIT BETWEEN MULTIPLE STATIONS

WANT TO TACO BOUT IT?

\$25.75 PER PERSON

MEXICAN STREET CORN SALAD CUPS

STREET TACO BAR- TACO BEEF, CHICKEN TINGA, RADISH, QUESO FRESCO, BLACK BEAN & CORN SALSA, CHEDDAR CHEESE, SOUR CREAM, LIMES, MELTED QUESO, PICO DE GALLO, DICED ONIONS, CRUNCHY TACO SHELLS & FLOUR TORTILLAS

CHIPS & SALSA & GUACAMOLE
FRIED CHURROS WITH CINNAMON SUGAR

DIM SUM-BODY SAY DUMPLINGS?

\$26.00 PER PERSON

DUMPLINGS- VEGETABLE SPRING ROLLS & ASSORTED DUMPLINGS & POT STICKERS
VEGAN EDAMAME DUMPLINGS WITH DUCK SAUCE & SOY SAUCE

LO MEIN ASIAN NOODLE SALAD- STIR FRY VEGETABLES, UDON NOODLES, SOY GLAZE
SERVED IN A CHINESE TAKE-OUT BOX

TEMPURA SHRIMP SKEWERS WITH THAI CHILI SAUCE
VEGETABLE FRIED RICE
FORTUNE COOKIES

GOIN' SOUTH!

\$26.75 PER PERSON

HEIRLOOM TOMATO PIE TARTLETS
CORNBREAD MUFFINS WITH HONEY BUTTER
FRIED CATFISH "TENDERS" WITH TEXAS PETE TARTAR SAUCE
PULLED BBQ CHICKEN SLIDERS WITH COLESLAW
FRIED MAC 'N' CHEESE BALLS
BANANA PUDDIN' CUPS & RICE PUDDIN' CUPS

SECOND TO NAAN

\$28.00 PER PERSON

GRILLED NAAN BREAD *WITH MINT-CILANTRO CHUTNEY & TAMARIND CHUTNEY*
BUTTER CHICKEN WINGS *WITH CUCUMBER RAITI SAUCE*
SAMOSAS - CHICKEN SAMOSAS & VEGETARIAN SAMOSAS *WITH CUCUMBER RAITI*
STEAMED BASMATI RICE
MANGO MALAI CUSTARD SHOTS & GULAB JAMUN

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SHERATON

Greensboro Hotel
at Four Seasons

A LA CARTE HORS D'OEUVRES

FROM THE SEA

FRIED CRAB CAKES <i>WITH REMOULADE</i>	\$680.00	100/TRAY
DEVILED EGGS WITH BLACKENED SHRIMP	\$415.00	100/TRAY
TEMPURA SHRIMP SKEWER <i>WITH THAI CHILI SAUCE</i>	\$399.00	100/TRAY
MOJO SHRIMP ON A FRIED PLANTAIN	\$315.00	100/TRAY
CRAB RANGOON	\$399.00	100/TRAY
TUNA POKE BOWL	\$415.00	100/TRAY
<i>SEAWEED SALAD & WASABI MAYO IN A PHYLLO CUP</i>		

FROM THE LAND

MINI BEEF WELLINGTON	\$235.00	100/TRAY
TERIYAKI MEATBALLS	\$300.00	100/TRAY
BBQ MEATBALLS <i>WITH SOUTHERN SLAW</i>	\$300.00	100/TRAY
SHORT RIB EMPANADAS	\$355.00	100/TRAY
CHEESEBURGER EGG ROLLS <i>WITH KETCHUP</i>	\$365.00	100/TRAY
PHILLY CHEESESTEAK EGG ROLL <i>WITH CHEESE WHIZ</i>	\$365.00	100/TRAY
RUEBEN EGG ROLL <i>WITH RUSSIAN DRESSING</i>	\$365.00	100/TRAY
BEEF TARTARE ON ROSEMARY FOCACCIA CROSTINI	\$470.00	100/TRAY
<i>WITH RED ONION GREMOLATA</i>		
BRAZILIAN STEAK KABOB	\$470.00	100/TRAY
SMOKED SAUSAGE <i>WITH PIMIENTO CHEESE ON FLATBREAD</i>	\$260.00	100/TRAY
PIGS IN A BLANKET	\$260.00	100/TRAY
PIMENTO CHEESE & BACON "BALL"	\$285.00	100/TRAY
ANTIPASTO SKEWERS	\$365.00	100/TRAY
AL PASTOR KABOBS	\$365.00	100/TRAY
PORK BELLY BURNT ENDS <i>WITH PEACH BBQ & PICKLED RED ONIONS</i>	\$365.00	100/TRAY
MINI LAMB GYROS	\$355.00	100/TRAY
FRIED CHICKEN SKINS <i>WITH HOT HONEY</i>	\$225.00	100/TRAY
SOUTHERN CHICKEN SALAD <i>IN A PHYLLO CUP</i>	\$260.00	100/TRAY
COCONUT CURRY CHICKEN SALAD <i>IN A PHYLLO CUP</i>	\$260.00	100/TRAY
BBQ WINGS <i>WITH RANCH, BLEU CHEESE, CRUDITE</i>	\$285.00	100/TRAY
TERIYAKI WINGS <i>WITH RANCH, BLEU CHEESE, CRUDITE</i>	\$285.00	100/TRAY
BUFFALO WINGS <i>WITH RANCH, BLEU CHEESE, CRUDITE</i>	\$285.00	100/TRAY
LEMON PEPPER WINGS <i>WITH RANCH, BLEU CHEESE, CRUDITE</i>	\$285.00	100/TRAY
SOUTHERN CHICKEN TENDERS <i>WITH BBQ & HONEY MUSTARD</i>	\$330.00	100/TRAY
THAI PEANUT BUTTER & JELLY CHICKEN SATAY	\$365.00	100/TRAY
BUFFALO CHICKEN KABOB	\$365.00	100/TRAY
BBQ CHICKEN KABOB	\$365.00	100/TRAY
TIKKA MASALA CHICKEN KABOB	\$365.00	100/TRAY
TERIYAKI CHICKEN KABOB	\$365.00	100/TRAY

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FROM THE GARDEN

VEGETARIAN DOLMADES	\$235.00	100/TRAY
SUMMERTIME BRUSCHETTA	\$260.00	100/TRAY
<i>WHIPPED FETA WITH HONEY, MINT, BALSAMIC ROASTED STRAWBERRIES</i>		
TOMATO & BASIL BRUSCHETTA	\$260.00	100/TRAY
FRIED MAC 'N CHEESE	\$285.00	100/TRAY
VEGAN EDAMAME DUMPLINGS	\$285.00	100/TRAY
SPANAKOPITA	\$285.00	100/TRAY
CAPRESE SKEWERS	\$315.00	100/TRAY
STUFFED MUSHROOMS	\$295.00	100/TRAY
<i>SMOKED CREAM CHEESE, BALSAMIC REDUCTION, SMOKED PAPRIKA</i>		
ASSORTED QUICHE TARTLETS	\$290.00	100/TRAY
PIMENTO CHEESE STUFFED PICKLED OKRA	\$280.00	100/TRAY
ROASTED RED PEPPER HUMMUS ON A PITA CHIP	\$235.00	100/TRAY
MEXICAN STREET CORN SALAD IN AN ENDIVE CUP	\$235.00	100/TRAY

VEGETABLE CRUDITÉ DISPLAY **SMALL \$168.00 LARGE \$295.00**
SEASONAL VEGETABLES SERVED WITH ROASTED RED PEPPER HUMMUS
& HERB CREAM CHEESE

GRILLED SEASONAL VEGETABLE DISPLAY **SMALL \$195.00 LARGE \$330.00**
GRILLED WITH BALSAMIC VINAIGRETTE TO INCLUDE: ASPARAGUS, PORTABELLA
MUSHROOMS, BELL PEPPERS, CIPOLLINI ONIONS, ZUCCHINI, EGGPLANT,
YELLOW SQUASH & SERVED WITH SMOKED CREAM CHEESE DIP

WHOLE & SLICED FRUIT DISPLAY **SMALL \$205.00 LARGE \$340.00**
ASSORTED FRESH FRUITS SERVED WITH A HONEY YOGURT & CHOCOLATE MOUSSE

IMPORTED & LOCAL CHEESE BOARD **SMALL \$238.00 LARGE \$475.00**
WITH FRESH FRUIT & ASSORTED LOCALLY MADE FLATBREADS & CRACKERS

NC CHARCUTERIE BOARD **SMALL \$290.00 LARGE \$550.00**
CHEF'S SELECTION OF IMPORTED & LOCAL CURED MEATS & CHEESES,
APPLE BUTTER, NC JAMS, PRESERVES & MUSTARDS SERVED WITH LOCAL
ARTISAN FLATBREADS, FRENCH & MARBLE RYE BREADS

ANTIPASTO BOARD **SMALL \$265.00 LARGE \$525.00**
PROSCIUTTO, MORTADELLA, HARD SALAMI, FRESH MOZZARELLA, ASSORTED OLIVES,
SWEET PEPPERS, ARTICHOKE HEARTS, CORNICHONS, DOLMADES, HEARTS OF PALM,
GRILLED & CHILLED VEGETABLES, MARINATED CIPOLLINI ONIONS,
STONE GROUND MUSTARD SERVED WITH LOCAL ARTISAN FLATBREADS

*SMALL – APPROX. 50 SERVINGS
*LARGE – APPROX. 100 SERVINGS

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DESSERT STATIONS

MINIMUM GUARANTEE OF FIFTY (50) PERSONS
TOTAL GUARANTEE CANNOT BE SPLIT BETWEEN MULTIPLE STATIONS

MOMMY MAC'S SOUTHERN SWEET STATION **\$18.50 PER PERSON**

BUTTERMILK CUSTARD TARTS
DERBY PIE & BANANA PUDDIN'
RICE PUDDIN'
KRISPY KREME BREAD PUDDIN'
VANILLA ANGLAISE, BOURBON CARAMEL SAUCE & BERRIES

GNAM GNAM GELATO CART (100 PERSON MINIMUM) **\$13.00 PER PERSON**

BASED UPON AVAILABILITY
YOUR CHOICE OF SIX FLAVORS OF GNAM GNAM GELATO SERVED IN A BOWL
OR WAFFLE CONE

\$450 GELATO CART RENTAL FEE APPLIES

ICE CREAM SUNDAE BAR **\$18.00 PER PERSON**

VANILLA, STRAWBERRY & CHOCOLATE ICE CREAM IN A CUP OR A WAFFLE CONE.
TOPPINGS OF: BERRIES, CHOCOLATE CHIPS, HOT CARAMEL & CHOCOLATE SAUCES,
OREO CRUMBLES, SPRINKLES, CHOCOLATE CHIPS & WHIPPED CREAM

FONDUE STATION **\$14.00 PER PERSON**

MILK CHOCOLATE, DARK CHOCOLATE, PEANUT BUTTER & CHOCOLATE FONDUES
WITH STRAWBERRIES, POUND CAKE, PINEAPPLE, MARSHMALLOWS, MELONS, PRETZELS
FOR DIPPING

CUPCAKE STATION **\$11.00 PER PERSON**

MADE IN HOUSE BY OUR PASTRY TEAM
DARK CHOCOLATE FUDGE CUPCAKES, RED VELVET CUPCAKES, LEMON CUPCAKES,
HORCHATA CUPCAKES

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



SHERATON

Greensboro Hotel
at Four Seasons

ADULT BEVERAGE OPTIONS

PRICES LISTED ARE PER DRINK. A \$150.00 FEE PER BARTENDER PLUS TAX, IS REQUIRED FOR ALCOHOL SERVICE. BARTENDER FEE WILL BE WAIVED IF A \$500.00 MINIMUM IS MET PER BAR, BEFORE SERVICE CHARGE AND TAX

BAR SELECTIONS

CALL BRAND LIQUOR	\$9.00 PER SERVING
PREMIUM BRAND LIQUOR	\$10.00 PER SERVING
SHERATON SPECIALTY BRANDS	\$12.00 PER SERVING
DOMESTIC BEER	\$6.50 EACH
IMPORT/CRAFT BEER	\$8.00 EACH
HOUSE WINE	\$9.00 PER SERVING
PREMIUM WINE	\$14.00 PER SERVING
SOFT DRINKS	\$4.75 PER SERVING

23% SERVICE CHARGE AND TAX ARE APPLICABLE ON PRICES SHOWN

CALL BRAND LIQUOR

JIM BEAM
SEAGRAMS 7
DEWARS
BACARDI
SMIRNOFF
BEEFEATER
SAUZA SILVER

PREMIUM BRAND LIQUOR

BULLEIT BOURBON
CHIVAS
GLENFIDDICH
MYERS
ABSOLUT
BOMBAY SAPPHIRE
PATRON SILVER

SHERATON SPECIALTY

WOODFORD RESERVE
CROWN ROYAL SPECIAL
JOHNNY WALKER BLACK
MYERS
STOLI ELITE
HENDRICKS
PATRON REPOSADO

DOMESTIC BEER

BUDWEISER (REG & LIGHT)
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
YUENGLING

IMPORTED/CRAFT BEER

HEINEKEN
MODELO
GUINNESS
RED OAK
HOPPYUM
SIERRA NEVADA
HUMMIN' BIRD
FAT TIRE

HOUSE WINE

COLUMBIA CREST
CHARDONNAY
PINOT GRIGIO
MERLOT
CABERNET SAUVIGNON
BERRINGER WHITE ZINFANDEL

**ALL BARS INCLUDE DOMESTIC, IMPORTED & CRAFT BEERS, HOUSE AND PREMIUM WINES*

PREMIUM WINE

CAMBRIA KATHARINE CHARD
MER SOLEIL CHARDONNAY
LA CREMA CHARDONNAY
BONANAZA CABERNET
J.LOHR HILLTOP CABERNET
POSTMARK CABERNET

MARTINI BAR

A SEPARATE BAR OFFERING A SELECTION OF THE FOLLOWING: COSMOPOLITAN, APPLLETINI, MELON MARTINI AND CLASSIC MARTINI \$12.00 PER SERVING

CORDIALS

CORDIALS - GRAND MARNIER, AMARETTO DI SARONNO, KAHLUA, BAILEYS, COINTREAU, SAMBUCA, CHAMBORD, FRANGELICO \$9.25 PER SERVING

PREMIUM CORDIALS - REMY MARTIN, HENNESSY VSOP \$15.00 PER SERVING

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



BAR PACKAGES

PRICED PER PERSON WHEN BILLED TO THE GROUP MASTER ACCOUNT
A \$150.00 FEE PER BARTENDER PLUS TAX, IS REQUIRED FOR ALCOHOL SERVICE. BARTENDER FEE WILL BE WAIVED IF A \$500.00 MINIMUM IS MET PER BAR, BEFORE SERVICE CHARGE AND TAX

PACKAGES MUST BE FOR THE ENTIRE GROUP GUARANTEE GUEST COUNT

BEER AND HOUSE WINE, SODAS \$28.00 PER PERSON FOR 2 HOURS
\$10.00 PER PERSON FOR EACH ADDITIONAL HOUR

BEER AND PREMIUM WINE, SODAS \$34.00 PER PERSON FOR 2 HOURS
\$12.00 PER PERSON FOR EACH ADDITIONAL HOUR

CALL BRANDS, BEER, HOUSE WINE, SODAS \$34.00 PER PERSON FOR 2 HOURS
\$12.00 PER PERSON FOR EACH ADDITIONAL HOUR

PREMIUM BRANDS, BEER, HOUSE WINE, SODAS \$38.00 PER PERSON FOR 2 HOURS
\$13.00 PER PERSON FOR EACH ADDITIONAL HOUR

SHERATON SPECIALTY BRANDS, BEER, HOUSE WINE, SODAS
\$42.00 PER PERSON FOR 2 HOURS
\$15.00 PER PERSON FOR EACH ADDITIONAL HOUR

23% SERVICE CHARGE AND TAX APPLICABLE ON PRICES SHOW

Prices are subject to taxable service charge and sales tax. Guarantee number is required seventy-two (72) business hours prior to event



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