



MILLENNIUM HOTEL DURHAM

*We at the Millennium Hotel Durham understand
the importance of making your event memorable.*

*Whether you are planning a business meeting or a social affair,
we'll guide you through every step.*

*We are pleased to present you with our Catering Menus
where you will find menus to suit any occasion.*

*Should you prefer a uniquely designed custom menu,
our Catering & Culinary team will be pleased to create a menu
that will ensure your event will be everything you envisioned.*

*On behalf of the entire staff of the Millennium Hotel Durham,
we look forward to working with you and hosting your event.*

All prices are subject to a 22% service charge and 6.75% NC state sales tax.
The Millennium Durham Hotel • 2800 Campus Walk Ave • Durham, NC 27705

Phone: 919-383-8575 • Fax: 919-383-6035

www.millenniumhotels.com



PLATED BREAKFAST

Durham Classic \$14

Sliced Seasonal Melon and Fruit
Crisp Smoked Bacon or Maple Smoked Sausage
Fluffy Scrambled Eggs
Buttermilk Pancakes served with Butter, Warm Maple Syrup and Blueberries
Freshly Brewed European Blend Coffee
Selection of One Juice (Apple, Cranberry, Orange or Tomato)

Rise and Shine \$14

Crisp Smoked Bacon
Quiche Lorraine with Broiled Beefsteak Tomato
Basket of Warm Blueberry, Bran and Cranberry Muffins
Butter, Jams and Clover Honey
Freshly Brewed European Blend Coffee
Selection of One Juice (Apple, Cranberry, Orange or Tomato)

Millennium Eye Opener \$14

Sliced Seasonal Melon
Crisp Smoked Bacon or Maple Smoked Sausage
Farm Fresh Scrambled Eggs
Country Style Home Fries
Basket of Warm Country Biscuits served with Pork Sausage Gravy
Butter, Jams and Clover Honey

Hearty Start \$20

Seasonal Fruit Compote
Eggs Benedict with Beef Tenderloin
Potatoes O'Brien
Basket of Warm Country Biscuits served with Pork Sausage Gravy
Butter, Jams and Clover Honey
Freshly Brewed European Blend Coffee
Selection of One Juice (Apple, Cranberry, Orange or Tomato)

Additional Selections

Fruit Plate \$4
Crisp Smoked Bacon, Maple Smoked Sausage, Ham Steak or Canadian Bacon \$5
*Omelet Station \$6
Home Fries \$3
Oatmeal or Cheddar Grits \$2

*Chef in Attendance \$75

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BREAKFAST BUFFET

Classic Continental \$13

Fresh Sliced Seasonal Fruits
Freshly Baked Croissants, Fruited Danishes, Muffins and Bagels
served with Butter, Jams, Cream Cheeses, Honey and Marmalades
Selection of Fresh Juices (Orange, Apple, Cranberry and Grapefruit)
Freshly Brewed European Blend Coffee and Selection of Bigelow Teas

Healthy Beginnings \$14

Fresh Tropical Fruits and Berries
Yogurt and Granola
Selection of Cereals served with Assorted Sun-Drenched Fruits,
Granola and Whole and Skim Milk
Freshly Baked Fruit Breads, Muffins and Bagels
served with Butter, Jams, Cream Cheeses, Honey and Marmalades
Selection of Fresh Juices (Orange, Apple, Cranberry and Grapefruit)
Freshly Brewed European Blend Coffee and Selection of Bigelow Teas

The University \$18

(minimum of 30 people required)

Fresh Sliced Seasonal Fruit
Crisp Smoked Bacon and Maple Smoked Sausage
Fluffy Scrambled Eggs
Potatoes O'Brien
French Toast with Warm Maple Syrup
Freshly Baked Danishes, Muffins, and Bagels served with Butter, Jams and Cream Cheeses
Selection of Fresh Juices (Apple, Cranberry, Orange and Grapefruit)
Freshly Brewed European Coffee and Selection of Bigelow Teas

The Piedmont \$22

(minimum of 30 people required)

Selection of Fresh Seasonal Fruits and Berries
Crisp Smoked Bacon and Smoked Turkey Sausage Links
Farm Fresh Scrambled Eggs with Sugar-Cured Ham and Wisconsin Cheddar Cheese
Country Style Home-Fried Potatoes
Selection of Cereals served with Whole and Skim Milk
Carolina Cheesy Grits
Cinnamon French Toast served with Warm Maple Syrup
Freshly Baked Croissants, Fruited Danishes and Bagels served with
Butter, Jams, Cream Cheeses, Honey and Marmalades
Selection of Fresh Juices (Apple, Cranberry, Grapefruit, Orange and Tomato)
Freshly Brewed European Coffee and Selection of Specialty Teas

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A LA CARTE SELECTIONS

Freshly Brewed European Coffee or Decaffeinated Coffee	\$32 per gallon
Selection of Teas (Gourmet, Herbal and Decaffeinated)	\$32 per gallon
Freshly Brewed Iced Tea	\$30 per gallon
Fruited Iced Tea (pineapple, peach, mango, raspberry or pina colada)	\$32 per gallon
Selection of Juices (Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato or V8)	\$15 per pitcher
Pink Lemonade or Fruit Punch	\$24 per gallon
Fiji Water	\$5 each
Fruit Smoothie	\$4 each
Fruit Juices	\$3 each
Whole and Skim Milk (Half Pint)	\$2 each
Selection of Mineral Waters	\$3.50 each
Selection of Coca-Cola Soft Drinks	\$2.50 each
Spring Water	\$2.50 Each
Fruited Danishes	\$30 per dozen
Croissants	\$26 per dozen
Muffins	\$31 per dozen
Sausage or Country Ham Biscuits	\$28 per dozen
Bagels	\$32 per dozen
Chocolate Fudge Brownies	\$28 per dozen
Gourmet Cookies (Chocolate Chip, Peanut Butter and Oatmeal Raisin)	\$28 per dozen
Lemon Bars	\$28 per dozen
Fruit Breads	\$30 per loaf
Coffee Cake (Apple, Blueberry, Lemon or Sour Cream)	\$30 per loaf
Sliced Fruit	\$4 per person
Whole Fruit	\$3 each
Yogurts	\$3 each
Granola Bars	\$2 each
Power Bars	\$3 each
Candy Bars	\$3 each
Individual Bags of Pretzels	\$3 each
Chips & Salsa	\$35 per bowl*
Roasted Mixed Nuts	\$35 per bowl*
Trail Mix	\$35 per bowl*
Bar Mix	\$35 per bowl*
Freshly Popped Popcorn	\$20 per bowl*
	*bowls serve 25 guests

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BREAK SELECTIONS

Millennium Break \$10

Freshly Baked Cookies
Chocolate Fudge Brownies
Trail Mix
Selection of Soft Drinks

The Ball Park \$10

Roasted Peanuts
Assortment of Candy Bars
Freshly Baked Pretzels
Boxes of Popcorn
Spring Water
Selection of Soft Drinks

Tobacco Road Sports \$11

Trail Mix
Sunflower Seeds
Box of Raisins
Granola & Energy Bars
Orange Slices
Bottled Water

Ice Cream Stand \$12

Ice Cream Bars
Ice Cream Sandwiches
Ben & Jerry Cups
Selection of Soft Drinks

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ALL DAY EXECUTIVE PACKAGE \$48

(minimum of 30 people required)

Classic Continental Breakfast

Freshly Baked Muffins, Fruit Breads and Bagels served with Whipped Butter and Cream Cheeses
Sliced Seasonal Fruits and Berries
Selection of Chilled Juices and Specialty Teas
Freshly Brewed European Coffee

Mid-Morning Break

Sliced Seasonal Fruits and Berries
Selection of Chilled Juices and Specialty Teas
Freshly Brewed European Coffee

Lunch

Monday's Durham Deli

Chef's Soup du Jour
Garden Greens Salad served with Selection of Dressings
Selection of Gourmet Salads
Sliced Smoked Turkey, Ham and Roast Sirloin of Beef
Selection of Sliced Cheeses
Relish Tray, Condiments and Garnishes
Kaiser Rolls, Whole Wheat, Rye and White Breads
Selection of Potato Chips
Chef's Selection of Dessert
Selection of Specialty Teas
Freshly Brewed European Coffee

Tuesday's Fiesta Feast

Tossed Garden Greens Salad served with Selection of Dressings
Beef Taco Meat, Chicken Fajita Meat with Onions and Peppers, Chopped Onions and Tomatoes,
Shredded Lettuce, Black Olives, Pico de Gallo, Refried Beans, Spanish Rice,
Guacamole, Sour Cream, Cheddar Cheese, Tortilla Chips, Salsa
Warm Flour Tortillas and Corn Taco Shells
Chef's Selection of Dessert
Freshly Brewed European Coffee

Wednesday's Bel Gusto Italian

Make Your Own Chicken Caesar Salad with Crisp Romaine and Sliced Chicken Breast
Antipasto Style and Capellini Salad
Baked Ziti in Alfredo Sauce topped with Basil Pesto or Vegetable Lasagna
Grilled Italian Sausage
Seasonal Vegetables
Garlic Bread
Chef's Selection of Dessert
Freshly Brewed European Coffee
Selection of Specialty Teas

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Thursday's Carolina Barbeque

Garden Greens Salad served with Selection of Dressings
Country Style Red Potato Salad
Cole Slaw
Grilled Blackberry Barbecued Chicken
Traditional Pulled Carolina Pork
Roasted Corn
Pan-Fried Potatoes with Vidalia Onions
Baked Beans
Kaiser Rolls and Corn Bread
Chef's Selection of Dessert
Selection of Specialty Teas
Freshly Brewed European Coffee

Friday's Down Home Cooking

Tossed Greens Salad served with Selection of Dressings
Selection of Chef's Salads
Meatloaf
Fried Chicken
Seasonal Vegetables
Garlic Mashed Potatoes served with Gravy
Baked Beans
Buttermilk Biscuits
Apple Cobbler
Selection of Specialty Teas
Freshly Brewed European Coffee

Mid-Afternoon Break

Monday

Freshly Baked Cookies
Freshly Baked Chocolate Fudge Brownies

Tuesday

Giant Warm Pretzels served with Mustard
Sun-Dried Fruit
Mixed Nuts

Wednesday

International Cheese and Fruit Tray
Tortilla Chips served with Salsa and Queso

Thursday

Freshly Popped Popcorn
Mini Candy Bars
Peanuts in the Shell

Friday

Yogurt
Fruit Smoothies
Apple Wedges served with Caramel
Granola Bars

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LUNCH TO GO \$17

Box Lunch selections are served with Chef's Gourmet Salad, Potato Chips, Fresh Whole Fruit, Cookie or Brownie and Soft Drink or Water

Italian Meat Hero

Gourmet Sandwich with Salami, Mortadella, Capicola, Baked Ham and Provolone Cheese served on a Hoagie Roll with Tomatoes, Lettuce and Sweet Onions

Slow-Cooked Roast Beef

Gourmet Sandwich with Wisconsin Cheddar and Horseradish Crème served on an Onion Kaiser Roll

Smoked Turkey Breast

Gourmet Sandwich with Bacon, Gruyere Cheese and Roasted Red Pepper Aioli served on Pumpernickel

Grilled Chicken Breast

Gourmet Sandwich with Mesclun Greens and Roasted Garlic Aioli served on Sourdough Bread

Grilled Peppers, Squash and Eggplant

Gourmet Sandwich with Fresh Mozzarella and Pesto served on Focaccia Bread

WORKING LUNCH \$17

Includes Freshly Brewed European Coffee, Iced Tea
Specialty Teas and Chef's Dessert Platter

Select One of the Following:

Roasted Turkey Sandwich and Tomato Basil Bisque
Roasted Turkey on Whole Wheat Bread, Swiss Cheese, Herb Aioli
Tomato and Romaine Lettuce

Grilled Chicken Caesar and Chef's Selection of Soup
Grilled Chicken Breast served on a bed of Crisp Romaine with Croutons
Asiago Cheese, Sweet Onions and Kalamata Olives with Traditional Caesar Dressing
served with Grilled Focaccia Bread, Butter & Virgin Olive Oil

Grilled Cilantro Marinated Chicken Breast served on
Sourdough Bread with Chipotle Pepper Aioli and Colby Cheese
Cup of Black Bean Tortilla Soup
Tortilla Chips and Salsa



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PLATED LUNCHEONS

Choice of Soup or Salad, Luncheon Entrée with Bakery Fresh Rolls, Dessert, Freshly Brewed Ice Tea and Coffee

Soups

New England Clam Chowder
Wild Rice and Roasted Chicken
White Bean and Roasted Garlic with Bacon
Wild Mushroom Bisque with Truffle Oil
Creamy Tomato Basil Bisque
Chilled Yellow Tomato Gazpacho

Salads

Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Shaved Red Onion and Kalamata Olives
Traditional Caesar Salad with Red Onion, Olives, Herbed Croutons, Asiago Cheese and Caesar Dressing
Boston Bibb Lettuce topped with Aged Feta, Walnuts and Champagne Vinaigrette

Plated Entrees

Mediterranean Style Bone in Chicken served over a bed of Roasted New Potatoes, Haricot Vertes, Fire Roasted Tomatoes, Red Onion, and Kalamata Olives, finished with Extra Virgin Olive Oil and Feta Cheese
\$24

Grilled Rosemary Chicken over Lemon-Parmesan Orzo Pasta, Grilled Asparagus and Roasted Shallots with Caper Jus
\$23

Grilled Pork Tenderloin served with Sweet Potato Mash, Bacon Fava Bean Sautee and Veal Butter
\$25

Grilled Beef Medallions served with Goat Cheese Mash Potatoes, Seared Baby Spinach and Port Wine Ginger Jus
\$26

Savory Blue Cheese Meatloaf with Mashed Garlic Potatoes, Baby Green Beans and Wild Mushroom Bordelaise Sauce
\$22

Four Cheese Ravioli, Porcini Cream, Shitake Mushrooms, Fresh Herbs & Boursin Cheese finished with Shaved Pecorino
\$23

Pecan Chicken Salad with Fresh Cottage Cheese, Seasonal Melon and Berries, Yogurt and Golden Raisins
\$22

Grilled Salmon Filet with Wild Rice, Pine Nut & Scallion Pilaf, Grilled Seasonal Squash and Stone Ground Mustard-Molasses Topping
\$24

Desserts

New York Style Cheesecake with Fresh Cream and Raspberry Sauce
Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries
Pecan Bourbon Pie with Warm Caramel
Pound Cake with Macerated Strawberries
Chocolate Torte with Espresso Syrup
Lemon Sorbet with Biscotti and Seasonal Berries

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BUFFET LUNCHEONS

All Lunch Buffets are served with Freshly Brewed European Coffee and Iced Tea
(minimum of 30 people required)

Durham Deli \$20

Garden Greens Salad with Tomatoes, Cucumbers and Carrots served with Selection of Dressings
Red Bliss Potato Salad
Sliced Genoa Salami, Oven Roasted Turkey Breast, Honey Glazed Ham,
Slow Roasted Sirloin of Beef and Corned Beef
Aged Cheddar, American, Swiss, Provolone and Herbed Havarti Cheeses
Sliced Tomatoes, Sliced Purple Onions, Dill/Gerkin Pickles, Olives, Pepperoncini and Leaf Lettuce
Horseradish, Whole Grain Mustard, Mayonnaise and Basil Aioli
Gourmet Loaves of Whole Wheat, Pumpernickel, Rye and Kaiser Rolls
Chef's Dessert Display

Bel Gusto Italian \$24

Make Your Own Chicken Caesar Salad
with Crisp Romaine, Home-Style Croutons, Lemon Wedges, Asiago Cheese,
Cracked Black Pepper and Caesar Dressing
Antipasto Style Salad
Baked Penne in Alfredo Sauce finished with Basil Pesto
Grilled Italian Sausage and Peppers
Chef's Selection of Vegetable
Garlic Bread Sticks
Tiramisu

Carolina Country Barbecue \$22

Garden Greens Salad with Croutons served with Ranch Dressing and Tomato Basil Vinaigrette
Country Style Potato Salad
Grilled Blackberry Barbecued Chicken
Traditional Carolina Pulled Pork served with Red and White Barbecue Sauce
Pan-Fried Potatoes with Vidalia Onions
Southern Baked Beans
Kaiser Rolls, Corn Bread and Biscuits
Chef's Selection of Cobbler
Country Lemonade

Down Home Cook'n \$22

Garden Vegetable Pasta Salad
Pinto Bean Salad
Southern Fried Chicken
Southern Style Meatloaf
Chef's Seasonal Vegetables
Roasted Garlic Mashed Potatoes served with Skillet Gravy
Warm Cheddar Cheese and Garlic Biscuits
Apple Cobbler served with Whipped Cream

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Designer Lunch Buffet \$25

(minimum of 30 people required)

Choose Two Starters, Two Entrees and Two Sides.
Includes Chef's Selection of Dessert, Bakery Fresh Rolls,
Freshly Brewed Coffee and Ice Tea

Starter Selections

Chef's Soup Du Jour

Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots and Red Onion
served with a Selection of Dressings

Traditional Caesar Salad with Red Onion, Kalamata Olives, Herbed Croutons and Parmesan

Grilled Vegetable Pasta Salad with Herbal Wine Vinaigrette

Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Balsamic and Extra Virgin Olive Oil

Cannellini Bean Salad with Roasted Tomatoes, Artichoke Hearts and Fresh Herbs

Green Bean Salad with Danish Blue Cheese and Crumbled Walnuts

Antipasti Style Salad with Assorted Cheeses, Salami and Capicola

Red Bliss Potato Salad with Stone Ground Mustard

Southern Style Coleslaw

Entrée Selections

Old Fashioned Pot Roast cooked with Roasted Root Vegetables and Veal Reduction

Southern Style Buttermilk Battered Fried Chicken

Slow Roasted Turkey with Cranberry and Orange Relish

Grilled Herb Marinated Chicken served with Roasted Tomatoes and Artichokes

Roasted Atlantic Salmon served over Corn and Bacon Sautee topped with Crab Butter

Shrimp and Grits with Andouille Sausage and Red Eye Gravy

Grilled New York Strip Sliced Thin served with Bordelaise Sauce

Blackberry Barbequed Chicken

Campanelle Pasta tossed with Roasted Pork, Caramelized Onions and Veal Butter

Fusilli Pasta with Grilled Seasonal Vegetables, Fresh Herbs and Garlic Butter

Side Selections

Yukon Gold and Roasted Garlic Mash Potatoes

Roasted Sweet Potato with Honey and Rosemary

Potato Hash with Leeks and Apple Wood Bacon

Wild Rice Pilaf with Leeks and Apple Wood Bacon

Stone Ground Grits with Smoked Gouda

Risotto Cakes Milanese with Saffron and Sweet Peas

Baby Green Beans with Cipolin Onion and Bacon

Herb Roasted Squash, Peppers and Onions

Roasted Carrots, Parsnips and Balsamic Onions tossed In Garlic Butter

Seasonal Vegetable Medley

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Plated Dinners

All Dinner Entrees Include Choice of Soup or Salad, Dessert, Bakery Fresh Rolls, Freshly Brewed Iced Tea and Coffee

Choice of Soups

Lobster Bisque with Sherry, New England Clam Chowder, Potato and Leek Soup with Apple Wood Bacon,
Wild Mushroom Bisque with Truffle Oil, Wild Rice and Roasted Chicken, Crab And Corn Chowder,
White Bean and Roasted Garlic with Bacon

Choice of Salads

Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots, Shaved Red Onion and Kalamata Olives
Traditional Caesar Salad with Red Onion, Olives, Herbed Croutons, Asiago Cheese and Caesar Dressing
Field Greens with Brie Cheese, Toasted Walnuts and Champagne Vinaigrette
Baby Ice Berg Wedge with Vine Tomatoes, Shaved Red Onion, Bacon and Blue Cheese Dressing
Boston Bibb Lettuce with Aged Feta, Roasted Tomatoes, Kalamata Olives, and Roasted Garlic Dressing

Plated Entrees

Grilled New York Strip over Roasted Garlic Mash Potatoes with Grilled Asparagus and Bordelaise Sauce \$34
Filet Mignon served with a Potato-Scallion Cake, Baby Green Beans with Pancetta and Cabernet Sauce \$38
Grilled Rib Eye with Roasted Fingerling Potatoes, Whole Baby Carrots, Balsamic Onions and Veal Glace \$36
Dijon and Pistachio Encrusted Rack of Lamb with Gruyere Potato Torte, Seared Baby Spinach, Lamb Jus \$42
Rosemary Grilled Chicken Breast served over a Bed of Lemon Parmesan Orzo Pasta, Grilled Asparagus
and Roasted Shallots with Caper Jus \$26
Blackberry Barbequed Chicken with Yukon Potato Hash, Braised Bacon Collards and Roast Corn \$27
Classic Chicken Marsala with Whipped Garlic Potatoes, Haricot Verts, Cranberries and Wild Mushrooms
finished with Marsala Wine Sauce \$27
Slow Roasted Pork Tenderloin with Sweet Potato Mash, Baby Green Beans, Cipolin Onion
and Pomegranate Veal Reduction \$29
Grilled Salmon Filet with Wild Rice, Pine Nut and Scallion Pilaf, Grilled Seasonal Squash
and Stone Ground Mustard-Molasses Topping \$28
Mahi Mahi served with Coconut Jasmine Rice, Snow Peas, Pineapple Salsa and Shrimp Butter \$28
Pan Roasted Red Snapper served over Mediterranean Vegetables-Red Potatoes, Asparagus, Garlic Tomatoes,
Olives, Artichokes and Feta finished with Tomato-Caper Jus \$30
Filet Mignon and Lump Crab Cake served with Garlic Mash Potatoes, Fava Bean and Bacon Sautee
finished with Veal and Garlic Jus \$45
Grilled Beef Tenderloin and Salmon with White Cheddar Polenta Cake, Tomato Confeit and Grilled Asparagus
topped with Orange Truffle Demi Glace \$42
Campanelle Pasta tossed with Caramelized Onions, Baby Spinach, and Wild Mushrooms
finished with Porcini Brown Butter and Grated Manchego \$25

Desserts

New York Style Cheesecake with Fresh Cream and Raspberry Sauce
Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries
Caramelized Pear and Cranberry Tarte
Pecan Bourbon Pie with Warm Caramel
Chocolate Torte with Espresso Syrup
Lemon Sorbet with Biscotti and Seasonal Berries
Italian Style Tiramisu

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Designer Dinner Buffet \$30

Select Two Starters, Two Entrées, Two Sides and Two Desert Selections
Buffet includes Bakery Fresh Rolls, Freshly Brewed Iced Tea and Coffee
(Add an additional entrée for \$8 per person)
(minimum 50 people required)

Starters

Lobster Bisque with Sherry
New England Clam Chowder
Potato and Leek Soup with Apple Wood Bacon,
Wild Mushroom Bisque with Truffle Oil, Wild Rice and Roasted Chicken,
White Bean and Roasted Garlic with Bacon or Crab and Corn Chowder
Mixed Baby Green Salad with Tomatoes, Cucumbers, Carrots and Red Onions with Assorted Dressings
Traditional Caesar Salad with Red Onion, Kalamata Olives, Herbed Croutons and Shaved Parmesan
Baby Spinach Salad with Garlic Tomatoes, Goat Cheese, Shaved Red Onion and Vidalia Vinaigrette
Red Bliss Potato Salad with Stone Ground Mustard
Grilled Vegetable Pasta Salad with Herbal Vinaigrette
Caprese Salad with Vine Ripe Tomatoes, Fresh Mozzarella, Cracked Black Pepper and
Balsamic Fire Roasted Peppers, Marinated Artichokes and Feta Cheese
Chilled Asparagus served with Shaved Romano Cheese, Lemon and Extra Virgin Olive Oil

Side Selections

Yukon Gold and Roasted Garlic Mash Potatoes
Roasted Sweet Potato with Honey and Rosemary
Potato Hash with Leeks and Apple Wood Bacon
Wild Rice Pilaf with Pine Nuts and Fried Sage
Stone Ground Grits with Smoked Gouda
Risotto Cakes Milanese with Saffron and Sweet Peas
Baby Green Beans with Cipolin Onion and Bacon
Herb Roasted Squash, Peppers and Onions
Roasted Carrots, Parsnips and Balsamic Onions tossed in Garlic Butter
Seasonal Vegetable Melody

Entrée Selections

Grilled New York Strip sliced thin with Roasted Shallots and Bordelaise Sauce
Old Fashioned Pot Roast cooked with Roasted Root Vegetables and Veal Reduction
Roasted Pork Loin with Grilled Apples, Goat Cheese and Port Wine Jus
Classic Chicken Marsala with Wild Mushrooms, Cranberries and Marsala Wine Sauce
Grilled Herb Marinated Chicken served with Roast Tomatoes, Artichokes and Caper Jus
Black Berry Barbequed Chicken with Grilled Lemon and Fresh Herbs
Roast Atlantic Salmon served over Corn and Bacon Sautee topped with Crab Butter
Mahi Mahi served with a Roasted Pepper, Basil and Garlic Peperonata
Shrimp and White Cheddar Grits with Andouille Sausage and Red Eye Gravy
Campanelle Pasta tossed with Roasted Pork, Caramelized Onions and Veal Butter
Fusilli Pasta with Grilled Seasonal Vegetables, Fresh Herbs and Garlic Butter

Desserts

New York Style Cheesecake with Fresh Cream and Raspberry Sauce
Old Fashioned Chocolate Cake with Fresh Whipped Cream and Strawberries
Pecan Bourbon Pie with Warm Caramel
Caramelized Pear and Cranberry Tarte
Chocolate Torte with Espresso Syrup
Lemon Sorbet with Biscotti and Seasonal Berries

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VEGETARIAN OPTIONS

All vegetarian entrées may be substituted for any lunch or dinner entrée at the equivalent price.
Only one selection may be made for each event.

Sweet Potato Ravioli

Hand-Made Ravioli with Roasted Tomato, Red Chard, Sage and Gorgonzola Cheese

Fusilli Vegetable Primavera (vegan)

Fresh Garden Vegetables sautéed with Garlic and White Wine tossed with Fusilli Pasta and finished with
Percorino Cheese

Egg Plant Tower

Breaded Eggplant, Roasted Red Pepper, Zucchini and Yellow Squash sprinkled with Goat Cheese

DESSERT CORNER

Select one of the following to accompany your lunch or dinner entrée

The Classics

Carrot Cake topped with Cream Cheese Frosting
German Chocolate Cake
New York Style Cheesecake
Red Velvet Cake
Old Fashioned Chocolate Cake
Butter Pound Cake topped with Berries and Crème Anglaise
Grilled Pineapple Upside Down Cake with Coconut Anglaise
Banana Caramel Bread Pudding

The Chef's Table

Add any of the following for an additional \$2 Per Item/Per Guest

Four Berry Torte
Key Lime Pie
Chocolate Decadence Torte
Tiramisu Cake
Southern Sweet Potato Pecan Tart
Bourbon Pecan Pie topped with Whipped Cream
Lemon Sorbet topped with Chocolate Biscotti and Seasonal Berries
Chocolate Bomb
Chocolate Truffle Torte

Java Station \$9 per guest (1 hour service)

Selection of Freshly Brewed Coffee (European Roast, French Roast, and Sumatra)
Kahlua, Tia Maria, Jameson's Irish Whiskey, Frangelica, Amaretto, Drambuie and Chambord
Fresh Whipped Cream, Powdered Cocoa, Sugar in the Raw, Swizzle Sticks, Cinnamon Sticks,
Chocolate Maxi Sticks and Biscotti

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Hors D'Oeuvres

(50 Pieces per Order)

Cold Selections

- Gorgonzola Stuffed Black Mission Figs \$112
- Assorted Prosciutto Wrapped Melon \$112
- Chefs Selection Of Assorted Crostinis \$112
- Polenta Tarts with Olive and Tomato Tapande \$115
- Roasted Vegetable Voul Au Vents with Boursin Cheese and E.V. Olive Oil \$115
- Truffled Mushroom Pate served On Toasted Flat Bread \$115
- Chilled Marinated Asparagus Tips with Lemon and Romano \$115
- Goat Cheese Stuffed Red Potatoes with American Caviar And Chives \$125
- Vine Ripe Tomato and Fresh Mozzarella Skewer with Basil and Balsamic \$125
- Grilled Duck Canapé On Lavosh with Orange Marmalade \$125
- Country Pate with Cornichon and Red Onion Relish on Toasted Brioche \$125
- Smoked Shrimp and Scallop Canapés with Citrus Cream and Scallion \$125
- Crab and Cucumber Tartlets with Capers and Citrus \$125
- Red Snapper Ceviche with Seasonal Chili's on Toasted Corn Bread \$125
- Chilled Shrimp Cocktail with Traditional Accompaniments \$175

Hot Selections

- Herbed Goat Cheese Croustades with Tomato Pesto \$112
- Spanakopita topped with Crumbled Feta and Tomato Ginger Chutney \$125
- Assorted Miniature Quiche \$125
- Andouille Sausage en Croute \$125
- Baked Brie and Raspberry en Croute \$135
- Mediterranean Chicken Satay with Tzatziki Sauce \$140
- Roasted Chicken with Garlic Tomatoes and Chipotle Cream \$140
- Grilled Pork Tenderloin Medallions with Whiskey Peppercorn Sauce \$140
- Shrimp Hushpuppies with Lemon and Garlic Aioli \$150
- Coconut Breaded Shrimp with Mango Coulis \$150
- Rosemary and Garlic Grilled Beef Skewers with Perigourdine Sauce \$150
- Pear and Mascarpone Beggars Purse with Sage Brown Butter \$165
- Scallops wrapped in Maple Cured Bacon with Shallot Butter \$175
- Petite Crab Cakes with Whole Grain Mustard Sauce \$175
- Beef Tenderloin Sliders with Gruyere on Cheddar Garlic Biscuits \$175
- Spicy Jerk Chicken Wings or Buffalo Chicken Wings Served with Blue Cheese Dip \$112

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RECEPTION DISPLAY SELECTIONS

(Serves 50 Guests)

Deluxe Crudite \$175

Fresh Seasonal Garden Vegetables served with Roasted Onion and Artichoke Dip,
Spinach and Applewood Smoked Bacon Dip, and Buttermilk Ranch Dip

Fruit & Fondue \$225

Pineapple, Bananas, Cantaloupe, Honeydew, Seasonal Berries, Marshmallows, Pretzels and Graham Crackers
served with Warm Chocolate Chambord Fondue

Cheese & Cracker \$225

English Stilton, Taleggio, Walnut Gourmandise, Brie, Bel Paese, Gouda, and Dill Havarti Cheese
served with Summer Sausage and Selection of Crackers Garnished with Seasonal Fruits & Berries

Bruschetta \$175

Selection of Tapenade
(Kalamata Olive, Roasted Tomato, Roasted Pepper, and Sun-Dried Tomato)
served with Grilled Artisan Breads

Cured Salmon \$325

Cured Atlantic Salmon served with Chopped Eggs, Purple Onions, Capers, Cream Cheeses and Lavosh Bread

Antipasto \$225

Genoa Salami, Smoked Turkey, Buffalo Mozzarella, Prosciutto, Grilled Vegetables, Roasted Peppers,
Kalamata Olives and Figs served with Virgin Olive Oil and Balsamic Vinaigrette

DIPS & CHIPS

(Serves 25 Guests)

- Roasted Peanuts, Mixed Nuts, or Party Mix \$35
- Onion Dip or Herb Dip served with Gourmet Chips \$35
- Artichoke and Crab Dip served with Toast Points \$65
- Hummus served with Pita Chips \$50
- Spinach and Goat Cheese Dips \$50
- Cilantro Black Bean Dip served with Toasted Flat Bread \$50
- Spicy Salsa served with Tortilla Chips \$35
- Mango-Papaya Salsa served with Tortilla Chips \$35

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ACTION STATION SELECTIONS

All stations are served with appropriate Condiments, Breads and Rolls
A \$75 Chef's Fee will be assessed for all Action Stations

Gyro Carving Station \$280

(serves 75 guests)

Lamb Gyro Meat served with Pita Bread, Shredded Lettuce, Sliced Tomatoes,
Sweet Onions, Feta and Tzatziki Sauce

Jack Daniels Spiral Sliced Ham Carving Station \$275

(serves 40 to 50 guests)

Brown Sugar Bourbon Glaze Spiral Sliced Ham

Top Sirloin of Beef Carving Station \$215

(serves 50 to 75 guests)

Top Sirloin of Beef with a Mustard and Peppercorn Rub

Tenderloin of Beef Carving Station \$265

(serves 25 to 30 guests)

Tenderloin of Beef with Roasted Garlic Aioli, Horseradish Cream and Stone Ground Mustard

Roasted Turkey Breast Carving Station \$200

(serves 25 to 30 guests)

Roasted Turkey Breast with Cranberry Orange Relish

Roasted Prime Rib of Beef Carving Station \$375

(serves 50 guests)

Roasted Prime Rib of Beef with Cracked Black Peppercorns and Cream Horseradish

Slow Roasted Steamship Round of Beef Carving Station \$550

(serves 100 to 125 guests)

Slow Roasted Steamship Round of Beef with Whole Grain Mustard and Peppercorn Sauce

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BEVERAGE SERVICE

Beverage	Host Bar	Cash Bar
Well Liquor	\$6.00	\$6.50
Call Liquor	\$7.50	\$8.00
Cordials	\$9.00	\$9.50
Super Premium	\$9.00	\$9.50
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$5.25	\$5.50
Soft Drinks	\$2.50	\$3.00
*House Wine	\$6.00	\$6.25
Domestic Keg Beer	\$400.00	N / A
Imported Keg Beer	\$500.00	N / A

Specialty Drinks

Non-Alcoholic	\$35 per gallon
Bloody Mary	\$65 per gallon
Champagne Punch	\$70 per gallon
Mimosas	\$70 per gallon
Screwdrivers	\$65 per gallon

Beers

Domestic Beer Selection: Bud Light, Budwesier	\$4 per bottle
Import: Corona Extra, Amstel Light	\$5.25 per bottle
Craft: Samuel Adams Boston Lager	\$5.25 per bottle

Wines

First Flight \$6 (House)

Sycamore Lane
Chardonnay, Pinot Grigio, White Zinfandel
Cabernet Sauvignon, Merlot, Pinot Noir

Second Flight \$6.50

Trinity Oaks
Chardonnay, Pinot Grigio
Cabernet Sauvignon, Merlot, Pinot Noir

Third Flight \$8

Ruffino: Pinot Grigio
Menaga a' Trois: Chardonnay, Cabernet Sauvignon, Red Blend
Jargo: Pinot Noir

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Package Bar Service

25 Guest Minimum

Limited Hosted Bar

Domestic Bottled Beer, House Wine and Soft Drinks
\$11 per Guest for the First Hour
\$6 per Guest for Each Additional Hour or Part Thereof

Complete Hosted Bar

Domestic Bottled Beer, Imported Bottled Beer
Wines, Liquors, Mixers and Soft Drinks

Millennium House Package

House Selection of Beer, Wine, Alcohol and Soft Drinks
\$10 per Guest for the First Hour
\$6 per Guest for the Additional Hour or Part Thereof

Well Brands

Jim Beam White Label, Gilbeys Vodka, Gilbeys Gin, Canadian Club, J&B Scotch,
Don Q Crystal Rum, Sauza Extra Gold Tequila, Christian Brothers Brandy
\$13 per Guest for the First Hour
\$7 per Guest for Each Additional Hour or Part Thereof

Call Brands

Jim Beam Black Label, Smirnoff Vodka, Tanqueray Gin, Canadian Club Reserve, Johnnie Walker Red,
Don Q Gold Rum, Sauza Hornitos Playa Tequila, Courvoisier VS
\$14 per Guest for the First Hour
\$8 per Guest for Each Additional Hour or Part Thereof

Premium Brands

Makers Mark Bourbon, Stolli Vodka, Hendricks Gin, Crown Royal, Johnnie Walker Black,
Captain Morgan Dark, Tres Generaciones Tequila, Courvoisier VSOP
\$18 per Guest for the First Hour
\$10 per Guest for Each Additional Hour or Part Thereof

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GENERAL INFORMATION

Deposit & Payment

A non-refundable deposit is required in order to confirm your event. Full pre-payment is due three business days prior to your event by cash or cashier's check for all social events. If direct billing is required, credit must be established by the hotel's credit manager and must be submitted at the time of booking. For a schedule payment plan, please contact your catering manager to organize a customized timeline to satisfy the complete pre-payment of your event.

Guarantee

Guarantee must be specified three business days in advance by 12 noon. Guarantee number is not subject to reduction. If the guarantee is not received within the above mentioned timeframe, the estimated figure will automatically become the guarantee (contracted guests count). If additional guests above the respective guarantee numbers attend, the hotel will not guarantee the same menu. For multiple entrees: the hotel must be provided with the exact count of each entrée item three business days prior to the event.

Surcharge & Tax

Menu pricing are net and current 22% gratuity is taxable and subject to the current 7.75% tax (subject to change without notice). These fees will be automatically added to your bill.

Coatroom/Gift Registration

Coat check attendant is suggested October through February for all events after 5:00 pm.

Gift check attendant is suggested for all social and wedding functions

Coat check attendant - \$150

Gift check attendant - \$150 per event (no coats)

Coat & Gift check attendant - \$250

Restroom attendant (if required) - \$150

Special Services

White Glove Service - \$125 per event

White Chair Covers - \$2 per chair

Black Satin Sash - \$1 per chair

Up Lighting Package - \$125 per chamber

Custom Ice Sculpture - \$350 minimum

Labor Charges

A bartender fee of \$125 will automatically be charged for non-hosted bars that do not reach a \$250 cash sales.

For non-hosted bars a \$75 cashier fee will be charged.

One Bartender Required per 100 Guests

One Cashier Required per Bartender (per 100 Guests)

Chef in Attendance (for stations) \$75

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Audio Visual, Sound & Lighting

We encourage the use of our full-service audio/visual company located in the hotel to service your event. Scott Brown Media Group Technician may be reached by calling 919-382-5051.

Banners, Signs & Flags

Arrangements for hanging banner, signs, seals and flags must be handled by the hotel. All banners and signs must conform to the standards of the Millennium Hotel. A \$55 charge will apply per item. Signage can be obtained through our local vendor for an additional charge. All types of signage in public space must be approved through the catering manager in advance.

Decorations

Arrangements for early decorating time or special requirements of your decorator/florist must be coordinated in advance with the catering manager who will assess cleaning deposits and/or fees. Customized ice sculptures are available at an additional cost.

Guest Room Rate

A room rate can be arranged for out of town guests based on availability. Should you wish to secure a block of rooms, our sales managers can draw up a contract for you.

Preferred Professionals (vendors)

The Millennium Hotel Durham highly recommends professional vendors that may be used to assist in the planning of your event. Please contact your catering manager for a complete listing.

Seating

Please advise your catering manager if a head table or dance floor is required. If guests are to be assigned to numbered tables, a special seating diagram will be designed. Banquet tables are draped in linen provided by the hotel in standard colors. Specialty linens may be ordered at an additional charge.

Security

Additional security required for the event can be arranged through your catering manager. Armed guards are not permitted on the Millennium Hotel Durham property for any reason. The fee is \$35/per security guard/per hour with a 3 hour minimum (subject to change without notice).

Shuttle Service to Duke / On-site Parking

Shuttle services to the local Duke facilities are for our in-house guests only and can be arranged through our transportation desk. Complimentary parking is provided to all guests attending an event at the Millennium.

Special Conditions

No food or beverage of any kind will be permitted into the hotel by the client or their guests from the outside unless it is pre-arranged with the catering manager in advance.

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