



Banquet Menu

2025

Welcome to Grandover Resort!

Thank you for choosing Grandover Resort for your upcoming event. Whether you are spending your time with us in our newly renovated rooms and restaurants, hitting the links on either of our two world-class golf courses, or relaxing in our gorgeous pool & spa, we believe in delivering upscale southern hospitality every time.

We hope to guide you through your menu selections so that your experience with us is a Grand one. Our Executive Banquet Chef, Patrick O'Dawe, began his deep appreciation for culture and food growing up as a military kid in Germany where he and his father would walk to the local market every Sunday morning for “real” chocolate and a bag of brötchen. He graduated culinary school from Johnson & Wales University in Charlotte, NC after receiving a Bachelor's Degree in Hospitality Management from Old Dominion University in Norfolk, VA. He worked his way through multiple kitchens and hotels throughout the Southeast; everywhere from Walt Disney World to hotels in our nation's capital, and a number of independently owned restaurants, learning from James Beard House recognized Chefs, and every individual he comes in contact with. He believes in old school recipes and techniques, with a new age flare. “I strongly believe that you can have a modern, high-end quality meal without the pretentiousness of it all.” Chef Pat and his team aim to meet your expectations and then some. No matter how big or small the event, “Everybody is a V.I.P.”

In his spare time, Chef Pat enjoys listening to live music and spending time outdoors with his beautiful wife and their two cherub-like children.

“Food to me is a language in itself, it is an even ground, bringing people together”.

Corporate Executive Chef ~ Chef Patrick O'Dawe

Banquet Chef ~ Allan Peoples

Sous Chefs ~ Eddie Rash & Victor Vasquez

Food & Beverage Director ~ John Martiere

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Menus and pricing subject to change without notice

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Coffee Break Packages

Coffee Break Packages include all day beverage service
Break Packages are designed for 1 hour of service and are not
available for groups of less than 10 guests



Corporate Coffee Break Package

Early Morning

Chilled Juices: Orange, Apple & Cranberry
Freshly Baked Muffins, Buttery Croissants & Coffee Cake
Sweet Butter, Local Jams & Cream Cheese
Sliced Seasonal Fresh Fruit & Whole Bananas Assorted Cereals with Milk

Mid-Morning

Assorted Breakfast Breads & Berry Cups with Whipped Cream

Mid-Afternoon

House-made Chocolate Chip Cookies
Local Fruit & Cheese Board

Available All Day

Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$45.00/Person

First Class Coffee Break Package

Early Morning

Chilled Juices: Orange, Apple & Cranberry
Freshly Baked Muffins, Buttery Croissants & Coffee Cake
Sweet Butter, Local Jams & Cream Cheese
Sliced Seasonal Fresh Fruit & Whole Bananas
Greek Yogurt Parfaits
Egg & Cheese Biscuits

Mid-Morning

Chocolate Chip Cookies & Lemon Bars

Mid-Afternoon

Rice Crispy Treats
Warm Soft Jumbo Pretzels
Double Fudge Brownies
Home-Style Lemonade

Available All Day

Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$48.00/Person

Morning & Afternoon Breaks

Break Packages are designed for 1 hour of service and are not available for groups of less than 10 guests

Morning Breaks

Drink Up!

Beverage Service, Variety of Soft Drinks, Non-Carbonated & Sparkling Mineral Waters, Infused Water, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$12.50/Person

Coffee & Pastries

Coffee Bar with Iced Coffee, Regular Coffee & Decaf Coffee, Grandover's Selection of Pastries, Jams & Butter

\$15.00/Person

Build your own Parfait!

Greek Yogurt, Blueberries, Strawberries, Blackberries, Raisins, Craisins, Walnuts, Granola

Soft Drinks & Bottled Water,

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$18.00/Person

Power Break

Mini Muffins, Fruit Cups & a Build your Own Trail Mix Bar: M&M's, Mini-Marshmallows, Craisins, Raisins, Roasted Salted Almonds, Peanuts.

Fruit Juices & Bottled Water,

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$19.00/person



Afternoon Breaks

A Healthy Afternoon

Hummus Bar: Roasted Red Pepper Hummus, Assorted Olives, Feta & Mozzarella, Pita Chips, Vegetable Crudité

Soft Drinks & Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$18.00/Person

Lemonade Stand

Strawberry & Regular Lemonade,

Lemon Cupcakes with Vanilla Frosting & Rice Crispy Treats

Soft Drinks & Bottled Water,

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$16.50/Person

Milk & Cookies

Assortment of Chocolate Dipped Strawberries,

Chocolate Chip, Sugar & Oatmeal Raisin Cookies,

Whole & 2% Milk

Soft Drinks & Bottled Water,

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$17.50/Person

Halftime Break

Salted Soft Pretzels with Deli Mustard, Caramel Peanut Brittle,

Bagged Popcorn, Churro Shooters with Whipped Cream & Berries

Soft Drinks & Bottled Water.

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$16.00/Person

A la Carte Selections



Freshly Brewed Coffee, Decaffeinated
Coffee

\$58.00/Gallon

Freshly Brewed Iced Coffee

\$58.00/Gallon

Assorted Soft Drinks

\$4.00/Each

Bottled Water

\$3.50/Each

Whole & 2% Milk (Individual Bottles)

\$36/ Dozen

Selection of Hot Teas

\$4.00/Bag

Fruit Juices – Orange, Apple

OR Cranberry

(Individual Bottles)

\$4/Bottle

Tea, Lemonade, Fruit Punch

\$40.00/Gallon

Grandover Selection of Breakfast Pastries

\$46.00/Dozen

House-made Assorted Bagels

\$46.00/Dozen

House-made Assorted Breakfast Breads

\$35.00/Dozen

Sliced Fresh Seasonal Fruit & Berries

\$245.00 Small - Serves 25

\$395.00 Large - Serves 75

Selection of Individual Fruit Yogurts

\$38.00/ Dozen

Granola Bars, Cracker Packages OR Candy Bars

(Select One)

\$42.00/Dozen

Whole Fruit Basket

\$36.00/Basket (10 pieces)

Hard Boiled Eggs

\$25.00/Dozen

Assorted Individual Cereal & Milk

\$6.00 /Person

Chocolate Chip, Oatmeal Raisin,
Sugar & Peanut Butter Cookies

\$40.00/Dozen

Warm Jumbo Pretzels with Yellow Mustard &

Warm Cheddar Cheese Sauce

\$7.00/Person

Popcorn: Plain, Buttered,
White Cheddar or Cracker Jacks
(Select One)

\$42.00/ Dozen

Bagged Potato Chips (Assorted)

\$42.00/Dozen

Brownies & Blondies

\$42.00/Dozen

Bagged Pretzels, Bagged Peanuts,

Bagged Trail Mix (Select One)

\$45.00/Dozen

Assortment of Gourmet

Ice Cream Bars

\$72.00/ Dozen

Continental Breakfasts

Not available for groups of less than 10 guests

Early Bird

Chilled Orange, Cranberry
& Apple Juices

Freshly Baked Croissants, Muffins,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated
Coffee & Teas

\$22.00/Person



Grandover Continental

Chilled Orange, Cranberry
& Apple Juices

Build Your Own Yogurt Parfait
Greek Yogurt, Seasonal Berries,
Walnuts, Granola, Raisins & Craisins

Assortment of Whole & Cut Seasonal
Fruit & Berries

Freshly Baked Croissants, Muffins,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated
Coffee & Teas

\$24.00/Person

Guilford Continental

Chilled Orange, Cranberry
& Apple Juices

Build Your Own Yogurt Parfait
Greek Yogurt, Seasonal Berries,
Walnuts, Granola, Raisins & Craisins

Assortment of Whole & Cut Seasonal
Fruit & Berries

Hard Boiled Eggs
Mini Turkey Sausage Biscuits
Virginia Ham & Cheddar Cheese Croissant
Sausage, Egg & Cheese Biscuit

Freshly Baked Croissants, Muffins,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Freshly Brewed Coffee, Decaffeinated
Coffee & Teas

\$29.00/Person

Breakfast Buffets

Prices based on a minimum of 25 guests. Groups less than 25 will be charged an additional \$3.00 per person.
Buffets will not be offered for groups of less than 10 guests

Gate City Breakfast Buffet

Chilled Orange, Cranberry
& Apple Juices

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links OR Chicken Sausage
Home Fries OR Hashbrown Casserole
Stone Ground Grits with Cheddar Cheese on the side
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$30.50/Person



Grandover Signature Buffet

Chilled Orange, Cranberry
& Apple Juices

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Assortment of Whole & Cut Seasonal Fruit & Berries

Scrambled Eggs
Buttermilk Pancakes OR French Toast
with Maple Syrup
Applewood Smoked Bacon
Country Sausage Links OR Chicken Sausage
Home Fries OR Hashbrown Casserole
Stone Ground Grits with Cheddar Cheese on the side
Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$33.00/Person

Breakfast Enhancements

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet

Breakfast Sandwiches

Buttermilk Biscuits with Butter & Preserves

\$38.00/Dozen

Sausage & Egg Biscuit

\$47.50/Dozen

Egg & Cheese Biscuit

\$42.00/Dozen

Vegan Sausage Biscuits

\$48.00/Dozen

Flaky Croissants with Butter & Preserves

\$42.00/Dozen

Flaky Croissants with Ham & Cheese

\$54.00/Dozen

Flaky Croissants with Ham, Egg & Cheese

\$54.00/Dozen

Flaky Croissants with Bacon, Egg & Cheese

\$60.00/Dozen

Hot Items

Steel Cut Oatmeal

Dried Fruit, Walnuts & Brown Sugar

\$5.50/Person

Buttermilk Pancakes

Served with Wild Berry Compote, Apple Butter, Warm

Maple Syrup & Whipped Cream

\$8.50/Person

French Toast

Classic Recipe with Strawberry Compote & Maple Syrup

\$9.50/Person

Gluten-Free Quiche

Crustless Garden Vegetable

\$48.00/Dozen

Gluten-Free Quiche

Crustless Bacon & Cheese

\$48.00/Dozen

Cold Items

NC Charcuterie Display

Chef's Selection of Imported & Local Cured Meats

& Cheeses, Apple Butter, NC Jams, Preserves &

Mustards served with Local Artisan Flatbreads,

French & Marble Rye Breads

\$450.00 Large – Serves 75 people

\$215.00 Small – Serves 25 people

Sliced Seasonal Fresh Fruit

\$395.00 Large – Serves 75 people

\$245.00 Small – Serves 25 people

Breakfast Buffet Stations

The following items may be ordered only in conjunction with a Continental or Breakfast Buffet with a minimum of 25 guests

Belgian Waffle Station

(Chef Required)

Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup, Whipped Cream, Nutella, Chopped Pecans & Chocolate Chips

\$17.50/Person

Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,
Sautéed Mushrooms, Diced Tomato, Chopped Spinach, Diced Onion,
Red & Green Bell Pepper,
Shredded Cheddar Cheese, Salsa & Feta Cheese

\$18.00/Person

Griddle Station

(Chef Required)

Select One :

Pancakes OR French Toast Served with Wild Berry Compote, Local Apple Butter, Warm Maple Syrup, Whipped Cream, Chopped Pecans, Chocolate Chips & Seasonal Berries

\$17.50/Person

Biscuits & Gravy Station

(Chef Required)

Choice of Breakfast Sausage, Country Ham OR Applewood Smoked Bacon
Southern Biscuit Gravy OR Creole Tomato-Sausage Gravy
Wild Berry Compote, Local Apple Butter, Cheddar Cheese
Eggs Made to Order

\$17.50/Person

Chef Attendant fee \$35.00/hour

Plated & Boxed Breakfasts

Plated Breakfasts are served with Muffins, Fruit Garnish, Coffee & Tea

Plated Breakfasts

Steak & Eggs

NY Strip, Scrambled Egg, Home Fries, Tomato Confit & Wilted Spinach with Hollandaise and a Mini Buttermilk Biscuit

\$30.00/Person

Scrambled Eggs with Crème Fraiche & Chives

Roasted Tomato, Apple Wood Smoked Bacon, Home Fries
and a Mini Buttermilk Biscuit

\$23.00/Person

Seasonal Vegetable Frittata

Roasted Seasonal Vegetable Frittata, Crispy Breakfast Potatoes, Vegan Sausage
and a Mini Buttermilk Biscuit

\$24.50/Person

Boxed Breakfasts

Steak and Cheese Burrito

Individual Yogurt, Bottle of Orange Juice and Whole Fruit

\$22.00/ Person

Bacon Egg & Cheese on Croissant

Individual Yogurt, Bottle of Orange Juice and Whole Fruit

\$22.00/ Person

Boxed Continental Breakfast

Individual Greek Yogurt, Berry & Granola Cup, Whole Fruit,
Big Blueberry Muffin, Jam & Butter, Orange Juice

All Boxed and Ready TO GO

\$18.00 Per person

Brunch Buffet

For Groups of 35 guests and over

Omelet Station

(Chef Required)

Fresh Omelets Made to Order:

Diced Ham, Chopped Bacon, Diced Turkey,
Sautéed Mushrooms, Diced Tomato, Chopped Spinach,
Diced Onion, Red & Green Bell Pepper,
Shredded Cheddar Cheese, Salsa & Feta Cheese

Applewood Smoked Bacon

Country Sausage Links OR Chicken Sausage

Home Fries OR Hashbrown Casserole

Freshly Baked Croissants, Muffins, Danish,
Breakfast Breads & Bagels

Butter, Local Preserves & Apple Butter,
Whipped Cream Cheese & Honey

Carving Station

(Chef Required)

Chili-Espresso Rubbed NY Strip
with Red Wine Demi

OR

Sweet Tea Brined Turkey Breast
with Giblet Gravy
and Sweet Rolls



Seasonal Fruit Display

NC Cheeseboard

Local Mustards, Jams & Preserves, Flatbreads & Crackers

Crispy Chickpea Caesar

Fried Chickpeas, Romaine Lettuce, Parmesan, Tomatoes
& Creamy Caesar Dressing

My Big Fat Greek Pasta Salad

Olives, Banana Peppers, Feta, Tomatoes, Cucumbers, Herbs, Gemelli Pasta

Krispy Kreme Bread Pudding

with Cream Anglaise and Bourbon Caramel Sauce

Cereal Milk Panna Cotta with Cornflake Streusel

Chilled Orange, Cranberry & Apple Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$54.00/Person

Chef Attendant Fee \$35.00/Hour

Lunch Buffets

For Groups of 35 guests and over

NY Deli Buffet

Beef & Barley Soup

Tortellini Salad

Salami, Tomatoes, Greek Olives,
Banana Peppers & Red Onion with Italian Dressing &
Shredded Parmesan Cheese

"All Kale Caesar" Salad

Tuscan Kale, Heirloom Cherry Tomatoes,
Fresh Garlic Croutons, Asiago Cheese,
Creamy Caesar Dressing

Boar's Head Deli Meats

Sliced Roasted Turkey Breast, Smoked Ham, Salami,
Spicy Capocollo & Tuna Salad

Cheeses & Condiments

Sharp Cheddar, Swiss & Provolone Cheeses,
Crisp Lettuce, Shaved Red Onions,
Sliced Steakhouse Tomatoes, Cornichons,
Pickled Vegetables & Assorted Olives,
Mayonnaise, & Yellow Mustard
Artisan Loaves & Deli Breads

Assorted Cannoli & Chocolate Chip Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$33.50/Person

Meat & Potatoes

Popeye Spinach Salad

Feta. Boiled Eggs. Chickpeas. Tomatoes.
Bourbon & Molasses Dressing

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Creamy Dressing

Flank Steak with Maple Bourbon Steak Sauce

Charred Grilled served with Pickled Red Onions

Lemon Pepper Chicken

Bone-in Chicken with Lemon Butter Sauce

Sautéed Green Beans

Pickled Peppers & Onions

Baked Potato Bar

Toppings: Cheddar Cheese, Salsa, Sour Cream, Bacon Bits,
Green Onions

Jack & Coke Cupcakes

Chocolate Chip Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.00/Person

Daytime Cookout

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn,
Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons,
Herb Buttermilk Dressing & Grandover House
Vinaigrette

Summertime Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn, Spinach & Parmesan
Cheese with Italian Vinaigrette

Grilled All-Beef Hot Dogs & Angus Beef Burgers

Sweet Tea Brined Grilled Chicken Breast

Mustard, Relish, Mayonnaise, Ketchup, Sauerkraut & Chili,
Sharp Cheddar, Swiss & Provolone Cheeses, Crisp Lettuce,
Shaved Red Onion, Sliced Steakhouse Tomatoes, Pickle Spears
White, Wheat & Brioche Buns

Apple & Cinnamon Baked Beans

Rustic Steak Fries

Salted Caramel Banana Pudding, Cupcakes &

Double Fudge Brownies

House-made Lemonade & Iced-Tea

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.50/Person

Lunch Buffets

For Groups of 35 guests and over

Gulf of Mexico

Chicken Tortilla Soup

Toppings include Tortilla Strips, Queso Fresco,
Purple Cabbage & Lime Wedges

Chopped Romaine Salad

Garbanzo Beans, Bell Peppers, Purple Cabbage, Cilantro Leaves,
Shaved Radish, Honey-Lime Vinaigrette

Mexican Street-Corn Salad

Bacon, Black Beans, Tomatoes, Cilantro Parmesan Dressing

Sliced Carne Asada

Marinated & Grilled Flank Steak with Pico de Gallo

Roasted Boneless Chicken Thighs

Charred & Sliced with a Chipotle Crema

Ancho Roasted Zucchini, Squash & Tomatoes

Cilantro Rice

Flour & Corn Tortillas

Jalapeno Corn Bread with Honey Butter

Cajeta Churros with Nutella

Horchata Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.00/Person

NC Local Fare

Garden Greens

Tomato, Cucumber, Shaved Radish & Sweet Peppers with
Balsamic Vinaigrette

Southern Cucumber Salad

Cucumber, Tomato & Onion Salad with a Dill Dressing & Mixed Greens

Classic Coleslaw

Southern Style

Smoked Pulled Pork

served with Hawaiian Rolls

Southern Fried Chicken

served with Texas Pete and Boar & Castle Sauce

Baked Macaroni & Cheese

with Aged Extra Sharp Cheddar & Fontina Cheeses

Buttered Corn on the Cob

Buttermilk Biscuits with Honey Butter

Southern Pecan Pie Tartlets

Fruit Tartlets

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$35.50/Person

Lunch Buffets

For Groups of 35 guests and over

Italy by Day

Minestrone Soup

Italian Chopped Salad

Sliced Salami, Shaved Red Onion, Cucumber, Pepperoncini, Parmesan, Garbanzo Beans, & Mixed Greens with Italian Dressing

Heirloom Tomato Caprese Salad

Mozzarella, Local Heirloom Tomatoes, Shaved Red Onion, Basil Leaves & Balsamic Reduction

Lightly Breaded Chicken Breast

with Fresh Mozzarella & Marinara

Lemon Piccata Whitefish

Pan Seared Local Whitefish
with a Lemon & Caper White Wine Sauce

Three Cheese Tortellini with Pesto & Roasted Vegetables

Sautéed Summer Squash & Sweet Peppers

Garlic Bread Sticks

Torte Tiramisu

Assorted Cannolis

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.50/Person

Wrap it UP

Roasted Tomato Bisque

A Simple Salad

Field Greens, Strawberries, Candied Pecans,
Goat Cheese, Red Onion, Craisins with Apple Cider Vinaigrette

Ancient Grain & Kale Salad

Quinoa, Chickpeas, Roasted Corn, Red Grapes, Parsley, Tuscan Kale,
Feta & Pickled Red Cabbage served with Raspberry Vinaigrette

Buffalo Chicken Wrap

Fried Chicken Tenders tossed in Buffalo Sauce with Bleu Cheese, Romaine Lettuce, Tomato & Shaved Celery wrapped in a Roasted Red Pepper Tortilla

Shrimp Caesar Wrap

Old Bay Roasted Rock Shrimp lightly tossed in Creamy Caesar Dressing with Romaine Lettuce, Sliced Tomato & Green Onions wrapped in a Flour Tortilla

Turkey Club Wrap

Sliced Turkey with Bacon, Provolone, Iceberg Lettuce, Sliced Tomato, Avocado, Mayonnaise & Mustard wrapped in Spinach Tortilla

Kettle Chips

Assorted Cookies & Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$33.50/Person

Lunch Buffets

For Groups of 35 guests and over

Sandwich Board Luncheon

Mini Caprese Bites

Basil, Buffalo Mozzarella,
Toy Box Tomatoes & Balsamic Glaze

Caesar Cups

Romaine Leaves, Asiago Cheese,
Garlic Croutons & Creamy Dressing

Roast Beef Sandwich

Horseradish Aioli, Shaved Red Onions, Tomato & Arugula
on Artisan Bread

Fried Chicken Sandwich

Buttermilk Fried Chicken Breast, Lettuce &
Tomato, House Pickles, Cajun Mayonnaise
on Brioche Bun

Southern Tomato Sandwich

Roasted Heirloom Tomatoes, Mascarpone Cheese, Pesto,
Pickled Red Onions on Toasted Focaccia

Kettle Chips

Lemon Cupcakes & Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$29.00/Person

Mediterranean "Diet"

Greek Antipasto Platter

Greek Olives, Dolmades, Roasted Red Peppers, Artichoke Hearts,
Hearts of Palm, Feta, Mozzarella,
Stuffed Peppers, Mortadella & Hard Salami

Mediterranean Salad

Olives, Tomatoes, Banana Peppers, Red Onion, Feta Cheese, Romaine
Lettuce with Tahini Vinaigrette

Grilled Chicken Souvlaki

Lettuce, Cucumber, Tomato, Red Onion with Tzatziki Sauce & Pita Chips

Mediterranean Salmon

Blackened Salmon, Citrus Cream Sauce, Olive & Artichoke Salad

Roasted Red Pepper Hummus with Pita Triangles

Spanakopita

Lemon Rice

Traditional Baklava

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$36.50/Person

Small Group Lunch Buffets

For Groups of 15 - 35 Guests

Taco Tuesday!

Chips & Salsa

Mexican Chopped Salad

Roasted Corn, Black Beans, Pickled Red Onions, Cilantro, Avocado & Crispy Tortillas on Farmer's Greens with Cilantro Dressing

ACP

Arroz Con Pollo (Chicken with Rice) Adobe Chicken with Spanish Red Rice

Beef Fajitas

Marinated & Grilled Flank Steak with Sautéed Peppers & Onions

Tortillas

Sautéed Carolina Farm Vegetables

Churros & Sopaphillas

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$28.00/Person

Soup & Salad Bar

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn, Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons, Herb Buttermilk Dressing & Grandover House Vinaigrette

Choice of ONE Soup:

- Sweet Potato Bisque
- Tomato Basil
- Vegetable Minestrone
- Beef & Barley
- Chicken Noodle
- Creamy White Chili
- Cream of Cauliflower
- Rustic Italian Tortellini
- Potato & Scallion
- Cheddar Broccoli

Dinner Rolls & Butter

Macarons & Cannolis

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$24.00/Person

Burgers, Fries & Mini

Pies

Traditional Caesar Salad

Romaine, Garlic Croutons, Tomatoes, Parmesan Cheese & Creamy Dressing

Southern Style Coleslaw

Grilled All-Beef Hot Dogs & Angus

Beef Burgers

Mustard, Relish, Mayonnaise, Ketchup, Sharp Cheddar, Swiss & Provolone Cheeses, Crisp Lettuce, Shaved Red Onion, Sliced Steakhouse Tomatoes, Pickle Spears White, Wheat & Brioche Buns

Sautéed Carolina Farm Vegetables

Crispy Fries

Mini Assorted Pie Tarts

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$28.00/Person

Salads, Salads, Salads

Seasonal Fruit Salad

House Salad

Tomato, Cucumber, Shaved Radish & Sweet Peppers with Ranch & Balsamic Vinaigrette

Kettle Chips

Summertime Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn, Spinach & Parmesan Cheese with Italian Vinaigrette

Southern Style Chicken Salad & Tuna Salad

Flaky Croissants with Mayo, Mustard & Lettuce, Tomato & Onion, Pickle Spears

Chocolate Chip Cookies

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$26.00/Person

Small Group Lunch Buffets

For Groups of 15 - 35 Guests

BBQ & MAC

House Salad

Tomato, Cucumber, Shaved Radish & Sweet Peppers with Ranch & Balsamic Vinaigrette

Southern Cucumber & Tomato Salad

NC Pulled Pork

with Coleslaw, BBQ Sauce & Sweet Rolls

Southern Style Green Beans Mac 'n' Cheese

Oreo Parfait & Banana Puddin'

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$28.00/Person

Baked Potato Bar & Salad Bar

Baked Potato Bar

Idaho Potatoes, Cheddar Cheese, Bacon Bits, Tomatoes, Green Onions, Roasted Corn, Bleu Cheese, Warm Queso, Chili, Sour Cream, Broccoli

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn, Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons, Herb Buttermilk Dressing & Grandover House Vinaigrette

Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$27.50/Person

Whole Lot of Veggies

House Salad

Tomato, Cucumber, Shaved Radish & Sweet Peppers with Ranch & Balsamic Vinaigrette

Quinoa Tabbouleh

Cucumbers,
Red Onions, Tomatoes, Herbs & Spices

Gluten Free Cauliflower Mac 'n' Cheese

Lentil Vegan Chili

with Sour Cream, Cheddar Cheese,
Green Onions

Sautéed Carolina Farm Vegetables Good Bread

Olive Oil Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$28.00/Person

Wraps & Chips

Traditional Caesar Salad

Romaine, Garlic Croutons, Tomatoes, Parmesan Cheese & Creamy Dressing

Summer Time Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn, Spinach & Parmesan Cheese with Italian Vinaigrette

Spicy Italian Wrap

Mortadella, Salami, Pepperoni, Provolone, Olive Tapenade, Romaine Lettuce, Spicy Mustard

Chicken Caesar Salad Wrap

Roasted Chicken Salad, Romaine Lettuce, Tomatoes, Creamy Caesar Dressing

Turkey Club Wrap

Turkey, Ham, Provolone, Lettuce & Tomato, Duke's Mayo

Kettle Chips

Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$24.00/Person

Box Lunches

Box Lunches are served with Chips, Whole Fruit
& a Large Chocolate Chip Cookie
SELECT UP TO THREE

Cold Turkey on a Croissant

Roasted Turkey, Swiss Cheese, Lettuce, Tomato & Shaved Onion,
on a Flaky Croissant (try it in a Wrap)

\$22.00/Each

The Jamestown

Smoked Virginia Ham, Hoop Cheddar, Lettuce, Tomato & Red Onion
on a Sweet Roll

\$22.00/Each

Muffaletta Sandwich

Hard Salami, Mortadella, Provolone, Olive & Artichoke Salad,
Roasted Red Peppers, Spicy Mustard & Romaine Lettuce
on an Italian Loaf (or try it in a Spinach Tortilla Wrap)

\$22.00/Each

1K Club Road Sandwich

Traditional Club Sandwich with Turkey, Ham, Cheddar, Bacon, Lettuce,
Steakhouse Tomatoes & Red Onion on Wheat Berry Bread

\$23.00/Each

Southern Chicken Salad on a Croissant

Southern Style Chicken Salad with Lettuce, Tomato &
Shaved Red Onions on a Flaky Croissant

\$22.00/Each

Caprese Sandwich

Steakhouse Tomatoes, Fresh Mozzarella, Basil & Baby Spinach with
Balsamic Reduction Served on a Focaccia Bun
(or try it in a Sun-Dried Tomato Wrap)

\$21.00/Each

Chopped Salad - Vegan/Gluten Free

Farmer's Greens, Tomatoes, Cucumbers, Pickled Red Onion, Candied Pecans,
Crispy Chickpeas, Broccoli, Shredded Carrots with Balsamic Vinaigrette

\$18.00/Each

Chicken Salad, Caesar Salad

Caesar Chicken Salad on a bed of Romaine Lettuce with House-made Garlic
Croutons, Tomatoes & Shaved Asiago Cheese with Creamy Caesar Dressing

\$22.00/Each

Chicken Caesar Salad

Grilled Chicken Breast on a bed of Romaine Lettuce with House-made Garlic
Croutons, Tomatoes & Shaved Asiago Cheese with Creamy Caesar Dressing

\$22.00/Each

Chef's Salad

Hard Boiled Egg, Chopped Ham, Chopped Turkey, Tomatoes, Cucumbers,
Olives, Cheddar Cheese, Banana Peppers and Red Onions over Spring
Lettuce

\$24.50/Each



Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert

Plated lunches are served with Freshly Baked Rolls, Butter, Coffee, & Tea

***GF = Gluten Free

Not available for groups of less than 15 guests

Plated prices are based on single entree selection. Split entree selections are subject to additional charges. 10% price increase for 2 entrees and 15% price increase for 3 entrees. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service

Salad Selections

Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes,
Goat Cheese, Endive & Pickled Red Onion with
Buttermilk Dressing

***GF

Caesar Wedge

Romaine Heart Wedge, Shaved Asiago
Cheese, Teardrop Tomatoes,
Garlic Croutons & Classic Caesar Dressing

A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers,
Carrot Ribbons, Shaved Radish
& Balsamic Dressing

***GF

Charred Romaine Salad

Roasted Corn, Teardrop Tomatoes, Bacon, Shaved
Parmesan & Red Radish with Basil-Balsamic Vinaigrette

***GF



Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert

Plated lunches are served with Freshly Baked Rolls, Butter, Coffee, & Tea

***GF = Gluten Free

Not available for groups of less than 15 guests

Chicken Parmesan

Breaded Chicken Boneless Breast, Rustic Sunday Gravy, Fresh
Mozzarella, Orzo Risotto, Broccolini & Balsamic Reduction

\$32.50/Person

Lemon Pepper Chicken

Grilled French-cut Chicken Breast with White Wine Cream Sauce,
Rice Pilaf, Sautéed Green Beans with Pickled Peppers

\$32.50/Person *GF**

Butter Chicken

Lightly Braised French-cut Chicken, Butter Chicken Sauce
with Steamed Basmati Rice & Chickpeas,
Curried Cauliflower & Peppers

\$33.00/Person *GF**

Roasted Italian Chicken Breast

Roasted French-cut Chicken Breast with Creamy Orzo & Pesto
Risotto with Broccolini, Smoked Puttanesca Sauce & Feta Cheese

\$33.00/Person

Fried Chicken

Country Fried French-cut Chicken, Mashed Potatoes,
Smoked Turkey Collard Greens, Honey Glazed Carrots,
Thanksgiving Gravy & Pickled Red Onions

\$32.00/Person

Entrée Selections

Vegetarian/Vegan Options Available By Request - Chef's Choice

Plated prices are based on single entree selection. Split
entree selections are subject to additional charges. 10%
price increase for 2 entrees and 15% price increase for 3
entrees. Place cards must be provided for each guest with
an identifying menu code to ensure proper meal service

Mediterranean Grouper

Local Grouper, Quinoa Tabbouleh, Tomato-caper Tapenade,
Lemon Beurre Blanc, Sautéed Zucchini

\$36.00/Person *GF**

Blackened Salmon

Carolina Gold Rice, Carolina Farm Vegetables
& Citrus Cream Sauce

\$34.00/Person *GF**

NC Meat & Potatoes

Cheerwine BBQ Glazed Meatloaf, Texas Pete Demi,
Pimiento Cheese Mashed Potatoes & Roasted Carolina Farm
Vegetables

\$34.00/Person *GF**

Country Fried Steak

Country Fried Steak, Caramelized Onions & Sausage Gravy,
Mashed Potatoes, Southern Style Green Beans

\$32.00/Person

Grilled Sirloin

Grilled Sirloin Steak, Baked Potato, Honey Glazed Baby Carrots,
Tobacco Onions & "B2" Steak Sauce

\$36.00/Person *GF**

Carolina Pork

Sweet Tea Brined Pork Chop, BBQ Spiced Carrots,
Yukon Mashed Potatoes & Sorghum Demi

\$34.00/Person *GF**

Plated Lunches

Select ONE Salad, ONE Entree and ONE Dessert

Plated lunches are served with Freshly Baked Rolls, Butter, Coffee, & Tea

***GF = Gluten Free

Not available for groups of less than 15 guests

Dessert Selections

Crème Brulee Cheesecake

Served with Raspberry Coulis

Classic Chocolate Cake

Whipped Cream & Berries

Lemon Cake

Pound Cake, Lemon Curd, Vanilla Mousse, Berries & Cornbread Streusel

Birthday Cake

Whipped Cream, Berries & Sprinkles

New York Style Cheesecake

Served with Mixed Berry Compote

Italian Tiramisu

Whipped Cream & Berries

House-made Southern Chocolate Pecan Pie

Bourbon Macerated Berries with Vanilla Chantilly Cream

Gluten-Free Chocolate Torte

Rich Flourless Chocolate Truffle with Grand Marnier Macerated Raspberries



Entrée Salads with Dessert

Plated Lunches are served with Freshly Baked Rolls, Butter, Coffee & Tea Service

Lunch Entrée Salads can be served as boxed meal upon Request

***GF = Gluten Free

Not available for groups of less than 15 guests

Select ONE Entree Salad and ONE Dessert from Page 21

Vegan Niçoise

Crispy Chickpeas, Heirloom Tomatoes, Artichoke Hearts,
Kalamata Olives, Confit Potatoes, Pickled Cabbage, Shredded
Carrot, Green Beans over Baby Spinach
with Balsamic Vinaigrette

\$23.50/Person *GF**

Vegetarian Cobb Salad

Roasted Sweet Potatoes, Baby Lettuce, Curried Cauliflower,
Crispy Chickpeas, Candied Pecans, Pickled Red Onions,
Tomatoes & Cucumbers with an Apple Cider Vinaigrette

\$23.50/Person *GF**

Chicken Salad, Caesar Salad

Caesar Chicken Salad on a bed of Romaine Lettuce with
House-made Garlic Croutons, Tomatoes & Shaved Asiago
Cheese with Creamy Caesar Dressing

\$25.00/Person

Chicken Caesar Salad

Grilled Chicken Breast served on a bed of Romaine Lettuce
with House-made Garlic Croutons, Tomatoes & Shaved Asiago
Cheese with Creamy Caesar Dressing

\$25.00/Person

Southern Cobb

Bacon, Black-Eyed Peas, Roasted Corn, Hard Boiled Egg, Bleu
Cheese, Cold Fried Chicken Tenders, Tomatoes & Avocado, with
House-made Buttermilk Ranch Dressing

\$25.50/Person

Asian Chicken Salad

Grilled Teriyaki Chicken, Mandarin Oranges, Fried Wontons,
Craisins, Cucumber, Shredded Carrot, Purple Cabbage, Roasted
Red Pepper, Edamame with Asian Sesame Ginger Vinaigrette

\$26.00/Person

Greek Chicken Salad

Marinated & Grilled Chicken, Avocado, Tomatoes, Cucumbers,
Shaved Red Onions, Banana Peppers, Kalamata Olives, Roasted
Red Pepper, Feta Cheese, Mint with Greek Dressing and Pita

\$26.50/Person

Black & Bleu Salad

Blackened & Sliced Flank Steak Salad with Bleu Cheese Crumbles,
House-made Garlic Croutons, Avocado, Hard Boiled Egg, Tomatoes,
Pickled Red Onions over Farmer's Greens & Balsamic Vinaigrette

\$32.00/Person

Cold Reception Appetizers

Order in increments of 50 pieces each

***'BLT' Deviled Egg - GF**

\$136.00/50 Pieces

***Elote Endive Cups - GF**

Mexican Street Corn Salad in an Endive Leaf

\$136.00/50 Pieces

***Pimiento Cheese Toast with Tomato Jam**

\$136.00/50 Pieces

***Summertime Bruschetta**

Whipped Feta with Honey, Mint, Balsamic Roasted Strawberries

\$136.00/50 Pieces

***Tomato & Basil Bruschetta**

\$136.00/50 Pieces

***Pimiento Cheese & Bacon "Ball" - GF**

\$175.00/50 Pieces

***Antipasto Skewers - GF**

\$136.00/50 Pieces

*** Deviled Eggs with Blackened Shrimp - GF**

\$200.00/50 Pieces

***Prosciutto Wrapped Melon Skewer - GF**

\$136.00/50 Pieces

***NC Shrimp Ceviche Bruschetta**

\$200.00/50 Pieces

***Mini Caprese Bites - GF**

\$136.00/50 Pieces

***Manchego Cheese & Local Apple Butter Crostini**

\$136.00/50 Pieces

*Reception Appetizers with an Asterisk can be tray passed, all other appetizers must be stationed.



Hot Reception Appetizers

Order in increments of 50 pieces each

Nashville Hot Chicken Tenders

with House-made Pickles and White Bread

\$144.00/50 Pieces

*Pigs in a Blanket

with Lusty Monk Mustard

\$136.00/50 Pieces

*BBQ Shrimp Skewer - GF

\$200.00/50 Pieces

Mini Crab Cakes

with Key Lime Remoulade

\$220.00/50 Pieces

Mini Lamb Gyros

with Tzatziki Sauce

\$170.00/50 Pieces

BBQ Pork Belly Skewer - GF

with Blackberry BBQ Sauce

\$180.00/50 Pieces

Mini Country Ham Biscuit

with Sweet Potato Hot Sauce

\$150.00/50 Pieces

Spicy Short Rib & Manchego Empanada

with Chipotle Aioli

\$170.00/50 Pieces

*Assorted Quiche Tartlets

\$136.00/50 Pieces

*Fried Mac 'n Cheese Balls

\$150.00/50 Pieces

*Vegan Edamame Dumplings

\$136.00/50 Pieces

*Spanakopita

\$150.00/50 Pieces

*BBQ Chicken Kabob - GF

\$175.00/50 Pieces

*Buffalo Chicken Kabob - GF

\$175.00/50 Pieces

*Teriyaki Chicken Kabob - GF

\$175.00/50 Pieces

Teriyaki Meatballs

\$144.00/50 Pieces

Raspberry Balsamic Meatballs

with Goat Cheese

\$144.00/50 Pieces

BBQ Meatballs

with Southern Slaw

\$144.00/50 Pieces

BBQ Wings with Ranch, Bleu Cheese, Crudite - GF

\$140.00/50 Pieces

Teriyaki Wings with Ranch, Bleu Cheese, Crudite - GF

\$140.00/50 Pieces

Buffalo Wings with Ranch, Bleu Cheese, Crudite - GF

\$140.00/50 Pieces

Lemon Pepper Wings with Ranch, Bleu Cheese,

Crudite - GF

\$140.00 /50 Pieces

*Philly Cheesesteak Egg Roll with Cheese Whiz

\$175.00/50 Pieces

*Fried Chicken Skins with Hot Honey

\$115.00/50 Pieces

*Southern Chicken Salad in a Phyllo Cup

\$125.00/50 Pieces

*Coconut Curry Chicken Salad in a Phyllo Cup

\$125.00/50 Pieces

*Reception Appetizers with an Asterisk can be tray passed, all other appetizers must be stationed.

Action Stations

The following items may be ordered only in conjunction with a Dinner Buffet or a minimum of Three Choices for a Custom Reception

Totchos Station

Crispy Tater Tots, Nacho Cheese, Sour Cream, Diced Red Onion, Fresh Jalapenos, Scallions, Pico de Gallo & Bacon Crumbles

\$9.50/Person

Baked Potato Bar

Build your Own Baked Potato
Toppings: Cheddar Cheese, Chili, Salsa, Sour Cream, Bacon Bits, Broccoli, Green Onions

\$10.50/Person

Slider Station

-Pulled Pork with Sorghum BBQ Sauce, Carolina Slaw on a Sweet Roll
-Shaved NY Strip, Boar & Castle Sauce, House Pickles on a Brioche Bun
-Buffalo Chicken with Shaved Celery & Carrots, Bleu Cheese, Buffalo Sauce on a Brioche Roll

\$16.50/Person

Street Taco & Nacho Station

Crispy & Soft Tortillas, Chipotle Beef & Mojo Chicken Tinga, Nacho Cheese, Black Olives, Guacamole, Roasted Corn. Bacon Bits, Sour Cream, Diced Red Onion, Fresh Jalapenos, Scallions, Pico de Gallo, Salsa

\$18.50/Person

Potato-tini Bar

Yukon Gold Mashed Potatoes & Sweet Potato Mash, Bacon, Sour Cream, Cheddar Cheese, Bleu Cheese, Queso Fresco, Goat Cheese, Taco Meat, Marshmallows, Brown Sugar, Roasted Red Peppers, Balsamic Roasted Brussel Sprouts, Steamed Broccoli, Sauteed Mushrooms

\$18.50/Person

****Chef Attendant fee \$35.00/hour**

Shrimp & Grits Station

(Chef Required)
Blackened Rock Shrimp, Cheddar Cheese Grits, Tasso Ham Gravy, Roasted Tomatoes

\$18.50/Person

Pasta Station (Choice of TWO)

(Chef Required)
- Cheese Ravioli with Grilled Chicken in Spinach Cream Sauce
- Short Rib Bolognese with Penne Pasta
- Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese
- Pasta Primavera with Vegetables, Alfredo Sauce, Penne Pasta

\$20.00/Person

Mac 'n' Cheese Bar

Build your own Mac 'n' Cheese Bowl
Four Cheese Mac 'n' Cheese & Gluten-Free Cauliflower Mac 'n' Cheese.
Toppings: Bacon Bits, Fried Chicken, Cajun Shrimp, Salsa, Peas, Roasted Corn, Goat Cheese, Bleu Cheese, Green Onions, Pepperoni, Buttered Breadcrumbs

\$18.50/Person

The Big Salad Station

Farmer's Greens & Romaine Lettuce, Baby Spinach, Chopped Eggs, Grilled Chicken, Olives, Cherry Tomatoes, Onions, Chickpeas, Crumbled Bleu Cheese, Cheddar Cheese, Goat Cheese, Carrots, Roasted Beets, Shredded Parmesan, Brioche Croutons & Ranch Dressing, Caesar Dressing, 1000 Island, Balsamic Vinegar & Extra Virgin Olive Oil, Bleu Cheese Dressing, Sesame Ginger Dressing

\$14.00/Person

Chili Bar Station

Smoked Brisket Chili & Three-Bean Chili (Vegan) Toppings: Rice, Frito's, Shredded Cheddar, Green Onion, Diced Onion, Sour Cream, Hot Sauce & Crackers

\$16.50/Person

Reception Displays

Display of Dip Stations

(Choice of Three)

For Groups of 35+

\$15.50/Person

- Hummus Bar with Roasted Red Pepper, Beet and Pesto with Cucumbers, Pita & Flatbreads
- Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
 - Mexican Street Corn Dip with Tortilla Chips
 - Spinach & Gorgonzola Dip with Tortilla Chips
 - Romesco Dip with Raw Veggies & Pita
 - Whipped Feta with Pita & Cucumbers
 - Spinach-Artichoke Dip with Tortilla Chips
 - Sweet Potato & Maple Dip with Flatbreads & Pita
- Baked Brie Wheel with Apple Butter, Pecans, Golden Raisins with Artisan Crackers (additional \$3.00/per person)

Display of Dip Stations

(Choice of Three)

For Groups of 15 - 35

\$14.50/Person

- Cowboy Caviar with Chipotle Ranch and Tortilla Chips
- Apple Curry Dip with Vegetables & Naan Bread
- Pimiento Cheese Dip with Assorted Artisan Crackers
- Cold B.L.T. Dip with Assorted Artisan Crackers
- Roasted Red Pepper Hummus with Cucumbers, Pita & Flatbreads
- Chilled Buffalo Chicken Dip with Tortilla Chips
- Mediterranean Shrimp Dip with Pita Chips
- Buttermilk-Lemon Ricotta Dip with Vegetables & Assorted Artisan Crackers



NC Charcuterie Display

Chef's Selection of Imported & Local Cured Meats & Cheeses, Apple Butter, NC Jams, Preserves & Mustards served with Local Artisan Flatbreads, French & Marble Rye Breads

Small – Serves 25 \$215.00

Large – Serves 75 \$450.00

Antipasto Display

Prosciutto, Mortadella, Hard Salami, Fresh Mozzarella, Assorted Olives, Sweet Peppers, Artichoke Hearts, Cornichons, Dolmades, Grilled & Chilled Vegetables, Marinated Cipollini Onions, Stone Ground Mustard served with Local Artisan Flatbreads

Small – Serves 25 \$215.00

Large – Serves 75 \$395.00

Imported & Local Cheese Board

with Fresh Fruit & Assorted Locally Made Flatbreads & Crackers

Small – Serves 25 \$175.00

Large – Serves 75 \$375.00

Vegetable Crudité Display

Seasonal Vegetables served with Roasted Pepper Hummus & Herb Cream Cheese

Small - Serves 25 \$160.00

Large - Serves 75 \$275.00

Whole & Sliced Fruit Display

Assorted Fresh Fruits served with a Honey Yogurt Dipping Sauce & Chocolate Mousse

Small - Serves 25 \$245.00

Large - Serves 75 \$395.00

Seafood Display

Chilled Jumbo Gulf Shrimp & Steamed Mussels Served with Traditional Cocktail Sauce & Key Lime Remoulade

\$28.00/Person — 5 pieces/Person

Carving Stations

Chef Attendant fee \$35.00/Hour

Dijon & Brown Sugar Ham

with Spicy Apple Mustard & Hawaiian Sweet Rolls

\$485.00 Serves 40 Guests

Boar & Castle Rubbed Slow Smoked Beef Brisket

with Eastern BBQ Sauce & Brioche Rolls

\$350.00 Serves 30 Guests

Roasted Beef Tenderloin

with Mushroom Demi & Horseradish Cream Dinner Rolls

\$575.00 Serves 30 Guests

Horseradish Encrusted Prime Rib

with Horseradish Cream, Au Jus & Dinner Rolls

\$695.00 Serves 40 Guests

Fire Roasted Leg of Lamb with Chimichurri

Mint Yogurt & Naan Bread

\$495.00 Serves 40 Guests

Espresso-Chili Rubbed New York Strip

with Benton's Bacon Cream Sauce & Dinner Rolls

\$545.00 Serves 40 Guests

Roasted Boneless Leg of Lamb

Build Your Own Gyro Pita- served with Tzatziki Sauce, Shredded Lettuce,
Pickled Red Onions, Diced Tomato & Warm Pita

\$495.00 serves 30 Guests

The PIG Apple

Apple Cider Brined & Glazed Pork Loin with Chipotle Butter,
Granny Smith Apple Slaw & Dinner Rolls

\$445.00 serves 50 Guests

Chardonnay & Honey Glazed Salmon

Roasted Salmon, Chopped Egg Yolks & Whites, Capers, Black Olives,
Tomato, Pickled Red Onions, Whipped Cream Cheese,
with Toasted Rye Bread

\$475.00 serves 50 Guests

Happy Thanksgiving!

Carved Turkey Breasts, Turkey Gravy, Cornbread Stuffing,
Cranberry Relish with Dinner Rolls

\$425.00 serves 50 Guests

Dessert Stations

Chef Attendant fee \$35.00/Hour



Southern Sweets Station

Donut Bar (from DUCK DONUTS)
Cereal Milk Panna Cotta with Cornflake Streusel
Mini Banana Pudding
Mini Southern Tarts: Buttermilk Custard Tarts
Pecan Pie Tarts, Key Lime Pie Shooters

\$17.50/Person

S'mores Station

Create your own:
Graham Crackers, Chocolate Chip Cookies, Marshmallows, Chocolate Bars,
Caramel Syrup, Chocolate Syrup, Berries

\$10.00/Person

Fondue Station

Milk Chocolate, White Chocolate, Dark Chocolate,
Peanut Butter & Chocolate Fondues with Strawberries, Pound Cake, Pineapple,
Marshmallows, Melons, Pretzels for Dipping

\$13.50/Person

Cupcake Station

Made in House by our Pastry Team
Dark Chocolate Fudge Cupcakes, Red Velvet Cupcakes,
Lemon Cupcakes, Horchata Cupcakes

\$10.50/Person

Ice Cream Sundae Bar

Chocolate, Vanilla & Strawberry Ice Creams with Assorted Toppings,
Hot Fudge & Caramel Sauce

\$14.50/Person

Gnam Gnam Gelato Cart

(Chef Required)

Minimum Requirement of 100 People

***Inside Use Only/ Not Available for Outside Events**

\$350.00 Gelato Cart Rental Fee Applies

Your Choice of Six Flavors of Gnam Gnam Gelato served with
Assorted Toppings & Sauces

\$13.50/Person

Dinner Buffets

Not available for groups of less than 35 guests

Carolina Buffet

Southern Cobb Salad

Bacon, Black-Eyed Peas, Roasted Corn, Hard Boiled Egg, Bleu Cheese, Tomatoes & Avocado, with House-made Buttermilk Herb Dressing

Traditional Coleslaw

Fried Green Tomato Salad

Mixed Greens with Fried Green Tomatoes & Roasted Shallot Vinaigrette

Southern BBQ Meats

Served off the Griddle: Smoked Beef Brisket,
BBQ Baby Back Ribs, Southern Fried Chicken,
Smoked Sausage with Boar & Castle Sauce
Spicy BBQ Sauce

Baked Macaroni & Cheese

Southern Style Green Beans

Collard Greens

Buttermilk Biscuits with Honey Butter

Warm Apple Cobbler with Freshly Whipped Cream

Mini Banana Pudding

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$54.00/Person

The Steakhouse Buffet

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Creamy Dressing

Chopped Steakhouse Salad

Steakhouse Tomatoes, Red Onion, Bacon Crumbles,
Bleu Cheese & Corn with Buttermilk Dressing

Bourbon Glazed Salmon

Roasted & Glazed served with Fennel Slaw

Mesquite Grilled Chicken

Grilled with Steak Seasoning and served with
Balsamic Onions & Mushrooms

Carved to Order Horseradish Encrusted New York Strip

with Rosemary Demi & Creamed Spinach

“Twice Baked” Au Gratin Potatoes

Roasted Carrots & Green Beans

Dinner Rolls with Truffle Butter

Crème Brulee Cheesecake

Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$61.00/Person

Dinner Buffets

Not available for groups of less than 35 guests

The Pasta Bowl

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese & Creamy Dressing

Tuscan Pasta Salad

Heirloom Cherry Tomatoes, Kalamata Olives, Banana Peppers, Salami, Roasted Red Peppers, Artichoke Hearts & Buffalo Mozzarella

Chicken Parmigiana

Breaded Chicken Breast with traditional Rustic Mariana & Mozzarella Cheese

Lasagna Classico

Layers of Pasta, Parmesan, Mozzarella, Rustic Meat Sauce & Ricotta Cheese

Shrimp Scampi

Pan Roasted Shrimp in a light Garlic White Wine Sauce, Asparagus, Tomatoes & Gemelli Pasta

Pesto Pasta

Basil Pesto Cream Sauce with Penne Pasta

Olive Oil Brushed Grilled Vegetables

Garlic Bread Sticks

Tiramisu Cups

Stracciatella Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$53.00/Person

The Chef's Table

Chef's Salad

Cheddar Cheese, Tomatoes, Cucumbers, Ham, Turkey, Hard-Boiled Egg, Avocado, Romaine Lettuce with Ranch Dressing & Balsamic Vinaigrette

Melon Salad

Seasonal Melon with Prosciutto & Mint

"All Kale Caesar" Salad

Tuscan Kale, Heirloom Cherry Tomatoes, Fresh Garlic Croutons, Asiago Cheese, Capers & Creamy Caesar Dressing

Blackened Salmon

with Curried Cous Cous & Pickled Red Onions

BBQ Short Ribs

Slow Braised BBQ Beef Short Ribs served with Cheddar Cheese Grits

Lemon Pepper Chicken

Roasted Chicken in a Lemon Cream Sauce

Carolina Farm Vegetables

Dinner Rolls with Honey Butter

Krispy Kreme Bread Pudding

with Bourbon Caramel Sauce & Vanilla Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$55.00/Person

Dinner Buffets

Not available for groups of less than 35 guests

Night-time Cookout

Picnic Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn, Hard-Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons, Herb Buttermilk Dressing & Balsamic Vinaigrette

Pasta Caesar Salad

Gemelli Pasta, Tomatoes, Roasted Sweet Peppers, Spinach & Parmesan Cheese Tossed in Creamy Caesar Dressing

Baby Back Ribs – with BBQ Sauce

Grilled All-Beef Hot Dogs & Angus Beef Burgers

with Mustard, Relish, Mayonnaise, Ketchup, Sharp Cheddar, Swiss & Provolone Cheeses, Lettuce, Shaved Red Onion, Sliced Steakhouse Tomatoes, Pickle Spears
White Wheat Buns & Brioche Buns

Bourbon - BBQ Chicken Drumsticks

Cinnamon Baked Beans

Sweet Potato Waffle Fries

Banana Puddin', Pecan Tarts & Buttermilk Tarts

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$42.00/Person

La Fiesta

Mexican Cobb Salad

Roasted Corn, Red Onions, Black Beans, Avocado, Tomatoes, Cucumbers, Cilantro with a Chipotle Ranch Dressing

Elote Corn Salad

Roasted Corn, Black Beans, Queso Fresco, Tomatoes & Lime

Avocado Ensalada

Spinach & Kale, Avocado, Cotija Cheese, Roasted Corn, Diced Roasted Red Peppers, Pickled Red Onion
with a Cilantro-Lime Vinaigrette

Grilled Picada Beef

Grilled Flank Steak with a Mango Pico de Gallo

Enchiladas Incognito

Corn Rortillas, Black Bean & Corn Salsa, Impossible Carne Asada & Pepper Jack Cheese Smothered in a Roasted Pepper Enchilada Sauce

ACP

Arroz con Pollo, Grilled Chicken, Bell Peppers & Onions over Spanish Rice
Smothered in Queso

Grilled Asparagus & Pico de Gallo

Horchata Cheesecake & Tequila Lime Tarts

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$46.00/Person

Dinner Buffets

Not available for groups of less than 35 guests

Japanese Steakhouse

Chopped Steakhouse Salad

Spinach, Mandarin Oranges, Edamame, Tomatoes, Cucumbers, Red Onion & Radish
with a Sesame Ginger Vinaigrette

Japanese Garden Salad

Romaine, Shredded Carrots & Cucumbers with Ginger Dressing

Togarashi Cucumber Salad

Hibachi Steak

Teriyaki Chicken

Miso Bourbon Salmon

Yum Yum Sauce & Japanese Ginger Sauce

Stir Fry Vegetables

Napa Cabbage, Mushrooms, Zucchini, Broccoli & Carrots

Yakisoba Noodles

Fried Rice

Classic Recipe - Peas & Carrots & Eggs

Tempura Cheesecake

New York Style Cheesecake with Fried Wontons & Berries

Mango Rice Puddin'

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$56.50/Person

Surf & Turf Dinner Buffet

Radish & Fennel Salad

Shaved Fennel, Hearts of Palm, Watermelon & Red Radish with Field
Greens, Orange & Thyme Vinaigrette

Marinated Mushrooms

Artichoke Hearts, Olive & Tomatoes

Crab Butter Salad

Lump Crab Meat & Butter Lettuce, Radicchio & Endive Leaves, Pickled Red Onion,
Goat Cheese, Buttermilk Old Bay Croutons with a Charred Lemon Vinaigrette

Roasted Vegetables

with a Romesco Sauce

Creamy Lobster Mac 'n' Cheese

with Shaved Asiago Cheese & Chives

Cajun Chicken

Blackened Bone-in Chicken with a Bourbon BBQ Sauce & Cherry Peppers

Baked Red Snapper

Roasted Tomato Vinaigrette

NY Strip & Shrimp Scampi Sauce

Horseradish Encrusted NY Strip with Garlic Shrimp in a Lemon White Wine Sauce,

Dinner Rolls & Truffle Butter

Baked Alaska Brownies

Creme Brulee Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$68.00/Person

Small Group Dinner Buffets

For Groups of 15 - 35 Guests

Taco Tuesday!

Chips & Salsa

Mexican Chopped Salad

Roasted Corn, Black Beans, Pickled Red Onions, Cilantro, Avocado & Crispy Tortillas on Farmer's Greens with Cilantro Dressing

ACP

Arroz Con Pollo (Chicken with Rice) Adobe
Chicken with Spanish Red Rice

Beef Fajitas

Marinated & Grilled Flank Steak with Sautéed Peppers & Onions

Tortillas

Sautéed Carolina Farm Vegetables

Churros & Sopaphillas

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$38.00/Person

Soup & Salad Bar

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes,
Bacon, Roasted
Corn, Boiled Egg, Cheddar Cheese, Bleu
Cheese, Garlic
Croutons, Herb Buttermilk Dressing &
Grandover House Vinaigrette

Choice of (1) Soup:

-Sweet Potato Bisque
-Tomato Basil
-Vegetable Minestrone
-Beef & Barley
-Chicken Noodle
-Creamy White Chili
-Cream of Cauliflower
-Rustic Italian Tortellini
-Potato & Scallion

Dinner Rolls & Butter

Macarons & Cannolis

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$28.00/Person

Burgers, Fries & Mini Pies

Traditional Caesar Salad

Romaine, Garlic Croutons, Tomatoes,
Parmesan Cheese & Creamy Dressing

Southern Style Coleslaw

Grilled All-Beef Hot Dogs & Angus Beef Burgers

Mustard, Relish, Mayonnaise, Ketchup, Sharp
Cheddar, Swiss & Provolone Cheeses, Crisp
Lettuce, Shaved Red Onion, Sliced
Steakhouse Tomatoes, Pickle Spears
White, Wheat & Brioche Buns

Sautéed Carolina Farm Vegetables Crispy Fries

Mini Assorted Pie Tarts

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$32.00/Person

Salads, Salads, Salads

Seasonal Fruit Salad

House Salad

Tomato, Cucumber, Shaved Radish &
Sweet Peppers with Ranch & Balsamic
Vinaigrette

Kettle Chips

Summertime Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn,
Spinach & Parmesan Cheese with Italian
Vinaigrette

Southern Style Chicken Salad & Tuna Salad

Flaky Croissants with Mayo, Mustard &
Lettuce, Tomato & Onion, Pickle Spears

Chocolate Chip Cookies

Freshly Brewed Coffee,
Decaffeinated Coffee & Teas

\$30.00/Person

Small Group Dinner Buffets

For Groups of 15 - 35 Guests

BBQ & MAC

House Salad

Tomato, Cucumber, Shaved Radish & Sweet Peppers with Ranch & Balsamic Vinaigrette

Southern Cucumber & Tomato Salad

NC Pulled Pork

with Coleslaw, BBQ Sauce & Sweet Rolls

Southern Style Green Beans Mac 'n' Cheese

Oreo Parfait & Banana Puddin'

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$32.00/Person

Baked Potato Bar & Salad Bar

Baked Potato Bar

Idaho Potatoes, Cheddar Cheese, Bacon Bits, Tomatoes, Green Onions, Roasted Corn, Bleu Cheese, Warm Queso, Chili, Sour Cream, Broccoli

BLT Salad Bar

Farmer's Greens, Cucumbers, Tomatoes, Bacon, Roasted Corn, Boiled Egg, Cheddar Cheese, Bleu Cheese, Garlic Croutons, Herb Buttermilk Dressing & Grandover House Vinaigrette

Chocolate Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$32.00/Person

Whole Lot of Veggies

House Salad

Tomato, Cucumber, Shaved Radish & Sweet Peppers with Ranch & Balsamic Vinaigrette

Quinoa Tabbouleh

Cucumbers,
Red Onions, Tomatoes, Herbs &
Spices

Gluten Free Cauliflower Mac 'n' Cheese

Lentil Vegan Chili

with Sour Cream, Cheddar Cheese,
Green Onions

Sautéed Carolina Farm Vegetables Good Bread

Olive Oil Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$32.00/Person

Wraps & Chips

Traditional Caesar Salad

Romaine, Garlic Croutons, Tomatoes,
Parmesan Cheese & Creamy Dressing

Summer Time Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn,
Spinach & Parmesan Cheese with Italian
Vinaigrette

Spicy Italian Wrap

Mortadella, Salami, Pepperoni, Provolone,
Olive Tapenade, Romaine Lettuce,
Spicy Mustard

Chicken Caesar Salad Wrap

Roasted Chicken Salad, Romaine Lettuce,
Tomatoes, Creamy Caesar Dressing

Turkey Club Wrap

Turkey, Ham, Provolone, Lettuce &
Tomato, Duke's Mayo

Kettle Chips

Cookies & Brownies

Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$28.00/Person

Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

***GF = Gluten Free

Not available for groups of less than 15 guests

Plated prices are based on single entree selection. Split entree selections are subject to additional charges. 10% price increase for 2 entrees and 15% price increase for 3 entrees. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service

Salad Selections

Pickled Berry Salad

Field Greens, Quick Pickled & Fresh Strawberries, Blueberries, Goat Cheese, Toasted Almonds, & Shaved Red Onion with Basil-Balsamic Vinaigrette

***GF

Market Salad

Cucumber Lettuce Bundle, Teardrop Tomatoes, Goat Cheese, Endive & Pickled Red Onion with Maple-Dijon Vinaigrette

***GF

Caesar Wedge

Romaine Heart Wedge, Shaved Asiago Cheese, Teardrop Tomatoes, & Garlic Butter Croutons with Classic Caesar Dressing

A Simple Salad

Artisan Lettuce, Tomatoes, Cucumbers, Carrot Ribbons & Shaved Radish with Balsamic Dressing

***GF

Chickpea Caesar

Romaine Hearts & Baby Kale, Fried Chickpeas, Tomatoes, Pickled Red Onion, Cucumbers, Shaved Parmesan with Creamy Caesar Dressing

***GF



Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert
Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea
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Not available for groups of less than 15 guests

Plated prices are based on single entree selection. Split entree selections are subject to additional charges. 10% price increase for 2 entrees and 15% price increase for 3 entrees. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service

Vegetarian/Vegan Options Available By Request - Chef's Choice

Entrée Selections

Stuffed Chicken Breast

French-cut Chicken Breast, Bacon wrapped & Boursin stuffed with Whipped Potatoes, Green Beans & Green Tomato Beurre Blanc
\$48.50/Person ***GF

Pan-Seared Chicken Breast

French-cut Chicken Breast, Fingerling Potato Medley, Carolina Farm Vegetables, Dijon Cream Sauce
\$46.00/Person ***GF

Chicken Marsala

Breaded Boneless Chicken Breast, Crispy Prosciutto, Mushroom Cream Sauce, Broccolini and Roasted Rosemary Potatoes
\$44.00/Person

Chicken Parmesan

Breaded Boneless Chicken Breast, Mozzarella Cheese, Rustic Marinara, Roasted Rosemary Potatoes & Garlicky Asparagus & Marinated Tomatoes
\$44.00/Person

Fried Chicken

Buttermilk Fried French-cut Chicken Breast, Mashed Potatoes, Buttermilk Gravy & Sautéed Green Beans
\$46.00/Person

NC Yardbird

Brined & Grilled French-cut Chicken Breast, Sweet Potato Mash, Southern Greens, BBQ Demi & Pickled Okra
\$46.00/Person ***GF

Blackened Salmon

Curried Cous Cous, Pickled Red Onion, Citrus Beurre Blanc & Carolina Farm Vegetables
\$49.00/Person

Island Salmon

Pineapple Pico, Coconut Rice, Curried Roasted Carrots & Asparagus, Fried Plantains
\$49.00/Person ***GF

Chilean Sea Bass

Forbidden Black Rice, Greens Beans, Roasted Tomato Vinaigrette
\$65.00/Person ***GF

Berkshire Bone-In Pork Chop

Whiskey Brined & Bourbon Glazed Pork Chop, Potato Puree, Chili Roasted Carrots & Corn Chow-Chow
\$51.50/Person ***GF

Herb Encrusted Filet Mignon

Grilled Filet Mignon, Merlot Demi Sauce, Cream Fraiche Mashed Potatoes, Tomato Confit & Roasted Asparagus
\$62.00/Person ***GF

Flat Iron Steak

Grilled Flat Iron Steak with Harissa Eggplant Ratatouille & Creamy Polenta
\$53.00/Person ***GF

Au Poivre NY Strip

Grilled Sirloin Steak with Black Pepper-Brandy Cream Sauce, Yukon Mashed Potatoes, Garlicky Asparagus & Marinated Tomatoes
\$54.00/Person ***GF

Blackened Ribeye

Blackened Ribeye Steak, Cajun Rice, Broccolini & Caramelized Onions with a Bourbon Demi
\$61.00/Person ***GF

Slow Braised Short Ribs

Goat Lady Goat Cheese Grits, Carolina Farm Vegetables & Blackberry BBQ Demi
\$56.00/Person ***GF

Duo Plated Entrée Selections

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

***GF = Gluten Free

Not available for groups of less than 15 guests

Vegetarian/Vegan Options Available By Request - Chef's Choice

Filet Mignon & Jumbo Shrimp Skewer

Yukon Mashed Potatoes, Roasted Asparagus,
Pickled Red Onions with White Balsamic Veloute

\$74.00/Person *GF**

Filet Mignon & Bacon Wrapped Chicken

Herb Encrusted Filet Mignon & Bacon Wrapped/Boursin Stuffed
Chicken, Buttermilk Whipped Mashed Potatoes,
Carolina Farm Vegetables with a Bourbon Cream Sauce

\$72.00/Person *GF**

Roasted Chicken & Short Rib

Six-Hour Braised Short Rib with Braising Jus,
Roasted Chicken Breast with a Tomato & Olive Tapenade,
Whipped Potatoes, Carolina Farm Vegetables

\$70.00/Person *GF**

Blackened Salmon &

Mediterranean Stuffed Chicken Breast

with Olive Tapanade & Feta, Pesto Orzo Risotto,
Roasted Carrots & Green Beans with a

Citrus Cream Sauce

\$62.00/Person

Hibachi Salmon & Chicken

Miso-Honey Salmon & Teriyaki Chicken, Steamed Rice, Broccoli &
Squash, Teriyaki Glaze & Quick Pickled Sesame Slaw

\$62.00/Person *GF**

Parisian Salmon & Filet

Filet Mignon with Port Demi & Seared Salmon Filet with a Lemon
Beurre Blanc, Crème Fraiche Pommes Puree,
Roasted Asparagus & Tomato Confit

\$72.00/Person *GF**

Filet & Chicken Bruschetta

Filet Mignon with Port Demi & Pan-Roasted Chicken Breast
topped with Tomatoes & Basil, Balsamic Glaze & Tomato Velouté,
Yellow Rice, Green Beans & Pickled Peppers

\$69.00/Person *GF**

Cajun Surf & Turf

Blackened Ribeye Steak & Cajun Shrimp Scampi, Dirty Rice,
Broccolini & Caramelized Onions with a Bourbon Street Demi

\$74.00/Person *GF**

Plated Dinners

Select ONE Salad, ONE Entree and ONE Dessert

Plated Dinners are served with Freshly Baked Rolls, Butter, Coffee & Tea

***GF = Gluten Free

Dessert Selections

Crème Brulee Cheesecake

Served with Raspberry Coulis

Classic Chocolate Cake

Whipped Cream & Berries

Lemon Cake

Pound Cake, Lemon Curd, Vanilla Mousse, Berries & Cornbread Streusel

Birthday Cake

Whipped Cream, Berries & Sprinkles

New York Style Cheesecake

Served with Mixed Berry Compote

Italian Tiramisu

Whipped Cream & Berries

House-made Southern Chocolate Pecan Pie

Bourbon Macerated Berries with Vanilla Chantilly Cream

Gluten-Free Chocolate Torte

Rich Flour-less Chocolate Truffle with Grand Marnier Macerated Raspberries



Bar Selections

Beverages

Call Brand
\$9
Premium Brand
\$10
Grandover Specialty
\$12
Domestic Beer
\$7
Premium
\$8
Local Craft
\$9
Wine
See Wine Menu
Soft Drinks
\$5.21
Bottled Water
\$4.55
Bottled Juice
\$5.21

Call Brand

\$9
Jim Beam Bourbon
Dewar's White Label Scotch
Seagrams 7 Whiskey
Smirnoff Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold Tequila

Premium Brand

\$10
Wild Turkey Bourbon
Chivas Regal Scotch
Crown Royal Whiskey
Tito's Vodka
Captain Morgan Rum
Bombay Sapphire Gin
Cuervo 1800 Tequila

Grandover Specialty

\$12
Maker's Mark Bourbon
Glenlivet Scotch
Crown Royal Whiskey Reserve
Grey Goose Vodka
Myers Rum
Hendrick's Gin
Patron Tequila

Specialty Martinis

Offering a selection of the
following Martinis:
Cosmopolitan, Appletini, Melon Martini
and Classic Martini
\$13

Charges

Bartender fee for groups of 35 or less | \$50.00 for the first hour (per bartender) | \$25.00 each additional hour (per bartender)
In accordance with the NC liquor laws, no alcoholic beverages may be brought onto the resort property by patrons or their guests.
Prices are inclusive of service charge and tax.

Bar Selections

If a selection is not ordered in advance the bar will be stocked with:
Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, Red Oak, Hoppyum and White Claw Seltzers

Beverages

Domestic Beer

(Choose 3)

Bud Light
Michelob Ultra
Miller Lite
O'Douls
Yuengling

Premium Beer

(Choose 2)

Corona Extra
Corona Light
Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager
Foothills Hoppyum IPA
Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale
Steel Hands Tropical IPA



Bar Selections

Hourly prices are inclusive of tax and service charge

Grandover Beer and Wine

Hosted Bar Package

Grandover Signature Wines

Columbia Crest Merlot / Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato / Beringer White Zinfandel
Cavit Pinot Grigio / Pannonica Rose

Domestic Beer

(Choose 3)

Bud Light / Michelob Ultra / Miller Lite / O'Douls / Yuengling

Premium Beer

(Choose 2)

Corona Extra / Corona Light / Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager / Foothills Hoppyum IPA / Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale / Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$23/Person

2 hour \$33/Person

3 hour \$43/Person

4 hour \$50/Person

5 hour \$58/Person

Grandover Call Brands

Hosted Bar Package

Jim Beam Bourbon / Dewar's White Label Scotch
Seagrams 7 Whiskey / Smirnoff Vodka / Bacardi Rum
Beefeater Gin / Cuervo Gold Tequila

Grandover Signature Wines

Columbia Crest Merlot / Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato / Beringer White Zinfandel
Cavit Pinot Grigio / Fleur De Prairie Rose

Domestic Beer

(Choose 3)

Bud Light / Michelob Ultra / Miller Lite / O'Douls / Yuengling

Premium Beer

(Choose 2)

Corona Extra / Corona Light / Stella Artois /
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager / Foothills Hoppyum IPA / Full Steam Paycheck Pilsner
Blowing Rock Kolsch
Steel Paws Wheat Ale / Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$30/Person

2 hour \$38/Person

3 hour \$46/Person

4 hour \$53/Person

5 hour \$60/Person

Bar Selections

Hourly prices are inclusive of tax and service charge

Grandover Premium Brands

Hosted Bar Package

Wild Turkey Bourbon / Chivas Regal Scotch
Crown Royal Whiskey / Tito's Vodka
Captain Morgan Rum / Bombay Sapphire Gin
Curevo 1800 Tequila

Premier Wines

La Crema Chardonnay / J Lohr Cabernet / Decoy Merlot
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio / Carmel Rd Pinot Noir

Domestic Beer

(Choose 3)

Bud Light / Michelob Ultra / Miller Lite / O'Douls / Yuengling

Premium Beer

(Choose 2)

Corona Extra / Corona Light / Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager / Foothills Hoppyum IPA / Full Steam Paycheck Pilsner /
Blowing Rock Kolsch
Steel Paws Wheat Ale / Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$38/Person

2 hour \$42/Person

3 hour \$49/Person

4 hour \$56/Person

5 hour \$62/Person

Grandover Specialty Brands

Hosted Bar Package

Maker's Mark Bourbon / Glenlivet Scotch
Crown Royal Whiskey Reserve / Grey Goose Vodka
Myers Rum / Hendrick's Gin / Patron Tequila

Premier Wines

La Crema Chardonnay / J Lohr Cabernet / Decoy Merlot
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio / Carmel Rd Pinot Noir

Domestic Beer

(Choose 3)

Bud Light / Michelob Ultra / Miller Lite / O'Douls / Yuengling

Premium Beer

(Choose 2)

Corona Extra / Corona Light / Stella Artois
White Claw Seltzer

Local Craft Beer

(Choose 2)

Red Oak Lager / Foothills Hoppyum IPA / Full Steam Paycheck Pilsner /
Blowing Rock Kolsch
Steel Paws Wheat Ale / Steel Hands Tropical IPA

Assorted Soft Drinks

Coke | Diet Coke | Sprite

1 hour \$40/Person

2 hour \$46/Person

3 hour \$53/Person

4 hour \$61/Person

5 hour \$68/Person

Wines by the Bottle

Prices are inclusive of tax and service charge

Items are sold only by the bottle

Signature Wines

\$38

Columbia Crest Merlot
Columbia Crest Chardonnay
Columbia Crest Cabernet Sauvignon
Villa Pozzi Moscato Beringer White
Zinfandel Cavit Pinot Grigio
Pannonica Rose

Premier Wines

\$44

La Crema Chardonnay
J Lohr Cabernet
Decoy Merlot
Chateau St. Michele Sauvignon Blanc
Chateau St. Michele Pinot Grigio
Carmel Rd Pinot Noir

The Grandover Impression Collection

Market Price

Jarvis Estate Chardonnay
Caymus Cabernet
Belle Glos Pinot Noir

Champagne & Sparkling Wines

Domaine St. Michele Brut
\$44.50
Veuve Clicquot
\$123.50
Moet & Chandon Imperial
White Star
\$109.50
Moet & Chandon Rose
\$115.50



Miscellaneous Pricing

Food and Beverage

Charge for food service in an outdoors location
(Buffets only served in an outdoors location)

\$5.00/Person

All food and beverage purchases subject to
23 % Service Charge & current Sales Tax.

Golf Related

Beverage Stations set up fee

\$125.00/Station

10x10 Tents (call for availability)

\$125.00

Phone Lines – Banquet Space

House Phone

Complimentary

Telephone line extension with long distance service

\$50.00 + Calls

Direct Dial line with dedicated phone number

\$50.00 + Calls

High Speed Internet Connection

\$250.00/Day

* Contact Convention Service Manager for Wireless
Internet pricing details

Engineering Services

Banner hanging

\$25.00 Each

Electricity for trade show booth - 120V/20A

\$35.00 Each

Electricity for Band

\$375.00

Business Center

Copies (Black & White)

\$0.10 Each

Copies (Color)

\$1.00 Each

Bellstand Services

Valet Parking

Complimentary

Room Deliveries

\$3.00/Room

Audio Visual

A/V services provided by ON Site Audio Visual.
See brochure for equipment listing and pricing

Vendor Tables

A \$45.00 fee will be charged for all 8 foot hotel
vendor tables. 6 foot tables and booths may be
rented for an additional fee

General Information & Policies

Menu Selections

Our Banquet Menus are meant to be a guide. We welcome the opportunity to create a Custom Menu to meet the specific needs of your group. In order to ensure the availability of all chosen items, your menu selections should be submitted to your Convention Service Manager approximately four weeks prior to your function date. Food & Beverage menu prices will be confirmed ninety (90) days prior to the date of your function. It is the Resort's policy that no food or beverages may be brought into the Resort from any outside source and food and beverages may not be removed from the facility.

Split Menus

Prices are based on single entrée selection. Split entrée selections (up to two selections) are subject to additional charges. Place cards must be provided for each guest with an identifying menu code to ensure proper meal service by our staff.

Guarantees

Final guarantees on banquet functions are required no later than 72 business hours prior to the start time of each function. After this time the guarantee is not subject to reduction but may be increased up to 5%. Any increases in excess of 5% over the guarantee will result in a charge of 1½ times the base price for each additional person served.

Guarantee changes must be made in writing, directly with your Convention Service Manager. A change in rooming list does not constitute a guarantee change. Banquet charges will be based on the final guarantee, or actual number of guests served, whichever is greater. If no guarantee is received within the 72-hour period, the expected number of guests will become the guarantee.

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to five-hundred (500) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over five-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

Outdoor Functions

Grandover offers several beautiful outdoor locations to accommodate functions of different sizes. A fee of \$5.00 per person applies to all outdoor functions. In the event of a 30% or more inclement weather forecast, the Resort reserves the right to decide three hours in advance of any function as to whether or not it should be moved indoors. All entertainment performing in an outdoors location must conclude no later than 10:00pm.

Soft Drink Purveyor

Grandover values their partnership with Coca Cola.

Alcoholic Beverage Policy

The Resort is responsible for the administration of sales and service of alcoholic beverages in accordance with the North Carolina Alcoholic Beverage Control regulations. It is the Resort's policy that alcoholic beverages will not be permitted to be brought into the Resort from outside sources.

Cards

In accordance with the North Carolina Alcoholic Beverage Control statutes, cards may not be played in any public area or function room, regardless of the type of card game being played.

General Information & Policies

Meeting & Banquet Space

Banquet and meeting rooms are assigned according to the expected attendance. The Resort retains the right to make reasonable substitutions in meeting and banquet space, and the Patron agrees to accept such substitutions. In the event such a substitution is necessary, the Resort agrees to assist traffic flow with signage and notation on lobby reader board.

Cleaning Fees

Cleaning fees may be assessed for excessive trash left behind by the group or outside vendor that is hired by the group. The cleaning fee could range from \$250 - \$1000 depending on the amount of cleaning.

Audio Visual Equipment

Grandover Resort partners with ON Site Audio Visual for all audio visual rentals. ON Site is fully equipped to provide groups with equipment for presentations, lighting or any other special needs.

All other audio visual vendors must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

No Smoking

Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

Freight & Package Handling

The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs.

Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

Patron's Materials

All proposed banners, signs, displays and/or decorations will be put in place only at the discretion of the Resort, and the task of hanging these will be handled solely by the Resort's staff. Such items will not be placed in public areas of the hotel grounds and will only be allowed in designated meeting room areas. All banners and signs should be professionally produced. Your Convention Service Manager will provide further information regarding sign, banner and display placement and acceptable methods of securing these to surfaces inside the Resort. Any use of nails, tacks, or tape on wall surfaces, wood products, glass or brass by the Patron or the Patron's guests or invitees is strictly prohibited. Any personal property of the Patron, or Patron's guests or invitees, brought on the Resort premises and left therein, either prior to or following the event, will be at the sole risk of the Patron. The Resort will not be liable for any loss or damage to this property for any reason. The Patron acknowledges that the Resort and its ownership do not maintain insurance covering Patron's property and that it is the sole responsibility of the Patron to obtain business interruption and property damage insurance covering such losses by the Patron.

Damage Evaluation

Before the start of and at the conclusion of any audio visual or other set-up of an extensive nature by the Patron's own or contracted employees, the Patron should complete a Damage Evaluation with the Resort's Convention Set-up Manager. In the absence of such evaluation, the Resort assumes that all such areas are in perfect condition, and any damage found at the conclusion of occupancy will be the Patron's responsibility. Any damage to walls, floors, ceilings, lighting or equipment will be charged at replacement rate to the Patron's Master Account. Any excessive waste removal fees incurred by the Resort will be added to the Patron's Master Account at current rates.