

# BREAKFAST BUFFETS

## Chetola Grand Buffet\*

(Minimum 20 People)

Assorted Homemade Muffins, Fresh Croissants, Seasonal Fresh Fruit, Scrambled Eggs, House Quiche, Stoneground Grits, Homemade French Toast with Honey, Whipped Butter and Maple Syrup, Cream Cheese Crepes with Blueberry Conserve, Savory Hash Browns, Smoked Bacon and Country Sausage Links, Assorted Fruit Juices, Milk, Fresh Dark Roast Coffee

**\$20.00 per person**

## Southern Buffet\*

(Minimum 20 People)

Assorted Homemade Muffins, Oatmeal with Toppings, Seasonal Fresh Fruit, Scrambled Eggs, Stoneground Grits, Savory Hash Browns, Sausage Gravy and Applewood Smoked Bacon, Fresh Buttermilk Biscuits, Assorted Fruit Juices, Milk, Fresh Dark Roast Coffee

**\$17.00 per person**

## Healthy Start

**(Can be delivered to your conference room)**

Yogurt, Oatmeal with Toppings, Fresh Granola, Sliced Fruit Tray, Cottage Cheese, Sliced Tomatoes, Assorted Fruit Juices, Milk, Fresh Dark Roast Coffee

**\$10.00 per person**

## Fancy Continental

**(Can be delivered to your conference room)**

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

**\$9.00 per person**

## Manor House Buffet\*

**(Not a Private Buffet – Presented in the Manor House Restaurant)**

Seasonal Fresh Fruit, Assorted Homemade Danishes, Muffins, Cereal, Yogurt, Chef's Selection of Hot Breakfast Items, Assorted Fruit Juices, Milk and Fresh Dark Roast Coffee

**\$12.00 per person**

## Brunch Buffet\*

Seasonal Fresh Fruit, Fruit Muffins, Mini Croissants, Smoked Salmon, Tomato and Cheese Crepes, Poached Eggs on a Mini Bagel with Spinach, Proscuitto and Tomato Basil Cream, or Poached Eggs Benedict with Hollandaise (choose one), Cinnamon Swirl French Toast with Maple Syrup, Cheddar Grits Pudding, Sausage, Bacon or Ham (choose one), Iced Tea, Fresh Dark Roast Coffee

**\$24.00 per person**

\*Sorry, these buffets **cannot** be delivered to conference rooms.

## Additions

**(Priced Per Person)** – Must be ordered with a buffet

Applewood Smoked Bacon \$3.50

Country Sausage Links \$2.95

Scrambled Eggs \$3.00

Stoneground Grits \$2.25

Savory Hash Browns \$2.50

Oatmeal with Toppings \$3.50

Biscuits with Sugar Cured Ham \$3.50

Assorted Individual Yogurt \$2.50

Biscuits with Country Sausage \$3.50

Croissants with Preserves \$2.25

Assorted Homemade Muffins \$2.25

Bagels with Cream Cheese \$2.75

**BRUNCH ADDITIONS** - Must be ordered with Brunch Buffet

Omelet Station with 6 Fillings \$8.50

Crab & Chive Crepes \$6.00

Smoked Trout Flatbread

Carved Roast Tenderloin of Beef \$7.00

with Raspberry Cream Cheese \$5.00

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# BRIDAL LUNCHEON

Served with Iced Tea and Fresh Dark Roast Coffee

Choose one choice from each category.

## Soups (Choose One)

### Chilled

Gazpacho  
Strawberry Lime  
Mango Ginger

### Hot

Tomato Basil Bisque  
Italian Wedding Soup

## Salads

### Natchez

Bibb Lettuce, Strawberries, Marinated Red Onions, Sweet Toasted Pecans, Brie Cheese Wedge, Raspberry Vinaigrette

### Chetola

Baby Spinach, Blueberry & Apple Salsa, Fried Leeks, Sweet Toasted Pecans, Apple Vinaigrette, Gorgonzola Cheese

### Caesar

Romaine, Radicchio Lettuces Tossed with a Creamy Caesar Dressing Finished with Croutons and Shredded Parmesan Cheese

### High Country

Mixed Greens with Seasonal Vegetables, Parmesan Cheese, Dried Cranberries, Sweet Toasted Pecans

Salads can be prepared Entree size and accompanied by your choice of Grilled Salmon, Chicken Breast, Shrimp, Skirt Steak or Grilled Portabella with Goat Cheese (Vegetarian)  
For Grilled Entree Salads Add \$3.00 per person

## Entrees

**Carolina Crab Cake** with Shrimp Sauce and Basil & Red Pepper Rice

**Grilled Raspberry Chicken**, Marinated, Grilled and Finished with a Topping of Goat Cheese, Raspberries and Chive Butter Sauce

**Pan-Seared Shrimp with Orzo**, Sweet Peppers, Almonds, Tomatoes, Shallots and Tarragon in a Sherry Cream Sauce

**Vanilla Mole Pork Tenderloin**, Marinated in Rum, Cilantro and Lime, Roasted and Served on a White Chocolate Mole with Rice and Avocados

**Choice of Dessert** (see page 12)

Bridal Luncheon is \$21 per person, 3 course  
\$23 per person, 4 course

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## A TEA IN THE GARDEN

Selection of Seasonal Sliced Fruit

Baked Brie in Puff Pastry with Brown Sugar and Almonds

Grilled Apple Slices Topped with Smoked Cheddar Cheese, Apricot Jam and Fresh Basil

Miniature Profiteroles Filled with Chicken, Crab or Tuna Salad with Mascarpone Pesto

Stuffed Egg Salad in a Lettuce Nest

Chocolate Covered Strawberries

Cookies

Variety of Hot Teas with Sugar and Lemon

Fresh Dark Roasted Coffee

**\$18.00 per person**

### **Additions**

Champagne Toast **\$6.00 per person**

Champagne Punch **\$5.00 per person**

***\*\*Consider the Brunch Buffet or Bridal Luncheon with a hosted Mimosa or Bloody Mary Bar. See page 15 for details.***

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# REFRESHMENTS

## Beverages

|  |                          |
|--|--------------------------|
| Fresh Dark Roast Coffee<br>and Variety of Hot Tea        | <b>\$2.50 per person</b> |
| Iced Tea   | <b>\$2.25 per person</b> |
| Bottled Spring Water<br>with Crystal Light Packets       | <b>\$2.50 per bottle</b> |
| Assorted Fruit Juices                                    | <b>\$2.50 per bottle</b> |
| Assorted Coca Cola Soft Drinks                           | <b>\$2.50 per bottle</b> |
| All Day Beverage Service of<br>Assorted Sodas and Coffee | <b>\$9.00 per person</b> |

## Nibblers

(All are individual servings except Tortilla Chips with Salsa and Potato Chips with Ranch Dip)

|                             |                          |
|-----------------------------|--------------------------|
| Salted Mixed Nuts           | <b>\$2.50 per person</b> |
| Trail Mix                   | <b>\$2.50 per person</b> |
| Assorted Candy Bars         | <b>\$2.50 per person</b> |
| Assorted Snack Chips        | <b>\$2.00 per person</b> |
| Tortilla Chips with Salsa   | <b>\$3.00 per person</b> |
| Potato Chips with Ranch Dip | <b>\$3.00 per person</b> |

## Fresh From the Bakery

|                                |                          |
|--------------------------------|--------------------------|
| Fresh Baked Chocolate Brownies | <b>\$30.00 per dozen</b> |
| Assorted Fresh Baked Cookies   | <b>\$22.00 per dozen</b> |
| Lemon Dessert Bars             | <b>\$30.00 per dozen</b> |
| Chocolate Congo Bars           | <b>\$2.00 per person</b> |
| Muffins                        | <b>\$2.00 per person</b> |
| Warm Cinnamon Swirls           | <b>\$2.50 per person</b> |

## Healthy Alternatives

|  |                          |
|--|--------------------------|
| Whole Fruit (Seasonal)                                       | <b>\$3.00 per person</b> |
| Assorted Individual Yogurts                                  | <b>\$2.50 per person</b> |
| Assorted Nature Valley® Granola Bars                         | <b>\$2.50 per person</b> |
| Fresh Cut Fruit (Seasonal)                                   | <b>\$3.00 per person</b> |
| Fruit & Cheese Burrito<br>with Cilantro and Strawberry Salsa | <b>\$2.50 per person</b> |

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# THEME BREAKS

## Everyday is Sundae

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, Whipped Cream, Reese's Pieces, Strawberries in Syrup, Chocolate Chips, Cookie Crumbs, Maraschino Cherries

**\$11.00 per person**

## Intermission

Salted Peanuts, Potato Chips, Popcorn, Plain M&M's™

**\$7.00 per person**

## Health Nut

Sliced Fruit Tray, Assorted Individual Yogurts, Assorted Nature Valley® Granola Bars,  
Trail Mix

**\$8.00 per person**

## The Blue Ridge

Sliced Apples with Peanut Butter, Individual Assorted Yogurts, Baked Brie in Puff Pastry with Brown Sugar Almonds Served in Apricot Sauce, Pineapple Spears Dipped in White Vanilla Chocolate, Chetola Sweet Roasted Sugared Pecans

**\$10.00 per person**

## Candy Buffet

Choose 5 Candies From the Following List:

Skittles, Gummy Bears, Plain or Peanut M&M's™, Reeses Pieces, Whoppers, Twizzlers, Sour Patch Kids, Starlight Mints, Mike & Ike, Hot Tamales, Assorted Swedish Fish, Runts, Jordan Almonds

**\$7.00 per person**

## Chocoholic

Fresh Baked Chocolate Chip Cookies, Fresh Baked Chocolate Brownies, Assorted Hershey's Miniatures, Chocolate Covered Strawberries

**\$11.00 per person**

## Nacho Fiesta

Corn Tortilla Chips with Melted Cheese Sauce, Black Beans, Jalapenos, Lettuce, Tomatoes, Salsa, Guacamole, and Sour Cream

**\$11.00 per person**

## Southwestern Teaser

Fried Jalapeno Poppers, Warm Mesquite on Onion Rolls with Smoked Cheddar and a Chipotle Apricot Jam, Fried Cheese with a Chocolate Mole, Lime and Honeydew Cocktails

**\$10.00 per person**

# ALL DAY MEETING BREAKS

## The Basics

### **Fancy Continental**

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

### **Continuous All Day Beverage Service**

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

**\$15.95 per person**

## The Executive with Boxed Lunch

### **Fancy Continental**

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

### **Continuous All Day Beverage Service**

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

### **Mid-Morning Break**

Assorted Individual Yogurts

### **Lunch**

Choose from Boxed Lunch options on page 5.

### **Mid-Afternoon Break**

Assorted Fresh Baked Cookies, Fresh Baked Chocolate Brownies

**\$36.95 per person**

## The Executive

### **Fancy Continental**

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

### **Continuous All Day Beverage Service**

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

### **Mid-Afternoon Break**

Assorted Fresh Baked Cookies, Whole Fruit, and Chetola “Granola Chocolate” Bars

**\$19.95 per person**

## The Executive with Lunch Buffet

### **Fancy Continental**

(Can be delivered to your conference room)

Seasonal Fresh Fruit, Assorted Homemade Muffins, Bagels, Cream Cheese, Butter and Preserves, Assorted Fruit Juices, Fresh Dark Roast Coffee

### **Continuous All Day Beverage Service**

Fresh Dark Roast Coffee, Variety of Hot Teas, Bottled Water, and Assorted Sodas

### **Mid-Morning Break**

Assorted Individual Yogurts

### **Lunch**

(Not Served in Meeting Room)

Choose from Chetola Deli Buffet or Chetola’s Down Home Picnic Buffet, page 5

### **Mid-Afternoon Break**

Assorted Fresh Baked Cookies, Assorted Hershey Miniatures, and Assorted Snack Chips

**\$40.95 per person**

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# BOXED LUNCHES

Served with Bottled Water, Coke, Diet Coke, or Sprite.

## The Blue Ridge

Served on Whole Wheat, White, or Rye:

Sliced Roast Beef and Cheddar Cheese, Lettuce and Tomato, With a Cookie

**Plated Lunch:** Potato Salad and Fruit Salad

**Boxed Lunch:** Baked Potato Chips and Whole Fresh Fruit

**\$12.00 per person**

## The Mountaineer

House Salad Topped with a Cold Grilled Chicken Breast, Choice of Dressing on the Side, With a Cookie

**Plated Lunch:** Fruit Salad

**Boxed Lunch:** Whole Fresh Fruit

**\$13.00 per person**

## The Piedmont

Chicken Salad Wrap, With a Cookie

**Plated Lunch:** Potato Salad and Fruit Salad

**Boxed Lunch:** Baked Potato Chips and Whole Fresh Fruit

**\$13.00 per person**

## The Appalachian

Served on Whole Wheat, White, or Rye:

Honey Cured Ham, Smoked Turkey and Swiss Cheese, Lettuce and Tomato, With a Cookie

**Plated Lunch:** Potato Salad and Fresh Fruit Salad

**Boxed Lunch:** Baked Potato Chips and Whole Fresh Fruit

**\$12.00 per person**

## The Vegetarian

Pita Stuffed with Greek Salad of Tomato, Red Onion, Black Olives, Feta Cheese and Peppercorn, With a Cookie

**Plated Lunch:** Potato Salad and Fresh Fruit Salad

**Boxed Lunch:** Baked Potato Chips and Whole Fresh Fruit

**\$12.00 per person**

## The Chetola Salad

Baby Spinach topped with Blueberry Apple Salsa, Gorgonzola Cheese, Sugared Pecans, Fried Leeks and Apple Vinaigrette Dressing, With a Cookie

**\$13.00 per person**

Choice of Grilled Salmon, Grilled Chicken or Grilled Strip Steak. **\$15.00 per person**

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# LUNCH BUFFETS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

**Choice Dessert:** Banana Pudding, Chocolate Cream Pie or Seasonal Fruit Cobbler

## The Chetola Deli

Fresh Mixed Seasonal Green Salad, Carolina Whipped Potato Salad, Cole Slaw, Fresh Fruit Salad, Sliced Roast Beef, Roast Honey Turkey Breast, Sugar Cured Ham, Salami, Assorted Sliced Cheeses, Lettuce, Tomato, Pickles, Sliced Breads, Croissants, Tortillas, Potato Chips (Baked or Fried), Chef's Selection of Soup, Choice Dessert

**\$18.00 per person**

## Taste of the Carolinas

Southern Fried Chicken or Grilled Mesquite Chicken Breast with Carmelized Onion and Peach Sauce, Pulled Pork Barbecue, Creamy Cole Slaw, Barbeque Pinto Beans, Creamed Corn, Garlic Mashed Potatoes, Hushpuppies, Choice Dessert

**\$19.00 per person**

## Chetola's Down Home Picnic

All Beef Hot Dogs, Char-Grilled Burgers, Veggie Burgers, Grilled Chicken Breast, Creamy Cole Slaw, Potato Salad, Barbeque Pinto Beans, Buttery Corn and Sweet Peppers, Condiment Tray, Seasonal Fresh Fruit Salad, Choice Dessert

**\$19.00 per person**

## Fresh From the Garden

Fresh Mixed Salad Greens with House Dressings or Classic Caesar Salad, Pasta Salad, Red Bliss Potato Salad, Chicken Salad, Fresh Albacore Tuna Salad, Seasonal Fresh Fruit Salad, Fresh Baked House Rolls, Vegetable Soup, Choice Dessert

**\$18.00 per person**

## South of the Border

Taco Salad/Burrito Bar:

Hard and Soft Taco Shells, Shredded Chicken, Ground Beef, Refried Beans, Yellow Rice, Cheese, Lettuce, Tomatoes, Red Onions, Jalapenos, Black Olives, Sour Cream, Salsa, Guacamole, Rice, Choice Dessert

**\$17.00 per person**

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# CREATE YOUR OWN DINNER BUFFET

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee.

One selection from each category.

## Salads

Classic Caesar Salad  
Mixed Seasonal Greens with Vegetables  
Baby Spinach & Arugula with Strawberries & Toasted Almonds  
Bibb Lettuce with Marinated Artichoke Hearts, Tomatoes, Olives and Brie Cheese

## Potatoes, Rice and Pasta

Chipotle Macaroni & Cheese  
Penne Pasta with Pesto Oil  
Roasted Garlic Mashed Potatoes  
Mashed Red Skins with Sour Cream & Chives  
Smoked Cheddar Mashed Potatoes with Sweet Butter & Basil  
Southwest Rice with Tomatoes, Smoked Paprika, Green Peppers and Olives  
Rice with Toasted Almonds and Spinach  
Rice with Roasted Onion and Chives  
Creamy Parmesan and Basil Rice  
Cheddar Cheese Yellow Grits

## Vegetables

Our culinary staff utilizes fresh vegetables secured from the farms of North and South Carolina. These items will vary seasonally. Please allow us to provide you with suggestions for your function.

## Fresh Baked Breads & Rolls

Herb & Feta Cheese  
Honey Wheat  
Buttermilk & Onion  
Cornbread  
Garlic & Olive Oil  
Mesquite Onion  
Sour Cream & Smoked Paprika  
Sweet Potato

## Carved Items

Roasted Prime Rib of Beef – **add \$6.00 per person**  
Peppercorn-encrusted Beef Tenderloin – **add \$7.00 per person**  
*Certified Angus Beef* with Port Wine, Marsala or Shiitake Mushroom Sauce  
Scottish Salmon, Wellington Style -- **add \$7.00 per person**  
Filet of Salmon Covered with Spinach, Roasted Red Peppers, Tarragon, Wrapped in a Puff Pastry Dough and Served with Bernaise Sauce

## Entrées

Carved Oven Roasted Turkey Breast  
Carved Baked Sugar Cured Ham  
Carved Roast Pork Loin, Marinated in Apple Brandy, Cracked Black Pepper, Thyme and Sage with Port Wine Sauce  
Stuffed Boneless Chicken Breast with Pecans, Dried Cranberries, Shallots, Cheddar Cheese and Pan Gravy  
Stuffed Boneless Chicken Breast with Smoked Mozzarella Cheese, Spinach, Red Peppers and Tomato Cream Sauce  
Chicken Milan, Marinated, Grilled and Served with a Marinara Sauce, Prosciutto, Mushrooms and Parmesan Cheese  
Roast Pork Tenderloin, Marinated in Rum, Lime & Cilantro, Roasted and Served with Spiced Cabbage, Almonds & Chocolate Mole  
9 oz Grilled NY Strip Steak Served with Roasted Onions, Peppers and a Bacon Bourbon Butter -- **add \$2.00 per person**  
Shrimp and Grits  
Beer & Garlic Braised Beef Sirloin Steak with Sweet Kale, Carrots and Black-eyed Peas  
Chetola Crab Cakes with Shrimp Sauce  
Eggplant Parmesan with Stuffed Portabella Mushroom and Seasonal Vegetables  
Scottish Salmon Filet

**DESSERTS - SEE PAGE 13**

|                                |                           |
|--------------------------------|---------------------------|
| <b>Choice of One Entrée</b>    | <b>\$25.95 per person</b> |
| <b>Choice of Two Entrées</b>   | <b>\$28.95 per person</b> |
| <b>Choice of Three Entrées</b> | <b>\$32.95 per person</b> |
| <b>Choice of Four Entrées</b>  | <b>\$36.95 per person</b> |

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# HORS D'OEUVRES

Served Banquet Style. Passed Hors D'Oeuvres Extra \$10.00 per hour per server. No passed Hors D'Oeuvres in Tent functions.

## ***Packages (all items included):***

### **\$15 per person**

Fried Mozzarella Sticks  
Assorted Mini Quiches  
Cocktail Franks in Puff Pastry  
Cheese Selection  
Vegetable Spring Rolls  
Chicken Satay with Peanut Sauce  
Fruit Kabobs  
Spanikopita

### **\$20 per person**

Cheese Selection  
Fresh Vegetable Crudite  
Jalapeno Cheese Poppers  
Sausage Stuffed Mushrooms  
Swedish Meatballs  
Fried Chicken Tenders  
Grilled Pork Satay with Peanut Sauce  
Hummus with Pita Chips  
Chicken Egg Rolls

### **\$25 per person**

Crab Stuffed Mushrooms  
Shrimp Spring Roll  
Spanikopita  
Vegetable Quesadilla  
Hibachi Beef Skewers  
Hibachi Chicken Skewers  
Mini Chicken Cordon Bleu  
Jack Daniels Chicken Wings  
Seafood Cakes  
Lemon Tarragon Sauce  
Cheese Selection

### **\$30 per person**

Shrimp Cocktail  
Coconut Fried Shrimp  
Miniature Crab Cakes  
Sea Scallops Wrapped in Bacon  
Miniature Beef Wellington  
Miniature Chicken Wellington  
Brie Baked in Puff Pastry  
Marinated Chilled Asparagus Wrapped with Prosciutto,  
Mascarpone Cheese  
California Rolls  
Maki Rolls  
Cheese Selection

### **\$35 per person**

Smoked Salmon in Tomato Cup  
Lobster Roll  
Shrimp and Prosciutto Skewers  
Mini Beef Wellington  
Imported Cheese Selection  
Maki Rolls  
Crab Profiteroles

## ***Individually Priced:***

### **Seafood (priced per person)**

|                               |        |
|-------------------------------|--------|
| Fresh Shrimp Cocktail         | \$9.00 |
| Coconut Shrimp                | \$9.00 |
| Miniature Crab Cakes          | \$8.00 |
| Sea Scallops Wrapped in Bacon | \$8.00 |
| Crabmeat Stuffed Mushrooms    | \$6.00 |
| Shrimp Spring Roll            | \$6.00 |

### **Vegetarian (priced per person)**

|                         |        |
|-------------------------|--------|
| Spanikopita             | \$5.00 |
| Vegetable Cornucopias   | \$5.00 |
| Vegetable Quesadilla    | \$4.50 |
| Vegetable Spring Rolls  | \$4.00 |
| Black Bean Spring Rolls | \$4.00 |

### **Beef/Pork/Chicken (priced per person)**

|                                  |        |
|----------------------------------|--------|
| Hibachi Beef Skewers             | \$6.00 |
| Mini Beef Wellington             | \$6.00 |
| Mini Chicken Wellington          | \$6.00 |
| Sesame Chicken Strips            | \$6.00 |
| Hibachi Chicken Skewers          | \$6.00 |
| Mini Chicken Cordon Bleu         | \$6.00 |
| Jack Daniels Chicken Wings       | \$6.00 |
| Fried Chicken Wings              | \$6.00 |
| Chicken Egg Rolls                | \$5.00 |
| Cocktail Franks in Puff Pastry   | \$4.00 |
| Chicken Tenders                  | \$4.00 |
| Swedish Meatballs                | \$3.00 |
| Sausage Stuffed Mushrooms        | \$3.00 |
| Water Chestnuts Wrapped in Bacon | \$3.00 |

### **Cheese (priced per person)**

|                                  |        |
|----------------------------------|--------|
| Brie in Puff Pastry              | \$5.00 |
| Asparagus and Asiago in Phyllo   | \$5.00 |
| Pear and Brie in Phyllo          | \$5.00 |
| Cheese Straws in Puff Pastry     | \$4.00 |
| Jalapeno Cheddar Poppers         | \$4.00 |
| Breaded Cheese Ravioli           | \$4.00 |
| Mozzarella Sticks                | \$4.00 |
| Assorted Miniature Quiches       | \$4.00 |
| Broccoli and Cheddar Cheese Puff | \$4.00 |

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***Individually Priced:***  
***Hors D'Oeuvres Continued***

**Sweets (priced per person)**

|                               |        |
|-------------------------------|--------|
| Chocolate Dipped Strawberries |        |
| Petit Fours                   | \$3.00 |
| Lemon Tart                    | \$3.00 |
| Mini Cheesecake Tartlets      | \$4.00 |
|                               | \$4.00 |

## **TRAYS**

Trays Feed Approximately 35 people.  
Trays are not passable.

**Choices**

|  |          |
|--|----------|
| Smoked Salmon with Accompaniments            | \$275.00 |
| California Sushi Tray                        | \$225.00 |
| Hot Crab Dip with Tortilla Chips             | \$125.00 |
| Assorted Cheese and Fresh Fruit              | \$125.00 |
| Hot Spinach & Artichoke Dip with Pita Points | \$100.00 |
| Vegetable Crudites                           | \$95.00  |
| 7 Layer Dip with Tortilla Chips              | \$75.00  |
| Hummus with Pita Bread                       | \$75.00  |

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Prices and availability are subject to change. Add \$4.00 per person to buffet charge if number drops below the 25 person minimum, not to drop below 15 people. There is a 2 hour maximum time limit for all buffets. Per person charge based on the final head count.

# BUFFET STATIONS

(Minimum of 20 people)

**Minimum 3 Choices for Lunch**

**Minimum 4 Choices for Dinner**

## CARVING STATION

Complemented by Demi Rolls and Assorted Condiments

|  |         |
|--|---------|
| Roast Beef Tenderloin                      | \$14.00 |
| Roast Prime Rib of Beef                    | \$12.00 |
| Maple and Cracked Pepper Glazed Pork Loin  | \$ 9.00 |
| Dill and Brown Sugar Cured Salmon Pastrami | \$10.00 |
| Hanger Steak                               | \$10.00 |

## PASTA STATION

|   |        |
|---|--------|
| Cheese Tortellini, Penne Pasta                        | \$6.00 |
| Sauces: Basil Marinara, Pesto,<br>Creamy Tomato Vodka |        |
| Roasted Vegetables, Italian Sausage                   |        |

## SLIDER STATION

|   |        |
|---|--------|
| BBQ Pork  | \$7.00 |
| Beef Burger   |        |
| Chicken Burger                                      |        |
| Sliced Duck Breast                                  |        |
| Served on Fresh Made Honey Wheat,<br>Sage Mini Buns |        |

Sauces: Raspberry Horseradish, Honey Mustard  
Wasabi Mayonnaise

## SUSHI STATION

Hand Rolled California Rolls

Prepared with your choice of:

|                          |        |
|--------------------------|--------|
| Hamachi Tuna             | \$9.00 |
| Yellow Fin Tuna          |        |
| Smoked Trout             |        |
| Served with Mango Relish |        |

## SHRIMP AND CREAMY GRITS STATION

|  |        |
|--|--------|
| Shrimp and Andouillee Sausage              | \$8.00 |
| Onions, Garlic, Sweet Peppers and Tomatoes |        |
| Spiced Seafood Cream Sauce                 |        |

|  |        |
|--|--------|
| Shrimp and Andouillee Sausage  | \$8.00 |
| Pan Seared with Vegetables Combined with Seafood<br>Sauce, Finished with Sherry and Sweet Butter |        |

## WOK STATION

|  |        |
|--|--------|
| Saute Shrimp, Snow Peas, Red Peppers, Almonds<br>with Sesame Oil, Garlic, Served with Thin Noodles<br>and a Peanut Sauce | \$8.00 |
|--|--------|

## SALAD STATION

|   |        |
|---|--------|
| Classic Caesar  | \$5.00 |
| Mixed Seasonal Greens with Grilled Vegetables                 | \$4.00 |
| Baby Spinach & Arugula with Strawberries &<br>Toasted Almonds | \$5.00 |

All prices are per person unless stated otherwise and subject to NC sales tax and 20% service charge (State law requires taxing of the service charge).  
Prices and availability are subject to change. Add \$4.00 per person to buffet charge if number drops below the 25 person minimum, not to drop  
below 15 people. There is a 2 hour maximum time limit for all buffets. Per person charge based on the final head count.

# DINNER BUFFETS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

## Taste of the Carolinas

Grilled Chicken Breast with Blackberry BBQ Sauce, Pulled Pork Barbecue, Garlic Mashed Potatoes, BBQ Pinto Beans, Greenbeans with Fried Onions, Cream Corn, Bushhog Salad (Bacon, Shredded Mixed Greens, and Pralines), Fresh Mixed Salad Greens with House Dressings, Hushpuppies, Choice Dessert

**\$30.00 per person**

## Pasta Mania -

**Choose 2 Pastas, 2 Meats and 2 Sauces**

Orecchiette or Four Cheese Tortellini, Choice of Alfredo, Marinara or Basil Pesto Sauce, Served with choice of Grilled Chicken, Meatballs or Italian Sausage, Assorted Vegetables, Classic Caesar Salad, Garlic Bread, Choice Dessert

**\$29.00 per person**

**\$32.00 per person for Grilled Shrimp**

**\*Add \$2.00 per person for Chef Attendant**

**Saute Station**

## The Chetola Southern Classic

Mixed Green Salad, Corn, Tomato & Okra Salad, Potato & Bacon Salad, Blackened Chicken Breast with Strawberry & White Balsamic Sauce, Roast Pork Tenderloin with Pinto Beans, Braised Greens & Apple Bourbon Pan Gravy, Pecan Fried Trout with Shrimp & Tomato Salsa, Yellow Stone Ground Grits, Mashed Red Skin Potatoes with Sour Cream & Chives, Fresh Rolls, Choice Dessert

**\$35.00 per person**

## High Country

Bourbon Mesquite Chicken with Swiss Chard, Tomatoes and Onion Butter Sauce, Trout Almondine, Roast Pork Loin with Caramelized Onions & Sweet Apples with Pan Gravy, Vegetable Medley, Mashed Sweet Potatoes, Fresh Mixed Salad Greens with House Dressings, House Breads, Choice Dessert

**\$28.95 per person**

## Outer Banks

Stuffed Flounder, Manor House Signature Crab Cakes, Fried Scallops, Shrimp and Grits, Fried Chicken, Buttery Steamed Cut Corn, Boiled Potatoes, Bushhog Salad, Fresh Mixed Salad Greens with House Dressing, Corn Muffins, Choice Dessert

**\$36.00 per person**

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# SPECIAL OCCASION PACKAGE MENUS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

## The Heritage

### 1 Hour Social

Assorted Cheeses and Fresh Fruit Display

### Heavy Hors D'oeuvres

Vegetable Crudités Tray and Gourmet Crackers,  
Six Stationary Hors D'oeuvres Including One Seafood Item  
(Select from Hors D'oeuvres Menu on Page 9.)

### Champagne Toast

Chetola Resort House Champagne

### 4 Hour Open Bar

(No shots, shooters, or bombs)

Variety of Domestic and Premium Beer, Chetola Resort  
House Wines, Chetola Resort House Liquor Brands

**\$89.00 per person**

## The Estate Buffet

### 1 Hour Social

Assorted Cheeses and Fresh Fruit Display

### Salad

(Choice of One)

Classic Caesar Salad

Fresh Mixed Salad Greens with House Dressings

### Starch

(Choice of One)

Rice with Toasted Almonds and Spinach

Rice with Roasted Onion and Chives

Roasted Garlic Mashed Potatoes

Mashed Red Skins with Sour Cream & Chives

### Vegetable

(Choice of One)

Our culinary staff utilizes fresh vegetables secured from the farms of North and South Carolina. These items will vary seasonally. Please allow us to provide you with suggestions for your function.

### Bread

Fresh Baked House Bread

Garlic French Bread

### Entrées

Carving Station with Roasted Prime Rib of Beef

Stuffed Breast of Chicken with Smoked Mozzarella,

Spinach, Red Peppers & Tomato Cream

Fresh Salmon Filet

### Champagne Toast

House Champagne

### 4 Hour Open Bar

(No shots, shooters, or bombs)

Variety of Domestic and Premium Beer, Chetola Resort

House Wines, Chetola Resort House Liquor Brands

**\$97.00 per person**

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# SPECIAL OCCASION PACKAGE MENUS

(Minimum 20 People)

Served with Iced Tea and Fresh Dark Roast Coffee

## The Grand Celebration Buffet

### 1 Hour Social

Assorted Cheeses and Fresh Fruit Display

Two Passed Hors D'oeuvres

(Choose from page 7)

### Salad

(Choice of One)

Classic Caesar Salad

Mixed Seasonal Greens with Vegetables

Baby Spinach & Arugula with Strawberries & Toasted Almonds

Bibb Lettuce with Marinated Artichoke Hearts, Tomatoes, Olives and Brie Cheese

### Starch

(Choice of One)

Chipotle Macaroni & Cheese

Penne Pasta with Pesto Oil

Roasted Garlic Mashed Potatoes

Mashed Red Skins with Sour Cream & Chives

Smoked Cheddar Mashed Potatoes with Sweet Butter & Basil

Southwest Rice with Tomatoes, Smoked Paprika, Green Peppers and Olives

Rice with Toasted Almonds and Spinach

Rice with Roasted Onion and Chives

Creamy Parmesan and Basil Rice

Cheddar Cheese Yellow Grits

### Vegetable

Our culinary staff utilizes fresh vegetables secured from the farms of North and South Carolina. These items will vary seasonally.

Please allow us to provide you with suggestions for your function.

### Dinner Buffet

Choose from carving item (see page 6)

Choose 3 Entrees

Scottish Salmon Filet

Stuffed Breast of Chicken with Smoked Mozzarella, Spinach, Red Peppers & Tomato Cream

Grilled Vegetable & Goat Cheese Ravioli

Roast Apple Jack Glazed Duck Breast with Shiitake Mushroom and Chive Cream

### Champagne Toast

House Champagne

### 4 Hour Open Bar

(No shots, shooters, or bombs)

Variety of Domestic and Premium Beer, Chetola Resort House Wines, Chetola Resort House Liquor Brands

**\$110.00 per person**

## The Lake Classic Plated Dinner

### 1 Hour Social

Selection of One Hors D'oeuvres Tray

Selection of Two Hors D'oeuvres

(Choose from page 7)

### Plated Salad

(Choice of One)

Classic Caesar Salad

Mixed Seasonal Greens with Vegetables

Baby Spinach & Arugula with Strawberries & Toasted Almonds

Bibb Lettuce with Marinated Artichoke Hearts, Tomatoes, Olives and Brie Cheese

### Plated Entrée

(May offer 3 options, entrées **must** be preselected)

Scottish Salmon Filet

Stuffed Breast of Chicken with Smoked Mozzarella, Spinach, Red Peppers & Tomato Cream

Grilled Vegetable & Goat Cheese Ravioli

Roast Apple Jack Glazed Duck Breast with Shiitake Mushroom and Chive Cream

6 oz Beef Filet "Oscar Style" with Crabmeat, Asparagus and Bernaise Sauce

12 oz Grilled Ribeye Steak Angus

### Something Sweet

Chocolate Covered Strawberries

Grand Marnier Truffles

### Champagne Toast

House Champagne

### 4 Hour Open Bar

(no shots, shooters, or bombs)

Variety of Domestic and Premium Beer,

Chetola Resort House Wines,

Chetola Resort House Liquor Brands

**\$110.00 per person**

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## DINNER DESSERTS

**2 Choices - \$3.00 per person**

**3 Choices - \$5.00 per person**

**4 Choices - \$8.00 per person**

German Chocolate Cheesecake

Baileys Irish Cream Cheesecake

Swiss Almond Chocolate Cheesecake

Pumpkin Cheesecake

New York Cream Style Cheesecake

Lemon Macadamia Nut Tart

Four Layer Chocolate Ganache

Pecan Pie

Key Lime Pie

Tiramisu

Dark Belgian Chocolate Pecan Torte

Carolina Blackberry & Blueberry Pie

Hummingbird Cake

Apple Pecan Harvest Pie

Banana Pudding

Kentucky Bourbon Pie

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# ALCOHOLIC BEVERAGE SERVICE

## DRINKS & COCKTAILS

Shots, Shooters, and Bombs are not permitted.

### Wine Selections

**Tier 1 - \$28, Tier 2 - \$38, Tier 3 - \$48**

**Prices are Per Bottle, Vineyards Vary Based on Market Prices**

### **White Wine Varietals**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Viognier, White Zinfandel

### **Red Wine Varietals**

Merlot, Cabernet Sauvignon, Pinot Noir, Shiraz/Syrah, Zinfandel, Chianti, Malbec, Bordeaux, Carmenere, Tempranillo

### **Champagnes**

House Champagne **\$28.00 per bottle**

Moet & Chandon **\$80.00 per bottle**

### **Non-Alcoholic Options**

Sparkling Grape Juice

**\$12.00 per bottle**

### Liquor Selections

#### **Chetola Resort House Liquor Brands**

Smirnoff Vodka

Bacardi Light Rum

Jim Beam Bourbon

J&B Rare Scotch

Beefeater Gin

Jose Cuervo Gold Tequila

Seagram's 7 Crown Whiskey

**\$7.00 per drink**

**\$135.00 per bottle**

#### **Chetola Resort Call Liquor Brands**

Absolut Vodka

Bacardi Rum

Jack Daniel's Black Label Bourbon

Dewar's Scotch

Tanqueray Gin

Jose Cuervo Black Medallion Tequila

Seagrams VO Whiskey

**\$8.00 per drink**

**\$160.00 per bottle**

#### **Chetola Resort Premium Liquor Brands**

Ketel One Vodka

Captain Morgan's Spiced Rum

Makers Mark Bourbon

Chivas Regal Scotch

Bombay Sapphire Gin

Jose Cuervo 1800 Tequila

Crown Royal Canadian Whiskey

**\$9.00 per drink**

**\$195.00 per bottle**

### Beer Selections

#### **Domestics**

Coors Light

Miller Lite

Budweiser

Bud Light

Michelob Light

Michelob Ultra

O'Douls (available upon request)

**\$3.00 per drink**

#### **Premiums**

Amstel Light

Heineken

Bass Ale

Corona

Newcastle

Sierra Nevada Pale Ale

Sam Adams Lager

Guinness Stout

**\$4.00 per drink**

### **4 HOUR**

#### **OPEN BAR CHARGE**

**\$40.00 - Tier 1 Wine, House Liquor, Domestic and Premium Beer**

**\$45.00 - Tier 2 Wine, Call Liquor, Domestic and Premium Beer**

**\$50.00 - Tier 3 Wine, Premium Liquor, Domestic and Premium Beer**

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# ALCOHOLIC BEVERAGE SERVICE

## DRINKS & COCKTAILS

### Specialty Bars

#### **Bloody Mary Bar**

V8, Tomato Juice, Clamato, Major Peters', Assorted Hot Spices and Sauces, Celery Salt, Horseradish, Capers, Celery Stalks, Olives, Limes, Salt and Pepper, Smirnoff Vodka

**\$7.00 per drink**

#### **Mimosa Bar**

Orange Juice, Pineapple Juice, Strawberries, Oranges, Grenadine, House Champagne

**\$7.00 per drink**

#### **Coffee Bar**

Fresh Dark Roast Coffee, Flavored Syrups, Whipped Cream, Sugar, Kahlua, Bailey's and Godiva Chocolate Liqueur

**\$7.00 per drink**

#### **Margarita Bar**

Rose's Lime Juice, Sour Mix, Coarse Salt, Orange Juice, Limes, Triple Sec, Jose Cuervo Tequila

**\$7.50 per drink**

#### **Daiquiri Bar**

Strawberry Mixer, Sugar, Strawberries, Bacardi Rum

**\$7.50 per drink**

#### **Martini Bar**

Cranberry Juice, Pineapple Juice, Olives, Coarse Sugar, Kahlua, Bailey's, Sour Apple Pucker, Vermouth, Beefeater Gin and Smirnoff Vodka

**\$7.50 per drink**

#### **Hosted Bars**

Liquor, Beer, and Wine will be charged on a consumption basis. The inventory is taken before and after the function. A 20% gratuity will be added to all hosted bars. There is a \$200.00 minimum charge on all bar set-ups.

#### **Cash Bars**

There is a \$100.00 Bartender Fee for all Cash Bar set-ups.

**\*Bar Set ups for Groups of 35 Guests or More Only**

**\*Splitting Bars is not permitted**

**To protect our guests, the Resort reserves the right to cancel beverage service for any reason. This includes the possession of alcohol by attendees that has not been purchased through the Resort, or any circumstances, judged by the Resort Management, that would endanger Resort guests. All cocktails must be consumed at the location where they are purchased. NO PERSON UNDER 21 YEARS OF AGE WILL BE SERVED ALCOHOLIC BEVERAGES.**

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**CHETOLA RESORT  
AT  
BLOWING ROCK**

**SPECIAL EVENT ADDITIONAL PROVISIONS**

**Prices**

All prices are subject to change without notice, unless previously contracted with Chetola Resort's Sales and Catering Office. All catering charges must be applied to one account, as the Resort cannot be responsible for collecting from individuals. All food and beverage prices are subject to a service charge of 20%.

**Food and Beverage**

We do not permit food or beverage to be brought onto Resort property from any outside sources by patrons or attendees, with the exception of a wedding cake. There is a \$1.50 per person cake fee for any cake. This fee includes the cutting and serving of the cake, dishes, silverware and clean up. There is a \$30.00 per person food and beverage minimum for any outdoor function. ***All food and beverage must be consumed on the property.***

**Guarantees**

Our Catering Department requires a final guarantee three (3) business days prior to your function. Should you fail to provide a guarantee by the specific date, your expected number of guests will be used as your guaranteed number. You will be charged for the actual number of guests served, or the guaranteed number, whichever is greater. Our Banquet Department will prepare for five percent (5%) above the guaranteed number.

**Function Room Assignment**

Function rooms are assigned based on the number of people expected and may be reassigned at the Resort's discretion if deemed necessary. Chetola Resort does not guarantee alternative locations for outdoor events during inclement weather. For information regarding the possibility of reserving an alternative location, contact your event planner. Reservations are subject to availability.

**Deposit, Cancellation, and Payment Policy**

The Facility and/or Set-Up Fee is required, in advance, approximately 14 days after initial booking. Weddings are required to pay fifty percent (50%) of the **estimated** food and beverage cost 21 days or more prior to the event, with the balance due upon completion. Chetola Resort reserves the right to cancel this contract upon notifying the Sponsoring Organization if the Contract and Advance Deposit are not received as stipulated. If Sponsoring Organization cancels the contracted event sixty (60) days or more prior to the event, all Advance Deposits will be refunded less an administrative fee of 10% of the Advance Deposit or \$200.00, whichever is greater. Additionally, Advance Deposits will be refunded in the same manner if Chetola cancels this Contract because, in Chetola's judgment, Sponsoring Organization does not provide sufficient information for planning purposes within the time limitations agreed to, or if Sponsoring Organization misrepresents the nature of the event. If Sponsoring Organization cancels the event less than sixty (60) days prior to the contracted event date, all Advance Deposits made by Sponsoring Organization to Chetola will be forfeited. Should the contracted event not occur as scheduled, the Sponsoring Organization shall be liable to Chetola for all charges and expenses incurred to date on behalf of Sponsoring Organization, as well as the anticipated conference and lodging fees as liquidated damages.

**Entertainment**

There is a sound ordinance of 10:00 pm on our property. In our outdoor venues, any bands, DJ's or musicians must stop all amplified playing by 10:00 pm. Acoustic music is permitted until 11:00 pm in outdoor venues. In our banquet facilities only acoustic music is permitted without prior written consent from Chetola Resort. Your Special Event Coordinator must approve all entertainment in advance.

**Conference Materials and Displays**

All conference materials should be sent to the attention of our Catering Department and include the name and dates of your conference, along with the name of the person who will be calling for the deliveries. No COD material will be accepted. All materials must be removed at the prescribed move-out time. Chetola Resort will not be responsible for storage, packing or shipping of these materials. No signs, posters or other materials will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings of the Resort's meeting rooms without prior approval from your Special Event Coordinator.

**Security**

The Resort is not responsible for items left in function rooms unattended or shipped to the Lodge prior to, during, or following a function. Security services can be arranged through our Conference Services Manager.

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