

Hamner Conference Center Catering Menu



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HAMNER
CONFERENCE CENTER
OF THE NORTH CAROLINA BIOTECHNOLOGY CENTER

www.ncbiotech.org/spaces

Lana Archer
919-549-8882
Lana_archer@ncbiotech.org

Kayla Aanenson
919-549-8876
Kayla_aanenson@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.

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 unless otherwise noted

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.

A la carte (priced per item)

Coffee Service - \$3.00

Bottled Water - \$3.50

Starbucks Frappuccino - \$5.50

Hot Tea - \$3.00

Soft Drinks - \$3.50

Half-Day Beverage Service - \$6.50

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

**10 person minimum*

The Bake Shop - \$14.50

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

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

Cheese and veggie bite size quiche served with seasonal whole fruit, and an assortment of Greek yogurt.

Country Breakfast* - \$11.50

Scrambled eggs, home fries, cheese grits, crispy bacon, sausage and flaky biscuits.

Create-Your-Own Breakfast Biscuit* - \$9.50

Oven-fresh biscuits and croissants served with scrambled eggs, cheese, ham, crispy bacon and sausage; condiments may include hot sauce, mustard, butters, jams and a fresh sliced-fruit tray.

French Toast or Waffles* - \$16.50

Your choice of French toast made from baguette bread served with bacon and fruit OR waffles served with warm syrup, whipped cream, and berries.

Create-Your-Own Breakfast

Burrito* - \$11.00

Choice of southwestern-style or country-style scrambled eggs, Jack or cheddar cheese, ham, sausage, tomatoes, green onions, mushrooms, and salsa; served with fresh hash brown potatoes and fresh-sliced fruit tray.

DIY Yogurt Parfaits - \$7.50

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

Variety of granola bars alongside ripe bananas served with peanut butter. Served with boiled eggs and yogurt.

Quiche Bar* - \$13.50

Choice of two of the following, served with fruit, all-butter croissants and jelly:

Quiche Lorraine (bacon, onion, Swiss cheese), Summer Quiche (broccoli and cheddar cheese), Quiche Florentine (spinach), Veggie Quiche (grilled vegetable) or Grill Quiche (ham and cheese).

a' la carte (priced per piece)

Sliced Fruit - \$5.00

Whole Fruit - \$3.00

Biscuits - \$3.50

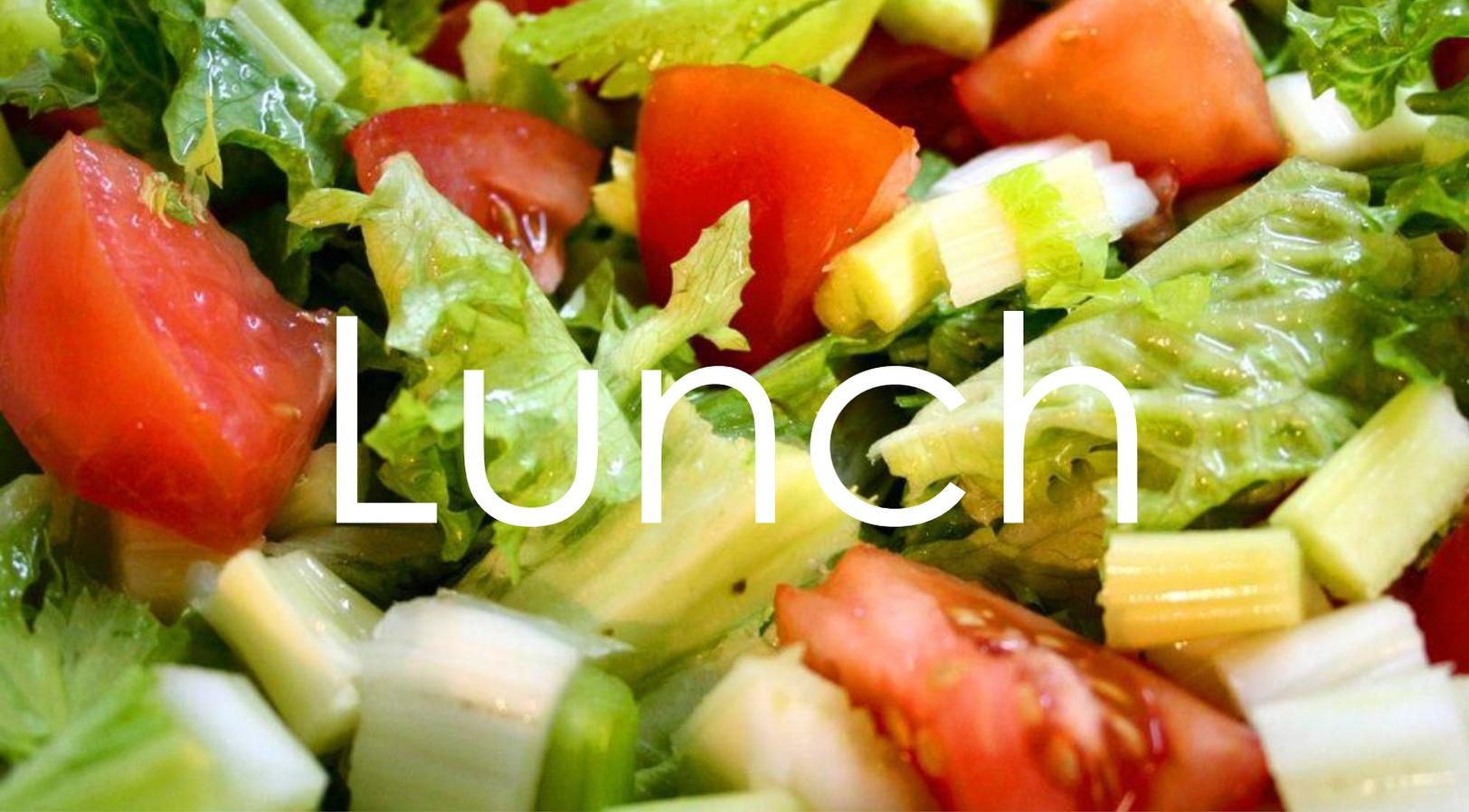
Assorted Pastries - \$4.50

Croissants - \$4.00

Yogurt - \$3.50

Granola Bars - \$3.00

Boiled Eggs- \$3.00



Lunch

Prices listed are per person - Buffet Linen, Disposable Ware, Dessert bars and iced tea included unless otherwise noted - \$50.00 surcharge for groups under 10

Sandwiches & Wraps

Cutting Board Deli Buffet - \$18.00

Choice of three sandwich meats (turkey, honey ham, chicken salad, roast beef, tuna salad), assorted cheeses, grilled vegetable tray, pasta, potato salad, fruit salad, relish tray

Pre-Made Sandwich Buffet - \$15.50

Assorted pre-made sandwiches (turkey, honey ham, chicken salad, roast beef, tuna salad) with choice of side salad (fruit, macaroni salad, red skin potato salad)

Wrap Buffet - \$17.50

Choice of up to three wrap sandwich selections: chicken salad (with bacon,

lettuce, tomato), ham (with Swiss cheese, lettuce, tomato, onion, honey mustard), oriental chicken (with scallions, lettuce, tomato, carrot, cucumber, sweet oriental dressing),

roast beef (with lettuce, provolone cheese, tomato, onion, Dijon horseradish), tuna salad (with American cheese, lettuce, tomato, onion), turkey club wrap (with jalapeno jack cheese, bacon, lettuce, tomato), vegetarian (with mushrooms, carrots, cucumber, lettuce, olives, and tomato and artichoke spread); red skin potato salad, fruit salad

Soup, Sandwich, & Salad - \$15.50

Green salad with choice of homemade soup (turkey chili, clam chowder, vegetable beef, vegetarian vegetable, chicken with rice, broccoli and cheese), assorted whole sandwiches, crackers

Executive Box Lunch - \$15.50

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. (tea not included)

Signature Sandwich Platter

Small (7-10) people - \$54.50

Large (10-12) people - \$102.50

An assortment of signature sandwiches cut in half

Chipotle Chicken Wrap Tray

Small (7 – 10) people - \$58.50

Large (10-12) people - \$97.50

Grilled chicken wrapped in a flour tortilla with Monterey jack & cheddar cheeses, tomatoes, roasted corn, black beans, lettuce, red onions and chipotle mayo. (beverages and dessert not include)

Salads

Fresh Salad Trays

Small (7 – 10) people - \$46.50

Large – (10-12) people - \$80.50

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 (beverages and dessert not included)

Salad Box Lunch - \$15.50

Choice of Garden, Greek, Strawberry or Southwest Salad. Includes Hummus and Pita Chips. (tea and dessert not included)

Grilled Chicken Caesar Buffet - \$15.50

Entrée salad with marinated chicken, romaine, grated cheeses, homemade croutons, olives, Caesar dressing, served with bread and butter

Salad Patch Buffet - \$15.00

Entrée salad with choice of chicken or tuna, fruit salad, and choice of side: (angel hair pesto and tomato, apple walnut salad, Caesar salad, garden salad, Greek pasta salad, shredded broccoli coleslaw with poppy seed dressing, Italian green salad, marinated cucumbers and tomatoes, vegetable pasta salad), served with bread and butter

Southern Ranch Buffet - \$15.50

Entrée salad with fried chicken strips, bacon, cheddar cheese, cucumber, ranch dressing, served with bread and butter

Chef Salad Buffet - \$15.50

Entrée salad with strips of ham, turkey, Swiss and cheddar cheeses, tomatoes, sliced boiled eggs, cucumber, black olives, choice of dressing

Taco Salad Buffet - \$18.00

Entrée salad with seasoned chicken, shredded cheese, tomatoes, sour cream, edible tortilla bowls, fresh salsa, olives, jalapenos, shredded lettuce, fruit salad

Build Your Own Buffets

Baked Potato Bar - \$13.00

Large hot baked potato, sour cream, scallions, butter, fresh bacon bits, hot cheddar cheese, broccoli, prepared garden salad, assorted dressings

Barbeque Sandwich Bar - \$15.50

Shredded barbeque beef, chicken or pork (choice of 1), pickles, onions, served with oven-roasted potato wedges, cole slaw, garden salad

Fajita Bar - \$16.00

Flour tortilla shells, strips of seasoned beef or fiesta chicken (choice of 1), grilled onions, grilled peppers, shredded cheese, shredded lettuce, olives, jalapenos, sour cream, hot sauce, mild salsa, Mexican rice, black beans

Nacho Bar - \$14.50

Tortilla chips, seasoned ground beef or fiesta chicken (choice of 1), fresh lettuce, diced tomato, warm melted cheese, sour cream, jalapeno slices, hot sauce, mild salsa, Mexican rice, black beans

Pasta Bar - \$16.50

Penne and bowtie pastas, marinara and Alfredo sauces, a medley of fresh steamed vegetables, strips of chicken, served with a garden salad

Steak and Cheese Sandwich Bar - \$17.50

Shredded beef, melted cheese, sautéed onions and peppers, mayo and mustard; served with oven-roasted potato wedges and cole slaw, garden salad

Taco Bar - \$14.50

A combination of hard and soft taco shells, seasoned ground beef, fresh lettuce,

shredded cheese, sour cream, jalapeno slices, hot sauce, mild salsa; served with Mexican rice and black beans

Add On Sides - \$5.00 per person

Baked Beans

Macaroni and Cheese

Broccoli with Garlic Butter

Mixed Vegetable Medley

Corn O' Brian

Parsley New Potatoes

County-Style Green Beans

Roasted Potatoes

Field peas and Green Beans

Succotash

Garlic, Cheddar, or Plain Mashed Potatoes

Wild Rice

Green Bean Casserole

Yellow Squash

Green Beans and Red Peppers

Zucchini and Onion

Honey Glazed Carrots

Pork

NC Pulled Pork Barbeque - \$16.00

Southern-style barbequed pulled pork, baked beans, potato salad, cole slaw, a fresh baked corn bread basket; served with your choice of one dessert selection (banana pudding, apple cobbler, peach cobbler, blueberry cobbler, or cherry cobbler)

Roasted Loin of Pork - \$17.00

Seasoned roasted pork loin served with roasted new potatoes, steamed vegetables, garden salad and gourmet bread basket with butter

Italian Trio Calzones - \$17.00

Pepperoni, sausage, and bacon with fresh marinara on the side; served with Caesar salad, additional pasta

Smoked Ham - \$16.00

Chunks of slow-cooked ham served with green beans, mashed potatoes, garden salad and gourmet bread basket with butter

Southern Pork Chops - \$17.00

Pork chops and gravy served with southern sausage dressing, mixed vegetables, garden salad and gourmet bread basket with butter

Poultry

Barbecue Chicken - \$17.00

Barbecue chicken quarters, Carolina cole slaw, mashed potatoes, garden salad, biscuits and butter

Caribbean Chicken \$16.00

Caribbean grilled boneless chicken, coconut-pineapple rice, garden salad, and gourmet bread basket with butter

Chicken Dijonnaise - \$17.50

Boneless chicken in a savory dijonaise sauce served with white rice, honey-glazed carrots, garden salad, and gourmet bread basket with butter

Chicken Divan - \$16.00

Boneless chicken and broccoli in a creamy white sauce served with wild rice, garden salad, and gourmet bread basket with butter

Chicken Florentine - \$17.50

Boneless chicken and sautéed spinach in a creamy white sauce served with white rice, mixed vegetables, garden salad, and gourmet bread basket with butter

Chicken Marsala - \$20.00

Tender boneless chicken on a bed of mashed potatoes served garlic seasoned

asparagus, with a garden salad and gourmet bread basket with butter

Chicken Parmesan - \$15.50

Breaded boneless chicken baked in a fresh marinara sauce and topped with melted parmesan cheeses served with pasta, Italian salad and gourmet bread basket with butter

Chicken Pot Pie - \$16.00

Tender chunks of chicken and vegetables served with garden salad and gourmet bread basket with butter

Chicken Teriyaki - \$17.50

Chicken leg quarter marinated and baked in Japanese teriyaki sauce served with white rice, mixed vegetable medley, garden salad, and egg rolls

Roast Turkey - \$18.00

Turkey and dressing, mashed potatoes & gravy, cranberry sauce, green beans, garden salad, and rolls

Stuffed Artichoke Heart Chicken Breast- \$18.50

Boneless chicken breast stuffed with artichoke hearts and parmesan cheese served with wild rice, steamed broccoli, garden salad, and gourmet bread basket with butter

Thai Chicken & Vegetable Stir Fry - \$16.00

Chicken and seasonal vegetables stir-fried with a spicy Thai sauce served over white rice with a garden salad and egg rolls

Vegetarian

Calzones - \$17.00

Individual vegetarian calzones served with marinara on the side and Italian salad, pasta

Eggplant Parmesan - \$16.00

Breaded eggplant baked in a fresh marinara sauce and topped with melted parmesan cheeses; served with pasta, Italian salad, and gourmet bread basket with butter

Vegetable Lasagna - \$17.50

Layers of fresh garden vegetables and white cheeses served with Italian salad, fruit salad, and gourmet bread basket with butter

Stuffed Shells - \$15.50

Cheese-stuffed shells and crumbled sausage topped with a fresh marinara served with a garden salad and gourmet bread basket with butter

Thai Vegetable Stir Fry - \$16.00

Prepared with seasonal vegetables, stir-fried with a spicy Thai sauce served over white rice with garden salad and gourmet bread basket with butter

Beef

Beef Lasagna - \$17.50

Layers of beef, fresh made marinara, ricotta, parmesan, and mozzarella cheeses served with an Italian salad, fruit salad, and gourmet bread basket with butter

Beef Pot Pie - \$18.00

Tender beef, peas, carrots, and potatoes served with garden salad, fruit salad, and gourmet bread basket with butter

Country Style Steak - \$18.00

Country-style steak served in gravy and onions, mashed potatoes, green beans, garden salad, and gourmet bread basket with butter

London Broil - \$20.00

Marinated Angus beef served with sautéed onions, mashed potatoes, green beans, garden salad, and gourmet bread basket with butter

Meat Loaf - \$18.00

Meatloaf served with mashed potatoes, mixed vegetables, garden salad, and gourmet bread basket with butter

Pot Roast - \$17.00

Slow-cooked beef roast served with potatoes, carrots, celery and onions in a rich broth served with garden salad and gourmet bread basket with butter

Sliced Roast Beef - \$17.50

Tender roast beef au jus with whipped horseradish cream served with garlic mashed potatoes, seasonal vegetables, garden salad, and gourmet bread basket with butter

Seafood

Baked Salmon - \$20.50

Tender Atlantic salmon topped with parmesan lemon-thyme breading served with rice pilaf, seasonal vegetable medley, garden salad, and gourmet bread basket with butter

Blackened Salmon - \$20.50

Traditional blackened salmon served with rice pilaf, seasonal vegetable medley, garden salad, and gourmet bread basket with butter

**Calabash-Style Seafood -
\$20.50**

Fish and shrimp (fried or boiled) served with baked potatoes, slaw, and garden salad

**Caribbean-Style Salmon -
\$20.50**

Baked salmon topped with mango fruit sauce served with rice pilaf, seasonal vegetable medley, garden salad, and gourmet bread basket with butter

Shrimp Creole - \$20.50

Shrimp in a spicy creole sauce served with white rice, traditional red beans, garden salad and gourmet bread basket with butter

Under 10 Guests

No Surcharges Apply

**Under 10 Cutting Board Deli -
\$18.00**

Choice of three sandwich meats (turkey, honey ham, chicken salad, roast beef, tuna salad), grilled vegetable tray, pasta, potato salad, fruit salad, relish tray

**Under 10 Chicken Caesar -
\$16.00**

Entrée salad with marinated chicken romaine, grated cheeses, homemade croutons, olives, Caesar dressing, served with bread and butter

Under 10 Chef Salad \$16.00

Entrée salad with strips of ham, turkey, Swiss and cheddar cheeses, tomatoes, sliced boiled eggs, cucumber, black olives, choice of dressing

Executive Box Lunch - \$15.50

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. (tea not included)

Under 10 Meat Loaf - \$18.00

Meatloaf served with mashed potatoes, mixed vegetables, garden salad, and gourmet bread basket with butter

Salad Boxed Lunch - \$15.50

Choice of Garden, Greek, Strawberry or Southwest Salad. Includes Hummus and Pita Chips. (tea and dessert not included)

**Under 10 Chicken Parmesan -
\$17.00**

Breaded boneless chicken baked in a fresh marinara sauce and topped with melted parmesan cheeses served with pasta, Italian salad and gourmet bread basket with butter

Under 10 Beef Lasagna - \$19.00

Layers of beef, fresh made marinara, ricotta, parmesan, and mozzarella cheeses served with an Italian salad, fruit salad, and gourmet bread basket with butter

**Under 10 Vegetable Lasagna -
\$18.50**

Layers of fresh garden vegetables and white cheeses served with Italian salad, fruit salad, and gourmet bread basket with butter

**Under 10 Chicken Teriyaki -
\$17.50**

Chicken leg quarter marinated and baked in Japanese teriyaki sauce served with white rice, mixed vegetable medley, garden salad, and egg rolls



Snacks

Prices listed are per person

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

**10 person minimum*

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



Reception

Prices listed are per person. Minimum of 30 required for all selections

Hor D'oeuvres Selection A - \$12.50

Vegetable tray served with scallion dip, assorted tea sandwiches, bacon and bleu cheese dip served with crackers

Hor D'oeuvres Selection B - \$18.50

Cheese tray served with crackers, vegetable tray served with cheese fondue and pretzels, artichoke dip served with crostini or Vidalia onion dip served with crostini (choice of 1 dip), Cajun chicken skewers served with creamy dip

Hor D'oeuvres Selection C - \$22.50

Roast beef silver dollar sandwiches with lettuce, tomato, creamy horseradish spread and caramelized onions; turkey silver dollar sandwiches served with lettuce, tomato, pesto mayonnaise spread, roasted red peppers; basil marinated mozzarella and tomato skewers, baked Vidalia dip served with crackers, Caribbean meatballs, beef with red pepper relish canapés, grilled zucchini and sun-dried tomato spread canapés, smoked salmon with lemon cream cheese and cucumber canapés

Hor D'oeuvres Selection D - \$30.50

Shrimp display with cocktail sauce and lemons; Thai steak skewers served with lime, jalapeno, and mint dipping sauce; bacon and bleu cheese dip served with crackers; spinach and feta cheese stuffed mushrooms; crab cakes served on a bed of corn and black bean relish with chili-lime aioli, turkey carving station served with rolls, tarragon mayonnaise, and spicy mustard.

A la Carte *(minimum of 50 required)*

Crudités and Dip - \$3.50
Gourmet Cheese Tray - \$5.50
Finger Sandwiches - \$5.50
Silver Dollar Sandwiches - \$5.50
Vegetarian Nacho Bar - \$6.50
Fresh Fruit and Cheese - \$5.50
Crab Cakes - \$6.50
Hummus and Pita - \$5.00
Antipasto Tray - \$8.50
Chicken Tenders - \$5.00
Shrimp Tray - \$9.50
Meatballs - \$4.50
Spinach Dip - \$4.50
Buffalo Wings - \$4.50
Artichoke Dip - \$4.50
Chicken Skewers - \$4.50
Crab Dip - \$5.50
Spanakopita - \$4.50

Beer & Wine

all Beer & Wine Packages require 1 bartender per 100 guests

Standard Two Hour Bar - \$9.50

Each guest will receive two drink tickets exchangeable for selections of house red or white wines, regular or lite domestic beer

Deluxe Two Hour Bar - \$12.00

Each guest will receive two drink tickets exchangeable for selections of four premium red or white wines, four domestic and imported beers

Open Two Hour Bar

Wine and beer available to all guests, charged on consumption (event will be charged two drink minimum per person)

Standard Three Hour Bar - \$22.50

Selections of house red or white wines, regular or lite domestic beer

Deluxe Three Hour Bar - \$26.50

Selections of four premium red or white wines, four domestic and imported beers

Bartender Service - \$125.00

All wine and beer service must include (1) server per 100 guests, per two hour period commencing from setup to teardown



Dessert

Assorted Brownies - \$2.50

Chef's choice of chocolate, German chocolate, Oreo or raspberry cream cheese brownies, priced per piece

Cakes - \$50.50

Selection of black forest, carrot, chocolate mousse, lemon, triple chocolate, new york-style cheesecake, turtle cheesecake, priced per cake, serves 12

Cake Squares - \$3.50

Selection of chocolate, carrot, vanilla, or black forest, priced per piece

Fresh Sliced Fruit Display - \$5.50

Season sliced fruits served with fresh melba dip

Assorted Miniature Pastries and Sweet Tartlets - \$6.50

Chef's choice may include cream puffs, éclairs, rum balls, baklava, cheesecake lollipops, priced per 2-piece serving

Pies - \$26.50

Selection of apple, cherry, peach, key lime, or lemon ice box, priced per pie, serves 8

Parfaits - \$7.50

Seasonal selections include strawberry lemon, triple chocolate, chocolate mint, Tiramisu, banana pudding, priced per serving

Strawberry Shortcake - \$7.00

This traditional favorite takes on a new look displayed in apothecary jars, priced per serving