



# Social Event Catering Menu



Pineville

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# Breakfast Buffets



## Classic Continental

**\$12.95** | person

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

## Early Greeting Buffet

**\$14.95** | 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, Buttermilk Biscuits, Coffee, Decaf, Tea and Juice  
Add Waffle station for 2.00 per person



All prices subject to 8.25% and 22% Service Charge. Subject to change.

# Beverages

## Full Day Beverage Package

**\$7.50 | person**

*\*For meetings lasting 5 hours or more*

Includes soft drinks, coffee, decaf, hot tea,  
water, sweet and un-sweet tea  
Refreshed throughout the day

## Half-Day Beverage Package

**\$5.50 | person**

*\*For meetings lasting 4 hours or less*

Includes soft drinks, coffee, decaf, hot tea,  
water, sweet and un-sweet tea  
Refreshed throughout the day



# A La Carte Items

## Beverages

**Freshly Brewed Coffee** \$4.00 | person

**Assorted Juices** \$4.00 | person

**Sweet or Unsweet Tea** \$3.00 | person

**Assorted Sodas** \$3.00 | each

**Bottled Water** \$2.50 | each

**Lemonade** \$4.00 | person

## Food Add Ons

**Sliced Fresh Fruits & Berries**

\$6.95 | person

**Assorted Breakfast Pastries**

\$27.95 | dozen

**Assorted Bagels with Cream Cheese**

\$31.95 | dozen

**Assorted Breakfast Sandwiches**

\$35.95 | dozen

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# Cold Buffet Lunch Options

All lunch menus include Sweet Tea and Water  
*Minimum 15 people*

## Wrap Tray

**\$19.00** | person

Includes, Potato Chips or fresh baked cookie and choice of one cold side

Choose two of the following

House club, Chicken Caesar, Southwest veggie



## Deli Delight

**\$18.00** | person

A Choice of 2 Side Options

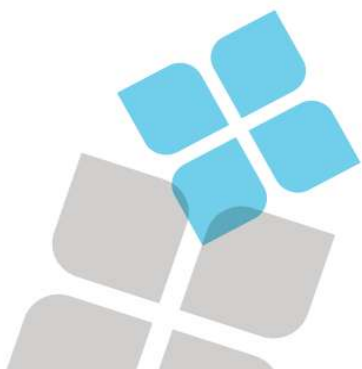
Assorted Hand Sliced Deli Meats displayed with a Variety of Cheeses, Variety of Select Breads and Rolls, Mayonnaise and Mustard.

## Side Options (Hot or Cold Lunch Options)

Pasta salad,  
Potato salad,  
Mac and cheese,  
Apple Slaw,  
Fruit salad,  
French Fries  
Mashed Potatoes  
Green beans  
Rice Pilaf



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# Hot Buffet Lunch Options

All lunch menus include Sweet Tea and Water  
Minimum 10 people



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## South of the Border

**\$20.00** | 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

**\$20.00** | person

**Choose 1:** Tossed or Caesar salad

### **Choose One of the following options**

**Option 1:** Lasagna with Garlic Bread

**Option 2:** Creamy Tuscan Chicken with Mashed Potatoes and roasted seasonal vegetables

### **Option 3: Pasta Bar**

Proteins: Ground Beef, Chicken, Veggies

Sauces: Marina and Alfredo

Pasta: Spaghetti, Penne, Cavatapi

## The Mediterranean

**\$20.00** | person

Grilled Marinated Chicken Sliced, Gyro Meat, Cucumber and tomato salad, Greek Potato Wedges, Grilled Flatbread, Assorted toppings

## Down Home

**\$20.00** | person

Southern Fried or Grilled Chicken, Mac and Cheese, Green Beans, Fruit Salad and your choice of Tossed or Caesar Salad and Warm Rolls.

## The Smokehouse

**\$19.00** | person

**Choose 1 Salad:** Tossed or Caesar

Pulled Pork and BBQ Chicken Breast with a Variety of Sauces, Buns, Coleslaw, Baked Beans and Chips.

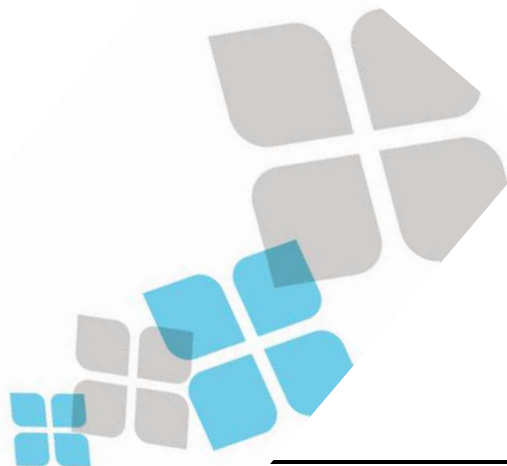
### **Build your own burger**

**\$20.00** | person

Angus Beef Burger (or Garden Veggie Burger) w/ Buns Served with Coleslaw, Lettuce, Tomato, Pickles, Mayo, Mustard, and Ketchup. Cheddar, Swiss, and Provolone Cheeses

**Choice of 2:** Bacon, Sautéed Mushrooms, Avocado, Grilled or Crispy Fried Onions

Choice of 2 sides (See previous page for side options)



# Hors D'oeuvres

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

## Hot

### Cocktail Meatballs | \$97.00 | 100 count

*Choice of Swedish, BBQ or Marinara*

### Chicken Tenders | \$175.00 | 100 count

*Served with Ranch, BBQ or Honey Mustard*

### Chicken Wings | \$150.00 | 100 count

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

### Chicken or Beef Satay | \$120.00 | 50 count

*Served with Thai Peanut Sauce*

### Stuffed Mushrooms Caps | \$250 | 100count

*Choice of Crab, Sausage, Goat cheese*

### Pan fried dumplings | \$150.00 | 100 count

*Served with Thai Peanut Sauce*



## Cold

### Cocktail Shrimp | \$165.00 | 100 count

*Served with Cocktail Sauce*

### Mini Croissant Sandwiches | \$250.00 | 100 count

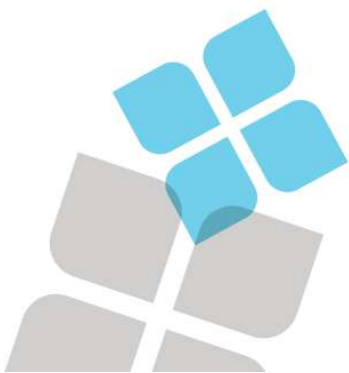
*Choose 3:*

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

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## Displays

### Spinach and Artichoke Dip

**\$165.00**

Served with Chips and Pita Bread  
(Serves 50)

### Queso cheese dip

**\$145.00**

Add ground beef of Spicy Chorizo Sausage  
(Serves 50)

### Beer Cheese Dip

**\$6.50** | person

Served with soft pretzels  
(Serves 50)

### Asiago Crab Dip

**\$190.00**

Served with Assorted Pita Bread and crackers  
(Serves 50)

### House-Made Chips and Salsa

**\$125.00**

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

Add Guacamole for an additional \$5.00 per person

### Fresh Seasonal Fruit Display

**\$6.50** | person

### Assorted Cheeses and salami Display

**\$10.00** | person

Served with Assorted Crackers

### Seasonal Vegetable Display

**\$5.50** | person

Served with Ranch dipping sauce

### Baked Seasonal Brie Display

**\$7.50** | person

Served with Assorted Crackers

# Buffet Dinners

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

**One Entree \$27.00** | person

OR

**Two Entrees \$32.00** | person

## Salads (1)

Garden Salad    Caesar Salad    Chopped Salad    Spinach Salad

## Entrees (1 or 2)

Fried Chicken

Roast Pork tenderloin with apple glaze

Herb Marinated grilled chicken breast

Vegetable Or Beef Lasagna

Pot roast with peal onion, carrots, celery

Honey Glazed Ham

Flank Steak with Brown Merlot Sauce

Roast beef with onions and mushrooms

Meatloaf – all beef with tomato glaze

Salmon- Blackened, Herb or lemon butter

## Vegetables (1)

Steamed or Grilled Asparagus

Glazed Carrots

Broccoli Casserole

Grilled Corn on the cob

Mixed Seasonal Vegetable Medley

Sautéed Green Beans

Braised Collard Greens

Green bean casserole

## Starch (1)

Roasted Red Bliss Potatoes

Baked Potato with Butter and Sour Cream

savory white rice

Home-Style Mac-N-Cheese

Rice Pilaf

Mashed Potatoes with Gravy

Garlic mashed potatoes

**Additional Side Items may be added for \$3.00 per side | person**

**Additional Entrees may be added for \$5.00 per entree | person**

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# Desserts

## Fresh Baked Assorted Cookies

**\$25.95** | dozen

## Blondies & Brownies

**\$35.00** | dozen

## Chef's Assorted Dessert Tray

**\$9.00** | person

*(minimum of 15 people)*

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

## Fruit Cobbler

**\$4.00** | person

*(Minimum of 15 people)*

## Assorted New York Style Cheesecake

**\$6.00** | person

## Banana Pudding

**\$4.00** | person

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# Bar Services

**\*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: **\$8 | each**

Premium Liquor Brands: **\$10 | each**

Domestic Beer: **\$6 | each**

Imported Beer: **\$7 | each**

House Wine: **\$8 | each**

Sodas: **\$3.50 | each**

Bottled Water: **\$3.50 | each**

## Hosted Bar

*Host will pay for the drinks based on consumption*

*Host is responsible for Service Charge*

House Brands: **\$8 | each**

Premium Liquor Brands: **\$9 | each**

Domestic Beer: **\$5 | each**

Imported Beer: **\$6 | each**

House Wine: **\$7 | each**

Sodas: **\$3.00 | each**

Bottled Water: **\$3.00 | each**

*All beverages served are to be paid on one bill by the Host*

*Host is responsible for 22% Service Charge*

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

All prices subject to 8.25% Tax and 22% Service Charge. Subject to change.

# Additional Beverage Options

## Mimosas

\$4.00 | per person

## Bloody Mary

\$7.00 | person

## House Wine by the Bottle

\$18.00 | bottle

## Champagne Toast

\$4.00 | person

## Sparkling Cider

\$13.00 | per bottle



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# Bar Beverage Options

\*Basic list, ask the sales department for all options\*

## Domestic Beer Selection

Budweiser  
Bud Light  
Michelob Ultra  
Coors lite  
Miller lite  
Angry Orchard  
Yuengling

## Imported/ Local Beer Selection

Sam Adams  
Corona  
Stella Artois  
Heineken  
Guinness  
Legal Remedy  
OMB Copper

## House Wine Selection

Sutter Home, White Zinfandel  
Chateau Ste, Michelle Riesling  
Trinity oaks, Pinot Grigio  
Trinity oaks, Chardonnay  
Kendall-Jackson, Chardonnay

## Premium Wine Selection

Sea Glass Pinot Noir  
Murphy-Good Pinot Noir  
Columbia Crest Merlot  
14 Hands Cabernet Sauvignon  
Trinity Oaks Cabernet Sauvignon  
Ménage A Trios Red Blend

## House Brands

Bombay Dry Gin, Cruzan Light, Cruzan 9 Spiced, Grants Reserve, Jim Bean,  
Jose Cuero, Smirnoff, Canadian Club, Jack Daniels

## Premium Brands

Dewar's, Grey Goose, Patron silver, Tanqueray, Makers Mark, Jonny Walker Black,  
Crown Royal, Captain Morgan, Tito's Vodka, Bacardi Rum

All prices subject to 8.25% Tax and 22% Service

Charge. Subject to change.

## Extras

**LCD Projector** \$300 | per day

**Overhead Screen** \$40 | per day

**Podium** \$35 | per day

**Microphone & Speaker** \$150 | per day

**Lavalier Microphone & Speaker** \$150 | per day

\*Price Subject to sales tax



## 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 22% service fee. Catering orders, final payment, and final attendance guarantees are due when stated on the contract for the 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 Pineville 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.*