



Hilton
ASHEVILLE BILTMORE PARK

Catering & Events
Menu 2022

BiltmoreFarmsHotels.com



Breakfast

Buffet Options

*Prices Are Based on One Hour of Service.
All Buffets Include Fair Trade Royal Cup
Coffee and Mighty Leaf Tea Service.*

DELUXE CONTINENTAL BREAKFAST | \$20 per Person

Sliced Seasonal Fruit
Assorted Danishes, Muffins and Croissants
Bagels and Toast Station, Local Jams,
Cream Cheese and Butter
Orange Juice, Grapefruit Juice,
Cranberry Juice and Apple Juice

APPALACHIAN SUNRISE BREAKFAST | \$23 per Person

Freshly Baked Oat Bran Muffins
Mixed Berry Smoothies
Greek Yogurt, Berry and Granola Parfaits
Warm Steel Cut Oats with Raisins,
Cinnamon and Brown Sugar
Egg White, Spinach, Artichoke and Tomato
Scramble
Orange Juice, Grapefruit Juice,
Cranberry Juice and Apple Juice

RIDGETOP BREAKFAST | \$26 per Person

Sliced Seasonal Fruit
Fresh Bagels, Plain and Herb Cream Cheese
Brioche French Toast with Warm Maple
Syrup and Butter
Soft Scrambled Eggs, Chives and Cheddar
Hashbrown Casserole
Applewood Smoked Bacon
Orange Juice, Grapefruit Juice,
Cranberry Juice and Apple Juice

BREAKFAST BUFFET ENHANCEMENTS

Fresh Pancakes with Warm Maple Syrup
and Butter | \$8 per Person
Breakfast Burritos: Local Eggs, Black
Beans, Pico, Sour Cream and Ashe County
Cheddar | \$10 per Person
Traditional Smoked Salmon Platter | \$15 per
Person
Ham and Cheddar Croissant | \$10 Each
Sausage, Egg and Cheese Biscuit | \$10 Each
Sausage Biscuit | \$8 Each
Bacon or Sausage Links | \$8 per Person
Scrambled Eggs with Cheddar | \$10 per
Person
Individual Assorted Juices | \$4 Each

15 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Breakfast

BLUE RIDGE CREATE YOUR OWN BUFFET | \$38 per Person

Baker's Selection of Croissant, Muffins and Danishes

Fruit Preserves, Sweet Butter

Seasonal Market Fruits and Berries

Selection of Dry Cereals with Regular, Skim and Soy Milk

Individual Organic Yogurt

Orange Juice, Grapefruit, Cranberry Juice and Apple Juice

FARM FRESH EGGS (select two)

Scrambled Eggs with Tomato, Chives

Scrambled Eggs with Wild Mushrooms, Gruyere Cheese

Scrambled Eggs with Sharp Cheddar Cheese

Egg White Frittata, Artichoke, Roasted Red Pepper and Spinach

Crustless Quiche Lorraine

HOT CEREALS (select one)

Steel Cut Oatmeal, Raisins, Cinnamon, Brown Sugar

Quaker Oats, Raisins, Cinnamon, Brown Sugar

Stone Ground Grits, Cheddar Cheese, Bacon and Scallions

FROM THE GRIDDLE (select one)

Cinnamon Swirl French Toast

Sweet Buttermilk Pancakes

Southern Style Waffles

Maple Syrup, Chocolate Chips, Candied Pecan, Whipped Cream

Sweet Butter, Fresh Blueberries

BREAKFAST MEATS (select two)

Applewood Smoked Bacon

Country Pork Sausage Links

Cheddar Pork Sausage

Turkey Bacon

Chicken Sausage

BREAKFAST SIDES (select one)

Hashbrown Casserole

Potato Lyonnaise with Caramelized Onions

Roasted Potatoes, Peppers, Onions

CHEF ATTENDED STATIONS

(+\$125 per Chef, 1 Chef Per 30 Guests Required)

Omelet Station with Fresh Local Pastured Eggs | \$15 per Person

**We Use Local Pastured Eggs*

15 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Breakfast

PLATED BREAKFAST | \$20 per Person

JUICE (select one)

Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice

SOMETHING FRESH (select one)

Fresh Fruit Plate

Yogurt Parfait with Granola

FARM FRESH EGGS (select one)

Scrambled Eggs with Tomato, Chives

Scrambled Eggs with Wild Mushrooms, Gruyere Cheese

Scrambled Eggs with Sharp Cheddar Cheese

Egg White Frittata, Artichoke, Roasted Red Pepper and Spinach

Crustless Quiche Lorraine

SIDES

Red Skin Potatoes, Roasted Tomato, Asparagus

**We Use Local Pastured Eggs*

10 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 10.



Buffet Lunches

Prices Are Based on One Hour of Service. All Buffets Include Fair Trade Royal Cup Coffee and Mighty Leaf Tea Service, Iced Tea and Water.

Mount Mitchell Trail, Carolina Bodega and Made in the Shade are all available as a Market Style Grab + Go option | + \$6 per Person

MOUNT MITCHELL TRAIL | \$27 per Person

WHOLE FRUIT (select one)

Apple, Orange, Banana

SANDWICHES OR SALADS

(select up to three - exact count of each needed)

Cured Prosciutto, Swiss, Sourdough
Oven Roasted Turkey, Cheddar, Multigrain
Vegetarian Wrap

Roast Beef, Brie, Hoagie

Curry Chicken Salad Croissant

Grilled Chicken Caesar Salad

Classic Cobb Salad

SIDES (select one)

Pasta Salad

Mixed Greens, Balsamic Vinaigrette

Potato Salad

Barley Grain Salad

Crudités, Ranch Dip

SNACKS (select one)

Sea Salt Potato Chips, Sun Chips, Trail Mix,

Granola Bar

DESSERTS (select one)

Brownie

Peanut Butter Cookie

Chocolate Dipped Rice Crispy Treat

DRINKS (select one)

Canned Soda, Bottled Water

CAROLINA BODEGA | \$29 per Person

SOUP

Tomato Gazpacho, Cucumber Relish

MASON JAR SALADS

Artisan Greens, Blueberries, Feta Cheese,
Candied Walnuts, Raspberry Vinaigrette

Chopped Romaine, Cucumber, Cherry

Tomatoes, Shredded Carrot, Pickled Red
Onion, Chopped Bacon, Creamy Pimento
Cheese Dressing

COLD SANDWICHES

Beefsteak Tomato, Fresh Mozzarella, Basil
Pesto, Focaccia

Deli Ham, Grainy Mustard, Swiss Cheese,
Sourdough

HOT SANDWICHES

Grilled Chicken, Bacon Aioli, Tomato,
Iceberg Lettuce, Ciabatta

Pulled Pork, Carolina BBQ Sauce, Slaw,
Sweet Roll

Miss Vickie's Individually Bagged Kettle Chips
Fresh Baked Assorted Cookies

15 Guest minimum. Service time is for 1 hour.

22% service charge & 7% state tax in addition to menu price.

\$5 per person additional upcharge for groups less than 15.



Lunch

*Prices Are Based on One Hour of Service.
All Buffets Include Fair Trade Royal Cup
Coffee and Mighty Leaf Tea Service, Iced
Tea and Water.*

MADE IN THE SHADE | \$28 per Person SALAD

Spinach & Kale, Tomatoes, Red Beans,
Pickled Beets, Sunflower Seeds, Barley,
Roasted Vegetables, Ripe Olives, Goat
Cheese, Cheddar Cheese, Croutons
White Balsamic or Green Goddess Dressing
Southern Potato
Fresh Fruit

WRAPS

Garlic Grilled Skirt Steak, Sweet Peppers,
Local Greens, Tomato, House Made Steak
Sauce

Roasted Turkey Breast, Caramelized Onions,
Arugula, Herbed Cheese

Blackened Chicken, Romaine Lettuce,
Tomatoes, Parmesan, Caesar Dressing

Artisan Greens, Feta Cheese, Kalamata
Olives, Blistered Tomatoes, Cucumber,
Red Onion, Oregano Vinaigrette

Chips

Fresh Baked Assorted Cookies

COMFORTS OF HOME | \$35 per Person

Old Fashioned Vegetable Soup

Biscuits, Whipped Honey Butter

Waldorf Salad

Tomato and Onion Salad

Cole Slaw

Meat Loaf and Gravy

Lemon Herb Baked Chicken

Southern Fried Catfish, Tartar Sauce,
Lemon

Mashed Potatoes

Craft Mac and Cheese

Bacon Braised Kale

Pecan Pie

Red Velvet Cake

BLACK BALSAM | \$36 per Person

BLT Macaroni Salad

Southern Fried Chicken, Honey and Hot
Sauce

BBQ Pork Tenderloin, Caramelized Vidalia
Onion Mushroom Gravy

Stone-Ground Yellow Grits and Shrimp

Savannah Red Rice

Squash Casserole

Jalapeno Cornbread, Sweet Butter

Fried Apple Pie

Blondies

15 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Lunch

Plated Lunches

*Pre-Set Water and Iced Tea, Coffee Station:
Fair Trade Royal Cup Coffee and Mighty
Leaf Tea, Rolls and Bread*

COLD AND QUICK | \$22 per Person

Add a Cup of Soup +\$4

ENTRÉE (select one)

CHICKEN CAESAR SALAD

Sliced Grilled Chicken, Romaine Hearts,
Shaved Parmesan, French Bread Croutons

GRILLED SALMON SALAD

Herb Grilled Salmon Filet, Arugula, Granny
Smith Apple, Gorgonzola, Dried Cranberry,
Toasted Pine Nuts, White Balsamic
Vinaigrette

CHICKEN SALAD CROISSANT

Southern Chicken Salad with Grapes,
Toasted Almonds, Spring Lettuce and
Tomato. Served with Chips.

DESSERTS (select one)

Peanut Butter Pie

Caramel Apple Pie

New York Cheesecake, Raspberry Coulis

HOT PLATED LUNCHES | \$36 per Person

Served with Chef's Selection Starch and
Seasonal Vegetable

Choice Of Seasonal Green Salad and
Lemon-Herb Vinaigrette or Soup du Jour

Choice Of Dessert

ENTRÉE (select one)

Herb Roasted Chicken Breast, Lemon
Rosemary Sauce

Pan Seared Salmon, Smoked Yellow Tomato
Coulis

Penne Pasta, Ripe Olives, Roasted Tomato,
Caramelized Onion, Spinach, Baby Shrimp,
Roasted Garlic Cream Sauce

DESSERTS (select one)

Peanut Butter Pie

Caramel Apple Pie

New York Cheesecake, Raspberry Coulis

22% service charge & 7% state tax in addition to menu price.



Meeting Breaks

SNACK ATTACK | \$16 per Person

House Made Potato Chips
with Sour Cream and Chive Dip
Tortilla Chips, Salsa Fresca
Freshly Popped Popcorn
Gourmet Snack Mix
Assorted Sodas

GRANDMA'S COOKIE JAR | \$17 per Person

Freshly Baked Cookies: Chocolate Chip,
Oatmeal Raisin, Snickerdoodle, Lemon
Blueberry, Old Fashioned Sugar
Milk
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Hot Tea

THE CANDY SHOP | \$18 per Person

M&M's
Mini Snickers Bars
Chic-O-Stick
Yogurt Covered Raisins
Assorted Candies
Lollipops
Old Fashioned Bottled Sodas

MORNING BUZZ | \$20 per Person

Cinnamon Rolls
Freshly Baked Scones and Buttermilk
Biscuits, Local James and Apple Butter
Whole Seasonal Fruit Basket,
Served with Coffee, Assorted Teas and Soft
Drinks

HEALTHY SNACK BREAK | \$20 per Person

Vegetable Crudite, Hummus, Ranch
Fresh Fruit Kabobs, Orange Honey Dip
Assorted Individual Bottled Smoothies
Freshly Brewed Coffee, Decaffeinated
Coffee, Selection of Hot Tea

THE PLOUGHMAN | \$22 per Person

Imported and Local Cheeses
Sliced Salami, Country Ham and Melon
Pimento Cheese
Crackers and Local Breads
House Made Pickles
Mustards and Honey
Sweet and Unsweet Iced Tea with Lemon

15 Guest minimum. Service time is for 30 minutes.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Meeting Breaks

À La Carte Break Items

FRESHLY BAKED | \$42 per Dozen

Danish	Scones
Muffins	Brownies
Croissants	Blondies
Cinnamon Rolls	Assorted Cookies

SLICED FRUIT | \$9 per Person

HUMMUS, GRILLED PITA AND CRUDITÉ | \$9 per Person

HOUSE MADE PIMENTO CHEESE AND BBQ SPICED POTATO CHIPS | \$8 per Person

WARM PRETZELS WITH BEER CHEESE AND MUSTARD | \$44 per Dozen

...AND THE REST (priced on consumption)

Individual Bags Of Potato Chips | \$3.50 per Piece

Whole Fruit Basket | \$3 per Piece

Candy Bars | \$4 per Piece

Granola and Energy Bars | \$4 per Piece

Individual Bags Mixed Nuts | \$6 per Piece

Assorted Ice Cream Bars | \$7 per Piece

MEETING PLANNER BREAK

Half Day | \$29 per Person

Includes Choice of Either Morning or Afternoon Break

Morning Break - Breakfast Pastries and Sliced Fruit

Afternoon Break - Cookies, Candy Bars and Mixed Nuts

Served with Coffee, Assorted Teas and Soft Drinks (Replenished throughout the Day)

All Day | \$44 per Person

Includes Morning and Afternoon Breaks

Morning Break - Breakfast Pastries and Sliced Fruit

Afternoon Break - Cookies, Candy Bars and Mixed Nuts

Served with Coffee, Assorted Teas and Soft Drinks (Replenished throughout the Day)

All Day Beverages

Coffee, Assorted Teas and Soft Drinks (Replenished throughout the Day)

Half Day | \$22 per Person

All Day | \$32 per Person

15 Guest minimum. Service time is for 30 minutes.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Receptions

Appetizers:

**Minimum of 25 Each Selection
Priced per Piece | \$8**

WARM: (V=Vegetarian)

Breaded Parmesan Artichokes, Goat Cheese (V)

Butter Pecan Shrimp, Herb Remoulade

Maryland Crab Cake, Herb Remoulade

Beef Wellington, Sweet Onion Horseradish Cream

Mini Spiced Pecan Chicken Tender, Homemade Honey Mustard

Homemade Pigs in a Blanket, Local Whole Grain Mustard

Potato Croquette, Poblano and Jalapeno Pimento Cheese (V)

Kalamata Olive and Artichoke Tart (V)

Wild Mushroom Phyllo Purse (V)

Beef Brisket Texas Toast, BBQ Friend Onion

Georgia Shrimp and Grit Cake

Salmon Oscar en Croûte

COLD: (V=Vegetarian)

Poached Shrimp Cocktail, Bloody Mary Cocktail Sauce

BLT - Bacon, Lobster and Tomato Salad, Rustic Bread

Seared Sesame Crusted Ahi Tuna on Cucumber, Wasabi Cream

Smoked Salmon, Pumpernickel, Herb Cream Cheese, Salmon Caviar

Grilled Chicken Salad, Crispy Cup, Grapes, Cashews

Smoked Chicken and Bacon Caesar, Wonton Wrapper

Roasted Beets and Goat Cheese Mousse Crostini (V)

Southern Spiced Pecan, Grape and Goat Cheese Lollipop (V)

Mini Pimento Cheese and Country Ham Crostini

American Paddlefish Caviar, Lemon Crème Fraiche, Salt Braised Marble Potato

Service time is for 1 hour.

22% service charge & 7% state tax in addition to menu price.



Receptions

Displays

ROASTED + RAW VEGETABLES | \$15 per Person

Asparagus, Peppers, Zucchini, Yellow Squash, Baby Carrots, Radishes, Tomatoes, Broccoli, Cauliflower, Cucumbers, Pickled Mushroom with Ranch, Black Eyed Pea Hummus, Pimento Cheese

ARTISAN CHEESE DISPLAY | \$17 per Person

Hard and Soft Cheeses, Fresh Berries and Dried Fruits, Local Artisan Crackers

POTATO CHIP BAR | \$13 per Person

House Made Potato Chips
Carolina Onion Dip, Vinegar BBQ and Pimento Cheese

ARTISANAL MEETS + CHEESE | \$24 per Person

Honeycomb, Dried fruit, Fig Jam, Cornichon, Potted Mustard, Nuts, Lavash, Crackers, Local Baked Bread

LOCAL GREENS + GRAINS BAR | \$17 per Person

Baby Green Kale, Arugula, Romaine, Cucumber, Carrots, Tomato, Radish, Sunflower Seeds, Pumpkin Seeds, Quinoa, Cracked Wheat, Pearl Barley, Feta, Blue Cheese, Sharp Cheddar, Parmesan, Dried Cranberry, Red Kidney Beans, Croutons White Balsamic, Green Goddess, Ranch Dressings

RAW BAR | \$42 per Person

Shrimp (4), Crab Claws (2), Oysters (2), Tuna Poke, Wonton Chip, Wakame, Shallot Mignonette Served with Cocktail Sauce, Cognac Sauce, Lemons and Limes

15 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Receptions

Chef Creation Stations

We suggest a Chef Attendant for the following Stations at \$150 per Chef, 1 Chef per 30 guests.

GNOCCHI SAUTÉ | \$20 per Person

Gnocchi Pasta Sautéed with Crispy Pancetta, Organic Baby Spinach, Walnuts, Balsamic Glaze, Grana Padano

FAJITA STATION | \$22 per Person

Chicken, Beef and Shrimp, Sour Cream, Pico De Gallo, Salsa Verde, Guacamole, Queso Fresco, Jalapeños
Flour Tortillas

SLIDERS | \$25 per Person

Local Beef Sliders, American Cheese, Pickle
BBQ Pulled Pork Sliders, Carolina Style BBQ, Slaw, Onion Rings
Fried Chicken, BBQ Aioli, Pickle

GRIT BOWLS (CHOOSE 2) | \$28 per Person

Pulled Pork, Maple-Texas Pete Collards, BBQ Sauce
Blackened Chicken, Gorgonzola, Bacon, Corn and Tomato
Low Country Shrimp, Tasso Ham Gravy

“CRAFT” MAC + CHEESE | \$25 per Person

Scallions, Sweet Peas, Mushrooms, Caramelized Onions, BBQ Chicken, Baby Shrimp, Bacon, Charred Broccoli, Roasted Corn, Sun-Dried Tomatoes, Mozzarella Cheese, Blue Cheese, Smoked Gouda

PASTA BAR | \$24 per Person

Cheese Tortellini and Penne Pastas
Marinara and Alfredo Sauces, Pesto, Parmesan, Steamed Broccoli, Grilled Chicken, Italian Sausage
Breadsticks

MOUNTAIN TACO STAND | \$21 per Person

Honey and Hot Sauce Marinated Steak, Fried Chicken, Smoked Pork
Flour and Corn Tortillas

Grilled Corn and Poblano, Tomato and Onion Salad, Chow Chow, Chopped Onions, Green Tomato Salsa, Cotija Cheese, Shredded Cabbage, Avocado Cream, Hot Sauce Bar

15 Guest minimum. Service time is for 1 hour.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Receptions

The Following Stations Require a Chef Attendant at \$150 per Chef, 1 Chef per 30 Guests.

Carving Stations:

Herb and Sea Salt Crusted Prime Rib, Horseradish Cream, Au Jus, Baguette | \$26 per Person

Roasted Whole Pig - Smoked Salt Rubbed, Pepper Jelly, Alabama White BBQ Sauce, Yeast Rolls | \$22 per Person

BBQ Brisket, Bourbon BBQ Glaze, Salted Yeast Rolls | \$20 per Person

Bronzed Scottish Salmon Side, Texas Pete Butter Sauce, Brioche Slider Buns | \$23 per Person

Roasted Tenderloin of Beef, Horseradish Cream, Cabernet Sauce, Flavored Mustards, Brioche Slider Buns | \$28 per Person

Each Carving Station Served with Your Choice of Side (select one)

Garlic Confit Smashed Potatoes

Sweet Potato Purée, Brown Sugar Streusel

“Craft” Mac + Cheese

Caramelized Brussels Sprouts

Honey Glazed Heirloom Carrots

Grilled Asparagus, Foraged Mushrooms

Seasonal Vegetables

Bacon Braised Kale

30 Guest minimum. Service time is for 2 hours.
22% service charge & 7% state tax in addition to menu price.
\$3 per person additional upcharge for groups less than 30.



Dinner

Plated Dinners:

Choose Starter, Entrée and Dessert Served with Chef's Seasonal Vegetable, Local Rolls and Bread, Butter. Pre-Set Water and Iced Tea; Coffee Station: Fair Trade Royal Cup Coffee and Mighty Leaf Tea.

Duo Entrée Selection | Add \$12 per Person

STARTERS

Heirloom Tomato Salad, Farmer's Market Greens, Honey Shallot Dressing

Traditional Caesar Salad, White Anchovies, Ciabatta Croutons, Cherry Tomatoes, Parmesan Dressing

Organic Mixed Greens, Candied Walnut Crusted Goat Cheese, Creamy Apricot Jam Dressing

Baby Gem Lettuce Salad, Candied Bacon, Pecorino Sardo, Radish, Sherry Mustard Vinaigrette

Foraged Mushroom Soup, Meyer Lemon-Thyme Crouton

Vidalia Onion and Potato Soup, Rosemary and Bacon

ENTRÉES

Pan Seared Chicken Breast, Crispy Prosciutto, Smoked Cheddar Potato Cake, Rosemary Chicken Jus | \$36 per Person

Seared Atlantic Salmon, Mascarpone Polenta, Tomato Vinaigrette | \$42 per Person

Andouille and Crab Crusted Red Fish, Cream Corn and Pepper Risotto, Hot Sauce Butter | \$44 per Person

12 oz New York Strip Steak, Sour Cream and Onion Potato Puree, Brandy Peppercorn Sauce | \$48 per Person

Carolina Gold Grilled Boneless Beef Short Rib, Pimento Cheese Local Grits, Braising Jus | \$45 per Person

6 oz. Black Garlic Filet Mignon, Horseradish Potato Casserole, Natural Jus | \$55 per Person

DESSERTS

Ice Box Lemonade Cake

Red Velvet Cake

Peanut Butter Pie

Carrot Cake

Triple Chocolate Cheesecake

Bourbon Pecan Pie

15 Guest minimum. Service time is for 2 hours.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Dinner Buffets

Pre-Set Water and Iced Tea; Coffee Station: Fair Trade Royal Cup Coffee and Mighty Leaf Tea; Local Rolls and Breads.

MAJESTIC OAK | \$42 per Person

Sweet Potato Bisque

Organic Greens Salad, Marinated Olives, Tomato, Red Onion, Cashews, Dried Cranberries, Pepper Jelly Vinaigrette, Pimento Cheese Dressing

Baby Shrimp Salad, Tomato, Corn and Baby Roasted Onions, Garlic Citrus Dressing

Local Honey Dijon Glazed Chef's Choice of Fish of the Day, Southern Vegetable Caponata

Spiced Pecan Crusted Chicken Breast, Beer Mustard and Local Muscadine Wine Sauce

Tomato Goat Cheese Grits

Smashed Red Bliss Potatoes

Grilled Asparagus, Foraged Mushrooms

Dessert/Cheesecake Bars

Lemon Meringue Pie

BACK YARD BBQ | \$45 per Person

Sweet Corn Chowder, Basil and Bacon

Mixed Greens Salad, Cucumber, Tomato and Carrot with Balsamic Vinaigrette and Ranch

Potato Salad, Celery, Onion, Whole Grain Mustard

Deviled Eggs

Smoked Baby Back Ribs

Roasted Chicken, Peach and Mustard BBQ Sauce

Succotash, Corn and Tomatoes

House Made Baked Beans

Biscuits, Corn Muffins and Sweet Butter

S'Mores Casserole

Red Velvet Cake

15 Guest minimum. Service time is for 2 hours.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Dinner Buffets

Pre-Set Water and Iced Tea; Coffee Station: Fair Trade Royal Cup Coffee and Mighty Leaf Tea; Local Rolls and Butter.

CAROLINA COUNTRY BOIL | \$60 per Person

She-Crab Soup

Baby Mixed Greens, Red Onion, Country Ham, Mushrooms, Red Beans, Roasted Corn, Cucumbers, Cherry Tomatoes, Buttermilk Ranch, Creamy Goat Cheese with Lemon Herb Vinaigrette

BBQ Roasted Chicken Salad Sandwich, Onion, Celery, Peppers and BBQ Mayonnaise, Mini Brioche Bun

Traditional Slaw

Cornmeal Crusted Mahi-Mahi, Tartar Sauce

Seared Pork Loin, Peach Chutney, Sweet Vidalia Onion Pan Gravy

BBQ Chicken

Seafood Boil, Shrimp, Mussels, Clams, Crayfish, Andouille Sausage, Spice Broth with Cocktail Sauce and Drawn Butter

Roasted Red Bliss Potatoes

Corn on the Cob

Jalapeño Corn Muffins and Yeast Rolls, Sweet Butter

Key Lime Tart

Chocolate Peanut Butter Pie

Apple Pie

STEAKHOUSE | \$70 per Person

Lobster Bisque, Sherry Chantilly

Baby Spinach and Gem Lettuce Salad, Hard Boiled Eggs, Sliced Mushrooms, Cherry Tomatoes, Tobacco Onions, Rustic Garlic Bread Croutons, Warm Bacon Vinaigrette, Smoked Blue Cheese

Chicken Waldorf Salad

Petit Filet of Beef

Caramelized Vidalia Onion Picanha Steak, Cabernet Sauce

Peach Bourbon-Glazed Pork Tenderloin Medallion

Blackened Shrimp Skewers

Bearnaise, Port Wine Sauce, Beurre Blanc, Smoked Tomato Chipotle Remoulade

Sautéed Mushrooms

Yukon Gold Mashed Potatoes

Blue Cheese Crusted Tomatoes

Jalapeño Creamed Corn, Bacon

Triple Chocolate Cake

Raspberry White Chocolate Cheesecake

Kahlua Caramel Crunch

**If you would like to create a custom buffet, please ask your Catering Manager about additional options!*

15 Guest minimum. Service time is for 1.5 hours.
22% service charge & 7% state tax in addition to menu price.
\$5 per person additional upcharge for groups less than 15.



Beverages

ALL DAY BEVERAGES

Fair Trade Royal Cup Coffee and Mighty Leaf Tea and Soft Drinks (Replenished throughout the Day)

Half Day | \$16 per Person

All Day | \$26 per Person

COFFEE | \$60 per Gallon

Freshly Brewed Fair Trade Royal Cup Coffee

MIGHTY LEAF TEA SERVICE | \$30 per Gallon

NATURA FILTERED WATER | \$20 per Gallon

SOFT DRINKS AND BOTTLED WATER | \$4 Each

Regular and Diet Pepsi Products, including Pepsi, Diet Pepsi, Mountain Dew & Sierra Mist

LOCAL APPLE CIDER | \$40 per Gallon

Mulled Hot or Cold

BOTTLED FRUIT JUICES | \$4 Each

Orange, Apple, Cranberry

LEMONADE | \$40 per Gallon

Raspberry, Blueberry, or Classic

FLAVORED ICED TEAS | \$34 per Gallon

Ginger - Peach, Raspberry, Southern Style Sweet

INFUSED WATER | \$35 per Gallon

Cucumber-Mint or Pineapple-Citrus

PREMIUM SOFT DRINKS | \$5 Each

San Pellegrino, Perrier, Flavored Waters
IBC Root Beer, Waynesville Soda Jerks
Craft Sodas, Cheerwine

ENERGY DRINKS | \$6 Each

Red Bull (Regular or Sugar Free)

STARBUCKS FRAPPUCCINO CAN | \$6 Each

STARBUCKS DOUBLE SHOT ESPRESSO CAN | \$6 Each

Service time is for 1.5 hours.

22% service charge & 7% state tax in addition to menu price.



Bar Menu

Hosted Bar

HOUSE BRANDS

Smirnoff Vodka, Jim Beam, Beefeater's Gin, Dewars Scotch, Bacardi Light Rum, Olmeca Altos Tequila, Seagram's 7 Whiskey

1 Hour | \$25 per Person

2 Hours | \$30 per Person

3 Hours | \$37 per Person

4 Hours | \$47 per Person

PREMIUM BRANDS

Absolut Vodka, Jack Daniels, Bombay Sapphire Gin, Johnny Walker Black Scotch, Myers Rum, 1800 Tequila, Crown Royal Whiskey

1 Hour | \$29 per Person

2 Hours | \$37 per Person

3 Hours | \$42 per Person

4 Hours | \$47 per Person

DOMESTIC BEERS (select three)

Budweiser, Bud Light, Highland Brewery Products & Other Select Local Beers, Michelob Ultra, Miller Lite, Coors Lite, Yuengling

IMPORTED BEERS (select two)

Stella Artois, Corona Extra, Heineken

LOCAL BOTTLES / CANS

Selection subject to change. Ask for current selection when detailing. We are happy to provide most any local beer from Asheville breweries. We may require the guest to pre-purchase requested beers by the case if it is not carried at our lobby bar.

Sierra Nevada Pale Ale, Sierra Nevada Nooner, Asheville Brewing Co. Shiva IPA, Catawba White Zombie

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

Service time is for 1.5 hours.
22% service charge & 7% state tax in addition to menu price.



Wine Menu

HOUSE WINES | \$32 per Bottle

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon

Pinot Noir

White Zinfandel

PREMIUM WINES | \$44 per Bottle

Sonoma Cutrer Chardonnay

Giacato Pinot Grigio

White Haven Sauvignon Blanc

La Crema Pinot Noir

Chateau St. Michelle Merlot

BR Cohn Cabernet

Staffing Fee: Bartender | \$100 / 4 Hours
(waived if bar sales meet \$400 minimum)

Additional Bartender | \$75 / 4 Hours

Consumption Bars

HOSTED BAR

Domestic Beer | \$5

Imported Beer | \$6

House Wines | \$9

Premium Wines | \$11

House Brands | \$8

Premium Brands | \$10

Requested Liquors | Varies

Soft Drinks & Juices | \$3

Bottled Waters | \$3

THE CASH BAR

Domestic Beer | \$6

Imported Beer | \$7

House Wines | \$10

Premium Wines | \$12

House Brands | \$9

Premium Brands | \$10

Cordials (optional) | \$11

Requested Liquors | Varies

Soft Drinks & Juices | \$3

Bottled Waters | \$4

Service time is for 1.5 hours.
22% service charge & 7% state tax in addition to menu price.



Technology

PROJECTION EQUIPMENT

Ceiling Mounted LCD Projector | \$300
Full/\$150 Half Day
Drop Down Screen | \$50
60" Plasma Screen (Board Room) | \$50
Laser Pointer | \$20
Free Standing Screen | \$50

COMPUTER/VIDEO EQUIPMENT

Multi Data Port Switch | \$75
Wireless Mouse | \$30
Wireless Keyboard | \$30
Audio Patch From Laptop | \$20
Laptop Computer w/ MS Office | \$150
HDMI / VGA Cord | \$15

MEETING SUPPLIES

Flipchart 3M Pads w/ Markers | \$35 White
Board w/ Markers | \$30
Easel | \$15
Power Strips/Extension Cords | \$15 Each
AV Cart with Power | \$15
Flipchart Easel (No Paper) | \$15
Remote Clicker | \$15

AUDIO EQUIPMENT

Wireless Microphone | \$135
Wireless Lapel Microphone | \$135
Jabra Microphone | \$135
Wireless Conference Speaker Phone | \$50
Podium and Microphone | \$150
Mixer | \$45

STANDARD A/V PACKAGES | \$400/DAY; \$350/HALF DAY

A/V Cart with Power
1 Extension Cord
1 Power Strip
Screen
1 LCD Projector
Remote Clicker

DELUXE A/V PACKAGE | \$425/DAY; \$375/HALF DAY

A/V Cart with Power
1 Extension Cord
1 Power Strip
Screen
1 LCD Projector
Remote Clicker
Podium with Wireless Microphone

VENDOR TABLES

6' x 30" Tables - with a White Cloth and
Black Skirt
\$10 + Per Table (One Time Charge)
\$5 + Per Power Stripheading

22% service charge & 7% state tax in addition to menu price.



Hilton

ASHEVILLE BILTMORE PARK

43 Town Square Boulevard
Asheville, NC

Sales & Catering Office
828-209-2725