



Social Catering Menu



Charlotte North
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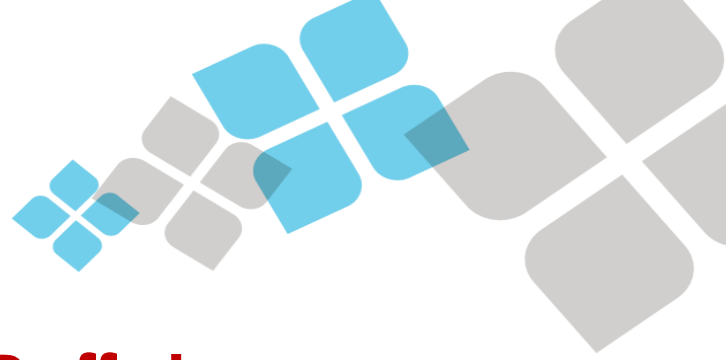
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Breakfast Buffets



The Early Bird

\$9.95 | person

Assorted Breakfast Pastries; Fresh Whole Fruit and Assorted Yogurts; Coffee, Decaf, Tea, and Assorted Juices

Early Greeting Buffet

\$13.95 | person

Scrambled Eggs, Country Style Potatoes, Whole Fruit, Biscuits
Choice of 2: Smokehouse Bacon or Sausage Links or Ham
Coffee, Decaf, Tea and Juice



A Grand Morning Buffet

\$16.95 | person

Scrambled Eggs, Assorted Breakfast Breads and Muffins, Bagels with Cream Cheese, Sliced Seasonal Fruit, Country Style Potatoes, Smokehouse Bacon, Sausage Links, Buttery Grits, French Toast with Warm Maple Syrup, Buttermilk Biscuits, Coffee, Decaf, Tea and Juice

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Brunch Buffets

Brunch Buffet \$22.95 | person

Scrambled Eggs, choice of Smokehouse Bacon or Sausage Links, Country Style Potatoes, Waffle Station, served Warm Maple Syrup, Fried Chicken, Seasonal Vegetable Medley, Fruit Salad, Breakfast Breads and Biscuits. Coffee, Decaf, Tea, and Juice



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Beverages

Full Day Beverage Package

\$10 | person

**For meetings lasting 5 hours or more*

Includes Assorted Sodas, Coffee, Decaf, Hot Tea, Water, Sweet and Un-Sweet Tea Refreshed throughout the day

Half Day Beverage Package

\$8 | person

**For meetings lasting 4 hours or less*

Includes Assorted Sodas, Coffee, Decaf, Hot Tea, Water, Sweet and Un-Sweet Tea Refreshed throughout the day



A La Carte Items

Beverages

Freshly Brewed Coffee \$25.95 | gallon

Assorted Juices \$3.95 | person*

Sweet or Unsweet Tea \$2.95 | person*

Assorted Sodas \$2.50 | each

Bottled Water \$2.50 | each

Lemonade \$2.95 | person*

Food Add On

Whole Fruit
\$2.50 | each

Assorted Breakfast Pastries
\$20.95 | dozen

Assorted bagels with Cream Cheese
\$21.95 | dozen

Assorted Breakfast Sandwiches
\$24.99 | dozen

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

*per person beverage price is for 2 hours maximum

Buffet Lunch Options

All lunch menus include Sweet Tea and Water
Minimum 15 people

Boxed Lunch

\$16.95 | per person

Assorted Deli Sandwiches served with Potato Chips, Fresh Baked Cookie and a piece of whole fruit. Served in a pre-packaged container for your convenience.

Deli Delight

\$17.95 | per person

Assorted Hand Sliced Deli Meats displayed with a Variety of Cheeses, Variety of Select Breads and Rolls, Mayonnaise and Mustard. Served with 3 Deli Style Salads- Chef's Choice, Tossed Salad and Chips.

The Smokehouse

\$17.95 | person

Choose 1 Salad: Tossed or Caesar
Pulled Pork and Pulled Chicken with a Variety of Sauces and Buns. Served with Cole slaw, Baked Beans, Chips and Pasta Salad.



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Buffet Lunch Options

All lunch menus include Sweet Tea and Water
Minimum 15 people



South of the Border

\$18.95 | person

Seasoned Beef and Grilled Chicken with Sautéed Peppers and Onions
Served with Cheese, Sour Cream, Lettuce, Tomatoes, Salsa, Black Beans, Spanish Rice, Hard and Soft Taco Shells. Upgrade your *Ground beef* to *Flank steak* for an additional \$2.00 per person.

Taste of Italy

\$19.95 | person

Choose 1 Salad: Tossed or Caesar
Choose 2 Pastas: Pasta Alfredo, Chicken Marsala, Meat Lasagna, or Pasta Primavera
Served with Garlic Bread



Soup and Salad

\$19.95 | person

Choice of Homemade Chicken Noodle or Vegetable Soup. Grilled Chicken, Tossed salad with all the fixings, served with Ranch, Blue Cheese and Balsamic Vinaigrette Dressings

The Cookout

\$19.95 | person

Grilled Hamburgers and Chicken Breasts on Warm Potato Rolls. Served with Assorted Cheeses, Lettuce, Tomato, Onion, Pickles, Mayonnaise, Mustard, Tossed Salad and Chips

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Hors D'oeuvres

All Hors D'oeuvres priced per 100 count unless otherwise listed.

Hot

Cocktail Meatballs \$145 | 150ct

Choice of Swedish, BBQ or Marinara

Chicken Tenders \$195

Served with Ranch, BBQ or Honey Mustard

Chicken Wings \$150

Choice of BBQ, Teriyaki or Buffalo, Served with Blue Cheese and Ranch Dressing

Chicken or Beef Satay \$215

Served with Thai Peanut Sauce

Cheese Quesadillas \$95

Served with Sour Cream and House-Made Pico de Gallo

Roasted Potato Skins \$175

Roasted Potato Skin topped with Cheddar Cheese Bacon and Scallions. Served with Sour Cream

Mozzarella Sticks \$145

Served with Marinara

Scallops Wrapped in Bacon \$325

Finger Sandwiches \$195

Choose 3:

Turkey & Provolone, Ham & Swiss, Chicken Salad or Pimento Cheese served on Mini Croissants



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Cold

Cocktail Shrimp \$325

Served with Cocktail Sauce

Southern Style Deviled Eggs \$125

Displays



Spinach and Artichoke Dip

\$165

Served with Chips and Pita Bread
(Serves 50)

House-Made Chips and Queso

\$125

Served with Tortilla Chips
(Serves 50)

House-Made Chips and Salsa

\$95

Choice of Mild, Hot, Pico De Gallo, or Mango, Served
with Tortilla Chips
(Serves 50)

Fresh Seasonal Fruit Tray

\$175 | Large (Serves 100)

\$75 | Small (Serves 25)

Served with Fruit Dip

Assorted Cheeses Tray

\$125 | Large (Serves 100)

\$50 | Small (Serves 25)

Served with Assorted Crackers

Seasonal Vegetable Crudités

\$125 | Large (Serves 100)

\$50 | Small (Serves 25)

Served with Ranch dipping sauce

All prices subject to 8.25% Tax and 20% Service
Charge. Subject to change.



Buffet Dinners

Include One Salad, One Vegetable, One Starch, Warm Rolls, Sweet Tea, Unsweetened Iced Tea, Coffee, Decaf, and Hot Tea

One Entree \$27.00 | person

OR

Two Entrees \$32.00 | person

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Salads (1)

Garden Salad Caesar Salad

Entrees (1 or 2)

Salmon: Salt & Pepper or Blackened <i>(add \$3 person)</i>	Fried Chicken
Honey Glazed Ham	Roast Pork tenderloin with apple glaze
Flank Steak with Brown Merlot Sauce	Herb Marinated grilled chicken breast
Beef and Chicken Kebabs	Vegetable Lasagna
Meatloaf – all beef with tomato glaze	Pasta Primavera

Vegetables (1)

Steamed or Grilled Asparagus	Mixed Seasonal Vegetable Medley
Honey Glazed Carrots	Sautéed Green Beans
Broccoli Casserole	Braised Collard Greens
Sautéed spinach and kale	Roasted Corn

Starch (1)

Roasted Red Bliss Potatoes	Rice Pilaf
Potatoes Au Gratin	Mashed Potatoes with Gravy
Home-Style Mac-N-Cheese	Mushroom Risotto

Additional Side Items may be added: \$3.00 | person

Desserts

Fresh Baked Assorted Cookies

\$16.95 | dozen

Fresh Baked Brownies

\$21.95 | dozen

Chef's Assorted Dessert Tray

\$8.95 | person

(minimum of 15 people)

*Gourmet varieties include Cheesecake,
Lemon Bars, Fruit Tarts and Brownies*

Fruit Cobbler

(minimum of 15 people)

\$4.95 | person

Assorted New York Style Cheesecake

\$5.95 | person

Banana Pudding

\$4.95 | person

Chocolate Cake

(sliced and served on plate)

\$5.95 | person

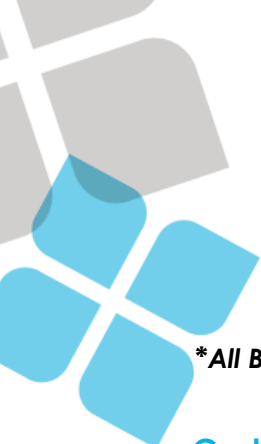
Red Velvet Cake

(sliced and served on plate)

\$4.95 | person



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.



Bar

***All Bars require a House appointed Bartender starting at a fee of \$50 for the first hour and \$25 for each following hour**

Cash Bar

Individuals will pay for their own drinks on a cash basis (glass or bottle)
Host is not responsible for Service Charge

House Brands:	\$6 each
Premium Liquor Brands:	\$8 each
Domestic Beer:	\$5 each
Imported Beer:	\$6 each
House Wine:	\$7 each
Sodas:	\$2.50 each
Bottled Water:	\$2.50 each

Consumption Bar

All beverages served are to be paid on one bill by the Host
Host is responsible for 20% Service Charge

Host has the choice of Brands and type of Bar to have available

Bar Packages

These packages are only available with food functions and must be paid in full prior to function when final counts are received.

Beer and Wine Bar

Includes a choice of 3 Domestic and 2 Imported Beers and 2 of each White and Red Wine, Sodas, Tea, and Water

\$22 | person for 2 hours

\$25 | person for 3 hours

\$29 | person for 4 hours

Full House Bar

Includes the above Beer and Wine choices with our full House Liquors, Juices, Mixers and Sodas

\$26 | person for 2 hours

\$30 | person for 3 hours

\$34 | person for 4 hours

Premium House Bar

Includes above Beer and Wine choices with our full Premium Liquors, Juices, Mixers, and Sodas

\$30 | person for 2 hours

\$36 | person for 3 hours

\$40 | person for 4 hours

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Additional Beverage Options

Mimosas

\$6.95 | each

Bloody Mary

\$7.95 | each

Wine by the Bottle

Current Price List Available

Champagne Toast

\$25.00 | bottle



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Bar Selection

Beer Selection

Budweiser
Bud Light
Michelob Ultra
Guinness
Corona
Stella
Local Beer Options

Wine Selection

Seaglass Pinot Noir
Trinity Oaks Cabernet Sauvignon
Trinity Oaks Merlot
Shutter Home White Zinfandel
Menage a Trois Red

Trinity Oaks Chardonnay
Trinity Oaks Pinot Grigio
Chateau STE Michelle Riesling
Murphy Goode Sauvignon Blanc
Domaine STE Michelle Brut

House Brands

Smirnoff
Jose Cuervo
Jim Beam
Cruzan
Bombay Original

Premium Brands

Grey Goose
1800 Tequila Gold
Bombay Sapphire
Jack Daniels
Johnnie Walker Black
Knob Creek
Makers Mark
Captain Morgan

All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Audio Visual Pricing

Support

LCD Projector \$100 | per day

Overhead Screen \$50 | per day

Flip Chart with Jumbo Sticky Note Pad & Markers \$50 | per day

Flip Chart with Standard Pad and Markers

\$45 | per day

Podium \$45 | per day

Teleconference Phone \$50 | per day

AV Cart \$25 | per day

Extension Cords \$5 | per cord

Microphone & Speaker \$40 | per day

Lapel Microphone & Speaker \$50 | per day



All prices subject to 8.25% Tax and 20% Service Charge. Subject to change.

Hotel & Property Information

- *Please make your Sales Manager aware of any Vegan, Vegetarian or Food Allergy attendees prior to your event if possible so that our Chef can prepare.*
- *If you are interested in a food or beverage item that you do not see on our menu, please let us know, as we would be happy to create an event specific menu for you.*
 - *These prices are not inclusive of 8.25% sales tax or 20% service fee. Catering orders, final payment, and final attendance guarantees are due 5 business days prior to event.*
- *All food items must be supplied and prepared by the Hotel. Food is extremely perishable; therefore, food leftover from functions remains the property of Hilton Garden Inn Charlotte North and should not be taken by guest. No credits will be issued for leftover food or unused items. The client may not remove food from the premises/meeting space.*