



# A LA CARTE BREAK SERVICE

## Beverages

Freshly Brewed Premium Coffee	\$36 for 1 gal
Freshly Brewed Sweet/or Unsweet Iced Tea	\$24 for 1 gal
Assorted Hot Tea	\$22 serves 24
Lemonade	\$24 for 1 gal
Infused Waters (Cucumber Mint, Watermelon Basil, Citrus)	\$12 for 1 gal
Assorted 12oz Pepsi Sodas	\$2 ea.
12oz Bottled Water	\$2 ea.
Bottled Juices	\$2.50 ea.
Orange Juice/ Cranberry Juice	\$22 for 1 gal
Gatorade	\$2.50 ea.

## Breakfast Selections

Assorted Chilled Low-fat Greek Yogurts	\$19 dz. / \$2 ea.
Seasonal Fruit Salad	\$25 hf. / \$45 full
Assorted Muffins	\$21 dz.
Assorted Danishes & Pastries	\$21 dz.
Assorted Local Bagels & Cream Cheese	\$30 dz.
Mini Cinnamon Rolls	\$16 dz.
House-made Individual Yogurt Parfaits	\$3.75 ea.

## Snack Selections

Sliced Seasonal Fruit (serves 12 guests)	\$48 ea.
Assorted Seasonal Whole Fruit	\$1.75 ea.
Warm Soft Pretzels & Lusty Monk Mustard/Cheese sauce	\$36 dz.
Individual Bags of Kettle Chips	\$1.50 ea.
Seasonal Vegetables & ROOTS Hummus (serves 12 guests)	\$42 ea.
Gourmet Nut Mix (serves 12 guests)	\$20 ea.

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Freshly Popped Popcorn (serves 12 guests)	_____	\$15 ea.
Assorted Cookies	_____	\$22 dz.
Chocolate Brownies	_____	\$27 dz.
Snack Mix (serves 12 guests)	_____	\$15 ea.

## CONTINENTAL SELECTIONS

All Breaks will be replenished for a total of 30 minutes.

### Asheville Continental \_\_\_\_\_ \$8.50 per person

Bowl of Cut Seasonal Fruit  
 Freshly Baked Muffins, Danishes, & Cinnamon Rolls  
 Butter & Local Preserves  
 Assorted Chilled Juices  
 Freshly Brewed Premium Coffee, Decaffeinated Coffee & Herbal Teas

### Healthy Start \_\_\_\_\_ \$10.25 per person

Local Whole Grain Bagels & Assorted Breads  
 Butter, Local Preserves, Low-fat Cream Cheese  
 Bowls of Cut Seasonal Fruits & Whole Bananas  
 Chilled Individual Low-fat & Non-fat Greek Yogurts  
 Bottled Water  
 Assorted Chilled Juices  
 Freshly Brewed Premium Coffee, Decaffeinated Coffee & Herbal Teas

### Blueridge Continental \_\_\_\_\_ \$11.50 per person

Assorted Local Breakfast Breads  
 Butter, Cream Cheese & Local Preserves  
 Assorted Freshly Baked Danishes & Pastries  
 Bowls of Cut Seasonal Fruits & Whole Bananas  
 Build a Parfait Station: Honey Infused Greek Yogurt, Strawberry Yogurt, Assorted Seasonal Berries, & Dried Fruit & Home-made Granola  
 Bottled Water  
 Assorted Chilled Juices  
 Freshly Brewed Premium Coffee, Decaffeinated Coffee & Premium Teas

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## Haywood St. Hot Breakfast Buffet \_\_\_\_\_ \$17.50 per person

*50 person minimum*

Local Seasonal Vegetable Strata

Sausage & Cheese Stata

Applewood Smoked Bacon

Seasoned Breakfast Potatoes

Freshly Cut Seasonal Fruit

Freshly Baked Muffins

Freshly Brewed Premium Coffee, Decaffeinated Coffee & Premium Teas

Assorted Chilled Juices

# BREAK SERVICE MENUS

All breaks will be replenished for a total of 30 minutes

25 person minimum

## Beverage Break \_\_\_\_\_ \$4.95

Freshly Brewed Premium Coffee, Decaffeinated Coffee, Herbal Hot Tea

Assorted Soft Drinks

Unsweet & Sweetened Iced Tea

Freshly Infused Water

## Baker's Break \_\_\_\_\_ \$6.95

Platters of Assorted Freshly Baked Cookies

Brownies & Dessert Bars

Freshly Infused Water

Assorted Soft Drinks

Freshly Brewed Premium Coffee & Decaffeinated Coffee

## Snack Break \_\_\_\_\_ \$7.95

Freshly Popped Popcorn

Nut Mix

Mini Pretzels & Lusty Monk Mustard

Assorted Candy Bars

Bottled Water

Assorted Soft Drinks

Freshly Brewed Premium Coffee

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Farmers' Market Break \_\_\_\_\_ \$8.95

Fresh Cut Seasonal Fruits & Berries, Whole Fresh Fruit  
Cheese Board Featuring Local & Regional Cheeses  
Roots Hummus, Fresh Vegetables & Pita Chips  
Freshly Brewed Premium Coffee  
Unsweet Iced Tea & Lemonade

## BOX LUNCH SELECTIONS

All box lunches include a Fresh Whole Fruit, Sweet Treat, Kettle Chips & a Bottled Water.

All American Deli Sandwich \_\_\_\_\_ \$12.95

Choice of Roasted Turkey, Ham or Roast Beef with Cheese, Lettuce & Tomato; Served on a Hoagie Roll with Mayonnaise & Mustard on the side

Croissant Sandwich \_\_\_\_\_ \$12.95

Chicken Salad or Roasted Turkey with Cheese, Lettuce & Tomato Served on large Croissant with Mayonnaise & Mustard on the side

Chicken Tender Wrap \_\_\_\_\_ \$11.95

Breaded All-White Chicken Tenders Freshly Fried, Wrapped in a Tortilla with Lettuce, Tomato; Honey Mustard & Ranch on the side

Garden Salad \_\_\_\_\_ \$9.95

Fresh Mixed Greens, Carrots, Grape Tomatoes, English Cucumbers, Herbed Croutons & Cheddar Cheese with Choice of Ranch or Low-fat Vinaigrette

Veggie Hummus Wrap \_\_\_\_\_ \$10.95

Freshly Julienned Vegetables, Local ROOTS Red Pepper Hummus, Lettuce & Spinach Tortilla

Chicken Caesar Salad \_\_\_\_\_ \$12.95

Grilled Chicken Strips, Herbed Croutons & Shaved Parmesan on a Bed of Romaine Lettuce with Caesar Dressing

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# PREPARED SIGNATURE PLATTERS

Serves 12 Guests

Oven Roasted Turkey \_\_\_\_\_ \$85

Oven Roasted Turkey, Whole Wheat Bread, Provolone, Romaine, Tomato, Avocado, Aioli

Roast Beef \_\_\_\_\_ \$95

Mid Rare Roast Beef, Romaine, Provolone, Tomato, House-made Horseradish Cream, Hoagie Roll

Vegetable \_\_\_\_\_ \$65

Whole Wheat Bread, ROOTS Red Pepper Hummus, Arugula, Tomato, Avocado, Alfalfa Sprouts

Signature Platter \_\_\_\_\_ \$120

Vegetable, Roast Beef & Oven Roasted Turkey

Croissant Salad Trio \_\_\_\_\_ \$75

Buttery croissants with Chicken, Tuna & Egg Salad

Shrimp Platter \_\_\_\_\_ \$70

Two pounds of 41-50ct. tail on Shrimp, Fresh Cocktail Sauce, & Lemon Wedges (80-100 shrimp)

Roasted Red Potato Salad \_\_\_\_\_ \$24

Made with Bacon, Green & Red Onions, tossed in Mayonnaise with a hint of Dijon

Classic Caesar \_\_\_\_\_ \$34

Hearts of Romaine, Fresh Parmesan, Grilled Chicken & Creamy Caesar Dressing

Fresh Mozzarella & Tomato Salad \_\_\_\_\_ \$48

With Fresh Basil, Olive Oil & a Balsamic Glaze

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## Pecan Berry Salad \_\_\_\_\_ \$52

Fresh Baby Spinach, Pecans, Local Seasonal Berries (when available), Goat Cheese & a Citrus Vinaigrette

# LUNCH BUFFET

*Buffets can be tailored to meet each of our guest's needs & dietary specifications. Please speak to your Catering Representative for details on customized gourmet buffet selections*

All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee & 1.5 Hour Service Time. 25 guest minimum

## Fiesta Buffet \_\_\_\_\_ \$16.95

Tossed Green Salad with Cheddar Cheese, Scallions & Tomatoes; Mexican Corn Salad, Corn Tortilla Chips & Salsa Fresca, Refried Beans, Sour Cream & Assorted Gourmet Cookies & Brownies

*Entrees- Choose One (Add a second entrée for \$3.00)*

Seasoned Ground Beef or Turkey

Served with Flour Tortillas & Corn Taco Shells

Fajitas: Marinated Beef or Chicken

Served with Flour Tortillas & Chopped Onions & Green Peppers

## Backyard Cookout Buffet \_\_\_\_\_ \$15.95

Home-made Vegetable Pasta Salad (no mayonnaise), Garden Green Salad with Assorted Dressings, Smashed Red Potato Salad, All Beef Hot Dogs & Polish Sausages with Chili, Pork BBQ, Cheese & Onions, BBQ Baked Beans, Kettle Chips & Assorted Gourmet Cookies & Brownies

## Arena Deli Buffet \_\_\_\_\_ \$14.95

Garden Green Salad with Assorted Dressings, Vegetable Pasta Salad (no mayonnaise), Fresh Seasonal Fruit Salad, Kettle Chips, Freshly Sliced Honey Ham, Roasted Turkey, Roast Beef, Assorted Domestic Cheeses, Sliced Tomatoes, Sliced Onions, Lettuce, Assorted Rolls & Breads, Cookies & Brownies

# EXECUTIVE BUFFETS

*All Executive Buffets are Customizable at additional costs & have a 50 Guest Minimum*

All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee & 2 Hour Service Time.

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Pesto Chicken \_\_\_\_\_ \$28

Pesto Chicken breast with Creamy Polenta & wild Mushroom pan jus, Ricotta Tortellini with Goat Cheese, Grilled Vegetables with Balsamic Drizzle Watercress Salad with Cantaloupe, Cherry Tomatoes, Basil Vinaigrette, Ghirardelli Chocolate Brownies

Salmon & Merlot Skirt Steak \_\_\_\_\_ \$36

Mixed Greens with Toasted Walnuts, Dried Fruit, & Herb Vinaigrette, Fresh Tomatoes, Mozzarella, & Basil Drizzled with Balsamic Reduction, Roasted Salmon, Grilled Skirt Steak with Merlot pan jus, Yukon Gold Mashed Potatoes, Seasoned Green Beans, Angel Food Cake with Berry Compote

## RECEPTION DISPLAY SELECTIONS

Large Shrimp \_\_\_\_\_ \$155

Served with Lemon Wedges, Tabasco, Spicy House-made Cocktail Sauce (serves 25)

Sweet Thai Chili Edamame \_\_\_\_\_ \$140

Steamed Edamame Lightly Dusted with Sea Salt & a Sweet Thai Chili Dipping Sauce (serves 50)

Antipasto Display \_\_\_\_\_ \$225

Black, Green & Kalamata Olives, peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomatoes, Italian Cheeses, Nut; Served with an Array of Whole & Sliced Baguettes with Lusty Monk Mustards (serves 50)

International Cheese Display \_\_\_\_\_ \$210

Imported & Local Cheeses, Garnished with Seasonal Fruit, Assorted Crackers, Local Breads & Preserves (serves 50)

Market Fresh Vegetables \_\_\_\_\_ \$150

Assorted Seasonal Crispy Vegetables, Pita & Local ROOTS Red Pepper Hummus (serves 50)

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# RECEPTION SWEETS

Gourmet Petite Dessert Display \_\_\_\_\_ \$175

Hand Dipped Strawberries, Local French Broad Truffles, Petit Fours, Mini Cream-Filled Éclairs, Macaroons & other Assorted Delicacies (75 pieces)

Gourmet Chocolate Covered Strawberries \_\_\_\_\_ \$155

Strawberries Hand Dipped in Gourmet Chocolates, Nuts, Coconut, & Sprinkles (50 pieces)

Sundae Bar \_\_\_\_\_ \$15 per person

Local HOP Ice Cream in Vanilla, Chocolate & One Quart of Your Choice, Sprinkles, Nuts, Candies, Hot Fudge, Cherries, Whip Cream (15 guest Minimum)

Strawberry Shortcake Skewers \_\_\_\_\_ \$180

Angel Food Cake, Strawberries, Fresh Whipped Cream (50 Pieces)

# HORS D' OEUVRES

Served Cold

*50 Pieces* \_\_\_\_\_ \$80

Balsamic Bruschetta

Caprese Skewers

Fruit Kabobs

Individual ROOTS Hummus & Vegetables

Cherry Tomatoes Stuffed with Carolina Herb Goat Cheese

*50 Pieces* \_\_\_\_\_ \$110

Asparagus Wrapped in Prosciutto

Antipasto Skewer

Lobster Salad on Sliced Baguettes

Smoked Salmon on Rye

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## Served Hot

*50 Pieces* \_\_\_\_\_ \$80

Buffalo Chicken Wings with Bleu Cheese Dressing & Celery

Pork Potstickers

Spinach & Ricotta Ravioli with Sweet Marinara Dipping Sauce

Andouille Sausage with Lusty Monk Mustard on a Crostini

*50 Pieces* \_\_\_\_\_ \$110

Mini BBQ Sandwiched (Chicken or Pork)

Mini Reuben Sandwiches

# POLICIES & PROCEDURES

## Alcohol

The U.S. Cellular Center Asheville holds an “on-premises” license under the North Carolina Alcoholic Beverage Control (“ABC”) laws. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. If approval is received a \$15 per bottle corkage fee will be assessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## Catering

The U.S. Cellular Center Asheville offers full-service catering for all events. Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event. Catering Managers are available to address special dietary requests for individual guests. All catering must be performed either by the U.S. Cellular Center Asheville or by caterers who have a permit to perform business in the U.S. Cellular Center Asheville. It is the responsibility of the client to make arrangements only with a caterer who is on the approved caterer’s list or is otherwise approved by the U.S. Cellular Center Asheville. Caterers will be required to pay 10% of the total catering bill to the Facility and will be responsible for cleanup and removal of all items at the conclusion of the event. Additional charges will apply if clean up requirement is not met.

## Samples

Exhibitors shall not give away or sell food items under the terms of this agreement without the express written consent of the General Manager.

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## Catering Service Charge

A 20% Catering Service Charge and current state and county sales tax will be applied to all food and beverage purchased. The service charge is not paid out as a gratuity.

## China Service

High-grade disposable products will be used as a standard for coffee breaks, receptions and meals. China service is available upon request at additional costs.

## Linen

All banquet prices include black table linens and skirting for buffets and coffee breaks. Additional colors are available for linens and napkins at an added cost.

## DECORATING SERVICES

The Client shall be responsible for the cost of any required decorating services. Decorating plans are subject to the review and approval of the General Manager. Materials used for decorative purposes must be treated with flame proofing and are subject to the approval by the Asheville Fire Department.

## Guarantees

A final guarantee of attendance is required 3 working days prior to all food and beverage events. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

## Billing

Final billing will be placed on Settlement of the event and show as a catering invoice.

## Credit Card Payments

The U.S. Cellular Center will gladly accept credit card payments for MasterCard or Visa. All amounts charged to a credit card are subject to a processing fee of 2.5% of the balance.

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