

# Catering Menu

URBAN | CORE



## Raleigh

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

# Catering Menu

## Continental Breakfast

### Rise + Shine | \$8.95 pp

- freshly baked blueberry muffins with butter + jelly
- orange, cranberry juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

### Breakfast Bar | \$10.95 pp

- steel-cut oatmeal | blueberries | strawberries | brown sugar | honey | cream
- “yogurt bar” | berries | granola
- seasonal fruit salad
- orange juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

### All-American Breakfast Buffet | \$13.95 pp

- scrambled eggs | cheese | salsa
- bacon | sausage | breakfast potatoes
- freshly baked breakfast pastries
- fresh fruit salad | cranberry juice | orange juice
- freshly brewed Wolfgang Puck® coffee | Numi® organic tea + honey

## Breakfast Buffet Enhancements

### Oatmeal Bar | \$6 pp

- steel-cut oatmeal | strawberries | blueberries | brown sugar | honey | cream

### Yogurt + Berries | \$6 pp

- bowl of yogurt | strawberries | blueberries | crunchy granola

### Market Display Fresh Baked Goodies | \$8 pp (4 pc. Each)

- blueberry muffins | warm croissant | two flavors of fruit danish | butter | jelly

### Cold Cereals | \$3 pp

- non-fat and 2% milk | mixed cereals | two fresh fruit

### Pancakes + Syrup | \$6 pp

- buttermilk pancakes with butter | syrup | sugar-free syrup available
- *pancake flavors available* | \$2 per person  
blueberry | strawberry | banana | chocolate chip

### Made to order Omelet Station | \$8 pp

*\$50 per hour chef fee*

- chef assembling, cooking and flipping your omelet with choice of ham | cheese | sausage | tomato | onions | spinach | salsa | bacon | broccoli | mushrooms | pesto

# Catering Menu

## Breakfast Beverage à La Carte

### Beverage Selections

- Wolfgang Puck® coffee or decaf | \$26 per gallon
- Numi® organic tea | \$16 per gallon
- assorted individual fruit juices | \$3 each
- individual assorted soda | \$2 each
- assorted sport or energy drinks | \$3 each
- fresh brewed coffee | tea service | bottled water
  - 4 hours of beverage service | \$6 per person
  - 8 hours of beverage service | \$9.50 per person
- Nestle® hot chocolate with whipped cream | mini marshmallows | \$26 per gallon
- Red Bull® | \$4 each

### Board Room à La Carte Breakfast

- steel cut oatmeal | \$7
- cereal | milk | fruit | \$6
- yogurt | seasonal berries | granola | \$8
- blt + e | bacon | lettuce | tomato | egg | croissant | \$11
- hot ham, egg + cheese croissant | steamed ham | american cheese | egg | \$10
- egg + green chili breakfast burrito | tortilla | bacon | potato | cheese | egg | green chili | salsa | \$9
- Farm Breakfast | 2 fried eggs  
bacon or sausage | potatoes | \$11
- buttermilk pancakes | whipped butter | maple syrup | \$10
  - add bananas | strawberries | blueberries | chocolate chips | \$2 each
- egg white omelet | chicken breast | spinach | mushrooms | avocado | salsa | \$12
- flat iron steak + sunny side egg | basil pesto | breakfast potatoes | \$18

# Catering Menu

## Lunch Buffet

### Build Your Own Deli Sandwich | \$16 pp

- sliced deli meats | sliced turkey | ham | American | Swiss | provolone | chicken salad | iceberg lettuce | sliced tomato | red onion | pickles | ciabatta | 9-grain bread | black pepper mayo | mustard
- bags of assorted chips
- chocolate chip | oatmeal cookies

### The Working Lunch | \$18 pp

*Add \$4 for both soup and salad*

- tomato-basil soup | Ritz crackers

OR

- chopped iceberg salad with bacon | crumbled bleu cheese | red onion | tomato | egg | scallion | bleu cheese dressing

*choose one sandwich (1 each per person)*

*Add \$4 for both sandwiches*

- chicken salad croissant | tomato | lettuce | black pepper mayo
- triple decker club | roasted turkey | ham | bacon | tomato | lettuce | basil-pesto mayo
- assorted dessert bars | toffee crunch blondie | fabulous chocolate chunk | lemon crumb

### American Burger Buffet |

**\$28 pp (2 half cut burgers per person)**

- chopped mixed greens with tomato | red onion | croutons | balsamic vinaigrette + bleu cheese dressings on side in a crock
- Cambria's cheeseburger with american cheese | tomato | lettuce | onion | pickle | thousand island dressing | soft bun

*choose one more burger or add \$6 for all three half cut burgers*

- bacon, mushroom + swiss burger | bacon | swiss cheese | lettuce | sautéed mushrooms | garlic mayo
- green chili + egg angus burger | over-hard egg | cilantro | spicy pepper jack cheese | avocado mayo
- lemon crumb bars | peanut butter cookies

### Lemon Seared Chicken + Broccoli \* | \$28 pp

- caesar salad | tomato | croutons | parmesan cheese
- lemon roasted breast of chicken | sautéed broccoli | chicken broth | extra virgin olive oil
- cheesecake tart | balsamic strawberries | mint

### Tomato Basil Soup + Burger or Sandwich | \$19 pp

- cup of tomato soup | ritz crackers
- choice of any full burger or sandwich from our a la carte menu

\*Gluten-Free

# Catering Menu

## Lunch Buffet Continued

### Italian Buffet | \$28 pp

- basil caesar 'chop' salad | salami | mozzarella | tomato | red onion | croutons
- warm ciabatta bread | butter
- tiramisu

*choose one pasta or add \$5 per additional pasta*

- shrimp orecchiette | jalapeño tomato cream sauce
- penne pasta with chicken | alfredo sauce | parmesan | pesto

### Flat Iron Steak with Mashed Potatoes + Iceberg Salad | \$34 pp

- iceberg salad | tomato | egg | bacon | grape | scallion | bleu cheese
- flat iron steak | bordelaise sauce | garlic spinach | mashed potatoes | pesto
- cheesecake with balsamic strawberries

## Lunch Buffet Enhancements

### Basil Caesar 'Chop' Salad | \$5 pp

- salami | mozzarella | tomato | red pepper
- Add chopped chicken breast for \$5 per person

### Tossed Iceberg Salad Bowl \* | \$9 pp

- chopped iceberg lettuce | crumbed bleu cheese | red onion | tomato | egg | bacon | scallion | bleu cheese dressing

### Cobb Salad \* | \$8 pp (large platter)

- turkey | ham | bacon | bleu cheese | egg | corn | tomato | balsamic vinaigrette

### Buffalo Mozzarella + Vine Ripened Tomato \* | \$7 pp (large platter)

- red onion | pesto | aged balsamic

### Other Side Options

- sautéed broccoli + onions | \$5 per person
- garlicky spinach | \$5 per person
- buttery mashed potatoes | \$5 per person
- warm ciabatta bread | butter | \$.75 per loaf
- hot tomato basil soup | (4 qt.) \$50
- assorted bags of chips | \$2 per bag

\*Gluten-Free

# Catering Menu

## Plated Lunches

*maximum 15 guests*

### Tomato Basil Soup + Grilled Ham + Gruyère Cheese Sandwich | \$12 pp

- basil pesto | ritz crackers

### Lemon Seared Breast of Chicken \* | \$14 pp

- sautéed broccoli + onion | chicken broth |  
evoo

### Seared Flat Iron Steak + Fries | \$19 pp

- garlicky spinach | bordelaise sauce | pesto |  
french fries | ketchup

### Meatloaf 'Mignon' | \$15 pp

- mashed potatoes | butter corn | mushroom gravy

### Local Beer-Braised Sausage | \$14

- mashed potatoes | pepper-onion tapenade |  
mustard gravy

### Cambria Cheeseburger + Fries | \$15 pp

- american cheese | lettuce | tomato |  
pickle | onion | thousand island dressing

### Green Chili + Egg Angus Burger | \$15 pp

- over-hard egg | cilantro | spicy pepper jack cheese |  
avocado mayo

### Bacon, Mushroom + Swiss Burger | \$15 pp

- bacon | swiss cheese | lettuce | sautéed mushrooms |  
garlic mayo

### Turkey Avocado Sandwich | \$15 pp

- guacamole | tomato | red onion | romaine | mayo |  
toasted 9-grain bread

### Triple Decker Club Sandwich | \$14 pp

- roasted turkey | ham | bacon | tomato | lettuce |  
basil-pesto mayo

### Side Options for Plated Lunches

- fruit salad | \$5
- basil caesar 'chop' salad | \$5
- sautéed broccoli + onions | \$5
- garlicky spinach | \$5

# Catering Menu

## Boxed Lunches

choose one of the following – \$16 per unit  
maximum 100 guests

*Boxed lunches are all served with a larger sandwich or a grab and go size salad with a bag of chips, a whole fruit, cookie and a bottle of water in a large “to-go” box.*

### Sandwiches

#### Turkey Avocado Sandwich

- guacamole | tomato | red onion | lettuce | black pepper mayo

#### Ham + Cheese Sandwich

- swiss | roasted red pepper + artichoke tapenade | lettuce |

#### “BLT” Croissant

- bacon | lettuce | tomato | black pepper mayo

#### Triple Decker Club Sandwich

- roasted turkey | ham | bacon | tomato | lettuce | basil-pesto mayo

#### Turkey, Ham + Swiss Sandwich

- 9-grain | lettuce | tomato | red onion | basil mayo

### Salads

#### Basil-Caesar ‘Chop’ Chicken Salad

- salami | chicken | mozzarella | tomato | red pepper

#### Iceberg Salad

- balsamic marinated red onion | tomato | egg bacon | bleu cheese dressing

#### Classic Caesar Salad

- parmesan | tomatoes | croutons

# Catering Menu

## Afternoon Breaks

### Cookie Monster | \$10 pp

- freshly baked chocolate chip | oatmeal raisin | peanut butter cookies (1 pc. per person)
- bowls of plain and peanut m&m's™
- cold 2% milk (1 per person)

### Build Your Own Sundae Bar | \$10 pp

- vanilla ice cream with bowls of bananas | strawberries | pineapple | whipped cream | chocolate sauce | crushed cookies | m&m's™

### Soup for the Soul | \$9 pp

- tomato-basil soup with warm crusty ciabatta bread | butter | crackers

### Angus Burger + Fries | \$13 pp

- select one of our American-style burgers (1/2 cut), displayed on a heated board (1 per person)
- french fries | ketchup

### “Lollipop - Lollipop” | sold per dozen

- crispy chicken lollipops | bleu cheese buffalo dipping sauce | \$12 per dozen
- lemon-shrimp lollipops | cocktail sauce | \$36 per dozen

### Mediterranean Dips | \$8 pp

- hummus (7” bowl)
- basil bruschetta (7” bowl)
- crostini (50 pc.)

## Afternoon Sweets

### Snacks + Bakery Items

- fudge brownies | \$22 per dozen
- toffee crunch blondie | \$26 per dozen
- lemon crumb bars | \$26 per dozen
- bags of assorted chips | \$2 each
- assorted freshly baked cookies  
chocolate chip | peanut butter | oatmeal raisin | \$22 per dozen
- assorted granola bars | \$2 each

### Afternoon Break Beverages

- lemonade | freshly brewed iced tea | \$22 per gal.
- bottled water | \$2 each
- sparkling water | \$3 each
- bottled Powerade® and other sports drinks | \$3 each
- assorted sodas | \$2 each
- Wolfgang Puck® coffee, decaffeinated coffee | \$26 per gal.
- Numi® organic teas | \$16 per gal.

### Bowls of Snacks

- assorted candy bars | \$2 each
- tortilla chips (12” bowl) | salsa (7” bowl) | (serves 15) | \$25 per bowl
- popcorn | \$3 per 12” bowl (paper cup)



# Catering Menu

## Beer + Wine

*Note: This page will populate once final beer & wine is 100% done.*

### Domestic Beer on Ice | 12 oz. bottle

- Bud Light | \$4 each
- Coors Light | \$4 each
- Miller Light | \$4 each

### Imported Beer on Ice | 12 oz. bottle

- Corona Extra | \$5 each
- Stella Artois | \$5 each
- Beck's NA | \$5 each

### Craft Beer on Ice | 12 oz. bottle

- 'Endless River' Kölsch | \$6 each  
Mother Earth Brewing
- 'Shotgun Betty' Hefeweizen | \$6 each  
Lonerider Brewing Co.
- 'Stitch Buster' Pale Ale | \$6 each  
Aviator Brewing Co.
- 'Jade' IPA | \$7 each  
Foothills Brewin
- 'Death by Hops' Imperial IPA | \$7 each  
Old Hickory Brewery
- 'Thunderstruck' Coffee Porter | \$6 each  
Apocalypse Ale Works

### Wine Service by the Bottle

- Villa Jolando Prosecco | \$12
- Graham Beck Rose | \$38
- Chamisal 'Stainless' Chardonnay | \$34
- Kunde Chardonnay | \$34
- Pighin Pinot Grigio | \$30
- Bex Riesling | \$34
- Dashwood Sauvignon Blanc | \$46
- Beringer White Zinfandel *split* | \$6
- Montpellier Pinot Noir | \$30
- Rock & Vine Cabernet Sauvignon | \$46
- Twenty Bench Cabernet Sauvignon *split* | \$6
- Hedges I.P. 'Bacchus' Merlot | \$50
- Monte Pellier Pinot Noir | \$30
- Lyric by Etude Pinot Noir | \$42
- Federalist Zinfandel | \$34
- Altos Las Hormigas Malbec | \$38

# Catering Menu

## Placed Hors D'oeuvres

*Served on white platter or chafing dish display with logo napkin and market signage*

*Warm / served in a chafing dish*

**Mushroom + Meatball Satay with Pesto | \$100 for 50 pieces**

- skewered meatball + mushroom cap | morel sauce drizzled with basil pesto | parmesan

**Chicken Drumettes | \$100 for 50 pieces**

- chicken drumettes lightly coated with your choice of BBQ glaze, buffalo glaze, or pesto glaze | ranch or bleu cheese dipping sauce

**Steak Sate | \$2 each (min. 24 pc.)**

- spicy peanut sauce | sesame seeds | scallion

**Buffalo Chicken + Bleu Cheese Dip | \$32 quart**

*(one order serves 20 people)*

- tortilla chips (12" bowl)

*Cold*

**Cold Shrimp Lollipops \* |**

**\$36 for 12 pieces (16/20 prawns)**

- horseradish cocktail sauce

**Tomato & Basil Bruschetta | \$75 per order**

*(one 7" square bowl serves 20 people)*

- chopped tomato with basil pesto | crostini (3 pieces each)

**Deviled "Bacon + Eggs" | \$25 for 25 pieces**

- served on a white Asian spoon

*Cold*

**Deviled "Bacon + Eggs" | \$1 each**

- served on a white spoon

## Passed Hors D'oeuvres

*Hand-passed hors d'oeuvres on white platters with a clear clip and descriptive sign. Each piece is served with a logo'd napkin.*

**Basil Tomato + Hummus Crostini | \$2 each**

**Shrimp Lollipops with Cocktail Sauce \* | \$3 each**

- served on a lollipop stick

*Warm*

**Tiny Basil-Meatball | \$1.50 each**

- served on a white spoon

**Crispy Chicken Lollipop with Bleu Buffalo Sauce | \$2 each**

- served on a lollipop stick

**Steak Sate | \$2 each (min. 24 pc.)**

- spicy peanut sauce | sesame seeds

**Chile Butter Prawns | \$3 each**

- cheesy grits
- served on a white spoon

# Catering Menu

## Displayed Reception Platters

### Cheese Platter

sliced assorted cheese | grapes | ciabatta  
crostini

- small square tray serves up to 20 people | \$45 per tray
- large square tray serves up to 40 people | \$85 per tray

### Fruit Kabob Platter \* | \$3 per skewer

- strawberries | grapes | pineapple skewers | strawberry yogurt dip

### Strawberries + Sliced Melon Platter \*

sliced seasonal melon | cubed pineapple |  
half cut strawberries | red grapes

- small tray serves up to 15 people | \$40 per tray
- large tray serves up to 40 people | \$95 per tray

### Chilled "Lemon-Shrimp" Lollipops \* | \$36 per dozen

- lemon + extra virgin olive oil-tossed xl-shrimp on a lollipop stick | horseradish cocktail sauce

## Chef Action Stations\*

*Note : all meats below are classic options for carving stations.*

### All OPTIONAL Page

#### Carving Stations

*all menu items below are carved by our attendant at \$50 per hour and served with accompanying sauces and mini slider buns*

#### 1-Slow Roasted Prime Rib | \$195 (serves 15-20 people)

- with au jus | horseradish cream

#### 1-Sage Roasted Turkey Breast | \$150 (serves 15-20 people)

- with cranberry sauce | basil mayo

#### 1-Honey Glazed Ham | \$150 (serves 15-20 people)

- with spicy brown mustard | BBQ sauce

*\* some stations require a chef in action / \$60 per hour*

#### 1-BBQ Braised Beef Brisket | \$175 (serves 15-20 people)

- with BBQ sauce | creamy coleslaw

#### 1-Sliced Whole Pastrami | \$150 (serves 15-20 people)

- with spicy brown mustard | sauerkraut | thousand island dressing

#### Add-on Enhancements | \$5 pp each item (in a hot chafing dish)

- mashed potatoes with bordelaise sauce
- tater tots | ketchup
- sautéed broccoli
- sautéed mushrooms + charred onions
- sautéed garlicky spinach
- two cheese mac + cheese | ham | mushroom

# Catering Menu

## Themed Buffet Dinners

### Burger Buffet | \$32 pp

*all burgers are half cut*

- chopped iceberg | bacon | onion | tomato  
bleu cheese
- Cambria cheeseburger | american cheese |  
lettuce | tomato | pickle | onion | thousand island  
dressing
- bacon, mushroom + swiss burger | bacon | swiss  
cheese | lettuce | sautéed mushrooms | garlic mayo

*Add one more burger for \$6*

- bacon, mushroom + swiss burger | bacon |  
swiss cheese | lettuce | sautéed mushrooms |  
lemon garlic mayo
- root beer floats | summer melon

### A Tour Through Italy | \$35 pp

- basil caesar 'chop' salad | salami | mozzarella |  
tomato | red pepper
- warm ciabatta bread | butter
- roman chicken cutlets | garlic sautéed  
broccoli | creamy alfredo + penne pasta
- orecchiette + jalapeño shrimp | tomato | roasted  
jalapeño | garlic | cream | clam broth
- tiramisu | chocolate sauce | caramel grapes

### Market "Fresh & Light" Cooking | \$42 pp

- chopped romaine | tomato | crouton | parmesan |  
caesar dressing
- breast of lemon chicken | sautéed broccoli +  
charred onion\*
- 3 oz. seared flat iron steak | garlicky spinach +  
mushrooms | pesto
- lemon curd bars

### Homemade Meatloaf | \$32 pp

- buffalo mozzarella + vine ripened tomato | red  
onion | pesto | aged balsamic
- meatloaf 'mignon' | mashed potatoes | buttery  
corn | mushroom gravy
- tiramisu

\*Gluten-Free

# Catering Menu

## Create Your Own Buffet

*minimum 20 guests / \$44 per person  
includes warm ciabatta bread and butter*

### Choice of One Salad

- chopped mixed greens | tomato | red onion | croutons | ranch dressing
- tossed classic caesar salad
- iceberg salad with bacon | egg | tomato | red onion | bleu cheese dressing
- basil caesar 'chop' salad | salami | mozzarella | tomato | red onion | croutons
- fresh seasonal fruit salad *(add for \$3 per person)*

### Choose Two Entrees

- lemon-seared breast of chicken \*
- chicken cutlets with pesto drizzle
- sliced roasted turkey with mushroom gravy
- slow-cooked BBQ beef brisket
- penne pasta | chicken | alfredo | parmesan
- meatballs | penne pasta | marinara sauce
- seared flat iron steak (3 oz. portion) | bordelaise sauce
- bbq pork ribs | 1/2 rack per person

### Choose One Starch

- mashed potatoes
- tater tots + ketchup
- two cheese mac + cheese | ham | mushroom

### Choose One Vegetable

- sautéed buttery corn
- sautéed broccoli
- sautéed sliced mushrooms
- roasted medley of mixed vegetables | butter | herbs
- sautéed garlicky spinach + mushrooms

### Dessert

- platter of assorted dessert bars

\*Gluten Free

# Catering Menu

## Multi-Course Plated Dinner

*add warm ciabatta bread with butter | \$1.50 per person*

### Starter Course

#### Iceberg Slice | \$7 each

- egg | bacon | tomato | onion | bleu cheese dressing

#### Caesar Salad | \$7 each

- tomato | crouton | parmesan | caesar dressing

#### Basil-Caesar 'Chop' Chicken Salad

- salami | chicken | mozzarella | tomato | red pepper

#### Tomato Soup + ½ Grilled Ham + Gruyere Cheese Sandwich | \$7 each

- basil pesto | ritz crackers

#### Steak Sate | \$14 pp

- spicy peanut sauce | sesame seeds

#### Chile Butter Prawns | \$11 pp

- cheesy grits

#### Lemon-Shrimp Lollipops | \$16 pp

- tomato-horseradish sauce

#### Orecchiette + Jalapeño Shrimp | \$12 pp

- tomato | roasted jalapeño | garlic | cream | clam broth

### Entree

#### Flat Iron Steak with Tater Tots | \$19 pp

- garlicky spinach + mushrooms | bordelaise | basil pesto

#### Lemon Seared Breast of Chicken with Broccoli \* | \$14 pp

- sautéed broccoli + onion | extra virgin olive oil | chicken broth

#### Cambria Cheeseburger Slider + Fries | \$11 pp

- american cheese | lettuce | tomato | pickle | onion | thousand island dressing | french fries

#### Local Beer-Braised Sausage | \$14

- mashed potatoes | pepper-onion tapenade | mustard gravy

#### Meatloaf 'Mignon' | \$15 pp

- mashed potatoes | buttery corn | mushroom gravy

### Additional Sides

- sautéed broccoli + onions | \$5 pp
- garlicky spinach + mushrooms | \$5 pp
- red skin mashed potatoes | \$5 pp
- two cheese mac + cheese | ham mushrooms | \$5 pp

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# Catering Menu

## Plated Desserts

### Tiramisu | \$7 pp

- chocolate sauce | caramel grapes

### Cheesecake Tart | \$7 pp

- balsamic strawberries | mint

### One Scoop, Please! | \$4 pp

- vanilla | chocolate

## Buffet Desserts

### Plated Dessert Bars | \$12 pp

*platters of 2 x 2 dessert bars with accompanying chocolate sauce (1 pc. per person)*

- toffee crunch blondie | \$3 each
- fabulous chocolate chunk | \$3 each
- lemon crumb bars | \$3 each
- chocolate 2 x 2 brownies | \$3 each

### Cookies | \$6 pp (3 pc.)

*platters of freshly baked cookies*

- chocolate chip
- oatmeal raisin
- peanut butter

### Ice Cream Sundae Bar | scoop your own | \$9 pp

- vanilla ice cream with chopped nuts | cherries  
chocolate sauce | chopped pineapple |  
crushed cookies | m&m's™ | whipped cream

### Dessert Bars + Cookies | \$10 pp 3 pc. pp

- assorted dessert bars (2 styles)
- assorted cookies

# Catering Menu

## BEVERAGE SELECTIONS

*A bartender fee of \$100 will apply with a two-hour minimum per bartender. A \$400 minimum must be met to waive each bartender fee. One bartender is recommended per 50 guests for your events.*

### Host Bar | \* market price

- well drinks | \$5\*
- premium drinks | \$7\*
- domestic beer | \$3.75\*
- imported beer | \$4.75\*
- local craft microbrew | \$5\*
- white wine | \$5\*
- red wine | \$5\*
- soft drinks | \$2
- energy drinks | \$3
- bottled water | \$2

### Starter Course | \* market price

*all priced include state tax*

#### Well Brands | \$6\*

- house brand vodka | gin | whiskey | tequila | scotch | rum

#### Premium Brands | \$8\*

- Jack Daniel's | Smirnoff | Crown Royal | Drewer's | Tanqueray | Captain Morgan | Bacardi | El Jimador Blanco

#### Non-Alcoholic

- soft drinks | \$3
- bottled water | \$2
- sparkling water | \$3 per 13.9oz bottle

#### Domestic Beer – Choose Two | \$5

- Bud Light | Coors Light | Miller Light

#### Imported Beer | \$6-7\*

- Corona Extra | Stella Artois | Beck's NA

### Craft Beer | per bottle

- "Endless River" Kölsch | \$6 each
- 'Shotgun Betty' Hefeweizen | \$6 each
- 'Stitch Buster' Pale Ale | \$6 each
- 'Jade' IPA | \$7 each
- 'Death by Hops' Imperial IPA | \$7 each
- 'Thunderstruck' Coffee Porter | \$6 each

### Premium Wines

- Villa Jolando Prosecco | \$12
- Graham Beck Rose | \$38
- Chamisal 'Stainless' Chardonnay | \$34
- Kunde Chardonnay | \$34
- Pighin Pinot Grigio | \$30
- Bex Riesling | \$34
- Dashwood Sauvignon Blanc | \$46
- Beringer White Zinfandel *split* | \$6
- Montpellier Pinot Noir | \$30
- Rock & Vine Cabernet Sauvignon | \$46
- Twenty Bench Cabernet Sauvignon *split* | \$6
- Hedges I.P. 'Bacchus' Merlot | \$50
- Monte Pellier Pinot Noir | \$30
- Lyric by Etude Pinot Noir | \$42
- Federalist Zinfandel | \$34
- Altos Las Hormigas Malbec | \$38



# Catering Menu

## Audio-Visual Equipment

### Presentation

- flipchart (easel, paper, markers) | \$25
- easel | \$10
- power strip | \$5
- extension cord | \$5

### Microphones

- handheld wired microphone | \$20

### Projectors

- LCD | \$125

### Podiums

- full size floor podium | \$40

### Phone + Phone Lines

- Polycom conference phone | \$70

# Catering Menu

## Cambria Suites Catering Policies

Please Enter Property Information Here:

Property Location

Property Code

### Banquet Menus

The menus provided are merely suggested items and may be customized to meet your specific requirements. A manager from our Sales team will work directly with you and the Food and Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections are required to be made at least seven (7) days in advance to ensure proper and timely ordering of your menu for your event.

### Outside Food + Beverage

No outside food and beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food or beverage ordered by your group during your event may not be taken from the hotel.

### Guarantees

The guaranteed attendance for your event is required to be communicated to your catering representative no later than 72 hours prior to the scheduled date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. If no guarantee is provided to the hotel, you will be billed for your original contract amount or the number actually served, whichever is greater.

### Service Charge Sales Tax

All prices shown are subject to a service charge of 24% (for setup, servicing and cleanup) and state sales tax of 5.75% (10% on food & beverage). Prices noted on the following menu do not include the service charge or tax, which will be applied to your final invoice at the end of your event.

### Payment Arrangements

- A master account may be established for room, tax, food and beverage, as well as any miscellaneous charges incurred during the function.
- For a direct bill to be established, the group will be required to be approved at least 30 business days prior to arrival.
- A credit card can be used as long as the group completes and signs the credit card authorization form provided by the hotel. Credit Cards will be authorized for the full amount as per the BEO/Banquet Check 72 hours prior to function date.
- Payment by check is required to be approved by hotel management prior to the event.

# CAMBRIA

hotels & suites