



*Contact Jessica Fryer*

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*The Hickory Metro Convention Center is pleased to offer full-service in house food service. A broad 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. In an effort to conserve waste we will set rooms and prepare food for the actual guaranteed number of guests. There will be an additional charge of \$3.00 per person for additional place settings above the guaranteed guest count.*

### ***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 excess labor charges*

### ***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 if and how many special dietary of vegetarian plates will be needed.*

### ***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*

*The Continental – Freshly Baked Breakfast Pastries, Fresh Fruit with Yogurt Dip \$8.00 pp*

*The Sunrise – French Toast or Pancakes with Sausage patties or Bacon, Hashbrowns, and Fresh Fruit \$14.00 pp*

*The Conover-Fresh Biscuits with Sausage Gravy, Scrambled Eggs, Bacon and Ham, Fresh fruit \$14.00 pp*

*The Viewmont- Homemade Granola or Baked Oatmeal with, Muffins and Pastries, Yogurt and Fresh Fruit \$10.00 pp*

*The Oakwood – Breakfast Casserole (Sausage, Bacon or Vegetable), Assorted Muffins and Fresh Fruit \$12.00 pp*

*The Mountain View – Assorted Breakfast Sandwiches Fresh Fruit and Hashbrown casserole \$12.00 pp*

### *Plated Breakfast Suggestions*

*Fresh Crepes with Seasonal Fruit Filling, Potato cake, Crispy Bacon \$15.00*

*Cinnamon raisin French Toast, Sausage Links, Scrambled Eggs \$14.00*

*Slice of Quiche, Fresh Fruit with Yogurt Sauce and Hot Muffin \$14.00*

### *A la carte and add—on Breakfast Items*

*Muffins \$25.00 per dozen*

*Pastries \$20.00 per dozen*

*Bagels flavored Cream Cheese \$25.00 per dozen*

*Fresh Fruit \$2.50 per person*

*Individual yogurts \$2.00 per yogurt*

*Orange Juice \$22.00 per gallon*

*Coffee Regular and Decaf \$49.95 per cambro— serves 50*

*Coffee Regular and Decaf \$11.95 per airport serves 10*

*All Breakfast Menus Include Coffee, water, and orange juice*

*A Service Charge of 18% and Sales tax of 7.25% will be added to the total*

*We are happy to customize a menu to your specific needs*

### Lunch Buffet Packages

*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 \$17.00 pp only one pasta \$14.00 pp*

*Down Home Lunch- Beef Tips with Peppers and Onions or Mushroom Gravy, Hand Breaded Chicken Fingers, a House Salad or Cole slaw, Southern Green Beans and Macaroni and Cheese, and Fresh Bread, with Peach and Chocolate Cobblers \$18.50 only one entrée \$15.50 pp*

*Elegant Lunch- Chicken Almandine with Sherry Cream Sauce, Beef Medallions with Red Wine Demi-Glace, Roasted Baby Potato Medley, Sautéed Vegetables, with a House Salad and Fresh Bread with Triple Chocolate Cake and Lemon Squares \$21.00 pp only one entrée \$17.00pp*

*BBQ Lunch – Pulled Pork, Barbecue Chicken or Beef Brisket with Coleslaw, Southern Style Baked Beans, Baked Potato Salad, and Corn Muffins or Buns, Banana Pudding and Strawberry Shortcake \$17.00 only one entrée \$14.00pp*

*Simple Sandwich Combo- Turkey, Ham, and Chicken Salad sandwiches and wraps and with Fresh Fruit Bowl, Pasta Salad and a Cookie and Brownie Tray \$13.00 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 a Cookie and Brownie Tray \$15.00 pp*

*Salad and Soup Bar – Your Choice of House or Caesar Salad with Grilled or Blackened Chicken, Pasta Salad, Fresh Fruit Bowl, and Your choice of Soup with Gourmet Brownies \$14.50 pp*

*Cook Out Lunch – Grilled Angus Burgers, and All Beef Hotdogs with Condiments, Broccoli Salad, 5 Bean bake, Hand Cut Chips and assorted bar desserts \$15.00pp*

*Substitutions are welcome- prices may vary*

*All Buffets come with Iced Tea, Coffee, and Water*

*Add an additional Salad, Vegetable or Starch for only \$2.00 per person*

*A Service Charge of 18% and Sales tax of 7.25% will be added to the total*

### *Suggested Plated Meals*

*All Plated dinners 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*

*Spinach Artichoke Stuffed Chicken with Roasted Garlic Cream \$19.00 pp*

*Grilled Chicken with Mushroom Prosciutto Cream Sauce \$18.00 pp*

*Lemon pepper Chicken with Red Pepper Coulis \$18.00 pp*

*Garlic Rosemary Roasted Pork Loin with Apple Chutney \$19.00 pp*

*Roasted Sliced Beef Tenderloin \$21.00 pp*

*Prime Rib of Beef \$22.00 pp*

*Chicken Penne Pasta \$18.00 pp*

*Shrimp and Scallop Primavera \$25.00 pp*

*Blackened Salmon with a Tomato Vinaigrette \$22.00 pp*

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

*A Service Charge of 18% and Sales tax of 7.25% will be added to the total*

*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.*

*Luncheon Buffet One Entrée*

*\$17.50 pp*

*Choice of:*

*One Salad*

*One Entrée*

*Two Sides*

*Dinner Buffet One Entrée*

*\$19.50*

*Choice of:*

*One Salad*

*One Entrée*

*Two Sides*

*Luncheon Buffet Two Entrée*

*\$22.00 pp*

*Choice of:*

*One Salad*

*Two Entrée*

*Two Sides*

*Dinner Buffet Two Entrée*

*\$24.00 pp*

*Choice of:*

*One Salad*

*Two Entrée*

*Two Sides*

*Luncheon Buffet Three Entrée*

*\$25.00 pp*

*Choice of:*

*Two Salads*

*Three Entrée*

*Three Sides*

*Dinner Buffet Three Entrée*

*\$27.00 pp*

*Choice of:*

*Two Salads*

*Three Entrée*

*Three Sides*

*All Buffets come with Chefs Dessert Station, Fresh Baked Rolls, Butter, Iced Tea, Coffee, and Water*

*Add an additional Salad, Vegetable or Starch for only \$2.00 per person*

*A Service Charge of 18% and Sales tax of 7.25% will be added to the total*

## *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.*

### *Salads*

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

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

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

*Greek Salad with Olives, Feta, Peppers, Red Onion and Grape Tomatoes*

*Southwestern Salad with Green Peppers, Black Olives, Pico de Gallo, Red Onion, Jack Cheese, Cheddar and Seasoned Tortilla Strips*

*Asian Salad with Romaine, Napa Cabbage, Marinated Cucumbers, Carrots and Tomatoes, Almonds and Crispy Wonton Strips*

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

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

*Pasta Salad*

*Mediterranean Pasta Salad*

*Fresh Fruit Salad*

*Creamy Cole Slaw*

### *Seafood Entrees*

*\*Crab Stuffed Flounder*

*Bruschetta Salmon*

*Grilled Salmon with Citrus Vinaigrette*

*Cornmeal Dusted Trout*

*Fried Catfish*

*\*Pistachio Crusted Mahi Mahi*

*\*Lump Crabcakes*

### *Beef Entrees*

*Sautéed Beef Tips with Peppers Onions and Mushrooms*

*Meatloaf*

*BBQ Beef Brisket*

*Asian Marinated Flank*

*Country Style Steak*

*\*Herb Crusted Prime Rib\*\**

*\*Sliced Beef Tenderloin \*\**

### *Pork Entrees*

*Cornbread Mushroom Stuffed Pork Loin \*\**

*Honey Thyme Pork Tenderloin*

*Pulled BBQ Pork*

*Apple Smoked Pork Tenderloin*

*Grilled Pork Chop with Peach Chutney*

*Carved Pork Steamship Leg \*\**

*Honey Glazed Ham*

### *Soup*

*Tomato Basil*

*Potato, Ham and Corn Chowder*

*Vegetable Beef*

*Vegetable Soup*

*Lentil Soup*

*Creamy Broccoli Cheese Soup*

*All Items marked with \* are an additional \$1 per person*

*Items Marked \*\* can be chef Carved*

**Poultry Entrees**

*Chicken Marsala*

*Romano Chicken*

*Gouda and Andouille Sausage Stuffed Chicken Breast*

*Artichoke and Spinach Stuffed Chicken Breast*

*Balsamic Braised Chicken*

*Chicken Pot Pie*

*Fried Chicken*

*Hand Breaded Chicken Tenders*

*Chicken Almandine with a Sherry Cream Sauce*

*Citrus Brined Chicken*

*BBQ Chicken Breasts*

*Grilled Chicken with Farmers market relish*

*Teriyaki Chicken*

*Chicken Stir Fry*

*\*Duck Confit*

*\*Crispy Skin Duck Breasts*

*Roasted Turkey with Cranberry Glaze*

**Pasta Entrees**

*Meat Lasagna*

*Chicken, Spinach and Artichoke Lasagna*

*Chicken Penne Pasta with Mushrooms, Sun Dried Tomatoes,  
Parmesan and Tomato Cream Sauce*

*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*

*Vegetable Pasta Primavera with White or Red Sauce*

*Lobster Ravioli*

*Chicken Parmesan*

**Vegetarian Entrees**

*Grilled Vegetable Lasagna*

*Eggplant Parmesan*

*Tortellini Alfredo*

*Mushroom Ravioli*

*Spinach Stuffed Manicotti*

*Stuffed Portabella Mushroom Caps*

*All Items marked with \* are an additional \$1 per person*

Vegetables

*Broccoli Casserole*

*Southern Green Beans*

*Squash Casserole*

*Coleslaw*

*Fried Green Tomatoes*

*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*

*Southern Greens*

*Buttered Corn*

*Buttered Carrots with Dill*

*\*Red Pepper, Portobello Mushroom and Asparagus Medley*

Starches

*Potato Salad*

*Mac n' Cheese*

*Sweet Potato Casserole*

*Pintos n' Cornbread*

*Roasted Red Potatoes*

*Mashed Potatoes*

*Wild Rice*

*Rice Pilaf*

*Parmesan Herb Risotto*

*Roasted Baby Potato Medley*

*Gouda and Scallion Potato Cakes*

*Blue Cheese Scalloped Potatoes*

*Chive & Romano Au Gratin Potatoes*

*5 Bean Bake*

*Fresh Cut Chips*

*Parmesan Potato Wedges*

*All Items marked with \* are an additional \$1 per person*

## Hors D'oeuvres Receptions

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

### Fruit Cheese and Vegetables

Apple Wedge with Goat Cheese Mousse	\$2.25
Antipasto Display or Skewers	\$4.95
Asparagus and Asiago in Phyllo Dough	\$3.95
Asparagus, marinated	\$2.50
BLT Crostini	\$1.85
Blue Cheese & Bacon Stuffed Mushrooms	\$2.55
Bruschetta Bar (Several types)	\$2.95
Brie in Puff Pastry, baked	\$2.50
Brie Bacon and Apple Panini Bites	\$2.50
Cheese Tray, cubed	\$2.95
Cheese Tray, Gourmet	\$4.25
Cucumber Sandwiches	\$1.95
Finger Sandwiches (Egg salad, Pimento & Veg.)	\$2.50
Frittata	\$3.25
Fruit Skewers with Honey Lime Drizzle	\$2.95
Fruit Display	\$3.25
Bacon Wrapped Goat Cheese Stuffed Dates	\$3.95
Grilled Vegetable Display	\$2.95
Marinated Vegetables	\$1.95
Mini Quiche	\$2.25
Mixed Nuts (Sugar & Spice)	\$1.35
Melon Wrapped with Prosciutto	\$2.25
Mozzarella & Tomato Bruschetta	\$1.95
Pear, Blue Cheese, and Caramel Bites	\$1.95
Potato Cakes w/Sour Cream & Chives	\$3.25
Roasted Apple and Brie Pastry Tarts	\$2.95
Rustic Tart (Asparagus, Tomato & Feta)	\$2.95
Samosas	\$2.95
Smoked Salmon and Goat Cheese Asparagus	\$3.25
Spanikopita	\$2.95
Spring Rolls	\$3.25
Stuffed Mushrooms (Sausage or Spinach)	\$1.95
Vegetable Tray w/ Dip	\$2.25

### Meats and Seafood

Ancho Chicken Black Bean & Corn Salsa tortillas	\$2.25
Andouille and Shrimp Phyllo Crisp	\$2.95
Assorted Pinwheels	\$2.25
Beef Tenderloin Crostini w/Horseradish	\$4.95
Beef Wellingtons, Mini	\$4.95
Beef Carpaccio on Sesame stick with horseradish	\$4.95
Beef Tip Gorgonzola and Mushroom Purse	\$2.25
Chicken Goat Cheese and Apricot Bites	\$3.25
Chicken Salad Tartlet	\$2.95
Chicken Wings or Tenders	\$2.25
Chicken Satay with Ponzu	\$3.45
Crab Cakes with Red pepper Aioli	\$4.95
Crab Stuffed Mushrooms	\$4.25
Duck Shitake Mushroom and Gruyere Crepe	\$4.25
Hibachi Beef Skewers	\$3.95
Lamb on a Limb w/ Mint Chutney	\$3.95
Lamb & Feta Meatballs w/ Cucumber Sauce	\$4.95
Leek and Crab Tartlets	\$3.95
Mini Lobster Rolls	\$4.95
Meatballs, Sweet & Sour or Italian	\$1.95
Mini Croissants Chicken Salad & Ham & Cheese	\$3.25
Mini Quesadillas Vegetable and Chicken	\$3.95
Pork Crostini w/ Cherry or Apples Compote	\$3.25
Rosemary Skewered Pork Loin Bites or Shrimp	\$3.25
Salmon, Poached with Dill Sauce	\$3.95
Scallops Rockefeller	\$6.55
Seared Tuna on Cucumber with Wasabi	\$3.25
Smoked Salmon Crostini	\$2.50
Scallop Rumaĳi	\$5.65
Shrimp Cocktail, Jumbo	\$6.95
Shrimp Shooters	\$4.95
Shrimp and Avocado Salad in Endrve	\$2.45

A Service Charge of 18% and Sales tax of 7.25% will be added to the total

## Hors D'oeuvres Receptions continued

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

### Carved meats

All are served with appropriate rolls & condiments

Beef Tenderloin	\$6.95
Ham, Black Forest	\$3.95
Pork Tenderloin, Honey Grilled	\$4.50
Prime Rib	\$6.95
Roast Beef, Herb Crusted	\$4.95
Turkey Breast, Roasted	\$4.25

### Dips

Dips are served with appropriate chips or crackers

Artichoke & Spinach Dip (served hot)	\$1.85
Crab Dip (served hot or cold)	\$2.55
Crab, brie and Artichoke Dip	\$2.95
Classic, Spicy, or Black Bean Hummus	\$1.95
Jalapeño Popper Dip	\$1.85
Roasted Garlic, Feta and Walnut Dip	\$2.25
Roasted Eggplant Dip	\$2.25

### Desserts

Assorted Bite Sized Desserts	\$2.25
Chocolate Covered Strawberries	\$2.95
Gourmet Truffles	\$2.50
Dark Chocolate Mousse Spoons with Fresh Raspberry	\$1.95
Chocolate Fountain with Fruits and Sweets	\$3.95
Fresh Fruit Tartlets	\$1.95

### Stations

All Stations are Chef attended and can be customized

Pasta Station	\$6.95
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	
Taste of Asia	\$6.95
Fresh Vegetables, hoisin marinated beef and chicken, with White and Brown Rice made to order, Fresh spring rolls or eggrolls, with plum sauce and hot mustard	
Shrimp and Grits Station	\$7.95
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	\$5.95
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Chief prepared quesadilla's with Carne Asada, and cilantro lime chicken, black bean and corn salad, pico de gallo, and fresh guacamole with tortilla chips

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### ***Breaks***

*Healthy - Sliced Fresh Fruit, Granola Bars, Nixed Nuts, and Cheese Sticks \$4.25*

*Just for Fun - Cookies, Potato Chips, Fun Size Candy Bars, Rice Crispy Treats \$3.95*

*Corporate - Fresh Vegetable Crudité Display, Assorted Cheese and Fruit with Crackers, Assorted Dessert Bars \$6.25*

*South of the Border - Tortilla chips with fresh Salsa and Guacamole, warm Queso and Jalapenos, Churros, \$3.95*

*To the Top - Seasonal Trail Mixes, Beef jerky, and Whole Hand Fruits \$5.25*

*Carnival - Apple slices with Caramel Dip, Freshly Popped Popcorn, Hot Pretzels with Mustard and Cheese \$4.25*

### ***A la Carte***

*Canned Soft Drinks 1.25 each*

*Bottled Water 1.25 each*

*Iced tea and Lemonade \$65.00 per 5 gallon*

*Water Stations in Cambro \$32.50 per 5 gallon*

*Brownies and Cookies \$11.00 per dozen*

*Whole Hand Fruit \$1.50 per piece*

*Novelty Ice Cream Bars \$1.95 each*

*Premium Ice Cream Bars \$2.95 each*

*Individual Large Candy Bars \$1.25 each*

*Individual Bagged Chips and Pretzels 1.25 each*

*Granola Bars \$1.00 each*

*Cheese Sticks \$1.00 each*

*Fresh made Beef Jerky \$ 18.00 per pound*

*Soft Pretzels \$25.00 per dozen*

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