



## **Continental Breakfast**

### **The Dunhill**

Assorted Juices  
Seasonal Fresh Sliced Fruit  
Variety of Hotel Baked Muffins, Danish, Pastries and Breads  
Sweet Butter and Preserves, Brewed Regular and Decaffeinated Coffee  
Selected Hot Herbal Teas  
11.95 per guest

### **Churchill**

Assorted Juices  
Seasonal Fresh Sliced Fruit  
Country Ham Biscuits with Mustard, Sliced Bagels and Cream Cheese  
Variety of Hotel Baked Muffins, Danish Pastries  
Sweet Butter and Preserves, Assorted Yogurts and Granola  
Brewed Regular and Decaffeinated Coffee  
Selected Hot Herbal Teas  
13.95 per guest

### **Mayfair**

Assorted Juices  
Variety of Breakfast Cereals with Whole and Skim Milk  
Whole Bananas and Fresh Berries, Orange and Grapefruit Sections  
Coffee Cake and Croissants  
Imported and Domestic Cheese  
Brewed Regular and Decaffeinated Coffee  
Selected Hot Herbal Teas  
15.95 per guest

### **Continental Enhancements**

Assorted Granola or Nutrigrain Bars \$1.75 each  
Sliced Bagels and Cream Cheese \$18.00 per dozen  
Country Ham or Sausage Biscuits \$18.95 per dozen  
Assorted Individual Yogurts \$2.25 each  
Selection of Seasonal Market Sliced Fruits \$3.95 per guest  
Egg and Cheese Croissant \$22.00 per dozen  
Assorted Soft Drinks \$2.25 each  
Bottled Waters \$3.75 each  
Assorted Juices \$2.25 per guest  
Whole, 2% and Skim Milk 2.95 per guest  
Brewed Regular and Decaffeinated Coffee, Selected Hot Herbal Teas 4.25 per guest



**Assorted Juices and Freshly Brewed Regular and Decaffeinated Coffee  
are included**

*Plated Breakfast*

Eggs Benedict

Poached Eggs on Grilled Canadian Bacon with Hollandaise sauce and  
Home Fries Potatoes

Three Cheese Omelets

Three Egg Omelets stuffed with Goat, Swiss and Cheddar Cheeses served  
with Applewood Smoked Bacon and Home Fries Potatoes

The Southerner

Scrambled Eggs, Buttermilk Biscuit Topped with Sausage Patties,  
Sausage Gravy and Served with Soft Grits

(3) Buttermilk Pancakes

Topped with Seasonal Fresh Fruit and Served with  
Applewood Smoked Bacon

Smoked Salmon Plate

Toasted Bagel, Smoked Atlantic salmon, Capers, Red Onion and Cucumber  
Served with Baskets of Freshly Baked Muffins  
Selection of Assorted Juices and Freshly Brewed Coffee

\$15.95 per person

Please Add 20% Service Charge and 8 ½% Sales Tax

Brunch (Minimum of 25 people for breakfast buffets and brunch menus)



*Breakfast Buffet*

Assorted Danish and Pastries

Fresh Fruit Display with Seasonal Berries and Melons

Freshly Baked Croissants

Assorted Cold Cereal served with 2% Milk

Hot Selections (**Please choose three**)

Scrambled Eggs (additional: Ham or Cheddar Cheese \$2.00per person)

Buttermilk Pancakes with Seasonal Fruit Topping (on side)

Applewood Smoked Bacon

Country Sausage Patties

Home Fried Potatoes

Cheddar Cheese Grits

Selection of Assorted Juices and Freshly Brewed Coffee

\$18.95 per person

Please Add 20% Service Charge and 8 ½% Sales Tax  
Brunch (Minimum of 25 people for breakfast buffets and brunch menus)



*Brunch Buffet #1*

*Cold Selections*

Freshly baked muffins and assorted Danish and pastries  
Freshly Baked Croissants  
Assorted Cold Cereal served with 2% Milk  
Fresh Seasonal Fruit and Domestic and Import Cheese Display

*Hot Selections*

Made to order Omelet Station with Ham, Bacon, Cheese, Peppers,  
Tomatoes, Onions, Mushrooms and Spinach  
(\$50.00 attendant fee)

Scrambled Eggs (additional: Ham or Cheddar Cheese \$2.00 per person)

Buttermilk Pancakes with Seasonal Fruit Topping (on side)

Applewood Smoked Bacon and Country Sausage Patties

Home Fried Potatoes and Soft Grits

Grilled Chicken Breast with Rosemary and Wild Mushroom Sauce  
And Seasonal Vegetables

Red Snapper Fillets in a Scallion-Ginger Sauce over Saffron Rice

*Dessert*

New York Style Cheesecake  
Chocolate Torte  
Chef's Choice  
\$34.95 per person

Please Add 20% Service Charge and 8 ½% Sales Tax  
Brunch (Minimum of 25 people for breakfast buffets and brunch menus)



***Buffet Brunch #2***

***Cold Selections***

Freshly baked muffins, assorted muffins, Danish, pastries  
Butter Croissants and assorted Bagels  
With an Assortment of Butter, Jams and Preserves  
Assorted Cold Cereal served with 2% Milk

Fresh Seasonal Fruit and Domestic and Import Cheese Display  
Atlantic Smoked Salmon with Red Onion, Capers and Hard-boiled Egg

***Carving Station***

Sliced Prime Rib  
Certified Black Angus Rib Roast Carved to order served with  
Horseradish Cream Sauce, Au Jus and Freshly Baked Bread

***Hot Selections***

Lobster Benedict-Poached Eggs atop English Muffins,  
Grilled Canadian Bacon and topped with a Lobster Hollandaise  
Applewood Smoked Bacon and Country Sausage Patties  
Home Fired Potatoes and Soft Grits  
Grilled Chicken Breast -Topped with Roasted Tomatoes,  
Garlic and Artichokes  
Grilled Salmon Fillet-Jasmine Rice and Lemon Dill Sauce

***Desserts***

Chocolate Torte  
Chef's Choice

\$45.95 per person

Please Add 20% Service Charge and 8 ½% Sales Tax  
Brunch (Minimum of 25 people for breakfast buffets and brunch menus)



## **Refreshments and Breaks**

### **Coffee Break**

Brewed Regular and Decaffeinated Coffee  
Selected Herbal Teas, Honey and Lemon  
4.25 per guest

### **Theatre Break**

Popcorn, and Assorted Chocolate Candy  
6.95 per guest

### **Pretzel Break**

Soft Salted Pretzels with Sharp Cheddar Cheese Sauce  
Pretzels Sticks  
7.95 per guest

### **The Sweet Break**

Chocolate Brownies, Lemon Bars and  
Assorted Freshly Baked Cookies  
8.95 per guest

### **Warm Chocolate Break**

Sliced Pound Cake, Fresh Fruit  
Marshmallows and Dark Chocolate  
9.25 per guest

### **The Nutrition Break**

Vegetable Crudités with Roasted Garlic Dip  
Grilled Fruit Kabobs with Raspberry Yogurt  
Gourmet Mixed Nuts  
Granola and Power Bars  
10.50 per guest

### **Just Desserts**

Chef's assortment of homemade desserts  
12.00 per person

### **Break Enhancements**

Assorted Freshly Baked Cookies 22.00 per dozen  
Fresh Baked Brownies 22.00 per dozen  
Grilled Fruit Kabobs, Raspberry Yogurt 3.25 per guest  
Whole Market Fresh Sliced Fruit 3.95 per guest  
Gourmet Mixed Nuts 19.50 per pound  
Trail Mix 21.95 per pound  
Assorted Soft Drinks 2.25 each  
Bottled Waters 3.75 each

Please Add 20% Service Charge and 8 ½% Sales Tax  
Refreshments and Breaks



## **Bridal Luncheon Menu**

### **Pineapple Boat Chicken Salad**

Fresh almond chicken salad served in a pineapple boat  
with apple spiced muffin, red & green table grapes  
\$14.00 per person

### **Shrimp & Crab Croissant**

An intriguing medley of shrimp, lump crab, and mandarin oranges  
with lettuce and tomato on a flaky croissant with fresh fruit salad  
\$14.00 per person

### **Grilled Vegetable Pita**

Marinated Portobello mushroom, zucchini, squash,  
and roasted peppers, topped with provolone cheese  
with balsamic vinaigrette served with fresh fruit salad  
\$12.00 per person

### **Salmon Bagel Deluxe**

Freshly toasted bagel topped with smoked salmon,  
served with cream cheese, capers, diced red onions, tomatoes,  
and eggs with cucumber  
\$14.00 per person

### **Monticello Caesar Salad**

Romaine Lettuce, Croutons and Parmesan Cheese  
with our House Dressing  
Top with grilled chicken breast or shrimp  
\$14.00 per person

### **Chicken Carolyn**

Pear, cranberry, and Brie stuffed chicken,  
with honey pecan buerre Blanc,  
served with citrus jasmine rice and baby carrots  
\$15.00 per person

### **Chef's Choice of Dessert**

Freshly brewed coffee and iced tea is included in the price.

Please Add 20% Service Charge and 8 ½% Sales Tax  
Bridal Luncheon



**Option 1**

**The Carolina Menu**

**Salad**

The Dunhill Salad

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

Or

Classic Caesar

Romaine Lettuce, Croutons and Parmesan Cheese with our House made Dressing

**Entrée Choices**

Herb Marinated Chicken Breast

Prestige Farms Chicken Breast Marinated in Garlic and Fresh Herbs and Char Grilled, Served over Garlic Mashed Potatoes with Seasonal Vegetables

or

Grilled Teriyaki Salmon

Farm Raised Atlantic Salmon Glazed with Teriyaki Sauce and Served with Jasmine Rice and Stir-fry Vegetables

or

Bourbon Glazed Pork Tenderloin (Our Signature Dish)

With Cheddar Cheese Grits, Spinach Sautéed with Garlic and Bacon and Fried Sweet Potatoes

**\$39.95 per person**

Chef's choice of dessert

All menus are subject to 20% gratuity and 8.5% North Carolina Sales Tax



**Option 2**

**The Mayfair Menu**

**Salad**

The Dunhill Salad

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

or

Baby Spinach Salad

Tender Baby Spinach tossed with Mushrooms, Chopped Bacon, Tomato Wedges, Blue Cheese and our Balsamic Vinaigrette

**Entrée Choices**

Grilled Beef Tenderloin Medallions

One \*-ounce CAB Beef Tenderloin Medallion, Grilled to medium and served over Roasted Garlic Whipped Potatoes, with Seasonal Vegetables and Mushroom Demi Glace

or

Southwest Rubbed Grouper

Grouper Fillet Rubbed with Southwest Spices, served over a Black Bean Salad, with Fried Tortillas and Avocado Salsa

or

Asian Marinated Chicken Breast

Prestige Farms Chicken Breast Marinated in Orange Juice, Ginger and Soy Sauce, served with a Crispy Jasmine Rice Cake, Snow Peas and Orange-Soy Glaze

**\$42.00 per person**

Chef's choice of dessert

All menus are subject to 20% gratuity and 8.5% North Carolina Sales Tax



**Option 3**

**The Churchill Menu**

**Salad**

Choice of

**The Dunhill Salad**

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

Or

**Endive and Watercress**

Belgian Endive, Watercress, Apples, Pears, Walnuts and Blue Cheese tossed with a Thyme Vinaigrette

**Appetizer**

Choice of

**Pan Seared Crab-cake**

With Avocado Salsa and Roasted Tomato Puree

Or

**Baked Brie**

Double Cream Brie filled with Fresh Berries and Wrapped in Puff Pastry

**Entrée Choices**

**Grilled Rib Eye**

Certified Black Angus Beef Rib Eye, cooked to medium and served over Garlic Mashed Potatoes, with Seasonal Vegetables

**Grilled Salmon**

Farm Raised Atlantic Salmon, Couscous with Roasted Vegetables and Basil Sauce

**Stuffed Chicken Breast**

Prestige Farms Chicken Breast Stuffed with Wild Mushrooms and Foie gras, with Fingerling Potatoes, Seasonal Vegetables and Truffle Scented Demi Glace

**\$52.95 per person**

Chef's choice of dessert

All menus are subject to 20% gratuity and 8.5% North Carolina Sales Tax



#### **Option 4**

#### **The Monticello Menu**

##### **Salad**

Choice of either

##### **The Dunhill Salad**

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

or

##### **Vanilla Roasted Pear Salad**

Fresh Pears Roasted with Vanilla Bean and Fresh Thyme, served on a bed of Arugula, Topped with Toasted Almonds, Blue Cheese and a Honey Herb Dressing

##### **Appetizer**

Choice of

##### **Wild Mushroom Tart**

Wild and Cultivated Mushrooms, Caramelized Onions, and Goat Cheese in a Puff Pastry Shell

or

##### **Shrimp and Grits**

Fresh Shrimp tossed with Peppers, Onions and Fresh Herbs in Tasso Sauce over Soft Cheddar Grits

##### **Entrée**

##### **Coconut Chicken**

Prestige Farms Chicken Breast Coated in Shredded Coconut served with Black Forbidden Rice, Bok Choy and a Curry Sauce

##### **Grilled Filet of Beef**

Truffle Whipped Potatoes, Seasonal Vegetables and Red Wine Demi Glace

##### **Seared Tuna Steak**

Fresh Yellow Fin Tuna, coated in Sesame Seeds and cooked to medium rare, served with a Jasmine Rice Cake and Stir Fry Vegetables

**\$59.95 per person**

Chef's choice of dessert

All menus are subject to 20% gratuity and 8.5% North Carolina Sales Tax



**Option 5**

**The Dunhill Menu**

**Salad**

Choice of

The Dunhill Salad

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

or

Portobello Mushroom Salad

Roasted Portabella Mushrooms, Red Onion and Dried Apricots tossed with Arugula in Balsamic Vinaigrette

**Appetizer**

Lobster Rolls

Lobster Meat, mixed with Napa Cabbage, Mushrooms and Carrots with a Mango & Ginger Dipping Sauce

or

Baked Brie

Double Cream Brie Encrusted in Almonds, with Apple Compote

**Intermezzo**

Chef Selection

**Entrée**

Surf and Turf

Grilled Petit Filet and Grilled Shrimp, on a Sour Cream and Chive Potato Cake, Wild Mushrooms and Sautéed Spinach with a Lobster Demi Glace

Stuffed Flounder

Fresh Fillet of Flounder Stuffed with Lobster, Shrimp and Crab, over Seasonal Vegetables and Rice Pilaf with a Shrimp Butter Sauce

Grilled Pork Tenderloin

Bourbon Barbecue Glaze, Cheddar Grits and Sautéed Spinach

**\$66.95 per person**

Chef's choice of dessert

All menus are subject to 20% gratuity and 8.5% North Carolina Sales Tax



*Hot Hors d'oeuvres*  
(Minimum 50 pieces)

Pan Seared Salmon Cakes with Lemon Caper sauce@ \$3.00 each

Thai Chicken Spring Rolls with Cashews and Cilantro Pesto Dipping Sauce@ \$2.25 each

Duck and Black Bean Quesadilla with Tomato Salsa@ \$2.00 each

Coconut Chicken Tenders with Curry Dipping Sauce@ \$2.50 each

Scallops Wrapped in Bacon@ \$3.00 each

Vegetable Spring Rolls with Asian Barbecue Sauce@ \$2.00 each

Miniature Crabcakes with Curried Onions@ \$3.00 each

Shrimp Stuffed with Smoked Gouda and Wrapped with Applesmoke Bacon@ \$3.25 each

Spanikopita@ \$2.00 each

Pear, Brie and Almond in Phyllo Dough@ \$3.00 each

Assorted Handmade Mini Quiche@ \$2.00 each

Fried Cheese Ravioli with Tomato-Balsamic Jam@ \$2.00 each

Individual Beef Wellington with Bourbon Cream Sauce@ \$3.00 each

Grilled Lamb Chops with Mint Pesto@ \$3.00 each

Caramelized Onion, wild Mushroom and Goat Cheese Tartlets@ \$2.25 each.

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*Cold Hors d' oeuvres*  
(Minimum 50 pieces)

Beef Capriccio on French Bread and topped with Red Onion Jam and  
Garlic Peppercorn Mayonnaise@ \$3.00 each

Smoked Trout Mousse on Belgian Endive@ \$2.30 each

Tomato Bruschetta topped with Goat Cheese@ \$2.50 each

Char grilled-chilled Shrimp and Roasted Pineapple Tartlets with Cilantro Crème  
@ \$2.50 each

Assorted handmade Canapés and Finger Sandwiches@ \$2.50 each

Classic Shrimp Cocktail@ \$3.00 each

California Rolls with Wasabi aioli@ \$2.50 each

Smoked Salmon and Dilled Cream Cheese Pin-Wheel rolls@ \$3.00 each

Shrimp, Crab and Avocado Crostini@ \$3.00 each

Seared chilled Tuna on Grilled new Potatoes with Tapanade@ \$3.00 each

Cold Poached Salmon on Cucumber Chips@ \$3.00 each



***Banquet Displays and Stations***  
*(Minimum of 50 guests)*

***Seasonal Fresh Fruit Display:*** Assorted Fresh Fruits, Melons and Berries served with Honey Yogurt Dipping Sauce \$120.00 per 50

***Assorted Cheese Display:*** include Farm Fresh Goat Cheese, Danish blue, Smoked Gouda, Swiss, and New York State Sharp Cheddar, French double cream Brie, Assorted Crackers and Breads  
\$120.00 per 50

***Vegetable Crudités Display:***  
\$120.00 per 50

**Seafood Display**

***Smoked Salmon***

Smoked Salmon with red Onion Marmalade, Capers, Hard Boiled Egg  
Oysters on the half shell with Horseradish Cream Sauce  
Smoked Tuna Loin with Sesame-Ginger Sauce and Wasabi aioli  
Shrimp Cocktail with Classic Cocktail Sauce  
\$300.00  
100 pieces— 25 pieces of each item

***Sushi Station***

California Rolls- Avocado, Cucumber and Carrots with Garlic and Ginger  
Infused Soy Sauce  
Tuna Rolls with Sesame Sauce  
Salmon and Cucumber Rolls with Orange Soy Sauce  
Shrimp Rolls with Wasabi Caviar  
\$200.00  
100pieces-25 pieces of each item

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*Anti-Pasta Display*

Assorted Roasted and Raw Vegetables  
Freshly Sliced Sausages, Salamis and Hams  
Assorted Fresh Italian Cheeses  
Assorted Olives and Pickled Vegetables  
\$225.00 per 50 pieces

*Dessert Display*

Assorted Miniature Cheesecakes  
Key Lime Pies  
Cream Puffs and Éclairs  
Assorted Petit Fours  
\$150.00 per 100 pieces