



# Banquet Menu

## 2018



Effective June 2017

Menus subject to change without notice

21% taxable service charge and current sales tax are applied to all food and beverage  
[www.grandover.com](http://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	Selection of Hot Teas \$4.00 per bag
Assorted Soft Drinks \$3.25 Each	Fruit Juices – Orange, Apple or Cranberry \$25.00 per pitcher
Bottled Water \$3.00 each	Tea, Lemonade, Fruit Punch or Warm Apple Cider \$34.00 per gallon
Whole, Low-Fat or Skim Milk (Individual Cartons) \$2.50 each	Sparkling Grape Juice \$18.00 per bottle
Assortment of Croissants, Muffins, Danish and Bagels \$29.00 per dozen	Homemade Banana Nut, Zucchini Date Nut and Carrot Breads \$28.50 per dozen
Warm Jumbo Pretzels with Mustard and Warm Cheddar Dipping Sauces \$4.00 each	Cocktail Pretzels, Mixed Nuts, Bar Mix, or Trail Mix \$22.00 per pound
Popcorn – Assortment of Caramel, Cheese, and Butter (select one) \$22.00 per pound	Popcorn Cart \$4.00 per person <i>Does not include popcorn</i>
Sliced Fresh Seasonal Fruit and Berries \$6.00 per person	Whole Fruit Basket \$20.00 each
Selection of Individual Fruit Yogurts \$2.50 each	Assorted Biscotti \$30.00 per dozen
Granola Bars, Energy Bars, Cracker Packages or Candy Bars \$2.50 each (select one)	Assortment of Ice Cream Bars and Fruit Bars \$4.50 each
Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies \$26.00 per dozen	Brownies and Blondies \$26.00 per dozen
Chocolate Dipped Strawberries \$29.50 per dozen	Assorted Dessert Bars \$34.00 per dozen
Cupcakes \$32.00 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, Foccacia 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 Foccacia Bread

Panna Cotta with Fresh Berries  
Cannolis

Coffee and Tea Service  
\$27.50 per person

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

### 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

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

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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

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

## **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

### 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

## 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

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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 Foccacia 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:  
Black-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

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

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

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## **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

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

## **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

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1000 Club Road, Greensboro, NC 27407

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## **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

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  
 Appleton 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

### Beer Selections

#### Domestic Beer

Select 3

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra

Miller Lite  
O'Doul's  
Yuengling Lager

#### Premium/Craft Beer

Select 3

Amstel Light  
Corona  
Corona Light  
Dos Equis XX Amber  
Duck Rabbit Amber  
Duck Rabbit Milk Stout  
Guinness Stout  
Heineken  
Hoegaarden Wheat Beer

Mother Earth Wit  
Mother Earth Sisters of the Moon IPA  
Natty Greens Amber  
Natty Greens Sessions IPA  
Newcastle Brown Ale  
Sam Adams  
Sierra Nevada Pale Ale  
Stella Artois

**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.

### Bar Packages

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

Hourly prices are inclusive of tax and service charge

**Grandover Beer and Wine  
Hosted Bar Package**

Grandover Brand Wines  
Columbia Crest Merlot  
Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Villa Pozzi Moscato  
Beringer White Zinfandel

**Domestic Beer** (Select 3)

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

**Imported Beers** (Select 3)

Amstel Light  
Heineken  
Sierra Nevada  
Corona  
Corona Light  
Natty Greens

**Assorted Soft Drinks**

Coke  
Diet Coke  
Sprite

1 hour \$20 per guest  
2 hour \$30 per guest  
3 hour \$40 per guest  
4 hour \$48 per guest  
5 hour \$56 per guest

**Grandover Call Brands  
Hosted Bar Package**

Jim Beam Bourbon  
Dewars Scotch  
Seagrams VO  
Smirnoff Vodka  
Bacardi Rum  
Beefeater Gin  
Cuervo Gold Tequila

**Grandover Brand Wines**

Columbia Crest Merlot  
Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Villa Pozzi Moscato  
Beringer White Zinfandel

**Domestic Beer** (Select 3)

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

**Imported Beers** (Select 3)

Amstel Light  
Heineken  
Sierra Nevada  
Corona  
Corona Light  
Natty Greens

**Assorted Soft Drinks**

Coke, Diet Coke, Sprite

1 hour \$26 per guest  
2 hour \$34 per guest  
3 hour \$42 per guest  
4 hour \$49 per guest  
5 hour \$57 per guest



### **Grandover Premium Brands Hosted Bar Package**

Wild Turkey Bourbon  
Chivas Regal Scotch  
Crown Royal  
Absolut Vodka  
Myers Rum  
Bombay Sapphire Gin  
Cuervo 1800

### **Grandover Brand Wines**

Columbia Crest Merlot  
Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Villa Pozzi Moscato  
Beringer White Zinfandel

### **Domestic Beer (Select 3)**

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

### **Imported Beers (Select 3)**

Amstel Light  
Heineken  
Sierra Nevada  
Corona  
Corona Light  
Natty Greens

### **Assorted Soft Drinks**

Coke, Diet Coke, Sprite

1 hour \$34 per guest  
2 hour \$38 per guest  
3 hour \$45 per guest  
4 hour \$52 per guest  
5 hour \$59 per guest

### **Grandover Specialty Brands Hosted Bar Package**

Maker's Mark Bourbon  
Glenlivet Scotch  
Crown Royal Reserve  
Grey Goose Vodka  
Appleton Rum Extra  
Hendrick's Gin  
Patron Tequila

### **Grandover Brand Wines**

Columbia Crest Merlot  
Columbia Crest Chardonnay  
Columbia Crest Cabernet Sauvignon  
Villa Pozzi Moscato  
Beringer White Zinfandel

### **Domestic Beer (Select 3)**

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

### **Imported Beers (Select 3)**

Amstel Light  
Heineken  
Sierra Nevada  
Corona  
Corona Light  
Natty Greens

### **Assorted Soft Drinks**

Coke, Diet Coke, Sprite

1 hour \$36 per guest  
2 hour \$42 per guest  
3 hour \$49 per guest  
4 hour \$57 per guest  
5 hour \$65 per guest

## Wines by the Bottle

### WHITE WINES

#### Chardonnay

Cakebread, Napa	\$83.00
Louis Jadot Pouilly-Fuissé, France	\$63.50
Kendall Jackson, Grand Reserve	\$55.50
Jordan, Russian River	\$54.25
La Crema, Sonoma Coast	\$50.50
Clos Du Bois, North Coast	\$38.75
<i>Columbia Crest, Washington</i>	\$31.75

#### Sauvignon Blanc

Frog's Leap, Napa	\$46.50
Chateau Ste. Michelle, Washington State	\$38.00

#### Pinot Gris/Pinot Grigio

Chateau Ste. Michelle Pinot Gris, Washington State	\$32.00
Cavit Pinot Gregio, Italy	\$32.00

#### Riesling

Chateau Ste. Michelle, Eroica	\$54.25
Prum Blue, Germany	\$49.00

#### Alternative Whites

Villa Pozzi Moscato, Washington	\$31.75
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#### White Zinfandel

Beringer White Zinfandel, California	\$31.75
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Prices are inclusive of service charge and tax  
Items are sold only by the bottle

**RED WINES****Cabernet Sauvignon**

Silver Oak, Alexander Valley	\$142.00
Caymus, Napa	\$142.00
Stags Leap, Artemis	\$123.00
Jordan, Alexander Valley	\$110.00
Raymond Reserve, Napa	\$81.50
Beringer Founders Estate, California	\$64.50
Kendall-Jackson Vintner's Reserve	\$52.00
Clos du Bois, North Coast	\$49.00
J. Lohr, Seven Oaks Estate, Paso Robles	\$41.50
<i>Columbia Crest, Columbia Valley</i>	\$31.75

**Merlot**

Duckhorn, Napa	\$103.50
Stags' Leap Winery, Napa	\$76.50
Franciscan, Napa	\$61.00
Clos du Bois, North Coast	\$50.50
Ravenwood Vintner's Blend, Sonoma	\$38.50
<i>Columbia Crest, Columbia Valley</i>	\$31.75

**Zinfandel**

St. Francis Old Vines, Sonoma	\$56.00
Ravenswood Vintner's Blend, Sonoma	\$38.75

**Syrah/Shiraz**

J Lohr, Paso Robles	\$49.00
Yangarra Shiraz, Australia	\$56.00

**Pinot Noir**

Belle Glos, Santa Maria Valley	\$90.50
Steele, Santa Barbara	\$58.50
Carmel Road, California	\$45.50

Prices are inclusive of service charge and tax  
Items are sold only by the bottle

**SPARKLING WINES**

Domaine Ste. Michelle Brut, Washington	\$41.50
Domaine Chandon Riche, California	\$50.50

**Champagne**

Dom Perignon	\$252.00
Veuve Clicquot	\$104.00
Moet & Chandon White Star	\$98.00
Moet & Chandon Rosé	\$110.00

**Alternative Reds**

Michele Chiarlo Barolo, Italy	\$97.00
Ruffino Chianti Classico Riserva, Italy	\$59.50

Prices are inclusive of service charge and tax  
Items are sold only by the bottle

## **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 pre- pared 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