



Breakfast Selections

Continental Breakfast

Fresh Baked Muffins, Danish, Fresh Sliced Fruit

Orange Juice & Coffee

\$8.00++per person

Bagel Board

Assorted Fresh Baked Bagels served with Whipped Cream Cheese,

Assorted Jams, House Baked Muffins, Fresh Sliced Fruit

Orange Juice & Coffee

\$8.00++per person

Southern Biscuit Breakfast

A three-inch Baked Southern Biscuit stuffed with your choice of
Country Ham, Sausage, Cheddar Cheese or Pork Tenderloin & Cheddar Cheese.

Served with Fried Potatoes,

House Baked Muffins, Fresh Sliced Fruit

Orange Juice & Coffee

\$10.00++ per person

Saturday Morning Breakfast

Scrambled Eggs with American Cheese,

Hickory Smoked Bacon, Country Sausage Patty or Country Ham (Choose 1)

Southern Biscuits, Toast with Whipped Butter, Assorted Jams,

Fresh Sliced Fruit

Orange Juice & Coffee

\$10++per person

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Fresh Salads

Caesar Salad

Fresh Cut Green Leaf & Romaine Lettuce tossed with Eggless Caesar Dressing,
Croutons, Shredded & Shaved Parmesan Cheese,
Fresh Baked Yeast Rolls,
Fresh Fruit Bowl, Cookie or Brownie (Choose 1)
Iced Tea & Water
\$9.00++ per person

Chicken Caesar Salad

Fresh Cut Green Leaf Lettuce tossed with Eggless Caesar Dressing,
Croutons, Shredded & Shaved Parmesan Cheese,
Fresh Baked Yeast Rolls,
Fresh Fruit Bowl, Cookie or Brownie (Choose 1)
Iced Tea & Water
\$11.00++ per person

Chef Salad

Fresh Assorted Greens with sliced Ham, Turkey, Hard Boiled Egg,
Swiss & Shredded Cheddar Cheese
Diced Tomatoes, Carrots, Cucumbers, Red Onion & Chopped Chives
Fresh Baked Yeast Roll,
Fresh Fruit Bowl, Cookie or Brownie (Choose 1)
Iced Tea & Water
\$11.00++ per person

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Executive Box Lunches

Par 3

School House Style Deli Sandwich

Ham, Turkey, Roast Beef

Topped with Cheddar or Swiss Cheese, Lettuce & Tomato

Seasonal Pasta Salad or Southern Potato Salad (Choose 1)

Fresh Sliced Fruit, Cookie or Brownie (Choose 1)

Sweet & Unsweetened Ice Tea & Water

\$8.95++ per person

Par 4

School House Club Sandwich with

Turkey, Ham & Hickory Smoked Bacon

Topped with Cheddar & Swiss Cheese, Lettuce & Tomato

Seasonal Pasta Salad or Southern Potato Salad (Choose 1)

Fresh Sliced Fruit, Cookie or Brownie (Choose 1)

Sweet & Unsweetened Ice Tea & Water

\$9.50++ per person

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Chilled Deli Buffet Luncheons

Player's Deli Buffet

Thinly sliced Virginia Cured Ham, Roasted Turkey Breast, Roast Beef,

Cheddar. American. Swiss Cheeses

Lettuce, Tomato, Red Onion, Pickles

Seasonal Pasta or Southern Potato Salad

Potato Chips, Fresh Sliced Fruit, Cookies or Brownies

Assorted Breads & Condiments

Sweet & Unsweetened Ice Tea & Water Self Serve Stations

\$12.95++ per person

Champion's Deli Buffet

Soup of the Day, or Fresh Tossed Salad with Assorted Dressings

Sliced Virginia Cured Ham, Roasted Turkey Breast, Pastrami & Salami Slices

Cheddar. American. Swiss, Provolone, Muenster Cheeses

Lettuce, Tomato, Red Onion, Dill Pickles, Peppers

Olive Oil, Balsamic Vinegar, Dijon Mustard, Herb Mayonnaise

Seasonal Pasta or Southern Potato Salad

Potato Chips, Fresh Sliced Fruit, Cookies or Brownies

Assorted Breads & Condiments

Sweet & Unsweetened Ice Tea & Water Self Serve Stations

\$15.95++ per person

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Hot Lunch Buffet

Lunch Buffet includes: Fresh Tossed Salad with Assorted Dressings, starch , vegetable, Fresh Baked Yeast Rolls, Chef's Choice of Assorted Desserts, Sweet & Unsweetened Ice Tea & Water.

One Entrée \$18.00++per person

Two Entrees \$20.00++per person

Entrée Selections

Chicken Marsala with Wild Forest Blend Mushrooms

Chicken Piccata with Angel Hair Pasta

Baked Ranch Chicken with Creamy Ranch Sauce

Roasted Herb Whole Chicken

Bryan Park Famous Honey Fried Chicken

North Carolina Piedmont or Eastern Style Barbeque

Roasted Port Loin with Pan Gravy

Homemade Italian Beefy Lasagna

Marinated Flank Steak with Black Pepper Demi Glaze

London Broil with Pan Gravy

Marinated Flank Steak with Green Peppers & Onions

Fresh North Atlantic Whitefish

Roasted Salmon with Tomato, Dill, Caper Medley

Starches

Wild Garden Blend Rice , Rice Pilaf, Aromatic Jasmine Rice, Whipped Potatoes,
Roasted Red Bliss Potatoes, Red Bliss Mash Potatoes.

Vegetables

Roasted Vegetable Medley, Steamed Broccoli, Southern Green Beans,
Buttered Corn Kernels or Corn on the Cobb

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Hors' d'ourves

Cold Appetizers

Nachos with Mango Salsa	\$10/pound
Turkey Pinwheels	\$80/tray of 100
Fresh Chicken or Tuna Salad in a toasted Wonton Cup	\$80/tray of 50
Mozzarella, Tomato, Basil Kabobs	\$90/tray of 100
Cheese & Crackers	\$100/Tray of 100
Fresh Sliced Seasonal Fruits	\$125/Tray of 100
Vegetable Tray	\$150/Tray of 100
Jumbo Cocktail Shrimp with Cocktail Sauce served in individual mini-dishes	\$200/tray of 50

Hot Appetizers

Bourbon Chicken Bites	\$80/tray of 100
Tequilas	\$80/tray of 100
Quesadillas	\$80/tray of 100
Swedish Meatballs or Barbeque Meatballs	\$100/tray of 100
Teriyaki, Bourbon or Sweet & Spicy Chicken Wings	\$100/tray of 100
Spring Rolls with Dipping Sauce	\$100/tray of 100
Mozzarella Sticks	\$100/tray of 100
Mini Baked Crab Cakes with Tartar Sauce	\$125.00/tray of 100
Mini Sliders	\$150/tray of 100
Coconut Shrimp Bites	\$100/tray of 100
Fried Lobster Ravioli with Marinara or Alfredo Sauce	\$200/10 lbs.

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Hot Dinner Buffet

Dinner Buffet includes: Fresh Tossed Salad with Assorted Dressings, Starch, Vegetable, Fresh Baked Yeast Rolls, Chef's Choice of Assorted Desserts, Sweet & Unsweetened Ice Tea & Water.

One Entrée \$23.00++per person

Two Entrees \$26.00++per person

Entrée Selections

Chicken Marsala with Wild Forest Blend Mushrooms
Chicken Parmesan with Marinara Sauce
Baked Ranch Chicken with Creamy Ranch Sauce
Herb Roasted Chicken Breast
Chicken Piccata with Angel Hair Pasta
Bryan Park Famous Honey Fried Chicken (additional \$1)

North Carolina Chopped Barbeque
Roasted Pork Tender Loin with Pineapple base gravy
Virginia Cured Ham with Dijon Mustard Honey Glaze
Marinated Flank Steak with Peppers & Onions in Brown Sauce
Roast Beef with Au Jus Sauce
Slow Cooked BBQ Beef Brisket

Homemade Italian Beefy Lasagna
Vegetable Lasagna
Roasted Tom Turkey Breast with Savory Turkey Gravy

Grilled Salmon with Mango Salsa
Roasted Salmon with a Supreme Sauce

Starches

Rice Pilaf
Aromatic Asian Jasmine Rice
Whipped Potatoes
Red Bliss Roasted Potatoes
Scalloped Potatoes
Macaroni & Cheese

Vegetables

Buttered Corn Kernels
Roasted Vegetable Medley
Corn on the Cobb
Steamed Broccoli
Asparagus
Honey Glazed Baby Carrots
French Cut Green Beans
(with or without Bacon)

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Plated Dinner Meals

All plated meals are served with Fresh Tossed Salad with Assorted Dressings, 1 Starch & 1 Vegetable, Baked Yeast Rolls, Dessert, Preset Water & Tea.

Chicken Marsala **\$22.00++**

Breaded chicken breast simmered in a red-wine sauce, served on a bed of Angel hair pasta. Drizzled with mushroom sauce and accompanied by petite tri-colored carrots or French green beans .

Flank Steak **\$22.00++**

Flank Steak marinated overnight in a blend of Worchester, Soy & a touch of vinegar. Seasoned with Chef's secret seasoning. Served with roasted peppers & onions and buttered red bliss mashed potatoes and steamed broccoli.

BBQ Smoked Brisket **\$23.00++**

Beef Brisket seasoned with bbq sauce, slowly roasted till tender. Served with a side of Roasted Potatoes and Baby Glazed Carrots.

Chicken Gouda **\$23.00++**

Chicken Breast marinated in garlic, olive oil & parsley, then roasted to perfection. Served on a bed of oven roasted potatoes served with smoked gouda, fresh bacon and caramelized onions and our famous Gouda Sauce. Teamed with sautéed asparagus in butter, garlic with a pinch of salt & pepper.

Seafood Stuffed Chicken Breast **\$29.00++**

Italian Herbed Seasoned Chicken Breast stuffed with crab meat, shrimp and our homemade dressing. Lightly friend with an egg, flour & bread crumb coating - then baked to a golden brown. Served on a bed of Fettucine Noodles topped with homemade Alfredo Sauce teamed with Roasted Vegetable Medley.

New York Strip **\$31.00++**

Marinated In Worchester, Soy Sauce and Seasonings. Next a wonderful garlic butter rub is applied and grilled to a healthy medium. Guest chooses between mashed or roasted red bliss potatoes. Choice of vegetable.

Dual Plates

Filet of beef with Bryan Park au jus sauce teamed with one of the following:

Jumbo Shrimp Scampi cooked in Chef T's Sauce	\$32.00++
Herbed Chicken Breast in a universal white wine sauce	\$34.00++
Filet of Salmon topped with Chef T's Sauce (White Wine & Butter)	\$34.00++

Choose starch & vegetable to accompany - or request Chef's Choice.

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Specialty Buffets

Backyard Grill

5oz. Char-Grilled Cheddar Burger

4oz Grilled Hot Dog

Buns and Condiments

Chef's Homemade Chili with no beans

Chopped Coleslaw, Baked Beans, Southern Potato Salad

Potato Chips

Assorted Cookies & Brownies

Sweet & Unsweetened Ice Tea & Water Self-Serve Station

\$15.00++per person

North Carolina Barbeque

Eastern or Piedmont Style Chopped Barbeque

Baked Beans, Chopped Coleslaw and Southern Potato Salad

Fresh Baked Yeast Rolls

Apple or Peach Cobbler

Sweet & Unsweetened Ice Tea & Water Self-Serve Station

\$15.00++per person

Piedmont Barbeque

Eastern or Piedmont Style Chopped Barbeque

Southern Fried Chicken

Homemade Coleslaw, Southern Potato Salad, Fresh Sliced Fruit

Fresh Baked Yeast Rolls

Apple or Peach Cobbler

Unsweetened Ice Tea & Water Self-Serve Station

\$18.00++per person

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Specialty Buffets

Saltlick Texas Barbeque

Texas Slow Roasted Beef Brisket with Homemade Barbeque Sauce
Grilled Sausages with Grilled Onions & Peppers
Roasted Whole Chicken with Barbeque Ancho Sauce
Barbeque Baked Beans, Southern Potato Salad, Roasted Corn on the Cob,
Dill Pickles, Tortilla Chips w/Fresh Salsa & Guacamole,
Jalapeno Cornbread & Hush Puppies
Peach or Apple Cobbler
Sweet & Unsweetened Ice Tea & Water
\$22.00++per person

Tailgaters Dream

Fresh Tossed salad with Assorted Dressings,
Grilled Rib Eye Steaks with Savory Rub Seasonings
Grilled Whole Chicken
Baked Potato with all the fixings
Buttery Corn on the Cobb, Roasted Vegetable Medley
Fresh Baked Yeast Rolls
Cookies & Brownies
Sweet & Unsweetened Ice Tea & Water
\$31.00++per person

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Specialty Buffets

Fish Fry Friday

Fresh Tossed Salad with Assorted Dressings,
Fresh Fried Flounder
Crispy Fried Shrimp
Homemade Cole Slaw, Roasted Red Bliss Potatoes
Buttered Corn on the Cobb
Hushpuppies
Assorted Cookies & Brownies
Sweet & Unsweetened Ice Tea & Water
\$17.00++per person

Italian Buffet

Caesar Salad Station
Baked Homemade Italian Beefy Lasagna
Chicken Alfredo with Fettucine Pasta
Roasted Vegetable Medley, Fresh Baked Yeast Rolls
Assorted Cakes
Sweet & Unsweetened Ice Tea & Water
\$22.00++per person

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Snacks & Breaks

Dry Snack Mix	\$6.00/pound
Spicy Cajun Snack Mix	\$8.00/pound
Goldfish Crackers	\$10.00/pound
Chex Mix with M&Ms	\$10.00/pound
Mixed Nuts	\$12.00/pound
Potato Chips with French Onion Dip	\$4.50/bag
Tortilla Chips with Salsa	\$5.00/bag
Fresh Cut Fruit Bowl	\$50.00/Bowl
Cubed Cheese Tray with Crackers	\$100.00/tray of 100
Vegetable Crudités with Ranch Dip	\$150.00/tray of 100
Fruit & Cheese with Crackers	\$125.00/tray of 100
Individual Assorted Yogurts	#2.00/ea

Dozen

Assorted Cookies	\$24.00/dz
Chocolate Brownie	\$28.00/dz
Warm Stadium Pretzels with Mustard	\$29.00/dz

Non-Alcoholic Beverages

Fresh Brewed Coffee (Regular/Decaf)	\$34.00/gallon
Ice Tea	\$26.00/gallon
Lemonade	\$20.00/gallon
Fruit Punch	\$24.00/gallon
Orange Juice	\$28.00/gallon
Hot Tea (on consumption)	\$2.50/tea bag
Soft Drink (on consumption)	\$2.50/each
Bottled Water (on consumption)	\$2.00/each
Apple Juice (on consumption)	\$2.00/each

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