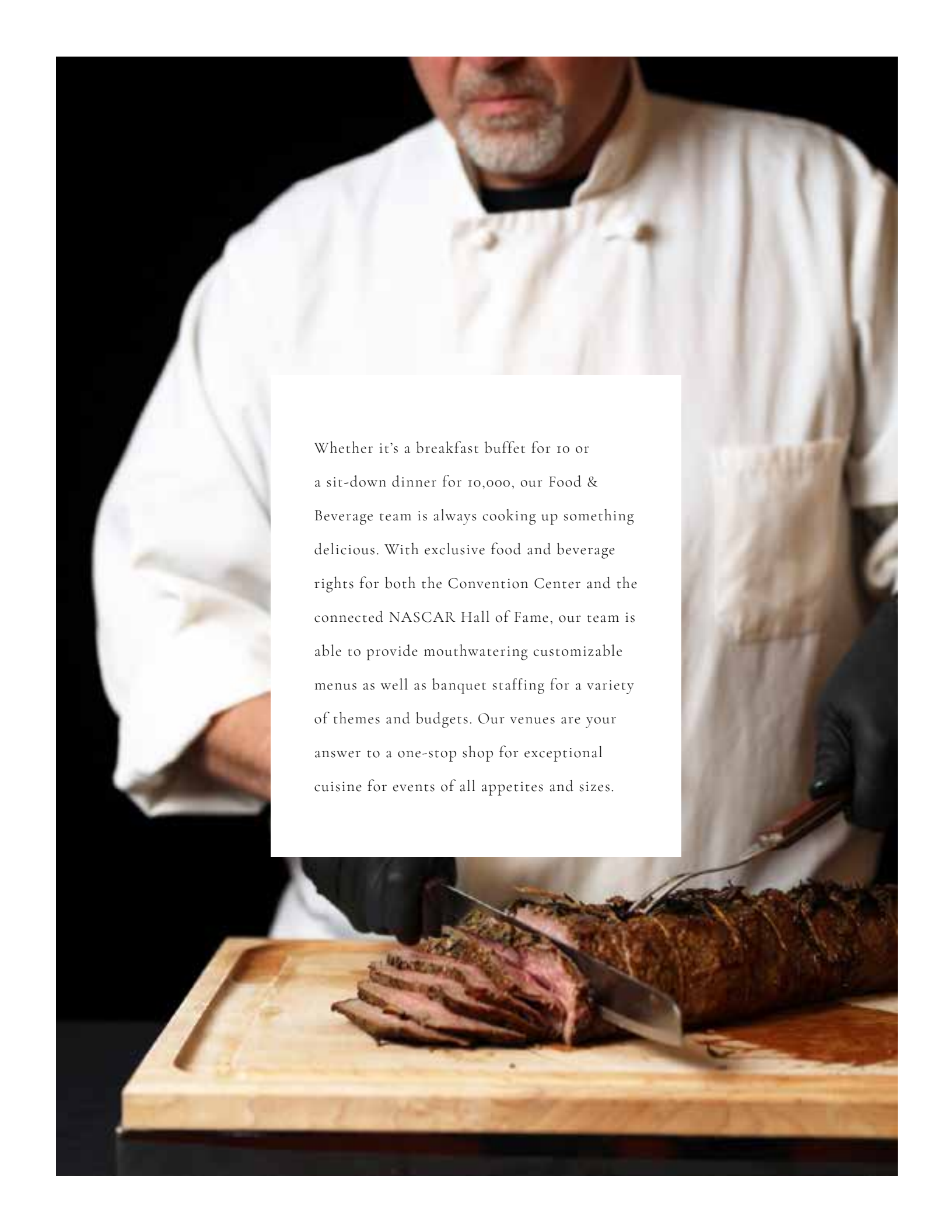




CATERING MENU

Food & Beverage Program



A chef in a white uniform is shown from the chest up, focused on slicing a large, dark-brown roast on a wooden cutting board. The chef's hands are wearing black gloves, and a large knife is visible in the foreground. The background is dark, making the chef and the food stand out. A white text box is overlaid on the center of the image.

Whether it's a breakfast buffet for 10 or a sit-down dinner for 10,000, our Food & Beverage team is always cooking up something delicious. With exclusive food and beverage rights for both the Convention Center and the connected NASCAR Hall of Fame, our team is able to provide mouthwatering customizable menus as well as banquet staffing for a variety of themes and budgets. Our venues are your answer to a one-stop shop for exceptional cuisine for events of all appetites and sizes.

4 BREAKFAST

9 SNACKS

12 LUNCH

18 DINNER

23 VEGETARIAN

24 BUFFET

30 SMALL PLATES /
ACTION STATIONS

36 HORS D'OEUVRES

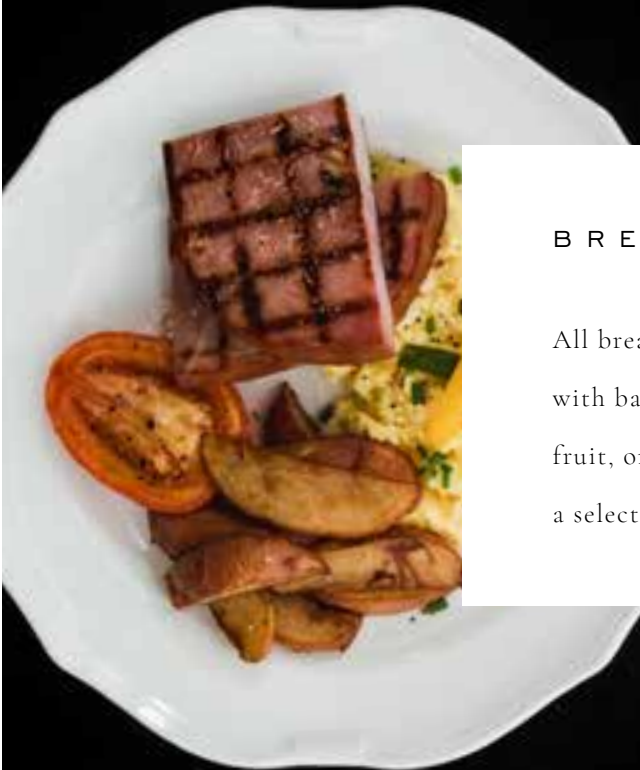
39 BEVERAGES

41 FOOD & BEVERAGE
INFORMATION

OUTSIDE FOOD & BEVERAGE POLICY:

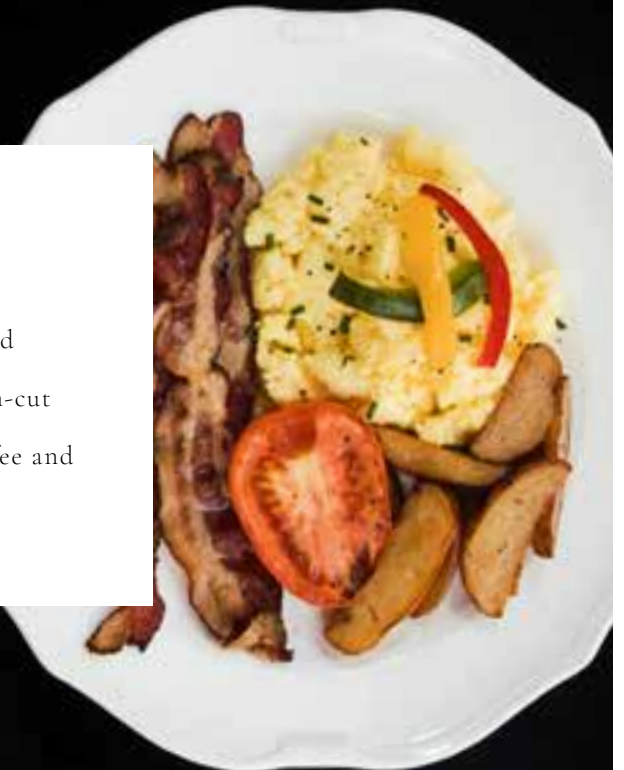
Please note that food nor beverage of any kind, including bottled water, may be brought on the premises by the event organizer, their guests or other invitees, including exhibitors. You may distribute bite-sized, wrapped candy from exhibit booths only.

Please contact your catering sales manager in advance with any dietary requests. We do not operate as an allergen-free kitchen; dishes made on-site are prepared on shared equipment and may come in contact with other products containing gluten or other noted allergens.



B R E A K F A S T

All breakfasts are served with baked goods, fresh-cut fruit, orange juice, coffee and a selection of hot tea.



Add an omelet station to any breakfast for an additional \$7.95 per person.

Carolina Benedict

Fresh croissant layered with scrambled eggs, shaved ham, green tomato, hollandaise and roasted tomato
\$26 per person, plated

Steak & Eggs

Grilled tenderloin, scrambled eggs with cheese and home fries
\$36 per person, plated

Southern-Style Breakfast

Scrambled eggs with sugar-cured ham and potato hash
\$26 per person, plated • \$28 per person, buffet

The Charlotte Scramble

Scrambled eggs with peppers, mushrooms, cheddar cheese, sausage and breakfast potatoes
\$26 per person, plated • \$28 per person, buffet

Breakfast Quesadilla

Scrambled eggs folded in a flour tortilla with pepper jack cheese, served with ranchero sauce, chicken cilantro sausage and Southwestern hash browns
\$26 per person, plated • \$28 per person, buffet

Quiche Classic

Spinach and gruyere, breakfast sausage and homestyle potatoes
\$26 per person, plated • \$28 per person, buffet

B R E A K F A S T

À LA CARTE

1 dozen minimum per selection

Egg & Cheese Croissant

Topped with sausage, ham or Canadian bacon
\$72 per dozen

Monte Cristo

Ham, turkey and Swiss cheese layered between cinnamon French toast
\$84 per dozen

Southern Chicken Biscuit

\$66 per dozen

Egg & Cheese English Muffin

Topped with sausage, ham or Canadian bacon
\$72 per dozen

Fresh Baked Danish & Muffins

\$48 per dozen

Assorted Einstein Bros. Bagels™ & Cream Cheese

\$48 per dozen

Assorted Coffee Cakes & Baked Goods

\$54 per dozen

B R E A K F A S T

CONTINENTAL

Pricing is based on 90 minutes of service

Continental Breakfast

Assorted breakfast-baked goods served with orange juice, coffee and a selection of hot tea

\$19 per person

Starbucks® upgrade \$21.50 per person

Premium Continental Breakfast

Assorted breakfast-baked goods, seasonal fruits and berries served with orange juice, coffee and a selection of hot tea

\$22 per person

Starbucks® upgrade \$24.50 per person

Additions

Add these selections to either continental breakfast option:

Hot Breakfast Sandwich

Add \$5 per person

Individually Boxed Cereal & Milk

\$5 each

Oatmeal Station

\$ 5.50 each

Assorted Greek Yogurt

\$5 each

Sunrise Parfait

Yogurt, granola, fresh-cut fruit and berries
\$9.00 per person (25-person minimum)

Hard-Boiled Eggs

\$24 per dozen

Fresh-Cut Fruit & Berries

\$8 per person

Whole Fresh Fruit

Apples, oranges, bananas
\$3.00 each

Cereal & Granola Bars

\$36 per dozen

Protein Bar

\$66 per dozen

Kind® Bars

\$60 per dozen



BREAKFAST

BUFFET

*Pricing is based on 90 minutes of service.
\$32 per person; 50-person minimum.
Starbucks® upgrade \$34*

Breakfast Buffet

- Selection of Seasonal Fruit and Berries
- Assorted Breakfast Baked Goods
- Orange Juice, Apple Juice and Grapefruit Juice
- Coffee, Decaffeinated Coffee and a Selection of Hot Tea

Your Choice of:

- Scrambled Eggs
- Spinach Florentine Omelet
- Southwestern Omelet

Your Choice of:

- French Toast
- Buttermilk Pancakes

Your Choice of:

- Southern-Style Grits
- Sweet Potato Hash
- Breakfast Potatoes
- Biscuits and Gravy

Choose Two:

- Applewood-Smoked Bacon
- Breakfast Sausage
- Honey-Glazed Ham
- Country Fried Chicken
- Smoked Pork Loin
- Chicken Apple Sausage
- Cinnamon Apples



S N A C K S

For additional gluten-free, vegan and vegetarian options, please see our breakfast and reception sections for fresh fruit and vegetables.

SAVORY SNACKS

Tortilla Chips, Pita Chips, Potato Chips, Bar Mix or Pretzels

\$32 serves approx. 12-14 people

Ranch Dip, French Onion Dip or Salsa

\$36 serves approx. 12-14 people

Pimento Cheese, Hummus or Spinach Dip

\$36 serves approx. 12-14 people

Mixed Nuts

\$36 serves approx. 12-14 people

Individually Bagged Chips, Pretzels or Popcorn

\$4 each

Individually Bagged Trail Mix

\$5 each

Individually Bagged Peanuts

\$4 each

SWEET TREATS

Blondies, Brownies or Cookies

\$48 per dozen

Pecan Squares or Fruit Bars

\$48 per dozen

French Mini Pastries

\$66 per dozen

Assorted Cupcakes

\$66 per dozen

Premium Ice Cream Bars

\$66 per dozen

Snack-Sized Candy Bars

\$12 per dozen

Hard Candy

\$16 per pound

S N A C K S

THEMED SNACK BREAKS

*Pricing is based on 90 minutes of service.
For groups with less than 10 people,
please add \$5 per person.*

*Speak to your Catering Sales Manager
about adding Starbucks® coffee and
other à la carte options.*



High Energy

Gourmet selection of trail mix, dry snacks, nuts and dried fruit, served with energy drinks

\$16 per person

Chocoholic

Chocolate chunk cookies, Oreo™ cookies, double fudge brownies and M&M's®, served with assorted soft drinks

\$16 per person

Light & Healthy

Fresh fruit with Greek yogurt, granola bars, peanuts and trail mix, served with bottled water

\$18 per person

For the Kid in You

Brownies, cookies, Rice Krispies Treats™, potato chips and snack-sized candy bars, served with assorted soft drinks

\$18 per person

Newport

Vegetable crudité, fresh-cut fruit, hummus with pita and sesame lavash, served with lemonade

\$18 per person

Pit Stop

Caramel corn, fruit squares and pimento cheese, spinach dip with crackers, served with fresh-brewed iced tea

\$16 per person

Ice Cream Parlor

Vanilla ice cream served with assorted toppings, including chocolate sauce, fruit topping, M&M's®, nuts, crushed Oreo™ cookies and whipped cream, served with bottled water

\$20 per person

Build-Your-Own Trail Mix

Granola, M&M's®, assorted dried fruit, mixed nuts, pretzels, pumpkin seeds

\$16 per person • 25-person minimum



BOXED LUNCHES

Boxed lunches are served with chips, choice of a whole fruit or cookie, and bottled water.

Price is subject to change for orders of less than 25 of any one variety.

All boxed lunches are \$28 per person.

**Boar's Head™ Oven-Roasted Turkey,
Lean Roast Beef, Honey-Cured Ham**

With lettuce, tomato and cheese on a
kaiser roll

Homemade Chicken or Tuna Salad

Served with lettuce and tomato on a large
flaky croissant

Chicken Cordon Bleu

Deli chicken, creamy Havarti cheese, ham,
lettuce and tomato on a kaiser roll

Roasted Vegetables with Hummus

Served with lettuce and tomato on a
whole-wheat wrap

Roasted Portobello & Sweet Pepper

Served with mixed greens and smoked
Gouda cheese on a whole-wheat roll

California Wrap

Chicken, applewood-smoked bacon,
lettuce, tomato and avocado ranch on a
spinach wrap

Alternative Sides

Add \$1.50 per person

Macaroni Salad

Southern Red Potato Salad

Spicy Southern Slaw

Need a gluten-free or vegan option?

Box any of our gluten-free entrée salads
with chicken or vegetable napoleon. The
meal includes a gluten-free brownie or
whole fruit and bottled water.

\$32 per person

ENTRÉE SALADS

LUNCH

All salads are served with fresh rolls, cookies and iced tea. Salads can be made gluten free, dairy free, vegetarian and vegan upon request.



All salads are \$32 per person.

The Caesar

Crisp romaine, herb-roasted chicken, focaccia croutons, tomatoes, Parmesan cheese and traditional Caesar dressing

Southwestern

Mixed greens, corn and black bean relish, pico de gallo, crispy tortilla strips, jalapeño jack cheese, chili lime chicken breast and chipotle ranch

Grecian

Crisp romaine, feta cheese, Kalamata olives, tomatoes, cucumbers, pepperoncini, marinated chicken and garlic oregano vinaigrette

Charlotte Cobb

Julienne romaine, Ashe County cheddar, tomatoes, chopped egg, cucumbers, carrots, red cabbage, Boar's Head™ turkey and creamy avocado ranch

Napa Valley

Baby spinach, mixed greens, sun-dried tomato-crust chicken, candied pecans, grapes, strawberries, goat cheese and Champagne vinaigrette dressing

Italian Caprese

Mixed greens, pesto chicken, Buffalo mozzarella, Roma tomatoes, marinated artichokes and white balsamic vinaigrette

Superfoods

Scarlet kale, kohlrabi, shaved Brussels sprouts, Craisins®, pumpkin seeds, lemon grilled chicken and yogurt poppy seed dressing

Alternative Proteins

Madagascar-Crusted Tenderloin of Beef

Add \$5 per person

Grilled Shrimp

Add \$4 per person

Sweet Chili-Glazed Salmon

Add \$4 per person

Enhancements

Individually plated dessert from our lunch dessert selection

Add \$4 per person

House coffee with any plated entrée

Add \$2 per person

Starbucks® coffee with any plated entrée

Add \$4 per person



PLATED LUNCHEON

All plated lunches are served with a house salad, fresh rolls, iced tea and a lunch dessert.

Add coffee to any lunch entree. House coffee is \$2 per person. Starbucks® coffee is \$4 per person.

Southern Chicken Supreme

Corn-crust chicken breast, Southern green tomato vin blanc with three-cheese smashed potatoes and sautéed green beans
\$38 per person

Chicken Chardonnay & Fresh Herbs

Pan-seared chicken breast, Chardonnay cream, sautéed baby spinach, confetti rice and glazed carrots
\$38 per person

Herb Chicken

Grilled chicken breast marinated in fresh herbs, olive oil and lemon, mashed potatoes, homemade succotash
\$38 per person

Chicken Chasseur

Braised chicken breast, wild mushrooms, shallots and roasted Roma tomatoes with saffron rice and baby spinach

\$38 per person

Barbecue Chicken

Grilled chicken breast basted in barbecue sauce with caramelized sweet potatoes and cider-braised greens

\$38 per person

Caribbean Chicken

Roasted chicken breast, black beans and rice, mango salsa and seasonal vegetables

\$38 per person

Chicken Piccata

Sautéed chicken breast, lemon caper sauce, tomato, basil and Parmesan risotto with sautéed green beans and carrots

\$38 per person

Roasted Pork Loin

Pork loin, Calvados apple stuffing, buttermilk whipped potatoes, cider-braised greens and garlic cranberry pan jus

\$38 per person

Atlantic Salmon

Pan-roasted salmon, Dijon dill beurre blanc, wild rice pilaf and haricot verts

\$52 per person

Petite Filet of Beef

Filet of beef topped with merlot demi-glace, garlic-creamed Yukon Gold potatoes and seasonal vegetables

\$56 per person

Angus Short Rib

Cabernet-braised short rib with white cheddar mashed potatoes and roasted root vegetables

\$56 per person

Lasagna Bolognese

Layers of pasta, beef, Bolognese sauce, zucchini and yellow squash

\$38 per person

Lunch Desserts

Your Choice of:

Chef's Seasonal Dessert

Bourbon Pecan Pie

Chocolate Espresso Tart

Carrot Cake

New York-Style Cheesecake

Triple Berry Tart



D I N N E R

Includes salad, fresh-baked rolls with butter, dessert, coffee, tea and decaffeinated coffee.

For an additional \$2.50 per person, upgrade to Starbucks® coffee.

Ask your Catering Sales Manager about enhancing your dinner with a dessert and coffee reception or coffee and cordial bar.

PLATED ENTRÉES

Chicken Chardonnay

Pan-seared chicken breast, butternut squash, asparagus and Chardonnay cream on a bed of rice pilaf

\$50 per person

Filet & Prawns

Beef au poivre; jumbo crab-stuffed prawn topped with lobster sauce; Parmesan risotto and sautéed spinach

\$96 per person

Chicken Marsala

Sautéed chicken breast, wild mushrooms, Parmesan-creamed new potatoes and seasonal vegetables

\$50 per person

Niman Ranch Pork

Bourbon-grilled pork chop, caramelized sweet potatoes and cider-braised greens

\$68 per person

Seafood Coquille & Filet Mignon

Lump crab, shrimp and scallops; angus tenderloin with cognac demi-glace; caramelized onions, au gratin potatoes, asparagus and roasted red peppers

\$110 per person

Filet & Coastal Crab Cake

Beef tenderloin with cabernet demi-glace; jumbo lump crab cake with sherry nantua; potato and leek gratin and seasonal vegetables

\$96 per person

Garlic Herb Chicken & Beef Tenderloin

Garlic herb chicken; porcini-crusted beef with Madeira demi-glace; rosemary new potatoes and seasonal vegetables

\$96 per person

Land & Sea Duet

Pan-roasted halibut with green and golden tomato confit; chargrilled filet; bourbon reduction, forest mushroom risotto and sautéed green beans

\$115 per person

Grilled Tenderloin & Chicken Supreme

Black Angus steak with green peppercorn demi-glace; sautéed chicken with pearl onions; fresh sage, garlic and thyme roasted potatoes and seasonal vegetables

\$96 per person

Filet of Beef Oscar

Filet mignon, merlot demi-glace, lump crab, béarnaise sauce, sautéed asparagus and creamed Yukon Gold potatoes

\$110 per person

Alaskan Halibut

Seared halibut Francese, tomato, leek and Parmesan risotto and root vegetable mélange

\$90 per person

Fire-Roasted Black Angus Filet

Port wine demi-glace, dauphinoise potatoes, jumbo asparagus, seared heirloom tomatoes

\$90 per person

Scottish Salmon

Seared wild salmon, saffron risotto and broccolini

\$70 per person



SALADS

DINNER

Your Choice of:

House Salad

Mixed greens, tomatoes, cucumbers, carrots, red cabbage and white balsamic vinaigrette

Caesar Salad

Crisp romaine, shaved Parmesan, garlic focaccia croutons and traditional Caesar dressing

Southern BLT

Iceberg wedge, smoked bacon, tomatoes, white cheddar cheese and buttermilk ranch dressing

Country Greens

Field greens, grapes, goat cheese, spiced pecans, radish and apple cider vinaigrette

Greek Salad

Crisp romaine, feta, Kalamata olives, tomatoes, red onion, pepperoncini and red wine vinaigrette

DESSERTS

DINNER

Your Choice of:

Southern Pecan Cheesecake

Key Lime Tart

Tiramisu

Chocolate Truffle Torte

Pear Almond Tarte



All plates below are \$40 per person

Less than 10 plates are \$55++

VEGETARIAN

PLATED LUNCH OR DINNER

Medley of Seasonal Vegetables

Sesame-crusting tofu, Japanese eggplant, baby bok choy and jasmine rice

Vegetable Lasagna

Layers of pasta, vegetables and fire-roasted tomato sauce with sautéed baby green beans

Grilled Stuffed Portobello Mushroom

Spinach, sun-dried tomatoes and artichokes served on a bed of Champagne risotto

Eggplant Parmesan

Pomodoro sauce, ricotta cannelloni on sautéed baby spinach

Butternut Squash Ravioli

Sage and wild mushroom cream with pan-seared tomatoes and rainbow chard

Stuffed Sweet Pepper

Filled with brown rice, quinoa, black beans and corn alongside roasted potatoes, grilled asparagus, spaghetti squash and salsa verde

Kale & White Bean Fricassee

Roasted butternut squash, fresh asparagus and heirloom tomato succotash

BBQ Tofu

Southern greens, black-eyed peas, caramelized root vegetables and saffron rice

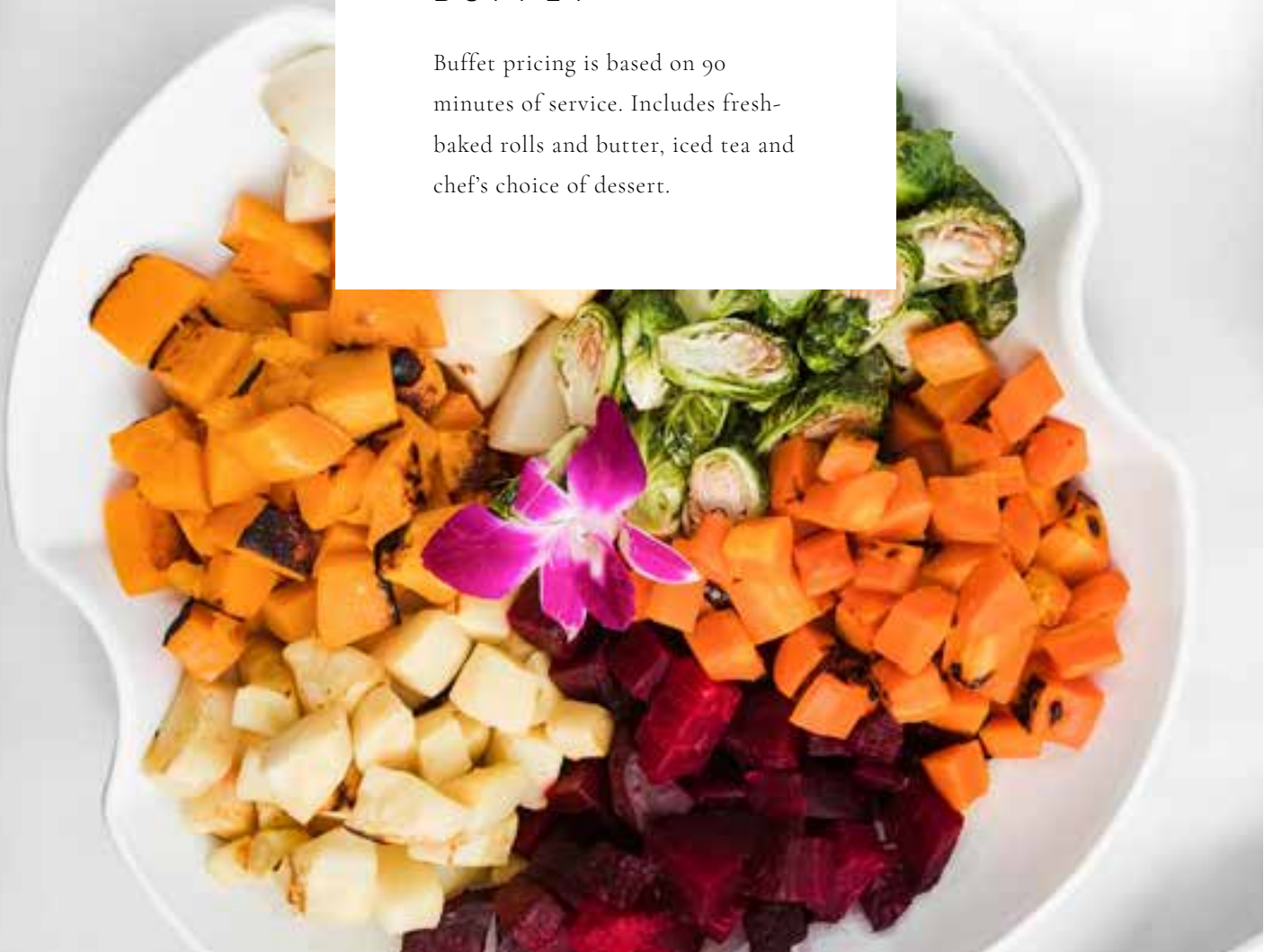
Slow Cooked Lentils

Grilled vegetable mélange, sautéed baby spinach, herb roasted new potatoes and baby carrots



B U F F E T

Buffet pricing is based on 90 minutes of service. Includes fresh-baked rolls and butter, iced tea and chef's choice of dessert.



CUSTOM SELECTIONS

\$43 per person; 25-person minimum

Your Choice of:

- Garden Salad
- Caesar Salad
- Spinach Salad
- Greek Salad

Your Choice of:

- Roasted Vegetable Pasta Salad
- Pimento Cheese Macaroni Salad
- Red Skin Potato Salad
- Shaved Brussels Sprouts Salad
- Country Coleslaw
- Tomato, Cucumber and Artichoke Salad
- Cauliflower, Broccoli and Cranberry Salad
- Fresh Fruit Salad
- Napa Cabbage, Edamame, Carrot
and Sunflower Seeds

Your Choice of:

- Rosemary New Potatoes
- Mashed Potatoes
- Au Gratin Potatoes
- Roasted Sweet Potatoes
- Saffron Rice
- Wild Rice with Cranberries
- Macaroni and Cheese
- Southern Bean Cassoulet

Your Choice of:

- Grilled Zucchini and Yellow Squash
- Edamame Succotash
- Glazed Carrots
- Sautéed Green Beans
- Roasted Brussels Sprouts
- Seasonal Vegetables
- Roasted Root Vegetables
- Broccoli, Cauliflower and Carrots
- Cider-Braised Greens

Choose Two Entrées:

- Chicken Vin Blanc
- Chicken Marsala
- Garlic Herb Chicken Breast
- Chicken Cacciatore
- Country Fried Chicken
- Caribbean Jerk Chicken with Mango Salsa
- Bojangles™ Country Fried Chicken
- Turkey Breast with Cornbread Dressing and Gravy
- Braised Beef Tips and Mushrooms
- Sliced Pot Roast
- Petite Sirloin au Poivre
- Roasted Pork Loin with Apple Jus
- Shrimp Creole
- Alaskan Cod with Tomatoes, Olives and Artichokes
- Atlantic Salmon with Lemon and Dill
- Vegetable Lasagna
- Lasagna Bolognese
- Penne Pasta Primavera
- Eggplant Parmesan



ENHANCEMENTS

Choose a third entrée

Add \$7 per person

Add house coffee to any buffet

Add \$2 per person

Add Starbucks® coffee to any buffet

Add \$4 per person

Add homemade soup to your lunch or dinner

Add \$6 per person

Your Choice of:

- Roasted Red Pepper Bisque
- Creamy Cheddar and Broccoli
- Crab and Corn Chowder
- Clam Chowder
- Creole Red Beans and Andouille Sausage
- Tomato Basil Bisque
- Chunky Vegetable
- Lentil



THEMED SELECTIONS

All buffet pricing is based on 90 minutes of service. Includes iced tea and chef's choice of dessert unless otherwise noted.

The Southern Barbecue

Barbecue chicken and Carolina pork barbecue, macaroni and cheese, baked beans, mixed greens and spicy Southern slaw, corn muffins and yeast rolls, hot peach cobbler

\$38 per person

The Carolina Deli

Boar's Head™ sliced turkey breast, honey-baked ham and lean roast beef; Swiss, provolone and cheddar cheese; tomatoes, red onions, lettuce, pickles, mustard and mayonnaise; artisan breads and rolls; potato salad; tossed green salad and coleslaw

\$36 per person

The Southwest

Fiesta salad with corn and black bean relish, salsa, sour cream, shredded cheese, guacamole and crispy tortilla chips; beef fajitas with flour tortillas; chicken enchiladas; Spanish rice and pinto beans

\$38 per person

Soup, Salad & Potato Bar

Mixed greens and assorted dressings; homemade soup; jumbo baked potatoes with bacon, cheddar, sour cream, scallions and butter; Brussels sprouts, slaw, fresh-cut fruit and fresh rolls

\$34 per person

The Sandwich Board

Italian torpedo with tapenade; roasted turkey, cheddar and herbed aioli on a whole-wheat wrap; shaved London broil with Havarti cheese and horseradish Dijon, lettuce and tomato; mixed greens, fresh fruit salad and coleslaw

\$36 per person

Gourmet Salad Bar

Crisp garden salad greens, cucumber, tomatoes, red cabbage, grated carrots, chickpeas, beets, hard-boiled eggs, feta, grated cheddar, grilled chicken breast, fresh-baked rolls and butter

\$34 per person

Add tuna or chicken salad for \$3 per person

Add a homemade soup for \$6 per person

Feast of Little Italy

Traditional Caesar salad, sliced tomato and mozzarella salad, grilled chicken pomodoro, ricotta Stuffed shells with spinach alfredo, garlic green beans and focaccia bread

\$38 per person

The Tailgate Party

Red skin potato salad, Southern slaw and macaroni and cheese; all-beef hot dogs; hamburgers; toppings include cheese, lettuce, tomatoes, onions, pickles, mayonnaise, ketchup and mustard

\$34 per person

Add fried chicken for \$6 per person

Add baby back ribs for \$8 per person

Southern Low Country Connection

Local farmers' greens and fresh produce with Mountain Cider vinaigrette and Parmesan peppercorn ranch dressing; pimento macaroni salad; tenderloin tips braised in Yadkin Valley red wine with local mushrooms; roasted turkey with cornbread dressing and pan gravy; Yukon Gold mashed potatoes, Southern greens and fresh-baked rolls

\$42 per person; 35-person minimum

Uptown Charlotte

Garden salad with local tomatoes, cucumbers, red cabbage, carrots, buttermilk ranch and house vinaigrette; vegetable pasta salad; hickory molasses chicken; peppercorn and sage-roasted pork loin with caramelized apples and sweet onion pan jus; smashed new potatoes, roasted asparagus and fresh-baked rolls

\$39 per person; 35-person minimum



S M A L L P L A T E S /
A C T I O N S T A T I O N S

*Pricing is based on a four-station,
25-person minimum per station
and 90 minutes of service.*

Local Shrimp & Grits

Served with tasso gravy and scallion and pepper confetti

\$14 per person

Artisan Flatbread Station

Margherita, pepperoni and quattro formaggio

\$14 per person

Chicken Pot Pie

Creamed chicken and vegetables served with a Southern buttermilk biscuit

\$14 per person

Soup & Grilled Cheese

Creamy tomato bisque served with homemade cheese toast

\$10 per person

Seared Carolina Crab Cake

Served with Southern slaw and South Carolina peach chutney

\$14 per person

Pork Chili Verde

Spanish rice, pico de gallo and queso fresco

\$14 per person

Cavatappi Pasta with White Cheddar

Cheese sauce, scallions, smoky bacon crumbles and sweet tomato compote

\$10 per person

Chicken & Waffles

Buttermilk fried chicken with Belgian waffles, maple syrup and hot sauce

\$12 per person

Mashed Potato Bar

Whipped Yukon Gold potatoes topped with beef bourguignon, vegetable ragout, finished with herb crème fraiche

\$18 per person

Risotto Bar

Creamy risotto with your choice of shrimp cioppino or chicken piccata

\$16 per person

Oriental Noodle Bowl

Locally sourced ramen with stir-fried vegetables, sweet and sour chicken, and ginger hoisin

\$16 per person

Korean BBQ

Crispy pork belly served on bao buns with kimchi slaw, gochujang aioli and spring onions

\$18 per person

Birria Street Taco

Slow-roasted beef chuck served on white corn tortillas with beef consommé, cilantro, lime, sweet onions and avocado crema

\$18 per person

Pricing is based on a four-station, 25-person minimum per station and 90 minutes of service.

Nacho Bar

Crispy tortillas, seasoned beef, green chili queso, black bean corn relish, jalapeños, sour cream and salsa

\$16 per person

City Pasta Station

Penne pasta, roasted tomato and basil marinara, Italian beef meatballs, rich Alfredo sauce, garlic cheese focaccia, grated Parmesan cheese and crushed red pepper

\$16 per person

The NoDa

Mahi fish tacos, soft tortillas, homemade pico de gallo, shredded cabbage, Monterey Jack cheese and cilantro lime cream

\$16 per person

Tastes of the South

Slow-smoked pork loin, buttermilk biscuits, cider-braised collard greens and Cheerwine glaze

\$16 per person

Build Your Own Bruschetta

(non- action)

Classic tomato and basil, roasted vegetable ratatouille, blistered artichokes, pecorino, kalamata olives, extra virgin, balsamic reduction, roasted garlic, assorted flatbreads, baguettes and crackers

\$16 per person

Low Country Elote

Fire-roasted corn, country ham, queso fresco, cilantro and lime

Choose 1:

- Gulf shrimp
- Beef brisket
- Diver scallop +\$6

\$16 per person

Slider Station with Coleslaw

Add chips \$1.50

Choose from:

- Angus burgers
- All-beef hot dogs
- Barbecue chicken
- Pulled pork barbecue

Two Selections

\$20 per person

Three Selections

\$25 per person

Locally sourced Vegan BarVeque serves 16 \$128

COLD DISPLAYS

Pricing is based on a four-station, 25-person minimum per station and 90 minutes of service.

Mediterranean Trio

Grilled vegetable display, whipped feta, garlic hummus, tzatziki, kalamata olives, harissa pita and grilled herb pita

\$18 per person

Antipasto

Caprese display, aged balsamic, imported olive oil, mortadella, salami, capicola, prosciutto di parma, roasted peppers, artichokes, fava and cannellini bean medley, breadsticks, focaccia and crackers

\$16 per person

Vegetable Farmers Market

Fresh seasonal vegetables with ranch dip

\$12 per person

Fresh Fruit

Artistic display of fresh seasonal fruit and berries

\$14 per person

The Myers Park

Selection of imported and domestic cheese, fresh baguette and crackers

\$16 per person

Chilled Seafood Display

Poached prawns, alaskan crab, smoked salmon, cajun crab dip, horseradish, cocktail sauce, lemons and crackers

M.P.

Grazing Station

Artisan cheese, charcuterie, assorted olives, crackers and breadsticks

\$25 per person





SALAD STATIONS

Individuals may request the attendant to customize their salad for gluten free, vegan, vegetarian, dairy free or nut free.

Pricing is based on a four-station, 25 per person minimum per station and 90 minutes of service.

Southern BLT

Iceberg, romaine, local tomatoes, bacon crumbles, white cheddar cheese and buttermilk ranch dressing

\$14 per person

Country Fields

Spring mix, candied pecans, strawberries, cucumber, goat cheese and herb-crusted chicken breast, and balsamic vinaigrette

\$14 per person

The Caesar

Crisp romaine, lemon and coriander grilled chicken, shaved Parmesan cheese, garlic croutons and traditional Caesar dressing

\$14 per person

THE BUTCHER BLOCK

Carving stations served with assorted rolls.

Pricing is based on a 25-person minimum.

Pepper-Crusted Tenderloin of Beef

With horseradish cream and whole-grain mustard

\$22 per person

Seared Black Angus Ribeye

With horseradish cream and whole-grain mustard

\$20 per person

Mountain Honey-Glazed Ham

With herb mayonnaise and Dijon mustard

\$14 per person

Slow-Roasted Turkey Breast

With cranberry relish and herb mayonnaise

\$14 per person



À La Carte

Pricing is \$700 per 100 pieces per selection. Items can be tray passed or displayed, unless otherwise noted.

Tray-passed items are subject to a staffing charge of \$100 per server

Hot

- Chicken Wellingtons
- Buttermilk Fried Chicken Tenders with Honey Mustard
- Rosemary Lemon Chicken Skewers (GF, DF)
- Boneless Buffalo Wings with Ranch Dressing
- Spanakopita with Yogurt Cucumber Dip (V)
- Parmesan-Crusted Artichoke Hearts (V)
- Vegetable Samosas with Mint Yogurt (VE)
- Pimento Cheese Arancini (Passed) (GF, V)
- Baked Brie and Raspberry (V)
- Mini Spring Rolls with Plum Sauce (VE)
- Swedish Meatballs Display
- Teriyaki Beef Brochettes (GF, DF)
- Country Ham and Collard Green Spring Roll (Passed)
- Loaded Potato Skins (GF)
- Chicken Soup Dumplings with Shallots, Garlic, Chili (Passed)
- Vegetable Pho Potsticker with Portobella, Tofu, Star Anise (VE)
- Tempura Sweet Potato- Tomato Compote (VE)
- Candy Bacon- Maple, Vanilla (Passed) (GF)
- Spinach Gruyere Tart with Red Pepper Coulis (V)
- Cheerwine BBQ Meatball
- Jalapeno Cheese Arepa with Lime Crema (V)

Cold

- Tomato, Pesto, Buffalo Mozzarella (GF, V)
- Smoked Salmon Canapés (Passed)
- Deviled Eggs with Candied Bacon (GF)
- Goat Cheese and Dates Wrapped in Prosciutto (Passed) (GF)
- Herbed Cheese and Red Pepper Jelly Crostini (Passed) (V)
- Tropical Shrimp Ceviche with Cilantro, Mango, Calabrian Chile (GF)
- Fig Prosciutto Canape with Mission Fig, Parma, Toast (Passed) (V)
- Crusted Tuna with Ahi, Cucumber, Unagi (Passed) (GF)
- Crudité Bundle with Red Pepper Hummus, Fresh Veggies (GF, VE)
- Mojo Shrimp with Citrus, Cumin (GF)
- Avocado Mousse Cup (Passed) (GF, VE)
- Smoked Salmon Mousse Cup (Passed) (GF)
- White Cheddar Pimento Cup (Passed) (GF, V)
- Roasted Root Vegetable Skewer (GF, VE)



H O R S D ' O E U V R E S

Hot

- Beef Wellingtons
- Braised Short Ribs and Manchego Empanadas
- Lamb Meatballs with Mint Chimichurri (GF, DF)
- Bacon-Wrapped Scallops (GF, DF)
- Coconut Shrimp and Orange Ginger Glaze
- Mini Crab Cakes and Red Pepper Tartar Sauce

Cold

- Seasonal Fruit Kabobs (GF, VE)
- Carolina Shrimp Cocktail (GF, DF)
- Beef Tenderloin Canapés (Passed)

BEVERAGES

À LA CARTE

Assorted Soda & Bottled Water

\$4 each

Sparkling Water

\$5 each

Energy Drinks

\$6 each

Iced Tea, Lemonade & Fruit Punch

\$48 per gallon

Infused Water

Choose from cucumber, lemon,
lime or orange

\$40 per three gallons, per flavor

Spring Water Station Cooler

Comes with 5-gallon bottle

\$75 per bottle • \$50 per replacement bottle

Orange, Apple & Grapefruit Juice

\$52 per gallon

Milk

\$3 per 1/2 pint

House Coffee Regular & Decaf

\$58 per gallon

Starbucks® Coffee

Sold in increments of 1.5 gallons

\$90 per gallon

Hot Herbal Tea Selection

\$48 per gallon

Bottled Juices

\$4.50 each

Water Pitcher

\$2 each

Keurig Kit

5-gallon spring water, 30 assorted individual
coffee pods, 10 decaf and 10 tea pods

\$180 total • \$100 replacement kit (25 pods)



BEVERAGES

BAR SERVICE OPTIONS

A bartender is required on all bars. *The bartender fee is \$150 for up to three hours of service; \$25 each additional hour.*

Option No. 1: Host Bar

Drinks on consumption

Liquor \$10	Imported/Microbrew Beer \$8
Beer \$6	Wine \$8

Ticketed Bar \$9 Alcohol

\$4 Soft drink/water

Option No. 2: Host Bar

Unlimited by the hour

\$24 per person first hour

\$15 per person each additional hour

Option No. 3: Charge Bar

Guests pay on their own

Liquor \$12	Imported/Microbrew Beer \$9.50
Beer \$7	Wine \$9

Liquor Selection

Tito's® Vodka	Crown Royal® Whisky
Tanqueray® Gin	Jack Daniel's® Whiskey
Bacardi® Rum	Dewar's® Scotch

FOOD & BEVERAGE

INFORMATION

Our Commitment

The Charlotte Convention Center and the NASCAR Hall of Fame are committed to the success of your event. The full-service, in-house Catering department offers a variety of tantalizing menu options, including everything from a simple coffee break for 10 people to an elegant dinner for up to 10,000 people. Special themed menus can also be developed for your event. The Catering staff is dedicated to providing your guests with a memorable dining experience.

Deposit/Guarantee

All catered functions require a 50% deposit based on the estimated catering cost. This deposit is required at the time of booking or other appropriate date as determined by your Catering Sales Manager. The remaining balance is due with your final guarantee five (5) to seven (7) business days prior to your first food function date, or other appropriate date as determined by your Catering Sales Manager. In an effort to conserve resources and reduce waste, our policy is to set rooms and prepare meals only for the actual number guaranteed. All meals are prepared to order for special dietary requirements. Please consult with a Catering Sales Manager for assistance.

Tax & Service Charge

All catered functions are subject to 23% service charge and applicable taxes.

Eating/Meeting in the Same Room

If your group decides to dine in a meeting room, we request you recognize the following rules:

- All attendees must vacate the room to allow our staff to reset for the meal function.
- The amount of time required to reset the room will be determined by the Catering department based on the level of service needed for each event.
- Following the meal, our staff must have ample time to clean the room before the meeting begins. Failure to adhere to the above will result in excess labor charges.

Tax Exemption

All groups or organizations filing a non-tax status must pay all sales tax at the time of billing. Please apply to the North Carolina Department of Revenue for reimbursement. The letter of application must include:

- A copy of the Group Charter
- A “letter of determination” from the federal government concerning the group classification as a not-for-profit organization
- Copies of receipts showing sales tax paid

The letter and the aforementioned items should be sent to:

*Sales & Use Tax Division
NC Department of Revenue
P.O. Box 25000 | Raleigh, NC | 27640
Phone: 919.733.7983*

The Mecklenburg County Tax Office will follow the state’s lead in ruling on a refund of Mecklenburg County Prepared Food and Beverage Tax. If the state’s ruling is positive, send the same information, along with a copy of the state’s ruling to:

*City-County Tax Office
Mecklenburg County
P.O. Box 32728 | Charlotte, NC | 28232
Phone: 704.336.6899*

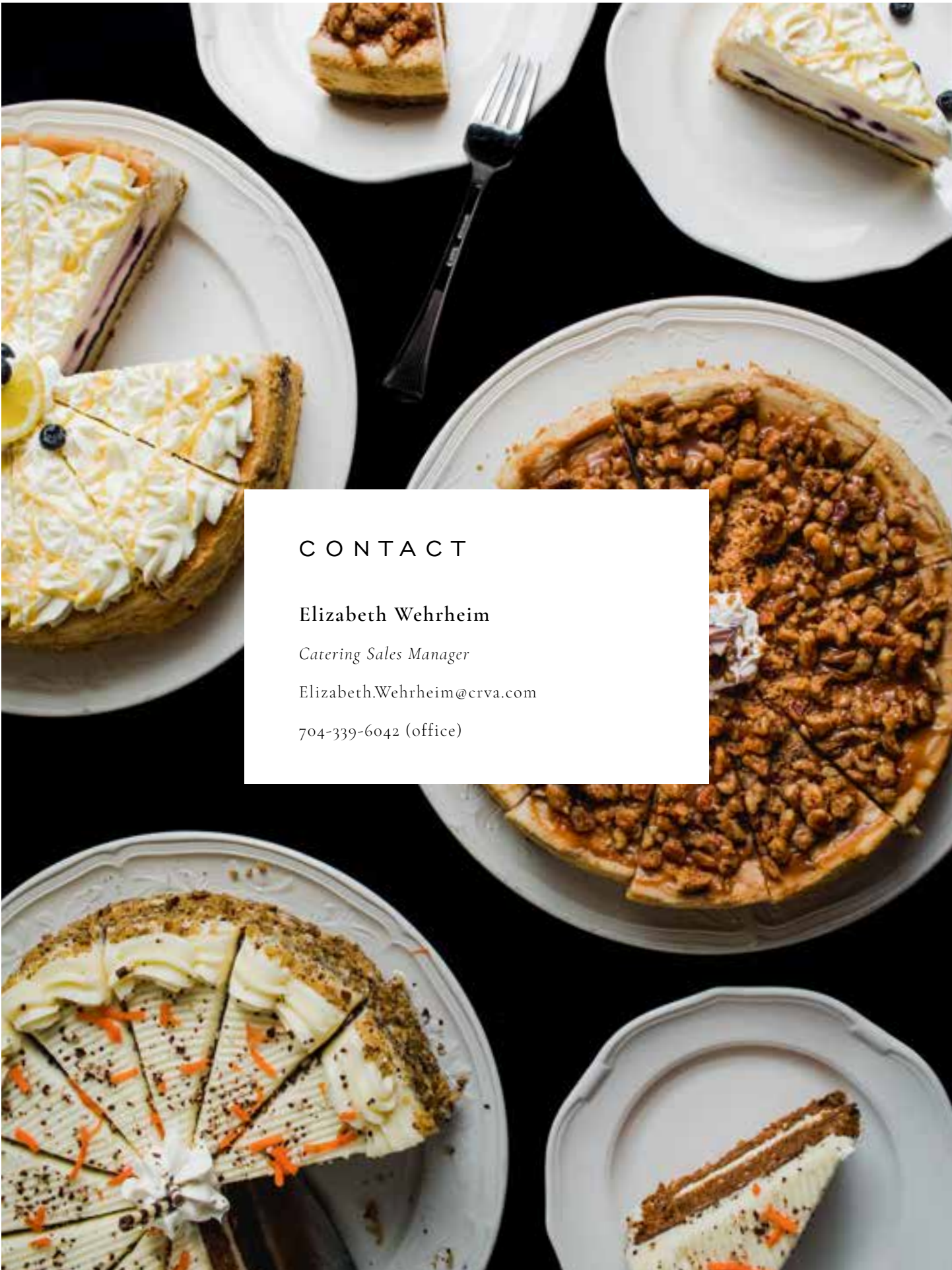
Alcohol Policies

The sale and service of all alcohol in the Charlotte Convention Center and the NASCAR Hall of Fame is regulated by the North Carolina Alcoholic Beverage Control (ABC) Commission. It is our responsibility to administer and abide by the following rules:

- All alcoholic beverages must be dispensed by Convention Center employees.
- All attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws.
- Convention Center staff reserves the right to refuse service to any patrons for any reason.
- No beer, wine or alcohol may be brought into the Convention Center or the NASCAR Hall of Fame by any person or outside service.
- The Convention Center may require a uniformed security guard at all functions where alcohol is being served (refer to event regulations for additional information).

Bartenders

A bartender is required on all host and cash bars. As a general rule, one bartender per 100 guests is recommended. There is a three-hour minimum for each bartender at a cost of \$150, plus \$25 for each additional hour.



C O N T A C T

Elizabeth Wehrheim

Catering Sales Manager

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704-339-6042 (office)



501 S. COLLEGE ST., CHARLOTTE, NC 28202

CHARLOTTEMEETINGS.COM

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