

liazzos

Contact Jessica Fryer

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The Hickory Metro Convention Center is pleased to offer full– service in house food service. A variety of menus ranging from a simple coffee break for 10 to a plated dinner for 2000 are available. We are happy to customize any menu to fit your groups special needs.

Deposit and Guarantee

All catered functions over \$1000 require a 50% deposit based on the estimated number attending. The deposit is required at the time of booking. The remaining balance is due with your final guarantee 3 to 5 business days prior to your first function date. Any additional charges or Consumption charges will be post event billed.

Eating and Meeting in the Same Room

If your group decides to dine in the same room as the meeting please note the following rules:

All attendees must vacate the room for re-set the amount of time required will be determined by the catering coordinator

Following the meal our staff must have ample time to clean the room prior to the start of the meeting

Failure to adhere to the above will result in extra labor charges

Service Charge and Sales Tax

Service charge of 20% and the applicable sales tax will be added to all orders

Credit Card Fee and Payment

Liazzos accepts all forms of payment. If using a Credit Card a 4% fee will be added to the total

Tax Exemption

Please send your tax exemption for to the following address 5 days prior to your function.

Liazzo's Catering PO box 3012 Hickory NC 28603

Dietary Needs

Please notify the catering manager 5 days prior to your function how many special dietary plates will be needed.

Leftovers

Any food set out on a buffet is safe for a maximum of two hours. After that point all food will be disposed of. Any food that has been prepared but not served can be donated to local charities in your name, if you wish not to take them with you.

Tablecloths and centerpieces

White lap length tablecloths will be used on all food and beverage tables. Custom colored napkins are available at no additional cost. Linens can be ordered in special colors with 10 days notice for an additional \$7 dollars each,. Floor length linens can be rented for an additional \$12 each . Simple Mirror tiles and candle centerpieces are included. Custom centerpieces can be arranged for you.

Food and Beverage Exclusivity

The Hickory Metro convention Center and Liazzo's Catering has exclusive food and beverage rights. Any outside vendors must be approved in writing by the Convention Center's food service department.

Breakfast Buffet Packages

All Breakfast Menus Include Coffee, Water, and Orange Juice

The Continental – Freshly Baked Breakfast Pastries, Bagels with Cream Cheese, Fresh Fruit with Yogurt Dip \$12.00 pp

The Sunrise – French Toast or Pancakes with Sausage patties or Bacon, Hashbrowns, and Fresh Fruit \$18.50 pp

The Conover-Fresh Biscuits with Sausage Gravy, Grits, Hashbrowns, Scrambled Eggs, Bacon and Fresh fruit \$19.00 pp

The Viewmont- Homemade Granola or Baked Oatmeal with, Muffins and Pastries, Yogurt and Fresh Fruit \$13.50 pp

The Oakwood – Breakfast Casserole (Sausage, Bacon or Vegetable), Assorted Muffins and Fresh Fruit \$15.50 pp

The Mountain View – Assorted Breakfast Sandwiches Fresh Fruit and Hashbrown casserole \$15.50 pp

Plated Breakfast Suggestions

Fresh Crepes with Seasonal Fruit Filling, Potato cake, Crispy Bacon \$19.50

Cinnamon raisin French Toast, Sausage Links, Scrambled Eggs \$18.50

Slice of Quiche, Fresh Fruit with Yogurt Sauce and a warm Blueberry Muffin \$18.50

Orange Juice \$24.50 per gallon

Coffee Regular and Decaf \$65.95 per 5 gallon cambro– serves 50

Coffee Regular and Decaf \$13.50 per airport serves 10

Hot Tea \$21.00 per airport serves 10

Canned Soft Drinks \$2.00 each

Bottled Water \$2.00 each

Iced tea and Lemonade \$37.00 per 5 gallon cambro

Ice Water Stations in Cambro \$21.95 per 5 gallon Cambro

Whole Hand Fruit \$2.50 per piece

Fresh Cut Fruit \$3.50 per person

Muffins Pastries and Doughnuts \$27.50 per dozen

Bagels and flavored Cream Cheese \$27.50 per dozen

Individual yogurts \$2.50 per yogurt

Brownies and Cookies \$21.00 per dozen

Individual Large Candy Bars \$2.00 each

Individual Bagged Chips and Pretzels \$2.00 each

Granola Bars \$2.50 each

Protein Bars \$3.00 each

Cheese Sticks \$1.50 each

Beef Jerky \$ 2.50 each

Lunch Buffet Packages

All Buffets come with Iced Tea, Coffee, and Water

Add an additional Salad, Vegetable or Starch for only \$3.00 per person

Pasta Lunch – Chicken Penne Pasta with Sautéed Mushroom and Sundried tomatoes in a tomato cream sauce, Meat lasagna, House or Caesar Salad, Garlic Breadsticks and Italian Crème Cake and Cannoli's \$25.00 pp only one pasta \$19.50 pp

Down Home Lunch- Beef Tips with Peppers and Onions or Mushroom Gravy, Chicken Fried Chicken, House Salad, Southern Green Beans and Macaroni and Cheese, and Fresh Bread, with Peach and Cherry Cobblers \$28.50 only one entrée \$25.00 pp

Elegant Lunch- Chicken Almandine with Sherry Cream Sauce, Beef Medallions with Peppercorn Tomato Demi-Glace, Roasted Baby Potato Medley, Sautéed Vegetables, with a House Salad and Fresh Bread with Triple Chocolate Cake and Lemon Squares \$36.00 pp
only one entrée \$30.00 pp

BBQ Lunch -Pulled Pork, Barbecue Chicken Quarters with Coleslaw, Southern Style Baked Beans, Mac N Cheese and Corn Muffins or Buns, Banana Pudding and Strawberry Shortcake \$28.00 only one entrée \$22.00pp

Boxed Lunch - Turkey, Ham, and Chicken Salad Sandwiches and Wraps with Fresh Fruit Cup, Chips, and Cookie
\$15.00 pp

Gourmet Sandwich Combo– warm Beef and Cheddar on Ciabatta, Turkey, Brie Apple Bacon Jam Panini, Vegetarian Hummus Wrap if requested with Pasta salad and Pub Chips with cookies and brownies \$19.00pp ADD Soup \$4.00 pp

Southwestern Bar- Seasoned Beef and Shredded Chicken, Soft and Crunchy Tacos, Cheese, Sour Cream, Black Olives, Shredded Lettuce, Refried Beans, Jalapenos and other requested Toppings, Spanish Rice, Black Bean-Corn Salad and Churros \$17.00 pp

Salad and Soup Bar - Full Salad Bar with Protein, and Your choice of Soup with Gourmet Brownies \$16.50 pp

Cook Out Lunch – Grilled Angus Burgers, and All Beef Hotdogs with Condiments, Broccoli Salad, 5 Bean bake, Hand Cut Pub Chips and an Ice Cream Sundae Bar \$18.00 pp

Signature Plated Meals

All Plated meals come with chef's choice of vegetable and starch (unless specified) a pre-plated house salad with balsamic vinaigrette, Fresh Bread in baskets on each table, pre-plated dessert, water on the tables and coffee and iced tea offered

Grilled chicken pomodoro \$29.00 pp

Maple Chicken amandine with a sherry cream sauce \$29.00 pp

Roasted pork loin with mushroom prosciutto cream sauce \$30.00 pp

Herb marinated sliced beef tenderloin \$38.00 pp

8 oz. herb marinated flat iron steak \$37.00 pp

Chicken penne pasta with sautéed fresh green beans \$27.00 pp

Grilled salmon with a tomato vinaigrette \$36.00 pp

Lump Crabcakes \$39.00 pp

For Plated meals with 2 entrees please ask your catering coordinator for custom pricing

Luncheon and Dinner Build a Buffet

Who knows your guests better than you! Select from the following pages for your choice of Salad, Entrée, Starch and Vegetable. All meals include fresh baked bread, Chefs choice dessert, coffee, water, and tea to complete your customized meal. Of course the catering manager is always ready to help with suggestions and recommendations to best suit your needs.

<u>One Entrée Buffet</u>	<u>Two Entrée Buffet</u>	<u>Three Entrée Buffet</u>
\$29.00 pp	\$36.00 pp	\$46.00 pp
Choice of:	Choice of:	Choice of:
One Soup or Salad	One Soup or Salad	Two Soups or Salads
One Entrée	Two Entrées	Three Entrées
Two Sides	Two Sides	Three Sides

Salads and Soup

House Salad with Mixed Greens, Carrots, Cucumbers and Grape Tomatoes

Caesar Salad with Romaine, Creamy Dressing, Croutons, Romano and Parmesan

Spinach Salad with Strawberry, Feta, Walnuts, Red Onion and Brown Sugar Vinaigrette

Southern Style Caesar with Iceberg, Cheddar, Bacon, Cornbread Croutons and Ranch/Caesar Dressing

Broccoli Salad with Broccoli Florets, dried cranberries, sesame seeds and pecans

Pasta Salad or Mediterranean Pasta Salad

Fresh Fruit Salad

Cole Slaw

Tomato Basil Soup

Potato, Ham and Corn Chowder

Vegetable or Vegetable Beef

Creamy Broccoli Cheese Soup

Chicken and Wild Rice

Luncheon and Dinner Build a Buffet

The following are some of our more popular items. We can also customize any item to meet special dietary needs.

Pasta and Vegetarian Entrees

Meat Lasagna

Blackened Chicken Pasta with Mushrooms, Sun Dried Tomatoes,
Parmesan with Alfredo Sauce

Beef Tips, Spinach, Roasted Red Peppers and Artichokes in Pesto
Cream Sauce over Rotini Pasta

Baked Spaghetti and Meatballs

Bay Scallops and Bowtie Pasta with roasted tomato cream sauce

Grilled Vegetable Lasagna

Eggplant Parmesan

Tortellini Alfredo

Spinach Stuffed Shells

Stuffed Portabella Mushrooms

Poultry Entrees

Chicken Marsala

Gouda and Andouille Sausage Stuffed Chicken Breast

Artichoke and Spinach Stuffed Chicken Breast

Chicken Pomodoro

Chicken Pot Pie

Fried Chicken

Chicken Almandine with a Sherry Cream Sauce

Citrus Brined Chicken Quarters with a Sweet Tea Sauce

BBQ Chicken Breasts

Grilled Chicken with Farmers Market Relish

Beef Entrees

Sautéed Beef Tips with Peppers Onions and Mushrooms

Meatloaf

8 ounce Flat Iron Steaks

Country Style Steak

*Herb Crusted Prime Rib** (Min 100 people)

*Sliced Beef Tenderloin **

Pork Entrees

Wild Mushroom Stuffed Pork Loin

Pulled BBQ Pork

Apple Smoked Pork Tenderloin

Grilled Pork Chop with Apricot Brandy Glaze

Pork Loin with Mushroom Prosciutto Cream Sauce

Glazed Ham

Seafood Entrees

Grilled salmon with a tomato vinaigrette

Lump Crabcakes*

Jumbo Shrimp Skewers

Seared Cod with Chorizo and Chimichurri Sauce

Crab Stuffed Flounder ***

All Items marked with * are an additional \$4 per person , Items Marked ** can be Chef Carved

Items Marked ***Market Price

Vegetables

Tomato Pie
Broccoli Casserole
Southern Green Beans
Squash Casserole
Green Bean Casserole
Corn Casserole
*Roasted Asparagus
Marinated Grilled Vegetable Display
Sautéed Vegetable Medley
Sautéed Fresh Green Beans with Slivered Garlic
Steamed Lemon Broccoli Spears*
Roasted Cauliflower*
Buttered Corn
Roasted Baby Carrots

Starches

Potato Salad
Mac n' Cheese
Sweet Potato Casserole
Roasted Sweet Potatoes
Pintos n' Cornbread
Roasted Red Potatoes
Whipped Potatoes
Wild Rice
3 Cheese Grits
Parmesan Herb Risotto*
Roasted Baby Potato Medley
Gouda and Scallion Potato Cakes
Boursin Au Gratin Potatoes
5 Bean Bake
Fresh Cut Chips

*All Items marked with * are an additional \$2 per person*

Hors D'oeuvres Receptions

All hors D'oeuvres are priced per person and included 2.5 pieces per

Fruit Cheese and Vegetables

Antipasto Display or Skewers	\$5.50
Asparagus wrapped in Prosciutto	\$4.50
Baked Mac N Cheese Cups	\$2.50
Blue Cheese & Bacon Stuffed Mushrooms	\$3.50
Bruschetta Bar (Several types)	\$3.50
Brie in Puff Pastry	\$5.50
Brie Bacon and Apple Panini Bites	\$4.00
Cheese Tray, cubed	\$4.50
Cheese Tray, Gourmet	\$6.50
Fruit Skewers with Honey Lime Drizzle	\$3.50
Fruit Display	\$5.50
Flatbread Pizza Bites	\$3.50
Bacon Wrapped Goat Cheese Stuffed Dates	\$5.25
Gourmet Devilled Eggs	\$3.50
Grilled Vegetable Display	\$4.50
Grilled Bread w/ Strawberries and Spiced Honey	\$3.50
Mixed Nuts (Sugar & Spice)	\$3.00
Mini Boursin Stuffed Potatoes	\$3.50
Mini Twice Baked Potatoes	\$3.50
Mozzarella & Tomato Bruschetta	\$2.50
Mozzarella and Basil Stuffed Tomatoes	\$3.50
Pear, Havarti and Honey Tarts	\$2.50
Pimento Cheese on Prosciutto Biscuit	\$3.50
Polenta Cakes with Tomato Jam & Goat Cheese	\$3.50
Potato Cakes w/Sour Cream & Chives	\$3.50
Pub Chips with Assorted Dips	\$2.50
Roasted Fingerling Potatoes with Caviar	\$6.50
Soup Shooters with Mini Grilled Cheese	\$6.50
Spanakopita	\$3.50
Spring Rolls Fresh or Fried	\$4.50
Stuffed Mushrooms (sausage or spinach)	\$3.50
Stuffed Jalapenos wrapped in bacon	\$3.50
Vegetable Tray w/ Dip	\$3.00
1/2 Fruit 1/2 Cheese Display	\$6.50

Meats and Seafood

Andouille and Shrimp Phyllo Crisp	\$3.50
Beef Tenderloin Crostini w/Horseradish	\$6.50
Beef Carpaccio with Pickled Onions	\$5.50
Beef or Pork Mini Tacos	\$3.50
Burger, Country Fried Steak, Pork Sliders	\$4.50
Calamari with Lemon Aioli and Olive Tapenade	\$5.75
Chicken Goat Cheese and Apricot Bites	\$4.75
Chicken Salad Tartlet	\$3.50
Chicken Wings	\$5.75
Chicken and Waffle Skewers with Maple Drizzle	\$3.50
Chinese 5 Spice Chicken Satay	\$4.00
Coconut Shrimp with Honey Mango Sauce	\$5.50
Crab Cakes with Remoulade	\$6.50
Crab Stuffed Mushrooms	\$5.75
Hibachi Beef Skewers	\$4.50
Hibachi Chicken Skewers	\$4.50
Lamb & Feta Meatballs w/ Cucumber Sauce	\$5.50
Leek and Crab Tartlets	\$5.50
Meatballs, Sweet & Sour or Italian	\$3.50
Mini Croissants Chicken Salad & Ham & Cheese	\$4.75
Mini Philly Cheesesteaks	\$3.50
Mini Quesadillas Vegetable and Chicken	\$4.50
Parmesan Prosciutto Pepper Jelly Palmiers	\$3.75
Pork Crostini w/ Cherry or Apples Compote	\$3.75
Pork "Wings" in Sweet Chili	\$6.75
Pulled Pork w/ Apple Slaw on Fresh Corncakes	\$5.50
Shrimp Skewers	\$5.75
Smoked Salmon Crostini	\$4.25
Smoked Trout Crostini with radish	\$4.50
Bacon Wrapped Barbequed Shrimp	\$6.00
Shrimp Cocktail, Jumbo	\$8.00
Shrimp Shooters	\$5.50
Seared Scallops with white wine butter	\$8.50

Hors D'oeuvres Receptions continued

All hors D'oeuvres are priced per person and include 2.5 pieces per person

Carved meats

All are served with appropriate rolls & condiments

Beef Tenderloin	\$9.95
Ham, Black Forest	\$5.95
Pork Tenderloin,	\$6.50
Roast Beef, Herb Crusted	\$7.95
Turkey Breast, Roasted	\$8.25

Dips

Artichoke & Spinach Dip (served hot)	\$2.85
Crab and Brie Dip (served hot or cold)	\$3.95
Classic, Spicy, or Black Bean Hummus	\$2.95
Jalapeño Popper Dip	\$2.85

Desserts

Assorted Bite Sized Desserts	\$3.95
Chocolate Covered Strawberries	\$3.95
Gourmet Truffles	\$2.50
Fresh Fruit Tartlets	\$1.95

Stations

All Stations are Chef attended and can be customized

Pasta Station \$9.95

Penne pasta and tortellini with roasted tomato and basil marinara , rich alfredo, and fresh pesto, with romano and Asiago cheese, garlic bread, with your choice of grilled shrimp or chicken

Shrimp and Grits Station \$9.95

Blackened Shrimp served on creamy grits. Customize this dish with your choice of sautéed mushrooms, onions and peppers, Gouda and sharp cheddar cheeses, andouille sausage and crumbled applewood smoked bacon

Taste of Mexico \$7.95

Chef prepared quesadilla's with Carne Asada, and cilantro lime chicken, black bean and corn salad, pico de gallo, and fresh guacamole with tortilla chips

Breaks

Healthy - Sliced Fresh Fruit, Granola Bars, Mixed Nuts, and Cheese Sticks \$7.00

Just for Fun - Cookies, Potato Chips, Fun Size Candy Bars, \$6.00

Corporate -Fresh Vegetable Crudité Display, Assorted Cheese and Fruit with Crackers, Assorted Dessert Bars \$12.00

South of the Border - Tortilla chips with fresh Salsa and Guacamole, warm Queso and Jalapenos, Churros, \$7.00

To the Top - Seasonal Trail Mixes, Beef Jerky, and Whole Fruits \$9.00

Carnival - Apple slices with Caramel Dip, Freshly Popped Popcorn, Hot Pretzels with Mustard and Cheese \$8.50

Ice cream Sundae Bar \$6.00

Gourmet Popcorn Oreo white chocolate, Caramel Apple, Hot Sauce pickle, white cheddar and many more, choose three \$5.00

Hand Made Fresh Doughnuts with custom display \$5.00