



QC CATERING

Breakfast

breakfast / min 15

QC Breakfast \$25

scrambled eggs, peppered brown sugar bacon, buttermilk biscuits, honey butter, and peach basil compote

Stuffed Croissant Sandwiches \$20

select two flavors or order chef's choice

bacon & egg, ham & cheese, or spinach & ricotta

Loaded Buttermilk Biscuits \$20

sausage, egg & cheddar
bacon, egg & cheddar
green onion, egg & cheddar

Individual Quiche \$20

mushroom, spinach & swiss
bacon & cheddar
sausage, peppers & eggs

breakfast / min 10

QC Continental \$16

seasonal mix of breakfast breads, muffins, croissants, honey butter, peach & basil compote

Lox & Bagels \$20

smoked salmon, hard boil eggs, chives, red onions, lemon crème fraiche, mini bagel chips

Sweet & Savory Scones \$20

seasonal fruit flavor & savory, honey butter & local fruit preserve

add ons / min 10

Enhancements are only to be added to menus and cannot be purchased separately.

Assorted individual yogurt \$6

Bagels with cream cheese, peanut butter & jellies \$6

Assorted cold cereals with milk \$6

Yogurt parfait layered with fresh berries & granola \$6

Fresh Fruit Tray \$10

add ons / min 15

Sub Egg Whites \$8

Sub Turkey Sausage \$9

Homestyle Potatoes \$7

Special notes

All breakfast options **include** assorted fruit juices and regular coffee. Herbal Tea and Decaffeinated coffee available upon request.

A 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 16% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.

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Break Bites

breaks/ min 10

Premium Beverage Break \$12

Assorted Pepsi products, bottled water, and coffee service. Stationed and replenished for up to 8 hours

Take Me Out to the Ballgame \$16

Mini corn dogs, packaged peanuts, and cracker jacks
Soft pretzels with beer cheese and yellow mustard for dipping

Healthy Break \$16

Granola bars, whole fruit, trail mix, veggie tray, assorted yogurts. Assorted Naked brand bottled smoothies

Going for a Dip \$16

Pita chips, pretzels, tortilla chips, warm spinach dip, classic hummus, and wood fired salsa

QC Snack Mix \$10

Sweet & salty mix - nuts, dried fruit, pretzels, white cheddar popcorn and chocolates

Chocolate Chocolate \$12

Assorted cake pops, freshly baked chocolate chip cookies, double chocolate muffins, brownies
Chocolate and regular milk

add ons

Premium still and sparkling bottled water ~ price per bottle based on consumption **\$3**

Assorted Pepsi products ~ price per bottle based on consumption **\$3**

Bottled fruit juices ~ price per bottle based on consumption **\$4**

Red bull and sugar free red bull ~ price per can on consumption **\$5**

Fresh brewed tea ~ price per gallon **\$15**

Fresh lemonade ~ price per gallon **\$15**

Fresh brewed coffee ~ price per 1.5 gallon **\$45**

Special notes

All pricing is per person unless otherwise noted.

All menus require a minimum order of **10** people.

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Lunch

lunch / min 10

Chef's Gourmet Slider Tray \$19

roasted turkey peach, Italian, chicken salad,
roasted sweet potato & cotija on herb & sea salt rolls

Chef's Sandwich & Wrap Tray \$19

includes vegetarian options & sauce variety on the side

Simple Sandwich Tray \$18

simple composed sandwiches with assortment of sliced turkey,
roast beef, seasonal vegetarian, deli cheeses, sliced tomato, leaf
lettuce & assorted house breads, served with house mayo

combo trays / min 10

Chef's Gourmet Slider Tray \$35

roasted turkey peach, chicken salad and roasted sweet potato &
cotija on herb and sea salt rolls

Sonoma Salad

power blend, sun-dried cranberry, toasted pecans, gorgonzola,
tomato, Applewood bacon and red wine vinaigrette

Loaded Baked Potato Salad

Freshly Baked Cookies

Chef's Sandwich & Wrap Tray \$31

includes vegetarian options & sauce variety on the side

Romaine Salad

parmesan, house croutons, creamy lemon Caesar dressing

Assorted Kettle Chips

Chocolate Chip Brownies

cold sides / min 10

Garden Crudité \$8

with qc herb ranch & carrot hummus

Assorted Kettle Chips \$6

Garden or Caesar Salad \$8

Loaded Baked Potato Salad \$8

So-Cal Roasted Corn & Cotija Pasta Salad \$8

Wheat Berry & Nut Salad \$8

Sliced Fresh Fruit \$8

dips / min 10

Chipotle Carrot Hummus \$8

with lime sea salt pita chips

QC Pimento Cheese \$9

with artisan crackers

Tomato & Goat Cheese Dip \$8

with assorted pita chips & crackers

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Lunch

hot buffets / min 15

THE QUEEN CHARLOTTE BAR \$35

Cornbread Muffins

with jalapenos

Smoked Pulled Pork

shoulder, sweet & tangy

BBQ Pulled Chicken

cider vinegar, spices

Creamy Mac N' Cheese

white cheddar

Roasted Green Beans

with onions & bacon

OAXACA TACO BAR \$35

Carne Asada

beef strips, beer and aromatics

Chicken Al Pastor

pineapple, cilantro & onion

Chipotle & Black Bean Rice

scallions, cumin & achiote

Flour & Corn Tortillas

cilantro sour cream, cotija cheese, shredded lettuce & seasonal salsa

FLORENTINE BAR \$35

Herb & Sea Salt Rolls

with herbed honey butter

Romaine Caesar

reggiano, herbed croutons, creamy lemon Caesar dressing

Creamy Fusilli

mushrooms, asparagus, roasted tomato, parmesan cream

Chicken Puttanesca

stewed tomatoes, caper, olives and basil

Seasonal Vegetables

roasted garlic, chili

THAI BAR \$35

Coconut Chicken

green curry, lime, cilantro

Teriyaki Beef Stir Fry

onions & beef, cashews

Steam Basamati Rice

butter & ginger

Garlic Broccoli

sambal, soy & evoo

1lb Idaho Potato \$35

Toppings

grilled chicken, bacon, sour cream, cheddar and green onions

Texas Style Chili Topping

chili spices, ground beef & beans

Garden Salad

seasonal vegetables, ranch with red wine vinaigrette

Salad Bar \$35

Local Seasonal Greens

house blend

Topping

tomatoes, carrots, cucumber, broccoli, croutons, cheddar cheese [add fruit for \$8]

Protein

herb marinated chicken breast, roasted cajun shrimp

[add steak \$9]

Dressings

ranch & red wine vinaigrette

hot sides / min 15

Rosemary & Lemon Roasted Potatoes \$8

lemon oil

Glazed Heirloom Carrots \$8

maple cinnamon

Broccoli \$8

roasted garlic chili

Chipotle & Black Bean Rice \$8

Scallions, cumin, achiote

Creamy Mac N Cheese \$8

white cheddar

Lunch

a la carte lunch / min 15

A LA CARTE LUNCH \$35

CHOOSE YOUR SALAD

Strawberry & Stone Fruit Salad

power blend, strawberries, seasonal stone fruit, goat cheese, toasted almonds and red wine vinaigrette

QC Caesar

romaine, parmesan, house croutons, creamy lemon Caesar dressing

Garden Salad

cucumber, tomatoes, carrots and ranch dressing

CHOOSE YOUR PROTEIN

Vegetarian Baked Pasta

mushrooms, asparagus, roasted tomato, parmesan cream

Piri Piri Chicken Breast

garlic, cilantro, lemon juice and red hot

Grilled Chicken Breast

roasted peach & basil relish

Seared Beef Medallions

blue cheese & red demi glazed

Roasted Atlantic Salmon

Dijon mustard & orange cream

CHOOSE YOUR STARTCH

Rosemary & Lemon Roasted Potatoes, *lemon oil*

Creamy Mac N Cheese, *white cheddar*

Healthy Quinoa & Grain Pilaf, *parsley & olive oil*

CHOOSE YOUR VEGETABLE

Broccoli, *roasted garlic, chili*

Roasted Green Beans, *onions & bacon*

Glazed Heirloom Carrots, *maple cinnamon*

Healthy Quinoa & Grain Pilaf, *parsley & olive oil*

a la carte sides / min 15

Rosemary & Lemon Roasted Potatoes, *lemon oil* \$8

Glazed Heirloom Carrots, *maple cinnamon* \$8

Broccoli, *roasted garlic chili* \$8

Chipotle & Black Bean Rice, *scallions, cumin, achiote* \$8

Creamy Mac N Cheese, *white cheddar* \$8

Roasted Green Beans, *onions & bacon* \$8

desserts / min 10

Classic Banana Pudding \$8

creamy vanilla pudding, nilla wafers, sliced bananas, and whipped cream

Seasonal Berry & Almond Tart \$8

pate sucree dough, almond batter, and seasonal berries

Queen City Dessert Bars \$8

fresh baked seasonal selections

Seasonal Fruit Cobbler \$11

buttermilk & butter crispy topper

Cookie and Brownie Tray \$24

per dozen

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Boxed Lunch Options

boxed lunch /

min 4

Roasted Sweet Potato & Cotija Cheese [Vegetarian] \$19

mole roasted sweet potato, marinated tomatoes, roasted garlic aioli, cotija, sliced tomato, leaf lettuce, herb & sea salt roll

The Italian \$19

salami, capicola, porchetta, smoked provolone, tomato, lettuce, roasted garlic aioli on focaccia

Turkey Peach \$20

house roasted turkey, peach basil goat cheese spread, sliced tomato, leaf lettuce on multigrain

QC Original Chicken Salad \$19

roasted chicken breast, parsley, salted pecans, fresh grapes, sliced tomato, leaf lettuce on fresh baked croissant

Balsamic & Basil Chicken \$20

grilled chicken, marinated tomatoes, greek yogurt and goat cheese spread, leaf lettuce, balsamic glaze on herb & sea salt Kaiser roll

Country Pimento BLT \$19

Applewood bacon, house pimento cheese, sliced tomato, leaf lettuce on multigrain

Charred Mole Steak \$20

med-rare steak, black bean cilantro mayo, cucumber & ginger salad, leaf lettuce on multigrain

Simple Sandwich \$19

choice of Italian ham, turkey, roast beef with smoked provolone cheese, or roasted sweet potato & mozzarella, sliced tomato, leaf lettuce, roasted garlic aioli on multigrain

Sicilian Wrap \$20

salami, capicola, sweet pickled pepper relish, Kalamata olive tapenade, marinated tomatoes, leaf lettuce

Curry Roasted Cauliflower

[Vegetarian] \$19

spiced roasted garbanzo, raisin chutney, greek yogurt & goat cheese spread, sweet tomatoes, leaf lettuce

Blackened Chicken & Avocado Wrap \$20

blackened chicken, avocado, pepper jack cheese, leaf lettuce, sliced tomato and mango cilantro dressing

Bangkok Salad [Vegan] \$18

shredded broccoli & carrot, toasted peanuts, miso & edamame, mango lime cilantro dressing

Steak Cobb Salad \$23

med-rare steak, crunchy lettuce, roasted tomatoes, avocado, blue cheese, hard boil eggs, blue cheese dressing

Strawberry & Stone Fruit Salad \$21

power blend, grilled chicken, fresh strawberries, seasonal stone fruit, goat cheese, toasted almonds, red wine vinaigrette

Sonoma Salad \$21

power blend, house roasted turkey, sun-dried cranberry, toasted pecans, gorgonzola cheese, tomato, Applewood bacon, red wine vinaigrette

Blackened Chicken Caesar \$19

romaine, blackened chicken breast, parmesan, house croutons, creamy lemon Caesar dressing

add ons / min 4

Assorted Kettle Chips \$6

Garden Salad \$8

Caesar Salad \$8

Loaded Baked Potato Salad \$8

So-Cal Roasted Corn & Cotija Pasta Salad \$8

Mediterranean Wheatberry & Nut Salad \$8

Fresh Cut Fruit \$8



Audio Visual—Meetings

Audio Visual Equipment

All prices are per day.

Additional equipment is available upon request.

Labor charges may apply.

Please consult with our Catering Sales Manager for more information.

- ◇ Data Display Package **\$450**
includes LCD projector, screen, stand, all necessary cabling
- ◇ Sound System Package **\$275**
includes 2 speaker sound system, mixing board, stands, all necessary cabling
- ◇ LCD Support Package **\$200**
includes screen, stand, all necessary cabling
- ◇ 4-Channel Mixer **\$70**
- ◇ Podium **\$130**
- ◇ Plexiglass Podium **\$200**
- ◇ 2 Speaker Sound System (includes mixer) **\$275**
- ◇ Wireless Microphone **\$150**
please note a channel mixer is required for all microphone orders
- ◇ Audio Patch to House **\$75**
a mixer is always needed for an Audio House Patch
- ◇ Wireless Clicker/Laser Pointer for Power Point **\$60**
- ◇ Flipchart Stand with Pad and Markers **\$60**
- ◇ Conference Speaker Phone **\$150**

****Please note: A delivery charge of \$75 applies to podiums, microphones, and sound systems.***



Bar & Sips

Labor charges for private bar staffing apply. Rates are set at \$75 for a 3 hour minimum. Additional charges may apply.

Aloft Uptown Cash Bar

Bars include ice, glasses, stirrers, cocktail napkins, appropriate mixers & garnishes. Per NC ABC requirements, food must be available and served in addition to alcohol. ***Satellite Bar is cash only***

Expected Brands

Spirits \$9 per drink

Smirnoff vodka
Cruzan silver rum
Beefeater gin
Seagram's 7 whiskey, Jim beam bourbon, Dewar's scotch
(choose 1)

Wines \$8 per glass

(choose 4 selections)
Cabernet
Pinot noir
Merlot
Chardonnay
Sauvignon blanc
Pinot grigio

Beers \$6 per bottle

(choose 3)
Sam Adams
Budweiser
Miller lite
Coors light
Yuengling
Heineken
Stella
Amstel light
Current IPA selection

Step up brands

Spirits \$10 per drink

(choose 1 selection)
Absolut vodka
Bacardi silver rum
Tanqueray gin
Jack Daniels whiskey, maker's mark bourbon, Johnny Walker red scotch

Wines \$9 per glass

(choose 4 selections)
Cabernet
Pinto noir
Merlot
Chardonnay
Sauvignon blanc
Pinot grigio

Beers \$6 per bottle

(choose 4 selections)
Sam adams
Budweiser
Miller lite
Coors light
Yuengling
Heineken
Stella
Amstel light
Current IPA selection

Special notes

Host bars & pre-paid bar packages are available upon request. please consult our catering manager for more details.

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Bar & Sips

Labor charges for private bar staffing apply. Rates are set at \$75 for a 3 hour minimum. Additional charges may apply.

Sips

All beverage options are per person on consumption or available for pre-purchase.

Premium beverage package \$12

Includes assorted Pepsi products, bottled water & coffee service. stationed and replenished for up to 8 hours.

Enhancements

- Premium still & sparkling bottled water — Each **\$3**
- Assorted Pepsi products — Each **\$3**
- Bottled fruit juices — Each **\$4**
- Red bull® & sugar free red bull® — Each **\$5**
- Bottled fruit smoothies — Each **\$5**
- Fresh brewed tea — Per gal **\$15**
- Fresh lemonade — Per gal **\$15**
- Fresh brewed organic coffee — Per 1.5 gal **\$45**
- Assorted hot teas — Each **\$1**

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