## **Group Events Menu**



\*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



- 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
- Seasoned shredded chicken
- Pork Picada
- Tortillas
- Shredded lettuce
- Cheddar cheese
- Sour cream
- Pico de gallo
- Guacamole
- Spanish yellow rice
- Churros with caramel and chocolate syrup for dessert

### **Signature Southern BBQ**

\$22/pp



- NC pulled pork slow-cooked and seasoned to perfect!
- Green beans & boiled white potatoes, hush puppies
- · Fresh-made coleslaw
- Baked beans
- Dinner rolls
- · Assortment of BBO sauces
- · Fresh homemade fruit cobbler for dessert

\$16/pp



- Assorted pizza selection all homemade fresh
- Freshly baked penne alfredo pasta
- · Garden salad
- Tater tots

#### 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)
- Savory grilled mediterranean chicken quarters
- · Grilled mediterranean veggies (eggplant, squash, zucchini, and carrots)
- Hummus with hot pita bread
- Greek salad with Greek dressing
- Baklava made with pecans for dessert

#### Morning Fuel

\$8/pp



- Pastries
- Coffee
- Juice

Eggs

Sausage

Bacon

Biscuits

Coffee

Juice

### **Breakfast of Champions**

\$20/pp



- - NY-style cheesecake for dessert

## **Want something really Memorable & Unique?**

All served center of the table, New Orleans style!

#### **Low Country Boil**

\$39/pp

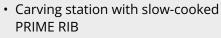


- Kielbasa sausage, Shrimp, Mussels, Clams
- All steamed with: Red potatoes, Corn on the cob, Onions, and Old Bay seasoning
- Served with spicy cocktail sauce & homemade coleslaw
- ADD CRAB LEGS \$20/pp
- · Cheesecake for dessert

#### NY State of Mind

\$45/pp





- Seasonal vegetables
- Cheddar au gratin potatoes
- Wild field greens with dressing
- · Assorted dinner rolls







- · Beignets with cinnamon sugar 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 and red onions 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 Veggie Sliders**

Mini vegetarian sliders served with cheese, lettuce, tomato and red onions on fresh yeast rolls

- Small (serves 15 20) \$45
- Large (serves 20 30) \$85

#### **Plant-Based Wings**

100 Wings \$150 | 200 Wings \$275

- Assortment of hot, BBQ, & naked plant-based wings
- 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