



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 50
Bruschetta Bread	\$100/tray of 100
Vegi-tinis	\$3/each
Vegetable Tray	\$100/Tray of 100
Cheese & Crackers	\$125/Tray of 100
Fresh Sliced Seasonal Fruits	\$125/Tray of 100

Hot Appetizers

Bourbon Chicken Bites	\$80/tray of 100
Bacon Wrapped Red Potato Bites	\$125/tray of 100
Swedish/Barbeque or Italian Meatballs	\$100/tray of 100
Teriyaki, Bourbon or Sweet & Spicy Chicken Wings	\$125/tray of 100
Spring Rolls with Dipping Sauce	\$100/tray of 100
Mozzarella Sticks	\$150/tray of 100
Mini Baked Crab Cakes with Tartar Sauce	\$250.00/tray of 100
Mini Sliders	\$200/tray of 100
Coconut Shrimp Bites	\$150/tray of 100
Hot Artichoke/Spinach Dip w/Pita Points	\$25/pint
Chicken Tender Bites	\$100/tray of 100
Chicken Drumettes w/Honey Mustard Sauce	\$125/tray of 100

All Food & Beverage is subject to 18% Service Charge and Applicable NC Sales Tax

Prices are Subject to Change until Contracted



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 \$22.00++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
Italian Chicken with Olive Oil & Italian Herbs
Tuscan Chicken with Creamy Sauce, Sun-Dried Tomatoes & Spinach
Bryan Park Famous Honey Fried Chicken (additional \$1)

North Carolina Chopped Barbeque
Roasted Pork Tender Loin with Pineapple base gravy
Roasted Tom Turkey Breast with Savory Turkey Gravy
Marinated Flank Steak in Brown Sauce (additional \$1)
Roast Beef with Au Jus Sauce
Slow Cooked BBQ Beef Brisket (additional \$1)

Homemade Italian Beefy Lasagna
Pasta Primavera
Vegetable Lasagna

Grilled Salmon with Mango Salsa (additional \$2)
Roasted Salmon with a Supreme Sauce (additional \$2)

Starches

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

Vegetables

Steamed Broccoli
Buttered Corn Kernels
Roasted Vegetable Medley
Corn on the Cobb
Honey Glazed Baby Carrots
Asparagus
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 .

Chicken Gouda **\$22.00++**

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.

Flank Steak **\$23.00++**

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.

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 (12 oz) **\$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:

Herbed Chicken Breast in a universal white wine sauce	\$27.00++
Jumbo Shrimp Scampi	\$29.00++
Filet of Salmon	\$31.00++

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

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Bar Services

Domestic & Imported Beer

Full Keg	\$350.00
Half Keg	\$175.00
Case of 24 Domestic Bottles	\$ 60.00
Per Bottle	\$ 3.00
Case of 24 Imported Bottles	\$ 72.00
Per Bottle	\$ 4.00

Wine/Champagne/Sparkling Cider

Forestville/Banrock Station	\$14.00/bottle
Champagne	\$15.00/bottle
Sparkling Cider	\$6.00/bottle

Liquor Drinks

House Liquors	\$5.00 & \$7.00
Premium Liquors	\$9.00

Cash Bar

Assorted Sodas	\$ 2.00
Juice	\$ 2.00
Bottled Water	\$ 2.00
Domestic Beer	\$ 4.00
Imported Beer	\$ 4.00
Assorted Wines	\$ 3.00

There is a bartender charge of \$20/hour per bartender.

Please note that for Host Bars, we are able to order Specialty Items. Any unopened beer or wine will be presented to the customer at the end of the event. Unopened bottles must be discarded by the facility. All Liquor remains with the facility. Based on ABC Laws.

By Law - absolutely no beer, wine or liquor are allowed to enter the premises by guests.

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