

DOUBLETREE  
by Hilton™

ASHEVILLE-BILTMORE

**DoubleTree**  
**Catering & Event Menu**

[BiltmoreFarmsHotels.com](http://BiltmoreFarmsHotels.com)



# Chef's Letter

Dear Guest,

Thank you for considering DoubleTree Catering for your upcoming event. As head chef with a passion for creating a memorable food experience for my guests, I am so excited to have this chance to collaborate with you to create an experience personal to you and your guests.

I was born and raised in Carolina, Puerto Rico with one older brother. My parents raised us well with manners and a strong work ethic. We moved to Florida three days after Christmas in the winter of '89 and spent the rest of my childhood in Deltona, Florida. I Played Sports in High School and did not get the cooking bug until my last year in high school when I took a Home Economics class to complete a last minute graduation requirement. The teacher introduced me to the experience and science of food preparation which I quickly learned is so much more than throwing a casserole together. The teacher encouraged me to enter a few cooking competitions. I got really into it and won a few medals! I went on to earn scholarships to Johnson & Wales University and I never looked back!

Throughout my formal education and in-restaurant starting jobs, I was lucky enough to work with some incredible chefs. I worked countless free hours, and the gritty kitchen experience was worth more than gold. My greatest career opportunity was starting with a great company, Stone Wood Tavern & Grill, where I grew from line cook to Chef de Cuisine, to being part of the opening team.

I'm now lucky enough to create personalized culinary experiences for every kind of interest from major nonprofit galas, to corporate luncheons, to romantic wedding receptions. The following menus represent the delicious ingredients from our local farms, exquisite imported ingredients, years of my own culinary experience, and most importantly, a place for you to springboard in creating your memorable event.

I can't wait to get started!

Best,

Chef Daniel Rivera





# Breakfast

## BUFFET OPTIONS

*All breakfast buffets include Starbucks Coffee (Regular & Decaffeinated), Selection of Herbal Teas & Assorted Juices.*

### WAKE UP | \$13.50 PER PERSON

Fresh Baked Muffins; Buttery Croissants; Fruit & Nut Danishes; New York Bagels with Cream Cheese, Strawberry Jam & Orange Marmalade

### GOOD MORNING | \$15 PER PERSON

Fresh Fruit & Berries; Assorted Individual Yogurts; Fresh Baked Muffins; Buttery Croissants; Fruit & Nut Danishes; New York Bagels with Cream Cheese, Strawberry Jam & Orange Marmalade

### WELLNESS | \$15.50 PER PERSON

House Recipe Banana Bread; Vanilla Yogurt Parfait; Seasonal Berries, Chef's Famous Granola; Chia Pudding; Assorted Cereals with Milk

### BILTMORNING SPECIAL | \$21 PER PERSON

Fresh Fruit & Berries; Fresh Baked Muffins; Buttery Croissants with Preserves & Butter; Fruit & Nut Danishes; Roasted Sweet Potato Hash

#### CHOOSE ONE ENTRÉE:

Scrambled Eggs with Fine Herbs, Cinnamon  
French Toast, Vegetable Frittata

#### CHOOSE ONE SIDE:

Crisp Applewood Smoked Bacon, Oven Baked Sausage; Turkey Sausage

### BLUE RIDGE | \$24 PER PERSON

Fresh Fruit & Berries; Buttermilk Biscuits with Sausage Gravy; Spinach, Tomato, Onion, Bacon & Feta Frittata, Overnight Oats, Herb Roasted Potatoes

## CHANCE TO ENHANCE

*Choose to order the following items à la carte or to compliment your buffet. Minimum of 10 guests. Pricing to be added to Breakfast Buffet Menu.*

### OMELET STATION | \$9.50 PER PERSON

### CHEF ATTENDANT REQUIRED | \$100 ATTENDANT FEE PER 30 PEOPLE

Eggs Prepared to Order with Assorted Toppings: Cheddar Cheese, Bacon, Ham, Onions, Mushrooms, Tomatoes, Peppers & Baby Spinach

*\* We use eggs that have been born into a cage free environment.*



# Breakfast

## BRUNCH

*Brunch includes Starbucks Coffee (Regular & Decaffeinated), Selection of Herbal Teas & Assorted Juices; Strawberry Jam, Orange Marmalade & Butter.*

### **BILTMORE BRUNCH | \$36 PER PERSON**

#### **ON THE BUFFET**

Seasonal Fresh Fruit; Yogurt Parfait Bar; Egg, Vegetable & Cheese Casserole; Roasted Yukon Gold Potato Hash; Sweet Stuffed Blintz; Applewood Smoked Bacon; Sausage; Biscuits & Sausage Gravy; Assorted Bagels with Assorted Cream Cheese; Croissants; Fruit & Nut Danishes

### **OMELET STATION | \$100 CHEF ATTENDANT FEE PER 30 PEOPLE**

Eggs Prepared to Order with Assorted Toppings: Cheddar Cheese, Bacon, Ham, Onions, Mushrooms, Tomatoes, Peppers & Baby Spinach

*\* We use eggs that have been born into a cage free environment.*

## CHANCE TO ENHANCE

### **HERB ROASTED NY STRIP WITH MUSTARD & HORSE RADISH SAUCE | ADDITIONAL \$15.00 PER PERSON**

Required Chef Attendant Fee | \$100 per 50 guests

#### **BLOODY MARY BAR**

Bartender Required | \$100 per 100 Guests

**House:** Smirnoff Vodka, House Made Bloody Mary Mix, and Choice of Six Garnishes | \$9 per serving

**Premium:** Ketel One Vodka, House Made Bloody Mary Mix, Choice of Twelve Garnishes | \$12 per serving

**Garnishes:** Celery, Olives, Carrots, Bacon, Slim Jim, Goat Cheese, Peppercorn Ball, Pickled Okra, Banana Peppers, Radish, Garlic Clove, Pepperoncini, Lemon Wedge, Pickled Onions, Jalapeno Pepper, Lime Wedge, Habanero Pepper

#### **MIMOSA BAR**

Bartender Required | \$100 per 100 Guests

#### **Champagne: Sold per Bottle**

Stemmari Arancio Moscato \$30/bottle  
Mistinguett Cava (available in a Split)  
\$13 split/\$37 bottle  
Cavicchioli Prosecco \$37/bottle  
Veuve Clicquot Champagne \$97/bottle

#### **Juices (Choose two)**

Orange Juice, Mango, Grapefruit, Pineapple

#### **Garnishes (Choose one)**

Strawberries, Blackberries, and Raspberries

*Alcohol available after 10AM on Sundays per North Carolina law.*



# Breakfast

## À LA CARTE MENU

- Assorted Danishes | \$30 per Dozen
- Fresh Baked Muffins | \$30 per Dozen
- Bagels & Cream Cheese | \$30 per Dozen
- DoubleTree Coffee Cake | \$30 per Dozen
- House Made Breakfast Sandwiches | \$40 per Dozen  
(Choose Two) Sausage Egg & Cheese; Bacon, Egg & Cheese; Egg & Cheese
- Whole Seasonal Fruit | \$2.50 Each
- Greek Yogurt | \$3 Each
- Yogurt | \$2.50 Each
- Chef's Famous Granola | \$20 per Pound (Serves 5)
- Scrambled Eggs with Fine Herbs | \$6 per Person
- Cinnamon French Toast | \$6 per Person
- Fresh Sliced Fruit & Berries | \$5 per Person
- Biscuits & Sausage Gravy | \$6 per Person
- Stone Ground Grits with Cheddar Cheese | \$3 per Person
- Build Your Own Oatmeal Bar | \$6 per Person  
Steel Cut Oatmeal, Dried Cranberries, Cinnamon, Honey & Brown Sugar
- Mini Bagel Bar | \$7.25 per Person  
(Choose One) Smoked Salmon, Smoked Trout; Tomatoes, Onions & Capers

*\* We use eggs that have been born into a cage free environment.*



# Meeting Breaks

## **SWEET MORNING | \$10 PER PERSON**

Fresh Baked Cookies; House Made Sweet & Salty Mix; Fruit Skewers with Caramel Yogurt; Starbucks Coffee (Regular & Decaffeinated); Selection of Herbal Teas

## **LIGHT MORNING | \$11 PER PERSON**

Chef's Famous Granola; Bananas & Apples; Orange Juice; Starbucks Coffee (Regular & Decaffeinated); Selection of Herbal Teas

## **ENERGIZE | \$12 PER PERSON**

Bagels with Assorted Cream Cheese; Chef's Famous Granola Bars; Variety of Yogurt; Starbucks Coffee (Regular & Decaffeinated); Selection of Herbal Teas

## **THE BAKERY | \$12.50 PER PERSON**

DoubleTree Coffee Cake; House Made Walnut Banana Bread with Assorted Preserves; Starbucks Coffee (Regular & Decaffeinated); Selection of Herbal Teas

## **PREMIUM COFFEE BREAK | \$55 PER GALLON**

Starbucks Coffee (Regular & Decaffeinated); Flavored Syrups; Cold Brew Coffee; Selection of Herbal Teas; Fruit Infused Water; Half & Half, Coconut Milk and Soy Milk; Stevia, Honey, and Agave Sweeteners

## BEVERAGES À LA CARTE

Starbucks Coffee (Regular & Decaffeinated) | \$46 per Gallon

Selection of Herbal Teas | \$3.50 Each

Soft Drinks | \$3 Each

Sparkling Water | \$5 Each

Bottled Juices | \$2.50 Each

Iced Tea | \$33 per Gallon

Lemonade | \$33 per Gallon

Fruit Infused Water | \$25 per Gallon



# Meeting Breaks

## AFTERNOON BREAKS

### **MILK & COOKIES | \$9 PER PERSON**

DoubleTree Cookies & Ghirardelli Chocolate Brownies; Regular & Chocolate Milk

### **THE SNACK ATTACK | \$11 PER PERSON**

Fresh Baked Cookie Selection; Individual Bags of Nuts, Chips & Pretzels

### **GOOD FOR YOU | \$12 PER PERSON**

Crudite with Assorted Dips; Assorted Local Cheeses & Crackers; Hummus Dip & Pita Chips

### **THE DAIRY FARM | \$13 PER PERSON**

Ice Cream Cups with Toppings; Ice Cream Bars; Our Famous DoubleTree Cookies

### **PREMIUM COFFEE BREAK | \$55 PER GALLON**

Starbucks Coffee (Regular & Decaffeinated) with Flavored Syrups; Cold Brew Coffee; Selection of Herbal Teas; Fruit Infused Water; Half & Half, Coconut Milk and Soy Milk; Stevia, Honey and Agave Sweeteners

## CHANCE TO ENHANCE

Fruit Skewers with Dolce de Leche Yogurt Dip | \$4 per Person

Greek Yogurt | \$3 Each

Yogurt | \$2.50 Each

Chef's Famous Granola | \$20 per Pound (Serves 5)

Handcrafted Granola Bars | \$28 per Dozen

Cookie Selection | \$20 per Dozen

Ghirardelli Chocolate Brownies | \$20 per Dozen

Sweet & Salty Snack Mix | \$20 per Pound (Serves 5)

Individual Bags of Peanuts, Chips, Pretzels or Popcorn | \$3 Each

Candy Bars | \$3.50 Each

DoubleTree Cookie Caramel Popcorn | \$12.50 (Serves 8)

Ice Cream Waffle Sandwiches | \$6 per Person (Choose one): Peanut Butter Waffle with Chocolate Ice Cream, Maple Waffle with Vanilla Ice Cream, Banana Waffle with Strawberry Ice Cream



# Meeting Breaks

## ALL DAY BREAKS

**HALF DAY SERVICE | \$18.50 PER PERSON**  
**ALL DAY SERVICE | \$32 PER PERSON**

### IN THE MORNING

Fresh Breakfast Pastries, Muffins & Whole Fruit;  
Starbucks Coffee (Regular & Decaffeinated);  
Selection of Herbal Teas; Bottled Water & Assorted  
Soft Drinks

### IN THE AFTERNOON

Cookies; Ghirardelli Chocolate Brownies;  
Handcrafted Granola Bars & Fresh Popped Popcorn;  
Starbucks Coffee (Regular & Decaffeinated);  
Selection of Tazo Herbal Teas; Bottled Water &  
Assorted Soft Drinks

## CONTINUOUS BEVERAGE SERVICE

**HALF DAY SERVICE | \$16 PER PERSON**  
**ALL DAY SERVICE | \$26 PER PERSON**

*Continuous Beverage Service includes Starbucks Coffee (Regular & Decaffeinated); Selection of Herbal Teas; Bottled Water & Assorted Soft Drinks.*

## BEVERAGES À LA CARTE

Starbucks Coffee (Regular & Decaffeinated) | \$46 per Gallon

Selection of Herbal Teas | \$3.50 Each

Assorted Soft Drinks | \$3 Each

Bottled Water | \$3 Each

Sparkling Water | \$5 Each

Bottled Juices | \$2.50 Each

Iced Tea | \$33 per Gallon

Lemonade | \$33 per Gallon

Fruit Infused Water | \$25 per Gallon





# Lunch

## BUFFETS

*All lunch buffets include Iced Tea & Water.*

### WELCOME TO OUR DELI | \$24 PER PERSON

Regional Greens with Two Dressings  
Yukon Gold Potato Salad  
Carolina Cole Slaw  
Sliced Turkey, Honey Ham, Roast Beef  
Chicken Salad  
Cheddar, Swiss & Provolone Sliced Cheeses  
Dill Pickles, Crisp Lettuce, Sliced Tomatoes, Shaved Red Onions  
Mayonnaise & Deli Mustard  
White & Wheat Breads  
Cookies & Brownies

### WORKING THROUGH LUNCH | \$25 PER PERSON

Wild Greens with Roasted Seasonal Squash, Onion, Toasted Walnuts & Balsamic Vinaigrette  
Hot Pesto Chicken Breast, Sun Dried Tomato Tapenade & Fontina Cheese on Ciabatta  
Pimento Cheese BLT with Pickled Green Tomato on Sourdough  
Grilled Mushroom Caprese, Buffalo Mozzarella, Sliced Tomato, Basil Purée on Brioche  
Potato Chips  
Cookies & Brownies

### THE GARDEN VIEW | \$25 PER PERSON

Kale & Spring Mix Greens with Two Dressings, Toppings of Croutons, Bacon, Red Onion, Cucumber, Cheddar Cheese & Carrots  
Carolina Yukon Gold Potato Salad  
Garbanzo Bean Salad  
Featured Seasonal Soup  
Selection of Chicken, Seafood & Tuna Salads  
Artisanal Breads  
Chef's Choice Dessert

### CROWD PLEASER | \$26 PER PERSON

Tossed Green Salad with Two Dressings  
Macaroni Salad  
Western North Carolina BBQ Pork  
Honey BBQ Roasted Bone-in Chicken  
Classic Carolina Cole Slaw  
Southern Style Corn Pudding  
Rolls  
Pecan Pie



# Lunch

## **TUSCAN TOWN | \$28 PER PERSON**

Classic Caesar with Romaine, Garlic Croutons,  
Shaved Parmesan & Caesar Dressing

Chicken Cacciatore

Pan Seared Salmon, Shaved Fennel Slaw, Citrus  
Gremolata

Cheese Tortellini, Spinach, Tomato, Pine Nuts,  
Garlic & Basil Pesto

Creamy Parmesan Polenta

Herbed Focaccia

Assorted Mini Desserts

## **C & C LUNCH | \$29 PER PERSON**

Kale & Red Cabbage, Watermelon Radish, Dried  
Cranberries, Toasted Almonds, Shaved Gouda,  
Lemon Vinaigrette

Roasted Local Pork Loin, Garlic & Citrus Mojo

Sunburst Farms Seared Trout, Smoked Sofrito  
Sauce

Braised Quinoa & Cannellini Beans

Roasted Seasonal Vegetables

Rolls

Pineapple Rum Cake

## **UPTOWN ASHEVILLE | \$29 PER PERSON**

Iceberg Lettuce, Bacon, Tomato, Cucumber, Red  
Onion, Blue Cheese & Vinaigrette Dressing

Roasted Seasonal Vegetable Display

Petite Grilled Sirloin Steak, Smoked Mushroom  
Reduction

Parmesan Crusted Chicken Breast, Spiced Tomato  
Relish

Roasted Garlic & Citrus Smashed Potatoes

Cheesecake Bites



# Lunch

## PLATED

All plated lunches include Iced Tea, Water, Starbucks Coffee (Regular & Decaffeinated) & Selection of Herbal Teas.

## MIX & MATCH

### STARTER (CHOOSE ONE):

- Creamy Tomato Bisque with Goat Cheese Crostini
- Cauliflower Bisque garnished with Crisp Apples
- Roasted Butternut Squash Soup (Seasonal)
- Traditional Caesar Salad with Herbed Croutons
- Local Greens with Prosciutto, Cantaloupe & Sun Dried Tomato Dressing
- Iceberg & Romaine Lettuces with Tomato, Cucumber, Red Onion, Blue Cheese & Vinaigrette
- Napa cabbage with Carrot, Tomato, Cucumber, Roasted Peanuts & Carrot-Ginger Vinaigrette

### ENTRÉE (CHOOSE ONE):

- Savory Quinoa Timbale** with Roasted Vegetables & Yellow Pepper Sugo | \$20 per Person
- Orange Chili Chicken Breast**, Vegetable Fried Rice, Stir Fry Seasonal Vegetables | \$24 per Person
- Southwestern Chickpea, Quinoa & Vegetable Cake**; Smoked Tomato Broth | \$24 per Person
- Southern Style Shrimp & Grits** with Chorizo and Tomatoes | \$26 per Person
- Pan Seared Rosemary Chicken**, Wild Mushroom Polenta, Roasted Vegetables, Smoked Tomato Broth | \$27 per Person
- Chimichurri Churrasco Steak**, Roasted Garlic Yukon Potato Purée, Seasonal Vegetable | \$29 per Person
- Grilled Beef Sirloin**, Crispy Klondike Potato, Roasted Vegetables, Coffee Demi | \$30 per Person

### DESSERT (CHOOSE ONE):

- Cheesecake with Seasonal Berries
- Flourless Chocolate Cake with Citrus Coulis
- Coconut Flan
- Tiramisu
- Classic Fruit Tart

## BOXED SELECTION:

### DOUBLETREE 2 GO | \$16 PER PERSON

**Boxed Lunches Include:** Sandwich, Seasonal Whole Fruit, Chips, Dessert & Beverage

### SANDWICH SELECTIONS

*(20 People or less, Choose Two; 20 People or more, Choose Three)*

Seared Portobello, Fresh Mozzarella, Arugula, Sun Dried Tomato & Pesto Spread on Ciabatta.

Grilled Vegetables & Creamy Tomato Aioli on Baguette

Italian Sub with Ham, Salami, Provolone, Roasted Peppers & Tomatoes, Lettuce, Italian Vinaigrette on an Italian Hoagie

Black Forest Ham, Swiss, Caramelized Onion & Honey Mustard on a Whole Wheat Roll

Crispy Asian Chicken & Wok Vegetable Wrap

Chicken Caesar Wrap with Shaved Parmesan

Oven Roasted Turkey Breast, Brie Cheese, Cranberry Chutney, Arugula on Sourdough

(Choose One) Potato Chips or Pretzels  
(Choose One) House Baked Cookie or Brownie  
(Choose One) Bottled Water or Soda



# Receptions

## RECEPTION DISPLAYS

### **SUNSHINE | \$9 PER PERSON**

Seasonal Vegetables, Herb Dip, Blue Cheese Dip & Assorted Crisps

### **DIP IT | \$10 PER PERSON**

Pico de Gallo, House Made Hummus & Black Bean Dip, Pita Crisps & Tortilla Chips

### **ANTIPASTO | \$12 PER PERSON**

Prosciutto, Marinated Mushrooms, Roasted Red Peppers, Olives, Artichokes, Fire Roasted Tomatoes & Fresh Mozzarella

### **DOMESTIC CHEESE DISPLAY | \$12 PER PERSON**

Selection of Domestic Cheeses, Fresh Strawberries & Grapes, Dried Fruit, Nuts, Artisanal Crostini

### **SMOKED SALMON | \$13 PER PERSON**

Smoked Salmon with Capers, Red Onion, Egg, Horseradish Whip & Pumpernickel Bread

### **GOURMET CHEESE & CHARCUTERIE DISPLAY | \$18**

Chef's Selection of Domestic & Local Cheeses, Prosciutto, Sopressata, Capricola, Berries, Nuts and Crackers

### **TAPAS | \$24 PER PERSON**

Chorizo, Charred Asparagus with Mustard Emulsion, Cured Olives, Herb Marinated Mushrooms & Artichokes, Chicharrón, Savory Empanadas, Marinated Mozzarella

## CHANCE TO ENHANCE

Add Imported Cheeses, Country Paté, Duck Prosciutto and Spreads to Your Gourmet Cheese & Charcuterie Display | \$8 Per Person

# Receptions

## HORS D'OEUVRES

*Priced per 50 Pieces*

### COLD SELECTIONS

Fresh Tomato Bruschetta | \$150

Brie & Mango Chutney on Crostini | \$150

Caprese Skewers | \$150

Prosciutto Wrapped Asparagus | \$175

Pickled Green Tomato, Pimento Cheese & Bacon  
Jam on Crostini | \$200

Jumbo Shrimp with Cocktail Sauce | \$250

Jerk Chicken Tart, Pineapple Salsa | \$200

Sunburst Farms Smoked Trout on Grilled Baguette |  
\$200

Duck Rillettes, Dried Cherries, Cornichon | \$275

Tuna Kobachi, Seaweed Salad, Wonton Chip | \$300

### HOT SELECTIONS

Spanakopita | \$150

Arancini with Mozzarella | \$175

Fried Green Tomato, Goat Cheese, Candied Bacon |  
\$175

Wild Mushroom Fontina Flatbread | \$175

Spicy Sausage & Cheddar Pinwheels | \$175

Bacon & Blue Cheese Stuffed Mushrooms | \$175

Pecan Crusted Chicken Tenders, Salted Caramel  
Drizzle | \$180

Chicken Satay, Spicy Peanut Sauce | \$190

Smoked Brisket and Truffled Grits Spoon | \$225

Maryland Crab Cakes with Classic Remoulade |  
\$250

Shrimp Corn Dogs, Assorted Sauces | \$275

Crunchy Coconut Shrimp, Sweet Thai Dipping  
Sauce | \$275

Creamy Grits Cake, BBQ Shrimp | \$275

Bacon Wrapped NC Coast Scallops | \$275

Lamb Lollipops, Mint Chutney | \$300



# Receptions

## SPECIALTY STATIONS

*Choose Either Action or Build Your Own  
Chef Attendant Required for Action Station |  
\$100 per Chef*

### **PASTA STATION | \$21 PER PERSON**

Cheese Tortellini & Cavatappi Pasta

Marinara & Alfredo Sauces

Italian Sausage & Grilled Chicken

Red Peppers, Onions, Sun Dried Tomatoes,  
Mushrooms, Olives, Artichoke Hearts

Garlic Bread

### **BLUE RIDGE MAC & CHEESE BAR | \$21 PER PERSON**

Chef's Three Cheese Macaroni

Grilled Chicken, Smoked Tomato Relish, Chorizo,  
Bacon, Broccoli

### **FAJITA BAR | \$22 PER PERSON**

Grilled Skirt Steak & Chicken

Flour & Corn Tortillas

Sautéed Bell Peppers & Onions, Diced Tomatoes,  
Cheddar Cheese, Guacamole, Pico de Gallo, Sour  
Cream

## CARVING STATIONS

*Chef Attendant Required | \$100 per Chef*

**Traditional Slow Roasted Turkey**, Roasting-Pan  
Gravy, Cranberry-Orange Marmalade & Sage  
Cornbread Muffins, serves 30 | \$400

**Maple Glazed Ham**, Spiced Aioli & Green Chili  
Cheddar Biscuits , (serves 30) | \$325

**Certified Angus Prime Rib of Beef**, Creamy  
Horseradish Aioli, Mustard & Silver Dollar Rolls  
(serves 50) | \$775

**Roasted Beef Brisket**, Sun Dried Tomato Chutney &  
Hawaiian Rolls (serves 50) | \$575



# Receptions

## SWEET RECEPTIONS

### **CUPCAKE COLLECTION | \$9 PER PERSON**

(Choose Three) Classic Vanilla, Chocolate, Coconut Crème, Andes Chocolate Mint, Apple Spice, Peanut Butter, S'mores, Raspberry Chocolate, Lemon Blueberry

### **BAKERY BAR | \$10 PER PERSON**

Ghirardelli Chocolate Brownies, DoubleTree Cookies, Blondies, Peanut Butter Rice Crispy Bars

### **THE DAIRY FARM | \$14 PER PERSON**

Individual Ice Cream Cups with Assorted Toppings, Ice Cream Bars, Double Tree Cookies  
(Choose One) Ice Cream Waffle Sandwiches, Peanut Butter Waffle with Chocolate Ice Cream; Maple Waffle with Vanilla Ice Cream; Banana Waffle with Strawberry Ice Cream

### **SUGAR COMA CORNER | \$20 PER PERSON**

Classic & Stuffed Donuts, Donut Holes with Toppings:

Glazed, Chocolate, Powdered, Sprinkles, Bacon, Maple Glaze

Macaron Mélange



# Receptions

## LOCAL CRAFT BREW TASTING MENUS

### **BEER MENU | \$46 per Person**

#### **Station #1: Paired with Hi Wire Lager**

Smoked Slow Roasted Pork Belly, Butternut Squash Puree, Brussel Sprout Slaw  
Parsnip Bisque, Crispy Apple

#### **Station #2: Paired with Highland IPA**

Shrimp "Corndog" with two Sauces  
Pretzels with IPA Infused Beer Cheese

#### **Station #3: Paired with Green Man ESB**

Slow Roasted Briskett, Truffled Grits, Parmesan  
Crispy Kale  
Cauliflower Steak, Vegetable Escovitch

#### **Station #4: Paired with Porter Ninja**

Banana Bread Porter French Toast, Rum Raisin Ice Cream  
Churros, Cinnamon Sugar, Dulce de Leche

### **CIDER MENU | \$46 per Person**

#### **Station #1: Paired with Urban Orchard**

Bang Bang ToFu, Napa Cabbage, Onion, Tomato, Carrots, Peanut, Sesame Ginger Dressing  
BBQ Kettle Chips, Blue Cheese Sauce, Scallions

#### **Station #2: Paired with Noble Cider**

Duck Confit & Sweet Potato Tot Putin  
Bacon Wrapped Cage Free Pork Loin, Carrot Ginger Puree, English Pea Broth

#### **Station #3: Paired with Urban Orchard**

Pecan Crusted Brie Cheese, Apricot Marmalade, Toasted French Baguette  
White Fish Ceviche, Sweet Potato, Choclo Corn, Onions, Popcorn Crema

#### **Station #4: Paired with Bold Rock**

Bold Rock Apple Cobbler with Brown Sugar Crumb Topping





# Dinner

## DINNER BUFFETS

*All dinner buffets include Starbucks Coffee (Regular & Decaffeinated), Selection of Herbal Teas, Iced Tea & Water.*

### THE BILTMORE | \$33 PER PERSON

Field Greens with Tomato, Cucumber, Onion, Shaved Parmesan & Balsamic Vinaigrette

Oven Roasted Chicken with Lemon & Caper Cream Sauce

Roasted Garlic Mashed Potatoes

Broccoli Gratin

Bread & Butter

Cheesecake with Seasonal Fresh Fruit

### RUSTIC TUSCAN | \$39 PER PERSON

Field Greens & Arugula, Prosciutto, Melon, Grape Tomatoes, Shaved Parmesan, Fig Vinaigrette

Caponata Roasted Vegetables – Includes Eggplant, Zucchini, Yellow Squash, Peppers, Onions, Golden Raisins, Capers & Almonds

Rustic Roasted Chicken with Tuscan Cannellini Bean Ragout

House Made Meatballs with Marinara, Pasta & Parmesan Cheese

Garlic Focaccia

Tiramisu

### BACKYARD BARBECUE

**2 PROTEINS | \$36 PER PERSON**

**3 PROTEINS | \$42 PER PERSON**

Field Greens with Tomato, Cucumber, Onion & Balsamic Vinaigrette

Collard Greens

Carolina Vinegar Slaw

Herbed Potato Salad

Corn Pudding

Jalapeño Honey Cornbread

Caramel Bread Pudding

### CHOOSE UP TO THREE:

Country Style BBQ Ribs

Smoked Beef Brisket

BBQ or Fried Chicken



# Dinner

## **THE FAR EAST | \$38 PER PERSON**

Egg Drop Soup

Napa Cabbage, Onion, Tomato, Carrots, Wonton Chips, Sesame Ginger Dressing

Char Siu Pork, "Chinese BBQ"

Sesame Chicken

Vegetable Quinoa Fried Rice

Stir Fry Vegetables

Cheesecake, Chocolate Sauce

Green Tea & Fruit Trifle

## **VILLAGE BUFFET | \$44 PER PERSON**

Seasonal Soup

Iceberg Lettuce, Tomato, Red Onion, Applewood Smoked Bacon with Blue Cheese Dressing

Grilled Petite Sirloin, Wild Mushroom Demi

Pan Seared Local Catch, Tomato Caper Relish, Brown Butter Sauce

Peruvian & Yukon Marble Potato Purée

Candied Heirloom Carrots

Rolls & Butter

Flourless Chocolate Torte

Strawberry Shortcake

## **CARIBBEAN SUNSET | \$45 PER PERSON**

Baby Spinach, Tomato, Hearts of Palm, Citrus Segment, Citrus Vinaigrette

Pigeon Pea Salad, Pepper, Onion, Sweet Plantain, Red Wine Vinaigrette

Grilled Swordfish, Grilled Pineapple Relish, Tomato Sofrito Sauce

Bone-In Jerk Chicken, Jerk BBQ Sauce

Black Beans & Rice

Roasted Island Vegetables

Coconut Flan

Chocolate Bread Pudding, Kahlua Caramel



# Dinner

## PLATED SELECTIONS

*All plated dinners include Starbucks Coffee (Regular & Decaffeinated), Selection of Herbal Teas, Iced Tea & Water, Bread & Butter.*

### SALAD (CHOOSE ONE)

#### Classic Wedge Salad

Iceberg Lettuce, Tomato, Red Onion, Applewood Smoked Bacon, Blue Cheese Dressing

#### Caesar Salad

Romaine, Parmesan & Garlic Croutons

#### Baby Spinach Salad

Grape Tomatoes, Cucumber, Red Onion & Herb Vinaigrette

#### Cucumber Ribbon Wrapped Local Greens

Tomato, Onion, Goat Cheese, Balsamic Caviar & Champagne Vinaigrette

### ENTRÉE (CHOOSE ONE)

#### Frenched Herb Crusted Chicken Breast, Romesco

Sauce, Roasted Seasonal Vegetables, Wild Mushrooms, Creamy Polenta | \$32 per Person

#### Crab Soufflé Crusted Local Trout, Edamame

Succotash, Golden Beet Beurre Blanc | \$36 per Person

#### Pan Seared Salmon, Citrus & Preserved Lemon

Relish, English Pea Risotto | \$36 per Person

#### Herb Marinated Pork Porterhouse in Root Beer

Maple Compound Butter, Baked Sweet Potato & Seasonal Vegetable Succotash | \$37 per Person

#### Pan Seared Duck Breast with Port Wine Reduction,

Savory Sweet Potato Bread Pudding & Roasted Broccolini | \$38 per Person

#### Grilled Sirloin in Coffee Demi, Yukon Potato Hash,

Roasted Seasonal Vegetables | \$40 per Person

#### Filet Mignon in a Cabernet Sauvignon Reduction,

Truffle Potato Puree, Confit Tomatoes & Raisin Mostarda | \$48 per Person

### DESSERT (CHOOSE ONE)

Cheesecake with Seasonal Berries

Strawberry Shortcake

German Chocolate Bread Pudding + Bourbon Caramel

Flourless Chocolate Torte

Apple Strudel

Key Lime Pie + Vanilla Chantilly



# Bar & Beverage

## HOSTED BAR

*Open bar for Guests, charged to Host based on consumption per beverage*

### LIQUORS

House | \$8

Premium | \$9

Top Shelf | \$10

### HOUSE SELECTIONS:

Smirnoff Vodka, Bombay Gin, Bacardi Rum, Montezuma Tequila, Jim Beam Bourbon, Seagrams 7 Whiskey, Cutty Sark Scotch

### PREMIUM SELECTIONS:

Ketel One Vodka, Tanqueray Gin, Captain Morgan Rum, Jose Cuervo Tequila, Maker's Mark Bourbon, Jack Daniels Whiskey, Dewars Scotch

### TOP SHELF SELECTIONS:

Grey Goose Vodka, Hendrick's Gin, Pusser's Rum, 1800 Gold or Silver Tequila, Knob Crek Bourbon, Jameson Whiskey, Glenlivet 12 Year Scotch

### WINE

#### HOUSE SELECTIONS | \$8

Chardonnay, *Line 39*

Rosé, *Floriography Cotes De Provence*

Cabernet Sauvignon, *Line 39*

#### PREMIUM SELECTIONS | \$9

Pinot Grigio, *Line 39*

Sauvignon Blanc, *Line 39*

Pinot Noir, *Line 39*

Excursion Red Blend, *Line 39*

*\*Captain's Wine List available upon request*

### CHAMPAGNE AND SPARKLING WINE

Stemmari Arancio Moscato \$30/bottle

Mistinguet Cava (available in a Split)

\$13 split/\$37 bottle

Cavicchioli Prosecco \$37/bottle

Veuve Clicquot Champagne \$97/bottle

### BEER

#### DOMESTIC | \$5

Bud Light, Michelob Ultra

#### IMPORTS | \$6

Corona Extra, Heineken

#### LOCAL | \$6

Catawba White Zombie White Ale, New Belgium

Citradelic IPA, Hi-Wire Low Pitch IPA, Highland

Gaelic Ale (Amber), Green Man Porter

### CASH BAR

*Beverages paid for by Guest, price all inclusive of tax & service charge.*

### LIQUORS

House | \$9

Premium | \$10

Top Shelf | \$11

### WINE

House | \$9

Premium | \$10

### BEER

Domestic | \$5

Imported | \$6

Local | \$6



# Bar & Beverage

## PACKAGE BARS

*Open bar to Guests, one flat fee per person charged to Host*

### BEER & WINE BAR

House Wine, Domestic Beer, Imported Beer, Local Beer, Soda & Water

One Hour | \$ 15 per Person  
Two Hours | \$25 per Person  
Three Hours | \$35 per Person

### HOUSE PACKAGE BAR

House Liquor, House Wine, Domestic Beer, Imported Beer, Local Beer, Soda & Water

One Hour | \$20 per Person  
Two Hours | \$28 per Person  
Three Hours | \$36 per Person

### PREMIUM PACKAGE BAR

House Liquor, Premium Liquor, House Wine, Premium Wine, Domestic Beer, Imported Beer, Local Beer, Soda & Water

One Hour | \$24 per Person  
Two Hours | \$36 per Person  
Three Hours | \$48 per Person

### TREEHOUSE RECEPTION PACKAGE

Three Hour Cash Bar with Bartender Fee | \$100

Specialty Cocktail to Match Group Themes or Colors | \$9 Each

Chef's Choice Light Hors d'Oeuvres | \$15 per Person

### BLOODY MARY BAR

Bartender Required | \$100 per 100 Guests

**House:** Smirnoff Vodka, House Made Bloody Mary Mix, and Choice of Six Garnishes | \$9 per serving

**Premium:** Ketel One Vodka, House Made Bloody Mary Mix, Choice of Twelve Garnishes | \$12 per serving

**Garnishes:** Celery, Olives, Carrots, Bacon, Slim Jim, Goat Cheese, Peppercorn Ball, Pickled Okra, Banana Peppers, Radish, Garlic Clove, Pepperoncini, Lemon Wedge, Pickled Onions, Jalapeno Pepper, Lime Wedge, Habanero Pepper

### MIMOSA BAR

Bartender Required | \$100 per 100 Guests

#### Champagne: Sold per Bottle

Stemmari Arancio Moscato \$30/bottle  
Mistinguett Cava (available in a Split)  
\$13 split/\$37 bottle  
Caviccholi Prosecco \$37/bottle  
Veuve Clicquot Champagne \$97/bottle

#### Juices (Choose two)

Orange Juice, Mango, Grapefruit, Pineapple

#### Garnishes (Choose one)

Strawberries, Blackberries, and Raspberries

*Alcohol available after 10AM on Sundays per North Carolina law.*

# Technology

## PROJECTION EQUIPMENT

Drop Down Screen | \$50 (Vanderbilt, Stuyvesant & Burghley Rooms) Screen | \$30 (Amherst Room)  
61" Plasma Screen | \$50 (Exeter Room)

## COMPUTER/VIDEO EQUIPMENT

Multi Data Port Switch | \$75  
Wireless Mouse | \$30  
32" LCD TV | \$175  
Audio Patch from Laptop (includes Auxiliary Cord) | \$20  
Laptop Computer w/ MS Office | \$150

## MEETING SUPPLIES

Flipchart 3M Pads w/ Markers | \$35  
White Board w/ Markers | \$30  
Easel | \$15  
Power Strips/Extension Cords | \$15 each  
HDMI / VGA Cords | \$15 each  
Dongles for MAC | \$15  
AV Cart with Power | \$15  
Mixer | \$100  
Remote Clicker | \$15

## AUDIO EQUIPMENT

Wireless Microphone | \$135  
Wireless Lapel Microphone | \$135  
Podium and Microphone | \$135  
Wireless Conference Speaker Phone | \$50  
One-Speaker Sound System | \$50

## BASIC A/V PACKAGES | \$300/Day; \$150/Half Day

Screen  
1 LCD Projector  
HDMI / VGA / Aux / Extension Cords

## DELUXE A/V PACKAGES | \$400/Day; \$350/Half Day

A/V Cart with Power  
HDMI / VGA / Aux / Extension Cords  
Screen  
1 LCD Projector  
Remote Clicker

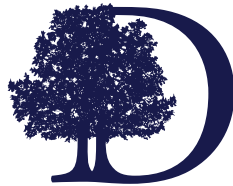
## PREMIUM A/V Package | \$425/Day; \$375/Half Day

A/V Cart with Power  
HDMI / VGA / Aux / Extension Cords  
Screen  
1 LCD Projector  
Remote Clicker  
Lectern with Wireless Microphone

## VENDOR TABLES & STAGING

6' x 30" TABLES - with Black Cloth  
+ \$10 per table (One Time Charge)  
+ \$5 per Power Strip  
4' x 6' Riser (6")  
4' x 6' Riser (12")  
Pipe and Drape\*  
Large Staging\*  
(\*See Conference Services for further information)





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