



2025 Catering Menus



breakfast breaks brunch lunch reception dinner beverage enhancements audio visual



WYNDHAM GARDEN®
Greensboro

The Wyndham Garden Greensboro

General Catering Policy and Information

The following information is designed to assist you in planning your function at The Wyndham Garden Greensboro. Please consult with your Sales or Catering Manager for further details.

FOOD AND BEVERAGE: All food and beverage must be supplied by the Wyndham Garden Greensboro. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Due to health regulations, no leftover food or beverage can be taken from the premises.

BANQUET PRICES: All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of one hour and 1/2 hours. Your Catering and Sales Manager will be happy to customize and tailor specialty menus at your request. All functions will have an added Event Manager Fee (\$75.00 - \$300.00) depending on the guarantee and how many staff needed. Ask your Sales Manager for more details. If your event requires a bartender your cost per 150 attendees is \$125.00. for 5 hours. Need more time? A fee of \$25.00 per hour will be added.

MENU SELECTION: To ensure that every detail is handled in a professional manner, the Wyndham Garden Greensboro requires that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE OF ATTENDANCE: We need your assistance in making your banquet a success. The Wyndham Garden Greensboro requests a client notify the Catering and Sales Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

FUNCTION ROOMS: Function rooms are assigned by the Wyndham Garden Greensboro according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The Hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

STATE TAX AND SERVICE CHARGE: The Wyndham Garden Greensboro will add 21% service charge and, as of current date, 6.75% local sales tax on room rental, food and beverage, and Audio Visual Equipment in addition to the prices stated in this guide.

TECHNOLOGY RESOURCES, AUDIO VISUAL EQUIPMENT AND ELECTRICAL: The Wyndham Garden Greensboro has a variety of Av Equipment on property, which can handle a vast range of audio visual requirements. Some equipment is contracted through our preferred vendor and requires a set up fee. Additional electrical power is available for most function rooms. Fees are charged for electrical power, equipment rental, set-up/strike labor, and tax. Nothing may be affixed to any surface throughout the hotel. **Please consult with your Sales or Catering manager about AV Pricing.**

SET-UP CHARGES: There will be charge for the use of any private event space. Meeting rooms are subject to a set-up fee, service charge, and tax. We refer to the set up fee as Room Rental.

SECURITY: The Wyndham Garden Greensboro shall not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to or following the banquet or meeting. Our Security Department is available to make arrangements for the security of exhibits, merchandise, and/or articles set up for display prior to the planned event at a designated charge per hour/per security guard.

PROPERTY DAMAGE: As a patron, you are responsible for any damage to any part of the Wyndham Garden Greensboro during the period of time you, your attendees, employees, independent contractors, or other agents under control of any independent contractor hired by you, are in the Hotel. The Hotel will not permit the affixing of anything to any surface throughout the hotel.

The following items are not allowed on the premises for decorating purposes:

Glitter, Confetti, & Rose Petals

If these items are found during an event, the client will incur a \$250.00 clean up charge.

PACKAGES: Meeting materials may be delivered to the Wyndham Garden Greensboro three (3) working days prior to the date of the function. Service charges may apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization
Attention: Catering or Convention Services Manager (please indicate name)
Guest's Name
Date of Function
Number of Boxes (1 of 3, 2 of 3, etc.)
Please use the following address for all packages We do not have a receiving dock
415 South Swing Road. Greensboro, NC 27409

BILLING: Full payment is required two weeks prior to the event unless credit has been established to the satisfaction of the Wyndham Garden Greensboro

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Continental Breakfast Buffets

(Served til 10:00am / 90 Minutes Service)

The Wendover

Display of Freshly Baked Muffins, Bagels, Breakfast Breads and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Sliced Fresh Fruit and Berries (seasonal)
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine and Herbal Teas

\$14 per person

The Battleground

Display of Freshly Baked Muffins, Bagels, Breakfast Breads and Croissants
Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades
Sliced Fresh Fruit and Berries (seasonal)
Individual Yogurts with Side of Granola
Assortment of Cereals
Baked Oatmeal with Apples and Raisins
Whole and 2% Milk
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine and Herbal Teas

\$16 per person

Wyndham Garden Plated Breakfasts

The Sunrise Breakfast

Wyndham Bakery Basket with Sweet Butter and Preserves
Seasonal Fruit Cup
Fluffy Scrambled Eggs
Crisp Bacon or Sausage
Breakfast Potatoes
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$15 per person

The Tarheel Breakfast

Basket of Warm Biscuits with Honey and Sweet Butter
Fluffy Scrambled Eggs
Sausage Patties
Stone-ground Cheese Grits
Warm Apple-Raisin Compote
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$18 per person

Classic French Toast

Wyndham Bakery Basket with Sweet Butter and Preserves
Cinnamon French Toast with Maple Syrup
Crisp Bacon or Sausage
Breakfast Potatoes
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine and Assorted Herbal Teas

\$17 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Full Breakfast Buffets

(Served til 10am/90 Minutes Service)
Minimum of 25ppl
Add \$2.50 per person below minimum

The All American

Display of Fresh Baked Muffins and Croissants
Sweet Butter, Jams and Marmalades
Sliced Fresh Fruit and Seasonal Berries
Fluffy Scrambled Eggs w/ cheese & salsa on side
Bacon or Link Sausage (add \$2pp for both)
Pan Fried Potatoes
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas

\$20.00 per person

The Carolina Country

Display of Fresh Blueberry Muffins and Banana Bread
Sweet Butter, Jams and Marmalades
Fresh Fruit Salad
Fluffy Scrambled Eggs w/ cheese & salsa on side
Bacon or Link /Patty Sausage (add \$2pp for both)
Southern Biscuits and Pepper Cream Gravy
Buttery Grits
Chilled Orange Juice
Regular and Decaffeinated Coffee
Selection of Fine Tea and Assorted Herbal Teas

\$24.00 per person

Optional Breakfast Items

(Must be added on to any Breakfast Buffet)

Assortment of Cereals or Assortment of Yogurts with berries
\$3 per person

Pancakes or Cinnamon French Toast

with Strawberry Sauce, Whipped Cream
and Maple Syrup
\$3 per person

Bagels with Smoked Salmon,

Cream Cheese, Capers, Hard Boiled Egg, Tomato and Red Onion
\$6 per person

Breakfast Sliders or Burritos

Scrambled Eggs & Cheese with your choice of
Pork Sausage, Turkey Sausage , or Ham on a Hawaiian Slider Roll or flour tortilla
\$4 per person

Egg & Omelet Station

Required Chef Attendant \$75 (per 50 guests) for 1 hour. Additional hour \$50

Eggs and Omelets cooked to order

Fresh ingredients to include: Vermont Cheddar, Swiss, Scallions, Ham, Bacon, Tomatoes, Mushrooms,
Spinach, Sweet Bell Peppers and Tomato Salsa
(Turkey Sausage available upon request)
\$8.00 per person

Waffle Station

Belgium Waffles cooked to order and served with
Strawberry Sauce, Maple Syrup, Whipped Topping, Chocolate Chips & Nuts
\$5.00 per person

EXECUTIVE MEETING PACKAGES

THE BLUE DEVIL

Pre-meeting

Chilled Orange Juice

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants

Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades

Regular and Decaffeinated Coffee

Selection of Fine Tea and Assorted Herbal Teas

Mid Morning

Whole Fruits

Assorted Sodas

Regular, Decaffeinated Coffee and Assorted Herbal Teas

PM Break

Assortment of Freshly Baked Cookies,

Assorted Sodas

Regular, Decaffeinated Coffee and Assorted Herbal Teas

\$28 per person

THE DEACON

Pre-meeting

Chilled Orange Juice

Whole Fresh Fruit

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants

Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades

Breakfast Burritos

Regular and Decaffeinated Coffee

Selection of Fine Tea and Assorted Herbal Tea

Mid Morning

Assorted Mini Scones and Breakfast Breads

Assorted Sodas and Bottled Water

Regular, Decaffeinated Coffee and Assorted Herbal Teas

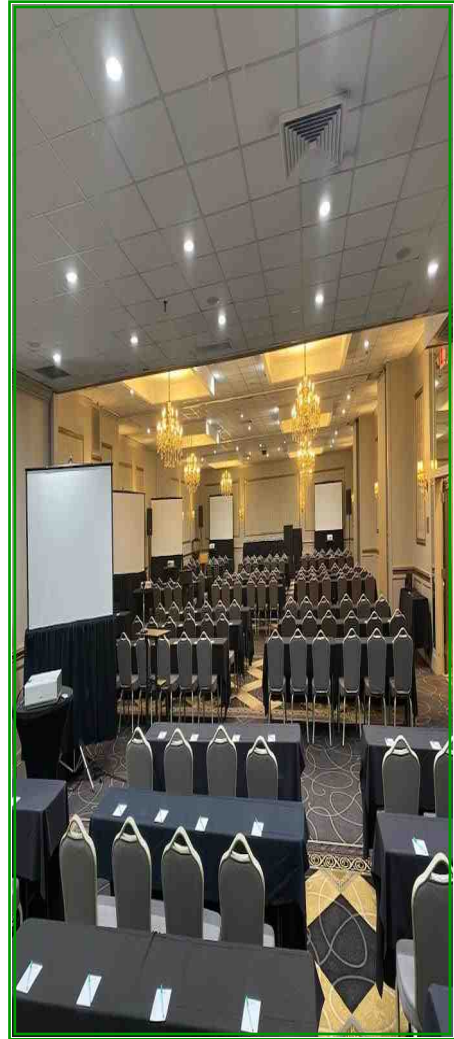
PM Break

Assortment of Freshly Baked Cookies, Brownies, Blondie's and Bars

Assorted Sodas and Bottled Water

Regular, Decaffeinated Coffee and Teas

\$40 per person



The Triad

Pre-meeting

Chilled Orange Juice

Display of Freshly Baked Muffins, Bagels, Breakfast Breads, and Croissants

Sweet Butter, Plain and Fruited Cream Cheese, Jams and Marmalades

Ham or Sausage, Egg and Cheese filled English Muffins or Biscuits

Regular and Decaffeinated Coffee

Selection of Fine Tea and Assorted Herbal Teas

Mid Morning

Assorted Mini Scones and Breakfast Breads

Assorted Sodas and Bottled Water

Regular, Decaffeinated Coffee and Assorted Herbal Teas

Lunch

Choice of Lunch Buffet

The Carolina

South of the Border

The Italian

The Deli

The Traditional

PM Break

Assortment of Freshly Baked Cookies, Brownies, Blondie's, and Dessert Bars

Assorted Sodas and Bottled Water

Regular, Decaffeinated Coffee and Assorted Herbal Teas

\$65.00 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

All Day Beverage Service

The Coffee Break

Coffee and Tea Service
with assorted flavored creams, honey, and lemons
\$6 per person (add soda's and bottled water - \$10 per person)

AM & PM Breaks

Based on one hour service

The Sweet Break

Fresh Fruit
Cinnamon Buns
Scones with Butter and Fruit Spreads
Assortment of Chilled Fruit Juices and Iced Tea
Assortment of Soft Drinks and Bottled Water
Coffee and Tea Service
\$15 per person

The Circus Break

Warm Pretzels with Cheese Sauce
Mini Beef Corn dogs with Mustard & Ketchup
Roasted Peanuts
Assortment of Soft Drinks and Bottled Water
\$16 per person

Ice Cream Social

Vanilla & Chocolate Ice Cream
Hot Fudge & Caramel Sauce
Sprinkles, Nuts, Crushed Cookies, Bananas,
Whipped Cream, & Cherries
Lemonade & Bottled Water
\$15 per person

The Cookie Break

Freshly Baked Assorted Jumbo Cookies
Fudge Brownies
Whole and 2% Milk
Hot chocolate
Regular and Decaffeinated Coffee, Fine and Herbal Teas
\$13 per person

The Sweet and Salty Break

Buttery Popcorn
Rice Krispie Treats
Assorted Candy Bars
Individual Bags of Chips
Assorted Soft Drinks, & Bottled Water
\$15 per person

The Ballpark Break

All Beef Hot Dogs
With Chili, Slaw, Relish, onions, Ketchup & Mustard
French Fries w/ ketchup and cheese sauce on side
Assortment of Soft Drinks and Bottled Water
\$17 per person

Health Nut

Trail Mix Buffet
With granola, nuts, raisins, dried fruit, chocolate chips,
coconut, and pretzel sticks
Protein & Energy Bars
Seasonal Sliced Fresh Fruit
Individual; Yogurt
Bottled Water and Sports Drinks
\$14 per person

The Gourmet Coffee Break

Regular and Decaffeinated Coffee
Iced Coffee
Flavored Syrups
Flavored Creamers
Whipped Cream
Assorted scones and Muffins
With whipped butter and fruit spreads
\$14 per person



Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

ALA CARTE BREAK SNACKS

Assorted Fresh Muffins, Danish, and Croissants - **\$24 per dozen**

Assorted Yogurts with Granola or Berries- **\$3 each**

Fresh Fruit Bowl - **\$3.50 per person**

Assorted Bagels with Regular & Flavored Cream Cheeses, Jellies, & Peanut Butter - **\$25 per a dozen**

Ham or Sausage, Egg and Cheese filled English Muffins, Tortillas or Biscuits - **\$30 per a dozen**
(May substitute Turkey Ham or Turkey Sausage for \$35 per a dozen)

Whole Fresh Fruit - **\$2 per piece**
(Apples, Oranges, & Bananas)

Freshly Baked Cookies - **\$24 per dozen**
(Chocolate Chip, White Chocolate Macadamia,
Peanut Butter, and Oatmeal Raisin)

Fudge Brownies - **\$24 per dozen**

Assorted Candy Bars - **\$3 each**

Deluxe Mixed Nuts - **\$20 per pound**

Dry Roasted Peanuts - **\$16 per pound**

Potato Chips, Pretzels, or Popcorn (individual bags) - **\$2 each**

Tortilla Chips with Salsa - **\$15 per pound**

Potato Chips With Onion Dip - **\$15 per pound**

Hummus with Warm Pita Chips served with Carrots & Celery - **\$20 per pound**

Regular and Decaffeinated Coffee - **\$35 per gallon**

Chilled Individual Fruit Juice - **\$4 each**
Apple, Cranberry, Orange, Pineapple

Assorted Soft Drinks - **\$2.75 each**
(Coke Products)

Bottled Water - **\$2.75 each**

Iced Tea, Lemonade, or Fruit Punch - **\$30 per gallon**

Flavored Sparkling or Mineral Water - **\$4 each**

Individual Gatorade - **\$4 each**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Wyndham Garden Brunch Buffets

(Served 10:00am - 2:00pm / 90 Minutes Service)

Minimum of 25ppl

The Gate City Buffet

**Mini Danish, mini muffins, mini cinnamon rolls , and mini bagels
with jellies, butter , peanut butter, and , cream cheese**

International and Domestic Cheese & Fresh Seasonal Sliced Fruits & Berries
with Assorted Breads, Crackers & Strawberry Honey Yogurt Sauce

Scrambled Eggs with toppings

crumbled bacon, diced ham, salsa, cheddar cheese, diced onions, sautéed mushrooms

Home style potatoes with peppers and onions or Buttery Grits

(Choose One)

Homemade Fried Chicken or Tenders & Belgian Waffles

With warm maple syrup, straw berry topping and whipped cream

or

Buttermilk Pancakes & Sausage (links or patties - turkey sausage available - add \$1 per person)

With warm maple syrup, straw berry topping and whipped cream

Buttermilk Biscuits w/ assorted toppings

Sausage Country Gravy (can substitute turkey sausage for \$1 per person), ham, butter, jellies, sliced cheese

(Choose one)

Hash Brown Casserole

Breakfast potatoes w/ onions & peppers

Regular Buttery or Cheese Grits

(Choose One or Two)**

Mini Chicken Salad Croissants

BBQ Pork Sliders

Mini Hawaiian Roll Turkey Sandwiches

Make your own mini burger sliders w/ condiments

Boiled Shrimp on ice w/cocktail sauce - add \$4 per person

Yogurt, fruit & granola station

Shrimp & Grits - add \$2 per person

Freshly Brewed Coffee, Decaffeinated Coffee,

Chilled Orange Juice and Iced Tea

****One items \$36.00 per person**

****Two items \$40.00 per person**

The Sedgefield Country Buffet

Fresh Fruit Salad

Fluffy Scrambled Eggs w/ salsa on side

Bacon or Sausage Patties

Biscuits with Country Gravy or Pancakes w/ warm Maple Syrup

Cheese Grits

Garden Salad with assorted Dressings

Pasta Primavera or Potato Salad

Herb Baked, Fried Chicken or Home-style Chicken Tenders

Orange Juice, Coffee and Ice Tea

\$28.00 per person

Enhancements

Egg & Omelet Station

Required Chef Attendant \$75 (per 50 guests) for 1 hour. Additional hour \$50

Eggs and Omelets cooked to order

Fresh ingredients to include: Vermont Cheddar, Swiss, Scallions, Ham, Bacon, Tomatoes, Mushrooms,
Spinach, Sweet Bell Peppers and Tomato Salsa
(Turkey Sausage available upon request)

\$8.00 per person

Waffle Station

Belgium Waffles cooked to order and served with

Strawberry Sauce, Maple Syrup, Whipped Topping, Chocolate Chips & Nuts

\$5.00 per person

Ask about our Mimosa or Bloody Mary Station for one hour

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Box Lunch Selections

All Box Lunches include Potato Chips , Fruit Cup, Chocolate Chip, Sugar, or Oatmeal Raisin Cookie, Condiments and Bottled Water or Canned Soda

Italian Sub

Sliced Turkey Breast, Smoked Ham, Provolone Cheese, Lettuce, Tomato & Marinated Shaved Onions Served on a Hoagie Roll

\$19 per person

Ham or Turkey

With Choice of Swiss or Cheddar Cheeses, Lettuce, Tomato on Whole Wheat Grain or White Breads, or Wrap

\$15 per person

Roast Beef

With Provolone Cheese, Lettuce, and Tomato on Rye Bread

\$16 per person

Grilled Vegetables

Grilled Squash, onion, peppers, avocado, mushroom, spinach, lettuce, tomato, balsamic vinaigrette on a tomato basil wrap

\$16 per person

Tuna Salad

Freshly made Tuna Salad with Lettuce & Tomato on a tomato basil wrap

\$17 per person

Chicken Salad

Our Chef's Famous Chicken Salad topped with Lettuce & Tomato on a Flakey Croissant

\$18 per person

Asian Chicken

Teriyaki Basted Grilled Chicken with Spring Mix, Tomato, and Ginger Honey Mustard in a Wrap.

\$18 per person

Plated Lunch - Cold

Includes a Dessert, Warm Rolls, with Coffee and Tea Service

Chicken Cobb Salad

Romaine lettuce, boiled egg, diced tomato, bleu cheese crumbles, sliced avocado, crumbled bacon, diced cucumber and grilled chicken with choice of ranch, balsamic or Italian dressing

\$20 per person

Asian Chicken Salad

Fresh Greens topped with Teriyaki Chicken Breast, Toasted Almonds, Wonton Strips, Orange Segments, Red Onion served with Sesame Ginger Dressing

\$20 per person

Turkey Club Sandwich

Sliced Turkey with Lettuce, Tomato, Swiss Cheese, Bacon, Dijon Mayonnaise on a Croissant served with Potato Salad, Cole Slaw or Pasta Salad and a fruit cup

\$22 per person

Trio Salad

Tuna, Chicken & Pasta Salads atop Crisp Greens, Carrots, Tomatoes, Cucumbers, Olives House Italian Vinaigrette Sliced Fresh Fruit

\$24 per person

Plated Lunch Desserts

Strawberry Short Cake, Apple Pie, Chocolate Cake

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Plated Lunch - Hot

(served from 11:00am - 3:00pm)

All Plated Lunches are served with a Garden Salad with Assorted Dressings,
Fresh Rolls & Butter, & Dessert
Iced Tea, Water, and Freshly Brewed Coffee

Mushroom Ravioli

With Creamy Sundried Tomato & Spinach Alfredo Sauce
\$20 per person

Meat Lasagna

Lasagna filled with Fresh Herbs, Beef, Ricotta, Mozzarella, Marinara Sauce, and Topped with
Parmesan Cheese
\$23 per person

Home-style Meatloaf

with Mushroom Gravy, Mashed Potatoes, Green Beans
\$24 per person

Grilled Tilapia

With a Lemon Caper Butter Sauce, Rice Pilaf, Vegetable Medley
\$22 per person

Stuffed Chicken

Baked Chicken filled with Roasted
Apple stuffing and topped with a pan sauce, roasted New Potatoes, Green Beans
\$25 per person

Sun-Dried Tomato Chicken

Baked Chicken Breast stuffed with spinach and feta cheese and topped with
a Alfredo Sauce, Rice Pilaf, Vegetable Medley
\$26 per person

Teriyaki Salmon

Pan Seared Salmon Filet
Brushed with Teriyaki Glaze, paired with Asian Style Vegetables, Rice Pilaf
\$28 per person

Sliced Sirloin of Beef

With a Decadent Merlot Sauce, Mashed Potatoes, Green Beans
\$28 per person

Plated Lunch Desserts

Chocolate, Carrot, or Red Velvet Cake
Apple or Pecan Pie

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Lunch Buffets

\$28 per person

(served from 11:00am - 2:00pm/60 mins of service)

All buffets served with Iced Tea, Water, Coffee, Herbal Teas

All American

Grilled Hamburgers

Lettuce, Tomato, American & Swiss Cheeses, Sliced Onion, Ketchup, Mustard, Mayo

All Beef Hotdogs

Diced onion, Sweet Relish

Potato Chips, Potato Salad, or Creamy Cole Slaw

Buttered Corn on the Cob or Molasses Baked Beans

Apple Pie or Warm Cobbler

The Deli Shop

Sliced Turkey Breast & Honey Cured Ham,

Choice of one

Roast Beef or Sliced Salami

Sliced Swiss, Cheddar, and Provolone Cheeses

Creamy Cole Slaw, Potato Salad or Potato Chips

Assorted Fresh Breads & Rolls

Lettuce, Tomatoes, Sliced Onion, Pickles

Mayo, Mustard, Horseradish Sauces

Jumbo Cookies & Brownies

Macho Taco

Seasoned Beef for tacos

Chicken with peppers & onions for fajitas

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Salsa, Guacamole

Jalapenos, Warm Flour Tortillas, & Tortilla Chips

Mexican yellow rice with black beans

Flan or Tres Leches Cake

The Little Italy

(Caesar Salad with Crisp Romaine, Croutons, Shaved Parmesan, Caesar Dressing

(Choice of one)

Classic Meat Lasagna

Spaghetti w/ Meatballs & Marinara

Spaghetti w/ Meat sauce

(Choice of one)

Chicken & Broccoli Alfredo w/ penne pasta

Sliced Chicken Marsala tossed w/ Linguine

Chicken Parmesan w/ Spaghetti

Sauteed Vegetables in Garlic white wine sauce tossed in angel hair pasta - VEGAN

Mushroom Ravioli topped with Sundried Tomato & Spinach Alfredo - VEGETARIAN

Garlic Bread

Cannolis or Tiramus

The Carolina

Garden salad w/ dressing

(Choice of two)

Fried, Baked or BBQ Chicken

BBQ pork w/ buns

Fried/Baked Fish

(Choice of three)

Southern Style Green beans, Collard Greens, Baked Beans, or Buttered corn on cob

Creamy Mac & Cheese, Rice Pilaf, Potato Salad, Cole Slaw, or Mashed Potatoes w/ Gravy

Corn Bread or yeast rolls w/ butter

Chocolate Cake, Apple Pie or Strawberry Shortcake

Please add 6.75% Sales Tax and 21% Service Charge.

Guilford Buffet

(served from 11:00am - 2:00pm/60 mins of service)

Salad - Select One (1)

Fresh Mixed Baby Greens with Grape Tomatoes, Red Onion,
and Garlic Croutons with Choice of (2) Dressing

Hearts of Romaine , shaved parmesan, home style croutons with Caesar Dressing

Entrée - Select Two (2)

Meatloaf with Tomato sauce or beef gravy

Fried or Lemon Butter Baked Whitefish with tarter sauce on side

Fried or Baked Pork Chops with gravy, baked apples , or applesauce on side

Shredded Pork with slider buns, BBQ Sauce, & Cole slaw on side

Herbed Baked, BBQ, or Fried Chicken

Roasted Turkey and Sage Dressing with Gravy & cranberry sauce on side

Boneless Chicken Breast with Herb Basil Cream Sauce, Marsala Sauce or Teriyaki Glaze with pineapple relish

Beef Tips with mushrooms or peppers & onions over white rice

Sauteed Vegetables in Garlic white wine sauce tossed in angel hair pasta - VEGAN

Mushroom Ravioli topped with Sundried Tomato & Spinach Alfredo - VEGETARIAN

Sides - Select Three

Rice Pilaf

Mashed Potatoes w/ gravy

Potato Salad

Creamy Mac & Cheese

Southern Style Green Beans

Corn on the cob

Baked Beans

Collard Greens

Cole Slaw

Rolls with Butter

Assorted Dessert Station - Select Three

Pecan Pie / Apple Pie / Sweet Potato Pie

Chocolate Cake / Carrot Cake

Banana Pudding / Fresh Fruit Salad / Ambrosia

Chocolate or Vanilla Pudding (sugar free available)

Coffee and Tea Service

Two Entrees - \$28 per person

Three Entrees - \$32 per person

1/2 price for children under 10 years old

Water, Coffee and Tea Station

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

breakfast breaks brunch **lunch** reception dinner beverage enhancements audio visual

Mirror Displays & Platters

These Reception Enhancements are meant for events with multiple stations/hors d'oeuvres or enhancements for dinner buffets

Domestic and Imported Cheeses

A Wide Selection of Imported and Domestic Cheeses
Served with Breads and Assorted Crackers, Grapes, Dried Fruits,
Nuts and Fruit Preserves

Small (25-50ppl) - \$150 Medium (75 - 100ppl) - \$300 Large (150 - 200ppl) - \$450

Fresh Vegetable Crudités

A Selection of Fresh Assorted Vegetables
Served with Assorted Dips

Small (25-50ppl) - \$125 Medium (75 - 100ppl) - \$250 Large (150 - 200ppl) - \$375

Fresh Fruit and Berries

An Elaborate Display of Fresh Fruit and Berries
Accompanied by Whipped Fruit Dip and Amoretto Godiva Chocolate Dip

Small (25-50ppl) - \$175 Medium (75 - 100ppl) - \$350 Large (150 - 200ppl) - \$500

Antipasto Station

Assorted Cold Cuts, Smoked Meats and Cheeses to include
Capicola, Mortadella,, Soppressata, Marinated Fresh Mozzarella,
Grilled Vegetables, Olives, Tomatoes, and Italian Breads

Market Price (minimum of 25ppl)

Shrimp on Ice

Served with Lemon, Cocktail Sauce and Sauce Louis

Market Price

Chef's Carving Board

**All Carving Stations Require a Chef Attendant Fee of \$75.00 for 1 hour (per 50 guests)
Extra hour \$50.00**

Turkey

Slow Roasted Turkey Served with Assorted Rolls,
Cranberry Relish, Mayonnaise, Mustard, and Turkey Gravy

Market Price

Ham

Baked Honey Mustard Glazed Ham Served with Mayonnaise, Mustard and Assorted Rolls

Market Price

Beef

Rosemary Mustard Crusted Round of Beef
Served with Horseradish Cream, Mayo, Mustard and Assorted Rolls

Market Price

Roasted Prime Rib of Beef
with Aus Jus, Horseradish Cream, Mayo, Mustard and Assorted Rolls

Market Price

Whole Roasted Tenderloin of Beef
with Horseradish Cream, Mayo, Mustard and Assorted Rolls

Market Price

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Action Stations

May add on to Reception packages or combine 2 – 3 for reception

Caesar Salad Station*

Grilled Diced Chicken, Grilled baby shrimp, hearts of Romaine, Parmesan cheese, croutons, and home made Caesar dressing

\$6.00 a person

Mashed Potato Bar

with Regular and Sweet Mashed potatoes
with cheese, crumbled bacon, scallions, sour cream, whipped butter, whipped cinnamon butter, brown sugar, walnuts

\$8.00 a person

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto

Tomatoes, Spinach, Mushrooms, Black Olives, Red Pepper Flakes,
Parmesan Cheese and Garlic Bread Sticks

\$10.00 a person

Add chicken or Italian Sausage

\$5.00 extra a person

Add Shrimp

\$7.00 per person

Fajita Station*

Floured Tortilla Shells, Sautéed Beef and Chicken, pepper, onions
With Salsa, guacamole, sour cream, shredded Lettuce, grated cheese

\$13.00 per person

Asian Station*

Fried Rice or Lo Mein with snow peas, onions, carrots, & baby corn

With chicken

\$13.00 per person

With Beef

\$15.00 per person

With Shrimp

\$16.00 per person

With Two proteins

\$19.00 per person

With Three proteins

\$22.00 per person

Dessert Table

Chocolate Covered Strawberries, Chocolate Mousse Cups, Cookies, Petit Fours, and Dessert Bars
Regular and Decaffeinated Coffee

Iced Coffee

Flavored Syrups

Flavored Creamers

Whipped Cream

\$10.00 per person (minimum 25ppl)

* Attendant Fee of \$75.00 for 1 hour/Each additional hour \$50.00

Dry Snacks

Potato Chips with French Onion Dip **\$15.00 a pound**

Fresh Tortilla Chips and Homemade Salsa **\$15.00 a pound**

Warm Chips and Blue Cheese & Ranch Dip **\$16.00 a pound**

Pita Chips with Hummus, celery & carrots **\$20.00 a pound**

Mixed Nuts **\$18.00 a pound**

Hors D'oeuvres

Cold

(priced per 100 pieces)

Smoked Salmon Canape with Capers	\$300.00
Bruschetta on toast	\$200.00
Cajun Shrimp Canapé on Toast	\$350.00
Slider Sandwiches (Turkey or Ham)	\$200.00
Slider Sandwiches (Chicken or Tuna)	\$225.00
Marinated Grilled Balsamic Vegetable Skewer	\$175.00
Ham or Turkey and Cheese Pinwheels	\$225.00

Hot

(priced per 100 pieces)

Spinach and Feta Spanikopita with Tzatziki Sauce	\$175.00
Asian Spring Roll with Soy Ginger Dipping Sauce	\$175.00
BBQ or Swedish Meatballs	\$250.00
Chicken Wings with choice of Sauce, and celery	\$200.00
Mini Quiches	\$200.00
Mini Crab cake with Cajun Remoulade Sauce	\$350.00
Coconut Fried Shrimp with Orange Horseradish Marmalade	\$350.00
Boneless Chicken Bites with Honey Mustard Sauce	\$225.00
Stuffed Mushrooms with Italian Sausage	\$200.00
Stuffed Mushrooms with Crab stuffing	\$300.00
Asparagus with Asiago Cheese wrapped in Phyllo	\$225.00
Pork Potstickers with Teriyaki Dipping Sauce	\$225.00
Mini Beef Wellington	\$350.00

The Wyndham Garden Greensboro recommends 2-3 pieces of each item per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Reception Packages

Choose one or two hour service

The Happy Hour

An Assortment of Imported & Domestic
Cheese Selections
with Bread, Crackers, Apples, Grapes, Seasonal Berries,
and Nuts

Platter of Assorted Fresh Garden Vegetables with Dips

2 Cold Hors D'oeuvres
3 Hot Hors D'oeuvres

1 Hour \$28.00 per person
2 Hour \$32.00 per person

Wyndham Greensboro Reception

An Assortment of Imported & Domestic
Cheese Selections
with Bread, Crackers, Apples, Grapes, Seasonal Berries,
and Nuts

Platter of Assorted Fresh Garden Vegetables with Dips

3 Cold Hors D'oeuvres
4 Hot Hors D'oeuvres

1 Hour \$34.00 per person
2 Hour \$38.00 per person

The Grand Affair

2 hours of service

International and Domestic Cheese Board
with Assorted Breads, Crackers
Fresh Vegetable Crudités with Humus
Fresh Fruits with whipped Strawberry Whipped Dip or Chocolate Dip

Hors D'oeuvres

Choose two, Three or Four

Carving Station - Choose one

Roasted Breast of Turkey, or Brown Sugar Glazed Ham with rolls and condiments
Substitute Roast Beef - See Catering Manager

Theme Station - Choose one

Mashed Potato Bar

with Regular and Sweet Mashed potatoes with appropriate condiments,

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto

Tomatoes, Spinach, Mushrooms, Black Olives, Chicken or Italian Sausage

Fajita Station*

Floured Tortilla Shells, Chicken, pepper, onions
With Salsa, guacamole, sour cream
Substitute beef - add \$2.00 per person

Asian Station*

Fried Rice or Lo Mein with peas, onions, carrots, chicken
Substitute beef/shrimp - add \$2.00 per person

Two items \$46.00 per person, Three items \$49.00 per person, Four items \$52.00 per person

***Chef attendant fee \$50.00 per an hour per a attendant
(1) per 75 ppl**

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Plated Dinners

Accompanied by Warm Rolls, Coffee and Tea Service

Salad or Soup - Select One (1)

Classic Caesar Salad with Garlic Croutons

Seasonal Mixed Greens with Tomatoes, Cucumbers and Carrots, Choice of Dressing

Baby Spinach Salad with Chopped Egg, Mushrooms, Red Onion and Choice of Dressing

Chef's Soup of the Day

Entrée - Select One (1)

Fish and Seafood

Grilled Salmon Filet with Honey Bourbon Glaze **\$33.25 per person**

Crab Stuffed Atlantic Haddock Fillet **\$35.25 per person**

Twin Maryland Crab Cakes with Roasted Corn Relish **\$37.25 per person**

Meat and Poultry

Roasted Breast of Chicken in a Herb basil cream Sauce **\$29.75 per person**

Chicken Piccata served in a lemon caper cream sauce **\$29.75 per person**

Spinach and Goat Cheese Stuffed Chicken Breast, with a Roasted Red Pepper Alfredo Sauce **\$30.75 per person**

Roasted Pork Loin Accented with an Apple Compote and topped with a Brandy Demi-Glaze **\$29.75 per person**

Grilled N.Y. Steak with Peppercorn Cream Sauce **\$40.25 per person**

Sliced Prime Rib of Beef with Aus Jus **\$42.25 per person**

Pan Seared Center Cut Beef Tenderloin with Wild Mushroom Port Wine Sauce **\$43.75 per person**

Vegetarian

Mushroom Ravioli with Vodka Sauce **\$28.75 per person**

Grilled Portabella Mushroom in a balsamic reduction
over bowtie pasta tossed garlic and olive oil with roasted vegetables **\$31.00 per person**

Gluten Free Entree Options available

Dessert - Select One (1)

Chocolate Overload Cake

Classic Carrot Cake

N.Y. Cheesecake with Strawberry Sauce and Whipped Cream

Red Velvet Cake

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Dinner Buffets

The Triad Buffet

Salad - Select One (1)

Fresh Mixed Baby Greens with Grape Tomatoes, Red Onion,
and Garlic Croutons with Choice of (2) Dressing

Hearts of Romaine , shaved parmesan, home style croutons with Caesar Dressing

Fresh Fruit Salad

Spinach Salad with Chopped Egg, Sliced Fresh Mushrooms,
and Red Onions served with Warm Bacon Dressing

Bowtie Pasta Salad tossed with Pesto, Fresh Grilled diced vegetables, and Parmesan Cheese

Entrée Select Two (2) or Three (3)

Sliced Herbed Crusted Roast Beef with Shallot Gravy

Beef Tips, mushrooms & green onions in gravy with rice

Grilled Salmon Fillet with Teriyaki Glaze with Pineapple Relish , Lemon Caper Cream Sauce or Lemon Butter with Dill

Tilapia Fillet with a Lemon-Chive Butter Sauce

Brown Sugar Glazed Pork Loin with Apple Raisin Chutney

Fried Pork Chops

Shredded BBQ Pork

Herbed Baked, BBQ, or Fried Chicken

Boneless Chicken Breast w/ Herb Basil Cream Sauce, Mushroom Marsala Sauce or Teriyaki Glaze w/ pineapple relish

Roasted Turkey and Sage Dressing with Gravy

Mushroom Ravioli w/ Sundried Tomato & Spinach Alfredo Cream Sauce

Sides Select Three (3)

Roasted Rosemary New Potatoes

Mashed Potatoes

Rice Pilaf

Potato Salad

Au Gratin Potatoes

Creamy Mac & Cheese

Southern Style Green Beans

Broccoli with Red Peppers

Vegetable Medley

Collard Greens

Corn on Cob

Cole Slaw

Assorted Cakes and Pies

Coffee and Tea Service

Two Entrees - \$32.50 per person

Three Entrees - \$36.75 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

Children Plated Lunch & Dinner

For Children 10 and under

Starter - Select One (1)

Garden Salad with Choice of Dressing

Fruit Cup

Apple Sauce

Entree - Select One (1)

Chicken Tenders and Fries
Served with Ketchup and BBQ

Spaghetti and Meatballs

Cheese Quesadillas
with Fries served with Ketchup

Dessert - Select One (1)

Chocolate Chip Cookie

Brownie

Vanilla or Chocolate Ice Cream Cup

Drink - Select One (1)

Milk

Apple Juice

Lemonade

\$16.50 per person

Please add 6.75% Sales Tax and 21% Service Charge. Pricing is per person unless otherwise noted.

BEVERAGE SERVICE

Host Bar

(host pays for all beverages)

All beverages purchased will be subject to 21% Service Charge

Domestic Beer	\$3.00
Imported Beer	\$5.00
House Wine (glass)	\$7.00
Call Brands	\$6.00
Premium Brands	\$8.00 - \$12.00
Soda	\$2.00

There will be Charge of \$125.00 per Bartender.

*We recommend one Bartender per 150 guests. (Minimum purchase of **\$300.00**)*

Cash Bar

(Each guest pays)

Tax included in price

Domestic Beer	\$3.00
Imported Beer	\$5.00
House Wine (glass)	\$7.00
Call Brands	\$6.00
Premium Brands	\$8.00 - \$12.00
Soda	\$2.00

There will be Charge of \$125.00 per Bartender.

*We recommend one Bartender per 150 guests. (Minimum purchase of **\$250.00**)*

Bottle Beers

Domestic

Budweiser
Miller Lite

Bud Light
Yuengling

Coors Light
Michelob Ultra

Import

Corona

Heineken

Wine

Merlot
Moscato

Cabernet Sauvignon
Chardonnay

Pinot Noir
Pinot Grigio

Liquor

Call Brands

Smirnoff Vodka
Jose Curevo Tequila
Bacardi Rum
Beefeater Gin
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewar's Scotch
Sambrosa Coffee Liqueur
Arrow Peach Schnapps
Arrow Amoretto

Premium Brands

Grey Goose / Titos Vodka
1800 Tequila/ Patron
Malibu/Captain Morgan Rum
Tangeray Gin
Jack Daniels
Crown Royal
Chevis Scotch
Kahlua Coffee Liqueur
Di Sarrona Amoretto
Hennessy

Other selections are available upon request and are subject to additional charges or higher pricing.

Please ask your Catering manager about these options

Pricing is per a beverage unless otherwise noted.

Linens & Decorations

Basic Linens

90" X 90" White - no charge

114" White - no charge

90" X 90" Ivory - no charge

114" Ivory - no charge

90" X 90" Black - no charge

114" Black - no charge

Table Runners - Gold Sequin, Silver Sequin, Pink Sequin

Floor Length Table Linens

White, Black or Ivory

\$30.00 per table

Basic Napkins

White, Black, Ivory, Tan, Light Yellow, Rose, Navy, Royal, Light Blue, Red, Burgundy, Mint,
Forest Green, Teal, Mustard Gold, Brown, Purple

No Charge

Spandex Chair Covers with Colored Band

White, Black, or Ivory

Band Colors

Lt Pink, Dark Pink, Rose, Red, Burgundy, Lavender, Wisteria, Sangria, Purple, Peach, Orange,
Bright Yellow, Mustard, Metallic Gold, Bright Green, Emerald, Baby Blue, Turquoise, Royal Blue,
Navy, Gray, White, Black

\$2.00 per chair

Portrait Easel

\$10.00

White Backdrop with colored up lights

10 ft - \$100.00

20 ft - \$175.00

30 ft - \$250.00

Uplighting Package

4 lights - \$100.00

8 lights - \$150.00

AV Equipment

Screen

7 ft Portable - \$40.00 a day
8ft wall screen - \$50.00 a day
10ft X 14ft - \$200.00 a day

Projector

\$150.00 a day
\$75.00 1/2 day

Flip Chart

With Pad and Markers - \$50.00 a day
Easel only - \$20.00 a day

Easel

\$20.00 a day

Dry Erase Board with Markers

\$50.00 a day

Laser Pointer

\$20.00 a day

Polycom

\$100.00 a day

Extension Cords & Power Strips

Extension Cord - \$10.00 a day
Power Strip - \$15.00 a day
Combo - \$20.00 a day

Sound Equipment

Mic with stand - \$50.00
Cordless Mic - \$150.00
Lavalier Mic - \$150.00
Speaker with stand - \$70.00
Mixer board - \$70.00

All equipment must be ordered 2 weeks prior to event
Other equipment available on request

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted.