

BREAKFAST & BREAKFAST BUFFETS

Plaza Continental

*Freshly Brewed Coffee, Decaf and Hot Teas
Assortment of Muffins, Danishes and Breakfast Breads
Butter and Preserves
\$8.95pp++*

Sundance Continental

*Assorted Chilled Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Teas
Fresh Fruit Bowl
Assortment of Breakfast Pastries, Muffins and Bagels
Butter, Cream Cheese and Preserves
\$9.95pp++*

Spa Continental

*Chilled Fruit Juices
Seasonal Sliced Fruit
Assorted Yogurts with Granola
Bran Muffins and Nut Breads
Freshly Brewed Coffee and Decaf
\$9.95pp++*

Plaza Breakfast Buffet

*Minimum of 25 guests required
Assortment of Fresh Juices
Fresh Fruit Bowl
Freshly Baked Danish, Muffins and Biscuits
Fluffy Scrambled Eggs
Applewood Smoked Bacon and Turkey Sausages
Breakfast Potatoes
Creamy Southern Style Grits
Fresh Brewed Coffee and Decaf
\$11.95pp++*

Plated Breakfast

*Choice of Orange Apple or Cranberry Juice
Fluffy Scrambled Eggs
Applewood Smoked Bacon or Turkey Sausage
Hash Browned Potatoes
Biscuits, Butter and Preserves
Coffee, Decaf or Tea
\$9.95pp++*

*All pricing is subject to a 20% Service Charge and applicable taxes. Subject to general terms and conditions.
Pricing subject to change*

REFRESHMENT BREAKS

The Bakery

Fresh Baked Cookies
Chocolate Nut Brownies
Fresh Brewed Coffee and Decaf
Specialty Teas
\$ 8.95 pp++

The Snack Attack

Mixed Nuts
Individual Bags of Chips
Assorted Miniature Candy Bars
Fresh Whole Fruit
Assorted Sodas, Bottled Water and Bottled Juices
\$8.95pp++

Healthy Snack

Nutra Grain Bars
Fresh Whole Fruits
Craisin Trail Mix
Pop Corn
Bottled Waters and Juices
\$9.95pp++

The Chocolate Dream

Double Fudge Brownies
Chocolate Chip Cookies
Miniature Chocolate Candy Bars
Whole Milk
Freshly Brewed Coffee and Decaf
Assorted Sodas
\$9.95pp++

Game Day

Cracker Jacks
Peanuts
Jumbo Soft Pretzels
Assorted Miniature Candy Bars
Assorted Can Sodas
\$8.95pp++

The Carnival

Roasted Peanuts
Jumbo Soft Pretzels
Hand Rolled Cotton Candy
Salt Water Taffy
Pink Lemonade
\$11.95pp++

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All Day Break Package

Top of the Morn

*Freshly Brewed Coffee and Decaf
Assorted Teas
Variety of Chilled Fruit Juices
Fresh Assortment of Breakfast Breads and Muffins
Butter and Preserves*

Mid Morning Refresher

*Melody of Sliced Seasonal Fruits
Assorted Yogurts with Granola
Freshly Brewed Coffee
Assorted Teas*

Mid Day

*Assorted Gourmet Cookies
Double Fudge Brownies
Assorted Sodas*

\$15.95pp++

For your guests convenience add a Plated, Boxed or Buffet Lunch to your Package.

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A LA Carte Break Items
We Proudly Feature Starbucks Coffee

<i>Freshly Brewed Coffee and Decaf</i>	<i>Gallon</i>	<i>\$25.00++</i>
<i>Freshly Brewed Coffee and Decaf</i>	<i>Pot</i>	<i>\$12.50++</i>
<i>Bottled Water</i>	<i>Each</i>	<i>\$ 2.00++</i>
<i>Bottled Sparkling Water</i>	<i>Each</i>	<i>\$ 2.75++</i>
<i>Canned Soft Drinks</i>	<i>Each</i>	<i>\$ 1.50++</i>
<i>Bottled Juices</i>	<i>Each</i>	<i>\$ 2.00++</i>
<i>Assorted Chilled Fruit Juices</i>	<i>Gallon</i>	<i>\$24.00++</i>
<i>Fruit Punch, Lemonade or Iced Tea</i>	<i>Gallon</i>	<i>\$20.00++</i>
<i>Specialty Teas</i>	<i>Each</i>	<i>\$ 2.00++</i>
<i>Whole or Skim Milk</i>	<i>Each</i>	<i>\$ 1.95++</i>
<i>Hot Cocoa</i>	<i>Each</i>	<i>\$ 1.95++</i>
<i>Yogurt Cups</i>	<i>Each</i>	<i>\$ 2.50++</i>
<i>Fresh Whole Fruit</i>	<i>Each</i>	<i>\$ 1.75++</i>
<i>Bagels with Assorted Spreads</i>	<i>Dozen</i>	<i>\$24.00++</i>
<i>Bakery Fresh Danish or Muffins</i>	<i>Dozen</i>	<i>\$22.95++</i>
<i>Country Ham or Sausage Biscuits</i>	<i>Dozen</i>	<i>\$25.00++</i>
<i>Freshly Baked Gourmet Cookies</i>	<i>Dozen</i>	<i>\$17.95++</i>
<i>Home-style Double Fudge Brownies</i>	<i>Dozen</i>	<i>\$21.95++</i>
<i>Jumbo Soft Pretzels with Spicy Mustard</i>	<i>Each</i>	<i>\$ 3.50++</i>
<i>Chips and Dip</i>	<i>Per Person</i>	<i>\$ 2.50++</i>
<i>Nachos and Salsa</i>	<i>Per Person</i>	<i>\$ 3.00++</i>
<i>Party Mix</i>	<i>Per Pound</i>	<i>\$10.00++</i>
<i>Mixed Nuts</i>	<i>Per Pound</i>	<i>\$16.00++</i>
<i>Pretzels</i>	<i>Per Pound</i>	<i>\$12.00++</i>
<i>Spicy Cajun Mix</i>	<i>Per pound</i>	<i>\$10.00++</i>

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LUNCH & LUNCH BUFFETS

Plaza Luncheon Buffet

Buffet includes Garden Salad, Fresh Fruit Bowl or Pasta Salad, Chefs Selection of Starch, Vegetables & Dessert, Rolls and Butter, Iced Tea and Coffee

Time for Lunches: 11am-3pm No Exceptions

Baked or Fried Chicken

Meat Lasagna

Vegetable Lasagna

Grilled Pork Chops w/ Caramelized Apples

Braised Beef Tips w/ Mushroom and onion gravy

Orange Glazed Ham

Roast Prime Rib of Beef Add \$3.00

1 Entrée.....\$14.95pp++

2 Entrées..... \$17.95pp++

Deli Buffet

Assortment of Deli Sliced Meats including Roast Beef, Smoked Turkey, Virginia Ham

Swiss and American Cheeses, Kosher Dill Pickles,

A Variety of Breads and Rolls, Condiments and Garnishes

Potato Chips, Gourmet Cookies, Iced Tea and Sodas

\$ 14.95 pp++

Served Lunches

A Garden Salad, Chef's Choice of Starch, Vegetable and Dessert, Iced Tea, Coffee, Rolls and Butter will be served with all meals.

French Dip

Slow Roasted Top Round of Beef, sliced thin served with Au Jus & Swiss Cheese

Served on a Hoagie Bun with pasta salad and potato chips

\$11.95pp++

Lemon Dill Salmon

6oz. Grilled Salmon Filet topped with a Light Lemon Dill Caper Butter Sauce

\$17.95pp++

Apricot Grilled Pork Loin

Roasted Pork Loin topped with a Apricot Glaze

\$17.95pp++

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Served Lunches (continued)

*The following lunches may be served Plated or as Boxed Lunches
Plated Lunches are served with Double Fudge Brownies and Iced Tea
Boxed lunches are served with Gourmet Cookies and Canned Sodas*

Clarion Chicken Croissant

*Marinated and Grilled Chicken Breast on Buttery Croissant.
Served with Fresh Fruit Salad and Potato Chips
\$9.95pp++*

Tuna or Chicken Salad Croissant

*Our House Made Chicken or Tuna Salad on Buttery Croissant Served with Southern Potato Salad and Potato Chips
\$9.50pp++*

Smoked Turkey Club Hoagie

*Thinly Sliced Smoked Turkey Breast, Cheddar Cheese and Applewood Smoked Bacon on a Crusty Baguette. Served with
Fresh Fruit Salad and Potato Chips
\$9.95pp++*

Ham and Swiss on Wheat

*An old favorite. Virginia Smoked Ham and Swiss Cheese Thinly Sliced and piled high on Deli Rye Bread. Served with
Pasta Salad and Potato Chips
\$8.95pp++*

Choice Chicken Salad

*Marinated and Grilled Chicken Breast atop Baby Mixed Greens, Cherry Tomatoes, Sliced Cucumbers and Sweet Red
Onions. Served with your choice of dressing
\$8.95pp++*

Classic Caesar Salad

*Crisp Romaine Lettuce, Garlic Croutons, Freshly Grated Parmesan Cheese tossed in a Creamy Caesar Dressing.
W/ Grilled Shrimp.....\$10.95pp++ W/ Grilled Chicken..... \$9.95pp++*

The Big Salad

*Mescaline Greens, Romaine and Iceberg Lettuces, Julienne Carrots, Cherry Tomatoes, Purple Cabbage, Sliced Cucumbers,
Broccoli Floret's, Walnuts, Craisins and Croutons. Served with your choice of dressing
\$7.95pp++*

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DINNER SELECTIONS

Dinner Buffet

Buffet includes Iced Tea, Coffee, Rolls and Butter and Chef Choice Starch, Vegetable and Dessert

(Minimum of 40 guests required for buffet or an additional fee will be applied)

Herb Baked Chicken, Fried Chicken, BBQ Chicken, Chicken Marsala, Sliced Turkey Breast, Braised Beef Tips, Sliced Roast Beef Au Jus, Glazed Black Oak Ham, Teriyaki Glazed Salmon, Baked Meat Lasagna, Rosemary Roasted Pork Loin, Vegetable Lasagna, BBQ Ribs

Entrées

1 Entrée..... \$18.95pp++

2 Entrées.....\$22.95pp++

3 Entrées.....\$27.95pp++

Salads

(Choose Two)

Tossed Green Salad with Assorted Dressings, Classic Caesar Salad, Pasta Salad, Potato Salad, Marinated Cucumbers and Tomatoes, Greek Salad

Sides

Garlic/Reg. Mash Potato

Wild Rice

Rice Pilaf

Macaroni & Cheese

Vegetable Medley

Cabbage

Collards

Roasted Potato

Broccoli & Cheese

Asparagus

Green Beans

Corn

Corn on the Cob

Bake Beans/Pinto Beans

Spinach

Black Eye Peas

Our Chef will be pleased to develop a theme menu for your event that will entice the palate! Just ask our Sales Staff

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Premium Displays and Stations

Add one of our beautiful displays or exciting action stations to your buffet to give it that extra special touch

Crudités Al Fresaca

An Array Local Crisp Fresh Vegetables artfully arranged and served with an assortment of House Made Dips
\$2.95pp++

Tropical Fruit Display

Exotic Tropical Fruits flown in from around the Globe, Including Pineapple, Mangoes, Apricots, and Kiwi
\$3.95pp++

International Cheese Display

Experience the Great Cheeses of the World displayed with an assortment of breads, crackers and fresh fruit.
\$4.25pp++

Seafood Raw Bar

A Seafood Lovers Delight. Oysters and Clams on the Half Shell. Steamed Jumbo Shrimp, and Australian Green Mussels. Accompanied by Drawn Butter and sauce of your choice
\$9.95pp++

Pasta Station

Choose One Filled Pasta plus Two other Shapes and Two Sauces to be prepared to order for your guest.

Filled Pastas: Lobster Ravioli, Wild Mushroom Ravioli, Three Cheese Tortellini

Pasta: Penne, Spinach Fettuccini, Rainbow Angel Hair

Sauces: Classic Marinara, Wild Mushroom

\$6.95pp++

Omelet Station

Not just for breakfast anymore. Your Omelets can be filled with a plethora of exotic fillings, from Cheeses to Caviar.
\$6.95pp++

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The Carving Board

Delectable Roasted Meats carved to order. Served with Mini Rolls, Croissants and Assorted Spreads

<i>Smoked Turkey Breast</i>	<i>\$165.00pp++(serves 25-30)</i>
<i>Roast Prime Rib</i>	<i>\$250.00pp++(serves 30-40)</i>
<i>Bison Prime Rib</i>	<i>\$295.00pp++(serves 35-40)</i>
<i>Apricot Glazed Pork Loin</i>	<i>\$195.00pp++(serves 35-40)</i>

Chocolate Fountain / Fondue Station

*Choose Dark or Milk Chocolate to be served with assorted fresh fruits, sweet breads and salty snacks.
Fresh Vegetables, Fruits and Crusty Breads served with Gruyere Cheese Sauce
\$5.95pp++*

Parisian Dessert Station

*A Display of Miniature French Pastries
\$5.50pp++*

All stations requiring an attendant or culinarian will be charged \$40.00 for the first hour and \$35.00 an hour there after

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PLATED DINNERS

ALL PLATED DINNERS ARE ACCOMPANIED BY A MIXED GREEN SALAD, CHEF CHOICE STARCH AND VEGETABLE, CHEF'S CHOICE OF DESSERT, ICED TEA AND COFFEE. ROLLS AND BUTTER

Roasted Chicken Breast Marsala

*6oz Free Range Chicken Breast Seasoned and Roasted. Topped with a Wild Mushroom Demi Glace.
\$17.95++*

10oz. New York Strip Steak

*10oz Aged Angus Steak Grilled to Perfection. Topped with a Red Wine Reduction and Maitre D Butter
\$ 23.95pp+ +*

Grilled Chilean Sea Bass

*Fresh Chilean Sea Bass Marinated in a Chimichurri Sauce, Grilled then garnished with a our own Pineapple Salsa
\$24.95++*

Herb Crusted Lamb Chops

*New Zealand Lamb Rack Encrusted with Herbed Bread Crumbs and Roasted to perfection. Served with Fresh Mint Jus.
\$26.95++*

Wild Rice Stuffed Cornish Game Hen

*Cornish Hen Filled with Wild Rice Stuffing roasted and served with Orange Cranberry Marmalade Glaze
\$23.95++*

Shellacked Salmon

*Orange Blossom Honey, Soy Sauce and Ginger form a sweet and savory glaze atop Alaskan Salmon Filet
\$24.95++*

Roast Prime Rib

*Slow Roasted Beef Prime Rib served with Au Jus and Horseradish Cream Sauce
8oz...\$21.95
10oz...\$26.95*

Rosemary Pork Medallions

*Tender Medallions of Pork Loin infused with fresh Rosemary then topped with an Apple Cider Sauce
\$22.95++*

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RECEPTION SELECTIONS

Hors D' Oeuvres

Hors D' Oeuvres are priced per 100 unless otherwise noted

Hot

<i>Meatballs (BBQ, Swedish and Sweet and sour)</i>	<i>\$140.00++</i>
<i>Chicken Drummettes</i>	<i>\$150.00++</i>
<i>Chicken Tenders</i>	<i>\$175.00++</i>
<i>Buffalo Wings</i>	<i>\$150.00++</i>
<i>Spanikopita</i>	<i>\$155.00++</i>
<i>Miniature Beef Brochettes</i>	<i>\$175.00++</i>
<i>Miniature Chicken Kabobs</i>	<i>\$145.00++</i>
<i>Cocktail Country Ham Biscuits</i>	<i>\$200.00++</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$225.00++</i>
<i>Prosciutto Wrapped Shrimp and Asparagus</i>	<i>\$275.00++</i>
<i>Miniature Beef Wellingtons</i>	<i>\$250.00++</i>
<i>Clams Casino</i>	<i>\$245.00++</i>
<i>Baked Spinach and Artichoke Dip</i>	<i>\$195.00++</i>
<i>Raspberry Baked Brie w/ Crostini</i>	<i>\$165.00++</i>

Cold

<i>Assorted Tea Sandwiches</i>	<i>\$125.00++</i>
<i>Deviled Eggs</i>	<i>\$120.00++</i>
<i>Assorted Canapés</i>	<i>\$185.00++</i>
<i>Cucumber and Dill Canapés</i>	<i>\$165.00++</i>
<i>Iced Jumbo Shrimp</i>	<i>\$250.00++</i>
<i>Peel and Eat Shrimp (per pound)</i>	<i>\$ 39.50++</i>
<i>Cocktail Crab Claws</i>	<i>\$225.00++</i>
<i>Florida Stone Crab Claws</i>	<i>\$250.00++</i>
<i>Blue Crab Stuffed Tomatoes</i>	<i>\$225.00++</i>

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Beverage Selections

Host or Cash Bars

<i>House Brands</i>	\$ 5.00
<i>Call Brands</i>	\$ 6.00
<i>Premium Brands</i>	\$ 7.00
<i>Super Premiums</i>	\$ 8.00
<i>Domestic Beer</i>	\$ 3.00
<i>Imported Beer</i>	\$ 4.00
<i>House Wine (Glass)</i>	\$ 4.50
<i>Premium Wine (Glass)</i>	TBD
<i>Sparkling Water</i>	\$ 2.50
<i>Cordials</i>	\$ 6.00
<i>Champagne Punch (Gallon)</i>	\$ 45.00
<i>Domestic Beer (Keg)</i>	\$250.00
<i>Imported Beer (Keg)</i>	\$285.00
<i>Pony (Keg)</i>	\$185.00
<i>Moet Champagne (Bottle)</i>	\$ 23.50

Wines by the Bottle

<i>Cabernet Sauvignon</i>	\$ 21.00
<i>Chardonnay</i>	\$ 21.00
<i>White Zinfandel</i>	\$ 21.00
<i>Merlot</i>	\$ 21.00

1 Bartender is required for every 50 Guests
Bartenders \$35.00 per hour

Security is required at every function that serves alcohol
1 Security Officer is needed for every 50 Guests
Security Officers \$35.00 per Hour

The Sundance Plaza Hotel and Spa, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with North Carolina law. It is a policy, therefore, that all alcoholic beverages must be supplied by the Hotel and may not be removed from the premises. North Carolina law requires the Hotel to provide a Bartender for all functions when liquor is purchased from the Hotel.

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