



EVENTS

204 Centreport Dr. Greensboro NC

www. GreensboroEmbassy.com | (336) 668-4535

Spring and Summer 2024



SUITE PLANNER PACKAGES

All menus and prices are subject to change.
Some items may be unavailable due to current local or nationwide shortages or outages.
Please note: A taxable service charge and state sales tax will be applied to all prices.
Not all ingredients listed. Please inform us of any food allergies.
Actual presentation of menu items and ingredients may vary from photos and descriptions.

Spring and Summer 2024

SUITE PLANNER PACKAGE



AV SUPPORT PACKAGE

Screen
extension cord and power strip
flipchart on easels with markers
high speed WIFI
standing podium with wired mic
+\$200 to include LCD projector

WAIVED MEETING ROOM RENTAL

Suites Planner Package A \$ 92.25 per person

MORNING BREAK | 1 hr service

chef's choice of a hot breakfast item, fresh fruit, muffins, pastries and yogurt with granola topping
coffee, hot tea, orange and apple juice, sodas and water station

ALL DAY BEVERAGE SERVICE | 8 am - 5 pm

coffee, sodas, iced tea and water station

SIGNATURE LUNCH (buffet or plated) | 45 minute service

(2) two hot entrée selections
salad, starch, vegetable, rolls with butter
assorted desserts
water service, coffee, tea and soda station

- or -

DELI BISTRO LUNCH (buffet or plated) | 45 minutes service

gourmet sandwiches
vegetarian option available
Sliced seasonal fruit
hot chips with ranch
assorted desserts
water service, coffee, tea and soda station

AFTERNOON BREAK | 1 hr service

sweet and salty snacks, beverage refresh

SIGNATURE DINNER (buffet or plated) | 1 hr service

(2) two hot entrées
salad, starch, vegetable, rolls with butter
assorted desserts
water service, coffee, tea and soda station

Spring and Summer 2024

SUITE PLANNER PACKAGE

Suites Planner Package B | \$ 71 per person

MORNING BREAK | 1 hr service

chef's choice hot breakfast item, fresh fruit, muffins, pastries, yogurt and coffee, hot tea, orange juice, sodas and fruit infused water

AM/PM BEVERAGE SERVICE | 8 am – 12 pm or 1 pm – 5 pm

coffee, sodas, iced tea, fruit infused water

SIGNATURE LUNCH

(2) hot entrée OR deli bistro buffet
plated or buffet style
assorted desserts
water service, coffee, tea and soda station

AFTERNOON BREAK | 1 hr service

sweet and salty snacks, coffee, sodas and fruit infused water

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WAIVED MEETING ROOM RENTAL

Suites Planner Package C | \$ 58.25 per person

choice of 1 break:

MORNING BREAK | 1 hr service

chef's choice a hot breakfast item, fresh fruit, muffins, pastries, yogurt and coffee, hot tea, orange juice, sodas and fruit infused water

- OR -

AFTERNOON BREAK | 1 hr service

sweet and salty snacks, coffee, sodas and fruit infused water

AM/PM BEVERAGE SERVICE | 8 am – 12 pm or 1 pm – 5 pm

coffee, sodas, iced tea, fruit infused water

SIGNATURE LUNCH

(2) hot entrée OR deli bistro buffet
plated or buffet style
assorted desserts
water service, coffee, tea and soda station

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WAIVED MEETING ROOM RENTAL



BREAKFAST

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Spring and Summer 2024

BREAKFAST



Healthy Buffet | \$22 per person

Assorted Selection of Market Style Sliced Fruit
Individual Homemade Granola and Yogurt Parfaits
Scrambled Eggs
Turkey Bacon
Turkey Sausage
Roasted Red Potato Wedges with Parsley
Low-Fat Bran and Blueberry Muffins, served with
Butter, Jams, Fruit Preserves and Honey
Bagels and Low-Fat Cream Cheese
Chilled Apple, Orange, and Cranberry Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

Breakfast Buffet

May require a \$250.00 attendant fee up.
Additional \$25.00 fee will be added per 75 guests.

Continental Breakfast Buffet | \$18 per person

Seasonal Selection of Market Style Fruit
Variety of Freshly Baked Breakfast Breads,
Pastries, Muffins, and Bagels
Cream Cheese, Butter, Jams, Fruit Preserves and Honey
Freshly Brewed Gourmet Coffee and Hot Tea
Chilled Orange, Apple, and Cranberry Juices

Hearty Buffet | \$25 per person

Assorted Selection of Market Style Sliced Fruit Assorted Cold Cereals and
Milk
Bagels and Cream Cheese
French Toast with Butter, Banana & Strawberries
Scrambled Eggs
Bacon
Turkey Sausage
Breakfast Potatoes
Variety of Freshly Baked Breakfast Breads and Pastries,
Served with Butter, Jams, Fruit Preserves and Honey
Freshly Brewed Gourmet Coffee and Hot Tea
Chilled Orange, Apple, and Cranberry Juices

Spring and Summer 2024

BREAKFAST



Plated Breakfast

All Plated Breakfasts Include:

Orange Juice, Freshly Brewed Coffee, Assorted Herbal Teas

All American | \$ 20 per person

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey



Keto Breakfast | \$ 20 per person

Cheesy Sausage Scramble with
Eggs, Sausage, Cheese, Sautéed Spinach
and Salsa

Fresh Sliced Tomatoes



Vegan Breakfast | \$ 20 per person

Veggie Hash with Sautéed Spinach, Breakfast
Potatoes, and Salsa

Fresh Fruit



Gluten Free | \$ 20 per person

Scrambled Eggs

Gluten Free Bacon

Breakfast Potatoes

Fresh Fruit

Vegetarian Breakfast | \$ 20 per person

Scrambled Eggs

Cheese and Spinach Scramble

Breakfast Potatoes

Fresh Fruit

Spring and Summer 2024

B R E A K F A S T

Enhancements

Individual Low-Fat Fruit Yogurts | \$ 3 each

Southern Biscuits and Gravy | \$ 4 each

Oatmeal, Served with Brown Sugar and Raisins | \$ 5 per person

Seasonal Fruit Display | \$ 4 per person

Hard Boiled Eggs | \$ 10 per dozen

Assorted Hot Breakfast Sandwiches | \$ 36 per dozen

Egg & Cheese Biscuits

(with meat selection of Sausage, Ham, or Bacon) | \$36 per dozen

Assorted Mini Quiche (Dozen) | \$ 36 per dozen

Assorted Breakfast Breads, Bagels or Muffins | \$ 36 per dozen

Egg & Cheese Croissants

(with meat selection of Sausage, Ham, or Bacon) | \$ 48 per dozen

Action Stations | \$ 8 per person

Pancake Station

With your choice of Blueberries, Pecans, Chocolate Chips, Whipped Cream and Flavored Butter

Omelet Station

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as a stand alone breakfast.

Requires a \$50 attendant fee up to 75 guests.

An Additional \$25.00 fee will be added per 75 guests.

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.



BREAKS

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Spring and Summer 2024

BREAKS

4 Hours Beverage Package | \$12 per person

Freshly Brewed Coffee, Hot Tea, Assorted Coke Products, Bottled Gold Peak Tea, Bottled Water

8 Hours Beverage Package | \$18 per person

Freshly Brewed Coffee, Hot Tea, Assorted Coke Products, Bottled Gold Peak Tea, Bottled Water

Give Me a Break (Break) | \$ 12 per person

Chocolate Candies, Assorted Candy Bars, Brownies, Blondies

Build Your Own Trail Mix Bar | \$ 10 per person

Trail Mix ~ Add In to Include Granola Clusters, Coconut, Peanuts, M&Ms, Sesame Sticks, Chex Mini Marshmallows, Pretzels, Cereal, and Dried Fruits

County Fair Break | \$ 12 per person

Roasted Peanuts, Buttered Popcorn, Mini Corn Dogs Served with Ketchup and Mustard, Bavarian Pretzel Bites with Beer Cheese Sauce for Dipping, Fresh Baked Cookies



Mr. Elijah's Sweets | \$ 16 per person

Seasonal Chopped Fresh Fruit with Chocolate Dipping Sauce, Fresh Doughnuts, Churros, Pretzel Bites, Assorted Jumbo Cookies

Milk and Cookies Break | \$ 12 per person

Assorted Jumbo Cookies, Hot Chocolate, Milk ~ 2% and Skim

Ice Cream | \$ 16 per person

Vanilla and Chocolate Ice Cream, Served with Assorted Toppings ~ Chocolate, Strawberry, and Caramel Sauce, Pineapple Chunks, Fresh Diced Strawberries, Sprinkles, Diced Peanuts, Whipped Cream and Cherries

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

BREAKS



Refreshments

Assorted Coke Products, Bottled Gold Peak Tea, and Bottled Water | \$ 4.50 each

Sparkling Water or Sparkling Mineral Water | \$ 4.50 each

Assorted Chilled Bottled Juices | \$4.50 each

Fresh Brewed Coffee or Decaf Coffee | \$ 53 per gallon

Hot Tea or Hot Chocolate | \$ 53 per gallon

Orange Juice, Apple Juice | \$ 35 per gallon

Lemonade or Iced Tea | \$ 35 per gallon

Enhancements

Bagged Potato Chips, White Cheddar Cheese Popcorn, or Pretzels | \$ 3.00 each

Whole Fruits, Rice Krispie Treats, or Roasted Nuts | \$ 3.00 each

Ice Cream Novelty Treats | \$ 5.00 each

Seasonal Fruit Display | \$ 4.00 per person

Housemade Pita Chips and Hummus | \$ 5.00 per person

Cinnamon Rolls with Icing | \$ 32.00 per dozen

Jumbo House Baked Cookies, Brownies, or Dessert Bars | \$ 36.00 per dozen

Bavarian Pretzel Bites with Beer Cheese Sauce for Dipping | \$ 36.00 per dozen



Spring and Summer 2024



LUNCH

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Spring and Summer 2024

LUNCH

All Boxed Sandwich

Include:

Bagged Chips

Jumbo Cookie

Whole Fruit

Bottled Water

Add our Soup Du Jour for \$4

Boxed Lunches

Proudly Featuring

Boar's Head

All Boxed Salads Include:

Jumbo Cookie

Bottled Water

Add our Soup Du Jour for \$4

SANDWICHES

Veggie Delight Wrap | \$ 22 per person

Guacamole, Tomato, Shredded Carrots, Zucchini, Spinach and Cheddar Cheese, Served on Herb Tortilla

Turkey | \$ 24 per person

Hand carved Roasted Turkey, Cheddar Cheese, Romaine Lettuce, and Tomato, Served on Wheat Berry Bread

The Club | \$ 24 per person

Bacon, Ham, Turkey, Provolone Cheese, Lettuce and Tomato, Served on Sour Dough Bread

Italian Sub | \$ 24 per person

Chef's selection of Italian Meats, Ham, Provolone Cheese, Lettuce and Tomato, Served on a Hoagie Roll

Ham And Cheese | \$ 24 per person

Ham and Cheddar Cheese, Lettuce and Tomato, Served on Sour Dough Bread

- *Gluten Free Multigrain Bread available for guests who may need this option.*

SALADS

Blackened Chicken Caesar | \$ 23 per person

Sliced Blackened Chicken, Crisp Romaine Lettuce, Parmesan Cheese, Roma Tomatoes, Croutons & Caesar Dressing on the side

Mandarin Pecan Spinach Salad | \$ 22 per person

Fresh Baby Spinach topped with Blue Cheese, Red Onions, Diced Tomatoes, Candied Pecans, Mandarin Oranges & Balsamic Vinaigrette Dressing on the side

Add Grilled Chicken Breast \$7.00 additionally

Add Salmon Filet \$8.00 additionally

Chef Salad | \$ 22 per person

Spring Mix Lettuce, Ham, Turkey, Shredded Cheddar, Roma Tomatoes, Fresh Cucumber, Hard Boiled Egg, & Dressing on the side

Croutons on Request (croutons are not keto friendly or gluten free)



Groups under 20 add \$62 Service charge.
For groups of 49 or less, hotel will allow 2 entrée selections.
For groups of 50 or more, hotel will allow for up to 3 entrée selections.

Spring and Summer 2024

LUNCH

All Plated lunches Include:

Choice of (1): Mixed Garden Green Salad or Caesar Salad

Chef's Vegetable & Chef's Potato, Rice or Pasta

Pasta entrée includes Chef's Vegetable only

Fresh Baked Rolls & Butter

Chef's Dessert Selection

Water and Iced Tea Service

Soup Du Jour can be added for \$4.00 per person



Mediterranean Chicken | \$ 33 per person

Herb seasoned with Feta Cheese and Vinaigrette

Peach BBQ Chicken | \$ 33 per person

Roasted Chicken Breast, Marinated and Topped with a Peach BBQ Sauce

Chicken with Cajun Cream Sauce | \$ 33 per person

Roasted Chicken Breast, Topped with a Savory Cajun Cream sauce

Southern Fried Chicken | \$ 33 per person

Marinated and Fried Airline Chicken Breast, Served with Sausage Gravy

Salmon Beurre Blanc | \$ 36 per person

Fillet of Salmon topped with Lemon, Shallots, Butter and Wine Cream Sauce

Pasta Primavera | \$ 32 per person

Bowtie Pasta tossed with Zucchini, Squash, Green Beans, Red Onion, Mushrooms, Red Bell Peppers, and Red Sauce



Roasted Vegetable Buddha Bowl | \$ 33 per person

Roasted Cauliflower, Broccoli, Zucchini, and Chickpeas, served Atop a Bed of Quinoa

Groups under 20 add \$62 Service charge.
For groups of 49 or less, hotel will allow 2 entrée selections.
For groups of 50 or more, hotel will allow for up to 3 entrée selections.

Spring and Summer 2024

LUNCH

Gate City Buffet

1 entrée | \$ 34 per person

2 entrée | \$ 38 per person

3 entrees | \$ 42 per person

Gate City Buffet includes

Choice of (1): Mixed Garden Green

Salad or Caesar Salad

**Chef's Vegetable & Chef's Potato, Rice
or Pasta**

Pasta entrée includes Chef's Vegetable
only

Fresh Baked Rolls & Butter

Chef's Dessert Selection

Water and Iced Tea Service

*Soup Du Jour can be added for \$4.00 per
person*

Entrée Selections

Pulled Pork | NC Style Pulled Pork with BBQ
Sauce on the Side

Pork Loin | Slow Roasted, Served with Apple
Bourbon Sauce

Peach BBQ Chicken | Roasted Chicken Breast,
Marinated and Topped with a Peach BBQ Sauce

Southern Fried Chicken | Marinated and Fried
Airline Chicken Breast, Served with Sausage Gravy

Mediterranean Chicken | Herb seasoned with Feta
and Vinaigrette

Cheese Ravioli Lasagna | Cheese Ravioli, Layered
with Ricotta with Traditional Meat Sauce

Farfalle | Penne Pasta, Tossed with Olive Oil, Garlic,
Spinach, Mushrooms, Cherry Tomatoes, and Artichoke
Hearts

Braised Beef Tips | Slow Cooked, Beef Tips,
Cooked with Port Wine Sauce

Carolina Catfish | Battered Catfish Filets with a
touch of Cajun Spices, served with a homemade
Tartar Sauce



Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

LUNCH

North Carolina Buffet
2 Entrees | \$ 36 per person
3 Entrees | \$ 40 per person

Mixed Garden Green Salad
Coleslaw
Chopped Seasonal Fruit

Entrees:
NC Pulled Pork
NC Style Pulled Pork with BBQ Sauce on the Side

Carolina Fried Catfish
Battered Catfish Filets with a touch of Cajun Spices, served with a homemade Tartar Sauce

Southern Baked Chicken
Bone In Marinated Oven Roasted Chicken

Sides

- Corn Muffins
- Macaroni & Cheese
- Southern Collard Greens with Smoked Turkey

Fresh Baked Rolls & Butter
Warm Apple Cobbler with Vanilla Ice Cream
Water and Iced Tea Service

Italian Buffet
\$ 36 per person

Caesar Salad
Chopped Seasonal Fruit

Build Your Own Pasta Bar:
Penne Pasta
Marinara and Alfredo Sauces
Sliced Grilled Chicken
Meatballs

Herb Roasted Italian Vegetable Medley |
Zucchini, Squash, Broccoli, Red Bell Peppers, and Red Onions with Italian Herbs

Parmesan Cheese
Breadsticks and Rolls with Butter
Cannoli and Tiramisu
Water and Iced Tea Service

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

Bistro Sandwich Buffet
\$ 35 per person

Mixed Garden Green Salad
Chopped Seasonal Fruit

Assorted Gourmet Wraps and Bistro Sandwiches:

- Club
- Smoked Turkey
- Veggie Delight
- Italian Sub
- Ham and Cheese

Fresh House Kettle Chips
Chef's Selections of Dessert
Water and Iced Tea Service

All American Buffet
\$ 36 per person

Mixed Garden Green Salad
Coleslaw
Chopped Seasonal Fruit

Grilled Hamburgers & Hot Dogs
Served with Assorted Cheese Slices, Lettuce, Tomato, Onion, Pickles & Buns

BBQ Baked Beans
Potato Wedges

Warm Apple Cobbler with Vanilla Ice Cream
Water and Iced Tea Service



RECEPTION

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RECEPTION

Gathering Menus

Silver Package | \$ 20 per person

Choice of 3 hors d'oeuvres | butler passed

Providing 2 pieces of each per person

Fruit & Cheese Display

Served with Crackers and Yogurt Dipping Sauce

Coffee, Water and Iced Tea Station

Gold Package | \$ 30 per person

Choice of 5 hors d'oeuvres | butler passed

Providing 2 pieces of each per person

Fruit & Cheese Display

Served with Crackers and Yogurt Dipping Sauce

Coffee, Water and Iced Tea Station

Platinum Package | \$ 40 per person

Choice of 3 display stations

Choice of 3 hors d'oeuvres

displayed or butler passed

Choice of 2 culinary stations

Coffee, Water, and Iced Tea Station

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

Hors d'oeuvres Collection

Assorted Mini Quiche

BBQ Pork Sliders

Chicken Teriyaki Satay

Chicken Boneless Wings (BBQ or Buffalo)

Chicken Tenders

Coconut Shrimp | served with orange marmalade

Crab Dip with Pita Chips

Frank in Puff Pastry

Vegetable Pot Stickers (*fried or steamed*) | served with soy sauce

Homemade Bruschetta

Meatballs (Swedish, BBQ or Asian)

Southwestern Spring Rolls | served with sour cream and salsa

Vegetable Spring Rolls | served with soy sauce and spicy dipping sauce

Spanakopita

Tempura Shrimp

Spinach and Artichoke Dip with Pita Chips

Pita Chips with Hummus

Display Station

- Harvest Vegetable Display
- Imported and Domestic Cheese Display
- Seasonal Fruit Display
- Sweet Endings Dessert Display



Culinary Station

- Shrimp and Grits Station (add \$6 per person)
- Pasta Station
- Fajita Station

Carving Station

Served with condiments and sliced rolls

- Roasted Turkey Breast
- Smoked Ham
- Beef Brisket

Spring and Summer 2024

RECEPTION

Classic Expressions

Classic – 50 Pieces

Spanakopita | \$ 100

Traditional Greek Spinach Pie with Spinach and Feta cheese wrapped in flaky Phyllo Crust

Chicken Wings | \$ 200

Fried and tossed in your choice of sauce: BBQ, Buffalo or a Memphis Dry Rub

Meatballs | \$ 150

100% all Beef Meatballs, Seasoned, cooked to perfection and tossed in your Choice of BBQ, Sweet & Sour or Swedish Sauce

Chicken Tenders | \$ 175

Served with Ranch, Honey Mustard or BBQ Sauce

Empanadas | \$ 225

Tender Chicken Breast or Beef Tenderloin with a house blend of Spices, Onions and Jalapenos wrapped in a Puff Pastry

BBQ Pork Slider | \$ 190

Pulled Pork cooked “slow and low” with a homemade BBQ Sauce

Hickory Smoked Pork Belly Wrapped Apple | \$ 190

With Bourbon Glaze

Seafood Classic – 50 Pieces

Coconut Shrimp | \$ 225

Served with an Orange Marmalade Sauce

Tempura Shrimp | \$ 225

Served with Sweet and Sour Sauce and Soy Sauce

Cocktail Shrimp | \$ 225

Chilled with choice of Blackened or seasoned with Old Bay or Chili Lime

Maryland Mini Crab Cakes | \$ 400

Mixture of Jumbo Lump & Claw Crab Meat, served with our Remoulade Sauce

Warm Crab Dip | \$ 225

Served with Pita Chips



RECEPTION

Carvery & Displays

Carving Station

All stations served with *Condiments and Sliced Rolls*

Roasted Turkey Breast | \$ 350

Cranberry Chutney, Whole Grain Mustard or Fried Cajun Turkey

**add to a dinner buffet for \$4.25 per person serves approximately 35 guests based on 3 ounces per person*

Smoked Ham | \$ 375

Whole Grain Mustard, Herb Mayo

**add to a dinner buffet for \$4.25 per person serves approximately 40 guests based on 3 ounces per person*

Texas Beef Brisket | \$ 475

Served with BBQ Sauce

**add to a dinner buffet for \$4.25 per person serves approximately 35 guests based on 3 ounces per person*

Prime Rib | \$ 640

Sea Salt & Peppercorn rubbed, served with Horseradish and Herb Cream, Au Jus Sauce

**add to a dinner buffet for \$6 per person serves approximately 40 guests based on 3 ounces per person*

Carvery

*\$120 attendant fee

Per station per 50 people

Display Boards

Harvest Vegetables | \$ 10 per person Board | \$ 450

Pepper Strips, Grilled Asparagus, Carrots, Celery & Additional Seasonal Vegetables with Asiago, Herb & Lemon dip, Caesar & Ranch Dressings

Seasonal Fruits | \$ 10 per person Board | \$ 450

Yogurt or Chocolate Sauce for Dipping

Domestic and Imported Cheeses | \$ 10 per person Board | \$ 450

Dressed with Grapes, Seasonal Berries, Served with Crackers

Charcuterie and More | Boar's Head Brand | \$ 16 per person Board | \$ 700

Italian Meats, Cheeses, Grilled Vegetables, Bruschetta and Caprese

Sweet Endings Desserts Display | \$ 10 per person Board | \$ 450

Chef's Selection of Seasonal Mini Desserts

Displays require a 20 guest minimum.
Board serves approximately 50 guests.



Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

RECEPTION

Culinary Stations

Bananas Foster | \$ 18 per person

Toppings Banana Liqueur, Dark Rum, Brown Sugar, Cinnamon, Bananas and Vanilla Ice Cream

Ultimate Potato Bar | \$ 20 per person

Baked Potatoes and Baked Sweet Potatoes

Toppings | Chili, Sautéed Mushrooms, Caramelized Onions, Broccoli, Bacon, Cheese, Sour Cream, Salad, Chives, Cinnamon, Brown Sugar and Marshmallows

Pasta Station | \$ 23 per person

Penne Pasta and Cheese Tortellini
Choice of 2 Meats | Sliced Chicken Breast, Mini Meatballs, or Herb Baby Shrimp
Grilled Vegetables
Sauces | Alfredo, Marinara, and Pesto Cream

Poke Bowl Station \$ 25 per person

Choice of Base | Jasmine White Rice, Jasmine Brown Rice, or Mixed Garden Greens

Choice of (2) Meats | Seared Tuna, Shrimp, Teriyaki Chicken, or Marinated Tofu

Toppings | Avocado, Edamame, Carrots, Cucumbers, Pineapple, Pickled Ginger, Seaweed Salad, Kimchi, Shredded Nori, Fresh Cilantro, Sesame Seeds, Green Onions

Sauce Selections | Soy/Ginger/Sesame Sauce, Wasabi Aioli, Sracha Aioli, Chili Garlic Sauce, Soy Sauce, Thai Chili Sauce, and Asian Dressing

Stir Fry Station | \$ 25 per person

Choose 2 meats | Chicken, Beef or Shrimp

Asian Vegetables collection

Sauces | Teriyaki, Thai, Peanut, and Korean BBQ

Mix-Ins | Fried Rice Or Steamed Jasmine Rice

Fajita & Nacho Station | \$ 25 per person

Choice of 2 Meats | seasoned chicken, ground beef, or al pastor

Sauteed Onions and Bell Peppers

Soft Flour Tortillas and Crunchy Corn Tortillas, Corn Tortilla Chips

Toppings | Salsa, Sour Cream, Pickled Jalapenos, Shredded Cheddar Cheese, Iceberg Lettuce, and Cheese Sauce

Grits Station | \$ 25 per person

Shrimp and Andouille Sausage

Pulled Pork

Chopped Bacon

Smoked Gouda Cheese Grits

White Cheddar Cheese Grits

Shredded Cheddar

Caramelized Onions, Peppers, and Mushrooms

Green Onions

Based on 1 hour service.

Groups under 40 add \$2.65 per person.

2 station minimum applies if requested

individually

All culinary stations have a \$120 attendant/culinarians fee per station/per 50 people.

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DINNER



Starters

Chef's Garden Salad | Fresh Greens, Roma Tomatoes, Cucumbers, Shredded Carrots, served with your selection of Dressings on the side

Caesar | Crisp Romaine, Shaved Parmesan, Roma Tomatoes, Croutons and Lemon Wedge

Dressing Selections *(Choice of 2, all gluten free)*

Balsamic Vinaigrette
Bleu Cheese
Caesar
Honey Mustard
Italian
Ranch
Raspberry Vinaigrette

Side and Desserts

Vegetables

Green Beans (southern style or sauteed), Roasted Green Top Baby Carrots, Roasted Asparagus, Seasonal Vegetable Medley

Starches

Mashed Potatoes, Choice of Jasmine White Rice or Jasmine Brown Rice, Rice Pilaf or Sweet Potato Mash

Desserts

Chocolate Cake, Crème Brule Cheesecake, Key Lime Tart

New York Cheesecake | *with assorted Fruit Sauce,*

Chocolate Banana Cake, Red Velvet Cake

Flourless Torte GF (add \$1.50) , Vegan Cake (add \$4 per person)

DINNER

Plated Entrée Selections

Entrées

Peach BBQ Chicken | \$38 per person

Marinated and Grilled Airline Chicken Breast, Topped with Peach BBQ Sauce



Mediterranean Chicken | \$38 per person

Herb seasoned with Feta Cheese and Vinaigrette

Orange Ginger Chicken | \$38 per person

Grilled Chicken with Asian Inspired Orange Ginger Sauce

Chicken with Cajun Cream Sauce | \$38 per person

Herb marinated & Grilled Chicken, topped with a light lemon Cream sauce

Chicken Piccata | \$38 per person

Lightly breaded and sautéed with a Lemon Caper Cream Sauce

All Plated Dinners Include:

Choice of (1): Mixed Garden Green Salad or Caesar Salad

Choice of Vegetable Selection

Choice of Starch Selection

Pasta entrée includes Chef's Vegetable only

Fresh Baked Rolls & Butter

Dessert Selection

Water and Iced Tea Service

Coffee Station

Soup Du Jour can be added for \$4.00 per person

Pork Loin | \$39 per person

Slow Roasted, Served with Apple Bourbon Sauce

Salmon Beurre Blanc | \$42 per person

Salmon Filet, Topped with Lemon, Butter and Wine Sauce

Maple Bourbon Salmon | \$42 per person

Fillet of Salmon, Topped with a Maple Bourbon Cream Sauce

Beef Medallions | \$45 per person

Slow Roasted, Beef Tips, Cooked with Port Wine Sauce

Braised Beef Short Rib | \$ 48 per person

Seared and Braised Short Ribs, with Port Wine Sauce



Acorn Squash | \$ 40 per person

Roasted Acorn Squash, Served atop Brown Rice with Seasonal Vegetables



Mediterranean Pasta | \$ 38 per person

Penne Pasta Tossed with Olive Oil, Garlic, Spinach, Mushrooms, Cherry Tomatoes, and Artichoke Hearts (Parmesan Cheese on Request)

DINNER

Greensboro Dinner Buffet Entrée Selections

1 entrée | \$44 per person

2 entrée | \$47 per person

3 entrees | \$50 per person

Greensboro Dinner Buffet Includes:

Choice of (1): Mixed Garden Green Salad or

Caesar Salad

Choice of 2 Vegetable Selection

Choice of 2 Starch Selection

Pasta entrée includes Chef's Vegetable only

Fresh Baked Rolls & Butter

Dessert Selection

Water Service, Coffee and Iced Tea Station

Soup Du Jour can be added for \$4.00 per person

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

Beef Medallions | Slow Cooked, Beef Tips, Cooked with Port Wine Sauce

Flank Steak | Seasoned and Grilled to Perfection, Sliced on a Bias, Served with Au Jus or Hunter Sauce

Chicken Piccata | Lightly Breaded and Sautéed with Lemon Caper Butter Sauce

Orange Ginger Chicken | Grilled Chicken with Asian Inspired Orange Ginger Sauce



Mediterranean Chicken | Herb Seasoned with Feta Cheese and Vinaigrette

Maple Bourbon Salmon | Fillet of Salmon, Topped with Maple Bourbon Cream Sauce

Salmon Beurre Blanc | Fillet of Salmon, Topped with Lemon Butter Sauce

Sea Bass | Fresh, Local Sea Bass, Topped with Lemon Butter Sauce and Fresh Herbs



Mediterranean Pasta | Penne Pasta tossed with Olive Oil, Garlic, Spinach, Mushrooms, Cherry Tomatoes and Artichoke Hearts

Lasagna Ravioli | Cheese Ravioli, Layered with Traditional Meat Sauce and Cheese

Honey Bourbon Pork Loin | Slow roasted Pork Loin with Apple Bourbon Sauce

DINNER

NC BBQ Dinner Buffet \$47 per person

Mixed Garden Green Salad
Coleslaw
Seasonal Fruit Salad

Entrees:

NC Pulled Pork BBQ
Southern Seasoned Fried
Chicken with Sausage
Gravy

Baked Macaroni and
Cheese

Collard Greens with
Smoked Turkey
Southern Style Green
Beans

Corn Muffins with Butter

Assorted Desserts

Water Service, Iced Tea and Coffee Station



Mediterranean Dinner Buffet \$50 per person

Traditional Caesar Salad
Tuscan Vegetable Pasta Salad
Roasted Corn, Peppers and Red Onion Salad

Entrees:

Mediterranean Chicken | Herb seasoned with
Feta Cheese and Vinaigrette
Falafel with Tzatziki Sauce
Seared Salmon with a Meyer Lemon Basil Relish

Rice Pilaf

Herb Seasoned Roasted Vegetables | Zucchini,
Squash, Red Bell Peppers, and Red Onions
Dinner Rolls with Butter and Breadsticks
Baklava and Lemon Cake
Water Service, Iced Tea and Coffee Station

Prices based on 45 minutes of food service.
Groups under 40 add \$3.95 per person.

Savory Dinner Buffet \$50 per person

Spinach Salad ~ with Roasted Mushrooms,
Tomatoes, Gorgonzola Cheese, Dressed with Herb
Vinaigrette
Tomato and Cucumber Salad

Entrees:

Braised Beef Short Ribs
Chicken with Cajun Cream Sauce
Sea Bass

Bowtie Pasta with Goat Cheese Sauce
Roasted parmesan Fingerling Potatoes
Roasted Broccolini
Dinner Rolls with Butter
Chef's Premium Dessert Selection
Water Service, Iced Tea and Coffee Station



BEVERAGE

All menus and prices are subject to change.
Some items may be unavailable due to current local or nationwide shortages or outages.
Please note: A taxable service charge and state sales tax will be applied to all prices.
Not all ingredients listed. Please inform us of any food allergies.
Actual presentation of menu items and ingredients may vary from photos and descriptions.

Spring and Summer 2024

BEVERAGE



Bar Service Based on Consumption

	Host	Non-Host
Domestic Beer	9	7
Imported or Craft Beer	7	8
Premium Wine and Liquors	8	9
Super Premium Wine and Liquors	9	10
Assorted Sodas and Juices	4.50	5

*Crafted Cocktails or Wine/Champagne
Tableside Service ~ Pricing available on request

Bartender Fee is additional. Fee is based on the number of attendees and number of hours needed

A customary taxable service charge and sales tax will be added to prices.

Hotel does not accept cash. All purchases will be via credit/debit cards.

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BEVERAGE

Beers

Domestic

Bud Light
Michelob Ultra
Miller Lite

Imported/Craft

Heineken
Dos XX
Stone IPA



Wines

Premium Wine Selections

Chloe

- Cabernet Sauvignon
- Pinot Noir
- Merlot
- Rose
- Chardonnay
- Pinot Grigio

Super Premium Wine Selections

- Substance Elemental ~ Cabernet Sauvignon
- DAOU Pessimist ~ Red Blend
- Mielson ~ Pinot Noir
- Benziger ~ Merlot
- Blazon ~ Chardonnay
- Rodney Strong ~ Sauvignon Blanc
- Banfi San Angelo ~ Pinot Grigio
- Innocent Bystander ~ Pink Moscato
- Sparkling ~ La Marca

Liquors

Premium Liquor Selections

New Amsterdam Vodka
Don Q Cristal Rum
Gordon's Gin
Camarena Tequila
Dewers Scotch
Jim Beam

Super Premium Liquor Selections

Titos Vodka
Bacardi Superior Rum
Tanqueray Gin
Jack Daniels
Crown Royal Blended Canadian Whisky
El Jimador Reposado Tequila
Johnny Walker Black Scotch
Captain Morgan's Spiced Rum



TECHNOLOGY

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Spring and Summer 2024

TECHNOLOGY



BREAKOUT PACKAGE | \$ 75

1 Standing or Tabletop Podium, 1 Draped Exhibit/Materials Table, 1 Flipchart with Post It Pad, 2Markers, Easel, and Masking Tape

RENTAL PACKAGES

WELCOME PACKAGE | \$ 100

Registration Table with Linen and Skirting and 2 Chairs, Standing or Tabletop Podium, 1 Draped Exhibit/Materials Table, 1 Flipchart with Post It Pad, 2 Markers, Easel, and Masking Tape

*** BYOP LCD SUPPORT PACKAGE | \$ 150**

* You provide your own projector

Packages Include: Dropdown or Tripod Screen, AV Cart or Table, Extension Cord and Power Strip, Basic Set up Assistance

LCD PACKAGE | \$ 650

Dropdown or Tripod Screen, AV Cart or Table, Extension Cord and Power Strip, Basic Set up Assistance

WIRED MICROPHONE PACKAGE | \$ 130

1 Standing Podium or Tabletop Podium, 1 Wired Microphone, House Sound System Patch which Includes Mixer, Audio Cable, Additional Cables as Required, Extension Cord with Power Strip

WIRELESS MICROPHONE PACKAGE | \$ 240

1 Standing Podium or Tabletop Podium, Choice of (1): Wireless Lapel or Handheld Microphone Microphone, House Sound System Patch which Includes Mixer, Audio Cable, Additional Cables as Required, Extension Cord with Power Strip

Spring and Summer 2024

TECHNOLOGY



INDIVIDUAL ITEMS:

AUDIO PATCH | \$75

house system/laptop sound patch

MIXERS

4 channel mixer | \$ 100

14 channel mixer | \$ 125

MICROPHONES/PODIUMS

wired microphone on stand/podium | \$ 100

wireless microphone handheld or lavalier (UHF) | \$ 200

SCREENS

In-Room Dropdown | \$ 100

Tripod 6ft or 8ft | \$ 100

Dressed 9ft x 12ft | \$ 300

TELEPHONE

dial 9 line (one time setup fee) | \$ 55

Polycom speakerphone with dial 9 line | \$ 150

WIFI/INTERNET

high speed internet connection | \$ 250
(per meeting space)

PLAYERS/RECORDERS/MONITORS

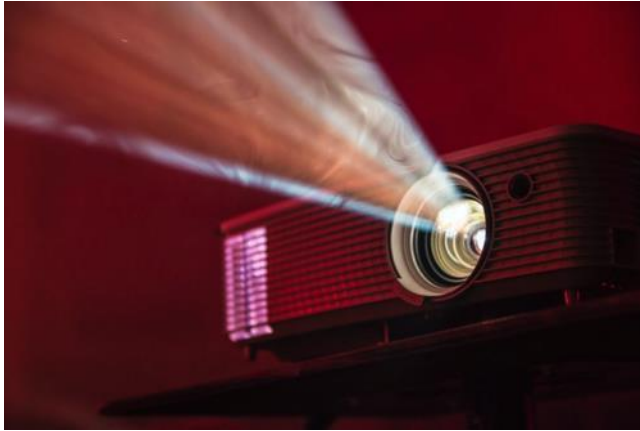
blu-ray dvd player | \$ 110

32" Flat Panel LCD TV, HDMI Connector, Extension Cord with Power Strip | \$ 150

LCD PROJECTOR

2000 + Lumens | \$ 500

TECHNOLOGY



PIPE AND DRAPE

Priced per square foot
on request

SPEAKERS

Priced on request

LIGHTING

Priced on Request

INDIVIDUAL ITEMS:

***TECHNICIAN**

Priced on Request ~ Based on Hours Needed: Weekday/Weekend/Holiday

* Hotel does not staff event tech, this is an outside sourced service

POWER OUTLET | \$ 55

ELECTRICAL POWER BOX | \$ 110

DANCEFLOOR

Built to the size to accommodate the room, up to 21ft x 21ft | Complimentary

LASER POINTER | \$ 50

WIRELESS MOUSE/PRESENTER | \$ 50

FLIPCHART WITH MARKERS AND EASEL | \$ 75

ADDITIONAL FLIPCHART PAD | \$ 30

4ft X 6ft WHITEBOARD/CORKBOARD | \$ 75

BANNER TO BE HUNG IN ATRIUM OR BALLROOM FEE | \$ 25

Additional office needs priced on request