



# Social Catering Menu



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# Breakfast Buffets



## The Early Bird

**\$8.95** | person

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

## Early Greeting Buffet

**\$10.95** | person

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

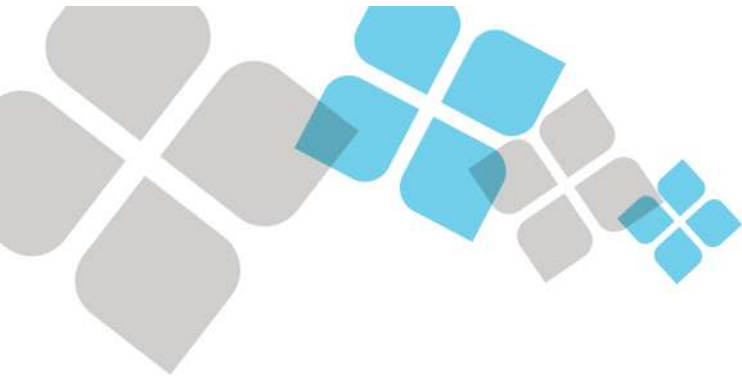


## A Grand Morning Buffet

**\$14.95** | person

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

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



## Brunch Buffets

### Brunch Buffet

**\$22.95 | person**

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



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# Beverages

## Full Day Beverage Package

**\$10 | person**

*\*For meetings lasting 5 hours or more*

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

## Half Day Beverage Package

**\$8 | person**

*\*For meetings lasting 4 hours or less*

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



# A La Carte Items

## Beverages

**Freshly Brewed Coffee** \$25.95 | gallon

**Assorted Juices** \$3.95 | person\*

**Sweet or Unsweet Tea** \$2.95 | person\*

**Assorted Sodas** \$2.50 | each

**Bottled Water** \$2.50 | each

**Lemonade** \$2.95 | person\*

## Food Add Ons

**Whole Fruit**

\$2.50 | each

**Assorted Breakfast Pastries**

\$20.95 | dozen

**Assorted bagels with Cream Cheese**

\$21.95 | dozen

**Assorted Breakfast Sandwiches**

\$24.99 | dozen

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

\*per person beverage price is for 2 hours maximum



# Buffet Lunch Options

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

## Boxed Lunch

**\$15.95** | per person

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

## Deli Delight

**\$16.95** | per person

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



## Pizza and Wings

**\$16.95** | person

Choice of 2: Cheese, Pepperoni, BBQ Chicken, Artichoke and Spinach Alfredo, or Veggie Pizza. Choice of Buffalo, BBQ or Plain Wings. Served with House Salad, with Ranch, Blue Cheese and Balsamic Vinaigrette Dressings.



## The Smokehouse

**\$16.95** | person

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

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# Buffet Lunch Options

All lunch menus include Sweet Tea and Water  
Minimum 15 people



## South of the Border

**\$17.95** | person

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

## Taste of Italy

**\$18.95** | person

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



## Soup and Salad

**\$18.95** | person

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

## The Cookout

**\$18.95** | person

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

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# Hors D'oeuvres

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

## Hot

### Cocktail Meatballs \$145 | 150ct

*Choice of Swedish, BBQ or Marinara*

### Chicken Tenders \$195

*Served with Ranch, BBQ or Honey Mustard*

### Chicken Wings \$125

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

### Chicken or Beef Satay \$215

*Served with Thai Peanut Sauce*

### Cheese Quesadillas \$95

*Served with Sour Cream and House-Made Pico de Gallo*

### Roasted Potato Skins \$175

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

### Mozzarella Sticks \$145

*Served with Marinara*

### Scallops Wrapped in Bacon \$325

### Finger Sandwiches \$195

*Choose 3:*

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



## Cold

### Cocktail Shrimp \$325

*Served with Cocktail Sauce*

### Southern Style Deviled Eggs \$125

# Displays



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## Spinach and Artichoke Dip

**\$165**

Served with Chips and Pita Bread  
(Serves 50)

## House-Made Chips and Queso

**\$150**

Served with Tortilla Chips  
(Serves 50)

## House-Made Chips and Salsa

**\$125**

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

## Fresh Seasonal Fruit Tray

**\$175** | Large (Serves 100)

**\$75** | Small (Serves 25)

## Assorted Cheeses Tray

**\$125** | Large (Serves 100)

**\$50** | Small (Serves 25)

Served with Assorted Crackers

## Seasonal Vegetable Crudité's

**\$125** | Large (Serves 100)

**\$50** | Small (Serves 25)

Served with Ranch dipping sauce



# Buffet Dinners

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

**One Entree \$33.00** | person

OR

**Two Entrees \$38.00** | person

*Prices are all inclusive of tax and gratuity*

## Salads (1)

Garden Salad      Caesar Salad

## Entrees (1 or 2)

Salmon: Blackened (*add \$3 | person*)  
Honey Glazed Ham  
Flank Steak with Brown Merlot Sauce  
Beef and Chicken Kebabs  
Meatloaf – all beef with tomato glaze

Fried Chicken  
Roast Pork tenderloin with apple glaze  
Herb Marinated grilled chicken breast  
Vegetable Lasagna  
Pasta Primavera

## Vegetables (1)

Steamed or Grilled Asparagus  
Honey Glazed Carrots  
Broccoli Casserole  
Sautéed spinach and kale

Mixed Seasonal Vegetable Medley  
Sautéed Green Beans  
Braised Collard Greens  
Roasted Corn

## Starch (1)

Roasted Red Bliss Potatoes  
Potatoes Au Gratin  
Home-Style Mac-N-Cheese

Rice Pilaf  
Mashed Potatoes with Gravy  
Mushroom Risotto

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

# Desserts

## Fresh Baked Assorted Cookies

\$16.95 | dozen

## Fresh Baked Brownies

\$21.95 | dozen

## Chef's Assorted Dessert Tray

\$8.95 | person

*(minimum of 15 people)*

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

## Fruit Cobbler

*(minimum of 15 people)*

\$4.95 | person

## Assorted New York Style Cheesecake

\$5.95 | person

## Banana Pudding

\$4.95 | person

## Chocolate Cake

*(sliced and served on plate)*

\$4.95 | person

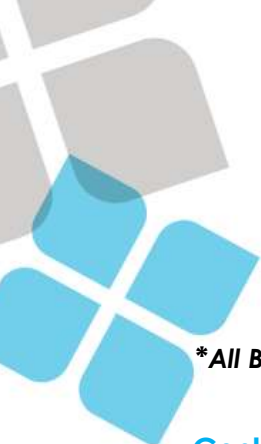
## Red Velvet Cake

*(sliced and served on plate)*

\$4.95 | person

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# Bar

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

## Cash Bar

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

House Brands:	\$6   each
Premium Liquor Brands:	\$8   each
Domestic Beer:	\$4   each
Imported Beer:	\$5   each
House Wine:	\$6   each
Sodas:	\$2.50   each
Bottled Water:	\$2.50   each

## Consumption Bar

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

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

## Bar Packages

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

### Beer and Wine Bar

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

- \$22 | person for 2 hours
- \$25 | person for 3 hours
- \$29 | person for 4 hours

### Full House Bar

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

- \$26 | person for 2 hours
- \$30 | person for 3 hours
- \$34 | person for 4 hours

### Premium House Bar

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

- \$30 | person for 2 hours
- \$36 | person for 3 hours
- \$40 | person for 4 hours

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# Additional Beverage Options

## Mimosas

\$4.95 | person

## Bloody Mary

\$6.95 | person

## Wine by the Bottle

\$27.00 | bottle

## Champagne Toast

\$3.00 | person

## Sparkling Cider

\$13.00 | per bottle



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# Bar Selection

## Beer Selection

Budweiser  
Bud Light  
Michelob Ultra  
Angry Orchard  
Guinness  
Corona  
Stella  
Local Beer Options

## Wine Selection

Seaglass Pinot Noir  
Trinity Oaks Cabernet Sauvignon  
Trinity Oaks Merlot  
Beringer White Zinfandel  
Meage a Trois Red  
BV Coast Pinot Noir

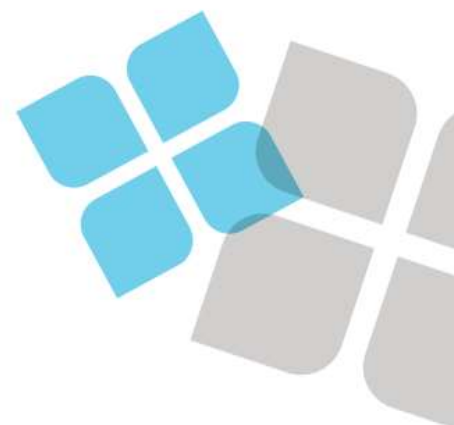
Trinity Oaks Chardonnay  
Trinity Oaks Pinot Grigio  
Chateau STE Michelle Riesling  
Chatham Hill Pinot Grigio (Local Wine)  
Murphy Goode Sauvignon Blanc  
Domaine STE Michelle Brut

## House Brands

Smirnoff  
Jose Cuervo  
Jim Beam  
Cruzan  
Bombay Original

## Premium Brands

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



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# Audio Visual Pricing

## Support

**LCD Projector** \$100 | per day

**Overhead Screen** \$50 | per day

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

**Flip Chart with Standard Pad and Markers**

\$45 | per day

**Podium** \$45 | per day

**Teleconference Phone** \$50 | per day

**AV Cart** \$25 | per day

**Extension Cords** \$5 | per cord

**Microphone & Speaker** \$40 | per day

**Lavalier Microphone & Speaker** \$50 | per day



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## Hotel & Property Information

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