

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

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 and Variety of Hot Tea	\$2.50 per person
Iced Tea	\$2.25 per person
Bottled Spring Water with Crystal Light Packets	\$2.50 per bottle
Assorted Fruit Juices	\$2.50 per bottle
Assorted Coca Cola Soft Drinks	\$2.50 per bottle
All Day Beverage Service of Assorted Sodas and Coffee	\$9.00 per person

Nibblers

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

Salted Mixed Nuts	\$2.50 per person
Trail Mix	\$2.50 per person
Assorted Candy Bars	\$2.50 per person
Assorted Snack Chips	\$2.00 per person
Tortilla Chips with Salsa	\$3.00 per person
Potato Chips with Ranch Dip	\$3.00 per person

Fresh From the Bakery

Fresh Baked Chocolate Brownies	\$30.00 per dozen
Assorted Fresh Baked Cookies	\$22.00 per dozen
Lemon Dessert Bars	\$30.00 per dozen
Chocolate Congo Bars	\$2.00 per person
Muffins	\$2.00 per person
Warm Cinnamon Swirls	\$2.50 per person

Healthy Alternatives

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

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**

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

Choice of One Entrée	\$25.95 per person
Choice of Two Entrées	\$28.95 per person
Choice of Three Entrées	\$32.95 per person
Choice of Four Entrées	\$36.95 per person

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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

CONTINUED ON NEXT PAGE

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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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BUFFET STATIONS

(Minimum of 20 people)

Minimum 3 Choices for Lunch

Minimum 4 Choices for Dinner

CARVING STATION

Complimented 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, 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, Sage Mini Buns	

Sauces: Raspberry Horseradish, Honey Mustard
Wasabi Mayonnaise

SUSHI STATION

Hand Rolled California Rolls	\$9.00
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Prepared with your choice of:

Hamachi Tuna
Yellow Fin Tuna
Smoked Trout

Served with Mango Relish

SHRIMP AND CREAMY GRITS STATION

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

Shrimp and Andouille Sausage	\$8.00
Pan Seared with Vegetables Combined with Seafood Sauce, Finished with Sherry and Sweet Butter	

WOK STATION

Saute Shrimp, Snow Peas, Red Peppers, Almonds with Sesame Oil, Garlic, Served with Thin Noodles and a Peanut Sauce	\$8.00
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SALAD STATION

Classic Caesar	\$5.00
Mixed Seasonal Greens with Grilled Vegetables	\$4.00
Baby Spinach & Arugula with Strawberries & Toasted Almonds	\$5.00

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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 - PER PERSON 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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