



# Hilton





## BANQUET GENERAL INFORMATION

### WELCOME

Hilton Greenville NC is delighted to submit the following menus for your review. These menus are guidelines designed to assist you in selecting a menu for your event. Our culinary team of professionals are happy to prepare custom menus should you so desire.

\*Please note pricing is subject to change. If needed, product substitutions will be shared and based on availability.

Hilton

# BANQUET GENERAL INFORMATION

### Food, Beverage and Wine

Due to license restrictions, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied or prepared by another party without the hotel’s written approval. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines to complement your meal selections.

### Audio-Visual Equipment

We have access to an extensive range of audio and visual services in-house & through third party vendors, including equipment, technical assistance, sound and lighting systems, video production, and more.

### Linens

Hilton Greenville NC will provide table linens for catered events in your choice of white or black. Additional charge for floor-length linens pricing provided by sales staff. A variety of napkin colors are available to compliment your tables to include: red, gold, navy blue, black, white, ivory or royal purple.

### Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 3% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function or extensive setup, may result in our moving of your function to alternate space better suited to the size of the function.

### Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. We have a wide range of recommended vendors for these services. All deliveries must be coordinated through the Catering/ Conference Services Department and come through the loading dock. **The Hotel will not permit the affixing of anything on the walls, floors, windows or ceiling, nor the use of open flames and confetti or glitter throughout the property. Mandatory Cleaning Fee of \$250.00 - \$500.00 will apply.** \*Please note that vendors must pick up items at the conclusion of the event\*

### Security

Hilton Greenville NC will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for Hotel security officers at an additional cost. All events that include a minimum of 25 minors must have an off-duty Hotel security officer and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on Hotel premises.

### Buffets and Reception Packages

A minimum of seventy-five (75) people required for Buffets and Action Stations. Please see below and sales staff will assist with additional information. We do not offer buffets for less than twenty (20) individuals. Food is replenished for one (1) hour and can only remain out for one-and-a-half hours. Coffee Service is provided in blocks of two (2) hours.

|                 |                 |       |
|-----------------|-----------------|-------|
| Production Fee: | 100 - 75 people | \$150 |
|                 | 74 - 51 people  | \$200 |
|                 | under 50 people | \$300 |



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# BANQUET GENERAL INFORMATION AND REQUIREMENTS

## Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your Guests, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance. All vendors are required to check-in with Hotel Security.

## Signs and Displays

Pre-approved signage is permitted in registration areas and in private function areas. All signs must be professionally printed. Signs are not permitted in the hotel lobby without permission, on Guest room levels, in elevators, or around the building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Banner hanging is available through our Engineering department and must be scheduled in advance. Please consult your Catering or Conference Services Manager for pricing.

## Telecommunications and Information Technology

Your Catering and Conference Services Manager will be happy to assist you with your communications needs: House phones, speaker-phones, wired and wireless Internet lines. Pricing will be provided upon request.

## Business Center

Located on the lobby level, the Business Center is available 24 hours a day.

## Shipping and Storage

To ensure efficient handling and storage of materials, please allow your Catering and Conference Services Manager to assist you. Up to three (3) boxes may be sent two (2) business days prior to the event and held at no charge. For more than three (3) boxes, the following charges will apply: \$7.50 per box under 75 pounds, \$15.00 per box over 75 pounds, and \$125 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a fee of \$5.00 per box and \$20 per pallet, per day. Boxes are to be addressed with and formatted as follows:

Client Name, Group Name, Date of Program

Number of Boxes (eg: #1 of 5)

HILTON GREENVILLE NC

207 SW GREENVILLE BLVD. GREENVILLE, NC 27834

Attention: Catering/Conference Services Manager's Name

The Hilton logo is displayed in a white rectangular box with a thin black border. The word "Hilton" is written in a classic serif font.

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## BANQUET GENERAL INFORMATION & REQUIREMENTS

### Additional Services and Labor Fees

#### **Chefs and Carvers**

May be required for some menu items and stations. They are charged at \$100.00 per Chef for up to one (1) hour (plus service charge and applicable sales tax).

#### **Social Events**

Events are based on four (4) hours of service.

\$250 each hour after four (4) hours for up to 150 guests, \$500 each hour after four (4) hours for up to 151-300 guests, \$750 each hour after four (4) hours for up to 301 guests and above.

#### **Security Agent**

One (1) Security Agent per 75 people required, \$50.00 per hour/per agent, four (4) hour minimum. Agents arrive thirty (30) minutes prior and stay thirty (30) minutes after event times.

#### **Coat Check Attendant**

\$125.00 each

#### **Labor Fee**

Smaller groups of forty (40) or less guests will be charged a \$100.00 labor fee for each meal function.

#### **Additional Service Staff (AV Tech after setup)**

\$35.00 per hour each, four (4) hour minimum \*\*based on availability\*\*

#### **Menu Changes:**

Any food Change(s) less than 72 hour could have a \$250.00 fee

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## BREAKFAST BUFFET AND BREAKS

### THE EXECUTIVE

**Buffet: \$22**

**Plated \$19**

Sliced Fresh Fruit and Berries  
Assortment of House Baked Morning Pastries  
Fluffy Scrambled Eggs with Cheese and Chives  
Hickory Smoked Bacon or Country Sausage  
Breakfast Potatoes

### THE CONTINENTAL

**\$16**

Sliced Fresh Fruit and Berries  
Assortment of House Baked Morning Pastries

### THE CAROLINA FARMHOUSE

**\$20**

Sliced Fresh Fruit and Berries  
Sausage and Cheese Biscuits  
Ham and Cheese Biscuits

Breakfast Buffets are based on seventy-five (75) minutes of service and includes a selection of chilled fruit juices.

Add Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Specialty Hot Teas  
\$49 gallon

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## BREAKFAST BUFFET ENHANCEMENTS

**Build Your Own Breakfast Burrito Bar**      add on    \$10 per person

To Include: Warm Flour Tortillas, Pico De Gallo, Guacamole, Sour Cream, Shredded Jack and Cheddar Cheeses, Jalapenos, Peppers, and Onions

**Omelet Station and Eggs to Order**      add on    \$15 per person

Prepared by a Uniformed Chef Attendant (\$100 fee)

Guests Choice of Omelets or Eggs Made to Order Served with Cheddar and Jack Cheeses, Peppers, Onions, Bacon, Ham, and Tomatoes

**The Oatmeal Bar**      add on    \$ 6 per person

All the goodness of whole grain oats blended to make perfectly smooth oatmeal. Top it off with your choice of Raisins, Brown Sugar, Dried Cranberries, Maple Syrup, or Butter

Groups of 40 or more

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## MORNING REFRESHMENTS

|                        |                 |                              |                 |
|------------------------|-----------------|------------------------------|-----------------|
| Danish/Pastries        | \$48 per dozen  | Freshly Baked Cookies        | \$26 per dozen  |
| Assort Muffins         | \$48 per dozen  | Freshly Baked Brownies       | \$26 per dozen  |
| Banana & Blueberry     |                 | Homemade Biscuits            | \$24 per dozen  |
| Chocolate Chunk        |                 | Assorted Fruit Yogurts       | \$ 3 each       |
| Sausage or Ham         | \$36 per dozen  | Assorted Cold Cereals        | \$ 3 per person |
| Biscuits               |                 | Individual Chip Bags         | \$ 3 each       |
| Freshly Baked          | \$46 per dozen  | Domestic Cheese Display      | \$12 per person |
| Croissants             |                 | Vegetable Crudités           | \$ 9 per person |
|                        |                 | Select Assorted Candy Bars   | \$ 5 each       |
| Assorted Granola Bars  | \$30 per dozen  | Individual Bags of Trail Mix | \$ 4 each       |
| Baked Cinnamon Buns    | \$48 per dozen  | Individual Bags of Nuts      | \$ 3 each       |
| Sliced Fruits & Melons | \$ 7 per person |                              |                 |
| Assorted Whole Fruit   | \$ 3 each       |                              |                 |
| Bagels Cream Cheese    | \$28 per dozen  |                              |                 |

## BEVERAGES

|                           |      |            |
|---------------------------|------|------------|
| Freshly Brewed Starbucks® | \$49 | per gallon |
| Assorted Hot Teas         | \$49 | per gallon |
| Assorted Gatorade         | \$ 5 | each       |
| Assorted Chilled Juices   | \$ 4 | each       |
| Lemonade or Fruit Punch   | \$38 | per gallon |
| Assorted Soft Drinks      | \$ 5 | each       |
| Bottled Spring Water      | \$ 3 | each       |
| Iced Teavana Tea          | \$38 | per gallon |

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## MEETING PLANNER PACKAGES

**Option 1      \$40 per person**

Pre-Meeting Reception

- Freshly Brewed Starbucks®,
- Hot Tea, Decaffeinated
- Assorted Fruit Juices
- Danish & Muffins with Preserves & Butter

Mid-Morning Break

- Freshly Brewed Starbucks®, Hot Tea, Decaffeinated
- Assorted Pepsi Sodas & Bottled Water

Afternoon Break

- Assorted Pepsi Sodas & Bottled Water
- Freshly Baked Cookies

**Option 2      \$60 per person**

Pre-Meeting Reception

- Freshly Brewed Starbucks®,
- Hot Tea, Decaffeinated
- Assorted Fruit Juices
- Danish & Muffins with Preserves & Butter

Mid-Morning Break

- Freshly Brewed Starbucks®, Tea, Decaffeinated
- Assorted Sodas & Bottled Water

Lunch      Chef choice

One Entrée Luncheon Buffet

Afternoon Break

- Assorted Pepsi Sodas & Bottled Water
- Freshly Baked Cookies
- Individual Bags of Chips

**Option 3      \$55 per person**

Pre-Meeting Reception

- Freshly Brewed Starbucks®,
- Hot Tea, Decaffeinated
- Assorted Fruit Juices
- Danish & Muffins with Preserves & Butter

Mid-Morning Break

- Freshly Brewed Starbucks®,
- Tea, Decaffeinated
- Assorted Pepsi Sodas & Bottled Water

Lunch

- Your Choice of One (1) Plated Luncheon Selection (hot or cold)

Afternoon Break

- Assorted Pepsi Sodas
- Bottled Water
- Freshly Baked Cookies
- Individual Bags of Chips

Groups of 50 or more



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## SPECIALTY BREAKS AND LATE NIGHT SNACKS

### **THE BULL PEN**

**\$18 per person**

Hot Bavarian Pretzels with Spicy Mustard  
Assorted Candy Bars  
Bags of Salted Peanuts  
Individual Bags of Assorted Potato Chips  
Infused Water

### **THE AFTER 5**

**\$17 per person**

Vegetable Crudités with Dip  
Spinach & Artichoke Dip  
Chips & Homemade Salsa  
Spicy Jelly Meatballs  
Infused Water

### **HIGH ENERGY BREAK**

**\$12 per person**

Sliced Fresh Fruits & Melons  
Granola Bars  
Citrus Punch & Bottled Water

### **“NACHO” ORDINARY BREAK** \$18 per person

Build your own Nacho Bar with Pico De Gallo,  
Guacamole, Sour Cream, Shredded Jack &  
Cheddar Cheeses, Jalapenos, Peppers, Onions  
Chef’s Special Taco Dip  
Infused Water

Specialty breaks are served for ONE (1) continuous hour  
Cannot be substituted for a meal, but can be combined with a meal option as an enhancement  
Specified service time between 2pm - 4pm or 8pm – 10pm  
(Must be combined with dinner or reception package)

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## LIGHTER LUNCHEON

*Plated lunch: Comes with Bag of Chips & Whole Fruit, Freshly Baked Cookies and Freshly Brewed Iced Tea*

### HAM & SWISS

\$18 per person

Deli Style Virginia Baked Ham with Swiss cheese, Lettuce & Tomato, and Mustard & Mayonnaise served on the side

### CALIFORNIA CLUB

\$18 per person

Oven Roasted Turkey Breast with Bacon, Lettuce, Tomato & Guacamole, and Mustard & Mayonnaise served on the side

### SOUTHWESTERN CHICKEN SANDWICH

\$19 per person

Blackened Chicken Breast Served with Chipotle Mayonnaise, Shredded Lettuce, Roasted Peppers and Pepper Jack Cheese

### VEGETARIAN

\$18 per person

Marinated Grilled Veggies with Havarti Cheese, Arugula, and a Pesto Aioli on a Baguette

### TURKEY & CHEDDAR

\$18 per person

Oven Roasted Turkey Breast with Lettuce, Tomato, and Mustard & Mayonnaise served on the side

Boxed Lunch \$2.50 upcharge

Comes with bottled water, bagged cookies

Add Assorted 20 oz. Pepsi Sodas for \$5.00 each

### GRILLED CHICKEN CAESAR

\$18 per person

Julienne Grilled Chicken Wrapped in an Herb Tortilla with Hearts of Romaine Tossed in a Tangy Caesar with Romano & Parmesan Cheeses

### ROAST BEEF & BOURSIN

\$20 per person

Shaved Roast Beef with Lettuce, Diced Tomatoes & Boursin Cheese Spread

### CLASSIC BLT

\$18 per person

Applewood Smoked Bacon, Arugula, and Tomato with an Avocado Chipotle Spread

### SOUTHWESTERN CHICKEN SALAD

\$18 per person

Blackened Chicken Breast Served with Shredded Lettuce, Tomato, Black bean and Pepper Jack Cheese with Ranch Dressing

### CLASSIC BLT SALAD

\$18 per person

Applewood Smoked Bacon, shredded lettuce, and Tomato with Ranch Dressing



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## PLATED LUNCH & DINNER SELECTIONS

PAN FRIED BUTTERMILK CHICKEN BREAST Lunch / Dinner  
 With Home Made Gravy, Garlic Mashed Potatoes  
 and Seasonal Corn with Red Peppers \$23 \$35

THYME ROASTED CHICKEN BREAST Lunch / Dinner  
 Wild mushroom ragout, spinach  
 and Sweet mashed potatoes \$23 \$35

ROSEMARY ARTICHOKE CHICKEN Lunch / Dinner  
 Baked triple cheese potatoes and  
 sautéed green beans with cherry tomatoes \$23 \$35

PAN SEARED CHICKEN BREAST Lunch / Dinner  
 With Mashed Potatoes, Chef's vegetable & chicken jus \$23 \$35

BRAISED BEEF SHORT RIB (BONELESS) Market Price  
 Potatoes Lyonnais, roasted mushroom gremolata,  
 natural jus and roasted vegetables

ROASTED TENDERLOIN OF BEEF 6OZ OR 8OZ Market Price  
 Herb roasted fingerling potatoes and asparagus

FIRE & SPICE FLAT IRON STEAK Market Price  
 Basted with a Lusty Monk mustard and caramelized  
 onion demi, creamy home-style whipped potatoes  
 and sautéed broccolini

ROASTED PORK LOIN Lunch / Dinner  
 Topped with Dijon Mustard Sauce  
 fried rice and vegetable medley \$26 \$38

GRILLED SALMON Market Price  
 Brushed with an Old Bay butter, parslid  
 roasted potatoes and charred lemon green beans

Served with Iced Tea and Water on the Table





## CREATE YOUR OWN BUFFET

### LUNCH BUFFETS

*All Buffets come complete with Freshly Baked Rolls & Butter, Chef's Dessert Station, Freshly Brewed Iced Tea*

CHEF'S CHOICE ONE (1) ENTRÉE LUNCH BUFFET      \$23 to market      per person  
 One Salad  
 One Entrée  
 One Vegetable  
 One Starch

TWO (2) ENTRÉE LUNCH BUFFET      \$23 to market      per person  
 One Salad  
 Two Entrées  
 One Vegetable  
 One Starch

### DINNER BUFFETS

TWO (2) ENTRÉE DINNER BUFFET      \$40 to market      per person  
 Choice of Two Salads  
 Select Two Entrées  
 One Vegetable  
 One Starch

THREE (3) ENTRÉE DINNER BUFFET      \$52 to Market      per person  
 Choice of Two Salads  
 Select Three Entrées  
 One Vegetable  
 One Starch

Add an Additional Salad, Starch, or Vegetable for an additional \$3 per person

Production Fee:

|                 |       |              |       |
|-----------------|-------|--------------|-------|
| 100-75 people   | \$150 | 74-51 people | \$200 |
| under 50 people | \$300 |              |       |

Minimum of 20 people required for buffets.



## BUFFET OPTIONS

### SALADS

Tossed Mixed Greens  
Classic Caesar Salad  
Potato Salad  
Spinach Salad  
Tomato & Mozzarella  
Tortellini Pasta Salad

### BEEF ENTRÉES

Beef Tenderloin\*  
Sirloin Steak Tips with Peppercorn Glaze over Rice  
Ginger & Soy Grilled Flank Steak\*  
Roast Beef with a Madeira Sauce  
Hamburger Steak

### CHICKEN ENTRÉES

Fajita Chicken Pasta  
Chicken Marsala  
Sesame Chicken  
Chicken Pomodoro  
Fried Chicken (Bone In)  
Grilled Chicken (Bone In)

### SEAFOOD ENTRÉES

Broiled Tilapia\*  
Shrimp & Grits  
Shrimp Fra Diabolo  
Teriyaki Salmon\*

### VEGETABLES

Corn O'Brien with Red & Green Peppers  
Green Beans with Garlic Lemon & Chili  
Green Beans with Smoked Ham  
Broccoli Casserole Au Gratin  
Sautéed Vegetable Medley  
Sautéed Broccoli  
Garlicky Greens

### PASTA ENTRÉES

Penne Marinara with Garlic, Basil, & Mozzarella  
Baked Three Cheese Ziti  
Vegetarian Lasagna  
Lasagna with Meat Sauce

### STARCHES

Roasted Baby Red Bliss Potatoes  
Rice Pilaf  
Garlic Mashed Potatoes  
Yams  
Scalloped Potatoes

### PORK ENTRÉES

Pork Dijonae  
Barbecue Pork Ribs \*  
Pork Loin with Apple Cider Butter  
Pulled Pork Barbecue

\*MARKET PRICE, ADDITIONAL CHARGE MAY APPLY

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## THEMED BUFFETS

### SOUTH OF THE BORDER

\$24 Lunch    \$29 Dinner

Southern Greens Salad

Taco Bar  
Seasoned Ground Beef

Shredded Chicken

Accompaniments: Hard and Soft Taco Shells  
Topping Selection: Shredded Lettuce, Charred Jalapenos  
Cilantro, Guacamole, Sour Cream, Lime, Pico De Gallo,  
Shredded Cheese

Refried Bean  
Mexican Fried Rice

Tortilla chips with House Salsa

Assorted Chef's Desserts

### BACKYARD BBQ    \$26 Lunch    \$32 Dinner

Build Your Own  
Char-Grilled Hamburger,  
Veggie Burgers (upon request only)  
Accompaniments: Cheddar Cheese, Caramelized Onions,  
Bacon Bits, Lettuce, Tomato, Onion, Pickles, Ketchup,  
Spicy Mustard

With Loaded Potato Salad,  
Mixed Green Salad  
Seasonal Corn with Red Pepper  
Smoked Gouda Mac & Cheese

Assorted Desserts  
Add BBQ Grilled Chicken Breast \$5

### BON APPETIT!    \$35 Lunch    \$42 Dinner

Classic Caesar Salad  
Fresh hearts of Romaine tossed with Homemade Herbed  
Croutons, Parmesan Cheese, Caesar Dressing,

Garden Greens, Tomatoes, Cucumbers, Red Onions,  
Shredded Carrots, served with Assorted Dressings

Caprese Chicken  
Pan Seared Chicken Breast topped with fire roasted  
tomatoes, basil, and mozzarella cheese.

Vegetable Lasagna  
Layers of fresh Egg Noodles, a rich cheese blend, and a  
medley of vegetables

Beef Ragù  
The ultimate Italian Comfort Food  
Slow Roasted Braised Beef in a Pecorino Cheese & Cream  
sauce

Tuscan Vegetable Medley  
Seasonal Veggies Sautéed & Seasoned with Freshly  
Roasted Garlic, Italian Seasonings, & Extra Virgin Olive Oil

Roasted Garlic & Parmesan Potatoes

Fresh Garlic Bread Sticks  
Assorted Desserts

## THEMED BUFFETS (continued)

### SOUTHERN FRIED

\$36 Lunch    \$43 Dinner

Southern Greens Salad  
Chef's Pasta Salad  
Southern Fried Chicken  
Down East Pulled Pork BBQ  
Green Beans with Ham Hocks  
Potatoes Au Gratin featuring Chef's Seasoned Potatoes, layered with Specialty Cheeses, then Baked Golden Brown  
Chef's selection of assorted desserts  
Rolls & Butter

### HEART HEALTHY

\$21 Lunch    \$26 Dinner

- Chef's Selection of Two (2) Soups
- Sliced Seasonal Fresh Fruit
- Mix Field Green Salad Bar  
Cucumber, Cherry Tomatoes, Onions, Eggs, Mushrooms, Carrots, Shredded Cheese, Croutons, Two (2) Dressings
- Grilled Chicken Breast
- Red Roasted Pepper Hummus with Pita Breads

Chef's selection of assorted desserts

Add Shrimp for the salad at \$5 per person

Wheat wraps for \$2 per person





## RECEPTION PACKAGES

THE DIAMOND RECEPTION PACKAGE \$35 to market--per person

Two Hot Hors d'Oeuvres  
Two Cold Hors d'Oeuvres  
One Hors d'Oeuvres Display

GLENNON PACKAGE \$45 to market -- per person

Two Hot Hors d'Oeuvres  
Two Cold Hors d'Oeuvres  
Two Display Hors d'Oeuvres

COCKTAIL HOUR \$25 to market -- per person

Added to Existing Reception Package or Dinner  
Butlered for 45 minutes  
Choice of 4 items



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### CHILLED HORS D'OEUVRES SELECTIONS

|                                   |            |        |
|-----------------------------------|------------|--------|
| Chilled Gulf Shrimp Cocktail*     | 50 pieces  | \$ 350 |
| Cucumber & Smoked Salmon*         | 50 pieces  | \$ 325 |
| Fresh Fruit Kabobs                | 50 pieces  | \$ 250 |
| Antipasto Skewers                 | 50 pieces  | \$ 325 |
| Shrimp & Herb Cheese on Baguette* | 100 pieces | \$ 325 |
| Beef Capriccio Baguette           | 50 pieces  | \$ 325 |
| Chicken Salad Tartlet             | 50 pieces  | \$ 275 |
| Caprese Salad Kabobs              | 50 pieces  | \$ 275 |
| Cucumber & Smoked Salmon*         | 100 pieces | \$ 250 |

- \* Tray pass only

### WARM HORS D' OEUVRES SELECTIONS

|                                |           |        |
|--------------------------------|-----------|--------|
| Mini Maryland Crab Cakes*      | 50 pieces | \$ 275 |
| Sea Scallops wrapped in Bacon* | 50 pieces | \$ 300 |
| Coconut Shrimp*                | 50 pieces | \$ 300 |
| Shrimp & Grits Crisp*          | 50 pieces | \$ 275 |

- Tray pass only

|                                |            |        |
|--------------------------------|------------|--------|
| Sesame Chicken Skewers         | 50 pieces  | \$ 300 |
| Chicken Tenders                | 50 pieces  | \$ 300 |
| Assorted Mini Quiche           | 50 pieces  | \$ 200 |
| Frank In Puff Pastry           | 100 pieces | \$ 250 |
| Assorted Bruschetta            | 100 pieces | \$ 250 |
| Vegetable Egg Rolls            | 100 pieces | \$ 250 |
| Mini Chicken Cordon Bleu       | 50 pieces  | \$ 200 |
| Mac and Cheese Wedges          | 150 pieces | \$ 250 |
| Smoked Chicken Quesadilla      | 100 pieces | \$ 275 |
| Grit Cakes with Aioli Sauce    | 100 pieces | \$ 250 |
| Vegetable Pot Stickers         | 100 pieces | \$ 250 |
| Crab Stuffed Mushrooms         | 50 pieces  | \$ 350 |
| Pot Sticker Chicken Lemongrass | 100 pieces | \$ 250 |
| Spicy Jelly Meatballs          | 50 pieces  | \$ 250 |
| BBQ Meatballs                  | 50 pieces  | \$ 250 |

### DISPLAYS Per Person

DOMESTIC & INTERNATIONAL CHEESE & CRACKER DISPLAY \$12  
An artistic presentation of select imported and domestic cheeses from some of the world's finest Cheese makers garnished with fresh berries, grapes, assorted crackers and sliced French bread baguettes

FARMER'S MARKET CRUDITÉS \$ 9  
Fresh and colorful, this station offers an innovate take on the traditional concept of Crudités. Vertical arrays of stacked Raw Veggies to include Petite Corn, Broccoli Spears, Squashes, Cucumbers, Colorful Peppers, and Chef's Selection of Seasonal Vegetables

SLICED SEASONAL FRUITS & MELONS \$ 8  
An array of Seasonal Sliced Fruits & Melons served with Homemade Honey Yogurt Dip

ITALIAN ANTIPASTO DISPLAY \$15  
Assortment of Italian Meats, Roasted Peppers, Olives, Citrus Marinated Artichokes, Marinated Mozzarella a with Sun-Dried Tomato Pesto, Marinated Mushrooms, Stuffed Peppers, Assorted Imported Cheeses, Fire Roasted Tomatoes and Assorted Breads

GRILLED VEGETABLE PLATTER \$ 9  
Marinated Seasonal Vegetables to include but not limited to Asparagus, Yellow Squash, Zucchini, Red Onion, Portabella Mushrooms and Peppers grilled to perfection then drizzled with a Balsamic Reduction and dusted with Basil and Oregano

CHEF'S CRAB DIP \$ 9  
Lump & Snow Crabmeat blended to perfection with Scallions, Italian herbs & Specialty Cheeses, Served with Toasted Pita Points

SPINACH & BACON DIP \$ 6  
Freshly Sautéed Spinach & Applewood Smoked Bacon, blended with three Italian Specialty Cheeses, Served with Homemade Tortilla Chips.

### ACTION STATIONS

#### THE BUTCHER SHOP

All Carving Stations are hand carved by one of our Chefs and served with Assorted Artisan Breads & Rolls, Horseradish Cream Sauce, Herbed Mayo, and Dijon Mustard

#### Slow Roasted Pork Loin with Thyme and Mustard

\$295.00 each (serves approximately 40 persons)

#### Bone-In Ham Grilled Pineapple Salsa and Tamarind Glaze

\$350.00 each (serves approximately 50 persons)

#### Herbed Roast Semi-Boneless Breast of Turkey

\$400.00 each (serves approximately 30-40 persons)

#### Bacon Wrapped Beef Tenderloin Market Price

Carving Station Add-On's (not included with packages) \$ 4 per side (Smashed Potatoes, Herb Roasted Potatoes, Wild Forged Mushroom Gravy)

#### PASTABILITIES

\$10 per person

Includes Parmesan Cheese, Peppers and Garlic Bread

CHOOSE TWO: Cheese Tortellini, Penne, Fusilli, Orzo or Orecchiette.

CHOOSE TWO: Marinara, Alfredo, Pesto, Sun Dried Tomato Basil,

CHOOSE Three: Add Sliced Mushrooms, Pepperoni, Italian Sausage, Peppers, Broccoli Florets, Chopped Onions, and Garlic & Focaccia Breads.

Add Grilled Chicken

\$ 4 per person

Sautéed Shrimp

\$ 6 per person

#### CAROLINA SHRIMP & GRITS

\$ 7 per person

Chef Attendant Optional

A Carolina favorite that can be served for breakfast, lunch, or dinner.

These grits are filled with Cheddar Cheese, Plump Sautéed Shrimp, Andouille Sausage, Crisp Bacon, Garlic, Green Onion, and a dash of Tabasco.

## BAR

Prices Do Not Include Bartender Fee | Host Bars are Subject to Tax & Service Charge | Cash Bar Prices Include Tax | Bartender Fees: \$100.00 per Bartender | One(1) Bartender per 100 guests on Cash Bars and One (1) Bartender per 75 guests on Hosted Bars

### HOST BAR OR CASH BAR

| PRICE PER DRINK        |         |
|------------------------|---------|
| Call Brands Cocktail   | \$ 9.00 |
| Premium Brand Cocktail | \$13.00 |
| Imported Cordials      | \$13.00 |
| Domestic Beer          | \$ 6.00 |
| Imported/Premium Beer  | \$ 8.00 |
| House Wine             | \$ 7.00 |
| Soft Drink             | \$ 5.00 |
| Mineral Water          | \$ 5.00 |

### HOUSE WINES

| PRICE PER BOTTLE FOR HOST BAR |         |
|-------------------------------|---------|
| House Chardonnay              | \$24.00 |
| House Pinot Grigio            | \$24.00 |
| House Pinot Noir              | \$24.00 |
| House Cabernet Sauvignon      | \$24.00 |
| House Merlot                  | \$24.00 |
| House Moscato                 | \$24.00 |
| House Champagne               | \$25.00 |

### HOST BAR PACKAGES

(Per person, 2 hr. minimum, with a 50-person minimum)

#### BEER, WINE, & SOFT DRINK DISPLAY

Unlimited Beer, Wine & Soda  
 \$21.00 per person for 2 hours  
 \$ 8.00 per person for each hour after

#### HOUSE BRANDS

\$26.00 per person for 2 hours  
 \$10.00 per person for each hour after

#### PREMIUM BRANDS

\$35.00 per person for 2 hours  
 \$12.00 per person for each hour after

#### HOUSE

Vodka  
 Rum  
 Brandy  
 Whisky  
 Bourbon  
 Gin  
 Tequila  
 Scotch

#### CALL

Vodka Absolut or Stolichnaya  
 Rum Bacardi Sliver  
 Whisky Crown Royal  
 Bourbon Jim Beam  
 Gin Beefeaters  
 Tequila Jose Cuervo gold  
 Scotch Dewars White Label

#### PREMIUM

Vodka Tito's or Ketel One  
 Rum Captain Morgan's Private stock  
 Whisky Jack Daniels  
 Bourbon Makers Mark  
 Gin Tanqueray  
 Tequila Jose Cuervo 1800  
 Scotch Johnny Walker Red  
 Cordials Kahlua, Di Sarrano Amaretto



## Audio Visuals

### AUDIO

|                               |       |
|-------------------------------|-------|
| Wireless Handheld Microphone  | \$ 75 |
| Wireless Lavalieri Microphone | \$100 |
| Microphone Floor Stand        | \$ 15 |
| Microphone Tabletop Stand     | \$ 10 |
| Podium                        | \$ 50 |
| Tabletop Podium               | \$ 30 |

### VISUAL

|                                |       |
|--------------------------------|-------|
| Flipchart with Markers         | \$ 50 |
| Post-It Flipchart with Markers | \$ 60 |
| LCD Projector                  | \$225 |
| 36" Color Television           | \$100 |
| DVD Player                     | \$ 50 |
| 8' Projection Screen           | \$ 75 |
| 10' Projection Screen          | \$100 |

### LAPTOP RENTAL

Based on availability **\$250 per day**

### CONNECTIVITY

|                               |               |
|-------------------------------|---------------|
| Wireless Internet             | Complimentary |
| High Speed Internet Hard Line | \$175         |
| Direct Dial Phone Line        | \$100         |
| Tele-Conference Speaker Phone | \$ 75         |
| Multi-Plug Power Strip        | \$ 15         |
| Extension Cord                | \$ 12         |
| HDMI Cord 8'                  | \$ 25         |
| HDMI Cord 25'                 | \$ 35         |

### AUDIO VISUAL PACKAGES

AV SUPPORT PACKAGE: \$100  
10' Projection Screen, AV Table, Extension Cord & Power Strip

LCD PACKAGE: \$250  
LCD Projector, 10' Projection Screen, AV Table, Extension Cord & Power Strip

MICROPHONE PACKAGE: \$75-100  
Wireless Microphones (Handheld) \$ 85  
With Floor Stand \$100  
Lavalieri Microphone

TELEPHONE PACKAGE: \$100  
Teleconference Speakerphone with Phone Line

POWER PACKAGE: \$ 20  
Power Strip & Extension Cord

### MISCELLANEOUS

|                           |       |
|---------------------------|-------|
| American Flag             | \$ 50 |
| North Carolina Flag       | \$ 50 |
| 12' X 12' Dance Floor     | \$250 |
| 15' X 15' Dance Floor     | \$300 |
| 18' X 18' Dance Floor     | \$500 |
| 21' X 21' Dance Floor     | \$900 |
| AV Table                  | \$ 25 |
| Riser per 6' X 8' section | \$ 50 |
| Draped Exhibit Table      | \$ 30 |
| Skirted Exhibit Table     | \$ 40 |



**Hilton**

Please note pricing is subject to change. If needed, product substitutions will be shared and based on availability.