



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 Drummettes 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

“**Naturally wonderful**” definitely describes Bryan Park’s buffets. All items are freshly made - teamed with Nature’s spices to create a delicious treat for both your eyes and taste buds. We will decorate the Buffets to compliment your center pieces. Buffets give your guest the opportunity to choose an additional portion of their favorite selections. Our staff serves the entrée to ensure that all guests are able to go through the buffet line and have a sampling of everything.

One Entrée \$21.00++per person

Two Entrees \$25.00++per person

Entrée Selections

Chicken Marsala with Mushrooms
Chicken Parmesan with Marinara Sauce
Baked Ranch Chicken with Creamy Ranch Sauce
Herb Roasted Chicken Breast with White Sauce
Italian Chicken with Olive Oil & Italian Herbs
Tuscan Chicken with Creamy Sauce, Sun-Dried Tomatoes & Spinach
Roasted Tom Turkey Breast with Savory Turkey Gravy

North Carolina Chopped Barbeque
Roasted Pork Tender Loin with Pineapple base gravy

Marinated Flank Steak in Brown Sauce
Roast Beef with Au Jus Sauce
Slow Cooked BBQ Beef Brisket
Vegetable Lasagna
Homemade Italian Beefy Lasagna
Pasta Primavera

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
Green Bean Casserole
Honey Glazed Baby Carrots
French Cut Green Beans (with or w/out Bacon)

Please inform us if you have guests who are vegetarians or gluten free.

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

Note that Buffets are not “limitless”. We prepare food based on your guarantee number times 1.5 people.

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Plated Dinner Meals

“**Naturally Wonderful**” is the atmosphere your guests will find themselves in as our staff serves their salads and dinner meals to their tables. Our dinners are designed to be pleasing to the eyes as well as “wow” the taste buds.

BBQ Smoked Brisket \$19.00

Beef Brisket seasoned with barbeque sauce and slowly roasted till tender.
Your guests would enjoy this dish with red bliss mashed potatoes and glazed baby carrots.

Chicken Marsala \$22.00

Breaded chicken breast simmered in a red-wine sauce, drizzled with mushroom sauce. Consider petite tri-colored carrots or French green beans teamed with angel hair pasta or rice pilaf.

Tuscan Chicken \$22.00

Roasted Chicken breast in a creamy cheese sauce with Spinach & Sun-Dried Tomatoes.
Wonderfully paired with steamed broccoli and roasted red bliss potatoes.

Chicken Gouda \$23.00

Chicken marinated in garlic, olive oil & parsley and then roasted. Served with fresh bacon and caramelized onions blended with our famous Gouda Sauce. This dish is wonderful paired with roasted potatoes and sautéed asparagus.

Flank Steak \$23.00

Flank Steak marinated overnight in a blend of Worcestershire and Soy Sauces, then seasoned. The Flank Steak is wonderful served with roasted peppers and onions along with buttered mashed potatoes and steamed broccoli.

Salmon \$24.00

Salmon perfectly roasted with spices has been a favorite at Bryan Park.

Prime Rib \$29.00

Positioned majestically on its rib bones in the roasting pan, this beef is slow roasted for perfection. Marbled with fat, this roast is rich, juicy, and tender. Twice baked potatoes and Haricot Verts with Butter work great.

New York Strip (12 oz) \$31.00

Marinated In Worcestershire, Soy Sauce and Seasonings. Next a wonderful garlic butter rub is applied and grilled to a healthy medium. We recommend scalloped potatoes and our vegetable medley of squash/zucchini/onions.

Dual Plates

Surf n Turf \$29.00

Bistro Teres Major (6 oz.) Beef combined with our beautiful Crab Cake is mouth watering.
Combine it with roasted red bliss potatoes and buttered corn.

***All plated meals are served with Fresh Tossed Salad with Two Dressings,
1 Starch & 1 Vegetable, Baked Yeast Rolls, Dessert.
Self-serve beverage station of sweet tea, unsweetened tea and water.***

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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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