



Tasty INDULGENCE TINGLY treat for Taste buds CATER your EVENT

HOTEL INDIGO

raleigh DURHAM airport

cATERING MENU



* State Tax= 6.75% *

* 21% Gratuity will be added to Final Bill *



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Plated Breakfast Selections

Homestyle Breakfast\$10
Chilled Tropicana 100% pure squeezed orange juice, Cinnamon French Toast grilled to a golden brown and served with warm syrup, freshly scrambled eggs, crispy bacon, and freshly brewed Starbucks coffee.

Hearty Start\$12
Chilled Tropicana 100% pure squeezed orange juice, freshly scrambled eggs, crispy bacon, breakfast potatoes, pastry, and freshly brewed Starbucks coffee.

Breakfast Buffet Selections

All Buffets require a minimum of 40 persons and price is per Person.

Groups going under minimum may go plated or add \$1.50 per person. Available for a maximum of 1 ½ hours.

Continental Renew\$12
Nutri-Grain® Bars, Seasonal Fresh Fruit, Vanilla Yogurt, Granola Clusters, Coffee, Hot Tea, Assorted Fruit Juices

Continental Refresh\$14
Fresh Baked Pastries and Muffins, Seasonal Fresh Fruit, Vanilla Yogurt, Granola Clusters, Coffee, Hot Tea, Assorted Fruit Juices

Carolina Breakfast Buffet\$18
Seasonal Fresh Fruit, Cinnamon French Toast, Crispy Bacon, Breakfast Potatoes, Assorted Fruit Juices, Coffee, Hot Tea and Milk

Southern Breakfast Buffet\$20
Seasonal Fresh Fruit, Assortment of Breakfast Pastries, Scrambled Eggs, Sausage Patties, Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Assorted Fruit Juices, Coffee, Hot Tea and Milk

Boxed Lunch

Boxed Lunch comes with lettuce, tomato, pickle, potato chips, cookie, and a beverage (soft drink or bottled water)

\$16 per person

Choice of Turkey, Ham, or Gourmet Chicken Salad

Choice of Swiss Cheese, Provolone Cheese, American Cheese

Choice of Bread White or Whole Wheat

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Buffet Selections

All Buffets require a minimum of 40 persons and price is per Person.

Groups going under minimum may go plated or add \$5.00 per person. Available for a maximum of 1 ½ hours.

All buffets are served with unsweetened iced tea and water.

Loaded Baked Potato, Soup & Salad Buffet\$18

Baked Potato with Sour Cream, Butter, Fresh Bacon Bits, Cheddar Cheese, Jalapeños, and Salsa; Garden Salad and Assorted Dressings; Choice of soup: Minestrone, Broccoli Cheese, Vegetable, Chicken & Wild Rice

Garden Deli Buffet.....\$18

Tossed House Salad with Dressings; a selection of Turkey, Ham and Pesto Chicken Salad; Sliced American, Swiss and Provolone Cheese; Assorted Breads and Croissants; Lettuce, Tomato, Onion; Mayonnaise, Mustard, Sliced Pickles; Potato Chips

Fiesta Buffet\$22

Tortilla Chips and Flour Tortillas, Seasoned Beef & Fiesta Chicken, Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Jalapeno Slices, Hot Sauce, Mexican Rice, Black Beans, Pico de gallo

Italian Buffet\$24

Caesar Salad and Garlic Rolls; **a Choice of Two from the following:** Meat Lasagna, Vegetable Lasagna, Cheese Tortellini in Creamy Alfredo Sauce (add Grilled Chicken for \$3 more per person)

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Plated Selections

All Selections Include: House Salad, Fresh Rolls, choice of two Side Vegetables, Dessert, and Brewed Coffee or Iced Tea.

Price listed is per person.

Substitute soup instead of salad: Add \$3 per person

Cheese Tortellini, served in a Creamy Alfredo Sauce	\$20
Add Grilled Chicken \$3.00 extra per person	
Meat Lasagna	\$22
Baked Ziti with Italian Sausage	\$22
Parmesan Crusted Chicken	\$24
Vegetable Lasagna	\$24
Spaghetti and Meatballs	\$24
Sirloin Steak	\$28
Grilled Salmon Filet	\$28
Lemon Butter Grilled Shrimp	\$30
New York Strip Steak	\$32

Side Vegetables:

(choose 2)

- Green Beans **or** Green Beans Casserole
- Vegetable Medley
- Corn on the Cob
- Garlic Mashed Potatoes
- Baked Potatoes
- Garlic Buttered Asparagus
- Broccoli **or** Broccoli & Cheese Casserole
- Rice Pilaf

Desserts:

(choose 1)

- Baked Cookies
- Baked Apple Pie
- Hot Fudge Cake
- Classic Cheesecake
- Fudge Brownies

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Hors D'oeuvres

Chips and Salsa (serves 25)	\$50
Chips with Queso Dip (serves 25)	\$75
Chips with Spinach Artichoke Dip (serves 25)	\$75
Imported/Domestic Cheese & Crackers (serves 25)	\$75
Seasonal Fresh Vegetables and Dip (serves 25)	\$75
Seasonal Fresh Fruit (serves 25)	\$75
Assorted Veggie Mini-Wraps (50 pieces)	\$75
Asian Style Meatballs (100 pieces)	\$100
Crackers or Pita Bread with Hot Crab Meat Dip (serves 25)	\$125
Assorted Mini Quiche (50 pieces)	\$125
Chicken Wings with Assorted Dipping Sauces (50 pieces)	\$125
Assorted Finger Sandwiches (Pimento Chicken Salad & Tuna Salad) (100 pieces)	\$125
Spanakopita (100 pieces)	\$150
Crab Rangoon (100 pieces)	\$150
Assorted Mini Egg Rolls (50 pieces)	\$150
Stuffed Croissants with Pesto Chicken Salad (50 pieces)	\$150
Mini Chicken Kabobs (50 pieces)	\$150
Mini Crab Cakes (100 pieces)	\$200
Stuffed Mushrooms (100 pieces)	\$300
Shrimp Cocktail	Market Price

Carving Station

All Selections Include Fresh Rolls and assorted Condiments.

Serves approximately 30 people

Personal Carver for Carving Stations: \$75 per carving attendant

Slow Roasted Turkey Breast	\$175 each
Honey Baked Ham	\$200 each
Prime Rib	\$225 each

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Snack Breaks

Midway Break	\$10 per person
Fresh Butter Popcorn, Soft Pretzels with Mustard, Honey Roasted Peanuts, Assorted Soft Drinks and Bottled Water	
Fitness Break	\$12 per person
Seasonal Fresh Fruit with Dip, Trail Mix, Nutri-Grain® Bars, Assorted Dannon® Yogurt, Bottled Water	
Candy Shop Break	\$12 per person
Whoppers®, Skittles®, Assorted Candy Bars, Plain & Peanut M&M®, Twizzlers®, Freshly Brewed Coffee, Assorted Soft Drinks and Bottled Water	
Sweet Treats	\$14 per person
Assorted selections of Brownies, Cookies, Cheesecake Bites Served with Freshly Brewed Coffee, Assorted Soft Drinks and Bottled Water	

A-La-Carte

Bottled Water	\$2 each
Assorted Can Soft Drinks	\$2 each
Assorted Nutri-Grain® Bars	\$2 per item
Assorted Bottled Juices	\$3 each
Assorted Kellogg's Breakfast Cereals	\$3 per person
Freshly Baked Cookies	\$12 per dozen
Gourmet Cheesecake Bites	\$12 per dozen
Assorted Bagels	\$17 per dozen
Plain Cream Cheese and Cinnamon Brown Sugar Cream Cheese	
Assorted Fresh Baked Pastries and Muffins	\$18 per dozen
Freshly Brewed Starbucks Coffee	\$35 per gallon

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Banquet Hall Rental

Carolina Ballroom: \$1200
[Approx. 1600 sq. ft.]

Refresh Room: \$700
[Approx. 900 sq. ft.]

Renew Room: \$500
[Approx. 700 sq. ft.]

Board Room: \$250
[Approx. 400 sq. ft.]

\$2,000 in Food & Beverage
OR
25 or more sleeping rooms with meeting space
= 50% discount on Meeting Room Rental

\$3,000 in Food & Beverage = Complimentary Ballroom Rental

Bartender Fee for Cash or Open Bar
\$50 per hour per Bartender

Bar Setup up fee: \$50 per event

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