



Cambria Suites
Raleigh-Durham Airport
Catering Menu 2010

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Cambria Suites

Catering Information

Our Sales Team will be happy to consult with you to customize menus to fit any theme or occasion. All prices are subject to a 20% service charge as well as all applicable sales tax. Price and availability of food and beverage items are subject to market conditions and can generally be confirmed 60 days prior to the scheduled date of the event.

The guaranteed attendance for your event must be communicated to your catering representative no later than 5 business days prior to the scheduled date of the event. You will be charged for the guaranteed number of guests or the number actually served, whichever is greater.

All arrangements for payment must be made and approved two weeks prior to your event. You will be asked for a non-refundable deposit to secure your meeting space. Catering menu items and pricing are subject to change without notice at the hotel's discretion.

Breakfast Menu Selections

Minimum order of 10 for all breakfast selections

Classic Continental Breakfast

Seasonal Fruit, Muffins, Bagels, Cream Cheese, Butter, Jam, Variety of Juices, Wolfgang Puck® Freshly Brewed Coffee, and Numi® Organic Teas

\$7.95 per person

Executive Continental Breakfast

Seasonal Fruit, a Variety of Cereals and Milks, Yogurt, Granola Bars, Muffins, Bagels, Cream Cheese, Butter, Jam, Variety of Juices, Wolfgang Puck® Freshly Brewed Coffee, and Numi® Organic Teas

\$9.95 per person

Cambria Breakfast Buffet

Scrambled Eggs, Hash Browns, Pork Sausage, Thick-Cut Peppered Bacon, Cereal, Muffins, Bagels, Yogurt, Fresh Fruit & Juice Bar, Wolfgang Puck® Freshly Brewed Coffee, and Numi® Organic Teas

\$11.95 per person

Breakfast Additions

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|--------------------------------|-------------------|
| Assorted Bagels | \$18.00 per dozen |
| Assorted Jumbo Muffins | \$20.00 per dozen |
| Assorted Granola Bars | \$1.75 each |
| Assorted Chilled Fruit Yogurts | \$1.75 each |

Beverage Additions

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|--|--------------------|
| Wolfgang Puck® Freshly Brewed Coffee & Numi Organic Teas ® | \$22.00 per gallon |
| Freshly Brewed Iced Tea or Lemonade | \$20.00 per gallon |
| Assorted Bottled Sodas | \$2.00 each |
| Bottled Water | \$2.00 each |
| Assorted Bottled Fruit Juices | \$2.50 each |

Morning and Afternoon Break Selections

All Breaks are priced to serve 25 people

Fresh Fruit Tray

Alternating Fresh Seasonal Fruits to Include Wedged Cantaloupe, Honey Dew, Melon, Pineapple, Strawberries, Red Seedless Grapes, and Seedless Watermelon

\$75.00/tray

Fruit & Cheese Combination Tray

Fresh, Seasonal Fruit and an Array of Cubed Domestic Cheeses Served with Assorted Crackers

\$75.00/tray

Vegetable Tray

Celery, Carrots, Broccoli, Cauliflower, Cherry Tomatoes, and Peppers, Served with a Creamy Ranch Dip

\$65.00/tray

Chips and Salsa

Organic Tortilla Chips and Chunky Salsa

\$45.00/bowl

Sail Away

Assortment of Potato Chips, Trail Mix, Celery Sticks with Ranch, and Mini Pretzels

\$6.95 per person

Captain's Healthy Choice

An assortment of Granola Bars, Chilled Yogurt, Fresh Cut Fruit, and Bottled Water

\$6.95 per person

Hook, Line, and Sinker

An assortment of Freshly Baked Cookies, Brownies, Candy Bars, Trail Mix, and Organic Milk.

\$7.95 per person

Freshly Baked Cookies

An assortment of Freshly Baked Cookies, Chocolate Chip, Oatmeal Raisin, and Sugar.

\$12.00 per dozen

Lunch Selections

Minimum order of 10 for all lunch selections
All Lunch options include Iced Tea and Water Service
(Bottled beverages additional)

Deli Sandwiches

Vegetarian Sandwiches Available Upon Request
All sandwich options are available as a boxed lunch for an additional \$2
Boxed lunches include a bottled beverage a cookie and a bag of chips

Executive Deli Platter

Assorted Fresh Breads, Platter of sliced Roast Beef, Turkey, and Ham, Cheddar and Provolone cheese with a platter of Lettuce, Tomato, Onions & Pickles. Seasonal Greens Salad with assorted Toppings and House Dressings, Red Skin Potato salad or Pasta salad. Freshly Baked Cookies.

\$13.95 per person

It's a Wrap

A variety of Turkey Club, Roast Beef with Provolone Cheese, and Grilled Veggies on a flour tortilla. Seasonal Greens Salad with assorted Toppings and House Dressings. Red Skin Potato Salad or Pasta Salad. Freshly Baked Cookies.

\$14.95 per person

Lunch Buffets

Minimum order of 25 for each selection
All Lunch buffets include Iced Tea,
Water Service, and Chef's Choice Dessert

Cambria Buffet

Lemon Pepper Chicken, Artichokes, Sundried Tomatoes in a creamy Garlic Sauce, tossed with Penne Pasta. Served with the Cambria Caesar Salad and Hot buttery rolls.

\$12.95 per person

Salads, Salads, Salads

Homemade Chicken Salad, Pasta Salad, and Fruit Salad. Seasonal Green Salad with assorted Toppings and Dressings. Served with variety of breads and muffins

\$13.95 per person

Fiesta Grande

Chicken Enchiladas and Beef Tacos are served with Refried Beans and Rice. The traditional toppings sour cream, tomatoes, cheese, and guacamole. Served with Chips and Salsa.

\$14.95 per person

Italiana

Choice of Chicken Marsala or Chicken Parmesan, Baked Ziti with Meat sauce, Minestrone Soup, Hot Rolls and butter. Seasonal Green Salad with assorted Toppings and Dressings.

\$13.95 per person

Plated Dinner Selections

Minimum order of 10 for all dinner selections
All Dinner options include Seasoned Green Salad
with assorted toppings and dressings,
dinner rolls and butter, Iced Tea and Water Service

Pesto Chicken

Chicken Breast Seasoned to Perfection, Baked and Served with Rice Pilaf and Freshly Steamed Seasonal Vegetable Melody.

\$12.95 per person

Seared Salmon Vera Cruz

Cajun Atlantic salmon Filet Seared in Olive Oil and Served with Avocado Vera Cruz and Freshly Steamed Broccoli.

\$14.95 per person

Ribeye

USDA Ribeye Lightly Seasoned or Cajun Style Seasoned, Seared to Perfection, Served with Rice Pilaf and Glazed Baby Carrots. Served with Aus Jus and Horse Radish Dipping Sauce.

\$16.95 per person

Filet Mignon

USDA Filet Wrapped in Bacon and Seared to Perfection and Topped with Creamy Mushroom Sauce. Served with Garlic Red Skinned Smashed Potatoes and Freshly Steamed Seasonal Vegetables.

\$24.95 person

Turf & Fly

USDA Ribeye Lightly Seasoned or Cajun Style Seared to Perfection Accompanied with Pesto Marinated Chicken Breast. Served with Rice Pilaf and Freshly Steamed Seasonal Vegetables.

\$26.95 per person

Turf & Surf

USDA Filet Seared Wrapped in Bacon Seared to Perfection and Topped with Creamy Mushroom Sauce Accompanied with Your Choice of Seared Salmon Vera Cruz or Five Jumbo Garlic Shrimp. Served with Garlic Red Skinned Smashed Potatoes and Freshly Steamed Seasonal Vegetables.

\$34.95 per person

Buffet Dinner Selections

Minimum order of 25 for all dinner selections

All Dinner options include Seasoned Green Salad with assorted toppings and dressings, Hot rolls and butter, Iced Tea and Water Service, and Chefs Choice Dessert

Choice of two entrees and two accompaniments \$26.95 per person

Choice of three entrees and two accompaniments \$29.95 per person

Entrees Choices:

Pesto Chicken, Lemon Chicken, Seared Salmon, Ribeye, Homemade Meatloaf, Pasta Primavera, Alfredo Pasta with Chicken, or Vegetable Stir Fry

Accompaniment Choices:

Rice Pilaf, Garlic Red Skinned Smashed Potatoes, Steamed Seasonal Vegetables, Glazed Baby Carrots, Sherry Mushrooms and Onions, Baked Ziti or Buttered Noodles

Southern Buffet

The Buffet includes red skin potato salad, coleslaw, Biscuits, Hot rolls and butter, Iced Tea and Water Service, and Chefs Choice Dessert

Choice of two entrees and two accompaniments \$20.95 per person

Choice of three entrees and two accompaniments \$24.95 per person

Entrees Choices:

Baked Southern Fried or BBQ Style Chicken, Pork Baby Back Ribs, Breaded Tilapia, Country Fried Steak smothered in Gravy.

Accompaniment Choices:

Buttery Sweet Corn, Green Beans with Diced Pepper Bacon and Onions, Baked Beans, Homemade Mac and Cheese, or Collard Greens.

Cambria Suites Beverage Service

Bartenders are required for all events requesting alcoholic beverages.

Labor fee of \$25 per hour per bartender will apply.

One bartender will service 50 guests.

Alcohol consumption must be in compliance with applicable NC liquor laws.

No alcoholic beverages will be sold to persons under the age of 21 years.

20% service charge and 8.75% tax applies to all Food and Beverages.

Cash Bar

Guests are charged per drink.

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|-------------------------|---------------------|
| Call Brand Cocktails | \$5.50 |
| Premium Brand Cocktails | \$7.50 |
| Cordials | \$9.50 |
| Domestic Beer | \$3.00 |
| Imported Beer | \$3.50 |
| House Wine | \$4.50 |
| Premium Wine | Priced upon request |
| Soft Drinks | \$2.00 |
| Mineral Waters | \$2.50 |
| Tonic Water | \$2.50 |
| Champagne | Priced upon request |
| Sparkling Juice | Priced upon request |

Hosted Bar

The host is charged per drink based on the inventory of the bar before and at the conclusion of the event.

| | |
|-------------------------|---------------------|
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| Premium Brand Cocktails | \$7.50 |
| Cordials | \$9.50 |
| Domestic Beer | \$3.00 |
| Imported Beer | \$3.50 |
| House Wine | \$4.50 |
| Premium Wine | Priced upon request |
| Soft Drinks | \$2.00 |
| Mineral Waters | \$2.50 |
| Tonic Water | \$2.50 |
| Champagne | Priced upon request |
| Sparkling Juice | Priced upon request |

Hors d'Oeuvres

Served in 25 piece increments

Bruschetta

Diced tomatoes, kalamata olives, red onions, fresh basil and olive oil and served with assorted crackers and pita chips.

\$45

Hummus

Chick peas and garlic pureed until smooth and served with toasted pita chips.

\$25

Shrimp Cocktail

Array of chilled Jumbo Shrimp served with cocktail sauce.

\$75

Spanikopita

Feta cheese and fresh baby spinach wrapped in phyllo dough and baked until golden brown.

\$45

Buffalo Chicken Tenders

Breaded chicken tenders with a tangy buffalo sauce, baked and served with ranch or blue cheese dressing and celery sticks.

\$50

Spring Rolls

Vegetables sautéed and rolled in a wonton wrapper, baked until golden brown and served with sweet and sour sauce.

\$40

Meatballs, Meatballs, Meatballs

Plump and juicy served in a marinara sauce, a sweet & sour sauce, or barbeque sauce with onions & peppers.

\$40

Fresh Fruit

Seasonal diced melons, pineapple, strawberries, red and green grapes served with dipping yogurt.

\$75

Veggie Plate

Freshly cut celery, cucumbers, variety of peppers, cherry tomatoes, and baby carrots served with ranch dressing.

\$75

Cheese Sampler

Array of cubed cheese served with an assortment of fine crackers.

\$75

Sesame Chicken or Beef Skewers

Marinated chicken or beef and baked with sesame seeds served with teryiki and hoisin sauce.

\$ 55.95

Desserts

We have an array of different desserts in house that may be purchased separate from our packages.

Our Lunch and Dinner selections all come with Chefs choice of dessert unless otherwise specified. Our Chef can also prepare any Cake, Cupcake, or Cheesecake To meet any specific needs at an additional cost for your event.

Array of Dessert Bar

Four kinds of sweet and savory dessert bars; Lemon, Oreo, Raspberry, and Toffee, served with fresh strawberries.

\$4.95 per person

Assorted Tarts

Individual tart shells filled with Chocolate, Lemon, Orange, Raspberry, or Vanilla mousse and topped with desired garnish. Pick up to three flavors.

\$25.00 per dozen

Cannoli's

Fresh and savory cannoli's just like the Italians make. Standard cream filling in a golden shell.

\$25.00 per dozen

Cheesecake

Enjoy our Cheesecake Factory plain cheesecake. Can be topped with chocolate, raspberry, or caramel sauce and served with fresh strawberries.

\$ 6.00 per slice

5 Layer Chocolate Cake

Chocolate cake with chocolate icing and topped with mini brownie bites coated with chocolate. Served with desired dessert sauces and fresh strawberries.

\$ 6.50 per slice

Cookies, Cookies, Cookies

An assortment of Chocolate chip, Oatmeal Raisin, Sugar, Carnival, White Chocolate Macadamia or pick your favorite two, Served with dessert sauces or just plain.

\$12.00 per dozen