

Sample Catering Menus

Catering Breakfast

All buffets are served with freshly brewed coffee, selection of herbal & organic teas, and fresh squeezed orange juice

Buffet I

Seasonal fresh cut fruit
Danishes, muffins & croissants
Butter, jam, honey, and preserves
Cereal & granola bars

Buffet II

Seasonal fresh cut fruit
Low-fat Greek yogurt
Warm assorted muffins
Steel-cut oatmeal
Scrambled egg whites and whole egg breakfast sandwiches
Roasted tomato, mushroom, chevre
Chicken & apple sausage

Buffet III

Seasonal fresh cut fruit
Natural yogurt parfait, granola, berries
Buttermilk biscuits w/ butter, jam, honey, preserves
Farm fresh scrambled eggs, fresh herbs
Cheesy yellow corn grits
Crispy breakfast potatoes
Slow smoked thick bacon

Breakfast upgrades

- **Oatmeal Bar**
Steel-cut oats with whole milk or oat milk and an oatmeal condiment bar
- **Farm Fresh Egg Station**
Whole & egg white omelets and condiments
Soft poached with spinach and fire roasted tomatoes
Slow smoked thick bacon
Roasted breakfast potatoes
- **House Baked Pastries**
Butter and chocolate croissants

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Assorted Danish pastries
Assorted muffins
Butter, jam, honey and preserves

- **Specialty Sweet Station (select one)**

Served with assorted toppings, whipped cream and maple syrup

Belgium waffles cooked to order

French toast station

Pan-seared ricotta blintz

- **Upgrades - per person**

Butter croissant breakfast sandwich with scrambled eggs and provolone

Breakfast burrito

Vegetarian breakfast burrito

Scrambled eggs with herbed goat cheese

Applewood smoked bacon

Artisan breakfast sausage

Vegan bacon or sausage

Chicken & apple sausage offering

Assorted breakfast cereals served with whole, 2%, skim or oat milk

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Catering Breaks

Coffee Break Beverages

Freshly brewed coffee
Selection of herbal & organic teas
Hot chocolate, baby marshmallows
Bottles: apple, tomato, pineapple, cranberry, v-8 juice
Whole, 2% and skim milk

Full Coffee Break Beverages

Freshly brewed coffee
Selection of herbal & organic teas
Hot chocolate, baby marshmallows
Bottles: apple, tomato, pineapple, cranberry, v-8 juice
Whole, 2% and skim milk
Bottled fresh fruit smoothies
Assorted soft drinks
Specialty still and sparkling waters
Lemonade
Ice tea and southern sweet tea
Red bull energy drinks
All-natural Naked juice

Wellness Beverage Break

Kevita Kombucha
Assorted Pure Leaf teas
ONE coconut water
IZZE sparkling juice
Starbucks Cold Brew
Bottled water

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AM Break

AM Coffee Break Snacks – a la carte?

Whole seasonal fresh fruit
Seasonal sliced fresh fruit
Il Falo hazelnut granola
Individual yogurt and granola parfait
Warm cinnamon rolls
Assorted individual yogurts on ice
Toasted New York Style Bagels

Toasted New York Style Bagels

Assorted cream cheese, jam, butter & preserves

Smoked Salmon Bagel Station

Sliced tomato, red onion, capers
Hard boiled eggs, whipped cream cheese
Assorted bagels

Assorted Deli Platter

Sliced cheeses, salumi, smoked turkey, black forest ham and crackers

Assorted French Pastries

Madeline, macaroons, financier, palmiers

Warm Currant Scones

Honey butter, lemon curd, berry compote

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PM Break

Freshly baked signature cookies

Chocolate chip, oatmeal, peanut butter

Signature chocolate brownies

Assorted frozen fruit and ice cream bars

Warm, soft jumbo pretzels

Spicy mustard & cheese sauce

Yellow and blue corn chips

With salsa and guacamole

Meeting 911

Vegetable and fruit juice

Red bull energy drinks (regular and sugar-free)

Starbucks coffee drinks

Signature trail mix & mixed dried fruits and nuts

Roasted peanuts and miniature pretzels

Mediterranean Mezze

Fresh vegetable crudité

Hummus

Labneh

Sun-dried tapenade

Baba ganoush, pita chips

Il Falo Break

Assorted Italian cookie platter

Il Falo honey-hazelnut granola

Seasonal chia pudding parfait

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Catering Lunch

All buffets are served with freshly brewed coffee, selection of herbal & organic teas and ice water

Buffet I

Mixed field green salad

Cherry tomatoes, carrots, cucumbers, sprouts

Blue cheese, Dijon mustard vinaigrette, ranch dressing

Roasted potato salad, onions, ground mustard, yogurt

Green apple and celery heart & walnut salad

Tray of seasonal fruit

Deli meats to include:

Black forest ham, smoked turkey and rubbed roast beef

Relish tray with assorted condiments, kosher dill pickles

Assorted domestic sliced cheeses:

Cheddar cheese, pepper jack, Swiss and provolone cheeses

Selection of marinated and grilled vegetables

Assorted rolls and sliced breads

Kettle potato chips

Assorted freshly baked cookies

Signature fudge brownies

Mini lemon meringue tarts

Buffet II: Il Falo Lunch

Il Falo fresh baked bread service

Roasted tomato and basil soup

Arugula salad, fresh lemon, aged balsamic vinegar, toasted pine nuts, Grana Padano

Marinated mozzarella bocconcino, basil pesto

Wood Roasted Salmon with caper pesto

Wood Grilled Skirt Steak, salsa verde

Mezze Rigatoni al pomodoro, roasted tomatoes and fresh basil

Seasonal market vegetables

Seasonal panna cotta

Il Falo tiramisu

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Buffet III

Assorted breads

Seasonal soup of the day

German style potato salad with chives and bacon

Traditional Caesar salad bar to include:

Crisp romaine lettuce, focaccia croutons, Parmigiano Reggiano cheese, Caesar dressing

Pasta salad with roasted vegetables and feta cheese

Sandwich offerings (select 2):

Cold

Rare roast beef, grilled onions and brie on a freshly baked croissant

Smoked bacon and swiss cheese club sandwich

Grilled portobello and Mediterranean vegetables and pesto dressing, French roll

Warm

Monte Cristo: Sliced ham, turkey and gruyere cheese

Modern Reuben: Pastrami, caraway cabbage, thousand island dressing on rye roll

Smoked choked and avocado panini

Wraps

Shrimp Caesar salad

Smoke roasted chicken Caesar salad

Roasted vegetable ratatouille, feta cheese and olives with sun-dried tomato aioli

Lemon grilled chicken, hummus, mixed greens, roasted bell pepper, garlic pesto

Smoked turkey breast, tomato, artichokes and Boursin cheese spread

Assorted freshly baked cookies

Signature fudge brownies

BUFFET IV: Pizza Buffet

Chopped Salad, with local greens, cucumber, tomatoes, chickpeas, Sicilian oregano, marinated artichokes, Pecorino Romano, red wine vinaigrette

Pesto Pasta Salad, pine nuts, fire roasted tomatoes, Parmigiano Reggiano

Assorted wood fired pizzas from the Il Falo oven

Sicilian style cannoli

Italian cookies

BUFFET V

Southern Buffet

Hush puppies with honey butter

Southern Style Slaw

Creamy Potato salad

Baked Beans

(select 2) or (select 3)

NC Style chopped BBQ pork shoulder

Smoked Chicken Breasts, Alabama white BBQ sauce

Classic Fried chicken, bread and butter pickles

Old-fashioned chicken and dumplings

Crispy Fried Catfish, spicy remoulade

Shrimp and yellow corn grits, shrimp gravy

Baked Macaroni and Cheese

Seasonal Fruit Cobbler or Banana Pudding

Catering Reception

Cold Passed Canapes

Vegetarian

Wood grilled Tuscan white bean crostini
Marinated Mozzarella Bocconcini, basil, aged balsamico
Crudités brochette, pesto dipping sauce
Artichoke mousse & roasted tomato tart

Seafood

Smoked salmon wrapped grissini with everything spice and creme fraiche
Wood grilled shrimp cocktail
Shrimp and potato tart
Fresh catch ceviche, with sour orange & popcorn
Chilled tomato and watermelon shot, tarragon lobster salad

Meat

Beef carpaccio, smoked Pecorino Toscano
Chicken liver mousse crostini
Chorizo and roasted pepper egg tortilla with manchego
Roast beef and scallion skewer, shallot balsamic dipping sauce

Sweet

Mini Sicilian Cannoli
Lemon Meringue Tarts
Chocolate chip cookies and ice-cold milk
Chocolate truffle brownie skewers

Hot Passed Canapes

Vegetarian

Vegetable spring roll
Spinach and fontina cheese panini
Roasted mushroom quiche
Crispy Parmigiano polenta
Sweet onion hush puppies, remoulade
Crispy, fried baby artichokes

Seafood

Bacon wrapped scallops
Pan-seared Dungeness crab cake, cajun aioli

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Shrimp and roasted corn croquet

Crispy salt cod and potato fritter

Meat

Curry spiked chicken sate, roasted peanut sauce

Beef empanada, herb sauce

'Nduja arancini

Reception Stations

Crudité

Fresh vegetables and marinated Italian olives

Creamy hummus, ranch dressing, and gorgonzola blue cheese dressing

Served with Il Falo Focaccia

Imported and Domestic Cheese

Selection of the market's best domestic and imported cheeses

Fresh grapes, dried fruit and roasted nuts and crackers

Mediterranean Dip Station

Creamy hummus, baba ganoush, cucumber labneh

Crunchy vegetables and marinated Italian olives

Served with Il Falo Focaccia

Bruschetta Station

Wood roasted chicken salad

Goat cheese, sautéed mushrooms, tomato salad

Grilled vegetable and artichoke dip

Grilled ciabatta

Country Charcuterie and Antipasto Table

Marinated and cured olives, roasted peppers

Cornichons, grilled portobello mushrooms and red onions

Prosciutto di Parma, salami, mortadella

Pecorino, provolone, gorgonzola and saga blue cheese

Italian breadsticks, focaccia and ciabatta bread

Caesar Salad

Crisp romaine lettuce leaves and Caesar dressing with olives, garlic croutons, white anchovies and Parmigiano-Reggiano

- *Add Wood grilled shrimp*
- *Add Wood roasted chicken breast*
- *Add Wood grilled flank steak*

THE WESTIN

RALEIGH-DURHAM AIRPORT

Garden Salad Bar

Make your own salad with selection of locally grown field greens

Assorted dressings and condiments to include:

Chickpeas, sweet corn, cherry tomatoes, mushrooms, carrots,

Cucumbers, bacon, olives, and cheese

Fresh Seafood Displays

Fresh shucked oysters and littleneck clams, stone crab claws, poached shrimp

Served with tarragon-lemon dijonaise, cognac cocktail sauce, lemon wedges and tabasco

- *Add lobster salad*

Sushi and Sashimi Station

(minimum 5 pieces per person)

California roll, rainbow roll, spicy tuna roll

Shrimp, salmon and barbecue eel

Served with pickled ginger, soy sauce and wasabi

- *Add expert sushi chef*

All stations based on one and a half hour presentations

Additional hours will be prorated

All items will be prepared for the entire guarantee and not for a reduced portion of attendance

Catering Dinner

Plated

STARTERS

Soup selections

Homestyle minestrone soup

Roasted tomato and basil, pepper and parmesan cheese stick

Clam and corn chowder

Cold appetizer selections

Seasonal Burrata

- *Summer: Burrata Pugliese fresh summer tomatoes and basil, extra virgin olive oil, sea salt*
- *Spring: Burrata Pugliese with wood grilled asparagus, pea shoots, pistachio-basil pesto*
- *Fall/Winter: Burrata Pugliese with white anchovies, pangrattato*

Roasted mushroom strudel, fresh herb salad

Market crudo fresh fish sliced thin and seasonally dressed

Beef carpaccio, baby greens, smoked Pecorino Toscano, red wine vinaigrette

Hot appetizer selections

Ravioli with brown butter, Parmigiano Reggiano

- *Spring/Summer: Ricotta Ravioli, add sweet peas and lemon*
- *Fall/Winter: Pumpkin Ravioli, add sage*

Porcini and fontina cheese risotto

Jumbo lump crab cake with wilted spinach and a lemon & white wine fonduta

Braised lamb meatballs, fresh mint, whipped sheep's milk ricotta

Plated salads

**suitable for pre-setting*

**Field green and garden vegetable salad*

Miniature tomatoes, citrus vinaigrette

**Heirloom Tomato sampler, bouquet of locally grown greens, dijon-sherry vinaigrette*

**Caprese salad, fresh mozzarella, fire roasted cherry tomatoes, basil pesto*

Crisp romaine lettuce leaves and Caesar dressing with olives, garlic croutons, white anchovies and Parmigiano-Reggiano

Arugula salad, fresh lemon, aged balsamic vinegar, toasted pine nuts, Grana Padano

THE WESTIN

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ENTREES

Seafood

Roasted Sea Scallops, creamy polenta, sweet corn, wilted spinach, brown butter and lemon

Wood Grilled Salmon, olive oil crushed potatoes, Castelvetrano olive and caper salsa

Meat & Poultry

Smoked Chicken Breast, crispy Tuscan potatoes, charred broccoli rabe, smoky herb butter

Wood Grilled Pork Chop rubbed with fennel pollen, roasted onions and fennel, sweet and sour cherry peppers

Red Wine Braised Beef Short Ribs, polenta parmigiana, roasted peas and carrots

Wood Grilled New York Strip, buttered potatoes, fire roasted tomatoes, wilted arugula, gorgonzola cheese

Vegan

Roasted mushroom Risotto with toasted pine nuts, Taggiasca olives and herb salad

Mezze Rigatoni alla Fiorentina, wilted spinach with roasted tomatoes, garlic and fresh basil

Combination Entrees

Roasted beef tenderloin and jumbo lump crab cake, sautéed kale, hollandaise sauce

DESSERT

Seasonal gelato and sorbetto with Italian cookies

Petite hazelnut truffle tart, whipped Nutella anglaise, fresh raspberries

Bittersweet flourless mocha cake, dulce de leche gelato, candied orange

THE WESTIN

RALEIGH-DURHAM AIRPORT

Buffet

All buffets are served with freshly brewed coffee, selection of herbal & organic teas and ice water

Buffet I

Blue Crab Bisque

Baby Gem lettuce, crispy peanuts, pickled vegetables, buttermilk dressing

Three bean salad

(select 2) or (select 3)

NC Style chopped BBQ pork shoulder, coleslaw

Smoked Chicken Breasts, baked beans, Alabama white BBQ sauce

Classic Fried chicken, bread and butter pickles

Old-fashioned chicken and dumplings

Crispy Fried Catfish, sweet onion hushpuppies, spicy remoulade

Shrimp and yellow corn grits, shrimp gravy

Braised black-eyed peas & rice

Braised green beans and smoked bacon

Southern Cornbread and honey butter

Selection of seasonal fruit pies and tarts

Buffet II: Mexican

Basket of warm flour and corn tortillas

Smoked chipotle tortilla soup, Mexican crema and avocado

Cardini's Caesar salad bar

Jicama and orange salad

Mexican bean salad

Crispy tortilla chips

Fresh guacamole and local tomato salsa

Roasted Chicken with bell peppers veracruz style

Pulled beef mini chimichangas

Seared mahi-mahi with smoked chili oil and sautéed sweet corn

Mexican yellow rice

Refried black beans with cilantro

Roasted baby squash

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Cinnamon sugar dusted churros with dulce de leche
Caramel and Mexican vanilla flan
Mexican wedding cookies

Buffet III

Il Falos bread service
Seafood cioppino

Selection of Italian salumi with mustard & pickles

Radicchio salad, roasted garlic & anchovy vinaigrette, grilled lemon, smoked Pecorino Toscano
Caprese Salad, fresh mozzarella, wood roasted cherry tomatoes, basil pesto.

(select 2) or (select 3)

Mezze Rigatoni al pomodoro, roasted tomatoes and fresh basil
Roasted Eggplant Parmigiana with smoked mozzarella, Parmigiano Reggiano
Pan seared red snapper with brown butter and almonds
Smoked chicken breast, crispy Tuscan potatoes, smoky herb butter
Chicken Scallopini with cremini mushrooms, lemon, thyme, and Parmigiano Reggiano
Red wine braised beef short ribs with creamy polenta
Wood Grilled Beef Tenderloin, olive oil crushed potatoes, aged balsamic vinegar”

Herb marinated roasted seasonal vegetables

Seasonal Buttermilk panna cotta
Il Falo Tiramisu
Sicilian style cannoli

STATIONS - ATTENDED

Open Faced Burrito Station

Chicken or beef
Yellow rice, refried beans, tomato salsa
Sour cream, guacamole, fresh farm cheese
Shredded iceberg lettuce and fresh cilantro

Mussels in Spicy Tomato and Basil Broth

Grilled garlic crostini

Pasta Station

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(select 2)

Tortellini with basil-parmesan pesto

Penne with rock shrimp and garlic-tomato fondue

Rigatoni with roasted mushrooms, sweet peas and prosciutto

Risotto Station

(select 2)

Porcini mushroom with asparagus

Confit of duck, caramelized shallot and thyme

Sun-dried tomato, pecorino Romano and pancetta

Crab Cake Station

Spicy crab cakes

Cajun remoulade sauce, traditional tartar

Brioche buns

Grilled Sandwich Station

Cuban

Grilled aged cheddar

Tuna melt

Prosciutto & mozzarella

Turkey and bacon club

SWEET ACTIONS STATIONS

Create Your Own Ice Cream Sandwich Station

Chocolate and vanilla ice cream

Warm fudge sauce, caramel sauce, fresh strawberry sauce

Warm bananas foster, crushed toffee, honey toasted almonds

Served in waffle bowls

Make Your Own Warm Homemade Brownies a la Mode

Vanilla and chocolate ice cream, chocolate fudge sauce, caramel sauce,

Raspberry coulis, brown sugar pecans, white chocolate chips, chocolate sprinkles

All stations based on one and a half hour presentations

Additional hours will be prorated

All items will be prepared for the entire guarantee and not for a reduced portion of attendance

Chef attendant \$ each

ALL MENU ITEMS SUBJECT TO CHANGE

Pricing exclusive of 26% taxable service charge