



Suggested Wedding Reception Packages

Players Package

*Traditional Sliced Fresh Fruit Display
Assorted Cheeses and Crackers Display
Bar-B-Que Molasses Flavored Meatballs
Homemade Italian Pasta Salad
Breaded Chicken Tenders with Dipping Sauces
Pit Cooked Honey Glazed Sliced Ham with Fresh Yeast Rolls
\$17.95++ per person*

Bryan Park Package

*Traditional Sliced Fresh Fruit Display
Assorted Cheeses with Crackers
Bar-B-Que Molasses Flavored Meatballs
Cold or Hot Crab Dip with Toasted Pita Crisps and Crackers
Homemade Italian Pasta Salad
Spicy Thai Chicken Satay
Pit Cooked Honey Glazed Sliced Ham with Fresh Yeast Rolls
\$18.95++ per person*

Pinnacle Package

*Traditional Sliced Fresh Fruit Display
Assorted Cheeses with Crackers
Chicken Satay with Spicy Ginger Marinade or
Homemade Fried Chicken Tenders
Spicy Shrimp Rolls
Artichoke Spinach Dip with Pita Toast Points and Crackers
Fried Ravioli with Marinara Sauce
Roasted Tom Turkey Breast with Assorted Yeast Rolls and Condiments
Pit Cooked Honey Glazed Sliced Ham with Fresh Yeast Rolls
\$20.95++ per person*

All food and beverage service is subject to 18% Service Charge and 7.75% North Carolina Sales Tax



Suggested Wedding Reception Packages cont.

Champions Package

*Traditional Sliced Fresh Fruit Display
Assorted Cheeses with Crackers
Chicken Satay with Spicy Ginger Marinade or
Homemade Fried Chicken Tenders
Spicy Shrimp Rolls
Artichoke Spinach Dip with Pita Toast Points and Crackers
Cold or Hot Crab Dip with Toasted Pita Crisps and Crackers
Bacon Wrapped Scallops
Roasted Tom Turkey Breast with Assorted Yeast Rolls and Condiments
Pit Cooked Honey Glazed Sliced Ham with Fresh Yeast Rolls
\$23.00++ per person*

Joseph M. Bryan Package

*Traditional Sliced Fresh Fruit Display
Assorted Cheeses with Crackers
Vegetable Crudités Tray with Dipping Sauces
Large Jumbo Shrimp with Spicy Cocktail Sauce and Citrus Slices
Homemade Chicken Salad in Toasted Wonton Cups
Smoked Salmon with Pumpernickel and Dill Cream Cheese
Bar-B-Que Molasses Flavored Meatballs
Petit Crab Cakes with Remoulade Sauce
Fried Black Bean Quesadillas with Fresh Salsa
Tri-color Tortilla Chips with Fresh Guacamole and Salsa
Roasted Tome Turkey Breast with Assorted Yeast Rolls and Condiments
Pit Cooked Honey Glazed Sliced Ham with Fresh Yeast Rolls
\$25.95++ per person*

Pro am Package

*An Individual Consultation with Chef and Catering Event Manager to
Satisfy any Budget and/or Culinary Needs.
\$Market Price*

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Hot Lunch Buffet Meals

Buffet includes: Fresh Tossed Salad with Assorted Dressings. Starch, Vegetable and Fresh Baked Rolls with Butter, Assorted Cakes, Sweet and Unsweetened Tea

One Entrée - \$14.95++

Two Entrees - \$17.00++

Entrées

Chicken Marsala with Marsala Sauce

Chicken Piccata with Capelinni Pasta

Baked Ranch Chicken with Ranch Sauce

Roasted Whole Chicken

Bryan Park's Famous Southern Fried Chicken

North Carolina Chopped BBQ

Pork Loin Medallions with Mushroom Ragout

Roasted Pork Loins with Pineapple Chutney or Brown Sauce

London Broil with Brown Sauce

Italian Beef Lasagna

Bistro Filets in Black Pepper Demi-Glaze Sauce

Marinated Flank Steak with Black Pepper Brown Sauce

North Atlantic Cold Water Whitefish

Szechwan Shrimp Stir Fry with Oriental Vegetables

Starches

Wild Garden Blend Rice

Buttered Noodles

Whipped Potatoes

Rice Pilaf Tossed with Fresh Herbs

Candied Yams

Pomes Frits

Orzo Pasta Pilaf

Roasted Red Bliss Mashed Potatoes

Asian Jasmine Rice with Oriental Vegetables

Vegetables

Fried Okra

Ratatouille

Steamed Broccoli

Southern Green Beans

Roasted Vegetable Medley

Southern Succotash

Braised Red Cabbage

Carolina Collard Greens

Sautéed Vegetable De Jour

Buttered Corn

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Hot Dinner Buffet Selections

*Buffet includes: Fresh Tossed Salad with assorted dressings, Starch, Vegetable,
Fresh Baked Rolls with Butter, Assorted Cakes*

One entrée - \$19.95 ++

Two entrees - \$21.95 ++

Entrees

Pan Seared Chicken Marsalis with Forest Blend Wild Mushrooms

Baked Ranch Chicken with Savory Ranch Sauce

Bryan Park's Famous Chicken Cordon Bleu

Chicken Parmesan

*Roasted Chicken Breast with Smoked Gouda, Hickory Smoked Bacon
with Savory White Cheese Sauce*

Baked Chicken Breast with Pineapple and Orange Chutney

Baked Italian Herb Whole Chicken

Bryan Park's Famous Southern Fried Chicken

Chicken Breast with Orange Sesame Glaze

Roasted Carolina Herb Chicken Breast

Chicken Enchiladas

Wild Roasted Cornish Game Hen

Roasted Pork Loin with Pineapple Chutney

Roasted Pork Loin with Dijon Whole Grain Mustard Molasses Glaze

Pan-Seared Pork Loin with Black Pepper Brown Sauce

Roasted Pork Loin with Whole Grain Mustard Sage Rub

Spinach and Artichoke Cream Cheese Stuffed Pork Loin

Sliced Bistro Filets with Wild Mushroom Sauce, Pan Gravy, or Robert Sauce

Seared Thick-Cut Rib Eye Steak with Savory Rub Seasonings

Prime Rib (Served only for Plated Meals)

Marinated Beef Flank Steak with Pan Gravy, Savory Robert Sauce, Wild Mushroom Sauce

Red Wine, or Black Pepper Brown Sauce

Beef Bourguignon with Mushroom Brown Gravy

Beef Enchiladas with Spicy Enchilada Sauce

Bryan Park's Famous Beefy Italian Lasagna

Vegetable Lasagna

Spaghetti with Meat Sauce

Beef Stroganoff with Aromatic Jasmine Rice or Buttered Noodles

Virginia Ham with Brown Sugar, Molasses, and Pineapple Glaze

Baked Ham with Dijon and Honey Glaze

Roasted Tom Turkey Breast with Fresh Herbs and Savory Turkey Gravy

North Atlantic Salmon with White Wine, Dill, Black Pepper Buerre Blanc

Black Grouper Filets Pan-Seared (Blackened or Herb Seasoned)

North Atlantic Cold Water Whitefish (Fried, Broiled, or Roasted)

Roasted Seafood Stuffed Flounder

Szechwan Style Stir-Fry Black Tiger Shrimp with Oriental Vegetables

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Hot Dinner Buffet Selections Con't

Starches

Mexican Rice
Buttered Noodles
Whipped Potatoes
Potatoes Au Gratin
Red Bliss Mashed Potatoes
Rice Pilaf tossed with Fresh Herbs
Candied Yams
Pommes Frits
Orzo Pasta Pilaf
Roasted Red Bliss Potatoes
Asian Jasmine Rice with Oriental Vegetables
Macaroni & Cheese

Vegetables

Fried Okra
Ratatouille
Steamed Broccoli
BBQ Baked Beans
Southern Green Beans
Roasted Vegetable Medley
Mexican Corn
Southern Succotash
Stewed Cabbage
Green Bean Casserole
Carolina Collard Greens
Sauteed Vegetable De Jour
Buttered Corn
Lima Beans

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Hot Plated Dinner Options

(Choose from the following)

House or Caesar Salad

(1) Entrée, (1) Starch, (1) Vegetable

Assorted Cakes (Variety/Plated)

\$19.00++ per person

Dual Entrée's

(2) Entrée's

Chicken, Beef, or Pork

\$21.99++ per person

Surf and Turf

(Choose one from the following)

Chicken, Beef, or Pork

(Choose one from the following)

Grouper, North Atlantic Salmon, or Whitefish

\$24.99++ per person

See Entrée Choices from Dinner Buffet Menu

Starches

Dauphenau Potatoes

Whipped Potatoes

Red Bliss Mashed Potatoes

Au Gratin Potatoes

Roasted Yukon Gold Potatoes

Baked Potato

Rice Pilaf with Fresh Herbs

Aromatic Jasmine Rice

Pomes Frits

Candied Yams

Buttered Noodles

Vegetables

Jumbo Asparagus

Baby Honey Glazed Carrots

Roasted Vegetable Medley

Baby Squash

Ratatouille

Carolina Succotash w/ Pimentos

Fried Okra

Carolina Collard Greens

Buttered Corn

Southern Green Beans

Mexican Corn

*There is an additional \$3.00 charge per person for Plated Meals
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Cold Hors D'oeuvres

Chicken Salad in Wonton Cups
Oriental Chicken Salad in Wonton Cups with Pickled Ginger
Cold Boiled Shrimp Display with Spicy Cocktail Sauce with Citrus Slices
Smoked Salmon with Herb Cream Piped on Toasted Pita Points
Smoked Salmon Display with Condiments
(Minced Onions, Capers, Boiled Eggs, and Cram Cheese)
Pimento Cheese Napoleons
Artichoke Spinach Roasted Garlic Sun-dried Tomato Dip with Toasted Pita Points
Sun-dried Tomato Tapenade
Cold Crab Dip Display with Olive Oil, Dill, Black Pepper, Old Bay Toasted Pita Points
Cold Seafood Display with Smoked Salmon, Smoked Oysters, Scallops, and Shrimp
served with condiments Savory Cream Cheese seasoned to perfection
Fruit Display with Cantaloupe, Honeydew, Strawberries, Grapes and Seasonal Fruits
all displayed on a Banquet Mirror with Garnishes
Cheese Display with Chef's Choice of Fine Cheeses of all Varieties
(Requests are recommended, some cheeses are more costly than others, price may vary due to customers requests)
Oysters on the Half-Shell with Lemons, Hot Sauce, Horseradish, and Seafood Sauce
Assorted Canapes Chef's Choice

Hot Hors D'oeuvres

Fried Chicken Wontons
Chicken Satay in Ginger Marinade
Spicy Thai Chicken Satay
Meatballs with Beefy Barbeque Molasses Sauce
Fried Black Bean Quesadillas with Fresh Salsa
Homemade Chicken Tenders with Honey Mustard and Barbeque Sauce
Fried Ravioli with Spicy Marinara Sauce on the side
Bacon Wrapped Scallops or Shrimp
Hot Baked Crab Dip with Seasoned Toast Points
Mini petit Crab Cakes with Tomato, Lime, and Champagne Vinaigrette
Toasted Tri-Color Tortilla Chips with Fresh Guacamole, Salsa, Nacho Cheese Sauce,
or Southwestern Cheese Sauce
Spanikopita with Feta and Sun-dried Tomato
Roasted Buffalo Chicken Wings (Customer's choice of seasoning)
Spicy Cabbage Spring Rolls with Orange Chutney
Cajun Shrimp Rolls
Assorted Mini Quiche and Pizzas

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Bar

Domestic Beer

<i>Full Keg</i>	<i>200 12 oz. Cups</i>	<i>\$175.00</i>
<i>Pony Keg</i>	<i>100 12 oz. Cups</i>	<i>\$87.50</i>
<i>Case of 24 Domestic Bottles</i>		<i>\$35.00</i>
<i>Case of 24 Import Bottles</i>		<i>\$45.00</i>
<i>Micro-Brewery Choices Available Upon Request</i>		<i>Cost may vary</i>

Imported Beer

Prices Upon Request

Wine/Champagne

<i>Canyon Road</i>	<i>\$125/case; \$12/bottle</i>
<i>Barefoot</i>	<i>\$150/case; \$15/bottle</i>
<i>Wycliff Brut</i>	<i>\$125/case; \$12/bottle</i>

**Case Serves Approximately 72 Glasses*

Mixed Drinks

<i>Premium Mixed</i>	<i>\$4.00</i>
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Cash Bar

<i>Wine</i>	<i>\$3.50</i>
<i>Draft Beer</i>	<i>\$3.00</i>
<i>Domestic Bottles</i>	<i>\$3.00</i>
<i>Imported Bottles</i>	<i>\$3.50</i>
<i>Soft Drinks</i>	<i>\$1.50</i>
<i>Juice</i>	<i>\$1.50</i>
<i>Bottled Water</i>	<i>\$1.50</i>

Bartenders

The Bartender Fee is \$20.00 per hour per bartender.

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