



WRIGHTSVILLE BEACH

BANQUET MENU



HOLIDAY INN RESORT WILMINGTON E-WRIGHTSVILLE BEACH
1706 N LUMINA AVE, WRIGHTSVILLE BEACH, NC 28480 | 910-256-2231

holidayinnresorts.com/wrightsville

REFRESHMENT BREAKS

Beverages (2-gallon minimum) *The following beverages are provided on a consumption basis*

Freshly Brewed Coffee (regular or decaf).....	\$45.00/gallon
Assorted Herbal Teas.....	\$3.00/bag
Hot Chocolate.....	\$3.00 each
Soft Drinks.....	\$2.50 each
Assorted Juices (including V-8).....	\$3.00/bottle
Fresh Lemonade.....	\$58.00/gallon
Bottled Water.....	\$3.00 each
Sparkling Water.....	\$4.00 each
Red Bull Energy Drinks.....	\$5.00 each
Infused Water (Chef's selection).....	\$35.00/gallon
Iced Tea.....	\$28.00/gallon

Breads, Pastries & Assorted Breakfast Items *Priced per dozen or per guest*

Assorted Breakfast Danish/Breads.....	\$31.00
Bagels with Cream Cheese, Butter, Jellies & Peanut Butter.....	\$32.00
Assorted Muffins.....	\$31.00
Assorted Fresh Made Donuts.....	\$30.00
Cinnamon Buns with Icing.....	\$36.00
Donut Inn Gourmet Donuts (local).....	\$Market
Ham, Sausage or Chicken Biscuits.....	\$28.00
* Add Egg & Cheese.....	\$33.50
Breakfast Burritos (sausage, egg & cheese).....	\$32.50
Biscuits and Sausage Gravy.....	\$27.00
Whole Fresh Fruit.....	\$27.00
Assorted Fruit Yogurt.....	\$25.00
Fresh Fruit & Granola Parfait (maximum of 50 orders).....	\$5.95 each
Scrambled Eggs with Cheese.....	\$4.95 per guest

Salty Treats and Assorted Break Items *Per pound items serve approximately 12 guests*

Mixed Nuts.....	\$24.00/pound
Snack Mix.....	\$17.00/pound
Wavy Potato Chips with Onion Dip.....	\$19.00/pound
Tortilla Chips with Salsa.....	\$19.00/pound
<i>(Add Fresh Guacamole Dip \$4.95 per person or \$49.00 per quart)</i>	
Assorted Candy Bars.....	\$29.00/dozen
Nutri-Grain Bars.....	\$22.00/dozen
Kind Snack bars.....	\$36.00/dozen
Homemade Gourmet Cookies.....	\$30.00/dozen
Fudge Nut Brownies.....	\$35.00/dozen
Individual Packs.....	\$2.25 each

White Cheddar Popcorn, Chips Ahoy, Chex Mix, Peanuts or Assorted Chips

MEETING BREAK PACKAGES

Corporate Executive Package ~ \$28

For the All-Day Meeting includes each of the below

(\$14 individual) Pre-Meeting

Assorted pastries, assorted sliced fresh fruit, assorted chilled juices, regular and decaf coffee, and hot tea

(\$14 individual) Mid-Morning

Yogurts with granola and fresh berries, regular and decaf coffee, hot tea and assorted sodas

(\$14 individual) Mid-Afternoon

Fresh baked cookies, popcorn, assorted soft drinks and bottled waters, regular and decaf coffee, and hot tea

Themed Breaks

All themed breaks priced per person for one half-hour

The Healthy Alternative ~ \$14

Assorted sliced fruit with yogurt dip, served with Kind bars, whole fruit, individual packs of dried fruit and peanuts, served with freshly brewed premium coffee, regular/ decaf, Perrier, and Fiji waters

Cool Down Break ~ \$13

Assorted ice cream bars, cold candy bars, iced tea, assorted soft drinks and bottled water

Sweet and Salty ~ \$14

Salted caramel filled brownie with pretzel crust, assorted dried fruit snacks, salted nuts, sweet and salty granola bars, served with soda and bottled water

Regional Meats & Cheeses ~ \$17 per person

A selection of Cheeses and Meats from the Southeast United States. 5 cheeses and 3 meats with appropriate condiments, pickles and mustard served with crackers and crostini

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations. Last minute preparation of additional meals may incur an additional \$7.50 per meal surcharge for any meals over the final guarantee.

BREAKFAST BUFFETS

Top of the Morning Breakfast Buffet ~ \$29 per person

Assorted juices, display of seasonal fruits and berries, assorted individual cereals with whole and skim milk, biscuits and gravy, breakfast breads, oatmeal with brown sugar and raisins, assorted fruit yogurts, hash brown potatoes, freshly brewed premium coffee, regular and decaf, gourmet tea selections with milk, honey, and lemon

ENTRÉES (Select two)

Scrambled eggs with cheddar cheese
Scrambled eggs with sautéed mushrooms, peppers,
and Swiss cheese
Classic quiche Lorraine
Scrambled eggbeaters
Buttermilk pancakes with warm maple syrup
~ OR ~
Golden thick cut French toast with sides of
warm maple syrup

ACCOMPANIMENTS (Select two)

Hickory smoked bacon
Sausage links
Turkey bacon
Turkey sausage
Smoked ham
Aged Cheddar and sweet corn grits Cheese blintz
with berries compote Petite sirloin steaks
Shrimp and grits

Wrightsville Farmer's Market Breakfast ~ \$26 per person

Assorted juices, display of seasonal fruits and berries, breakfast breads, sweet butter, assorted jellies, scrambled eggs, Chef's Choice Frittata, southern style grits, smoked bacon, sausage links, Choice of French toast or Pancakes with syrup and butter
Served with freshly brewed premium coffee (regular and decaf), and traditional condiments

Surfer's Choice Buffet Breakfast ~ \$20 per person

Assorted juices, display of seasonal fruits and berries, assorted yogurts, oatmeal with brown sugar, raisins and milk, scrambled eggs, smoked bacon & sausage links, hash brown potatoes, buttermilk biscuits and sausage gravy
Served with freshly brewed premium coffee (regular and decaf)

*All buffets are based on one and one-half hour service time.
The minimum guarantee for all breakfast buffets is 25 guests.
A served breakfast is suggested for groups with less than 25 guests.*

BREAKFAST ENHANCEMENTS

Requires uniformed Chef ~ \$75.00

Omelet Station ~ \$10 per person

Custom made omelets, cooked to order at Chef's in-room omelet station

Includes diced ham, smoked bacon, diced tomatoes, bell peppers, caramelized onions, mushrooms, spinach, grated Monterey Jack, and cheddar cheeses

Waffle Station ~ \$11 per person

Made to order Belgian waffles with assorted toppings to include sliced strawberries, blueberries, chocolate chips, chopped pecans, powdered sugar and maple syrup

All above enhancement stations are based on one and one-half hour service time

*The minimum guarantee is 25 guests
(Not offered individually)*

SERVED BREAKFAST

The Lumina Classic ~ \$16 per person

Scrambled eggs, bacon, or sausage, with a choice of breakfast potatoes or cheese grits, with a biscuit, served with chilled orange juice and fresh brewed premium coffee (regular and decaf)

Thick Cut Golden French Toast ~ \$16 per person

Served with maple syrup and fresh butter, bacon or sausage links, chilled orange juice, fresh brewed premium coffee (regular and decaf)

Chef's Choice Quiche ~ \$16 per person

Served with choice of grits or breakfast potatoes and house made biscuits

Turkey Bacon or Egg Beaters are available for an additional \$1.95 per guest

LAST MINUTE PREPARATION OF ADDITIONAL MEALS MAY INCUR AN ADDITIONAL \$7.50 PER MEAL SURCHARGE FOR ANY MEALS OVER THE FINAL GUARANTEE.

CREATE YOUR OWN SALAD BUFFET

Salad Buffet comes with warm rolls, cookies and brownies, freshly brewed premium coffee (regular and decaf), and iced tea service

Create Your Own Salad Buffet ~ \$24 per person

Served with 2 different greens (Mixed & Romaine)

Fresh Garden Salad

With grape tomatoes, cucumbers, shredded carrots and three dressings

Assorted Salad Topping

Tomato, cucumber, onion, carrot, mushroom, olives, hardboiled egg, croutons, dried cranberry, bacon bits, bell peppers, sunflower seeds

Composed Salads (Choose 2)

Pasta Salad

Fruit Salad

Potato Salad

Broccoli Salad

Vegetable Curry Salad

Ferro Salad w/ Lemon Vinaigrette

Tomato Watermelon Salad (*seasonal availability*)

Meats (3) & Cheeses (2)

CHOOSE THREE

Ham

Turkey

Chicken Salad

Shrimp

Chicken Breast

Grilled Steak

CHOOSE TWO

Cheddar

Monterey Jack

Mozzarella

Parmesan

Swiss

Smoked Cheddar

Add Soup ~ \$5

Your choice Tomato Basil / Mushroom & Wild Rice / Shrimp Bisque / Ham & White Bean
Chicken Corn Chowder / Vegetable Orzo

Minimum of 30 guests required for the salad buffet. A surcharge of \$5.00 per guest will be added if the final guarantee falls between 20-29 guests. The minimum guarantee for salad buffet is 20 guests.

A plated lunch is suggested for groups with less than 20 guests

CREATE YOUR OWN DELI BUFFET

Each deli buffet will be served with assorted breads, chips, pickles, olives, cookies, brownies, appropriate condiments, freshly brewed premium coffee (regular and decaf), and iced tea service

Create Your Own Deli Buffet ~ \$26 per person

Choice of 3 Salads

Mixed Green Sala with Baby Greens, Tomato, Cucumber, Carrot, Onion with 2 dressings

Tomato Cucumber Salad

Fruit Salad

Spinach Salad with Mushrooms, Bacon, Red Onions, Eggs, and Honey Dijon Dressing

Potato Salad

Pasta Salad

Farro Salad with Lemon Vinaigrette

Tomato Watermelon Salad (*seasonal availability*)

Meats (4) & Cheeses (4)

Ham
Turkey
Roast Beef
Salami

American
Cheddar
Swiss
Gouda

Add Soup ~ \$5

Your choice of Tomato Basil / Mushroom & Wild Rice / Shrimp Bisque / Ham & White Bean / Chicken Corn Chowder / Vegetable Orzo

Minimum of 30 guests required for the salad buffet. A surcharge of \$5.00 per guest will be added if the final guarantee falls between 20-29 guests. The minimum guarantee for salad buffet is 20 guests.

A plated lunch is suggested for groups with less than 20 guests

SERVED SANDWICHES, PITAS & WRAPS

All served with potato chips, 1 side, Chef's choice of dessert, coffee, decaf, and iced tea

Sliced Top Round (*medium rare*) ~ \$21

Served on sourdough with Cheddar, horseradish sauce, mixed greens

Smoked Turkey ~ \$19

Served on whole wheat with dill Havarti with spring mix greens and roasted pepper aioli

Signature Shrimp Salad ~ \$19

Succulent baby shrimp over mixed greens with toasted baguette

Grilled Chicken Pita ~ \$19

With shredded iceberg lettuce, diced tomatoes, sliced red onion and Tzatziki sauce

Smoked Ham ~ \$19

With Spinach, Spicy Mustard, Brioche

Classic Chicken Salad Wrap ~ \$17

Diced chicken, celery, mayonnaise, and lettuce rolled in a wheat tortilla

Italian Sub Sandwich ~ \$20

Capicola, Sopressata, Salami, shredded iceberg lettuce, sliced tomatoes, sliced red onions, Provolone cheese and balsamic glaze served on Italian Hoagie roll

Pimento Cheese ~ \$18

 VEGETARIAN OPTION

House made Pimento cheese and pickled vegetables, red pepper puree on a Kaiser roll

Marinated Veggie & Portabella Mushroom Pita ~ \$18

 VEGAN OPTION

Vegan quality pita stuffed with freshly marinated vegetables and grilled Portabella mushroom

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SERVED SANDWICHES, PITAS & WRAPS CONT.

Groups may choose up to (3) selections.

The highest priced entrée selected will be the price for all (3) entrées.

Groups requiring 4 or more selections will subject to a \$3.00 per-person surcharge

Any of the Served Sandwiches, Pitas & Wraps are available as a to-go lunch for an additional \$4.00 per guest. All to-go lunches include a piece of whole fruit, bag of chips, brownie or cookie and bottled water

Sandwich Buffet ~ \$26 per person (30 people or less)

Choice of three pre-made sandwiches and two side items. Served with chips, condiments, cookies, brownies, freshly brewed premium coffee, regular and decaf, and iced tea service

Sandwich Sides Available:

Pesto Salad
Ferro Salad with Lemon Vinaigrette
Spinach Salad
Tomato & Watermelon Salad (*seasonal*)
Green Salad with two Dressings Cole
Slaw
Island Slaw
Potato Salad
Fruit Salad
Marinated Vegetable Salad
Cucumber & Tomato Salad

All buffets are based on one and one-half hour service time

SERVED LUNCHESES

All luncheon entrées include garden salad with choice of two dressings, rolls, butter, Chef's choice of vegetable, starch, and dessert, freshly brewed premium coffee, regular and decaf, and iced tea service

Pan-Seared Salmon Fillet ~ \$29

Choose one sauce ~ Fruit Salsa, Mustard Dill, Honey Garlic Glaze

Sautéed Chicken Breast ~ \$25

Choose one sauce ~ Parmesan Cream, Herb Velouté, Tarragon Cream

Roasted Pork Loin ~ \$26

Choose one sauce ~ Apple Cider Jus, Tomato Mushroom Ragout, Blueberry Reduction

Medallions of Beef Tenderloin ~ \$28

Choose one sauce ~ Peppercorn Brandy Cream, Wild Mushroom Demi, Chimichurri

Vegan / Vegetarian Selections

(Available for lunch and dinner)

Chili Marinated Tofu ~ \$23

Grilled and served with white rice and seasonal mixed vegetables

Vegetable Curry ~ \$23

Seasonal grilled vegetables tossed in a light curry sauce and served over white rice

Grilled Portabella Mushroom Stack ~ \$23

Drizzled with balsamic glaze served over bed of grilled squashes and peppers with white rice

Groups may choose up to (3) selections.

The highest priced entrée selected will be the price for all (3) entrées.

Groups requiring 4 or more selections will subject to a \$3.00 per-person surcharge

SERVED DINNERS

All entrées include garden salad with choice of two dressings, rolls, butter, Chef's selection of vegetable, starch, and dessert, freshly brewed premium coffee, regular and decaf, and iced tea service

Salmon ~ \$30.50

Crab meat, shallot cream sauce, tomato, and green onion

Oven Roasted Stuffed Chicken ~ \$28

Smoked Cheddar, herbed cream cheese, charred red pepper cream sauce

Chicken Florentine ~ \$28

Stuffed with spinach, garlic, topped with provolone and served with Mornay sauce

Roasted Pork ~ \$27

North Carolina pork loin roasted with mustard and brown sugar, served with maple Balsamic Jus

Grilled Shrimp ~ \$29

Jumbo shrimp marinated in lemon garlic vinaigrette and grilled over an opened flame

Crab Cakes ~ \$35

Lump crab meat in low country style cake served with roasted garlic tartar sauce

Beef Medallions ~ \$45

Beef tenderloin marinated in red wine and roasted to perfection, served with mushroom pan gravy

Prime Rib of Beef ~ \$38

12-13 oz. cut served medium rare with au jus

Combination Platters

4 oz. Beef Tournedos with your choice of the following:

Lump Crab Cake ~ \$45

Shrimp Scampi ~ \$42

Broiled Salmon ~ \$43

Chicken Breast ~ \$41

Proteins can also be combined for an upcharge

Groups may choose up to (3) selections.

The highest priced entrée selected will be the price for all (3) entrées.

Groups requiring 4 or more selections will subject to a \$5.00 per-person surcharge.

SPECIALTY BUFFETS

Soup, Salad & Potato Bar Buffet ~ \$24

Served with assorted cookies, brownies, fresh brewed premium coffee, regular & decaf, iced tea service

CHOICE OF 1 SOUP

Tomato Basil / Mushroom & Wild Rice / Shrimp Bisque / Ham & White Bean / Chicken Corn Chowder / Vegetable Orzo

BUILD YOUR OWN SALAD

Two Types Greens (baby & romaine) Assorted Salad Toppings - Tomato, Cucumber, Onion, Carrot, Mushroom, Olives, Hard Boiled Egg, Croutons, Dried Cranberry, Bacon Bits, Bell Peppers, Sunflower Seeds (3 dressings)

MASHED POTATOES

Cheese, Bacon, Sour Cream, Butter, Scallion, Cheese Sauce, Diced Ham, Pico de Gallo

Choose two proteins: Ground Beef, BBQ Brisket, Roast Beef & Gravy, Pulled Buffalo Chicken, Cilantro Shrimp, Beef Chili

All Appropriately Decorated

All specialty buffets are served with assorted desserts, freshly brewed premium coffee, regular and decaf, and iced tea service

Coastal Cookout ~ \$33

Fruit salad, Cole slaw, tomato and cucumber salad, potato wedges, grilled burgers, beef franks with chili, St. Louis Baby Back Ribs, assorted sliced cheeses, lettuce, tomato, and onions

Flavors de Mexico ~ \$35

Fajitas: Fire roasted peppers and onions and choice of two meats: Chicken Mole', Cilantro Lime Shrimp, Chimichurri Steak, Ancho Ground Chuck, Grilled Portabella Mushrooms

Served with Spanish Rice, Cheese Enchiladas, Flour and Corn Tortillas, Vegetable Tortilla Soup, Black Bean and Corn Salad, Lettuce, Tomato, Pico de Gallo, Queso Fresca, Guacamole, Tres Leches Cake, and Churros with Cinnamon Sugar

Shrimpalooza ~ \$52

Mixed green salad with assorted dressings, Cole slaw, peel and eat jumbo shrimp, Calabash style fried shrimp and flounder, Rosemary honey roasted chicken, parsley broiled potatoes, seasonal vegetables, corn bread and oven fresh rolls

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SPECIALTY BUFFETS CONT.

Lumina Luau ~ \$30

Baby green salad with strawberry, blueberry, toasted coconut and mandarin oranges with assorted dressings, fruit salad, Hawaiian slaw, coconut curry chicken, Caribbean jerk marinated mahi-mahi, pineapple rice, seasonal vegetables, and hot rolls

Taste of Italy ~ \$29

Caesar salad, tomatoes with fresh mozzarella cheese and basil, antipasto salad, Parmesan roasted broccoli, beef lasagna (vegetarian available) or Manicotti with marinara, chicken Milanese, and oven garlic sticks

WB Low Country Boil ~ \$30

Mixed green salad with assorted dressings, coleslaw, seafood boil of: Shrimp, Andouille sausage, corn on cob, red potatoes and seasoning, baked chicken, red beans and rice, collard greens, oven fresh corn bread and rolls

Southern Fare ~ \$28

Mixed green salad with assorted dressings, tomato cucumber salad, coleslaw, macaroni and cheese, mashed potatoes, southern style green beans, fried chicken, pulled pork barbecue, oven fresh rolls and cornbread

Minimum of 40 guests required for all specialty buffets. A surcharge of \$5.00 per guest will be added if the final guarantee falls between 30-39 guests. The surcharge increases to \$9.00 per guest if the guarantee is 20-29 guests. The minimum for specialty buffets is 20 guests. A plated dinner is suggested for groups with less than 20 guests.

All buffets are based on one and one-half hour service time.

LAST MINUTE PREPARATION OF ADDITIONAL MEALS MAY INCUR AN ADDITIONAL \$7.50 PER MEAL SURCHARGE FOR ANY MEALS OVER THE FINAL GUARANTEE.

CREATE YOUR OWN BUFFET

2 Entrées ~ \$38 per guest

3 Entrées ~ \$40 per guest

4 Entrées ~ \$43 per guest

Each buffet comes with choice of two salads, 1 starch, 1 vegetable, rolls and butter and choice of assorted desserts

Chicken Entrées

Hoisin stir fried chicken, southern fried chicken, BBQ chicken, chicken Milanese, rosemary honey roasted chicken, chicken Parmesan, chicken Marsala, coconut curry chicken, red wine braised chicken, butter chicken

Pork and Beef Entrées

smokey St Louis ribs, pork cutlets with tomato basil salsa, roasted pork with peach chutney, baked lasagna, beef medallions with bourbon bacon demi, stir fried pepper steak, roasted beef with mushroom gravy, beef brisket with BBQ sauce, meatloaf with tomato marmalade

Fish and Seafood Entrées

Teriyaki shrimp & scallops, jerk marinated mahi mahi with fruit salsa, low country crab cakes with lemon aioli, seared salmon with mustard dill sauce, crab stuffed flounder with lemon cream, fried shrimp with cocktail sauce, fried flounder with tartar sauce

Vegetarian Entrées

Vegetable napoleon (roasted Portobello, marinated squash/zucchini, Shiitake mushroom stuffing, Parmesan, balsamic),

Sweet potato/black bean cakes with roasted red pepper puree **V**

Spicy Tofu with pickled Shiitake mushrooms, vegetable lasagna **V**

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CREATE YOUR OWN BUFFET CONT.

Tossed Green Salad with 2 dressings
Farro Salad with Lemon Vinaigrette
Tomato/Watermelon Salad (Seasonal)
Vegetable Curry Salad
Tomato, Cucumber and Red Onion Potato Salad

Salads

Corn and Black Bean Salad
Spinach with Hard Boiled Eggs, Bacon,
Mushrooms and Red Onions
Macaroni Salad

Broccoli Salad
Pasta Vegetable Salad
Cole Slaw
Mediterranean Pasta Salad with
Squash and Feta

Vegetables / Starches

Vegetable Medley Honey
Glazed Baby Carrots Green Beans
Almondine
Broccoli Casserole
Parmesan Roasted Asparagus
Sweet & Spicy Braised Collard Greens

Roasted Sweet Potatoes
Broccoli & Cauliflower
Rosemary & Garlic Mashed Potatoes
Fried Rice with Egg, Peas, and Carrots
Potatoes Au Gratin

Plantain Rice Pilaf
Oven Roasted Potatoes
Gourmet Mac & Cheese
Pineapple Coconut Jasmine Rice Wild
Mushroom Farrotto
Smokey Sweet Corn Pudding

*Minimum of 30 guests required for all specialty buffets.
A surcharge of \$5.00 per guest will be added if the final guarantee falls between 20-29 guests.
The surcharge increases to \$9.00 per guest if the guarantee is 10-19 guests.*

All buffets are based on one and one-half hour service time.

LAST MINUTE PREPARATION OF ADDITIONAL MEALS MAY INCUR AN ADDITIONAL \$7.50 PER MEAL SURCHARGE FOR ANY MEALS OVER THE FINAL GUARANTEE.

ENHANCE YOUR BUFFET

Carving Stations

Requires uniformed Chef ~ \$75.00

Prices per person. Served with petite rolls and appropriate condiments

Herb Roasted Prime Rib	~ Market
Black Peppercorn Beef Tenderloin	~ Market
Ancho Marinated Pork Loin	~ \$6 per person
Garlic and Rosemary Top Round	~ \$9 per person
Seared Tuna Loin w/Lime Vinaigrette	~ \$10 per person
Bourbon Glazed Virginia Ham w/ Pineapple Chutney	~ \$7 per person

Specialty Stations

Shrimp and Grits Station ~ \$10

Low country shrimp gravy served with cheesy grits and an assortment of toppings including diced tomatoes, scallions, bacon, mushrooms, hot sauce and grated cheese.

Macaroni and Cheese Station ~ \$10

Requires uniformed Chef ~ \$75.00

Made to order in a creamy Mornay sauce with your choice of ingredients:

Bacon	Cheddar
Peas	Tomato Ham
Broccoli	Italian Sausage
Parmesan	Chicken
Bleu Cheese	

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ENHANCE YOUR BUFFET CONT.

Specialty Stations Continued

Street Taco Bar ~ \$12 per person (Chef attended \$75, Chef not required)

Soft flour and corn Tortillas, chicken Mole', Carne Asada steak, Cilantro lime marinated baby shrimp, lettuce, tomato, pickled onion, salsa Fresca, guacamole, rice, and black beans, Queso Fresco, Cheddar cheese, Chimichurri and Chipotle Crema, pickled jalapeno

Pasta Station ~ \$10 per person (Chef attended \$75)

Fettucine, cheese Tortellini and Penne pastas (gluten free option available in place of one), marinara, pesto Alfredo, rose sauces. Chicken breast, Italian sausage, and baby shrimp

Dessert Shooter Station ~ \$295/100pcs

Assorted mousses, custards, and purees with garnished with fresh fruits, Coulis, white and dark chocolate, and a variety of candies

Flambe' Dessert Station ~ \$12 per person (Chef attended \$75)

Bananas, rum, caramel, vanilla ice cream, cherries, rum vanilla ice cream, peaches, bourbon, vanilla ice cream

Dessert Station ~ \$14 per person

Choice of four desserts, including cakes, pies, pastries and mini deserts, coffee, regular and decaf (*Please ask for current selection*)

Ice Cream Station ~ \$12

Ice cream with caramel, hot fudge, whipped cream, cherries, sprinkles, Oreo crumbs, chopped nuts, M&M's, and strawberry topping

CHOOSE THREE: Vanilla, chocolate, strawberry, butter pecan, mint chocolate chip, coffee, rocky road, or cookies & cream

Minimum of 30 guests required for all specialty stations.

A surcharge of \$3.00 per guest will be added if the final guarantee falls between 20-29 guests.

All specialty stations are based on one and one-half hour service time.

All specialty stations are presented and priced in conjunction with your cocktail reception or buffet dinner only.

Additional fees may apply if not paired with a buffet or reception.

LAST MINUTE PREPARATION OF ADDITIONAL MEALS MAY INCUR AN ADDITIONAL \$7.50 PER MEAL SURCHARGE FOR ANY MEALS OVER THE FINAL GUARANTEE.

RECEPTION PACKAGES

Package One ~ \$18 per person

(\$12.00 when purchased with a dinner)

Cheese Display, Fruit Display, and Vegetable Platter with Ranch

Package Two ~ \$27 per person

(\$17.00 when purchased with a dinner)

Cheese Display, Fruit Display, and Vegetable Platter
with Ranch 2 Tier 1 Apps, 1 Tier 2 Apps, 1 Tier 3 Apps

Package Three ~ \$35 per person

(\$21.00 when purchased with a dinner)

Cheese Display, Fruit Display, and Vegetable Platter with Ranch, 3 Tier 1 Apps, 2 Tier 2 Apps,
2 Tier 3 Apps

Package Four ~ \$40 per person

(\$28.00 when purchased with any dinner)

Cheese Display, Fruit Display, and Vegetable Platter with Ranch, 3 Tier 1 Apps, 3 Tier 2 Apps,
3 Tier 3 Apps

Appetizer List Tiers

Tier 1 Apps

Vegetable Spring Rolls.....	\$230/100
Pork Belly Skewers.....	\$230/100
Chicken Tenders.....	\$180/100
Brie, Pear, and Pecan Bite w/Balsamic Glaze.....	\$205/100
Chicken Wings with Garlic Buffalo & BBQ Sauce.....	\$180/100
Spanikopita.....	\$235/100
Mini Quiche	\$225/100
Buffalo Chicken Bites.....	\$155/100
Mac & Cheese Fritter	\$170/100
Peel & Eat Shrimp.....	\$235/100
Prosciutto Wrapped Melon.....	\$150/100
Deviled Egg.....	\$130/100
Mini Desserts.....	\$205/100
Dessert Shooters.....	\$205/100
Mini Cheesecakes.....	\$230/100

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RECEPTION PACKAGES CONT.

Appetizer List Tiers Cont.

Tier 2 Apps

Coconut Shrimp	\$282/100
Chicken Satay with Thai Peanut Sauce	\$257/100
Shrimp and Grit Cakes with XO Sauce	\$282/100
Lamb Lollipops w/Hoisin BBQ.....	\$257/100
Crab Stuffed Mushrooms.....	\$295/100
Chicken Pimento Cheese Tart with Pepper Jelly	\$257/100
Chicken Pot Stickers	\$247/100
Beef Empanadas.....	\$302/100

Tier 3 Apps

Mini Crab cakes.....	\$327/100
Raspberry and Brie Phyllo	\$362/100
Fried Grouper Bites.....	\$302/100
Shrimp Wontons.....	\$327/100
Swedish Meatballs	\$352/100
Bacon Wrapped Shrimp.....	\$302/100
Braised Short Rib Pot Pie	\$327/100
Bacon Wrapped Scallops.....	\$327/100
Jumbo Shrimp Cocktail.....	\$327/100
Shrimp Gazpacho Shooters.....	\$302/100
Seared Ahi Tuna w/ Seaweed Salad and Wasabi Foam	\$327/100

RECEPTION PACKAGES CONT.

Specialty Platters & Dips

Small serves approx. 15-20 guests

Medium serves approx. 20-35 guests

Large serves approx. 35-50 guests

Charcuterie Platter\$125 Small \$185 Medium \$225 Large

(Assortment of cured meats, pepperoncini, olives, and cheese)

Cheese Tray.....\$115 Small \$180 Medium \$220 Large

Fresh Fruit Tray.....\$90 Small \$150 Medium \$190 Large

Vegetable Crudités.....\$90 Small \$150 Medium \$190 Large

Hot Spinach Artichoke dip w/ French Bread ~\$175 (serves 75 guests)

Hot Crab Dip w/ Crostini ~\$255 (serves 75 guests)

Hummus w/ Pita Points & vegetables ~\$100 per platter (serves 35 guests)

COCKTAIL PACKAGES

Host Sponsored Bars

Full Bar

Includes Brand Category of choice, Imported, Domestic, and Craft Beer, House Wine, Assorted Sodas, Bottled Water, Mixers, and Juices

HOUSE BRANDS

One Hour	\$20.00 per person
Two Hours	\$24.00 per person
Three Hours	\$28.00 per person
Four Hours	\$32.00 per person

CALL BRANDS

One Hour	\$24.00 per person
Two Hours	\$28.00 per person
Three Hours	\$32.00 per person
Four Hours	\$36.00 per person

PREMIUM BRANDS

One Hour	\$28.00 per person
Two Hours	\$32.00 per person
Three Hours	\$36.00 per person
Four Hours	\$40.00 per person

Liquor Selections

	<u>HOUSE</u>	<u>CALL</u>	<u>PREMIUM</u>
Bourbon	Jim Beam	Makers Mark	Knob Creek
Whiskey	Seagram 7	Jack Daniels	Crown Royal
Scotch	Dugan's Dew	Dewars	Chivas Regal
Gin	Gilbeys	Tanqueray	Bombay Sapphire
Vodka	Smirnoff	Absolut	Tito's
Rum	Castillo	Bacardi Light	Mount Gay
Tequila	Pepe Lopez	Jose Cuervo	Cuervo 1800

Beer, Wine & Soda Bar

Includes domestic and imported beer, selection of house wines and assorted sodas

One Hour	\$20.00 per person
Two Hours	\$24.00 per person
Three Hours	\$28.00 per person
Four Hours	\$32.00 per person

Beer Selections

DOMESTIC BEER

Miller Lite
Bud Light
Michelob Ultra

PREMIUM BEER

Corona
Heineken
Sweetwater IPA

NC CRAFT BEER

Rotating
Microbrew
Selections

COCKTAIL PACKAGES CONT.

Soda, Juice, Red Bull, & Bottled Water Package*

One Hour	\$7.00 per person
Two Hours.....	\$9.00 per person
Three Hours	\$11.00 per person
Four Hours	\$13.00 per person

**When selecting a bar package, the soda, juice & bottled water package must be offered for guests 20 and under.*

Beverage package guarantees must equal food guarantee.

BAR BEVERAGES

Prices are per drink

Liquor/Beer

(Multiple liquor drinks will increase price)

	HOST	CASH
House brands	\$8.00	\$9.00
Call Brands	\$10.....	\$11.00
Premium Brands	\$12.00	\$13.00
Domestic Bottled Beer.....	\$6.00	\$7.00
Premium Bottled Beer.....	\$7.00	\$8.00
NC Craft Beer		Market Pricing
Non-Alcoholic Beer	\$6.00	\$7.00

Wine by the Glass

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet	\$8.00	\$9.00
Soft Drinks.....	\$3.00.....	\$3.00
Bottled Water.....	\$3.00.....	\$3.00
Sparkling Water.....	\$4.00.....	\$4.00
Bartender Fee, first hour, per bartender*	\$35.00.....	\$35.00
Each additional hour	\$15.00.....	\$15.00
Bar Set Up Fee**	\$75.00.....	\$75.00

**1 bartender suggested for every 75 guests*

*(**Waived if sales exceed \$250.00) A 20% service charge will apply to all host bars.*

House Beer / Wine Selections

(For a wider selection please ask for a current wine list)

Prices per Bottle

Pinot Grigio	\$35.00
Sauvignon Blanc.....	\$35.00
Chardonnay	\$35.00
Pinot Noir.....	\$35.00
Cabernet Sauvignon	\$35.00

For additional wine selection please see our wine list. Some selections may have limited availability

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BAR BEVERAGES CONT.

House Sparkling Wines & Champagne

Non-Alcoholic Sparkling Champagne	\$22.00
Champagne	\$28.00

Domestic Kegs

½ Barrel Keg.....	\$450.00
<i>(Approximately 15.5 gallons)</i>	
Pony Keg.....	\$295.00
<i>(Approximately 6.5 gallons)</i>	

Kegs of imported and craft beers are also available upon request. Prices vary.

Bartender Fee: \$35.00 first hour, \$15.00 each additional hour, per bartender
Bar Setup Fee of \$75.00, waived if sales exceed \$250.00

**GUESTS ARE NOT PERMITTED TO BRING LIQUOR INTO
ANY EVENT HELD AT THE HOLIDAY INN RESORT**