

Catering Menu



Greensboro
Complex

A La Carte Break Service



BEVERAGES

FRESHLY BREWED REGULAR COFFEE AND DECAFFEINATED COFFEE	\$30 GAL
FRUIT PUNCH, LEMONADE OR FRESHLY BREWED ICED TEA	\$20 GAL
HERBAL TEA BAGS FOR HOT TEA	\$2.75 EACH
INDIVIDUAL BOTTLED JUICES	\$4 EACH
BOTTLED WATER	\$3 EACH
ASSORTED SOFT DRINKS	\$2.50 EACH

BREAKFAST SELECTION

CINNAMON ROLLS	\$25 DOZEN
ASSORTED CROISSANTS SERVED WITH BUTTER AND PRESERVES	\$27 DOZEN
ASSORTED BAGELS SERVED WITH CREAM CHEESE	\$34 DOZEN
ASSORTED DANISH & PASTRIES	\$25 DOZEN
ASSORTED MUFFINS	\$35 DOZEN
SAUSAGE, HAM, OR CHICKEN BISCUITS	\$60 DOZEN
HAM AND CHEESE BISCUITS	\$35 DOZEN
ASSORTED CHILLED YOGURTS	\$3 EACH
ASSORTED INDIVIDUALLY PACKAGED COLD CEREALS WITH MILK	\$3 EACH

SNACK SELECTIONS

SLICED SEASONAL FRESH FRUIT PLATTER Serves approx. 12 Guests	\$48 EACH	ASSORTED CANDY BARS	\$3 EACH
ASSORTED WHOLE FRUIT	\$2 EACH	ASSORTED CLASSIC ICE CREAM BARS	\$2.75 EACH
WARM SOFT PRETZELS With spicy dijon mustard and cheese sauce	\$38 DOZEN	POTATO CHIPS WITH BLUE CHEESE AND HERB DIP Serves 12 people	\$28 PER BOWL
CHOCOLATE BROWNIES	\$30 DOZEN	GOLD FISH CRACKERS Serves 12 people	\$16 PER BOWL
ASSORTED COOKIES	\$24 DOZEN	GOURMET NUT MIX Serves 12 people	\$23 PER BOWL
INDIVIDUAL BAGS OF CHIPS	\$2.25 EACH		

Continental Selections



Price per person

GREENSBORO CONTINENTAL

\$10.95

Platter of sliced fruit
Freshly baked muffins, danishes & cinnamon rolls
Served with butter and preserves
Assorted chilled juices
Freshly brewed regular coffee,
decaffeinated coffee and herbal teas

THE HEALTHY START

\$13.99

Freshly baked whole grain muffins and bagels
Served with butter, preserves, low-fat and regular cream cheese
Platters of fresh sliced seasonal fruit and whole bananas
Chilled individual low-fat and non-fat fruit yogurt with granola
Bottled water
Assorted chilled juices
Freshly brewed regular coffee, decaffeinated coffee,
and herbal tea

POWER BREAKFAST

\$12.95

Granola bars
Platters of fresh sliced seasonal fruit and whole bananas
Fresh fruit yogurt with granola
Assorted chilled juices
Bottled water and powerade

COLISEUM HOT CONTINENTAL BREAKFAST

\$15.99

Chef's choice of assorted muffins, danish,
breakfast breads and an assortment of juices and water
Sweet potato french toast served with banana-pecan compote,
maple syrup, whipped butter, and sliced seasonal fresh fruit
Served with butter and assorted jellies
Fresh brewed coffee, decaffeinated coffee and herbal teas



Breakfast Buffet

Two-hour maximum service time

All breakfasts include freshly brewed regular coffee, decaffeinated coffee, herbal teas, and assorted chilled juices

WAKE UP GREENSBORO

\$21.50 PER PERSON

Assorted freshly baked muffins cinnamon rolls, and danishes, biscuits and gravy served with butter and preserves, platters of sliced fresh fruit, hash browns or grits, scrambled eggs choice of two: bacon, sausage links or turkey patties



BREAKFAST BUFFET ENHANCEMENTS

Add any of the following chef attended action stations to your buffet.
Call your catering professional for details! Includes one attendant per 75 people

Price per person

OMELET STATION

\$8.95

Fresh made to order eggs and omelets, served with a variety of toppings such as: applewood smoked bacon, ham, sausage, onions, peppers, tomatoes, mushrooms and cheeses

BREAKFAST BURRITO STATION

\$8.95

Seasoned sausage, eggs, pepper jack cheese wrapped in a flour tortilla served with a salsa, sour cream, chives for added toppings

ITALIAN FRITTATA STATIONS

\$10.75

Whipped eggs folded in with a variety of your favorite toppings to include: italian sausages and vegetables, topping with ricotta and mozzarella cheeses

BLUE CORNMEAL CREPES STATION

\$11.99

Crepes prepared especially for your guests served with seasonal fresh fruit and berries with fresh whipped cream with warm maple peach syrup

Plated Breakfast



Two hour maximum service time

All breakfasts include freshly brewed regular coffee, decaffeinated coffee
herbal teas, and assorted chilled juices

Price per person

QUICHE LORRAINE

\$16

Whipped eggs and fresh cream baked with onion, bacon,
yukon potatoes and gruyere cheese, and a sweet potato biscuit

Substitute; assorted seafood (shrimp, scallop and crab) \$15.95 Per person

SWEET POTATO FRENCH TOAST

\$16

Swirled cinnamon sweet potato french toasts served with banana-pecan compote,
maple syrup and whipped butter and applewood smoked bacon

SOUTHERN SUNRISE

\$18

Farm fresh scrambled eggs, served with bacon and link sausage,
creamy southern grits served with hash brown potatoes and a fresh buttermilk biscuit

THE SOUTHWESTERN

\$18.99

Farm fresh scrambled eggs with diced fresh peppers, onions, mild chorizo
and monterey jack cheese placed in a flour tortilla with pica de gallo salsa,
served with southwestern potatoes

SCRAMBLED EGGS BENEDICT

\$19.99

Farm fresh scrambled eggs and canadian bacon, placed on two toasted english muffins
topped with hollandaise sauce, served with potatoes o' brian

EXECUTIVE BREAKFAST

\$28

Grilled sirloin steak and farm fresh scrambled eggs, with diced fresh peppers
and onions served with hash brown potatoes and whole broiled tomato

Break Service Menus

All breaks will be replenished for a total of thirty minutes

Price per person

BEVERAGE BREAK DELUXE **\$7.99**

House blend coffee, decaffeinated coffee, herbal hot tea
Assorted chilled juices
Assorted soft drinks
Bottled water

OLD FASHIONED BREAK **\$9.99**

Baskets of assorted and freshly baked cookies,
Brownies and dessert bars
Bottled water
Assorted soft drinks
Freshly brewed regular coffee and decaffeinated coffee

THE SPORTS NUT **\$9.99**

Peanuts
Assorted snack mix
Fresh popped popcorn
Cracker jacks
Bottled water
Assorted soft drinks

SUNDAE BAR **\$11.99**

Premium vanilla ice cream, hand scooped
Served with hot fudge, strawberry sauce, cookie crumbles,
Chopped nuts, whipped cream and cherries
Bottled water
Assorted soft drinks
Freshly brewed regular coffee and decaffeinated coffee

CAROLINA FARMERS MARKET BREAK **\$11.99**

Sliced fresh seasonal fruit and berries, whole fresh fruit
Gourmet cheese board featuring regional and local cheeses
Tahini hummus with an assortment of fresh baked pita breads
Served with fresh pink lemonade, iced tea and
fresh brewed coffee



Box Lunch Selections



All box lunches include a fresh whole fruit, sweet treat, and your choice of one side item*.
Lunches are served with a soft drink or bottled water

Price per person

ALL AMERICAN DELI SANDWICH

\$21

Your choice of roasted turkey, ham or roast beef with cheese, lettuce and tomato served on a fresh roll with mayonnaise and mustard on the side

GRILLED VEGETABLE WRAP

\$16.99

Assortment of grilled vegetables, mixed greens, sundried tomatoes, herb cream cheese in an herb tortilla wrap

CROISSANT SANDWICHES

\$22

Chicken salad, tuna salad, or roasted turkey with cheese, lettuce, and tomato served on a large croissant with mayonnaise on the side

CHICKEN OR TUNA WRAP

\$17.99

Chicken chunks or tuna tossed with creamy salad dressing mixed with garden greens and vegetables in a spinach wrap

ITALIAN HOAGIE

\$19.99

Freshly sliced ham, salami, capicola and provolone cheese with mixed greens sundried tomatoes and pickled onions served on a kaiser roll

CHICKEN CAESAR SALAD

\$19.99

Grilled chicken strips, herbed croutons and parmesan croutons on a bed of freshly torn romaine lettuce. Served with your choice of dressing

***CHOICE OF SIDES**

ITALIAN PASTA SALAD

RED BLISS POTATO SALAD

CREAMY SOUTHERN SLAW

BAG OF POTATO CHIPS



Start to Finish Plated Lunch & Dinner

The following specialty selections have been designed to allow you to tailor your plated lunch and dinner menu selections. Choose one soup or salad and one dessert from the list below.

Entrees on the following page

SOUPS

ITALIAN MINISTRONE

BEER CHEESE SOUP

POTATO AND LEEK WITH BACON

NAVY BEAN WITH SOUTHERN HAM

SALADS

HOUSE SALAD

Fresh romaine, tomato wedges, and cucumber slices and herbed-crusted croutons

CAESAR SALAD

Traditional caesar salad with romaine lettuce, croutons and parmesan cheese

FIELD GREEN SALAD

Mixed field greens, sliced mushrooms, cherry tomatoes and herbed croutons

CREOLE SALAD

Mixed field greens with spiced shrimp, scallions, cherry tomatoes and herbed croutons

HEARTS OF ROMAINE SALAD

Hearts of romaine with asiago cheese, bacon bits, wedge of tomato and a puff pastry twist with herbs and cheese

BIBB LETTUCE SALAD

Bibb lettuce with spiced walnuts, crumbled blue cheese and sliced tomatoes

DESSERTS FRESH FROM OUR OWN BAKE SHOP

CHOCOLATE PECAN BROWNIE WITH CHOCOLATE SAUCE AND WHIPPED CREAM

CRÈME BRULE CHEESECAKE WITH RASPBERRY COULIS

CINNAMON GLAZED APPLE TART WITH CARAMEL SAUCE AND BRANDY CREAM

KEY LIME PIE WITH MANGO SAUCE

TRADITIONAL CARROT CAKE WITH CREAM CHEESE FROSTING



Plated Lunch Entrees



All entrees include iced tea, water, freshly brewed regular coffee and decaffeinated coffee. Market fresh vegetables and a basket of rolls and butter your choice of salad or soup and dessert selection from our start to finish menu.

Make any option a buffet line for an additional \$2 per person.
To make lunch plates available for dinner is a \$2 increase.

Price per person

FETTUCCINE AND CHICKEN

\$19.95

Fettuccine and breast of chicken with mushrooms, spinach, zucchini and peppers served with rich cream sauce topped with romano cheese

CREAMY VEGETABLE PASTA

\$20.75

**Vegetarian option* grilled mixed vegetables tossed with penne noodles and a creamy garlic sauce

BUTTERMILK FRIED BREAST OF CHICKEN

\$19.95

Breaded breast of chicken served with yukon mashed potatoes and white wine pan gravy

GRILLED FILET OF SALMON

\$22

Fresh grilled atlantic salmon accompanied with a wild rice pilaf and creamed spinach

GRILLED PORTABELLA MUSHROOM

\$19.95

**Vegetarian option* marinated and grilled to perfection and placed on a bed of mashed potatoes with assorted seasonal fresh vegetables

CRAB CAKES

\$24.95

Two fresh atlantic blue crab cakes with lemon saffron sauce and fried plantains served with a smashed red skinned potatoes

GRILLED MEDITERRANEAN CHICKEN BREAST

\$20.75

Grilled chicken breast with parmesan risotto cake, sundried tomato, basil, feta cheese and saffron broth

TUSCANY STYLE COD

\$24.95

Baked cod filet with roasted peppers, onions, tomato and olive oil served with your choice of saffron orzo pasta or rice

JERK ROASTED PORK LOIN

\$20.75

Slow roasted pork loin topped with pineapple-mango, lavender, honey chutney, plantain studded sweet potatoes

CHAR GRILLED ANGUS SIRLOIN

\$32

Marinated grilled 6oz sirloin topped on an herb crusted pan fried grit cake. Served with a port wine demi glaze and whipped herb potatoes

Lunch Buffet



All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee
Two Hour Service Time
Price per person

MEXICAN FIESTA BUFFET

\$28.99

Tossed green salad with cheddar cheese, scallions and tomatoes, mexican corn salad, corn tortilla chips and salsa fresca, mexican rice, refried beans. Choice of flan or churros for dessert

Entrees – your choice of one

(add second entrée for \$8.00, Third entrée for \$6.00 per person)

Green chili and cheese enchiladas with red or green salsa

Chicken enchiladas with red or green salsa

Beef tamales

Chili con queso

Fajitas: marinated beef or spicy chicken

Served with flour tortillas, salsa, guacamole, chopped onion,

Green peppers and sour cream

MAMA MIA ITALIAN BUFFET

\$28.99

Tossed green salad with cherry tomatoes, black olives and mushrooms served with a selection of dressings

Pasta salad primavera bow-tie pasta with an array of fresh garden vegetables in an herb vinaigrette dressing,

Garlic bread and breadsticks, chef's selection of seasonal fresh vegetables and tiramisu and cannoli for dessert

Entrees – your choice of one

(add second entrée for \$6.00 Add a third for \$4.00 per person)

Cheese manicotti with marinara sauce

Chicken parmesan

Filet of sole florentine

Cheese tortellini with alfredo or marinara sauce

Fettuccine alfredo with prosciutto ham and parsley

Meat lasagna

Vegetarian lasagna

THE BACKYARD COOKOUT BUFFET

\$23

Bowtie pasta primavera, red bliss potato salad, grilled hamburgers with assorted toppings and fresh corn dusted

Kaiser roll, all beef hot dogs served with chili, cheese and onions, barbequed baked beans with brown sugar and

Applewood smoked bacon, potato chips and assorted gourmet cookies

THE SOUTHERN BUFFET

\$24

Creamy southern slaw and red bliss potato salad, rolls and butter, southern fried buttermilk chicken, hickory smoked pulled pork, braised seasonal greens, three cheese macaroni and cheese and fruit cobbler

COLISEUM DELI BUFFET

\$24.99

Soup du jour, garden green salad, pasta salad, assorted chips, display of seasonal fruits fresh sliced ham, turkey, roast beef, assorted sliced domestic cheeses, sliced tomatoes, sliced onions and lettuce, assorted rolls and breads and assorted cookies and brownies

Lunch Buffet



CREATE-YOUR-OWN LUNCH BUFFET

\$24.99 PER PERSON FOR 1 ENTREE
\$30.99 PER PERSON FOR 2 ENTREES

Lunch buffet includes seasonal fresh vegetables, assorted rolls and butter with chef's choice

COLD SELECTIONS (CHOICE OF ONE)

Caesar salad
Garden fresh mixed greens with roasted walnuts and tomatoes
Spinach salad with mushrooms, cherry tomatoes and bacon
Creamy pasta salad
Cole slaw

ACCOMPANIMENTS (CHOICE OF ONE)

Roasted red potatoes, yukon gold potatoes, parsley buttered new potatoes, or garlic smashed potatoes
herbed rice pilaf or wild rice

ENTREES (CHOICE OF ONE)

SECOND ENTREE +\$5.99

Hickory smoked pulled pork with our own blend of spicy bbq sauces
Grilled boneless chicken breast
Grilled hamburgers served with a corn dusted kaiser roll
Meatloaf with mushroom and shallot gravy
Creamy vegetable pasta

Plated Dinner Selections



All entrees include baskets of fresh rolls and butter, your choice of soup or salad, potato or rice and one dessert from start to finish selections. Iced tea, water, freshly brewed regular coffee and decaffeinated coffee included. Make any option a buffet line for an additional \$4 per person.

Your choice of potato includes roasted red potatoes, yukon gold potatoes, new potatoes, or garlic smashed potatoes your choice of rice includes steamed rice, herbed rice or wild rice pilaf

Price per person

CHICKEN COUNTRY CAPTAIN	\$26.50	HERB CRUSTED SALMON WITH DILL CRÈME FRAICHE	\$37
Grilled boneless breast of chicken served with peppers, onions, tomatoes, and toasted almonds		Filet of salmon herb crusted with panko and garden herbs drizzled in a lemon dill crème fraiche	
PARMEASEAN CRUSTED BREAST OF CHICKEN	\$26.50	TOURNEDOS OF BEEF AND GRILLED CHICKEN BREAST	\$46.75
Parmesan crusted boneless breast of chicken stuffed with andouille sausage rolled topped with an italian cream sauce		Tournedos of beef and tender chicken breast, both topped with green peppercorn sauce	
SEARED BREAST OF FREE-RANGE CHICKEN	\$26.50	NEW YORK STRIP AND MEDALLIONS OF SALMON	\$53.99
Fricassee of mushrooms and peas with mashed carolina sweet potatoes		Grilled new york strip loin with shallots and mushrooms, accompanied by medallions of salmon with tarragon lobster cream sauce	
GRILLED BONE-IN PORK CHOP WITH AN APPLE SAGE FARCE	\$29.95	FILET OF BEEF AND STUFFED PRAWNS	\$59.95
Glazed in a dried cranberry demi glaze		Filet mignon with red wine sauce and two jumbo prawns, stuffed with our own crab stuffing	
ROAST PORK TENDERLOIN WITH BOURBON MUSTARD BRINE	\$33.50		
Marinated pan roasted pork tenderloin with bourbon mustard brine topped with tangy pears			

Dinner Buffets

All buffet dinners include iced tea, water, freshly brewed regular coffee and decaffeinated coffee

Two hour maximum service time

Price per person

COLISEUM DINNER BUFFET

\$29.99

Cold selections:

Fresh garden green salad with cherry tomatoes, mushrooms and olives served with a variety of dressings cucumber tomato salad with fresh mozzarella, cucumber, cherry tomatoes drizzled in a zesty dressing

Accompaniments:

Red skinned mashed potatoes
Green beans
Assorted rolls and whipped butter

Entrees:

Grilled chicken served with a creamy mushroom sauce
Roasted pork loin with a tomato, basil demi glaze

Dessert:

Assorted fresh baked cakes and pies

GREENSBORO DINNER BUFFET

\$29.95

Cold selections:

Tossed garden greens with a creamy ranch dressing and balsamic vinaigrette cole slaw

Accompaniments:

Creamed corn soufflé
Parmesan mashed potatoes
Fresh baked rolls and bread sticks

Entrees:

Momma's home style meat loaf
Smothered chicken with a vidalia onion sauce

Dessert:

Assorted fresh baked cakes and pies

SWEET & SOUTHERN DINNER BUFFET

\$27.99

Cold selections:

Tossed garden greens with assorted dressings
Broccoli slaw

Accompaniments:

Sweet potato mash
Green beans
Corn bread muffins

Entrees:

Hickory smoke pulled pork topped over a creamy southern macaroni and cheese with fried onions jack daniels glazed chicken breast

Dessert:

Bread pudding topped with caramel and fresh whipped cream

GOURMET DINNER BUFFET

\$38.99

Cold selections:

Strawberry salad with fresh berries, goat cheese, tomato, red onions and cucumbers served with assorted dressings
Caprese salad with

Accompaniments:

Fresh grilled asparagus
Garlic smashed potatoes
Fresh baked assorted rolls and whipped butter

Entrees:

Cajun chicken alfredo
Sliced roast beef with au jus

Dessert:

Assorted fresh baked cakes and pies



Dinner Buffet



GOURMET CREATE-YOUR-OWN BUFFET

\$40.99 PER PERSON FOR 2 ENTREES

\$47.99 PER PERSON FOR 3 ENTREES

Dinner buffet includes seasonal fresh vegetables, assorted rolls and butter sliced cakes and pies iced tea, water, freshly brewed regular coffee and decaffeinated coffee

COLD SELECTIONS (CHOICE OF TWO)

Asparagus & feta salad with red peppers and black olives
Tomato and mozzarella cheese with fresh basil in a virgin olive oil
Caesar salad with croutons and parmesan cheese
Oriental chicken salad
Spinach salad with mushrooms and cherry tomatoes
Garden green salad with tomatoes and croutons

ACCOMPANIMENTS (CHOICE OF TWO)

Roasted red potatoes, yukon gold potatoes, or smashed potatoes (choice of plain or garlic)
Rice pilaf, or wild rice

ENTREES (CHOICE OF TWO OR THREE)

Teriyaki beef or chicken kabobs with peppers and onions in a teriyaki sauce
Blackened salmon with sliced lemons and creole cream sauce
Cod filet breaded in a herb bread crumb and topped with a tomato sauce
Slow roasted beef tips with garlic, shallots, and roasted vegetables finished with a rosemary thyme demi-glace
Chicken piccata with lemon butter and capers
Linguine and clam sauce with garlic and parsley
Sliced sirloin of beef with mixed mushroom hunters sauce
Slow roasted garlic-herb pork with pineapple and mango chutney

Reception Display Selections



LARGE JUMBO SHRIMP

\$450.00

Served with lemon wedges, tabasco and spicy cocktail sauce (120 pieces)

ELABORATE CHARCUTERIE DISPLAY

\$525.00

Assorted domestic cheeses, assorted dried and cured meats, dried fruits, candied nuts, assorted olives, mustards, jams, grilled baguettes and crackers (serves approximately 100 guests)

INTERNATIONAL CHEESE DISPLAY

\$469.00

Imported and domestic cheeses, garnished with seasonal fruit
And assorted gourmet crackers (serves approximately 100 guests)

SMOKED SALMON

\$660.00

Smoked salmon, served with rye bread, capers, lemon wedges, diced eggs, red onion and a creamy dill sauce (serves approximately 100 guests)

SLICED FRESH FRUIT DISPLAY

\$325.00

An elaborate display of freshly sliced fruit including pineapple, melons, whole strawberries and other seasonal fruits, accompanied by a honey yogurt dip (serves approximately 100 guests)

MARKET FRESH VEGETABLE DISPLAY

\$300.00

Fresh and crispy vegetables served with our creamy herb dip and gourmet crackers (serves approximately 100 guests)

BRIE EN CROUTE

\$225.00

Wheel of plain herb or strawberry brie wrapped in a puff pastry and baked to a golden brown served with baguette slices and lavosh (each wheel serves approximately 50 guests)

HUMMUS DISPLAY

\$225.00

Garlic hummus, black bean hummus and plain hummus served with vegetable display of carrots, celery, broccoli and pita bread (serves 50 guests)

Reception Sweets



Minimum of 50 pieces required

FRUIT FONDUE DISPLAY

\$4.99 EACH

An elaborate display of cubed seasonal fresh fruit including pineapple, melons, whole strawberries and other seasonal fruits accompanied by our homemade pound cake served with chocolate fondue and whipped cream (*150 individual desserts, serves approximately 100 guests*)

GOURMET PETITE DESSERT DISPLAY

\$4.99 EACH

A sophisticated display of rich desserts including chocolate-dipped strawberries, a display of delicate petit fours, carrot cake bites, brownie bites, macaroons, assorted mini cheesecakes (*150 individual desserts, serves approximately 100 guests*)

STRAWBERRY SHORTCAKE

\$4.50 EACH

Buttermilk biscuits topped with strawberries in sauce and fresh whipped cream on the side

WHITE AND CHOCOLATE DIPPED STRAWBERRIES

\$4.50 EACH

Assortment of plain chocolate, plain white chocolate, chocolate with nuts, white chocolate with toasted coconut



Reception Action Stations



These menu selections are carved or served in the room.

One chef attendant is per 150 guests.

There is a \$75.00 fee for each chef attendant requested.

PINEAPPLE AND BROWN SUGAR GLAZE BONE-IN HAM

\$200 EACH

Served with creole mustard, cranberry-orange relish and mayonnaise (serves approximately 50 guests)

ROSEMARY-SPICED TURKEY

\$320 EACH

Sweet and sour peach compote and lemon herb mayonnaise (serves approximately 50 guests)

ROASTED MUSTARD-PANKO CRUSTED PORK LOIN

\$290 EACH

Sweet potato biscuits, green apple-clove relish and horseradish mayonnaise (serves approximately 50 guests)

TOP ROUND OF BEEF

\$775 EACH

Served with dijon mustard, horseradish cream and mayonnaise (serves approximately 175 guests)

CHIMI CHURI ROASTED STRIP LOIN OF BEEF

\$575 EACH

Served with dijon mustard, horseradish cream and mayonnaise (serves approximately 40 guests)

HERB CRUSTED TENDERLOIN OF BEEF

\$425 EACH

Served with dijon mustard, horseradish cream and mayonnaise (serves approximately 25 guests)

CHICKEN ROULADE – CHOICE OF FLAVOR

\$3.99 PER SERVING

Mediterranean – spinach and artichoke stuffed
California – sundried tomato and wild mushroom stuffed
Classic – smoked gouda and prosciutto stuffed
All served with silver dollar rolls
(Minimum 30 servings)

MASHED POTATO BAR

\$5.95 PER PERSON

Regular and sweet mashed potatoes: served with an assortment of toppings and sauces

PASTA BAR

\$9.99 PER PERSON

Assorted pasta, fresh vegetables served with sauces: pesto, alfredo and marinara sauces

SHRIMP AND GRITS MARTINI STATION

\$10.99 PER PERSON

Jumbo shrimp served in a delicate glass served with steaming southern grits

BBQ MAC AND CHEESE

\$7.99 PER PERSON

Hickory smoked pulled pork topped over creamy mac and cheese served with fried onions

PAN SEARED CRAB CAKES

\$12.99 PER PERSON

Mini crab cakes prepared and served up hot made to order

ASIAN STATION

\$9.99 PER PERSON

Fried rice or lo mein noodles, asian vegetables, teriyaki chicken, crispy tofu, steamed broccoli

QUESADILLA STATION

\$6.99 PER PERSON

Chicken or beef and vegetables filled with cheese between two floured tortillas grilled to perfection

NACHO BAR

\$6.99 PER PERSON

Fresh hot tortilla chips, with a variety of toppings, cheeses, and salsas



Hors d'Oeuvres

Minimum of 50 pieces required

SERVED COLD

50 PIECES

Chicken caesar salad skewer

Bruschetta

Shrimp canapés with tarragon

Fresh goat cheese, sun dried tomatoes and herbs on sliced baguettes stuffed oven roasted cherry tomatoes with carolina herb goat cheese

50 PIECES

Smoked salmon canapés on rye with lemon, capers and bermuda onion

Seared tuna on a wasabi cracker with mango salsa

Asparagus wrapped in prosciutto

Deviled egg with maple bacon

Marinated beef brush with garlic aioli

Grilled curried chicken salad with mango chutney in a mini phyllo shell fried green tomato with carolina pork barbecue and cider vinegar gastrique

50 PIECES

California rolls

Antipasto skewer

Lobster salad on sliced baguettes

Dilled crab salad in vol-au-vents

Mini tacos with duck confit, currants, almonds and radicchio

\$2.50 EACH

\$3.25 EACH

\$4.25 EACH

SERVED HOT

50 PIECES

Quesadilla with chicken, jack cheese and cilantro

Chicken fingers with spicy bbq sauce and honey mustard

Pot stickers (chicken or pork)

Button mushrooms sautéed stuffed with italian sausage and asiago cheese

Spring rolls with a sweet chili thai sauce

Artichoke, sun-dried tomato and ricotta cheese in phyllo pastry

Bbq meatballs in a tangy barbecue glaze

Fried cheese ravioli accompanied by a spicy marinara sauce

Buffalo chicken wings with blue cheese

\$2.50 EACH

50 PIECES

Tequila lime chicken skewers with cilantro cream

Deep fried shrimp

New potatoes stuffed with cheese, bacon and scallions

Mini bbq sandwiches or burger sliders

\$3.25 EACH

50 PIECES

Bacon wrapped scallops

Thai beef kabobs

Mini beef wellington

\$4.25 EACH



Bar Options

Bar beverages priced by the drink

HOSTED BAR

16OZ IMPORTED BEER	\$11.00
16 OZ DOMESTIC BEER	\$10.00
HOUSE WINE	\$8.00
PREMIUM COCKTAILS & SPECIALTY DRINKS (SINGLE POUR)	\$12.00
SODA, JUICE, BOTTLED WATER	\$3.00

CASH BAR

16OZ IMPORTED BEER	\$13.00
16OZ DOMESTIC BEER	\$12.00
HOUSE WINE	\$10.00
PREMIUM COCKTAILS & SPECIALTY DRINKS (SINGLE POUR)	\$15.00
SODA, JUICE, BOTTLED WATER	\$5.00

(Cash bar prices are inclusive of applicable taxes)

It is unlawful to remove alcoholic beverages from the premises

Bartender Charges: \$25.00 per bartender per hour
4 hour minimum

Bartender fees will be waived with a \$500 beverage minimum on cash or hosted bars

Beverage Options

SELF-SERVICE WATER COOLERS AVAILABLE FOR IN-ROOM PLACEMENT

Installation is \$55.00 plus sales tax for a water cooler with a five-gallon bottle of water

Each additional five-gallon bottle of water will be charged at \$30.00 plus tax

WATER PITCHERS

Glasses and one pitcher of water per every four seats in classroom style settings
(Includes one refresh)

\$3.50 PER PERSON

SPARKLING WATER

Sparkling water placed in a cooler (Water will be charged on consumption)

\$4 PER BOTTLE



POLICIES & PROCEDURES

OUTSIDE FOOD AND BEVERAGES

Oak View Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Greensboro Coliseum Complex. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Oak View Group sole discretion.

FOOD AND BEVERAGE SAMPLING

Greensboro Coliseum Complex exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Oak View Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Oak View Group's Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Oak View Group Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the North Carolina Board of Health.

BEVERAGE SERVICE

Oak View Group Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$15.00 per bottle corkage fee will be accessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown.

DIETARY CONSIDERATIONS

Oak View Group Food Services is happy to address special dietary requests for individual guests. Oak View will automatically prepare 1% vegetarian dinners for plated served dinners.

CHINA SERVICE

High-grade disposable products will be used as a standard for coffee breaks, receptions and meals. China service is available upon request.

LINENS

All banquet prices include table linens and your choice of three pre-selected linen napkin colors. Additional colors are available for both table linens and napkins. Our standard tables linens are 85x85. Additional sizes will be an additional cost.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

CATERING SUPPLEMENT FEE AND TAXES

All catered events are subject to a 20% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible for notifying Oak View Group Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in the package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests attend) or the actual guest count, whichever is greater. Oak View Group will prepare the following number of meals over the final guarantee:

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Contract. The final balance must be paid in full 3 business days prior to the event or have a credit card authorization held until the check is received.

CREDIT CARD PAYMENTS

Oak View Group Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. The amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance. All credit card forms are shredded once the card has been run.

CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Oak View Group Sales Manager. Any cancellation received more than 30 days before the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days before the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two.