



Banquet Menu

2016



Effective January 2016

Menus subject to change without notice

21% taxable service charge and current sales tax are applied to all food and beverage
www.grandover.com 1000 Club Road, Greensboro, NC 27407 (336) 294-1800

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Coffee Break Packages

Coffee Break Packages Include All Day Beverage Service

Corporate Coffee Break Package

Early Morning

Orange, Apple and Cranberry Juices
Croissants, Muffins, Danish, Bagels and Blueberry Scones
Sweet Butter, Fruit Preserves and Cream Cheese
Assorted Cereals with Milk and Bananas

Mid-Morning

Assorted Biscotti, Granola Bars

Mid-Afternoon

Homemade Cookies and Brownies
Fresh Fruit and Cheese Display

Available All Day

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$36.00 per person

First Class Coffee Break Package

Early Morning

Orange, Apple and Cranberry Juices
Croissants, Muffins, Danish and Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Sliced Seasonal Fresh Fruit and Berries
Yogurt, Fresh Fruit and Granola Parfaits
Egg and Cheese Biscuits
Sausage Biscuits

Mid-Morning

Assorted Fruit Breads

Mid-Afternoon

Jumbo Pretzels with Dipping Sauce
Apple Slices with Caramel

Available All Day

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
\$39.00 per person

All Day Beverage Service ends at 5:00pm

Coffee Break Packages will not be offered for groups of less than 10

Continental Breakfasts

Quick Start

Orange, Cranberry and Apple Juices

Assorted Muffins and Bagels
Sweet Cream Butter, Fruit Preserves and Cream Cheese

Coffee and Tea Service
\$14.00 per person

Grandover Continental

Orange, Cranberry and Apple Juices
Croissants, Danish, Muffins, Bagels and
Blueberry Scones
Sweet Cream Butter, Fruit Preserves
and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Assorted Kellogg's and Kashi Cereals
Whole and Skim Milk

Coffee and Tea Service
\$17.00 per person

Southern Continental Breakfast

Orange, Cranberry and Apple Juices,
Danish, Muffins, Bagels and
Assorted Southern Style Biscuits
Sweet Cream Butter, Fruit Preserves
and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Yogurt and House Made Granola

Sausage Biscuits
Egg and Cheese Biscuits

Coffee and Tea Service
\$19.50 per person

Pacific Continental Breakfast

Orange, Cranberry, Apple and Grapefruit Juices

Assorted Danish and Muffins
Assorted Fruit Preserves and Sweet Butter
Sliced Seasonal Fresh Fruit and Berries

Assorted Kellogg's and Kashi Cereals
Whole and Skim Milk

Norwegian Smoked Salmon with Sliced Onions, Tomatoes

Cream Cheese and Petite Bagels

Coffee and Tea Service
\$23.50 per person

Continental Breakfasts will not be offered for groups of less than 10

Breakfast Buffets

Grandover Buffet

Orange, Cranberry and Apple Juices

Assorted Croissant, Muffins, Danish and Bagels
Sweet Cream Butter, Fruit Preserves and Cream Cheese

Sliced Fresh Seasonal Fruit and Berries

Scrambled Eggs
Buttermilk Pancakes with Maple Syrup

Applewood Smoked Bacon
Link Sausage

Breakfast Potatoes **OR**
Hashbrown Casserole

Grits– Plain **OR** with Cheese

Coffee and Tea Service
\$25.50 per person

Executive Buffet

Orange, Cranberry, Grapefruit and Apple Juices

Assorted Croissants, Muffins, Danish, and Bagels
Sweet Cream Butter, Fruit Preserves, and Cream Cheese

Freshly Sliced Seasonal Fruit and Berries

Assorted Kellogg's and Kashi Cereals
Whole and Skim Milk

Homemade Smoked Wild Alaskan Salmon Quiche
OR
Quiche Lorraine

Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Breakfast Potatoes

Coffee and Tea Service
\$29.50 per person

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

Breakfast Temptations

The following items may only be ordered in conjunction with a Continental Breakfast with a minimum of 25 attendees. See Page 3

Quiche Lorraine
Egg Custard with Crispy Bacon, Sautéed Mushrooms and Onions
\$7.00 per person

Cinnamon French Toast with Caramelized Bananas
\$6.50 per person

Southern Sausage and Egg Bake
\$7.00 per person

Buttermilk Pancakes with Maple Syrup
\$6.00 per person

Oatmeal Gratin with Raisins, Bananas and Walnuts
\$5.50 per person

Toasted English Muffin
with Scrambled Eggs, Canadian Bacon and Cheddar Cheese
\$8.00 per person

Homemade Bacon Cheddar Biscuits with Southern Country Style Ham
\$7.00 per person

Stuffed Breakfast Burrito
Scrambled Eggs, Diced Tomatoes, Sausage and Pepper Jack Cheese
\$8.50 per person

Belgian Waffle Station
Served with Strawberry Topping, Sweet Cream Butter, Warm Maple Syrup
and Whipped Topping
\$9.00 per person

Stations require a chef attendant at a fee of \$25.00 per hour

Breakfast Temptations

The following items may only be ordered in conjunction with a Continental Breakfast with a minimum of 25 attendees. See Page 3

Omelet Station

Fresh Egg or Egg White Omelets-Made to Order
Served with Applewood Smoked Bacon, Ham,
Sausage, Smoked Salmon, Onions, Bell Peppers
Tomatoes, Mushrooms and Cheddar Cheese
\$12.00 per person

Quiche Station

Homemade Quiche, Sliced to order
Choice of Two:
Three Cheese Quiche
Mediterranean Vegetable Quiche
Smoked Salmon and Leeks Quiche
Quiche Lorraine
Tomato and Goat Cheese Quiche
\$12.50 per person

Stations require a chef attendant at a fee of \$25.00 per hour

Breakfast Additions

May be added as a la carte items or with a Continental Breakfast or Breakfast Buffet

Assorted Kellogg's and Kashi Cereals with Skim and Whole Milk
\$4.50 each

Yogurt, Breakfast Parfait with Fresh Fruit and Granola
\$5.50 per person

Sausage Biscuit **OR** Egg and Cheese Biscuits
\$42.00 per dozen

Blueberry Scones with Honey Whipped Butter
\$32.00 per dozen

Boxed Breakfast

Selection 1

Bagels with Cream Cheese
Individual Fruit Yogurt
Banana or Pear
\$11.50 per person

Selection 2

Egg and Cheese Biscuit
Apple or Banana
Granola Bar
\$11.50 per person

Plated Breakfast

Plated Breakfasts are served with:
Assorted Muffins and Fresh Baked Assorted Southern Biscuits
with Sweet Cream Butter and Fruit Preserves
Orange Juice, Coffee and Tea Service

Breakfast Entrée Selections:

Scrambled Eggs, Applewood Smoked Bacon **OR** Link Sausage
Breakfast Potatoes **OR** Grits, Fresh Fruit Garnish
\$17.50 per person

Cheese Omelet, Applewood Smoked Bacon **OR** Link Sausage
Breakfast Potatoes **OR** Grits, Fresh Fruit Garnish
\$18.00 per person

Ham and Cheese Omelet, Applewood Smoked Bacon **OR** Link Sausage
Breakfast Potatoes **OR** Grits, Fresh Fruit Garnish
\$18.50 per person

Cinnamon Banana Stuffed French Toast, Applewood Smoked Bacon **OR** Link Sausage
Maple Syrup, Fresh Fruit Garnish
\$17.50 per person

Traditional Eggs Benedict
Poached Eggs, Canadian Bacon on English Muffins, Hollandaise Sauce,
Breakfast Potatoes, Fresh Fruit Garnish
\$18.50 per person

Breaks

Coffee Break Packages

Coffee Breaks are designed for 1 hour
of service.

Take Me Out to the Ballgame

Warm Jumbo Soft Pretzels with Mustard, Popcorn, Mixed Nuts, Cracker Jacks
Assorted Ice Cream Bars
Assorted Soft Drinks and Bottled Water
Coffee and Tea Service
\$12.50 per person

Sugar and Spice

Brownies, Blondies, Cookies and Chocolate Dipped Strawberries
Rum Spiced Pecans, Jalapeno and Cheddar Cornbread Bites, Wasabi Peas
Assorted Soft Drinks and Bottled Water
Coffee and Tea Service
\$14.50 per person

Sweet Treats

Assorted Dessert Bars, Cupcakes
Chocolate Dipped Strawberries, Hershey's Kisses and Assorted Candy Bars
Coffee and Tea Service
\$14.00 per person

Fresh and Fruity

Sliced Seasonal Fruit and Fresh Assorted Berries, Dried Fruits
Assorted Whole Fruit Basket
Fruit Tarts and Lemon Bars
Greek Yogurt
Fruit Drinks
\$15.50 per person

Fit and Healthy Break

Vegetable Crudités, Grilled Pita Points, Roasted Hummus, Buttermilk Dipping Sauce
Fresh Fruit Display, Greek Yogurt, House Made Trail Mix
Assorted Juices and Bottled Water
\$15.00 per person

Break Packages will not be offered for groups of less than 10

A La Carte Coffee Break

Coffee, Decaffeinated Coffee
\$43.00 per gallon

Assorted Soft Drinks
\$3.25 Each

Bottled Water
\$3.00 each

Whole, Low-Fat or Skim Milk
(Individual Cartons)
\$2.50 each

Assortment of Croissants, Muffins,
Danish and Bagels
\$29.00 per dozen

Warm Jumbo Pretzels with Mustard and
Warm Cheddar Dipping Sauces
\$4.00 each

Popcorn – Assortment of Caramel, Cheese,
and Butter (select one)
\$22.00 per pound

Sliced Fresh Seasonal Fruit
and Berries
\$6.00 per person

Selection of Individual Fruit Yogurts
\$2.50 each

Granola Bars, Energy Bars,
Cracker Packages or Candy Bars
\$2.50 each (select one)

Chocolate Chip, Oatmeal Raisin
and Peanut Butter Cookies
\$26.00 per dozen

Chocolate Dipped Strawberries
\$29.50 per dozen

Cupcakes
\$32.00 per dozen

Selection of Hot Teas
\$4.00 per bag

Fruit Juices – Orange, Apple or Cranberry
\$25.00 per pitcher

Tea, Lemonade, Fruit Punch
or Warm Apple Cider
\$34.00 per gallon

Sparkling Grape Juice
\$18.00 per bottle

Homemade Banana Nut,
Zucchini Date Nut and Carrot Breads
\$28.50 per dozen

Cocktail Pretzels, Mixed Nuts,
Bar Mix, or Trail Mix
\$22.00 per pound

Popcorn Cart
\$4.00 per person
Does not include popcorn

Whole Fruit Basket
\$20.00 each

Assorted Biscotti
\$30.00 per dozen

Assortment of Haagen Dazs Ice Cream Bars
and Dole Fruit Bars
\$4.50 each

Brownies and Blondies
\$26.00 per dozen

Assorted Dessert Bars
\$34.00 per dozen

Assorted Miniature Petit-Fours
\$39.00 per dozen

Brunch Buffet

Breakfast

Omelet Station and Eggs Made to Order

Applewood Smoked Bacon
Country Sausage Links

Hashbrown Potatoes

French Toast with Caramelized Bananas

Assorted Southern Biscuits, Muffins, Danish and Bagels
Sweet Cream Butter, Fruit Preserves, Cream Cheese

Freshly Sliced Seasonal Fruit

Lunch

Chilled Quinoa Salad, Apricot, Lemon Zest and Mint

Carving Station with Top Round of Beef **OR** Herb Rubbed Turkey Breast

Poached Chicken Breast with Roasted Tri-Color Tomatoes Drizzled with Balsamic Glaze

Miso Marinated Salmon Filet with Fried Leeks

Roasted Fingerling Potatoes

Seasonal Vegetables

Freshly Baked Rolls and Whipped Butter

Desserts

Peach Cobbler with Vanilla Cinnamon Crème Fraiche

Variety of Cheesecakes
Coffee and Tea Service
\$39.00 per person

Minimum attendance of 50 guests required

Buffet Luncheons For Groups under 35 guests only

Mediterranean Deli Platters

Orzo Pasta Salad
Grilled Eggplant and Tomato Salad with
Manchego Cheese, Sherry Vinaigrette over
Boston Bibb Lettuce

Assorted Mediterranean Hams and
Cheeses with Greek Olives
Marinated Sun-Dried Tomatoes, Artichoke
Hearts, Roasted Heirloom Tomatoes and
Stuffed Grape Leaves

Tiramisu Cake Drizzled with Amaretto Glaze

Coffee and Tea Service
\$24.50 per person

Slider Sandwich Board

Fingerling Potato Salad with Crispy Bacon
Traditional Salad Bar with Mixed Greens,
Condiments and Assorted Dressings

Deli Sandwiches on Mini Kaiser Rolls
Thinly Sliced Rib Eye with Garlic Aioli and
Heirloom Tomatoes
Smoked Beef Brisket with
Pomegranate BBQ Sauce
Oven Roasted Turkey Breast with
Cranberry Relish

Assorted Sliced Cheeses
Kettle Chips

Seasonal Fruit Tarts with Bavarian Cream

Coffee and Tea Service
\$24.00 per person

Bistro

Spinach Salad, Dried Cranberries,
Julienne Red Onions, Candied Pecans
with Creamy Bacon Vinaigrette
Chilled Quinoa Salad, Apricot, Lemon Zest and Mint

Crustacean Wrap– Lobster, Shrimp, Crab,
Green Leaf Lettuce, Lemon Aioli
in a Parmesan Tortilla

Club Wrap- Turkey, Ham and Bacon with Lettuce,
Tomato and Mayo in a Sun-Dried Tomato Tortilla

Garden Wrap- Grilled Portabella Mushrooms,
Grilled Vegetables, Roasted Red Peppers,
Roasted Garlic Hummus, Spring Greens,
Alfalfa Sprouts in a Spinach Tortilla

Potato Chips
Pickles

Assorted Dessert Bars

Coffee and Tea Service
\$24.00 per person

Buffet Lunches will not be offered for groups of less than 10

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Buffet Luncheons For Groups under 35 guests only

The Executive

Orzo Salad with Artichokes and Capers
Baby Greens with Dried Fruit and Roasted Pecans with Fig Vinaigrette

Original New England Lobster Roll - Maine Lobster with Mayonnaise on a
Hot Dog Bun

Smoked Rib Eye– Thin Sliced Smoked Rib Eye, Spicy Cole Slaw, Heirloom Tomato
and Garlic Aioli on a French Baguette

Oven Roasted Turkey– Roasted Turkey, Applewood Smoked Bacon, Avocado,
Romaine Lettuce, Heirloom Tomato, Shaved Red Onion, Provolone Cheese,
Alfalfa Sprouts and Chili Aioli on a Cuban Roll

Red and Green Grape Clusters

Mini Éclairs, Crème Puffs, Pecan Tartlets and Macaroons

Coffee and Tea Service
\$27.00 per person

Philly Grill

Mixed Greens with Buffalo Mozzarella and Roma Tomatoes with Balsamic Vinaigrette
Pasta and Grilled Vegetable Salad

Philly Cheesesteak Bar:

Grilled Steak with Peppers and Onions
Provolone Cheese

Grilled Chicken Breast with Cheddar Cheese

Lettuce, Tomato and Condiments

Hoagie and Kaiser Rolls

Seasoned Roasted Potato Wedges

New York Style Cheesecake with Berries

Coffee and Tea Service
\$24.50 per person

Buffet Lunches will not be offered for groups of less than 10

Buffet Luncheons

Deli Buffet

Soup of the Day

Baby Greens and Belgium Endive with Grape Tomatoes, Garlic Croutons,
Herb Vinaigrette and Peppercorn
Ranch Dressing
Red Bliss Potato Salad

Sliced Oven Roasted Turkey Breast
Applewood Smoked Ham
Peppered Pastrami and Prime Roast Beef

Mild Cheddar, Swiss and Provolone Cheese
Crisp Lettuce Leaves, Red Onions,
Roma Tomatoes, Pickle Spears
Pepperoncini and Marinated Green Olives
Mayonnaise, Horseradish Aioli and Dijon Mustard

Artisan and Whole Wheat Deli Breads

Assorted Cakes, Pastries and Pies

Coffee and Tea Service

\$26.50 per person

Tex-Mex Buffet

Tortilla Soup

Roasted Corn and Jicama Salad
Pico de Gallo Vinaigrette
Baby Mixed Greens, Topped with Queso Fresco, Tortilla Strips and Grape Tomatoes
Tequila Lime Vinaigrette

Shredded Lime Chipotle Chicken Breast
Black Bean and Corn Salsa
Warm Flour and Corn Tortillas

Beef Burritos with Manchego Cheese

Refried Beans
Spanish Rice

Crème Caramel
Key Lime Cheesecake
Sopaipillas

Coffee and Tea Service

\$27.50 per person

Buffets will not be offered for groups of less than 10 guests

Buffet Luncheons

Asian Buffet

Cucumber and California Rolls with Pickled Ginger,
Wasabi and Soy Sauce
Snow Peas, Water Chestnuts, Bamboo Shoots and Chow Mein Noodle Salad
with Orange Blossom Dressing

Teriyaki Marinated Chicken Lettuce Wrap with Seaweed Salad
Ginger Honey Glaced Mahi-Mahi with Fried Leeks
Stir-Fry Teriyaki-Glazed Beef Tenderloin with Baby Bok Choy Peppers and Bean Sprouts

Fried Rice with Eggs

Ginger Glazed Carrots and Snow Peas

Coconut Rice Pudding
Orange Blossom Flan with Green Tea Reduction

Coffee and Tea Service
\$28.00 per person

Italian Buffet

Hearts of Romaine, Focaccia Croutons, Shaved Parmesan and
Kalamata Olives with Basil-Tomato Vinaigrette
Capellini Pasta, Red and Yellow Peppers
with Crispy Pancetta Bacon Dressing
Heirloom Tomatoes and Cucumber Salad with Kalamata Olives,
Feta Cheese and Italian Dressing

Lightly Parmesan Breaded Chicken Breast topped with
Sun-Dried Tomatoes and Fresh Mozzarella Cheese
Baked Beef Lasagna
Pasta Primavera-Penne Pasta with Sun-Dried Tomatoes,
Asparagus, Broccoli, Celery and Carrots in Marinara Sauce
Topped with Shaved Parmesan

Olive Oil Brushed Grilled Vegetables

Herb Focaccia Bread

Panna Cotta with Fresh Berries
Cannolis

Coffee and Tea Service
\$27.50 per person

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Grandover Lunch Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day

Traditional Salad Bar with Mixed Greens, Condiments and Dressings

Red Bliss Potato Salad with Dill

Vine-Ripened Roma Tomato and Fresh Mozzarella with Basil and Extra Virgin Olive Oil

Cauliflower and Artichoke Salad with Sun-Dried Tomatoes, Black Olives and Italian Dressing

Napa Cabbage Slaw with Honey Dijon Dressing

Oriechetti Pasta Salad with Cannellini Beans, Golden Beets and Balsamic Vinegar with Extra Virgin Olive Oil

Chilled Quinoa Salad with Apricots, Cranberries, Dried Blueberries, Lemon Zest and Fresh Mint

Fresh Fruit Salad

Prices based on a minimum attendance of 25 guests for Buffets.
Guarantees of less than 25 guests will be charged an additional \$3.00 per person.
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Grandover Lunch Buffet

Entrée Selection

Select 2 of the following:

Garlic Roasted Chicken Breast with Oregano Italian Sausages and Red and Yellow Peppers

Mediterranean Chicken Stew with Sun-Dried Tomatoes, Baby Mushrooms and Fresh Basil

Pan Seared Chicken Breast with Onion and Orange Sauce topped with Micro Greens

Bacon-Wrapped Slow Roasted Pork Loin over Braised Baby Kale

Roulade of Chicken Stuffed with Basil, Prosciutto Ham and Mozzarella
with Pomodoro Sauce

Breaded Tilapia Filet with Papaya Mango Salsa

Broccoli Rabe Pasta with Shrimp, Sun-Dried Tomatoes and Red Onions
Topped with Fried Oysters

Stir-Fry Rice Noodles and Shrimp with Snow Peas, Bean Sprouts and Soy Sauce

Sliced Angus Hanger Steak with Salsa Fresco and Manchego Cheese

Pot Roast of Beef with Red Wine and Forest Mushroom Demi Glace

All Buffets Include Chef's Choice of Fresh Seasonal Vegetables,
Rice or Potatoes
Fresh Baked Rolls and Butter

Dessert

Selection of Cakes Pastries and Homemade Pies

Coffee and Tea Service
\$30.50 per person

Starch options can be found on page 44

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

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Plated Luncheons

All Plated Lunches include Rolls, Soup Or Salad, Entrée, Dessert, Coffee and Tea Service
Dessert options are listed on page 45

Soup

Soup of the Day

Italian Vegetable Soup with Meatballs

New England Clam Chowder

Fresh Mushroom Cream Soup

Potato and Leek Cream Soup with Crispy Pancetta Bacon

Beef Barley Soup

Mexican Tortilla Soup

Split Pea Soup with Smoke Sausage

Lentil Soup with Diced Ham

OR

Salad

House Salad: Mixed Garden Salad with Cherry Tomatoes and Choice of Dressing

Caesar Salad with Shaved Parmesan

Roma Tomato and Fresh Mozzarella Salad with Basil

Northern Bean Salad with Peppers, Red Onions, Fresh Garlic and Bacon Bits

Mixed Greens with Sun-Dried Tomatoes, Enoki Mushrooms and Riesling Vinaigrette

Iceberg Wedge with Diced Tomatoes, Crispy Bacon Crumbles and
Buttermilk Blue Cheese Dressing

Spinach Salad with Yellow and Red Pepper, Goat Cheese, Crumbled Sliced Bacon and
Balsamic Vinaigrette

Freshly Sliced Seasonal Fruit and Berries

Plated Luncheon Entrees

Chilled Entrees

Italian Sandwich

Smoked Italian Ham, Mortadella, Salami and Provolone Cheese with Shredded Lettuce, Pickled Red Pepper Relish on a Brioche Bun
Capellini Pasta Salad with Red and Yellow Peppers and Crispy Pancetta Bacon
\$19.00 per person

Deli Plate

International Cured Meats, Hams and Cheeses with Assorted Greek Olives
Mixed Vegetable Harmony Salad
Basket of Fresh Rolls and Artisan Bread
\$20.00 per person

Chipotle Chicken Caesar Salad Wrap

Grilled Sliced Chicken Breast
Shaved Parmesan Cheese, Diced Tomatoes, Romaine Lettuce, Caesar Dressing in a Parmesan Tortilla with Mixed Greens with Red Bliss Potato Salad
\$19.50 per person

Garden Wrap

Grilled Portabella Mushrooms, Grilled Eggplant, Roasted Red Peppers, Roasted Garlic Hummus and Mixed Greens with Alfalfa Sprouts in a Spinach Tortilla with Red Bliss Potato Salad
\$18.50 per person

Oriental Wrap

Sliced Teriyaki Chicken, Shitake Mushrooms, Bean Sprouts and Napa Cabbage in a Flour Tortilla with Seaweed Salad
\$20.00 per person

Assorted Mini Sandwiches

Albacore Tuna Salad on a Mini Kaiser Roll
Chicken Salad on a Potato Roll
Black Forest Ham with Swiss Cheese on a Pretzel Roll
with Fingerling Potato Salad
\$19.50 per person

Trio Salad Plate

Chicken Salad, Tuna Salad and Pasta Salad
Fresh Seasonal Fruit Garnished with Deviled Eggs
\$19.50 per person

Traditional Club Sandwich

Sliced Smoked Turkey Breast, Crisp Lettuce, Sliced Tomatoes, Avocados and Applewood Smoked Bacon
On White Bread **or**
Whole Wheat Bread
With Red Bliss Potato Salad
\$19.50 per person

Rib Eye Sandwich

House Smoked Rib Eye Shaved Thin with Shredded Napa Cabbage, Heirloom Tomatoes with Garlic Aioli on a French Baguette
with Red Bliss Potato Salad
\$24.00 per person

Plated Luncheon

Entrees Hot Entrees

Your Choice of Fresh Seasonal Vegetables and Starch will Compliment the Entrée
Starch options can be found on page 44

Chicken Breast Parmesan

Lightly Parmesan Breaded Chicken Breast
 Topped with Sun-Dried Tomatoes and
 Fresh Mozzarella Cheese
 \$26.50 per person

Italian Chicken Roulade

Roulade of Chicken stuffed with
 Sun-Dried Tomatoes and Feta Cheese
 Wrapped with Prosciutto Ham
 with a Pomodoro Sauce
 \$27.00 per person

Chicken Breast in Phyllo Dough

Chicken Breast Stuffed with
 Mushroom Duxelle
 Baked in Phyllo Dough
 with an Herb Cream Sauce
 \$26.50 per person

Pan-Seared Red Snapper

Pan-Seared Gulf Red Snapper, Sweet and
 Sour Relish with Fresh Red and
 Yellow Peppers
 \$27.00 per person

Roasted Pork Loin

Bacon-Wrapped Slow Roasted Pork Loin Over
 Black Lentils with Mango-Cilantro Relish
 \$25.50 per person

Atlantic Salmon Steak

Grilled Salmon with Cilantro Tomato
 Beurre Blanc and Grilled Lemon Slices
 \$27.00 per person

Grilled Beef Tenderloin

Over Gorgonzola Polenta
 Sprinkled with Micro Greens
 \$38.00 per person

Braised Short Ribs of Beef

Boneless Braised Short Ribs
 with Mushroom Demi Glaze
 \$30.50 per person

Spinach and Chicken Fettuccini

Spinach and Chicken Fettuccini with Sun Dried Tomatoes, Asparagus,
 Mushrooms and Alfredo Sauce Topped with
 Sliced Grilled Chicken Breast and Shaved Parmesan
 \$25.00 per person

Vegetarian options can be found on page 38

Boxed Lunches

The Carolina

Smoked Turkey Breast, Dill Havarti
Cheese on a Sun-Dried Tomato Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

The Griffin

Roast Beef and Provolone Cheese
on a Pretzel Baguette
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

The Grandover Club

Turkey, Ham, Bacon, Swiss and
Cheddar Cheese
On Wheat Berry Bread
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

The Virginian

Honey Glazed Ham, Swiss Cheese
on a Herb and Cheese Club Roll
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

The Triad

Grilled Chicken Breast and
Sharp Cheddar Cheese
on a Sourdough Round
with Lettuce, Tomato, Onion,
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

The Piedmont

Prosciutto, Cappicola and Salami,
Fresh Buffalo Mozzarella on a
Focaccia Bread with Lettuce, Tomato,
Onion, Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

Vegetarian Wrap

Grilled Portobello Mushroom, Grilled Squash,
Roasted Red Peppers, Alfalfa Sprouts, Red Leaf
Lettuce and Pesto Dressing in a Spinach Wrap
Pickle and Condiments

Whole Fresh Fruit
Potato Chips
Cookie
\$17.50 each

Whole Fresh Fruit may be an apple, banana or pear.

Reception Selections

Cold Hors d'oeuvres

Pan-Seared Ahi Tuna with Seaweed Salad
in a Waffle Cone
\$80.00 per 25 pieces

Pan-Seared Sea Scallops with Roasted Red Pepper
Remoulade in a Waffle Cone
\$82.00 per 25 pieces

Asparagus Wrapped in Smoked Long Island Duck Breast
\$85.00 for 25 pieces

Smoked Mountain Trout with Cranberry Cream on Crostini
\$75.00 for 25 pieces

Artichoke Bottom with Smoked Salmon Mousse
\$80.00 for 25 pieces

Peanut Chicken in a Phyllo Cup
\$72.00 for 25 pieces

Pecan and Goat Cheese Marbles
\$72.00 for 25 pieces

Asparagus Tips with Smoked Gouda
Wrapped in Prosciutto
\$72.00 per 25 pieces

Maine Lobster Crostini
\$90.00 for 25 pieces

Goat Cheese, Basil, Sun-Dried Tomato
on a French Baguette
\$65.00 per 25 pieces

Tuscan Chicken Salad in a Phyllo Cup
\$72.00 per 25 pieces

Mini Bruschetta with Assorted Toppings
\$65.00 per 25 pieces

Reception Selections

Hot Hors d'oeuvres

“Polpettes”

Spinach and Chicken Meatballs Stuffed with Red Pepper, Mozzarella and Prosciutto

\$70.00 per 25 pieces

Salmon Cakes with Green Onion Aioli

\$90.00 per 25 pieces

Bacon Wrapped Atlantic Shrimp

\$98.00 per 25 pieces

Swedish, BBQ, Teriyaki **OR** Cajun Meatballs

\$65.00 per 25 pieces

Hot Wings with Blue Cheese Dip

\$66.00 per 25 pieces

Miso Braised Short Ribs on Crostini

\$85.00 for 25 pieces

Crispy Coconut Shrimp
with Orange Sweet and Sour Sauce

\$98.00 per 25 pieces

Pecan Crusted Chicken Tenders

\$72.00 per 25 pieces

Smashed Potato Skin Reuben with Swiss Cheese and Sauerkraut

\$78.00 for 25 pieces

Mini Crab Cakes with Remoulade Sauce

\$98.00 per 25 pieces

Roasted Vegetable Quesadillas with Pico De Gallo

\$72.00 per 25 pieces

Creamy Shrimp and Grits in a Fish Spoon

\$96.00 per 25 pieces

Teriyaki Glazed Pork Belly in a Plantain Basket

\$80.00 per 25 pieces

Assorted Mini Quiche Tartlets

\$65.00 per 25 pieces

“Arancini”

Rice Ball stuffed with Sausages, Red and Yellow Peppers

\$70.00 per 25 pieces

Thai Chicken Cashew Spring Rolls

\$72.00 per 25 pieces

21% taxable service charge and current sales tax are applied to all food and beverage

Reception Selections

Specialty Stations

Stations require a Chef Attendant at a fee of \$25.00 each per hour
Minimum attendance of 25 guests

Pasta Station

Choice of TWO

Three Cheese Rainbow Tortellini with Bolognese Sauce
Lobster Ravioli with Tomato Vodka Cream Sauce
Orecchiette Pasta with Chicken Breast Sun-Dried Tomatoes, Yellow and Red Peppers
Penne Pasta with Italian Sausage and Fresh Basil Pesto
Orzo Pasta with Prosciutto Ham, Grape Tomatoes, Capers and Toasted Pine Nuts
\$18.50 per person

Quesadillas Station (2 chef's required)

Beef, Shrimp **OR** Chicken (choice of Two) served with Flour Tortillas
Cheddar, Monterey Jack, Jalapenos, Green Onions, Salsa, Sour Cream and Guacamole
\$20.00 per person

Crab Cake Station

Jumbo Lump Crab Cakes Sautéed and served with Cajun Remoulade
\$21.00 per person

Sizzling Station

Filet Mignon Grilled to Perfection
Green Pepper Sauce and Garlic Herb Butter
Assorted Artisan Dinner Rolls
\$32.00 per person

Mashed Potato Martini Bar

Yukon Gold and Mashed Red Bliss Potatoes with Assorted Toppings: Jumbo Lump Crabmeat,
Salsa, Gravy, Sour Cream, Minced Chives, Chopped Broccoli, Peas, Corn,
Shredded Cheddar Cheese and Crumbled Bacon
\$12.50 per person

Station Quantity ordered must match the groups guarantee

Reception Selections

Dessert Stations

Flambé Station

Bananas Foster or Cherries Jubilee served with Vanilla Ice Cream
\$8.50 per person

Gelato Ice Cream Cart

(Chef Required)

Gelato with (6) Flavors and Assorted Toppings and Sauces (serves 150 people)
Your choice of over 100 different flavors
Cart Included
\$9.50 per person

Cheesecake Station

(no chef required)

Mini Cheesecakes; Coffee, Chocolate, Raspberry and New York
\$8.50 per person

Dessert Station

(no chef required)

Assorted Miniature Pastries, Mini Éclairs, Mini Cream Puffs,
Fruit Squares, Brownies and Demi Cookies
\$8.50 per person

Chocolate Fountain

(no chef required)

Milk Chocolate, Fresh Strawberries, Diced Bananas, Diced Pineapple,
Dried Apricots, Cocktail Pretzels and Marshmallows
(Fountain Rental required \$250.00)
\$10.50 per person

Ice Cream Sundae Bar

(no chef required)

Vanilla, Chocolate, Strawberry Ice Creams, Hot Fudge, Caramel,
Strawberry Toppings, Bananas, Chopped Nuts, M&Ms, Sprinkles,
Whipped Cream and Maraschino Cherries
\$9.00 per person

Minimum attendance of 25 guests

Stations require a Chef Attendant at a fee of \$25.00 each per hour

Reception Selections

Carving Stations

Herb Marinated Beef Tenderloin with Garlic Au Jus Horseradish Aioli
Demi Rolls

\$485.00 serves 25 guests

Smoked Beef Brisket with Honey Barbecue Sauce and Spicy Barbecue Sauce
Sliced Sour Dough Baguette

\$250.00 serves 25 guests

Oven Roasted Turkey Breast with Cranberry Orange Relish
Mini Kaiser Rolls

\$240.00 serves 30 guests

Roasted Angus Top Round of Beef with Horseradish and Horseradish Cream
Demi Rolls

\$700.00 serves 75 guests

Brown Sugar and Honey Glazed Ham with Pineapple Chutney and Apple Bourbon Glaze
Sweet Rolls

\$485.00 serves 50 guests

Sea Salt and Peppercorn Crusted Prime Rib of Beef, Natural Au Jus and Horseradish Aioli
Artisan Rolls

\$450.00 serves 40 guests

Slow Roasted Steam Ship Round of Beef, Horseradish Cream and Horseradish
Demi Rolls

\$900.00 serves 100 guests

Seafood Stations

Whole Atlantic Salmon Display

Hickory Smoked Salmon with Cucumber, Cream Cheese, Capers, Red Onions,
Egg and Red Peppers

\$480.00 serves 80 guests

Sushi Display

Selection of Tuna, Salmon, Cucumber and California Rolls
Served with Soy Sauce, Pickled Ginger and Wasabi

\$480.00 for 200 pieces

Shrimp and Crab Claw Display

Jumbo Gulf Shrimp and Snow Crab Claws with Classic Cocktail Sauce
and Traditional Remoulade

\$24.00 per person (4 pieces per person)

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Reception Selections Hors D 'Oeuvres Stations

Vegetable Crudités Display

Herb Cream Cheese Dip

\$70.00 small serves 25 guests

\$180.00 large serves 75 guests

Sliced Fresh Fruit Display

with Poppyseed and Berry Yogurt Dip

\$125.00 small serves 25 guests

\$275.00 large serves 75 guests

Imported and Domestic Cheese Display

with Fresh Fruit and Assorted Crackers

\$150.00 small serves 25 guests

\$350.00 large serves 75 guests

Display of Assorted Dips

(choose 3)

Warm Spinach and Artichoke Dip with Tortilla Chips

Roasted Garlic Hummus with Pita Triangles

Kettle Chips with French Onion Dip

Buffalo Chicken Dip with Pita Triangles

\$8.50 per person

Warm Sherried Crab Dip

Served with Toast Points

\$400.00 serves 50 guests

Mexican Fiesta Station

Red, Blue and White Corn Tortillas Chips

Salsa, Guacamole, Red Chili Sauce, Fresh Pico de Gallo, Salsa Verde,

Chili Con Queso, Cheddar Cheese, Sour Cream and Sliced Jalapenos

\$100.00 small serves 25 guests

\$175.00 large serves 75 guests

Bruschetta Display

Assorted Bruschetta to include Fresh Tomato and Basil, Spinach and Feta,

and Kalamata Olive Tapenade

\$7.00 per person

Antipasto Display

Prosciutto, Mortadella, Hard Salami, Goat Cheese, Mozzarella, Roasted Red Peppers,

Marinated Grilled Vegetables and Olives

\$8.50 per person

Station Quantity ordered must match the groups guarantee

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Butler Pass Reception Items

Butler Pass Reception

One Hour Before Dinner

Select Five Items

Asparagus Tips with Smoked Gouda Wrapped in Prosciutto
 Tuscan Chicken Salad in Phyllo Cup
 Mini Bruschetta with Assorted Toppings
 Assorted Canapés
 Tart Shell with Smoked Norwegian Salmon and Caviar
 Grape and Goat Cheese Crostini
 Smoked Long Island Duck Breast
 with Chestnut Puree On Toasted French Baguette
 \$17.50 per person

The below may be tray passed With an a la carte order

Pecan and Goat Cheese Marbles
 \$72.00 for 25 pieces

Goat Cheese, Basil and Sun-Dried Tomato on a French Baguette
 \$65.00 for 25 pieces

Tuscan Chicken Salad in a Phyllo Cup
 \$72.00 for 25 pieces

Mini Bruschetta with Assorted Toppings
 \$65.00 for 25 pieces

Maine Lobster Crostini
 \$90.00 for 25 pieces

Asparagus Wrapped in Smoked Long Island Duck Breast
 85.00 for 25 pieces

Artichoke Bottoms with Smoked Salmon Mousse
 \$80.00 for 25 pieces

Smoked Mountain Trout with Cranberry Cream on Crostini
 \$75.00 for 25 pieces

Buffet Dinners

Viva L'Italia

Orzo Pasta Salad with Bay Shrimp, Scallops,
Fresh Bell Peppers with Red Chili Oil

Tomato and Fresh Mozzarella Salad with Basil

Caesar Salad with Diced Romaine Lettuce,
Garlic Croutons and Parmesan Chips
with Caesar Dressing

Antipasta Platter:
Marinated Grilled Vegetables,
Italian Cured Meat, Provolone Cheese,
Marinated Olives, Artichoke Hearts
and Sun-Dried Tomatoes

Chicken Scallopini
Fresh Sage and Fontina Cheese with
Mushroom Marsala Sauce

Fruitti di Mare
Mediterranean Seafood Stew
With Sun-Dried Tomatoes, Fresh Basil,
Red and Yellow Peppers, Polenta Cakes

Pasta Roulade
Stuffed with Spinach, Ricotta Cheese,
Prosciutto Ham, Fresh Basil and Marinara
Sauce

Fresh Vegetable Medley

Gnocchi with Arugula Pesto, Capers, Fried
Garlic Chips and Shaved Parmesan

Herb Focaccia Bread

Torta Tiramisu
Italian Cassata Cake
Cannolis

Coffee and Tea Service
\$46.00 per person

Oriental Buffet

Snow Peas, Water Chestnuts, Bamboo
Shots and Chow Mein Salad with
Orange Blossom Vinaigrette

Oriental Sesame Noodle Salad with Ginger,
Peppers and Peanut Butter Dressing

Sushi Display of Tuna, Salmon, Cucumbers
and California Rolls
Served with Soy Sauce, Pickled Ginger and
Wasabi

Honey Orange Glazed Sesame
Chicken Breast
Stir-Fry Shrimp with Fresh Ginger, Garlic,
Crushed Pepper, Cabbage, Carrots and Rice
Noodles

Artichoke and Spinach Pot Stickers with
Dipping Sauce

Teriyaki Marinated Beef Tenderloin Tips
with Broccoli Rabe, Bean Sprouts, Peppers
and Water Chestnuts

Fried Rice with Eggs

Ginger Glazed Baby Carrots and Snow Peas

Rolls and Butter

Mango Pudding
Orange Blossom Flan with Green Tea
Reduction

Coffee and Tea Service
\$47.50 per person

Prices based on a minimum attendance of 35 guests for Buffets.
Guarantees of less than 35 guests will be charged an additional \$5.00 per person.
Buffets will not be offered for groups of less than 10 guests

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Buffet Dinners

Low Country Boil

Salad Bar with Mixed Greens and
Traditional Accompaniments

Tomato, Cucumber and Sweet Onion Salad

Ambrosia Salad

Traditional Low Country Boil:
Shrimp, Smoked Sausage, Quartered Corn on
the Cob and Red Potatoes

Grilled Barbeque Chicken

Crab Stuffed Baked Flounder

Hoppin John:
Blackened Eyed Peas served over Rice

Carolina Corn Pudding

Warm Buttermilk Biscuits and Jalapeno Biscuits

Mixed Berry Cobbler
Lemon Meringue Pie

Coffee and Tea Service
\$46.00 per person

Western Barbecue

Field Greens with Condiments and
Assorted Dressings

Fingerling Potato Salad with Crispy Bacon
Black Bean and Corn Salad

Mesquite Smoked Beef Brisket

Sliced Roast New York Sirloin
with Balsamic Glazed Baby Onions

St. Louis Style Pork Ribs

Baked Potato Bar with Sour Cream,
Green Onions, Bacon Bits and
Cheddar Cheese

BBQ Baked Beans

Grilled Corn on the Cob

Fresh Baked Biscuits

Caramel Apple Pie
Blueberry Bread Pudding

Coffee and Tea Service
\$48.00 per person

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Buffet Dinners

Grandover Cookout

Baby Iceberg Wedge with Applewood
Smoked Bacon, Cherry Tomatoes and
Carrot Ribbons
Buttermilk Blue Cheese Dressing

Pasta Salad with Grilled Vegetables and
Sun-Dried Tomato Pesto

Fresh Fruit Salad

Grilled Beef Hamburgers with Sliced Cheese,
Lettuce, Tomato, Red Onion and Kaiser Rolls

All Beef Hot Dogs with Diced Onions, Black
Bean Chili, Sauerkraut and
Assorted Condiments

Ancho Chili Marinated Grilled Chicken
Breast with Condiments

Baby Back Pork Ribs

Grilled Corn on the Cob

Baked Beans

Baked Potato with Sour Cream,
Green Onions and Bacon Bits

Homemade Apple Strudel
Key Lime Pie

Coffee and Tea Service
\$42.00 per person

Sports Bar Buffet

Cantina Station:

Tri-Colored Tortilla Chips, Salsa,
Guacamole, Warm Queso Dip, Cheese
Quesadillas and Sopaipillas

French Fry Station:

Waffle Fries, Regular Fries,
Sweet Potato Fries with
Sea Salt, Seasoned Salt, Ketchup and
Ranch served in Paper Cups

Slider Station:

Mini Hot Dogs, Mini Kobe Beef Burgers
and Mini Buffalo Chicken Tenders with
Lettuce, Tomato and Cheddar Cheese

Mini Gourmet Pizza:

Tomato, Mozzarella and Basil, Four
Cheese and Pepperoni

Salad Station:

Build Your Own Chef Salad with Mixed
Greens, Tomato, Cucumber, Olives, Ham
and Turkey, Swiss and Cheddar Cheeses,
and Hard Boiled Egg

Ice Cream Sundae Bar:

Vanilla, Chocolate, Strawberry Ice Cream
Hot Fudge, Carmel, Strawberry
Toppings, Bananas, Nuts, M&M's,
Sprinkles, Whipped Cream and
Maraschino Cherries

Coffee and Tea Service
\$52.00 per person

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Classic Dinner Buffet

Soup and Salads

Select 3 of the following:

Soup of the Day

Mixed Field Greens With Condiments and Assorted Dressings

Cauliflower and Artichoke Salad with Sun-Dried Tomatoes and Kalamata Olives

Napa Cabbage Coleslaw with Honey Dijon Mustard Dressing

Oriechetti Pasta Salad with Cannellini Beans and Golden Beets

Kale Apple Salad with Granny Smith Apples, Baby Kale and Almonds
Topped with Lemons and Extra Virgin Olive Oil

Green Bean Salad with Red and Yellow Peppers and Sliced Almonds

Orzo Pasta Salad with Yellow Corn, Smoked Ham, Peppers and Jalapeno Cilantro Dressing

Melon Balls Salad with Orange Blossom Honey Vinaigrette Sprinkled with Micro Greens

Greek Salad with Cucumbers, Tomatoes, Olives, Red Onions and Feta Cheese

Pasta Salad with Sun-Dried Tomatoes and Grilled Vegetables

Red Bliss Potato Salad with Fresh Dill

Roasted BLT Salad with Garlic Croutons, Grape Tomatoes and Crispy Bacon with
Balsamic Vinaigrette

Spinach Salad with Mandarin Oranges and Gorgonzola Cheese with a
Creamy Bacon Vinaigrette

Fresh Fruit Salad

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Classic Dinner Buffet

Entrée Selection

Select 3 of the following:

Lightly Breaded Chicken Breast, Topped with Sun-Dried Tomatoes
and Fresh Mozzarella Cheese

Chicken Breast with Maryland Crab Cake Stuffing with a Lobster Butter Herb Crust
and a Roasted Red Pepper Cream Sauce

Pan-Seared Chicken Tenderloin in Green Peppercorn Cream Sauce

Poached Chicken Breast with Roasted Tri-Color Tomatoes Drizzled with Balsamic Glaze

Pan-Seared Salmon stuffed with Crawfish Tails Baked in Puff Pastry
with Roma Tomato Relish

Miso Marinated Salmon with Fried Leeks

Pan-Seared Chilean Sea Bass with Mango Papaya Salsa

Sautéed Shrimp in a Lobster Riesling Cream Sauce with Polenta Cakes

Alaskan Halibut in a Dijon Mustard Dill Sauce

Lobster Pasta in a Creamy Mascarpone and Fontina Cream Sauce Crusted with Lobster
Butter Crumbs, Sprinkled with Truffle Oil and Truffle Julienne

Sliced Tender Flat Iron Steak with Fennel Seed and Wild Mushroom Demi-Glace

Braised Beef Tenderloin Tips in a Burgundy Sauce with Mushrooms
and Potato Dumplings

Braised Boneless Short Ribs of Beef with a Smoked Paprika Sauce

Sliced New York Strip Loin with Mushroom Ragout and Blue Cheese

Smoked Beef Brisket Carved -add \$5.50 per person

Roasted Angus Prime Rib of Beef Carved—add \$7.50 per person

Herb Marinated Boneless Pork Loin Carved-add \$6.00 per person

All Buffets Include Fresh Seasonal Vegetables, Rice or Potatoes (see page 44 for options)
Fresh Baked Rolls and Butter

Selection of Cakes Pastries and Pies

Coffee and Tea Service

\$51.00 per person

Prices based on a minimum attendance of 35 guests for Buffets.

Guarantees of less than 35 guests will be charged an additional \$5.00 per person.

Buffets will not be offered for groups of less than 10 guests

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1000 Club Road, Greensboro, NC 27407

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Surf and Turf Buffet

Tossed Green Salad with Assorted Dressings
Northern Bean and Bacon Salad

Crab and Scallop Slaw
Seafood Station: Chilled Jumbo Shrimp, Crab Claws,
Smoked Oysters, Scallops, Mussels, Salmon and Trout

Baked Stuffed Lobster Tail
Grilled Beef Tenderloin with Cabernet Demi-Glace
Boston Baked Scrod

Butter Parsley New Potatoes
Saffron Basmati Rice

Asparagus with Hollandaise Sauce
Baby Carrots

Freshly Baked Rolls

Boston Crème Pie
Mixed Berry Cake
Chocolate Mousse Cake

Coffee and Tea Service
\$82.00 per person

Minimum attendance of 50 guests required

Plated Dinners

All Plated Dinners include Rolls, Soup OR Salad, Entrée, Dessert, Coffee and Tea Service

Soup

Potato and Onion Cheddar Soup

Forest Mushroom Bisque with Truffle Oil Essence

Italian Wedding Soup with Chicken Quenelles

Duck Consomme with Julienne of Vegetables and Dumplings

Vegetable Broth with Thyme Butter Dumplings

Green Pea Soup with Tapioca and Fresh Mint

Lobster Bisque with Cognac in a Bread Bowl

Vine-Ripe Cream of Heirloom Tomatoes with Arugula Pesto

New England Clam Chowder

OR

Salad

House Salad: Herbed Gourmet Greens in a Fancy Cucumber Wrap with Carrot Ribbons

Iceberg Wedge with Diced Tomato and Bacon Crumbles with a
Buttermilk Blue Cheese Dressing and Ranch Dressing

Caesar Salad with Shaved Parmesan and Focaccia Croutons

Grilled Heart of Romaine Lettuce with Dried Cranberries, Caramelized Pecan Nuts and
Grape Tomatoes with a Chestnut Balsamic Vinaigrette

Fresh Sliced Mozzarella Cheese, Roma Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Spinach Salad with Crispy Bacon, Mandarin Oranges and Eggs

Mixed Green Bundle with Crumbled Goat Cheese, Asparagus Wrapped with Prosciutto
and Cherry Tomatoes with a Balsamic Vinaigrette

Boston Bibb Lettuce in a Watermelon Ring Sprinkled with Micro Greens and Goat Cheese
Crumbled with an Orange Blossom Honey Vinaigrette

Baby Mixed Greens in a Roma Tomato Cup with Shallot Dressing

Baby Arugula and Spinach with Red Grapes, Sliced Strawberries and
Crumbled Goat Cheese with a Creamy Bacon Dressing

Plated Dinner Entrees

Chef's Choice of Fresh Seasonal Vegetables and Starch will complement the Entrée

More starch options are listed on page 44

Dessert options are listed on page 45

Chicken Breast in Phyllo Dough

Breast of Chicken Stuffed with
Forest Mushroom Duxelle Baked in
Phyllo Dough with Herb Cream Sauce
Truffled Yukon Gold Mashed Potatoes
\$38.00 per person

Chicken Breast Veronique

Chicken Breast with Sauteed Jumbo Lump
Crabmeat, White Grapes, Sherry Cream Sauce
Served with Wild Rice Pilaf
\$39.00 per person

Pan-Seared Chicken

Pan-Seared Breast of Chicken
with Onion and Orange Sauce
Sprinkled with Micro Greens
Basmiti Rice
\$37.00 per person

Grandover Grilled Chicken Breast

Grilled Chicken Breast with Heirloom Tomato
Ragout and Fresh Mozzarella Cheese Over
Wild Mushroom Orzo Pasta
\$38.00 per person

Miso Marinated Atlantic Salmon

Miso Marinated Atlantic Salmon with
Julienne Fried Leeks
Fingerling Potatoes with Fresh Herbs
\$40.00 per person

Pan-Seared Sea Bass

Pan-Seared Sea Bass Topped with
Mango Papaya Salsa and
Curried Fettuccini
\$47.00 per person

Grilled Wild Atlantic Salmon

Grilled Wild Atlantic Salmon with Arugula
Pesto, Sprinkled with Micro Greens
over Saffron Couscous
Coconut Curry Cream Sauce
\$42.00 per person

Halibut

Pan-Seared Halibut with Dijon Mustard
Fresh Dill Cream Sauce
Au Gratin Potatoes
\$44.00 per person

Grouper

Pan-Seared Atlantic Grouper with Julienne of
Fennel and a Saffron Butter Cream Sauce
Oven Roasted Red Potatoes
\$39.00 per person

Grilled Filet Mignon

Grilled Filet Mignon with
Fried Onions and Shitake
Mushrooms over Garlic Mashed Potatoes,
Drizzled with a Merlot Demi Glace
\$50.00 per person

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Plated Dinner Entrees

Chef's Choice of Fresh Seasonal Vegetables and Starch will complement the Entrée

More starch options are listed on page 44

Dessert options are listed on page 45

Filet of Beef

Filet of Beef with Roasted Tri-Color Heirloom
Tomatoes and Parmesan Roasted Yukon Gold Potato Wedges
\$50.00 per person

Braised Beef Short Ribs

Boneless Braised Beef Short Ribs
With a Smoked Red Pepper Glaze
Mashed Potatoes with Goat Cheese
\$42.00 per person

Grilled Spinalis Steak

Grilled Spinalis Steak with Black Truffle Butter
Over Parsnips Puree
\$50.00 per person

Mixed Grill

Grilled Filet of Beef with Mushroom Cup and Bearnaise Sauce
Bacon-Wrapped Pork Tenderloin with Peppercorn Cream Sauce
Lamb Medallion with Garlic Rosemary Demi Glace
Served with Twice Baked Potatoes
\$49.00 per person

Plated Vegetarian Entrees

Dessert options are listed on page 45

Lasagna Rolls

with Fresh Vegetable Duxelle
Ricotta Cheese and Marinara Sauce
Julienne of Vegetables
\$32.00 per person

Spinach and Walnut Ravioli

with Alfredo Sauce
Seasonal Vegetables
\$32.00 per person

Vegetable Napoleon

Layered Grilled Vegetable Stack
with Eggplants, Zucchini, Yellow Squash, Red
Onion, Peppers, Portobello Mushrooms and
Tomatoes with Pomodoro Sauce
Tri-Color Cous-Cous
Seasonal Vegetables
\$33.00 per person

Spaghetti Yellow Squash and Zucchini

Carrots with Linguini and Grilled Portabella
Mushrooms with Heirloom Tomato Puree
\$32.00 per person

Vegetarian Pasta

Cannelloni Pasta Filled with Roasted Vegetables and Ricotta Cheese
with Pesto Marinara Sauce
\$32.00 per person

Plated Combination Entrees

Select Two of the Following to Create Your Own Custom Dinner Entrée
Your choice of Fresh Seasonal Vegetables and Starch will

Complement the Entrée

Starch options are listed on page 44

Dessert options are listed on page 45

Seafood Selections

Pan-Seared Sea Bass with a
Papaya Mango Chutney

Pan-Seared Scallop and Shrimp Skewer with
Balsamic Pomegranate Grace Gastrique

Miso Glazed Grilled Salmon with
Julienne of Leeks
on top of a Green Pea Puree

Beef Selections

Grilled Beef Tenderloin with a
Green Peppercorn Demi Glace

Beef Tenderloin with Mushroom Ragout
and Goat Cheese

Grilled Filet of Beef with Truffle Butter,
Cabernet Demi Glace

Chicken Selections

Chicken Scallopini with Sage and Fontina
Cheese with a Mushroom Marsala Sauce

Pan-Seared Chicken Breast with Onion Orange Sauce,
Sprinkled with Micro Greens

Grilled Chicken Breast with Heirloom Tomato Ragout
and Fresh Mozzarella Cheese

Chicken and Seafood Combination

\$51.00 per person

Beef and Chicken Combination

\$53.00 per person

Beef and Seafood Combination

\$56.00 per person

Enhancements to all Plated Entrees

*Available at an Additional fee of \$9.50 per person –
Select (1) Option Below*

Maryland Crab Cakes with Roasted Red Pepper Sauce

Classic Jumbo Shrimp Cocktail with Lemon and Cocktail Sauce

Pan-Seared Scallops with Pomegranate Gastrique Sprinkled with Micro Greens

Intermezzo Sorbets

Available at an Additional fee of \$6.00 per person

Sorbet flavors are seasonal. Speak with your CSM for flavors available during your event

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1000 Club Road, Greensboro, NC 27407

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Plated Southern Dinners

All Plated Dinners include Rolls, Soup OR Salad, Entrée, Dessert, Coffee and Tea Service

Soup

Green Tomato Soup with Jumbo Lump Crabmeat

Shrimp and Sausage Gumbo with Okra

Butternut Squash Soup with Apples and Crème Fraiche

Black-eyed Pea Soup

OR

Salad

Mixed Greens with Fried Green Tomatoes and Black-eyed Peas

Southern Pea Salad

Spinach Pecan Salad with Blue Cheese and Sliced Apples

Roasted Yellow Beet Salad with Walnuts and Rainbow Chard

Southern Hors D'Oeuvres

Braised Pork Belly in a Plantain Basket
\$75.00 per 25 pieces

Creamy Shrimp and Grits in a Fish Spoon
\$85.00 per 25 pieces

Grits Fritters Stuffed with Country Ham and Cheese
\$68.00 per 25 pieces

Smoked Pulled Pork Cakes with Pimento Cheese Dip
\$72.00 per 25 pieces

Plated Southern Entrees

These items are for Lunch or Dinner
Choice of Fresh Seasonal Vegetables and Starch to Complement the Entrée
Dessert Options are listed on page 45

Smoked Stuffed Pork Belly

Smoked Stuffed Pork Belly over
Pimento Cheese Grits
\$36.00 per person

“Southwest Style” Chicken

Pan-Seared Chicken Breast stuffed with
Andouille Sausage and Gumbo Shrimp
\$38.00 per person

Red Snapper and Grits

Pan-Seared Gulf Red Snapper over
Bacon Cheddar Cheese Grits
\$39.00 per person

Grilled Georgia Peach Chicken

Ancho Chili Marinated Grilled Chicken
Breast with Peach BBQ Sauce
\$37.00 per person

Pork Tenderloin and Peppers

Bacon-Wrapped Pork Tenderloin with Pickled
Red and Yellow Peppers
Topped with Pimento Cheese Grits
\$40.00 per person

Fried Catfish

Fried Catfish with Roasted Red Pepper
over Root Vegetable Hash
Tartar Sauce
\$37.00 per person

Sweet Tea Brined Pork Loin

Sweet Tea Brined Pork Loin Steak with Smoked
Cheddar Cheese Macaroni,
Black Eyed Peas and Okra
\$38.00 per person

New Orleans Chicken Breast

Grilled Chicken Breast Topped with
Shrimp and Crawfish with Roasted Red
Pepper and a Fresh Tomato Cream Sauce
\$38.00 per person

Slow Roasted Pork Loin

Slow Roasted Pork Loin over Collard Greens with
Applewood Smoked Bacon
\$38.00 per person

Southern Shrimp and Grits

Traditional Southern Shrimp and Grits
with Green Onions and
Diced Roma Tomatoes
\$40.00 per person

Traditional Southern Buffets

Assorted Southern Sandwich Buffet

Roasted Corn and Jicama Salad with
Pico de Gallo Vinaigrette

Baby Kale Salad with Pomegranate Seeds,
Dried Cranberries, Red Onions and Peppers

Carolina Pulled Pork Sandwich with
BBQ Sauce

Fried Chicken Breast Sandwich with
Coleslaw

Fried Oyster and Shrimp Po Boy
Sandwich with Sliced Tomatoes,
Remoulade Sauce
on a Hoagie Roll

Warm Peach Cobbler
Peanut Butter Pie

Coffee and Tea Service
\$29.00 per person

Carolina Buffet Lunch

BBQ Cole Slaw with Black Beans
Mixed Greens with Fried Green Tomatoes
Roasted Shallot Vinaigrette

Pulled Pork BBQ Served with Rolls
Southern Fried Chicken

Macaroni and Cheese
Molasses Baked Beans
Southern Style Green Beans

Basket of Assorted Southern Biscuits

Warm Peach Cobbler with Whipped
Cinnamon Crème Fraiche
Sweet Potato Pie

Coffee and Tea Service
\$28.00 per person

Carolina Buffet Dinner

Roasted Corn and Squash Ratatouille
with Chipotle Vinaigrette

BBQ Cole Slaw with Black Beans

Mixed Greens with Fried
Green Tomatoes
with Roasted Shallot Vinaigrette

Variety of Southern BBQ Meats
Served off the Griddle:
In-House Smoked Beef Brisket
BBQ Baby Pork Ribs
Southern Fried Chicken
Smoked Sausages
With Peach BBQ Sauce and
Spicy Honey BBQ Sauce

Macaroni and Cheese

Collard Greens

Southern Style Green Beans

Basket of Southern Biscuits:
Bacon Cheddar, Feta Cheese,
Spinach and Spicy Sausage

Warm Peach Cobbler with Whipped
Cinnamon Crème Fraiche
Sweet Potato Pie

Coffee and Tea Service
\$49.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage

www.grandover.com

1000 Club Road, Greensboro, NC 27407

(336) 294-1800

Traditional Southern Buffets

Mesquite Grill Specialties

(Outdoor Events Only)

Select (3) of the Following:

New York Strip Loin with Chimmichurri

Pork Tenderloin Skewer with Peach BBQ Sauce

Jumbo Shrimp and Sea Scallops Skewer with Garlic Herb Butter

Grilled Maine Lobster Tail with Drawn Butter

14 oz. Angus T-Bone Steak with Truffle Butter

Chicken Breast with Pomegranate Balsamic Glaze

6 oz. Beef Tenderloin with Green Peppercorn Demi-Glaze

Atlantic Salmon with Teriyaki Glaze

Boneless Pork Loin with Peach BBQ Sauce

Corn on the Cobb
Fresh Seasonal Vegetables
Choice of Starch

Rolls and Butter

Choice of Dessert

Coffee and Tea Service
\$62.00 per person

Prices based on a minimum attendance of 35 guests for Buffets.
Guarantees of less than 35 guests will be charged an additional \$5.00 per person.

Buffets will not be offered for groups of less than 10 guests

Pasta and Potatoes

Select 1 of the following:

Parmesan Roasted Yukon Gold Potato Wedges

Wild Mushroom Orzo Pasta

Parsnip Puree

Chestnut Potato Puree

Porcini Mushroom Linguinis

Garlic Mashed Potatoes Topped with Sun-Dried Tomato Mashed Potatoes

Au Gratin Potatoes

Oven-Roasted Red Potatoes

Buttered Fingerling Potatoes

Duchess Potatoes

Truffled Yukon Gold Mashed Potatoes

Toadstool Potatoes

Au Gratin Mashed Potatoes (Buffet only)

Sweet Potato Au Gratin (Buffet only)

Red Mashed Potatoes Gratiniert with Goat Cheese (Buffet only)

Desserts

Select 1 of the following:

Homemade Apple Strudel with Vanilla Sauce

Boston Crème Pie

Chocolate Peanut Butter Pie

Bailey's Irish Crème Cheesecake

Italian Lemon Crème Cake with Mascarpone Filling

Truffle Cheesecake

Monterosa Cake

Chocolate Hazelnut Torte

Raspberry Chocolate Cheesecake

Key Lime Pie

Mixed Berry Cake

Assortment of Mini Petite Fours

Princess Pineapple Cake

Sea Salt and Caramel Cheesecake

Individual Blood Orange Mascarpone Mousse

Tiramisu Torte

Crème Brule Cheesecake

Beverages

Bar Selections

Call Brand	\$7.75
Premium Brand	\$8.75
Grandover Specialty	\$9.00
Premium/Craft Beer	\$5.75
Domestic Beer	\$4.75
Wine	See Wine Menu
Soft Drinks	\$4.20
Bottled Water	\$3.88
Bottled Juice	\$3.88
Champagne Mimosa	\$7.00

Call
 Jim Beam
 Dewar's Whitel Label Scotch
 Seagrams VO
 Smirnoff Vodka
 Bacardi Rum
 Beefeater Gin
 Cuervo Gold

Premium
 Wild Turkey
 Chivas Regal
 Crown Royal
 Absolut Vodka
 Myers Rum
 Bombay Sapphire
 Cuervo 1800

Grandover Specialty
 Maker's Mark Bourbon
 Glenlivet
 Crown Royal Reserve
 Grey Goose Vodka
 Appelton Rum Extra
 Hendrick's
 Patron

Martini Bar

A separate bar offering a selection of the following Martini's:
 Cosmopolitan, Appletini, Melon Martini and Classic Martini
 \$11.00 per drink

Charges

Bartender fees for group of 35 or less:
 \$25.00 for the first hour (per bartender)
 \$15.00 each additional hour (per bartender)

In accordance with the NC Liquor Laws, no Alcoholic beverages may be brought onto the resort property by patrons or their guests

Prices are inclusive of service charge and tax.

Beverages

Bar Selections

Domestic Beer

Select 3

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra
 Yuengling Light
 Yuengling Lager
 O'Doul's

Premium/Craft Beer

Select 3

Sam Adams
 Amstel Light
 Sierra Nevada Pale Ale
 Natty Greens Pale Ale
 Natty Greens Amber
 Bass Ale
 Corona
 Corona Light

Spaten Munich
 Stella Artois
 Heineken
 Pilsner Urquell
 Hoegaarden White Beer
 Dos Equis XX Amber
 Newcastle Brown Ale
 Guinness Stout

Modelo Especial
 Negro Modelo
 Duck Rabbit Milk Stout
 Duck Rabbit Amber
 Mother Earth Wit
 Mother Earth Sisters of
 the Moon IPA
 Pacifico

**If a selection is not provided the bar will be stocked with
 Bud Light, Miller Light and Michelob Ultra,
 Amstel Light, Heineken, and Sam Adams.**

MISCELLANEOUS PRICING

FOOD and BEVERAGE

Charge for food service in an outdoors location \$5.00 per person

**Buffets only served outdoors locations

All food and beverage purchases subject to 21% Service Charge & Current Sales Tax. All Buffets are subject to a minimum of 25 guests for lunch and 35 guests for dinner, Unless otherwise stated on the menu

GOLF RELATED

Beverage Stations set up fee \$125.00 per station

* includes attendant fees

10x10 Tents (call for availability) \$125.00

PHONE LINES – BANQUET SPACE

House Phone N/C

Telephone line extension with long distance service \$50.00+ calls Direct Dial

line with dedicated phone number \$50.00 + calls High Speed

Internet Connection \$250.00 per day

* Wireless Internet available see CSM for details

ENGINEERING SERVICES

Banner hanging \$25.00 each

Electricity for trade show booth – 120V/20A \$35.00 each

Electricity for Band – \$375.00

BELLSTAND SERVICES

Valet Parking Complimentary

Room Deliveries \$2.00 per room

BUSINESS CENTER

Computer use \$20.00/hour

Copies, Black & White \$0.20 each

Copies, Color \$0.50 each

Overhead Transparencies \$1.00 each

Outgoing Fax \$1.00 per page

Staplers with staples \$3.50 each

Scissors \$3.50 each

AUDIO VISUAL: See brochure for equipment listing and pricing

General Information and Policies

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

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

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

The Resort will provide seating for five percent (5%) above the guaranteed number of attendees for groups of up to six-hundred (600) persons, and seating for three percent (3%) above the guaranteed number of attendees for groups over six-hundred persons. However, food and beverage will be prepared only for the guaranteed number of attendees.

SOFT DRINK PURVEYOR - Grandover values their partnership with Coca Cola.

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

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

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

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

AUDIO VISUAL - Grandover Resort uses A&V Company for all audio visual rentals. A&V Company is fully equipped to provide groups with equipment for presentations, lighting or any other special needs. All other audio visual equipment must be approved by Grandover management prior to being contracted by a Patron to provide services at Grandover.

General Information and Policies

NO SMOKING – Grandover Resort is a Smoke Free facility. If a guest smokes in any of our guest rooms, there will be a \$250 cleaning fee billed to the guest. Cleaning fees ranging from \$500 - \$1000 will apply if smoking occurs in any banquet room.

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

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

FREIGHT & PACKAGE HANDLING - The Resort does not receive large freight shipments on the premises. Such shipments are considered to be large if more than 25 total boxes (approximately 1' x 2') or gross weight of more than 250 lbs. Shipments in excess of the above guidelines may be referred to a local receiver of the Resort's choice at the Patron's expense. If the Patron requires information regarding a local receiver and storage facility, your Convention Services Manager can provide one for you.

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

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

VENDOR TABLES- A \$35.00 fee will be charged for all 8 foot hotel vendor tables. 6ft tables and booths may be rented for an additional fee