

CATERING MENU



WILMINGTON
NORTH CAROLINA
CONVENTION CENTER

CONTENTS



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Exceptional Experiences

POWERED BY LEGENDS GLOBAL

At the Wilmington Convention Center, all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

FOOD IS MORE THAN A MEAL, IT'S PART OF THE MEMORY.

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by the Wilmington Convention Center and Legends Global connects people to a lasting impression of world-class hospitality.

OUR PROMISE

At Wilmington Convention Center, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of Wilmington Convention Center.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our Sales Team, Chefs, and Managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

HEALTH & SAFETY

Legends Global 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 Legends Global 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.

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

A blurred background image of a breakfast table. A hand is visible on the left, holding a fork over a plate of food. The food includes what appears to be a fried egg, some vegetables, and a bowl of green salad. The overall scene is brightly lit and out of focus, emphasizing the text overlay.

BREAKFAST
START YOUR DAY.



Start your Day **BREAKFAST**

90 Minutes of Service. Priced Per Person. 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*

BAKED GOODS

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

MEATS

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

SIDES

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

Enhancements

- Vegan Frittata, *GF*
- Egg White Frittata, *Veg GF*
- Gluten-Free Bagels
- Turkey Sausage, *GF, DF*
- Vegan Scrambled Eggs



Continental a la Carte **BREAKFAST**

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

CONTINENTAL CLASSICS

Mini Cinnamon Rolls *Veg*

Assorted Danishes *Veg*

Assorted Sliced Coffee Cakes *Veg*

Assorted Donuts *Veg*

Assorted Warm Muffins

Croissants with Butter and Assorted Jellies *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*

Assorted Local Wake and Bake Donuts *Available 9am and later*

Assorted Local Filled Sweet D's Croissant

SIGNATURE SELECTIONS

Assorted Greek Yogurts with Honey Homemade Granola *Veg, GF*

Hard Boiled Eggs *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*

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

English Muffin with Avocado and Egg White, *Veg*

Croissant Sandwich with Shaved Ham and Swiss

Jumbo Buttermilk Biscuit Sandwich with Sausage and Cheddar

Jumbo Buttermilk Biscuit Sandwich with Canadian Bacon and Swiss

Jumbo Buttermilk Biscuit Sandwich with Chicken and Honey Butter



BREAKS

TIME TO RECHARGE.



Anytime Snack

BREAKS

90 Minutes of Service. Beverages Added Separately.

PER DOZEN

Minimum of 4 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*

Traditional Jumbo Soft Pretzel with Mustard *Veg*

Local Crofton's Philadelphia Style Pretzels *Veg*

PER PERSON

Minimum of 50 Guests

Fresh Cut Seasonal Fruit Cup *GF, V*

Garden Vegetable Sticks with Ranch Dipping Sauce *Veg*

Trail Mix: Choose from Sweet & Salty Blend or Spicy Blend, *Veg*

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



Recharge Snack **BREAKS**

60 Minutes of Service. Labor Fee Applicable for Longer Service. Priced Per Person. Minimum of 50 Guests. Beverages Added Separately.

BUILD-YOUR-OWN TRAIL MIX

Honey-Toasted Granola Clusters, GF, V
Nuts and Seeds GF, V
Dried Fruits GF, V
Chocolate Bits Veg, GF
Miniature Pretzels Veg, DF

FRESH AND SAVORY

Chef's Charcuterie Display
Roasted Red Pepper Hummus with Fresh Vegetable Spears GF, V
Vegan Spinach Artichoke Dip with Herb Lavash Crackers, GF, V

SIMPLY DIPS

Warm Homemade Tortilla Chips GF, V
Handmade Guacamole GF, V
Fresh Pico De Gallo GF, V
Make it *Loaded* with Buffalo Chicken Cheese Dip GF or Chicken Bacon Ranch Dip GF

MIDDAY

Strawberry and Banana Chocolate-Drizzled Fruit Skewers Veg, GF
Build-Your-Own Yogurt Parfait with, Vanilla Yogurt, Almonds, Dried Oats, Fresh Diced Fruits and Honey Veg
Assorted Miniature Muffins, Veg

CONCESSIONS

Roasted Peanuts GF, V
Assorted Candy Bars Veg
Fresh Buttered Popcorn GF, V
Ballpark-Style Mini Hot Dogs
Giant Soft Pretzels with Beer Cheddar Cheese Sauce Veg
Experience Local favorites: Midtown Pop Popcorn and Crofton's Soft Pretzels



BEVERAGES
STAY HYDRATED.



Refreshing **BEVERAGES**

90 Minutes of Service. Labor Fee Applicable for Longer Service

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; Vanilla or Mocha
Hot Tea
Iced Water
Sweet/Unsweet Iced Tea
Fresh Squeezed Lemonade
Sparkling Fruit Punch
Natalie's Orange Juice

INDIVIDUAL

24 Minimum Per Item.

5-Gallon Spring Water Bubbler
Assorted Soft Drinks 12 oz
Canned Spring Water 12 oz
Assorted Chilled Bottled Juices
Canned Sparkling Water
Energy Drinks

FRUIT INFUSED WATER

A healthy green alternative to soda.

3 Gallon Minimum Per Item. Available Flavors:

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

A group of diverse business professionals, including men and women of various ethnicities, are seated around a wooden table in a restaurant or cafe. They are engaged in conversation and eating. The background is softly blurred, showing other tables and warm lighting. The overall atmosphere is professional yet relaxed.

LUNCH
BE TOGETHER.



Variety BOXED LUNCH

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

BOXED SANDWICHES

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

SMOKED TURKEY BREAST AND BRIE

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

THE MUFFALETTA

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

ROAST BEEF AND CHEDDAR

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

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

PREMIUM VEGAN WRAP

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

Signature Side Salads - Choose One

Pasta Salad Veg

Quinoa Vegetable Salad V, GF

Roasted Sweet Potato and Black Bean Salad V, GF

FOR A GLUTEN-FREE OPTION:

Any of the above Sandwiches May Be Made into a Salad or Gluten-Free Wrap Served with a Bag of Potato Chips, Signature Side, Gluten Free Cookie, and Canned Water

Themed BUFFET LUNCH

90 Minutes of Service. Priced Per Person. 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
[\(see page 14\)](#)
- Pickle Spears *GF, V*
- House made Kettle Chips *GF, V*
- Fresh Baked Cookies *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*

SICILIAN

- Classic Caesar Salad *Veg*
- Penne Pasta Salad with Roasted Vegetables *Veg*
- Italian Vegetables *GF, V*
- Pan Seared Chicken Florentine *GF*
- 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*

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*



Customize your Own **BUFFET LUNCH**

90 Minutes of Service. Priced Per Person. 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

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

- Asian-Glazed Chicken *GF*
- Baked Ziti with Italian Sausage, Onions, and Peppers
- Grilled Chicken with Sundried Tomato Cream Sauce *GF*
- Chicken with Spinach Florentine Sauce *GF*
- 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

- Butter Toffee Bundt Cake, *Veg*
- Churro Bundt Cake, *Veg*
- 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

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

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

Labor Fee Applicable for Tableside Beverage Service.

**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



Customize your Own **PLATED LUNCH**

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

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

Labor Fee Applicable for Tableside Beverage Service

ENTREE SELECTIONS

Served with Chef's Choice of Seasonal Accompaniments

LASAGNA ROLLOTINI VEG

Grilled Vegetable with Sundried Tomato Sauce VEG

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

PESTO GRILLED CHICKEN BREAST GF

With Garlic Cream Sauce

ASIAN-GLAZED CHICKEN GF

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

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

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



Customize your Own **PLATED LUNCH**

Please see all Plated Lunch specifications on page 18

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

BUTTER TOFFEE BUNDT CAKE

Served with Chantilly Cream and Fresh Berries

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



DINNER

CHEF INSPIRED.

Customize your Own **BUFFET DINNER**

90 Minutes of Service. Priced Per Person. 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
- Spinach Strawberry Salad Veg, *GF*
- Roasted Sweet Potato Black Bean Salad *V, GF*
- Seasonal Fresh Cut Fruit Salad with Honey Yogurt Dressing *V, GF*
- Penne Pasta Salad with Roasted Vegetables and Basil Dressing *Veg*
- Quinoa Salad and Fresh Cucumbers and Sundried Tomatoes with a Fresh Herb Vinaigrette *V, GF*
- Harvest Salad with Baby Greens, Arugula, Toasted Sunflower Seeds and Dried Cranberries *V, GF*

SIDES

- Asparagus with Garlic Butter *Veg, GF*
- Broccolini 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
- 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*
- Carrot Cake *Veg*
- Key Lime Pie *Veg*
- Bourbon Pecan Pie *Veg*
- Italian Lemon Cream Cake *Veg*
- Caramel Deep-Dish Apple Pie *Veg*
- Ultimate Chocolate Layered Cake *Veg*
- Signature Bread Pudding with Bourbon Glaze *Veg* Select One:
Chocolate Chip, Blueberry, or Cranberry White Chocolate Chip



Inspired PLATED DINNER

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

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

Labor Fee Applicable for Tableside Beverage Service

SINGLE ENTREE SELECTIONS

Served with Chef's Choice of Seasonal Accompaniments

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

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*

Grilled Certified Angus Beef Tenderloin with Boursin and Red Wine Demi

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



Inspired **PLATED DINNER**

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

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

Labor Fee Applicable for Tableside Beverage Service

DUET ENTREE SELECTIONS

Served with Chef's Choice of Seasonal Accompaniments

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...



Inspired PLATED DINNER

Please see all Plated Dinner specifications on page 22

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

FALL HARVEST V, GF

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

DESSERT SELECTIONS

TRIPLE CHOCOLATE CHEESECAKE CAKE VEG

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

NY CHEESECAKE WITH RASPBERRY SAUCE VEG

Rich Cheesecake with Graham Crust Finished with a Homemade Raspberry Sauce

CRÈME BRÛLÉE 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

A blurred background image of a social event. In the foreground, there are several wine glasses filled with a golden liquid, likely champagne or wine, arranged on a dark tray. Below the glasses, there are various food items, including what appears to be a pizza or flatbread with toppings. In the background, a person in a light blue shirt is visible, possibly a waiter or host, and other people are blurred, suggesting a busy, social atmosphere. The overall scene is brightly lit, likely indoors.

RECEPTIONS
EXPERIENCES.



Chef Interactive **EXPERIENCES**

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

SMALL PLATES

ROASTED VEGETABLE TOASTADA VEG

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*

BBQ BRAISED CHICKEN WITH DIRTY RICE

Tender, Slow-Braised Chicken in a Smoky BBQ Sauce, Served with Flavorful, Seasoned Dirty Rice

BIRRIA BRAISED STREET TACOS

Chicken, Pork or Beef Short Rib. Served with Chopped Onions, House-Made Pickled Relish, Three-Cheese Blend, Cilantro and Roasted Tomato Salsa

JERK SHRIMP & MASHED PLANTAINS

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

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

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

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

RISOTTO BAR *GF*

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



Chef Carving

EXPERIENCES

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

CARVING STATIONS

ROASTED GARLIC PORK LOIN GF, DF

1 Order Serves 40 Guests

Marinated in Garlic and Herbs, Slow Roasted with Balsamic Glaze

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

NEW YORK STRIP GF, DF

1 Order Serves 50 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

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

Marinated Grilled Vegetable Skewer V, GF

Tomato and Mozzarella Skewer with Fresh Basil Veg. GF

Mini Crab Dip in a Petit Phyllo Cup

Roma Tomato and Mozzarella Bruschetta Veg

Sundried Tomato and Gorgonzola Crostini Veg

Creamy Brie with Spiced Apples on Crostini Veg

Strawberry Balsamic Crostini with Feta Cheese and Basil Veg

Lemon Avocado and Applewood Bacon Cucumber Wheel DF

Cucumber Cup Stuffed with Sweet Red Pepper Hummus V, GF

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

Pesto Chicken Tartlet with Sun Dried Tomato Aioli DF

Smoked Chicken and Boursin Cheese Tartlet

Mini Muffalettas

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

Shaved Beef Tenderloin with Caramelized Onion Confit and Boursin Cheese

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

Citrus Crab Salad, Wonton Cracker and Chili Oil

Jumbo Shrimp with Cocktail Sauce GF, DF

Mini Lobster Rolls on a Garlic Butter Bun

Toasted Sesame Tuna Poke Bowl



Warm

HORS d' OEUVRES

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

Mushroom-Parmesan Tartlet Veg

Crispy Asparagus with Asiago Cheese Veg, GF

Brie with Raspberry and Almonds in Phyllo Veg

Creamy Spinach, Artichoke, and Feta Tartlet Veg

Vegetable Potstickers with Sweet Chili Lime Sauce V, DF

Fried Green Tomato Bruschetta with Hoop Cheddar and Warm Bacon Dressing

Crispy Homemade Pimento Cheese Fritters Veg

Mini Meatballs with Sweet Tomato Jam DF

Buffalo Chicken Wings GF

NC Mini Pork Slider with Slaw

Slow Cooked Brisket Slider with Slaw

Pimento Cheese Slider with Jalapeno Bacon Jam

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

Lump Crab Hush Puppies, Red Pepper and Old Bay Aioli

Chicken N Waffles Skewer with Maple Bacon Butter

Buffalo Chicken Empanadas

Marinated Beef & Cilantro Empanadas

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

Jumbo Scallops Wrapped in Bacon *GF, DF*

Lump Crab Cake with Spicy Remoulade

Pesto Grilled Shrimp Skewer *GF, DF*

Lump Crab Dip with Sliced Crostini



Reception DISPLAYS

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

SAVORY SELECTIONS

CRUDITÉS VEG

A Selection of Fresh Seasonal Garden Vegetables, Assorted Dipping Sauces

SEASONAL FRESH FRUIT VEG, GF

Sliced Fruits and Berries, Honey-Yogurt Dip

ASSORTED HUMMUS V, DF

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

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

ANTIPASTO

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

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

SWEET INDULGENCES

SWEET PETITE VEG

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

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.

NOVELTY DELIGHTS VEG

An irresistible assortment of individually packaged novelty ice-cream varieties

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



BAR SERVICE
CRAFTED.



Crafted: Hosted or Cashless

BAR SERVICE

ENJOYED AT ALL BARS

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, Canned 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: \$200 per every four hours of service; 50 for each additional hour. Bartender fees may be waived post-event per \$850 in hosted bar sales. 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

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

ROBERT MONDAVI PRIVATE SELECTION

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

CATERING GUIDE

The background image is a blurred photograph of a dining table. In the foreground, a white plate holds a meal consisting of a piece of salmon, a piece of bread, and some green vegetables. To the right, a glass of white wine is partially visible. The overall scene is out of focus, emphasizing the text overlay.

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: We 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.