



WILMINGTON
NORTH CAROLINA
CONVENTION CENTER

MANAGED BY 

SAVOR... *the Experience*
CATERING MENU

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Welcome to **SAVOR...**

Your Food & Beverage Partner

Our Mission

Our mission is to enrich visitor experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory - a snapshot in time with family and friends. **That is the power of food.**

We showcase who we are by focusing on where we are, customizing experiences that leave a unique impression on guests, every time they dine with us.

Allergens & Dietary Preferences

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance, or dietary preference such as vegan or vegetarian, our menus are tailored to meet your needs.

The Culinary Team is trained and understands how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Catering Sales Manager about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Look for these labels throughout the menu:

Gluten Free / GF Dairy Free / DF
Vegetarian / Veg Vegan / V

Sustainability

Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using nonpetroleum-based products, and recycling and composting our waste whenever possible.

Health & Safety

SAVOR...Wilmington is the exclusive food, beverage, and alcohol provider at the Wilmington Convention Center including all indoor/outdoor on-premise catering, all alcohol/non-alcohol sales, and all retail/concessions products.

The North Carolina Alcohol and Beverage Commission (ABC) regulates alcohol and beverage service and SAVOR...Wilmington is solely responsible for the administration of these regulations. We reserve the right to ask for proper identification for alcoholic beverage services or refuse alcohol service to intoxicated or underage persons.

For the health and safety of you and your guests, food and beverage items may not be brought into or removed from the Facility. When possible, SAVOR...Wilmington donates any remaining prepared food following an event to agencies feeding the less fortunate under regulated conditions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness.

SAVOR...Wilmington

Taste of Wilmington

LOCAL FLAVOR

Wilmington offers a variety of locally owned restaurants, bakeries, and coffee shops that are sure to keep you coming back for more. Add some local flavor to your event with these Wilmington favorites.



WILMINGTON BREWING COMPANY

Wilmington Brewing Company has opened their new taproom, The Venue! This family-friendly taproom is the perfect atmosphere to enjoy a pint and have a fun time!

MIDTOWN POP POPCORN

Gourmet popcorn offered in a wide range of delicious flavor combinations including Caramel Sea Salt, Sriracha, and Cheesy Buffalo

WAKE N BAKE DONUTS

Winners of Cooking Channel show Donut Showdown, named Best Donuts in North Carolina by BuzzFeed Foods, and specializes in creating unique donut flavors like Samoa Girl Scout Cookie and Maple Bacon

CROFTON'S PRETZELS

Wilmington, North Carolina's first and only Artisan Soft Pretzel Bakery with Vegan Friendly and Gluten Free Options

SWEET D'S

Sweet D's really is about family, so from one family to another, we sincerely hope you feel like family with every delectable treat you ever experience at Sweet D's.

BITTY AND BEAU'S COFFEE

Bitty and Beau's is more than just a place to grab a cup of coffee – it's an experience. The shop is run by people with intellectual and developmental disabilities serving up delicious coffee

PORT CITY JAVA

Not Your Average Joe - From unique single origins to signature Fair Trade and Organic blends

SAVOR...Wilmington



BREAKFAST
START YOUR DAY.



Start your Day **BREAKFAST**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Self-Serve Beverage Station with Fresh Brewed Regular Coffee, Hot Tea, Orange Juice, and Iced Water

BUFFET OR PLATED | 1 EGG, 1 MEAT, 2 BAKED GOODS, 3 SIDES

EGGS

- Fluffy Scrambled Pasture Raised Eggs with Gouda or Cheddar Cheese *GF*
- Fluffy Scrambled Pasture Raised Eggs with Sautéed Onions and Sweet Red Peppers *GF*
- Roasted Portobello, Red Pepper, Basil, Asiago Cheese Frittata *GF*

MEATS

- Applewood Smoked Bacon *GF, DF*
- Breakfast Sausage Links *GF, DF*
- Breakfast Sausage Patties *GF, DF*
- Jalapeno Bacon *GF*
- Brown Sugar Candied Bacon *GF*
- Turkey Sausage *GF, DF*

BAKED GOODS

- Jumbo Buttermilk Biscuit with Butter and Assorted Jellies *Veg*
- Croissants with Butter and Assorted Jellies *Veg*
- Assorted Sliced Coffee Cakes *Veg*
- Pecan Rolls and Cinnamon Rolls *Veg*
- Assorted Donuts *Veg*
- Assorted Danishes *Veg*
- Assorted Warm Muffins *Veg*

SIDES

- Seasonal Fresh Cut Fruit and Berries *V*
- Assorted Yogurts with Homemade Granola *Veg, GF*
- Skillet Fried Potatoes with Caramelized Onions and Chives *GF*
- Stone Ground Grits with Butter and Shredded Cheese *GF*
- Cheesy Hashbrown Casserole *Veg*
- Homestyle Sausage Gravy with Buttermilk Biscuits
- Steel Cut Oatmeal with Dried Fruits and Brown Sugar *GF*
- Pearl Sugar Belgian Waffles with Warm Maple Syrup *Veg*
- Buttermilk Pancakes with Warm Maple Syrup
and Blueberry Compote Veg

Enhancements

- Turkey Sausage
- Vegan Scrambled Eggs
- Egg White Frittata
- Vegan Frittata
- Gluten-Free Bagels



Continental a la Carte **BREAKFAST**

90 Minutes of Service. Beverages Added Separately. Minimum of 4 Dozen Per Item

PASTRIES BY THE DOZEN

Mini Cinnamon Rolls Veg

Assorted Danishes Veg

Assorted Sliced Coffee Cakes Veg

Assorted Donuts Veg

Jumbo Buttermilk Biscuit with Butter and Assorted Jellies Veg

Assorted Fresh Baked Bagels with Assorted Cream Cheese Veg

Assorted Fresh Baked **Gluten-Free** Bagels with Assorted Cream Cheese Veg

Croissants with Butter and Assorted Jellies Veg

Assorted Warm Muffins

Assorted Wake and Bake Donuts *Available 8am and later*

Assorted Filled Sweet D's Croissant

HEARTY ENHANCEMENTS BY THE DOZEN

Hard Boiled Eggs Veg, GF, DF

Assorted Greek Yogurts with Honey Homemade Granola Veg, GF

Yogurt Parfait with Honey and Granola and Fresh Berries Veg, GF

Pearl Sugar Belgian Waffles with Warm Maple Syrup and Butter Veg

Buttermilk Pancakes with Warm Maple Syrup and Blueberry Compote Veg

Jumbo Buttermilk Biscuit Sandwich with Sausage and Cheddar

Jumbo Buttermilk Biscuit Sandwich with Canadian Bacon and Swiss

NEW! Jumbo Buttermilk Chicken Biscuit Sandwich with Honey Butter

Croissant Sandwich with Shaved Ham and Swiss

English Muffin with Avocado and Egg White

Breakfast Burrito with Eggs, Cheddar, Onions, Peppers, and Fresh Salsa Cruda

-add Chef's choice of breakfast protein

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BREAKS
TIME TO RECHARGE.



Anytime Snack **BREAKS**

90 Minutes of Service. Beverages Added Separately. Minimum of 50 Guests or 4 Dozen.

PER DOZEN

Assorted Candy Bars *Veg*

Assorted Individually Bagged Chips *GF, Veg*

Assorted Snack Bars

Assorted Rice Krispy Treats *GF*

Fresh Baked Cookies *Veg*

Fudge Brownies and Blondies *Veg*

Assorted Whole Fresh Fruit *GF, V*

Assorted Gourmet Cupcakes

Traditional Jumbo Soft Pretzel with Mustard *Veg*

Local Aiden Crofton's Philadelphia Style Pretzels *Veg*

PER PERSON

House Made Potato Chips with Ranch Dip *GF, Veg*

Fresh Cut Seasonal Fruit Cup *GF, V*

Spicy Confetti Snack Mix

Trail Mix: Choose from Sweet & Salty Blend or Spicy Blend

Local Midtown Pop Popcorn *GF*: Choose from Sea Salt Caramel, Butter, or Cheddar

Warm House Made Tortilla Chips with Warm Buffalo Chicken Cheese Dip *GF* or **NEW! Chicken Bacon Ranch Dip** *GF*

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Time to Recharge

BREAKS

Priced Per Person. One Hour Maximum Service. Minimum of 50 Guests. Beverages Added Separately.

BUILD YOUR OWN TRAIL MIX

Honey Toasted Oats
Nuts and Seeds *GF, DF, V*
Dried Fruits *GF, DF, V*
M&Ms *Veg, GF*
Pretzels *Veg, DF*

CHARCUTERIE

Cubed Cheese *GF*
Fruits and Nuts *GF, V*
Flat Bread Crackers *Veg*
Sliced Genoa Salami and Pepperoni *GF, DF*

INTERMISSION

Assorted Candy Bars *Veg*
Fresh Buttered Popcorn *GF, V*
Roasted Peanuts *GF, V*
Giant Soft Pretzels with Beer Cheddar Cheese Sauce Veg
Upgrade to local favorites Midtown Pop Popcorn and
Crofton's Soft Pretzels | 18

HEALTHY SNACK TRIO

Roasted Red Pepper Hummus with Fresh Vegetable Spears *GF, V*
Baba Ghanoush with Pita and Sliced Cucumbers *GF, V*
Vegan Spinach Artichoke Dip with Herb Lavash Crackers, *FG, V*

CHIPS AND DIPS

Warm Homemade Tortilla Chips *GF, V*
Handmade Guacamole *GF, V*
Fresh Pico De Gallo *GF, V*
Pineapple Salsa *GF, V*
White Queso Dip *GF, Veg*



BEVERAGES
STAY HYDRATED.



Refreshing **BEVERAGES**

90 Minutes of Service. Additional Labor Fee Applicable for Longer Service

FRUIT INFUSED WATER

*3 Gallon Minimum Per Item.
A healthy green alternative to soda
and manufactured bottled water.*

Flavors:

Classic Lemon
Cucumber-Mint
Grapefruit-Rosemary
Pineapple-Blackberry
Mango, Lime and Basil
Kiwi-Strawberry

INDIVIDUAL

24 Minimum Per Item.

5-Gallon Spring Water Bubbler
Assorted Coca-Cola Soft Drinks, 12 oz
Assorted Chilled Bottled Juices
Bottled Spring Water, 16.9 oz
Bottled Sparkling Water
Energy Drinks

BY THE GALLON

3 Gallon Minimum Per Item.

House Blend Regular/Decaf Coffee
Bitty and Beau's Regular/Decaf Coffee
Port City Java Regular/Decaf Coffee
Starbucks Regular/Decaf Coffee
Iced Coffee
Hot Tea
Iced Water
Sweet/Unsweet Iced Tea
Fresh Squeezed Lemonade
Sparkling Fruit Punch
Orange Juice

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LUNCH
BE TOGETHER.



Variety

BOXED LUNCH

*Priced Per Person. 90 Minutes of Service. Beverages Added Separately.
Minimum of 30 Per Selection, 3 Selection Maximum.*

BOXED SANDWICHES

Served with a Bag of Potato Chips, Signature Side, Fresh Baked Jumbo Cookie, and Bottled Water

SMOKED TURKEY BREAST AND BRIE

Boar's Head Roasted Turkey, Creamy Brie, Lettuce, Sliced Apples, and a Cranberry Spread on a Ciabatta Roll

NEW! THE MUFFALETTA

Boar's Head Ham, Genoa Salami, Mortadella and Provolone Cheese with Lettuce and Tomatoes on a Focaccia Roll with a Olive Relish

ROAST BEEF AND CHEDDAR

Boar's Head Roast Beef and Cheddar Cheese on an Onion Roll with Lettuce, Tomato and Horseradish Mayonnaise

APPLE-CRANBERRY CHICKEN SALAD

House Made Apple-Cranberry Chicken Salad with Lettuce and Tomatoes on a Flaky Croissant

ULTIMATE CAPRESE

Fresh Sliced Mozzarella, Ripe Tomatoes, Baby Spinach, Basil Pesto Aioli, Balsamic Roasted Red Peppers on a Baguette

NEW! PREMIUM VEGAN WRAP

Seasonal Grilled Vegetables, Baby Greens and Roasted Red Pepper Hummus and a Vegan Wrap

Signature Side Salads - Choose One

Pasta Salad

Quinoa Vegetable Salad

Roasted Sweet Potato and Black Bean Salad

FOR A GLUTEN-FREE OPTION:

any of the above Sandwiches can be made into a salad or Gluten-Free Wrap. Served with a Bag of Potato Chips, Signature Side, Gluten Free Cookie, and Bottled Water

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Themed

BUFFET LUNCH

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests. Includes Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

BOAR'S HEAD DELI BOARD

- Garden Mixed Greens Salad *GF, V*
- Balsamic Vinaigrette *GF, V*
- Ranch Dressing *GF, Veg*
- Penne Pasta Salad *Veg*
- Cole Slaw *Veg*
- Choice of 3 Pre-Made Sandwiches (*see page 15*)
- Pickle Spears *GF, V*
- House made Kettle Chips *GF, V*
- Fresh Baked Cookies *Veg*

SICILIAN

- Classic Caesar Salad *Veg*
- Penne Pasta Salad with Roasted Vegetables *Veg*
- Italian Vegetables *GF, V*
- Pan Seared Chicken Florentine *GF*
- **NEW! Baked Ziti with Italian Sausage**
- Garlic Bread Sticks *Veg*
- Tiramisu Torte and Cannoli *Veg*

PORT CITY

- Mixed Green Salad *GF, V*
- Balsamic Vinaigrette *GF, V*
- Ranch Dressing *GF, Veg*
- Marinated Tomato-Cucumber Salad *GF, V*
- Baked Mac n' Cheese Casserole *Veg*
- Southern Style Green Beans *GF, Veg*
- Creamy Shrimp and Grits *GF*
- Parmesan Chicken Breast with Basil-Pesto Sauce
- Fresh Baked Rolls and Butter *Veg*
- Blueberry Bread Pudding with Bourbon Glaze *Veg*

VOTED BEST! CAROLINA BBQ

- Iceberg and Romaine Salad *GF, V*
- Balsamic Vinaigrette *GF, V*
- Ranch Dressing *GF, Veg*
- Creamy Cole Slaw *GF, Veg*
- Southern Red Skin Potato Salad *GF*
- Baked Beans *GF*
- Grilled Corn Medley *GF, Veg*
- Country Fried Chicken *DF*
- Pulled Pork BBQ with a Variety of Chef-made Sauces *GF, DF*
- Fresh Baked Rolls, Hush Puppies, and Butter
- Homemade Banana Pudding *Veg*

HEART HAPPY

- Garden Field Greens *GF, V*
- Balsamic Vinaigrette *GF, V*
- Ranch Dressing *GF, Veg*
- Fresh Seasonal Fruit Salad *GF, V*
- Quinoa Spinach Salad *GF, V*
- Wild Rice Pilaf
- Steamed Asparagus with Toasted Almonds *GF, Veg*
- Grilled Chicken Breast with Basil Pesto Sauce *GF, DF*
- Grilled Salmon over Wilted Spinach with Roasted Red Pepper Sauce *GF*
- Fresh Baked Rolls and Butter *Veg*
- Italian Lemon Creme Cake *Veg*

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Customize your Own **BUFFET LUNCH**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

1 SALAD, 2 SIDES, 2 ENTREES, 1 DESSERT

2 SALADS, 2 SIDES, 2 ENTREES, 2 DESSERTS

SALADS

- Mixed Greens Salad *V, GF*
- Caesar Salad *Veg*
- Fresh Fruit Salad *V, GF*
- Southern Red Potato Salad *GF*
- Spinach Strawberry Salad *Veg, GF*
- Pasta Salad *Veg*
- Lentil Salad with Feta and Olives *Veg, GF*
- Spinach Cranberry Quinoa *V, GF*

SIDES

- Zucchini and Squash Medley *V, GF*
- Southern Style Green Beans *V, GF*
- Glazed Carrots *Veg, GF*
- Roasted Butternut Squash *V, GF*
- Oven Roasted Red Potatoes *V, GF*
- Roasted Garlic Mashed Potatoes *Veg, GF*
- Butternut Mashed Potatoes *Veg, GF*
- Wild Rice Pilaf
- Creamy Cheddar Grits *Veg, GF*
- 5-Cheese Mac and Cheese *Veg*
- Customized Creamy Risotto *Veg, GF*

ENTREES

- **NEW! ASIAN-GLAZED CHICKEN *GF***
- Cheese Tortellini with Parmesan Cheese Sauce *Veg*
- Baked Ziti with Italian Sausage, Onions, and Peppers
- Pan Seared Chicken Breast with Garlic Butter *GF*
- Grilled Chicken with Sundried Tomato Cream Sauce *GF*
- Chicken with Spinach Florentine Sauce *GF*
- Southern Fried Chicken *DF*
- Parmesan Chicken Breast with Basil Pesto Sauce
- Grilled Chicken Breast with Lemon-Chardonnay Sauce *GF, DF*
- Thin Sliced Flank Steak with Roasted Mushroom Sauce *GF, DF*
- NC Style Pulled BBQ Pork *GF, DF*
- Seared Salmon with Citrus-Herb Sauce *GF*

DESSERTS

- Banana Pudding *Veg*
- Italian Lemon Cream Cake *Veg*
- Chocolate Layer Cake *Veg*
- Fruit Cobbler *Veg*
- Key Lime Pie *Veg*
- Pecan Pie *Veg*
- NY Cheesecake with Wild Berry Sauce *Veg*
- Signature Bread Pudding with Bourbon Glaze *Veg* Select One: Chocolate Chip, Blueberry, or Cranberry and White Chocolate Chip



From the Farm

SALAD ENTREES

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

**WITH CHICKEN BREAST, OR SHRIMP
WITH FLANK STEAK, SALMON, OR TUNA**

SOUTHWEST ARUGULA SALAD GF, DF

Mixed Greens and Baby Arugula, Roasted Sweet Potato and Black Bean Relish, Teardrop Tomatoes and Corn Cob Smoked Bacon, Chimichurri Vinaigrette

SALAD NIÇOISE GF, DF

Baby Greens, Marinated Haricot Vert, Fingerling Potatoes, Caper Berries, and Peppered Bacon, Roasted Cippolini Onion Vinaigrette

CRANBERRY BARLEY SALAD GF

Mixed Greens and Butter Lettuce, Toasted Pearl Barley, Dried Cranberries, Baby Heirloom Tomatoes, Chevre Crumbles, Peach Champagne Dressing

SPINACH PECAN SALAD GF

Baby Spinach and Artisan Greens, Balsamic Roasted Brussel Sprouts, Dried Blueberries, Spiced Pecans, Gruyere Cheese, Roasted Shallot Vinaigrette

MEDITERRANEAN SALAD GF

Crisp Romain Hearts and Field Greens, Assorted Marinated Olives and Grape Tomatoes, Crisp Pancetta, Shaved Grana Padana, Pesto Vinaigrette

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Customize Your Own **PLATED LUNCH**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Chef's Choice of Seasonal Accompaniments, Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

ENTREE SELECTIONS

LASAGNA ROLLOTINI - CHOOSE ONE

Grilled Vegetable with Sundried Tomato Sauce *VEG or*
Traditional with Ground Beef and Rich Marinara

SAUCE POMODORO GRILLED CHICKEN BREAST *GF, DF*

With Shaved Fennel and Fresh Basil

PECAN AND CORNBREAD CRUSTED CHICKEN BREAST

With Pancetta Red-Eye Gravy

CHIMICHURRI CHICKEN BREAST *GF, DF*

With Roasted Corn Relish

BOURSIN CHICKEN *GF*

With Artichoke Hearts, Mushrooms, and White Wine Boursin
Cheese Sauce

PARMESAN CHICKEN BREAST

With Pesto Cream Sauce

ROASTED MUSHROOM CHICKEN *GF, DF*

With Garlic-Thyme Roasted Mushrooms and Fresh Salsa Cruda

NEW! ASIAN-GLAZED CHICKEN *GF*

With a Sweet and Savory Blend of Soy Sauce, Honey and
Ginger

PESTO GRILLED CHICKEN BREAST *GF*

With Garlic Cream Sauce

GRILLED SUSTAINABLE SALMON *GF*

With Citrus Beurre Blanc Sauce

NC STUFFED FLOUNDER

Cornbread Stuffed with Sherry Cream Sauce

HERB GRILLED MAHI-MAHI FILET *GF, DF*

With Fresh Salsa Cruda

SLICED FLANK STEAK *GF*

Marinated Thin-Sliced Flank Steak Served with Red Wine
Shallot Sauce

GRILLED TOP SIRLOIN *GF, DF*

Red Wine and Garlic Marinated Sirloin Steak with Mushroom-
Thyme Demi

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Please see page 19 for salad & dessert selections...

Please see page 25 for vegan, gluten-free and dairy-free selections...



Customize your Own **PLATED LUNCH**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

SALAD SELECTIONS

MIXED GREENS V, GF

Iceberg and Romaine, Cucumbers, Grape Tomatoes, Carrots, Ranch Dressing or Balsamic Vinaigrette

BABY SPINACH V, GF

Baby Spinach, Diced Gala Apples, Roasted Walnuts, Raspberry Vinaigrette

CLASSIC CAESAR VEG

Crisp Romaine, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

SPINACH-ARUGULA VEG, FG

Spinach and Arugula with Fresh Strawberries, Feta Cheese, Garlic Toasted Almonds, Basil-Balsamic Vinaigrette

RED WINE POACHED PEAR VEG, GF

Baby Greens with Crumbled Maytag Bleu Cheese, Champagne-Kiwi Vinaigrette

PESTO MARINATED TOMATO AND KALAMATA OLIVES VEG

Baby Greens with Toasted Almonds, Fresh Mozzarella, Garlic Crostini, Sherry Vinaigrette

DESSERT SELECTIONS

NEW! BUTTER TOFFEE BUNDT CAKE

Served with Chantilly Cream and Fresh Berries

NEW! CHURRO CAKE

Dolce de Leche Churro Cake with Cinnamon-Sugar Coating

NY CHEESECAKE WITH RASPBERRY SAUCE VEG

Rich Cheesecake with Graham Crust Finished with a Homemade Raspberry Sauce

CHOCOLATE TUXEDO MOUSSE CAKE VEG

Marbled Cake Filled with Decadent Layers of White and Milk Chocolate Mousse

ITALIAN LEMON CREAM CAKE VEG

Layers of Yellow Cake Filled with Italian Lemon Cream Lightly Dusted with Confectioner's Sugar

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Please see page 25 for vegan, gluten-free and dairy-free selections...



DINNER
CHEF INSPIRED.

Customize your Own **BUFFET DINNER**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

2 SALADS, 2 SIDES, 2 ENTREES, 2 DESSERTS

SALADS

- Mixed Greens Salad *V, GF*
- Traditional Caesar Salad
- Seasonal Fresh Cut Fruit Salad with Honey Yogurt Dressing *V, GF*
- Spinach Strawberry Salad *Veg, GF*
- Penne Pasta Salad with Roasted Vegetables and Basil Dressing *Veg*
- Roasted Sweet Potato Black Bean Salad *V, GF*
- **NEW! HARVEST SALAD** Baby Greens and Arugula with Toasted Sunflower Seeds and Dried Cranberries *V, GF*
- **NEW! QUINOA SALAD** Quinoa and Fresh Vegetables to include Cucumbers and Sundried Tomatoes with a Fresh Herb Vinaigrette *V, GF*

SIDES

- Asparagus with Garlic Butter *Veg, GF*
- Broccoli with Toasted Almonds *V, GF*
- Yukon Gold Mashed Potatoes *Veg, GF*
- Roasted Butternut Squash with Garlic and Thyme *V, GF*
- Oven Roasted New Potatoes *V, GF*
- 5 Cheese Mac and Cheese *Veg*
- Glazed Baby Carrots *V, GF*
- Sweet Potato Casserole *Veg, GF*
- Customized Creamy Risotto *Veg, GF*
- Butternut Squash Mashed Potatoes *Veg, GF*
- Wild Rice Pilaf *GF*

ENTREES

- Grilled Boneless Chicken Breast with Roasted Garlic Herb Sauce *GF*
- Chicken Scaloppini with Lemon, White Wine, Capers, and Artichokes *DF*
- Creamy Spinach Chicken Florentine
- Southern Style Fried Chicken
- Chicken Boursin with Artichoke Hearts and Mushrooms *GF*
- Grilled Vegetable Ravioli *Veg*
- Lemon Herb Crusted Salmon with Champagne Sauce
- Creamy NC Shrimp and Grits *GF*
- Cornbread Stuffed NC Flounder with Sherry Cream Sauce
- Sliced NY Striploin with Roasted Wild Mushroom and Merlot Reduction *GF, DF*
- Tender Flank Steak with Caramelized Onions Demi *GF, DF*

DESSERTS

- NY Cheesecake with Wild Berry Sauce *Veg*
- Crème Brulee Cheesecake *Veg*
- Carrot Cake *Veg*
- Ultimate Chocolate Layered Cake *Veg*
- Italian Lemon Cream Cake *Veg*
- Key Lime Pie *Veg*
- Bourbon Pecan Pie *Veg*
- Caramel Deep-Dish Apple Pie *Veg*
- Signature Bread Pudding with Bourbon Glaze *Veg* Select One: Chocolate Chip, Blueberry, or Cranberry White Chocolate Chip



Inspired PLATED DINNER

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

SINGLE ENTREE SELECTIONS

GRILLED VEGETABLE RAVIOLI VEG

Large Ravioli Filled with Pesto Cream, Tossed in Olive Oil, Fresh Basil, Julienne Vegetables, and Spinach

PARMESAN CHICKEN BREAST

Parmesan Encrusted Chicken Breast with Pesto Cream Sauce

STUFFED CHICKEN FLORENTINE

Creamy Spinach and Parmesan Stuffed Chicken Breast with Sweet Red Pepper Sauce

GRILLED CHICKEN BREAST DF

Herb Grilled Chicken Breast with Roasted Garlic-Herb Sauce

CHICKEN GORGONZOLA GF

Boneless Chicken Breast Sautéed with Sundried Tomatoes in a Creamy Gorgonzola Sauce

BOURSIN CHICKEN GF

Boneless Chicken Breast with Artichoke Hearts, Mushrooms, and White Wine Boursin Cheese Sauce

VOTED BEST! MASONBORO SHRIMP AND GRITS GF

NC Shrimp Sautéed with Bacon, Tomatoes, Fresh Herbs, and Garlic in a White Wine Sauce over Creamy Cheddar Grit Cake. No Additional Accompaniments

SALMON

Pan Seared Sustainable Salmon Crusted in Herbed Panko Crumbs with Champagne Cream Sauce

LUMP CRAB STUFFED FLOUNDER

Fresh Local Flounder Filet Stuffed with Lump Crab and Sherry Cream Sauce

GRILLED TOP SIRLOIN GF, DF

Certified Angus Beef Sirloin Steak with Mushroom-Thyme Demi

FILET MIGNON GF | MARKET PRICE

Grilled Certified Angus Beef Tenderloin with Boursin and Red Wine Demi

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Please see page 26 for salad & dessert options...

Please see page 25 for vegan, gluten-free and dairy-free selections...



Inspired **PLATED DINNER**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

DUET ENTREE SELECTIONS

GRILLED SIRLOIN AND CHICKEN GF

Marinated Sirloin Steak and Boneless Chicken Breast with Merlot Demi and Shallot Cream Sauce

FILET AND CHICKEN GF

Center Cut Angus Petite Filet and Boneless Chicken Breast with Merlot Demi and Shallot Cream Sauce

FILET AND SHRIMP GF

Center Cut Angus Petite Filet Paired with Three Jumbo Roasted Garlic Seared Shrimp and Citrus Cream Sauce

FILET AND SALMON GF

Center Cut Petite Filet and Sustainable Atlantic Salmon with Roasted Garlic Demi and Champagne Citrus Sauce

FILET AND GREY GOOSE CRAB CAKE GF

Center Cut Petite Filet and Award-Winning Lump Crab Cake with a Roasted Garlic Demi and Grey Goose Vodka Sauce

Please see page 24 for salad & dessert options...

Please see page 25 for vegan, gluten-free and dairy-free selections...

SAVOR...Wilmington



Inspired PLATED DINNER

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

Includes Fresh Baked Rolls and Butter, Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.

SALAD SELECTIONS

MIXED GREENS *V, GF*

Iceberg and Romaine, Cucumbers, Grape Tomatoes, Carrots, Ranch Dressing or Balsamic Vinaigrette

BABY SPINACH *V, GF*

Baby Spinach, Diced Gala Apples, Roasted Walnuts, Raspberry Vinaigrette

CLASSIC CAESAR *VEG*

Crisp Romaine, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

SPINACH-ARUGULA *VEG, GF*

Spinach and Arugula with Fresh Strawberries, Feta Cheese, Garlic Toasted Almonds, Basil-Balsamic Vinaigrette

RED WINE POACHED PEAR *VEG, GF*

Baby Greens with Crumbled Maytag Bleu Cheese, Champagne-Kiwi Vinaigrette

PESTO MARINATED TOMATO AND KALAMATA OLIVES *VEG*

Baby Greens with Toasted Almonds, Fresh Mozzarella, Garlic Crostini, Sherry Vinaigrette

NEW! FALL HARVEST *V, GF*

Baby Greens and Arugula with Toasted Sunflower Seeds and Dried Cranberries with Balsamic Vinaigrette

DESSERT SELECTIONS

NEW! TRIPLE CHOCOLATE CHEESECAKE *CAKE VEG*

An Indulgent Cheesecake Layered with Rich Dark, Milk and White Chocolate, *Creating the Ultimate Lover's Delight*

NEW! BUTTER TOFFEE BUNDT CAKE

Served with Chantilly Cream and Fresh Berries

CRÈME BRULÉE CHEESECAKE *VEG*

Rich Madagascar Vanilla Bean Cheesecake Topped with a Caramel Shell

CARROT CAKE SUPREME *VEG*

Loaded with Carrots, Pecan Pieces and Crushed Pineapple, Filled with Cream Cheese Frosting

KEY LIME PIE *VEG*

Authentic Florida Key Lime Pie

ULTIMATE CHOCOLATE CAKE *VEG*

Layers of Chocolate Mousse and Chocolate Butter Cake on a Chocolate Cookie Crust, Topped with Chocolate Ganache and Chocolate Chips

CARAMEL- DEEP DISH APPLE *VEG*

Deep Dish Apple Pie with Rich Caramel Topping

BOURBON PECAN PIE *VEG*

Georgia Pecans and Kentucky Bourbon

SAVOR...Wilmington

Please see page 25 for vegan, gluten-free and dairy-free selections...



Plated Lunch or Plated Dinner

Vegan, Gluten-Free and Dairy-Free Selections

*Minimum of 14 Days Notice Required. Priced Per Person. 90 Minutes of Service.
Includes Self-Serve Fresh Brewed Regular Coffee, Sweet Iced Tea, and Iced Water.*

SELECT ONE ENTREE

PAELLA

Sautéed Artichokes, Sweet Peas, Sliced Bell peppers, and Saffron-Infused Rice

THE POLENTA

Grilled polenta Cakes with Earthly Wild Mushrooms and Baby Spinach in a rich Sundried Tomato Sauce

STUFFED BELL PEPPER

Served with Quinoa, Black Beans, Roasted Corn, Diced Tomatoes topped with Sliced Creamy Avocado and a Cilantro-Lime Sauce

VEGAN CHORIZO ENCHILADAS

Two Enchiladas Filled with Vegan Chorizo, Topped with Vegan Cheese and Mole Sauce, Wrapped in Corn Tortillas, And Served with Refried Black Beans

GRILLED CAULIFLOWER STEAK

Tender Grilled Cauliflower Steak topped with Tomato Coulis and served with Roasted Red Potatoes and Asparagus with Garlic Butter

SELECT ONE DESSERT

FRUIT SORBE

Made from Chef's Choice of Freshly Pureed Seasonal Fruits (vegan, gluten-free and dairy-free)

VEGAN CHOCOLATE DIPPED STRAWBERRIES

(vegan, gluten-free and dairy-free)

RASPBERRY PASSIONFRUIT CAKE

(vegan, gluten-free and dairy-free) (contains nuts)

FLOURLESS CHOCOLATE TORTE

(gluten-free, contains dairy)

A blurred background image of a social gathering. In the foreground, there are several wine glasses filled with a golden liquid, likely champagne or wine, arranged on a tray. Below the glasses, there are various appetizers, including what looks like a skewer of meat and vegetables, and some small round items. In the background, people are visible, some sitting at tables, and a person in a blue shirt is standing. The overall scene is a social event, possibly a reception or a party.

RECEPTIONS
EXPERIENCES.



Chef Interactive **EXPERIENCES**

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests. Includes Chef Attendant.

SMALL PLATES

ROASTED VEGETABLE TOASTADA

Fire Roasted Corn and Black Beans with Chipotle Creme Fraiche

CHICKEN AND WAFFLE

Pearl Sugar Belgian Waffle with Crispy Boneless Chicken and Maple Bacon Butter

SHRIMP AND CHORIZO FLATBREAD

with Fresh Lime, Cilantro and Avocado Crème Fraiche

SOUTHERN FRIED CHICKEN

with Buttermilk Mashed Potatoes, Grilled Corn, and Pan Gravy

BRAISED BEEF SHORT RIB

with Creamy Herb Polenta and Gorgonzola Crumbles *GF*

NEW! BBQ BRAISED CHICKEN WITH DIRTY RICE

Tender, slow-braised chicken in a smoky BBQ sauce, served with flavorful, seasoned dirty rice

NEW! JERK SHRIMP & MASHED PLANTAINS

Jumbo Shrimp Marinated in Jerk Seasoning, served with Mashed Plantains and Papaya Salsa

NEW! BIRRIA BRAISED STREET TACOS

with house-made pickled relish and 3-cheese blend
Chicken, Pork or Beef Short Rib

ACTION STATIONS

ITALIAN PASTA BAR VEG

Penne Pasta or Cheese Tortellini served with Marinara, Creamy Parmesan Sauce, Basil Pesto Sauce, Shaved Parmesan and Garlic-Rosemary Bread Sticks

SOUTHERN GRITS *GF*

Southern-Style Grits Served with a Variety of Enhancements Including NC Shrimp, Andouille Sausage, Jalapenos, Sautéed Mushrooms, Caramelized Onions, Bacon, and Cheddar Cheese

SCAMPI STATION

Classic Combination of Garlic, Wine, Butter, and Capers Sautéed with Your Choice of Shrimp or Chicken and Presented with Grilled Italian Vegetables, Fire Roasted Sweet Red Peppers and Pasta

RISOTTO BAR *GF*

Italian Short Grain Rice, Sautéed to Order with Lump Crab, Wild Mushrooms, Goat Cheese, Parmesan Cheese, Roasted Red Bell Peppers

SAVOR... Wilmington

Chef Carving

EXPERIENCES

Priced Per Order. 90 Minutes of Service. Minimum of 1 Order. Includes Chef Attendant and Fresh Baked Rolls

CARVING STATIONS

BROWN SUGAR GLAZED HAM *GF, DF*

1 Order Serves 50 Guests

Brown Sugar Glazed and served with Honey Dijon and Roasted Garlic Aioli

FREE RANGE TURKEY BREAST *GF, DF*

1 Order Serves 50 Guests

Oven Roasted with Cranberry Relish and Homemade Gravy

ROASTED GARLIC PORK LOIN *GF, DF*

1 Order Serves 40 Guests

Marinated in Garlic and Herbs, Slow Roasted with Balsamic Glaze

NEW YORK STRIP *GF, DF*

1 Order Serves 40 Guests

Certified Angus Beef Fresh Garlic and Thyme Roasted, with Horseradish Sauce and Basil Pesto Aioli

SEARED YELLOWFIN TUNA *GF, DF*

1 Order Serves 30 Guests

Sesame Seared Tuna Loin with Wasabi Aioli, Pickled Ginger, and Soy Sauce

BEEF TENDERLOIN *GF, DF*

1 Order Serves 25 Guests

Certified Angus Beef Tenderloin with Horseradish Sauce and Basil Pesto Aioli



Chilled HORS d' OEUVRES

Priced Per Order of 100 pieces. 90 Minutes of Service. Minimum of 1 Order.

NEW! Mini Muffalettas

NEW! Toasted Sesame Tuna Poke Bowl

Pesto Chicken Tartlet with Sun Dried Tomato Aioli *DF*

Strawberry Balsamic Crostini with Feta Cheese and Basil *Veg*

Sundried Tomato and Gorgonzola Crostini *Veg*

Roma Tomato and Mozzarella Bruschetta *Veg*

Creamy Brie with Spiced Apples on Crostini *Veg*

Crispy Pita Triangles with Roasted Red Bell Pepper Hummus *Veg. DF*

Tomato and Mozzarella Skewer with Fresh Basil *Veg. GF*

Smoked Chicken and Boursin Cheese Tartlet

Marinated Grilled Vegetable Skewer *V, GF*

Mini Crab Dip in a Petit Phyllo Cup

Seared Ahi Tuna, Pickled Ginger, Wasabi, Sesame Flatbread *DF*

Cucumber Cup Stuffed with Sweet Red Pepper Hummus *V, GF*

Lemon Avocado and Applewood Bacon Cucumber Wheel *DF*

Shaved Beef Tenderloin with Caramelized Onion Confit and Boursin Cheese

Jumbo Shrimp with Cocktail Sauce *GF, DF*

Citrus Crab Salad, Wonton Cracker and Chili Oil

Yellowfin Tuna, Wasabi, Black Sesame Seeds on Cucumber Wheel *GF, DF*

Mini Lobster Rolls on a Garlic Butter Bun

SAVOR... Wilmington



Warm

HORS d' OEUVRES

Priced Per Order of 100 pieces. 90 Minutes of Service. Minimum of 1 Order.

NEW! Buffalo Chicken Empanadas

NEW! Marinated Beef & Cilantro Empanadas

Mini Meatballs with Sweet Tomato Jam *DF*

Vegetable Potstickers with Sweet Chili Lime Sauce *V, DF*

Crispy Homemade Pimento Cheese Fritters *Veg*

Mushroom-Parmesan Tartlet *Veg*

Pesto Grilled Shrimp Skewer *GF, DF*

Creamy Spinach, Artichoke, and Feta Tartlet *Veg*

Lump Crab Dip with Sliced Crostini

Fried Green Tomato Bruschetta with Hoop Cheddar and Warm Bacon Dressing

Buffalo Chicken Wings *GF*

Chicken N Waffles Skewer with Maple Bacon Butter

NC Mini Pork Slider with Slaw

Slow Cooked Brisket Slider with Slaw

Pimento Cheese Slider with Jalapeno Bacon Jam

Lump Crab Hush Puppies, Red Pepper and Old Bay Aioli

Crispy Asparagus with Asiago Cheese *Veg, GF*

Brie with Raspberry and Almonds in Phyllo *Veg*

Lump Crab Cake with Spicy Remoulade

Angus Beef Sliders with Creamy Smoked Gouda Cheese and Crispy Onion Straws

Mahi Sliders on Hawaiian Roll with Apple-Chive Slaw *DF*

Jumbo Scallops Wrapped in Bacon *GF, DF*

SAVOR...Wilmington



Reception DISPLAYS

Priced Per Person. 90 Minutes of Service. Minimum of 50 Guests.

SAVORY SELECTIONS

CRUDITÉS VEG

A Selection of Fresh Seasonal Garden Vegetables, Assorted Dipping Sauces

ASSORTED HUMMUS V, DF

Roasted Red Pepper Hummus, Caramelized Garlic Hummus, and Basil-Pesto Hummus, Toasted Pita Points and Sliced Baguette

MEDITERRANEAN VEGETABLE V, DF

Grilled Asparagus, Zucchini and Eggplant, Roasted Red Sweet Peppers, Roasted Artichoke Hearts, Marinated Olives, Pepperoncini and Marinated Chickpeas, Crusty Breads, Lavash Crackers, and Crostini

SEASONAL FRESH FRUIT VEG, GF

Sliced Fruits and Berries, Honey-Yogurt Dip

ANTIPASTO

Thinly Sliced Salamis, Prosciutto, Capicola, Pepperoni. Fresh Mozzarella and Provolone Cheeses, and Giardiniera, Rustic Breads and Crostini

ARTISAN CHEESE

Assortment of Domestic and Imported Cheeses, Grapes and Seasonal Berries, Assortment of Crackers and French Bread Crostini

BRUSCHETTA VEG

Toppings include Diced Roma Tomato and Fresh Mozzarella, Roasted Wild Mushrooms and Boursin Cheese, Artichoke and Parmesan Spread, French Baguette Crostini

SWEET INDULGENCES

NEW! CUPCAKE CRAZE VEG

Chocolate, Red Velvet, Vanilla Bean, and Peanut Butter Cup cupcakes, each topped with a unique selection of sweet candies that complement their individual flavors.

SWEET PETITE VEG

Pecan Diamonds, Mini Éclairs, Lemon Bars, Rice Krispy Treats, Chocolate Dipped Strawberries, Petit Fours, Mini Cheesecakes

CANDY LAND VEG

A Nostalgic Assortment of Old-Fashioned Candy Jars filled with 5 Delightful Varieties to Coordinate with Your Color Scheme, Favor Boxes or Candy Bags

SUNDAE FUNDAY VEG

Make Your Own Sundae with Chocolate, Vanilla and Strawberry Ice Cream, and Assorted Sundae Toppings

NEW! NOVELTY DELIGHTS VEG

An irresistible assortment of individually packaged novelty ice-cream varieties

SAVOR...Wilmington



BAR SERVICE

CRAFTED.



Crafted: Hosted or Cashless **BAR SERVICE**

ENJOYED AT ALL BARS

Beer Selections

Domestic Beer

Bud Light, Miller Light, Michelob Ultra

Imported Beer

Corona Xtra, Heineken

North Carolina Craft Brews

Carolina Sky Blue, Sweetwater 420

Wilmington Local Brews

Wilmington Brewing Company: Beach Time,

Sneaky Goose and Tropical Lightning

Wrightsville Beach Brewery: seasonal varieties

Woodbridge Wine Varieties

Reds: Cabernet, Pinot Noir

Whites: Chardonnay Pinot Grigio

Non-Alcoholic

Soft Drinks & Bottled Water

PREMIUM LIQUOR BRANDS

Bourbon • Jim Beam

Gin • New Amsterdam

Rum • Cruzan

Tequila • Sauza

Vodka • Svedka

Whiskey • Seagram's 7

ULTRA-PREMIUM LIQUOR BRANDS

Bourbon • Woodford Reserve

Gin • Beefeater

Rum • Captain Morgan

Tequila • Lunazul

Vodka • Tito's

Whiskey • Jack Daniel's

Scotch Whiskey • Dewar's

A bartender is required for all Bar Service. 1 Bartender per 100 guests. Bartender Fee of \$200 per every four hours of service. Bartender fees may be waived post-event per \$750 in bar sales. Cashless Transactions. Prices subject to Admin Fee and NC Sales Tax. Charges are billed to the host based on the actual number of drinks ordered.



By the Bottle

WINE LIST

Priced by the bottle. Ordered by the case of 12 bottles. 1 case minimum per selection.

WYCLIFF (SPARKLING)

Brut, Brut Rose

TURNING LEAF

Cabernet Sauvignon, Chardonnay, White Blend, Malbec, Merlot, Moscato, Pinot Grigio, Pinot Noir, Shiraz, Sauvignon Blanc

DARK HORSE

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Sauvignon Blanc, Red Blend, Petit Syrah, Pinot Grigio, Rose, Double Down Red Blend

PROVERB

Cabernet Sauvignon, Chardonnay, Merlot, Merlot, Moscato, Pinot Grigio, Pinot Noir, Sauvignon Blanc, Red Blend, Petite Syrah, Rose, Double Down Red Blend

THE NAKED GRAPE

Cabernet Sauvignon, Chardonnay, Red Blend, Malbec, Pinot Grigio, Pinot Noir, Harvest Red Blend, Moscato

ROBERT MONDAVI PRIVATE SELECTION

Cabernet Sauvignon, Chardonnay, Merlot, Malbec, Pinot Grigio, Pinot Noir, Sauvignon Blanc

ONEHOPE

Merlot, Riesling, Chardonnay, Cabernet Sauvignon, Muscat Cannelli, Brut

BLACKSTONE

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc

CLOS DU BOIS

Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Zinfandel, Sauvignon Blanc, Rose

SAVOR... Wilmington

CATERING GUIDE

The background image is a blurred photograph of a dining table. In the foreground, a white plate holds a gourmet dish featuring what appears to be a lobster tail, several pieces of breaded and fried items, and garnishes of green herbs. To the right, a glass of white wine is partially visible. The background shows other plates and glasses, all out of focus, creating a sense of a busy, elegant restaurant or catering event.

FOOD AND BEVERAGE POLICIES

PRICING

Due to fluctuating food and beverage prices, all pricing is subject to change without notice.

LOW/NO CONTACT SERVICE

Your catering sales manager will provide options upon request for low or no contact service to enhance the safety and comfort of your guests within the guidelines of the New Hanover County Health Department and other State and Federal agencies.

ADMINISTRATIVE FEE | SALES TAX

All food and beverage charges are subject to a 23% administrative fee. This administrative fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge, and will not be distributed to employees.

North Carolina sales tax of 7% is applied to all food, beverage, attendants, equipment rental, and administrative fee. Administrative fee and sales tax may change without notice.

GUARANTEED HEADCOUNT

The final guaranteed headcount is due by noon 5 business days prior to the first event date. Increases after the due date/time may be subject to availability as well as a 20% surcharge. The guarantee cannot be reduced. If the guarantee is not received when due, the amount specified on the banquet event order will be your guarantee.

SLIPPAGE

The maximum slippage/decrease in anticipated food and beverage revenue allowed is 10%. Slippage is subject to approval and is not permitted within 14 days of the event.

SERVICE LABOR | OVERTIME

For events that extend beyond the standard 5-hour time allotment, or Facility operating hours, a fee of \$3 per person (based on the final guaranteed headcount)/per hour is applied with a minimum charge of \$300 in Ballroom or meeting rooms, and \$550 in Exhibit Hall. Overtime requires advance approval and is at the discretion of Facility management.

CATERING GUIDE

Choice of Entrees: When serving 2 or more entrees, all entrees will be charged at the higher menu price and an exact count is required for each selection when the final guaranteed headcount is provided.

Overage: Savor...Wilmington will prepare food product for seated functions 5% over the total guarantee, 3% of which will include chef's choice of vegetarian/vegan selection, to a maximum of 30 people. If determined that vegetarian requests will exceed 3% of your count, notify your catering sales manager to modify the entrée/s and vegetarian guarantees.

Pre-sets: Pre-set salads and desserts will only be provided for the guarantee. Additional pre-set salads or desserts beyond your guarantee will be charged at the cost of that menu item/s.

Catering Equipment: For service exceeding the Facility's available equipment inventory, additional rental charges may apply.

Standard Set/Overset: The standard banquet set is 72" round banquet tables with white table covering, white napkins, and 10 people per table, up to but not exceeding the total headcount. If an alternate set is required (i.e., 8 people per table), a fee of \$60.00/per additional table over standard room set is applied. For service exceeding the Facility's available equipment inventory, additional equipment rental charges may apply.

Hosted Bars: Final costs are based on actual drinks served. A pre-paid hosted bar deposit, based on an estimated minimum of 2-3 drinks per person, at an average of \$12++/per person, is due prior to the event. If the pre-paid estimate exceeds the actual charges, a refund will be issued with the final bill.