



# Catered Events

## Breakfast

Continental breakfast buffet can be offered to groups of any size. The Pete Dye River Course breakfast buffet is offered to groups of 20 or more.

For groups of less than 20, a small party fee may be assessed for the Pete Dye River Course Breakfast. A la Carte items are available with any meal, for groups of all sizes.

*Breakfast buffets have a standard 60 minute service time*

### Continental Breakfast Buffet - \$10.00 per guest

Fresh Fruit Bowl with Vanilla Yogurt and House-Made Granola  
 Bagels with Choice of Two House-Flavored Cream Cheeses (Flavor Offerings: Plain, Light Plain, Strawberry, Bacon-Chive, and Sun-Dried Tomato Basil)  
 Assorted Danish Pastries with Butter and Preserves  
 Hard Boiled Eggs  
 Choice of Juice: Orange, Apple, Cranberry, **or** Pineapple  
 Coffee and Hot Tea

### Pete Dye River Course Breakfast Buffet - \$13.00 per guest

Fresh Fruit Bowl  
 Toast with Butter and Preserves  
 Assorted Danish Pastries  
 Scrambled Eggs  
 Choice of Bacon **or** Sausage  
 Roasted Potatoes with Bell Peppers and Onions  
 Choice of Southern Style Cheese Grits **or** Hot Oatmeal with Brown Sugar  
 Choice of Juice: Orange, Apple, Cranberry, **or** Pineapple  
 Coffee and Hot Tea

Add a Chef Prepared, In-Room Omelet Station for \$4.00/guest  
 + \$30.00/hour for the station attendant (2 Hour Minimum)

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken “to go.”

## Lunch

All lunch buffet prices include coffee, water, and iced tea. For an additional \$1.50/guest, PEPSI products can be provided. For groups of less than 20, a small party fee may be assessed. Additional beverages are billed on a consumption basis for all lunch buffets.

*Breakfast and lunch buffets have a standard 60 minute service time*

### Cold Sandwich Luncheon Buffet - \$14.00 per guest

Choice of Chef's Seasonal Soup Creation **or**  
 Preston's House Salad with Strawberry Balsamic Vinaigrette and Herbed Buttermilk Ranch  
 Get both a soup and salad for an additional \$1.50 per guest  
 Club Sandwiches & Grilled Chicken Caesar Wraps  
 Vegetarian Wraps Available  
 House Made Chips  
 Coleslaw, Potato Salad **or** Pasta Salad  
 Fresh Fruit Bowl Assorted Cookies  
 Iced Tea, Water & Coffee

### Hot Sandwich Luncheon Buffet - \$17.00 per guest

Choice of Preston's House Salad with Strawberry Balsamic Vinaigrette and Herbed Buttermilk Ranch **or** Caesar Salad with Buttermilk Caesar Dressing  
 6oz. Beef Burgers, and Hebrew National Hot Dogs (with assorted toppings)  
 Vegetarian Black Bean Burgers Available  
 House Made Chips  
 Baked Beans **or** Macaroni and Cheese  
 Fresh Fruit Bowl  
 Assorted Cookies and Chocolate Brownies  
 Iced Tea, Water & Coffee

**\*\*\* BOXED COLD SANDWICH LUNCHESES AVAILABLE \*\*\***  
**\$11.00 per guest**

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken "to go."

# *Lunch Buffet Selections*

*Two Entrée - \$18.50 per guest*

*Three Entrée - \$21.00 per guest*

Chef's Seasonal Soup Creation (List on p. 6)

Warm Rolls and Butter

Choice of Preston's House Salad with Strawberry Balsamic Vinaigrette and Herbed Buttermilk Ranch  
or Country Caesar Salad with Buttermilk Caesar Dressing

## *Choice of the Following Entrees*

Bistro Tender of Beef with a Red Wine and Wild Mushroom Demi Glace

Rosemary Flank Steak with Green Peppercorn Gravy

Seared Chicken Breast with Spinach and Roasted Garlic Cream Sauce

Braised Chicken Cacciatore

Chicken Breast with Champagne Cream Sauce

Pan seared Atlantic Salmon with Citrus Buerre Blanc

Penne with Roasted Vegetables with a Choice of Basil Pesto Cream Sauce

or House Burgundy Marinara Sauce

Wild Mushroom Ravioli with Sundried Tomato Cream Sauce

## *Choice of Two Sides*

Wild Rice Pilaf

Herb Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

Seasonal Vegetable Medley

Green Beans and Carrots

Steamed Broccoli and Cauliflower

*Choice of Two Desserts with the Two Entrée Lunch Buffet or*

*Three Desserts with the Three Entrée Lunch Buffet*

Assorted Cookies, Chocolate Brownies, Lemon Bars, Carrot Cake or Seasonal Cheesecake.

Substitute White Chocolate Brioche Bread Pudding with Whiskey Vanilla Sauce,  
or Seasonal Fresh Fruit Cobbler for \$1.00/guest

## *Iced Tea, Water & Coffee*

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water - these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken "to go."

# Dinner

*(90 min standard buffet service time)*

All dinner buffet prices include coffee, water, and iced tea. For an additional \$1.50/guest, PEPSI products can be provided. For groups of less than 20, a small party fee may be assessed. Additional beverages are billed on a consumption basis for all dinner buffets.

## Reception Catering Package

*Need a little simplicity?*

*Allow us to help! Pick out one passed hors d'oeuvre, one dip, and enjoy in combination with a fresh vegetable and sliced cheese platter.*

### Hors d'oeuvres (Choose One)

Tomato, Basil and Mozzarella Bruschetta  
Shrimp Cocktail  
Bacon and Cheddar Stuffed Button Mushrooms  
Meatballs with Apricot Barbeque Sauce

~

### Fresh Vegetable Crudité and New River Sliced Cheese Platter

Served with House-Made Ranch and Hummus

~

### House Made Dips (Choose One)

Cheddar Ale Dip with Bavarian Soft Pretzels  
Spinach and Artichoke Dip with Pita Points  
Buffalo Chicken Dip with Corn Tortilla Chips  
House-Made Salsa & Guacamole with Corn Tortilla Chips

**\$11.00 per guest w/ meal purchase\***

**\$16.50 per guest w/o meal purchase**

*\*Price valid with purchase of dinner buffet or plated meal package.*

## Fresh & Local Platters and Displays – Great for large groups!

Sliced Fresh Fruit Platter with Honey Greek Yogurt Dip **\$6.00 per guest**

Fresh Vegetable Crudité with House-Made Ranch and Hummus **\$6.50 per guest**

New River Sliced Cheese Display with Assorted Crackers and Fresh Fruit Garnish **\$8.00 per guest**

Smoked Salmon Display with Capers, Lemons, Chopped Red Onion, and Hard Boiled Eggs

**\$90.00** (serves approximately 30 guests)

Baked Brie with Flaky Golden Puff Pastry, Raspberry Compote, Candied Pecans, and Assorted Crackers

**\$70.00** (serves approximately 20 guests)

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken “to go.”

## Hors d'oeuvres

5

(12 piece minimum)

- Deviled Eggs **\$1.25 per piece**
- Tomato, Basil and Mozzarella Bruschetta **\$2.50 per piece**
- Shrimp Cocktail **\$2.50 per piece**
- Asian Shrimp Spring Roll with Ponzu sauce **\$3.00 per piece**
- Bacon Wrapped Scallop with Honey-Chipotle Glaze **\$3.50 per piece**
- Sesame Seared Ahi Tuna Bites with Wasabi Aioli **\$3.50 per piece**
- Mini Crab Cakes with Remoulade Sauce **\$4.00 per piece**
- Bacon and Cheddar Stuffed Button Mushrooms **\$2.50 per piece**
- Beef Hibachi Skewer with Teriyaki Glaze **\$3.00 per piece**
- Chicken Satay Skewers with Thai Peanut Sauce **\$3.00 per piece**
- Meatballs with Apricot Barbeque Sauce **\$2.00 per piece**
- Black Bean Cakes with Roasted Red Pepper Coulis **\$2.00 per piece**

### Butler-Passed Hors d'oeuvres & Beverage Service

\$30.00 per server and bartender, per hour

## House-Made Dips – Great for large groups!

- Jumbo Lump Crab Dip with Pita Points **\$7.50 per guest**
- Cheddar Ale Dip with Bavarian Soft Pretzels **\$6.00 per guest**
- Cajun Crawfish Dip with Toasted Sourdough **\$7.50 per guest**
- Buffalo Chicken Dip with Corn Tortilla Chips **\$6.00 per guest**
- Spinach and Artichoke Dip with Pita Points **\$6.00 per guest**
- Chickpea and Black Bean Hummus Duo with Pita Points **\$4.00 per guest**
- House-Made Salsa & Guacamole with Corn Tortilla Chips **\$5.00 per guest**

## Carving Stations

\*1 Hour Service Minimum, per station. Station attendant required / \$30 per hour per attendant. \*\*

*Prime Rib* with Horseradish Cream, Au Jus, and Parker House Rolls  
**\$205.00** (serves approximately 20 guests)

*Herb Roasted Turkey Breast* with Cranberry Chutney and Sweet Hawaiian Rolls  
**\$175.00** (serves approximately 30 guests)

*Bacon Wrapped Pork Loin* with Whole Grain Mustard and Sweet Hawaiian Rolls  
**\$175.00** (serves approximately 30 guests)

*Beef Tenderloin* with Bordelaise Sauce and Parker House Rolls  
**\$275.00** (serves approximately 20 guests)

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken “to go.”

# Dinner Buffet Selections

*Two Entrée - \$24.00 per guest*

*Three Entrée - \$26.00 per guest*

## Choice of Chef's Seasonal Soup Creations

Chicken Noodle  
 Chicken & Rice  
 French Onion  
 Tomato Bisque  
 Crab Bisque  
 Beef & Vegetable Stew  
 Broccoli & Cheddar  
 Loaded Baked Potato  
 Potato Leek  
 Butternut Squash (Seasonal Availability)  
 Beef & Bean Chili

## *Warm Rolls & Butter*

## Choice of Salads

Preston's House Salad with Strawberry Balsamic Vinaigrette and Herbed Buttermilk Ranch  
**or** Country Caesar Salad with Buttermilk Caesar Dressing

## Entrée Selections

Bistro Tender of Beef with a Red Wine and Wild Mushroom Demi Glace  
 Rosemary Flank Steak with Green Peppercorn Gravy  
 Prime Rib with Beef Au Jus and Horseradish Cream Sauce  
 Grilled Chicken Breast with Spinach and Roasted Garlic Cream Sauce  
 Braised Chicken Cacciatore  
 Breaded Chicken Breast with Champagne Cream Sauce  
 Pan Seared Atlantic Salmon with Citrus Buerre Blanc  
 Low Country Shrimp with Cajun, White Wine, Butter Sauce  
 Penne with Roasted Vegetables and a Choice of Basil Pesto Cream Sauce  
**or** House Burgundy Marinara Sauce  
 Wild Mushroom Ravioli with Sundried Tomato Cream Sauce

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water - these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken "to go."

## *Choice of Two Sides*

Seasonal Roasted Vegetable Medley  
 Green Beans & Julienned Red Bell Peppers  
 Glazed Carrots  
 Roasted Garlic Mashed Potatoes  
 Herb Roasted Red Potatoes  
 Loaded Potatoes Au Gratin  
 Stone-Ground Cheese Grits  
 Wild Rice Pilaf

Substitute Grilled Asparagus for \$1.00 per guest (Seasonal Availability)

## *Desserts*

*Choice of Two Desserts with Two Entrée Dinner Buffet or  
 Three Desserts with Three Entrée Dinner Buffet*

Carrot Cake  
 Lemon Bars  
 Seasonal Cheesecake  
 Chocolate Overload Torte  
 Southern Pecan Pie  
 Flourless Chocolate Torte

Substitute White Chocolate Brioche Bread Pudding with Whiskey Vanilla Sauce or  
 Seasonal Fruit Cobbler for \$1.00 per guest

## *Iced Tea, Water & Coffee*

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken “to go.”

## *A la Carte Food and Snack Selections*

Bagels with Butter, Seasonal Preserves, and Choice of House-Flavored Cream Cheese (Flavors: Plain, Light Plain, Strawberry, Bacon-Chive, and Sun-Dried Tomato Basil)  
\$28/dozen

Assortment of Apples, Bananas, and Oranges  
(Unused pieces can be taken home)  
\$2.00 each

Standard Size Snickers, Twix, Milky Way, and M&M's  
\$2.25 each

Bagged Chips (Sea Salt, Sea Salt and Vinegar, Sour Cream and Chive, Hickory BBQ, and Jalapeno Cheddar)  
\$1.50 each

Cookies: Sugar, Peanut Butter, Chocolate Chip Pecan, Chocolate Chip, Oatmeal Raisin,  
White Chocolate Macadamia Nut, and M&M  
\$24/dozen

House-Made Chocolate Brownies  
\$26/dozen

Granola Bars (Nature Valley Sweet & Salty Peanut, Trail Mix Fruit & Nut, Crunchy Oats 'n Honey,  
and Fiber One Oats & Chocolate)  
\$2.50 each

## *A la Carte Beverage Selections*

Coffee  
\$30/gallon, \$15/half gallon

Apple Juice, Orange Juice, Cranberry Juice, and Pineapple Juice  
\$28/gallon, \$14/half gallon

All Bottled Beverages  
\$2.75 each

Pepsi Products Include: Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, or Diet Mountain Dew  
Gatorade Products Include: Lemon-Lime, Orange, Cool Blue, Fruit Punch, or Dasani Bottled Water

All items and services will be charged **9.3% Sales Tax and a 20% banquet event service charge**. Catering prices **DO NOT** include room rental fees. Non-alcoholic beverages **DO NOT** include bottled soda, bottled Gatorade, or bottled water – these may be purchased a la carte for an additional fee. All groups need to submit a final guest count no later than **7 business days prior to the event date**. Prices are subject to change. Buffet food cannot be taken “to go.”