# Hamner Conference Center Catering Menu

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Hamner Conference Center

Policies

Beverages

Breakfast

Lunch

Dessert

Bar

Snacks

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Hamner Conference Center of the North Carolina Biotechnology Center

www.ncbiotech.org/spaces

Kayla Aanenson

919-549-8876

kayla_aanenson@ncbiotech.org

Maria Ballesteros

919-541-9366

maria_ballesteros@ncbiotech.org
Food and Beverage Policies

Food and beverage are not permitted to leave the building.

Outside food and beverage are not permitted in the Hamner Conference Center.

We try our very best to accommodate dietary restrictions with given notice. Neither we, nor our caterers, are gluten free facilities, so while the food itself may be, we cannot guarantee 100% it has not been in contact with a surface containing gluten.

Catering orders and guaranteed headcounts are due to your Meeting Planner no later than Noon on Wednesday the WEEK BEFORE your event. Cancellations will not be accepted.

Hot and cold items are allowed to be served for a 2-hour period. Due to food safety guidelines, all food that must be kept at temperature will be removed from your meeting at the appropriate time.
Beverages

Prices listed are per person, inclusive of tableware

**All Day Beverage Service - $10.50**
Coffee (regular and decaffeinated), fruit juices, hot tea, assorted sodas, and bottled water. Replenished for up to 8 hours.

- Coffee Service - $3.00
- Bottled Water - $3.50
- Starbucks Frappuccino - $5.50
- Hot Tea - $3.00
- Soft Drinks - $3.50

**Half-Day Beverage Service - $6**
Coffee (regular and decaffeinated), fruit juices, hot tea, assorted sodas, and bottled water. Replenished for up to 4 hours.

- Iced Tea - $3.50
- Gatorade - $4.50
- Naked Juice - $5.50
- Fruit Juices - $3.50
- Red Bull - $5.50

The Hamner Conference Center provides seasonal infused water, house made hot chocolate and warm apple cider year round at the Guest Services Center. Feel free to swing by and help yourself!
Breakfast

**Prices listed are per person, inclusive of tableware**

The Bake Shop - $14.50
*10 person minimum
An abundant variety of fruit pastries, bakery fresh muffins, and bagels served with butter, jellies, and an array of cream cheeses. Served with seasonal whole fruit.

Cereal Your Way - $10.50
*10 person minimum
Assorted oatmeal with toppings to include: dried fruits, nuts, brown sugar, fresh berries and bananas. Served alongside cold cereal selections served with skim and 2% milk.

Hugs & Quiches - $6.50
*10 person minimum
Cheese and veggie bite size quiche served with seasonal whole fruit, and an assortment of Greek yogurt.

Southern Breakfast - $16.00
*24 person minimum
Fresh scrambled eggs with cheese, hash brown potatoes, Southern grits, fresh sliced fruit bowl, crispy bacon, mild sausage, and fresh baked biscuits.

Breakfast Enchiladas - $14.50
*26 person minimum
Eggs, sausage, peppers, onions, and black beans, topped with your choice of a red or green enchilada sauce, and served with a fruit bowl.

Brisket and Grits - $15.00
*25 person minimum
Slow Bourbon-braised brisket served over cheesy poblano grits, served with a fruit bowl.
**Egg Calzones - $13.75**  
*28 person minimum*  
Sausage, eggs, sharp cheddar cheese, and marinara, served with a fruit bowl.

**DIY Yogurt Parfaits - $7.50**  
*10 person minimum*  
Plain & Strawberry yogurt and fixin's to include granola, fresh cut strawberries, ripe blueberries, and raspberry preserves. Served with warm biscuits.

**The Energizer - $9.50**  
*10 person minimum*  
Variety of granola bars alongside ripe bananas served with peanut butter. Served with boiled eggs and yogurt.

*a la carte* (priced per piece)

- Sliced Fruit - $5.00
- Whole Fruit - $3.00
- Biscuits - $3.50
- Assorted Pastries - $4.50
- Croissants - $4.00
- Yogurt - $3.50
- Granola Bars - $3.00
- Boiled Eggs - $3.00

**Sliced Fruit - $5.00**

**Whole Fruit - $3.00**

**Biscuits - $3.50**

**Assorted Pastries - $4.50**

**Croissants - $4.00**

**Yogurt - $3.50**

**Granola Bars - $3.00**

**Boiled Eggs - $3.00**
Lunch

Prices listed are per person, inclusive of tableware

Deli Bar - $20.25
*20 person minimum
Three selections of meats (options: ham, smoked turkey, smoked brisket, Genoa salami, or roast beef), choice of one classic side, Carolina Kettle chips, iced tea, and chef’s choice dessert. Served with chef’s choice of fresh breads, tomatoes, onions, and leaf lettuce; sharp cheddar, Muenster, and Swiss cheeses; mayonnaise, spicy mustard, and Russian dressing.

Sandwich Buffet - $18.85
*20 person minimum, minimum sandwich order per selection is 10
Includes sandwich on chef’s choice of bread, a choice of one classic side, Carolina Kettle chips, iced tea, and a chef’s choice dessert.

Smoked Turkey
Sliced turkey, with chipotle aioli, shaved red cabbage, Muenster cheese, and sliced tomato.

T.C.P.B.L.T.
Black pepper bacon, pimento cheese, lettuce and hothouse tomatoes.

Smoked Brisket
Tomato jam, spicy slaw, and BBQ sliced mustard.

Grilled Chicken & Pimento Cheese
Pickled jalapeno, lettuce and tomato.
Prices listed are per person, inclusive of tableware

**Sandwich Buffet - $18.85**

*20 person minimum*

Includes sandwich on chef’s choice of bread, a choice of one classic side, Carolina Kettle chips, iced tea, and a chef’s choice dessert.

**Smoked Chicken Salad**
Grapes and arugula.

**Genoa Salami & Smoked Ham**
Provolone, lettuce, tomato, Caesar dressing, and a dill pickle.

**Pepper Shaved Pork Loin**
Swiss cheese, sweet red onion, sauerkraut, and arugula.

**Roast Beef**
Sliced cheddar, spinach and tomato, with roasted garlic and horseradish aioli.

**Southwest Roast Beef**
Corn salsa, romaine lettuce, and chili lime aioli.

**Tuna Nicoise**
Olive tapenade, sliced tomato, onion, white bean hummus, and romaine lettuce.

**Mediterranean Salad**
Arugula, goat cheese, yellow onion, and toasted walnuts.

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**Classic Sides**

Prices listed are per person, inclusive of tableware. One item choice is included in Deli Bar and Sandwich Buffet menus. Add additional classic sides to menu selections for $4.00 each, 20 person minimum

**Southern Potato Salad**
Diced onion and black pepper sour cream dressing

**Northern Potato Salad**
Sweet red onion and cucumber, in a tangy mustard vinaigrette.

**Picnic Slaw**
Traditional cabbage slaw with carrots.

**Collard Slaw**
Tandy shredded collards

**Poblano Cabbage Slaw**
Served with cilantro-lime dressing.

**Couscous**
Zucchini, grape tomatoes, chopped onion, roasted garlic, and honey balsamic vinaigrette.

**Seasonal Greens & Dressing**
Chef’s choice of seasonal green salad.
Prices listed are per person, inclusive of tableware

**Entée Salads**

*20 person minimum*
Includes any one classic side or specialty salad presented with one protein addition, served with lavosh crackers, iced tea, and a chef’s choice dessert.

**Chicken** - $13.75  
**Chopped Steak** - $20.95  
**Salmon** - $20.95  
**Tofu** - $13.75

**Specialty Salads**

*Prices listed are per person, inclusive of tableware. Add additional specialty salads to menu selections for $5.25 each, 20 person minimum*

**Leaf Lettuce**  
Radish, dill, mint, and parsley with your choice of dressing (mustard herb, honey balsamic vinaigrette, healthy berry vinaigrette, lemon mint vinaigrette, blue cheese, buttermilk ranch, Caesar, or red wine vinaigrette.)

**Chopped Kale Caesar**  
Roasted garlic croutons with Caesar dressing and Parmesan cheese.

**Thai**  
Roasted garlic croutons with Caesar dressing and Parmesan cheese.

**Quinoa**  
Parsley, chickpeas, dried cranberries, kale, grapes, and lemon mint vinaigrette.

**Chinese Chopped**  
Cabbage, carrot, cilantro, almonds, red bell pepper, romaine lettuce, and ginger soy vinaigrette.

**Trumpet Pasta**  
Balsamic-marinated mushrooms, spinach, and cherry tomatoes.

**Edamame Salad**  
Carrots, scallions, jalapeno, pickled ginger, sesame seeds, celery, and red wine vinaigrette.

**Succotash Salad**  
Sweet yellow corn, cherry tomatoes, edamame, and parsley, lightly dressed with red wine vinaigrette.
Prices listed are per person, inclusive of tableware

Box Lunches, Platters, and Trays

Executive Box Lunch - $15.00
*5 person minimum
Choice of Smoked Turkey, Honey Ham, Café Chicken Salad, Carolina Club, Veggie Club or BLT. Includes a fresh baked Cookie. Choice of one (1) side for all: (Chips, Pasta Salad, Hummus & Pita Chips.)

Signature Sandwich Platter
Small (7-10) people - $48.00
Large (10-12) people - $82.00
An assortment of signature sandwiches cut in half

Chipotle Chicken Wrap Tray
Small (7 - 10) people - $45.00
Large (10-12) people - $78.00
Grilled chicken wrapped in a flour tortilla with Monterey jack & cheddar cheeses, tomatoes, roasted com, black beans, lettuce, red onions and chipotle mayo.

Fresh Salad Trays
Small (7 - 10) people - $46.00
Large - (10-12) people - $80.00
Garden Salad: Crisp greens with grape tomatoes, red onions, cucumbers, shredded cheese and sliced almonds.
Greek Salad: Crisp greens with grape tomatoes, red onions, cucumbers, feta cheese, black olives and pepperoncini.
Strawberry Pecan Salad: Crisp greens with fresh cut strawberries, blue cheese crumbles, red onions, dried cranberries and candied pecans.

Dressing Choices
Buttermilk Ranch * Blue Cheese * Honey Mustard * Balsamic Vinaigrette * Fat Free Raspberry * Greek

Salad Boxed Lunch - $15.00
*5 person minimum
Choice of Garden, Greek, Strawberry or Southwest Salad. Includes Hummus and Pita Chips.
Soups
Available with another menu order, $63.00 per gallon, inclusive of tableware - One gallon serves 10

Broccoli & Cheddar
Minestrone
Beef Vegetable
Spicy Chicken Tortilla
Wild Mushroom and Risotto

Sweet Potato & Butternut Squash
Tuscan Bean
Tomato Bisque

Soup Toppings
$1.30 per topping

Cheddar cheese
Sour cream
Crème Fraiche
Chives

Tobacco onions
Fried leeks
Chopped bacon
Chopped okra
Build Your Own Buffets

Russet Hot Potato Bar - $15.75
*24 person minimum
Large hot baked potato, sour cream, beer cheddar cheese, scallions, black olives, chopped smoked bacon, caramelized onions, and steamed broccoli.

Sweet Hot Potato Bar - $15.75
*24 person minimum
Large hot baked sweet potato, brown sugar, toasted pecans, whipped butter, and crumbled goat cheese.

Barbeque Sandwich Bar - $18.95
*20 person minimum
Eastern North Carolina pulled pork, shredded BBQ chicken, or smoked beef brisket (choice of 1), served with picnic slaw, pickles, and rosemary potato wedges.

Steak & Cheese Sandwich Bar - $18.95
*20 person minimum
Marinated steak, served with sandwich rolls, melted cheese, sautéed onions, peppers, mayonnaise, mustard, and ketchup packets on the side, as well as oven-roasted potato wedges.

Street Tacos - $18.25
*20 person minimum
Grilled chicken or steak (choice of one) served with corn tortillas, onions, tomato salsa, sour cream, Cotija cheese, jalapeno peppers, and hot sauce.

Crab Cake Sandwich Bar - $23.00
*20 person minimum
North Carolina crab cakes, brioche buns, sea salt potato wedges, Calabash tartar sauce, jalapeno cilantro sauce, lettuce, tomatoes, and chow chow.
Prices listed are per person, inclusive of tableware

Southern Buffets

Southern Buffet 1 meat - $18.95
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), pulled pork, smoked pork tenderloin, smoked turkey, smoked brisket, smoked meatloaf, quarter chicken, smoked jumbo chicken wings (choice of 1).

Southern Buffet 1 premium meat - $24.00
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), smoked prime rib, spare ribs, baby back pork ribs (choice of 1).

Southern Buffet 2 meats - $25.00
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), pulled pork, smoked pork tenderloin, smoked turkey, smoked brisket, smoked meatloaf, quarter chicken, smoked jumbo chicken wings (choice of 2).

Southern Buffet 2 premium meats - $32.00
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), smoked prime rib, spare ribs, baby back pork ribs (choice of 2).

Southern Buffet 3 meats - $28.00
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), pulled pork, smoked pork tenderloin, smoked turkey, smoked brisket, smoked meatloaf, quarter chicken, smoked jumbo chicken wings (choice of 3).

Southern Buffet 3 premium meats - $38.00
*20 person minimum
Includes your choice of two Southern side dishes, Sampson County Sauce, South Carolina Gold Sauce, Texas Red Sauce, or Korean BBQ Sauce (choice of 1), smoked prime rib, spare ribs, baby back pork ribs (choice of 3).

Southern Side Dishes

Creamed Corn
Succotash
Baked Beans
Garlic Mashed Potatoes
Baked Beans and Bacon Braised Collards
Sharp Cheddar Mac N Cheese
Pimento Mac N Cheese
Bleu and Bacon Mac N Cheese

Tomato Garlic Green Beans
Bacon Brussels Sprouts @ Roasted Onions
Beer Braised Cabbage
Roasted Fingerling Potatoes
Brown Butter Carrots
Hopping John
Ham Hock Seasoned Collards
Sweet Potato Hash
Prices listed are per listed quantity, inclusive of tableware – Desserts are offered with menu items, not a la carte, or with a minimum dessert purchase of $250.00 or more

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Banana pudding (serves 20)</td>
<td>$98.50</td>
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<tr>
<td>Parfaits (per dozen)</td>
<td>$78.60</td>
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<tr>
<td>S’mores Bars (per dozen)</td>
<td>$63.00</td>
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<tr>
<td>Coconut Key Lime Pound Cake (serves 20)</td>
<td>$85.50</td>
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<tr>
<td>Brownies (per dozen)</td>
<td>$55.25</td>
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<tr>
<td>Cookies (per dozen)</td>
<td>$63.00</td>
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<tr>
<td>Pineapple Upside Down Cake (serves 25)</td>
<td>$112.50</td>
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<tr>
<td>Tiramisu (serves 25)</td>
<td>$112.50</td>
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<tr>
<td>Poke Cakes (serves 40)</td>
<td>$184.00</td>
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<tr>
<td>Cheesecake Lollipops (per dozen)</td>
<td>$63.00</td>
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<tr>
<td>Cake Pops (per dozen)</td>
<td>$55.25</td>
</tr>
<tr>
<td>Cobblers (serves 25)</td>
<td>$112.50</td>
</tr>
<tr>
<td>Dessert Bars (per dozen)</td>
<td>$63.00</td>
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Bar

**Standard Bar Service (2 hours) (serves 25) - $325.00**
Includes (3) house wine selections, (3) house beer selections, soda options including Coke, Diet Coke, and Sprite, house water.

**Bartender Service (2 hours) (1 bartender per 75 guests) - $175.00**
Prices listed are per person, 10 person minimum

**Sunrise Harvest - $8.50**
String Cheese, apple slices served with peanut butter, trail mix, Hummus served with baby carrots and oatmeal raisin cookies.

**Down South - $12.50**
Creamy Pimento cheese served with crackers, peanuts, hush puppies, and sweet, southern Moon Pies!

**Sweet Tooth - $12.50**
Fresh baked chocolate chip and sugar cookies, seasonal berry and fruit assortment, mini candy bars, and crunchy kettle corn.

**Ice Cream Sundae Bar - $10.50**
Chocolate, vanilla & strawberry ice cream with all your favorite sundae toppings!

**Ballpark Fare - $10.50**
Mini Corn-Dogs, crunchy pretzels, buttery popcorn, chocolate and vanilla ice cream cups.

**Movie Night - $6.50**
Fresh popped Movie Theater style popcorn with seasoning toppers along with a variety of movie theater candies!

**Happy Hour - $7.50**
Crunchy pretzels, popcorn and peanuts pairs with a cheese and cracker platter. Served with sweet gherkin pickles.

**Pick Me Up - $9.50**
Seasonal whole fruit, potato chip variety, fresh baked chocolate chip cookies, and trail mix.