

Group Events Menu



Buffets

*Price is per person. Final headcount is required 3 days before event. Price includes soft drinks, water and iced tea. Price DOES NOT Include Tax or Gratuity.

All American \$17/pp

- 1/3lb angus hamburgers
- All-beef hot dogs
- Lettuce, tomatoes, onions & cheese
- Homemade chili & coleslaw
- Baked beans
- Fresh buns
- Hand-cut french fries
- Fresh homemade fruit cobbler for dessert

Authentic TEX-MEX \$28/pp

- Deluxe Taco Bar
 - Carne asada (thin marinated beef steak)
 - Seasoned shredded chicken
 - Spicy smoked sausage
 - Shredded lettuce
 - Tortillas
 - Cheddar cheese
 - Sour cream
 - Pico de gallo
 - Guacamole
 - Spanish yellow rice
- Churros with caramel and chocolate syrup for dessert

Signature Southern BBQ N.C. Pulled Pork \$22/pp

- Slow-cooked and seasoned to perfection!
- BBQ chicken
- Green beans & boiled white potatoes, hush puppies
- Fresh-made coleslaw
- Baked beans
- Dinner rolls
- Assortment of BBQ sauces
- Fresh homemade fruit cobbler for dessert

Endless Pizza \$16/pp

- Assorted pizza selection — all homemade fresh
- Freshly baked penne alfredo pasta
- Garden salad
- Tater tots
- Beignets with cinnamon sugar for dessert

Italian \$25/pp

- Pasta primavera (vegetarian)
- Chicken marsala
- Fresh homemade meat lasagna
- Garden salad
- Fresh garlic bread sticks
- Tiramisu for dessert

Mediterranean \$28/pp

- Macaroni with béchamel (pasta, ground beef, and white sauce)
- Grilled mediterranean veggies (eggplant, squash, zucchini, and carrots)
- Hummus with hot pita bread
- Savory grilled mediterranean chicken quarters
- Greek salad with Greek dressing
- Baklava made with pecans for dessert

Morning Fuel \$8/pp

- Pastries
- Coffee
- Juice

Breakfast of Champions \$20/pp

- Eggs
- Sausage
- Bacon
- Biscuits
- Coffee
- Juice

Want something really Memorable & Unique?

All served center of the table, New Orleans style!

Low Country Boil \$39/pp

- Kielbasa sausage
- Shrimp
- Mussels
- Clams
- All steamed with
 - Red potatoes
 - Corn on the cob
 - Onions
 - Old Bay seasoning
- Served with spiced cocktail sauce & homemade coleslaw
- ADD CRAB LEGS \$20/pp
- Cheesecake for dessert

NY State of Mind \$45/pp

- Carving station with slow-cooked PRIME RIB
- Seasonal vegetables
- Cheddar bacon potatoes au gratin
- Wild field greens with dressing
- Assorted dinner rolls
- NY-style cheesecake for dessert



Party Platters

All Party Platters DO NOT include tax, gratuity, or any drinks

Finger Sandwich Tray

- Assortment of sandwiches with ham, turkey and roast beef on fresh yeast rolls, with cheese, lettuce & tomato
- Small (serves 15 - 20) \$55
- Large (serves 20 - 30) \$95

Best Chicken Salad EVER!

- Our special homemade chicken salad served on miniature croissants with lettuce & tomato
- Small (serves 15 - 20) \$55
- Large (serves 20 - 30) \$95

Mediterranean Veggies

- Grilled and marinated eggplant, squash, zucchini, and carrots with black olives, fresh pita bread & hummus for dipping
- Small (serves 15-20) \$60
- Large (serves 20 - 30) \$110

Meatballs with Homemade Marinara Sauce

- Small (serves 15-20) \$55
- Large (serves 20-30) \$95

Mini Burger Sliders

- All-beef chargrilled sliders served with cheese, lettuce, tomato, pickles, red onions and mustard on fresh yeast rolls
- Small (serves 15-20) \$55
- Large (serves 20 - 30) \$95

Wings Variety

- 100 wings \$150
- 200 wings \$275
- Assortment of hot, BBQ, & naked wings, which include our homemade special marinade
- Served with buttermilk ranch for dipping

Fried Chicken Tenders with Ranch & Smoky BBQ Sauce

- Small (serves 15 - 20) \$55
- Large (serves 20 - 30) \$95

Cocktail Shrimp

- With homemade spicy cocktail sauce
- 5lbs (serves 20 - 30) \$85
- 10lbs (serves 30 - 50) \$170

Fresh Vegetable Tray with Ranch Dip

- Small (serves 15 - 20) \$50
- Large (serves 20 - 30) \$100

Assorted Fresh Fruit Tray

- Small (serves 15 - 20) \$50
- Large (serves 20 - 30) \$100

Homemade Pasta Salad

- Small (serves 15 - 20) \$35
- Large (serves 20 - 30) \$65

Homemade Dessert Options

- Each option serves approx. 15-20
- Baklava tray, made with pecans \$75
- Homemade fruit cobbler \$70
- Fresh banana pudding \$70
- Chocolate graham cracker cake \$50
- Baked chocolate chip cookies \$30
- Croissant beignets with cinnamon sugar \$45
- Fresh brownies \$30

Vegetarian Substitutes

Buffets

All American \$12.50/pp

- Black bean burger

Italian Buffet \$19.50/pp

- Plant-based chicken marsala
- Vegetable lasagna

Authentic Tex-Mex Buffet \$23/pp

- Black bean taco
- Plant-based chicken taco



Signature Southern BBQ \$18/pp

- Plant-based chicken BBQ

Mediterranean Buffet \$25/pp

- Macaroni with béchamel (pasta, plant-based beef, and white sauce)

Party Platters

Mini Black Bean Burger Sliders

- Small (serves 15 - 20) \$45
- Large (serves 20 - 30) \$85
- Black bean sliders served with cheese, lettuce, tomato, and red onions on fresh yeast rolls

Plant-Based Wings

- 100 Wings \$150
- 200 Wings \$275
- Assortment of hot, BBQ, & naked plant-based wings, which include our homemade special marinade
- Served with honey mustard, ranch, and blue cheese for dipping



Fried Plant-Based Tenders

- Small (serves 15-20) \$55
- Large (serves 20-30) \$95
- With ranch & blue cheese dip



Hours

Mon-Thurs: 12pm to 9pm
Fri-Sat: 10am to 10pm
Sun: 1pm to 9pm

Garner

White Oak Business Park
5335 Raynor Rd.
Garner, NC 27529
919-662-9101

RTP

Inside Wake Competition Center
1021 WCC Lane
Morrisville, NC 27560
919.439.5222