




CHARISSE
CONVENTION
CENTER

//// VASARI HALL OF FAME
CHARLOTTE

dining + catering menu

welcome

At the Charlotte Convention Center and the NASCAR Hall of Fame, you'll find Southern hospitality at its finest. From the staff to the cuisine and everything in between, a full-service approach extends to every aspect of the dining experience.

The Charlotte Convention Center and the NASCAR Hall of Fame are committed to the success of your event. The full-service, in-house catering department offers a variety of tantalizing menu options, including everything from a simple coffee break to an elegant dinner. Special themed menus can also be developed for your event.

In addition to the catering options available, a full-service food court and numerous concession options are available throughout the buildings. Whether you choose to develop a customized plated lunch or stop at the food court for a quick bite to eat, the catering staff is dedicated to providing your guests with a memorable dining experience.

Breakfast	4
Snacks	6
Lunch	8
Plated Luncheon	10
Vegetarian	11
Buffets	12
Dinner	14
Stations	16
Hors d'oeuvres	18
Bar Service	19

good morning. how about some breakfast?

À la carte Breakfast

Breakfast Sandwiches

Egg and cheese croissant with sausage, ham or Canadian bacon
\$52 per dozen

Spicy chicken biscuit
\$52 per dozen

Egg and cheese English muffin with sausage, ham or Canadian bacon
\$52 per dozen

Pricing is based on 90 minutes of service

Assorted Pastries

Assorted breakfast goods including Danish, breads and muffins
\$42 per dozen

Assorted bagels and cream cheese
\$42 per dozen

Additional Breakfast Items

Individually boxed cereal and milk
\$3.50 each

Individual bowl of oatmeal
\$3.50 each

Assorted Greek yogurt
\$3.50 each

Sunrise parfait includes yogurt, granola, fresh-cut fruit and berries
\$9.00 per person (25 person minimum)

Hard-boiled eggs
\$18 per dozen

Fresh-cut fruit and berries
\$6.50 per person

Whole fresh fruit
\$3.00 each

Breakfast Bars

Cereal and granola bars
\$36 per doz

Power bars
\$54 per dozen

Breakfast Beverages

Orange, cranberry, apple or grapefruit juice
\$44 per gallon

Milk - ½ pint
\$2.50 each

House coffee - regular or decaf
\$48 per gallon

Starbucks® coffee
\$90 per gallon (increments of 1.5 gallons)

Hot herbal tea selection
\$42 per gallon

Bottled juice
\$3.50 each





Breakfast

Carolina Benedict

Layered with scrambled eggs, shaved ham, seared green tomatoes and hollandaise sauce
plated \$23.00

Steak and Eggs

Grilled tenderloin of beef with béarnaise sauce, scrambled eggs with cheese and home fries
plated \$32.00

Southern style Breakfast

Scrambled eggs with sugar-cured ham biscuits and gravy
plated \$20.00 per person • buffet \$23.00 per person

The Charlotte Scramble

Scrambled eggs with peppers, mushrooms, cheddar cheese and sausage links with breakfast potatoes or grits
plated \$20.00 per person • buffet \$23.00 per person

Breakfast Burrito

Scrambled eggs wrapped in a flour tortilla with ranchero sauce, pepper Jack cheese and chicken cilantro sausage with Southwestern hash browns
plated \$20.00 per person • buffet \$23.00 per person

Quiche Classics

Your choice of ham and cheese or spinach, cheddar cheese and mushrooms with chicken apple sausage, breakfast potatoes and grilled tomato
plated \$20.00 per person • buffet \$23.00 per person

All plated breakfasts are served with assorted breakfast baked goods, fresh-cut fruit, orange juice, coffee and a selection of hot teas.

Add an omelette station to any breakfast for an additional \$5.95 per person.

All buffet pricing is based on 90 minutes of service.

Continental Breakfast

Assorted breakfast bakery items served with orange juice, coffee and a selection of hot tea
\$14.00 per person • Starbucks® upgrade \$16.50 per person

Premium Continental Breakfast

Assorted breakfast bakery items, sliced seasonal fruits and berries served with orange juice, coffee and a selection of hot tea
\$17.00 per person • Starbucks® upgrade \$19.50 per person

Add a delicious hot breakfast sandwich to either continental breakfast option for an additional \$3.00 per person.

Breakfast Buffet

Choose One:

- Scrambled eggs
- Southwestern omelet
- Spinach quiche with mushrooms and onions

Choose One:

- French toast
- Buttermilk pancakes
- Cheese blintzes with strawberry or blueberry compote

Choose One:

- Southern-style grits
- Biscuits and gravy
- Breakfast potatoes

Choose Two:

- Applewood smoked bacon
- Breakfast sausage
- Honey-glazed ham
- Canadian bacon
- Chicken apple sausage

Breakfast buffet includes:

- Selection of seasonal fruit and berries
- Breakfast pastries, muffins and bagels with cream cheese, butter and preserves
- Orange juice, cranberry juice and grapefruit juice
- Coffee and a selection of hot tea

50 person minimum • \$28.00 per person



We proudly brew Starbucks® coffee on request.

All prices are subject to 21% service charge and applicable taxes.

need a boost? have a light snack.

À la carte Snacks

Beverages

Assorted soda and bottled water
\$3.25 each

Sparkling water
\$4 each

Energy drink
\$4.50 each

Iced tea, lemonade or fruit punch
\$42 per gallon

Water infused with cucumber, lemon or orange
\$40 per three gallons

Spring water station cooler with 5-gallon bottle
\$50 per bottle
\$35 per replacement bottle

Water pitcher
\$2 each

Fruit smoothies
\$6 each

Savory Treats

Chips, bar mix or pretzels
\$20 per pound

Dips and salsa*
\$20 per quart

* We recommend 1 quart of dip per 2 pounds of chips

Fancy nuts
\$30 per pound

Individually bagged chips, pretzels or popcorn
\$3 each

Individually bagged trail mix
\$4 each

Individually bagged peanuts
\$3 each

Sweet Treats

Blondies, brownies or cookies
\$42 per dozen

Pecan squares or fruit bars
\$44 per dozen

French mini pastries
\$50 per dozen

Assorted cupcakes
\$50 per dozen

Premium ice cream bars
\$5 each

Snack-sized candy bar
\$12 per dozen

Hard candy
\$16 per pound



Snack Breaks

High Energy

Gourmet selection of trail mix, dry snacks, nuts and dried fruit served with energy drinks
\$13 per person

Chocoholic

Chocolate chunk cookies, Oreo™ cookies, double fudge brownies, Reese's® cups, seasonal fruit and hot fudge served with assorted soda
\$13 per person

Light and Healthy

Sliced fresh fruit with yogurt dipping sauce, granola bars, nuts and dried fruit served with bottled water
\$15 per person

For the Kid in You

Brownies, cookies, rice crispy treats, potato chips and snack-sized candy bars served with assorted soda
\$13 per person

Newport

Fresh vegetables, fresh-cut fruits, hummus with pita and sesame lavasch served with lemonade
\$15 per person

Pit Stop

Caramel corn, fruit squares, pimento cheese with crackers and cheddar straws served with fresh-brewed iced tea
\$13 per person

Ice Cream Parlor

Vanilla ice cream served in waffle cones or bowls with assorted toppings, including hot fudge, fresh-cut fruit, M&M'S®, nuts, Oreo™ cookies and whipped cream
\$14 per person



Speak to your catering sales manager about adding Starbucks® coffee and other à la carte enhancements.

Pricing is based on 90 minutes of service.



We proudly brew Starbucks® coffee on request.

All prices are subject to 21% service charge and applicable taxes.

need something easy for lunch? enjoy a signature sandwich.

Boxed Lunches

Oven-roasted Turkey, Lean Roast Beef or Honey-cured Ham

Deli meat, lettuce, tomato and cheese on a kaiser roll
\$20 per person

Grilled Herb Chicken Breast

Chicken, lettuce, tomato and cheese on a fresh focaccia roll
\$20 per person

Homemade Chicken or Tuna Salad

Chicken or tuna salad, lettuce and tomato on a large flaky croissant
\$20 per person

Chicken Cordon Bleu

Chicken, creamy havarti cheese, shaved ham, lettuce and tomato on a kaiser roll
\$20 per person

Roasted Vegetables with Hummus

Roasted vegetables, hummus, lettuce and tomato on a whole wheat wrap
\$20 per person

Roasted Portobello and Sweet Pepper

Portobello mushroom, sweet pepper, mixed greens and smoked Gouda cheese on a seven-grain roll
\$20 per person

Complement your sandwich with a housemade side instead of chips:

Roasted vegetable pasta salad
Southern red potato salad
Spicy Southern slaw
Pimento cheese macaroni
add \$1.50



Price subject to change for orders of less than 10 of any variety.

All boxed lunches are served with chips, seasonal whole fruit or a cookie and soda or bottled water.

Need a gluten-free option?

Select any of our entrée salads with chicken from the following page to be boxed for \$24.

looking for a lighter option? try a delicious salad.



Lunch Entrée Salads

The Caesar

Crisp romaine, focaccia croutons, tomatoes, Parmesan cheese and traditional dressing

The Southwestern

Mixed greens, corn and black bean relish, housemade pico de gallo, crispy tortilla strips, jalapeño Jack cheese and chipotle lime dressing

The Greek

Crisp romaine, feta cheese, Kalamata olives, tomatoes, cucumbers, pepperoncini peppers, and olive oil and oregano dressing

The Charlotte Cobb

Julienne romaine, blue cheese, tomatoes, chopped egg, cucumbers, carrots, red cabbage and white balsamic vinaigrette

The Napa Valley

Baby spinach and mixed greens, toasted walnuts, grapes, strawberries, goat cheese and Champagne vinaigrette dressing

The Italian Caprese

Mixed greens, Buffalo mozzarella cheese, Roma tomatoes, marinated artichokes, pesto tortellini and balsamic vinaigrette dressing

Asian

Crisp romaine, napa cabbage, mandarin oranges, scallions, water chestnuts, carrots, red peppers, chow mein and sesame ginger dressing

Our hearty salads are served with one of the following proteins:

Citrus garlic grilled chicken breast

Madagascar-crusted tenderloin of beef
Additional \$5 per person

Grilled shrimp
Additional \$3 per person

Sweet chili-glazed grilled salmon
Additional \$3 per person

All salads are served with fresh rolls, cookies and iced tea.

All salads are \$25 per person.

Individually plated desserts may be selected instead of cookies for an additional \$2 per person.

Add coffee to any entrée salad for an additional \$2 per person.



stomach growling? join us for lunch.

Plated Luncheon

Chicken Chardonnay

Sautéed chicken breast, wild mushrooms, spinach and chardonnay cream on a bed of confetti rice with glazed baby carrots
\$30 per person

Herb Chicken

Grilled chicken breast marinated in fresh herbs, olive oil and lemon with mashed potatoes and housemade succotash
\$30 per person

Southern Chicken Supreme

Corn-crust chicken breast, Southern green tomato vin blanc with three-cheese smashed potatoes and sautéed green beans
\$30 per person

Chicken Chasseur

Braised chicken breast, wild mushrooms, shallots and roasted Roma tomatoes with saffron rice and mixed vegetables
\$30 per person

Barbecue Chicken

Grilled chicken breast basted in barbecue sauce with honey-roasted sweet potatoes and cider-braised greens
\$30 per person

Italian Grilled Chicken

Grilled chicken breast, fire-roasted tomato basil sauce, ricotta-stuffed shells with zucchini and yellow squash
\$30 per person

Chicken Picatta

Sautéed chicken breast, lemon caper sauce, roasted tomato basil and Parmesan risotto with sautéed green beans and carrots
\$30 per person

Lasagna

Layers of pasta with robust meat sauce and Italian cheese or vegetable lasagna with Alfredo sauce and seasonal vegetables
\$28 per person

Turkey Dinner

Oven-roasted sliced turkey breast, cranberry cornbread dressing, whipped potatoes and seasonal vegetables with pan gravy
\$28 per person

Roasted Pork Loin

Pork loin, Calvados apple stuffing, buttermilk whipped potatoes, cider-braised greens and garlic cranberry pan jus
\$28 per person

Petite Filet of Beef

Filet of beef topped with merlot demi-glace, garlic-creamed Yukon Gold potatoes and seasonal vegetables
\$42 per person

Pan-seared Atlantic Cod

Cod topped with rock shrimp in Creole sauce with red beans and rice and seasonal vegetables
\$38 per person

Salisbury Steak

Braised steak, burgundy sauce with white cheddar macaroni and caramelized root vegetables
\$30 per person

House Salad

Romaine and spring mix, tomatoes, cucumbers, carrots and red cabbage

Lunch Desserts

Chef's seasonal dessert
Roasted apple crumb tart
Red velvet cake
Bourbon pecan pie
Chocolate espresso tart
Carrot cake
Key lime tart
Southern pecan cheesecake

All plated lunches are served with a house salad, fresh rolls, iced tea and a lunch dessert.

Add coffee to any lunch for \$2 per person.

Speak to your catering sales manager about adding Starbucks® coffee.

vegetarian? we have quite a few tasty options.



Vegetarian Options for Plated Lunch or Dinner

Medley of Seasonal Vegetables

Fresh steamed vegetables, grilled heirloom tomatoes, seared tofu and the chef's choice of side
\$28 per person

Vegetable Lasagna

Layers of pasta, vegetables and Parmesan Mornay with sautéed baby green beans
\$28 per person

Grilled Stuffed Portobello Mushroom

Spinach, sun-dried tomato and artichoke served on a bed of Champagne risotto
\$30 per person

Gruyere and Leek Tart

Braised greens and traditional ratatouille
\$30 per person

Chili Rellenos Santa Fe

Roasted poblano chiles stuffed with vegetables and Monterey Jack cheese, ranchero sauce, black beans and saffron rice
\$30 per person

Eggplant Parmesan

Pomodoro sauce, mushroom and ricotta cannelloni on sautéed baby spinach
\$30 per person

Butternut Squash Ravioli

Sage and shiitake mushroom cream with pan-seared tomato and wilted baby greens
\$30 per person



We proudly brew Starbucks® coffee on request.

larger crowd? check out the buffet options.

Buffet Selections

Choose Two Salad Starters:

- Roasted vegetable pasta salad
- Redskin potato salad
- Garden salad
- Caesar salad
- Spinach salad
- Greek salad
- Green bean, potato and red onion salad
- Country coleslaw
- Tomato, cucumber and artichoke salad
- Cauliflower, broccoli and cranberry salad
- Pimento cheese macaroni salad
- Black eyed peas salad
- Mixed beans salad

Choose One Starch:

- Oven-roasted new potatoes
- Rice pilaf
- Garlic mashed potatoes
- Wild rice with cranberries
- Au gratin potatoes
- Macaroni and cheese
- Roasted sweet potatoes
- Broccoli casserole

Choose One Vegetable:

- Zucchini and yellow squash
- Honey-glazed carrots
- Sautéed green beans
- Seasonal vegetables
- Roasted root vegetables
- Broccoli, cauliflower and carrots
- Cider-braised greens

Choose Two Entrées:

- Sautéed chicken breast with Chardonnay cream
- Chicken Marsala
- Grilled garlic herb chicken breast
- Supreme of chicken with dijonaise cream
- Chicken Parmesan with marinara
- Braised beef tips and mushrooms
- Caribbean jerk chicken with mango salsa
- Roasted turkey breast with cornbread stuffing and country gravy
- Sliced pot roast
- Bojangles' Country Fried Chicken
- Baked Atlantic cod with tomatoes, olives and artichokes
- Pan-seared halibut with lemon and chives
- Penne pasta primavera (creamy or tomato based)
- Eggplant Parmesan
- Roasted pork loin with caramelized apples, Vidalia onions and pan jus
- Vegetable lasagna
- Petite sirloin au poivre

All buffets are served with fresh rolls, iced tea and the chef's choice of dessert.

Add a custom house made soup to your lunch or dinner:

- Roasted red pepper with smoked Gouda
 - Creamy cheddar and broccoli
 - Sweet corn chowder
 - Clam chowder
 - Chicken and vegetable
 - Tomato basil bisque
 - Chunky vegetable
 - Beef barley
- \$4.00 per person
-

All buffets are \$35 per person.

For an additional \$5 per person, choose a third entrée.

Add coffee to any buffet for an additional \$2 per person.

Upgrade to Starbucks® coffee for an additional \$4 per person.

All buffet pricing is based on 90 Minutes of service.



Themed Buffet Selections

The Southern Barbecue

Mixed greens, spicy Southern slaw, barbecue chicken, Carolina pork barbecue, macaroni and cheese, baked beans, cornbread, yeast rolls and hot fruit cobbler
\$32 per person

The Carolina Deli

Potato salad, pasta salad, coleslaw, sliced turkey breast, honey-baked ham, lean roast beef, sliced Swiss, provolone and cheddar cheese, sliced tomatoes, red onions, lettuce, pickle spears, assorted artisan breads and rolls, and the chef's choice of dessert
\$28 per person

The Southwest

Fiesta salad with corn and black bean relish, salsa, sour cream, guacamole, crispy tortilla chips, beef fajitas, chicken enchiladas, Spanish rice, pinto beans, tres leche cake and fruit empanadas
\$32 per person

Gourmet Classic Soup and Salad Bar

Homemade soup, mixed greens, cottage cheese, mixed bean salad, fresh-cut fruit, chicken salad, assorted dressings, fresh rolls, jumbo baked potatoes with bacon, cheddar, sour cream, scallions and whipped butter, and the chef's choice of dessert
\$26 per person

The Asian Express

Napa cabbage and bok choy slaw, Szechuan noodle salad, stir-fried vegetables, steamed rice, kung pao chicken, Mongolian beef, mandarin orange tart and fortune cookies
\$32 per person

The Sandwich Board

Italian torpedo, whole wheat wrap, roasted turkey and cheddar, tuna salad on a seven-grain roll, mixed green salad, fresh fruit salad, red cabbage slaw and assorted desserts
\$30 per person

Feast of Little Italy

Traditional Caesar salad, fresh marinated tomatoes with mozzarella and basil, roasted vegetable pasta salad, Italian grilled chicken, stuffed shells on a bed of spinach, zucchini and yellow squash, garlic and cheese focaccia bread, and the chef's choice of dessert
\$32 per person

The Tailgate Party

Redskin potato salad, spicy Southern slaw, hamburgers, grilled brats and condiments, macaroni and cheese, assorted cookies and desserts
\$26 per person

Rev up your Southern tailgate with fried chicken for an additional \$4 per person and baby back ribs for an additional \$6 per person.

All buffet pricing is based on 90 Minutes of service.

dinner buffet selections

Uptown Charlotte

Romaine, local tomatoes, cucumbers, red cabbage, carrots, buttermilk ranch and house vinaigrette dressing; pimento cheese macaroni; spicy Southern slaw; hickory molasses grilled chicken breast; spiced sweet potatoes; peppercorn and sage-roasted pork loin with caramelized gala apple and sweet onion pan jus; smashed new potatoes; zucchini and yellow squash; Krispy Kreme® bread pudding with Chantilly cream and blueberry compote; and bourbon pecan bars.
\$40 per person

Southern Low Country Connection

Local farmers' greens and fresh produce with mountain cider vinaigrette and Parmesan peppercorn ranch dressing; sun-dried tomatoes, artichoke and roasted pepper pasta salad; tenderloin tips braised in Yadkin Valley red wine with local mushrooms; coastal shrimp and grits with tasso gravy; roasted turkey with cornbread dressing and pan gravy; mashed and spiced sweet potatoes; Southern greens; hot fruit cobbler with ice cream; and bourbon pecan bars
\$42 per person

All dinner buffets are served with iced tea and coffee.

All buffet pricing is based on 90 Minutes of service.

make a statement with a dinner queen charlotte would savor.

Dinner Entrées

Chicken Chardonnay and Fresh Herbs

Pan-seared chicken breast, chardonnay cream, sautéed baby spinach, wild rice and seasonal vegetables

\$38 per person

Chicken Marsala

Sautéed chicken breast, wild mushrooms, Parmesan-creamed new potatoes and seasonal vegetables

\$38 per person

Nyman Ranch Pork

Bourbon grilled pork chop, caramelized sweet potatoes and cider-braised greens

\$42 per person

Filet and Prawns

Beef au poivre, two jumbo crab stuffed prawns topped with lobster sauce, au gratin potatoes and seasonal vegetables

\$60 per person

Seafood Coquille and Filet of Beef

Sautéed shrimp and scallops, crab scampi served in a scallop shell, black Angus tenderloin with cognac demi-glace and caramelized onions, Parmesan chive risotto, asparagus and roasted red peppers

\$62 per person

Filet and Coastal Crabcake

Filet of beef with béarnaise sauce, jumbo lump crabcake with sherry nantua, potato and leek gratin, and seasonal vegetables

\$62 per person

Mediterranean Chicken and Beef Tenderloin

Chicken with sun-dried tomatoes, artichokes and olives, basil tomato cream, tenderloin with wild mushrooms and caramelized shallots, Madeira demi-glace, au gratin potatoes and seasonal vegetables

\$56 per person

Carolina Land and Sea Duet

Pan-roasted halibut with green and golden tomato confit, chargrilled filet on shiitake and portobello mushrooms with a Carolina bourbon reduction, three-cheese chive smashed new potatoes and sautéed green beans

\$64 per person

Madagascar Beef Tenderloin and Lobster Newburg

Center-cut filet with caramelized shallots in a cabernet demi-glace, sweet lobster in a creamy dijon sherry gruyere glaçage with wild mushrooms and chive risotto and Prince Edward vegetables

\$75 per person

Grilled Tenderloin and Chicken Supreme

Black Angus steak with périgourdine sauce, sautéed chicken with Vidalia onions and fresh sage, garlic and thyme fingerling potatoes and seasonal vegetables

\$56 per person

Filet of Beef Oscar Style

Filet mignon in a merlot demi-glace topped with jumbo lump crab meat, sautéed asparagus and handcrafted béarnaise sauce with creamed Yukon Gold potatoes

\$58 per person

Alaskan Halibut

Halibut with chardonnay vin blanc, tomato, leek and parmesan risotto, sautéed baby spinach and portobello mushrooms

\$58 per person

Fire-roasted Black Angus Filet

Truffle Madeira demi-glace, Yukon Gold potato gratin, jumbo asparagus with herb-crust and pan-seared heirloom tomatoes

\$58 per person

All delicious three-course meals include a dinner salad, fresh rolls, iced tea, coffee and a dessert.

Ask about our locally grown and organic options.

Speak to your catering sales manager about adding Starbucks® coffee.

from a great start to a sweet finish.



Dinner Salads and Desserts

House Salad

Crisp romaine and spring mix, tomatoes, cucumbers, carrots and red cabbage

Caesar Salad

Crisp romaine, shaved Parmesan and housemade garlic croutons

Southern BLT

Iceberg wedge, smoked bacon, tomatoes, white cheddar cheese and buttermilk ranch dressing

Country Greens

Mesclun field greens, grapes, goat cheese, spiced pecans and radish

Greek Salad

Crisp romaine, feta cheese, Kalamata olives, tomatoes, red onion and pepperoncini peppers

Dinner Desserts

Chocolate espresso tart
Southern pecan cheesecake
White chocolate raspberry cheesecake
Lemon chiffon torte
Crème brûlée vanilla bean cheesecake
Chocolate truffle torte
Triple berry crumb tart



We proudly brew
Starbucks® coffee
on request.

delightfully designed small plates

Stations and Small Plates

Pricing is based on a four-station minimum.

Gruyere and leek tartlet with Champagne dressed field greens
\$9 per person

Teriyaki chicken skewers, caramelized pineapple
and coconut rice
\$9 per person

Local shrimp and grits, tasso gravy and
scallion and pepper confetti
\$9 per person

Lobster ravioli and baby spinach, smoked tomato coulis
and shaved Asiago cheese
\$9 per person

Sesame soy chicken with a honey and ginger glaze,
napa cabbage slaw and toasted almond slivers
\$9 per person

Sun-dried tomato and basil-crusted pork tenderloin with a
Tuscan white bean ragout and garlic crostini
\$9 per person

Butternut squash ravioli with sage panchetta and
shiitake mushroom cream and sweet onion crisps
\$9 per person

Seared Carolina crabcake, spicy southern slaw
and South Carolina peach chutney
\$10 per person

City Pasta Station

Penne pasta, roasted tomato and basil marinara, meatballs, rich
Alfredo sauce, garlic cheese focaccia, grated Parmesan cheese
and crushed red pepper
\$12 per person

South of the Border

Spicy beef fajitas, peppers and onions, flour tortillas, chicken
taquitos, jalapeño poppers, salsa and sour cream
\$12 per person

Taste of Asia

Napa cabbage and bok choy slaw, honey, ginger and soy-glazed
chicken skewers, pot stickers, rice wine and scallions, vegetable
spring rolls, plum sauce and hot mustard
\$15 per person

Mediterranean Trio

Marinated olive, feta and vegetable display, chicken
souvlaki, tzatziki, roasted pepper and garlic hummus
with crisp pita triangles
\$15 per person

Mashed Potato Bar

Yukon Gold potatoes whipped with buttermilk and topped with
two of the following choices: beef bourguignon, creamed chicken
fricassee or curried vegetables
\$14 per person

The Outer Banks

Seafood bar, including jumbo prawns, oysters and Alaskan crab
\$26 per person

Antipasto

Provolone cheese and mortadella, Genoa salami, capicola ham,
and roasted vegetables and olives
\$12 per person

Vegetable Farmers Market

Fresh seasonal vegetables with ranch dip
\$8 per person

The Myers Park

Selection of imported and domestic cheese, fresh fruit garnish,
fresh baguettes and crackers (North Carolina regional cheese
station is available upon request)
\$9 per person

Fresh Fruit

Artistic display of fresh seasonal fruit with yogurt sauce
\$8 per person

The Sweet Life

An array of the chef's specialty desserts, coffee and tea, plus your
choice of one of the following: flambé station, ice cream sundae
bar or chocolate fondue
\$16 per person

Romare Bearden Risotto Bar

Creamy risotto topped with two of the following choices:
wild mushroom ragout, Bombay chicken Madras or
rock shrimp cioppino
\$14 per person

Pricing is based on 90 minutes of service.



Stations and Small Plates (cont.)

On the Green

Your choice of one of the following salads:
\$10 per person

Southern BLT

Iceberg, romaine, local tomatoes, bacon crumbles, white cheddar cheese and buttermilk ranch dressing

Country Fields

Spring mix, candied pecans, grapes, cucumber, feta and an herb-crusted chicken breast

The Caesar

Crisp romaine, lemon and coriander grilled prawns, shaved Parmesan cheese and garlic croutons

The Dilworth

Macaroni and cheese with your choice of creamy Gorgonzola or cheddar cheese sauce, smoky bacon crumbles, chives and sweet tomato compote
\$10 per person

The NoDa

Blackened fish tacos, soft tortillas, housemade pico de gallo, shredded cabbage, Monterey Jack cheese and cilantro lime cream
\$12 per person

The Butcher Block

Carving stations served with either fresh rolls or garlic-whipped potatoes with chives

Garlic rosemary top sirloin of beef
\$325 • serves 25 people

Pepper-crusted tenderloin of beef
\$400 • serves 20 people

Seared black Angus rib-eye
\$385 • serves 30 people

Mountain honey-glazed ham
\$325 • serves 40 people

Slow-roasted turkey breast
\$350 • serves 30 people

The Food Truck

Gourmet slider station with condiments:

- Angus beef burgers
- All-beef hot dogs
- Barbecued pulled pork
- Veggie burgers

1 choice \$10 per person

2 choices \$14 per person

3 choices \$16 per person

Pricing is based on 90 minutes of service.



hosting a reception? indulge in delicious hors d'oeuvres.

Hors d'oeuvres

The Queen City

Sliced fruit display, vegetable crudité, imported cheese and antipasto station with your choice of four hot hors d'oeuvres
\$36 per person • minimum of 50 people

Hot Hors d'oeuvres

- Mini chicken Wellingtons
- Spanakopita with yogurt cucumber dip
- Swedish or sweet and sour meatballs
- Buttermilk fried chicken tenders with honey mustard
- Mini egg rolls with plum sauce
- Spicy wings with blue cheese dressing
- Mini quiches
- Fried mozzarella sticks with marinara sauce
- Parmesan-crust ed artichoke hearts
- Vegetable samosa
- Jalapeño poppers
- Beef tenderloin stuffed mushrooms
- Teriyaki beef brochettes
- Chicken sate with peanut sauce
- Loaded potato skins
- Pot stickers with ginger soy glaze
- Salt and pepper catfish with tartar sauce
- Rosemary lemon chicken skewer

\$500 per 100 pieces

Cold Hors d'oeuvres

- Assorted handmade canapés
- Parma ham-wrapped asparagus
- Smoked salmon caper canapé
- Salami and olive coronets
- Blue crab and cucumber rondelle
- Sun-dried tomato and goat cheese tartlets
- Parmesan cheese straws
- Antipasto skewer
- Goat cheese pesto-stuffed cherry tomatoes
- Watermelon and feta skewer drizzled with balsamic
- Herbed cheese and red pepper jelly crostini
- Curried chicken salad napoleon with toasted coconut

\$500 per 100 pieces

Premium Hors d'oeuvres

- Carolina shrimp cocktail – market price
- Crab claws – market price
- Tropical fruit kabobs
- Lobster louis brioche
- Smoked duck, pickled cucumber and lingonberries
- Snow pea-wrapped Thai shrimp
- Mini beef Wellingtons
- Shrimp, chicken and andouille skewers
- Bacon-wrapped scallops
- Mini crabcakes with red pepper tartar sauce
- Clams casino
- Crab and green tomato fritters
- Beef tenderloin canapés
- Vegetable sushi with pickled ginger and wasabi
- Asparagus and prosciutto bundles
- Goat cheese and sun-dried tomato tapenade on a basil crostini
- Shrimp and scallop skewers
- Corn and jalapeño cake with cilantro cream drizzle
- Sweet potato-crust ed scallop with peach chutney
- Golden heirloom tomato gazpacho shooter with crème fraîche

\$550 per 100 pieces

Tray passed items are subject to a staffing charge of \$25 per server per hour (four-hour minimum).

Pricing is based on 90 minutes of service.

grab a refreshing drink from the bar.



Bar Service Options

Option #1: Host bar

Drinks on consumption

Liquor \$7.50

Beer \$4.50

Imported beer \$6.50

Wine \$7.50

Option #2: Host bar

Unlimited by the hour

\$17 per person first hour

\$8 per person each additional hour

Option #3: Controlled host bar

Ticketed / Cash

Beer, wine and liquor \$6 per ticket collected

Bottled water and assorted sodas \$3 per ticket collected

Option #4: Cash bar

Guests pay on their own

Liquor \$8

Beer \$5

Imported beer \$7

Wine \$8

Liquor includes:

Tito's® vodka

Tanqueray® gin

Bacardi® rum

Crown Royal® whiskey

Jack Daniel's® whiskey

Dewar's® scotch

Moonshine tastings and cocktails are also available.

A bartender is required on all bars.

Bartender fee: \$150 for up to 3 hours of service; \$25 each additional hour.



general information. let us know if you have any questions.

Food and Beverage Information

Our Commitment

The Charlotte Convention Center and the NASCAR Hall of Fame are committed to the success of your event. The full-service, in-house catering department offers a variety of tantalizing menu options, including everything from a simple coffee break for 10 people to an elegant dinner for up to 10,000 people. Special themed menus can also be developed for your event. The catering staff is dedicated to providing your guests with a memorable dining experience.

Deposit / Guarantee

All catered functions require a 50% deposit based on the estimated catering cost. This deposit is required at the time of booking or other appropriate date as determined by your Catering Sales Manager. The remaining balance is due with your final guarantee three (3) to five (5) business days prior to your first food function date, or other appropriate date as determined by your Catering Sales Manager.

In an effort to conserve resources and reduce waste, our policy is to set rooms and prepare meals only for the actual number guaranteed.

All meals are prepared to order for special dietary requirements. Please consult with a Catering Sales Manager for assistance.

Tax and Service Charge

All catered functions are subject to 21% service charge and applicable taxes.

Eating / Meeting in the Same Room

If your group decides to dine in a meeting room, we request you recognize the following rules:

- All attendees must vacate the room to allow our staff to reset for the meal function.
- The amount of time required to reset the room will be determined by the catering department based on the level of service needed for each event.
- Following the meal, our staff must have ample time to clean the room prior to the commencement of the meeting.

Failure to adhere to the above will result in excess labor charges.

Food and Beverage Exclusivity

The Charlotte Convention Center and the NASCAR Hall of Fame has exclusive food and beverage rights. Any outside vendors must be approved in writing by the Charlotte Convention Center's Catering department. The Charlotte Convention Center reserves the right to adjust menu prices depending on the location of your event within the Convention Center or the NASCAR Hall of Fame.

All prices are subject to change without notice.

Tax Exemption

All groups or organizations filing a non-tax status must pay all sales tax at the time of billing. Please apply to the North Carolina Department of Revenue for reimbursement. The letter of application must include:

- A copy of the Group Charter
- A "letter of determination" from the federal government concerning the group classification as a not-for-profit organization
- Copies of receipts showing sales tax paid

The letter and the aforementioned items should be sent to:

Sales & Use Tax Division
NC Department of Revenue
P.O. Box 25000 | Raleigh, NC | 27640
Phone: 919.733.7983

The Mecklenburg County Tax Office will follow the state's lead in ruling on a refund of Mecklenburg County Prepared Food and Beverage Tax. If the state's ruling is positive, send the same information, along with a copy of the state's ruling to:

City-County Tax Office
Mecklenburg County
P.O. Box 32728 | Charlotte, NC | 28232
Phone: 704.336.6899

Alcohol Policies

The sale and service of all alcohol in the Charlotte Convention Center and the NASCAR Hall of Fame is regulated by the North Carolina Alcoholic Beverage Control (ABC) Commission. It is our responsibility to administer and abide by the following rules:

- All alcoholic beverages must be dispensed by Charlotte Convention Center employees.
- All attending guests must be able to produce valid picture identification upon request in accordance with North Carolina ABC laws.
- Charlotte Convention Center staff reserves the right to refuse service to any patrons for any reason.
- No beer, wine or alcohol may be brought into the Charlotte Convention Center or the NASCAR Hall of Fame by any person or outside service.
- The Charlotte Convention Center may require a uniformed security guard at all functions where alcohol is being served (refer to **event regulations** for additional information).

Bartenders

A bartender is required on all host and cash bars. As a general rule, one bartender per 100 guests is recommended. There is a three-hour minimum for each bartender at a cost of \$150, plus \$25 for each additional hour.

