



**Charlotte Center City**

## **Catering By H Bar**

# Breakfast Buffets

All breakfast buffets include fruit infused water, orange juice, freshly brewed regular, and decaffeinated coffee, herbal teas. A 25 person minimum is required on all buffets. A \$75 setup fee will be added for groups under 25 people.

## Continental \$14 pp

Diced Fresh Fruit and Strawberries  
Coffee Cake  
Preserves, Honey, Cream Cheese, and Butter

## East Trade Street Buffet \$17 pp

Diced Fresh Fruit and Strawberries  
Yogurt and Granola  
Assorted Cereals and Milk  
Coffee Cake

## A la Carte

To compliment your continental breakfast add the following favorites.

Bacon, Egg, and Cheese Biscuit	\$3.00 ea
Ham, Cheese, Egg and English Muffin	\$3.00 ea
Pancakes	\$2.50 pp
Waffles	\$3.50 pp
French Toast	\$3.00 pp
Biscuits and Sausage Gravy	\$3.00 pp
Oatmeal with Toppings	\$2.50 pp
Assorted Cereals	\$3.00 pp
Omelet Station*	\$10.00 pp

\*A \$75 attendant fee will be added for each station

# Breakfast Buffets

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## Country House \$19 pp

Diced Fresh Fruit and Strawberries  
Cornbread with Honey and Butter  
Biscuits and Sausage Gravy  
Scrambled Eggs with Cheddar Cheese  
Hash Brown Patties  
Your Choice of Bacon or Sausage Links  
Stone Ground Grits

## Queen City Sunrise \$22 pp

Diced Fresh Fruit and Strawberries  
Breakfast Breads  
Preserves and Butter  
Scrambled Eggs  
Pick Two: Bacon, Sausage Links, or Ham Steaks  
Red Bliss Potatoes  
French Toast with Maple Syrup



# Breaks

## **Morning Jog \$10 pp**

Whole Fruit  
Granola Bars  
Gatorade  
Fresh Brewed Regular and Decaf Coffees  
Herbal Teas

## **Skipped Breakfast \$12 pp**

Egg, Bacon, and Cheese Biscuits  
Ham, Egg, and Cheese English Muffins  
Hash Brown Patties  
Orange Juice  
Fresh Brewed Regular and Decaf Coffees  
Herbal Teas

## **Cookie Monster \$10 pp**

Chocolate Chip, Oatmeal Walnut Raisin, and Peanut Butter Chip Cookies  
Chocolate and 2% Milk

## **Lounge Around the House \$10 pp**

Chex Mix  
Mixed Nuts  
Sea Salt Kettle Chips  
Lemonade or Fruit Punch

## **I Need a Snack \$12 pp**

Tortilla Chips  
Fresh Salsa & Queso Fundido Dip  
Jalapenos  
Virgin Mix Berry Mojito

## **Bouncing Off the Walls \$12 pp**

Assorted Candy Bars  
Rice Krispie Treats  
Red Bull  
Assorted Sodas

# Breaks

## Beverages

Fresh Brewed Coffee	\$30 Gallon (20 cups)
Herbal Teas	\$20 Gallon
Orange or Apple Juice	\$25 Gallon
Grapefruit or Pineapple Juice	\$25 Quart
Iced Tea and Sweetened Iced Tea	\$30 Gallon
Lemonade or Fruit Punch	\$25 Gallon
Assorted Soda	\$2.50 ea
Red Bull Energy Drink	\$2.50 ea
Gatorade	\$3.00 ea

## All-Day Beverage Package 1 \$9 pp

Fruit Infused Water  
Fresh Brewed Regular and Decaf Coffee  
Herbal Teas

## All-Day Beverage Package 2 \$11 pp

Fruit Infused Water  
Fresh Brewed Regular and Decaf Coffee  
Herbal Teas  
Assorted Sodas

## Bake Shop and Snacks

Breakfast Breads	\$15 Dozen
Gourmet Cupcakes	\$60 Dozen
Fresh Baked Cookies	\$15 Dozen
Whole Fruit	\$2.00 ea
Mixed Nuts	\$25 Pound
Assorted Bags of Chips	\$24 Dozen
Individual Bags of Chex Mix	\$30 Dozen
Candy Bars	\$20 Dozen
Granola Bars	\$15 Dozen
Fresh Buttered Popcorn	\$10 Pound (10-15 people)

# Deli Lunches

A 25 person minimum is required on all deli lunches. A \$75 set fee will be added for groups under the 25 person minimum.

## Lunch Box (Boxed or Displayed) \$19 pp

All boxed lunches include Sun Chips, and Orange or Apple, a Cookie, Water or Assorted Soda, and an assortment of the following sandwiches:

### Pick Three:

- Smoked Turkey Breast, Lettuce, Tomato, Jack Cheese, Cranberry Mayo, wrapped in a Tortilla.
- Medium Rare Roast Beef, Lettuce, Tomato, Balsamic Onions, Provolone Cheese, Horseradish Cream, on a Wheat Bun.
- Roasted Vegetables, Lettuce, Tomato, Hummus, White American Cheese, wrapped in a Tortilla.
- Chicken Salad, Mayo, Onion, Celery, Dill, Dijon Mustard, Lettuce, Tomato, on a Nine Grain Wheat Bread.

## Deli Buffet \$24 pp

### Pick One:

H Bar Salad, Spinach, Caesar, Fruit, Potato, or Pasta Salad

### Pick Three Sliced Deli Meats:

Smoked Turkey Breast, Medium Rare Roast Beef, Smoked Ham, Salami, or Capicola

### Pick Two Sliced Deli Cheeses:

Cheddar, Provolone, or White American

Deli buffet includes Mayonnaise, Dijon Mustard, Lettuce, Tomato, Pickle, Pepperoncini, Sourdough Bread, Nine Grain Wheat Bread, Sun Chips, Assorted Cookies, Iced Tea, and Fruit Infused Water.

# Lunch & Dinner Buffets

A 25 person minimum is required on all Lunch & Dinner Buffets. A \$75 set fee will be added for groups under the 25 person minimum.

## Traditional Lunch \$26 pp

Includes iced tea and fruit infused water.

Choose [1] Soup or Salad

Choose [2] Sides

Choose [2] Entrees

### Soups and Salads

H Bar Salad

Parmesan Caesar Salad

Blue Cheese and Bacon Spinach Salad

Smoky Tomato Bisque

Home-style Chicken Noodle

Black Bean and Corn Enchilada Soup

### Sides

Roasted Vegetables

Haricot Vert

Honey Glazed Carrots

Triple Cream, Roasted Garlic, or Horseradish Mashed Potatoes

Wild Rice Pilaf

Herb Pearl Couscous

### Entrée

Herb Crusted Chicken Breast with Tomato Cream Sauce

Baked Salmon Florentine with Beurre Blonde

Roasted Bistro Tenderloin with Demi Glace

Pork Tenderloin with Grain Mustard Cream Sauce

## Traditional Dinner \$30 pp

Includes iced tea, fruit infused water, rolls, and Chef's choice dessert.

Choose [1] Soup

Choose [1] Salad

Choose [2] Sides

Choose [2] Entrees

# Themed Buffets

All themed buffets include iced tea, fruit infused water, and a selection of desserts.

A 25 person minimum is required on all Lunch & Dinner Buffets. A \$75 set fee will be added for groups under the 25 person minimum.

## Tex-Mex \$34 pp

Cheesy Enchilada Soup—Fiesta Corn Salad—Spiced Steak Fajitas—Braised Pulled Chipotle Chicken—Refried Beans—Oaxacan Rice—Warm Tortillas. Served with Sautéed Peppers and Onions, Cheddar Jack Cheese, Lettuce, Sour Cream, Salsa, Guacamole, and Jalapenos. Try Margarita Key Lime Pie for dessert!

## Low Country \$36 pp

Chicken and Sausage Gumbo—Zesty Bacon Potato Salad—Shrimp and Grits with Bourbon Tasso Ham Gravy—Mama's Fried Chicken—Collard Greens—Cheddar Garlic Biscuits. Accompany this coastal favorite with Bourbon Pecan Pie!

## Roma Italia \$34 pp

Italian Wedding Soup—Ranch Crouton Caesar Salad—Chicken Parmesan—Penne Pasta—Marinara Sauce—Shrimp Alfredo—Roasted Vegetables. Served with Garlic Baguettes and Parmesan Cheese. Try Tiramisu Cake to complete this themed buffet!

## Sweet Carolina \$36 pp

Smoky Tomato Bisque—Green Bean Corn and Tomato Salad—Spiced Chipotle BBQ Chicken—BBQ Pork Sliders with Apple Cider Coleslaw—Baked Beans—Macaroni & Cheese. Served with Cornbread, Eastern NC BBQ Sauce, and SC Mustard Sauce. Choose Sweet Potato Pie to complete this selection!

## Desserts

Cheesecake  
Margarita Key Lime Pie  
Bourbon Pecan Pie  
Sweet Potato Pie  
Tiramisu Cake  
Chocolate Cake



# Plated Dinners

Plated dinners include water, coffee, and iced tea. All entrees are accompanied with rolls, butter, and your choice of salad and dessert. Plated dinners are reserved for 40 guests or fewer.

## Salad Selections

### H Bar Salad

Hearts of romaine, tomato, goat cheese, avocado, honey spiced pecans, and white balsamic vinaigrette.

### Caesar Salad

Hearts of romaine, tomato, ranch croutons, parmesan cheese, and Caesar dressing.

### Spinach Salad

Baby Spinach, Blue Cheese, Bacon, Red Onion, Dried Fig, and white balsamic vinaigrette.

## Entrée Selections

### Chicken Saltimbocca Roulade \$27pp

Chicken breast stuffed and rolled with sage, jack cheese, ham, topped with a lemon caper sauce. Served with a vegetable bundle and pearl couscous.

### Braised Beef Short Ribs \$35 pp

Bone in short ribs braised until fork tender, fig demi lace, triple cream mashed redskin potatoes, and honey glazed baby carrots.

### Filet Mignon \$45 pp

Pan seared 8 oz. beef tenderloin, wild mushroom demi-glace, gratin dauphinoise potatoes, and a haricot vert bundle.

### Basil Seared Salmon \$31 pp

Atlantic salmon, beurre blonde sauce, roasted lemon scented fingerling potatoes, with an asparagus bundle.

### Cajun Airline Chicken Breast \$26 pp

Pan seared 8 oz. chicken with blackened seasonings, parmesan cream sauce, roasted poblano grits, and French green beans.

## Dessert Selections

Vanilla Cheesecake

Ultimate Chocolate Cake

Bourbon Pecan Pie

Key Lime Pie

Tiramisu Cake

Chocolate Raspberry Cheesecake

# Receptions

A 25 person minimum is required on all receptions. A \$75 setup fee will be added for groups under the minimum.

## Hot Hors D'oeuvres (25 pieces)

Mini Crab Cake with Caper Remoulade	\$75
Coconut Shrimp with Sweet Chili Sauce	\$75
Chicken Quesadilla Trumpets	\$75
Spanakopita	\$50
Vegetable Spring Roll with Ponzu Sauce	\$50
Petite Chipotle BBQ Meatballs	\$50
Bacon Wrapped Scallops	\$100
Mini Beef Wellington	\$100
Fried Macaroni and Cheese Bites	\$82
Cozy Shrimp with Peanut Sauce	\$88
Chicken Potsticker with Teriyaki Sauce	\$50
Sausage Stuffed Mushrooms	\$50
Florentine Stuffed Mushrooms	\$50
Ratatouille Phyllo Cup	\$50
Chicken Wings with Buffalo or BBQ Sauce	\$70

## Cold Hors D'oeuvres (25 pieces)

Bruschetta Crostini	\$50
Chicken Salad Phyllo Cup	\$50
Fruit Kabob	\$50
Jalapeno Pimento Cheese Crostini	\$63
Antipasto Kabob	\$75
Ham Salad Phyllo Cup	\$50
Roasted Red Pepper Hummus Pita	\$50
Crab Avocado Cucumber Coin	\$75

## Displays (Serve 25)

Artisan Cheese Display with Assorted Crackers	\$175
Vegetable Crudite with Roasted Garlic Dip	\$125
Antipasto Display with Italian Meats, Cheese, and vegetables	\$150
Sliced Seasonal Fruit Display with Raspberry Vanilla Yogurt	\$125

# Action & Carving Stations

A 25 person minimum is required on all receptions. A \$75 setup fee will be added for groups under the minimum.

\*A Chef Attendant fee of \$75 will be applied to each station\*

## **\*Prime Rib (Serves 40) \$475**

Slow roasted rib eye, house rolls, au-jus, and horseradish cream sauce.

## **\*Pasta \$12pp**

Garlic Baguette, Parmesan Cheese, Red Pepper Flakes, Minced Garlic, Penne Pasta, and Tricolor Torellini.

**Choice of [2] Sauces:** Marinara, Alfredo, or Cajun Cream

**Choice of [2] Enhancements:** Diced Chicken, Mixed Vegetables, or Shrimp.

## **\*Bistro Tenderloin \$10 pp**

Roasted beef shoulder tenderloin, house roll, balsamic onions, and demi glace.

## **\*Shrimp & Grits \$12 pp**

Stone ground grits, andouille sausage, shrimp, roasted red peppers, green onions, and tasso ham cream sauce.

## **\*Turkey Breast (Serves 25) \$130**

Oven roasted turkey breast, cranberry orange sauce, stone ground mustard, and house roll.

## **\*Honey Bourbon Pork Tenderloin \$10 pp**

Brined and roasted pork tenderloin, chipotle BBQ, cotton fried onions, granny apple coleslaw, cheddar garlic biscuit

## **\*Bananas Foster \$8 pp**

Vanilla bean ice cream, topped with flambéed bananas, brown sugar, cinnamon, butter, and rum.

## **Ahi Yellowfin Tuna \$12pp**

Sesame coriander crusted tuna, Asian slaw, wasabi aioli, and rice cakes.