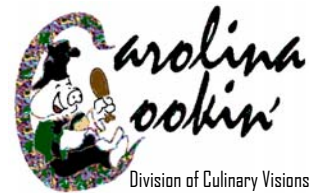


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BREAKFAST

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 20 Guests. Below 20 guests, add \$1.95 per guest.

Continental

- Assorted Muffins, Danish & Breakfast Breads
 - Butter & Preserves
 - Chilled Orange Juice
- Fresh Brewed Columbian Coffee with Condiments
 - \$5.50 per guest
 - With Fresh Fruit Medley \$6.50
 - Without Orange Juice \$4.95

Country Biscuits

- Sausage and/or Ham Biscuits
 - Condiments on the Side
 - Country Hash Browns
 - Fresh Fruit Medley
 - Chilled Orange Juice
- Fresh Brewed Columbian Coffee with Condiments
 - \$7.50 per guest
 - Add Cheese to Biscuits \$.30 each
 - Add Egg to Biscuits \$1.15 each

Southern Breakfast Buffet

- Scrambled Eggs Topped with Cheddar
 - Crispy Bacon & Sausage
 - Country Hash Browns
- Fluffy Biscuits with Butter & Preserves
 - Chilled Orange Juice
- Fresh Brewed Columbian Coffee with Condiments
 - \$9.15 per guest
 - Add Southern Grits \$.95 each

Quiche Buffet

- Choose From:
- ~ Broccoli, Ham & Cheese
 - ~ Spinach, Bacon & Cheese
 - ~ Fresh Vegetables & Cheese
 - ~ Chicken, Potato, Spinach & Cheese
- Assorted Sliced Breakfast Breads and Butter
 - Fresh Fruit Medley
 - Chilled Orange Juice
 - Fresh Brewed Columbian Coffee with Condiments
 - \$8.75 per guest

Omelet Buffet

- Choose From:
- ~ Cheddar Omelet
 - ~ Western Omelet
- Country Hash Browns
 - Assorted Sliced Breakfast Breads with Butter
 - Chilled Orange Juice
 - Fresh Brewed Columbian Coffee with Condiments
 - \$8.45 per guest

If you want more Omelet variety, choose the cooked to order Omelet Station

Beverage Additions

- Assorted Hot Teas with Lemon Wedges & Honey \$1.50 per bag (min. 15 bags)
- Assorted Sodas \$1.10 each
- Bottled Waters \$1.10 each
- Iced Water Service (pitchers) \$.50 per guest

Chef Stations

(minimum 25 guests for all chef stations)

• Omelet Station

Omelets Cooked To Order

- Guests choose their own ingredients from: Whipped Eggs, Cheddar, Sausage, Bacon, Diced Ham, Fresh Tomato, Red Onion, Mushrooms, Bell Peppers
 - Southern Hash Browns
 - Sliced Breakfast Breads with Butter
 - Fresh Fruit Medley
 - Chilled Orange Juice
- Fresh Brewed Columbian Coffee with Condiments
 - \$9.65 per guest plus chef labor

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AM & PM BREAKS

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 20 Guests. Below 20 guests, add \$1.95 per guest.

Break 1

- Fancy Cocktail Nuts
- Cheesy Gold Fish
 - Mini Pretzels
 - M&M's
- Fresh Whole Fruit
\$6.50 per guest

Break 4

- Fancy Cocktail Nuts
 - Cheesy Gold Fish
 - Mini Pretzels
- \$3.95 per guest

Break 7

- Vegetable Cream Cheese Bars
 - Spanakopita
 - Fresh Whole Fruit
\$6.20 per guest
- Without Spanakopita \$3.95 per guest

Break 2

- Seasonal Fruit Display with a Sherry Crème Dip
- Vegetable Crudités Display with a Spinach Herb Dip
- International Cheese Display with Gourmet Crackers
\$6.75 per guest

Break 5

- Assorted Bistro Dessert Bars
 - Fresh Fruit Medley
- \$3.95 per guest

Break 8

- Assorted Home Baked Cookies
 - Fancy Cocktail Nuts
 - Cheesy Gold Fish
- \$4.25 per guest

Break 3

- Fresh Seasonal Fruit Display with Sherry Crème Dip
- Assorted Finger Sandwiches
\$4.95 per guest

Break 6

- Vegetable Crudités Display with a Spinach Herb Dip
- Fresh Seasonal Fruit Display with a Sherry Crème Dip
\$4.25 per guest

Beverage Additions

- Assorted Hot Teas with Lemon Wedges & Honey \$1.50 per bag (min. 15 bags)
- Assorted Sodas \$1.10 each
- Bottled Waters \$1.10 each
- Iced Water Service (pitchers) \$5.00 per guest
- Iced Tea Service \$1.25 per guest
- Chilled Lemonade \$1.25 per guest

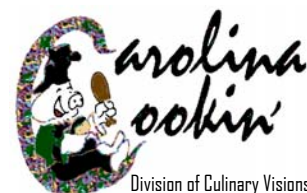
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BOX LUNCH

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 20 Guests. Below 20 guests, add \$1.95 per guest. All boxes include Fresh Brewed Sweetened Iced Tea with Lemon Wedges.

Deli Boxes

Choose from:

- ~Smoked Turkey Breast & Havarti
 - ~Honey Ham & Swiss
 - ~Roasted Beef & Cheddar
 - ~Culinary Chicken Salad with Grapes
 - ~Curry Chicken Salad with Almonds
 - ~Dill Tuna Salad
 - ~Vegetarian (cheeses, mushrooms, cucumbers, shredded carrots, tomatoes, lettuce, sprouts with a Cajun mayonnaise on side)
 - On Heart Healthy Wheat Bread or Kaiser. If Croissant add \$.50 each
 - Italian Pasta Salad, Southern Potato Salad or Potato Chips (choose same for all boxes)
 - Home Baked Cookies
- **If mixing boxes, there is a minimum of 5 each type being mixed.
- \$8.45 each

Gourmet Spinach Salad

- Tender Baby Spinach Topped with Egg, Red Onion, Tomatoes, Croutons, Crispy Bacon, Smoked Turkey Strips, Mozzarella Cheese Strips and Our House Champagne Dressing (additional Dressings available \$.50 ea)
 - Assorted Crackers
 - Bistro Dessert Bar
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.50 each

Beverage Additions

- Fresh Brewed Columbian Coffee with Condiments \$1.50 per guest
 - Assorted Sodas \$1.10 each
 - Bottled Waters \$1.10 each
 - Iced Water Service (pitchers) \$.50 per guest

Club Wrap

- Smoked Turkey Breast or Grilled Chicken (choose one) with Bacon, Mozzarella Cheese, Tomato & Lettuce wrapped in Tortilla
 - Pasta or Southern Potato Salad (choose same side for all boxes)
 - Home Baked Cookies
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.75 each

Carolina Grilled Chicken Salad

- Fresh Gourmet Greens Topped with Chopped Nuts, Mandarin Oranges, Sweetened Dried Cranberries, Julienne Red Onion and Sliced/Diced Grilled Chicken Breast with our Famous Tropical Raspberry Dressing on the Side, Along with Gourmet Crackers
 - Bistro Dessert Bar
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.75 each

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Italian Chicken

- Grilled Marinated Chicken Breast on Croissant
 - Pasta or Southern Potato Salad (choose same side for all boxes)
 - Home Baked Cookies
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.95 each

Salad Trio

- Choose Three Salads:
 - ~Culinary Chicken with Grapes
 - ~Dill Tuna Salad
 - ~Curry Chicken Salad with Almonds
 - ~Italian Pasta Salad
 - ~Southern Potato Salad
 - ~Visions Broccoli Salad
 - Gourmet Crackers
 - Home Baked Cookies
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.25 each

Greek Grilled Beef Salad

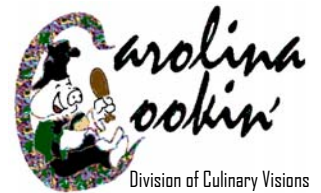
- Fresh Gourmet Greens Topped with Feta Cheese, Tomato, Olives, Red Onion, Cucumber and Tender Grilled Beef with Balsamic Vinaigrette Dressing on the Side, Along with Pita Chips
 - Bistro Dessert Bar
 - Fresh Brewed Sweetened Iced Tea with Lemon Wedges
- \$8.95 each

Side Additions

- Fresh Fruit Medley \$1.10 each
 - Whole Fruit \$1.10 each
- Italian Pasta Salad or Southern Potato Salad \$1.10 each
 - Potato Chips \$.80 each

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LUNCH BUFFETS

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All Lunch Buffets \$9.75 per guest, unless otherwise noted.

Soup, Salad & ½ Sandwich (See Other Options Under Menu!)

- Deli Sandwiches made with Smoked Turkey Breast & Havarti, Honey Ham & Swiss, Tender Roast Beef & Cheddar or Mozzarella—each Sandwich with Tomato & Lettuce (½ sand. per guest)
 - Condiments on side
- Culinary Garden Salad (Fresh Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots, and Mini Corn) served with Two Freshly Made Dressings
- Soup Du Jour with Gourmet Crackers (chef's freshly prepared seasonal homemade soup)

Menu Options

- Same menu with Whole Sandwich per guest, without Soup Du Jour
- You can also switch Culinary Garden Salad for either Italian Pasta Salad or Southern Potato Salad

Deluxe Deli Display

- Choose Three Items: Smoked Turkey Breast, Honey Ham, Tender Roast Beef, Culinary Chicken Salad with Grapes, Curry Chicken Salad with Almonds or Dill Tuna Salad
 - Assorted Sliced Cheeses
 - Lettuce, Tomato, Red Onion
 - Condiments on Side
- Italian Pasta, Southern Potato Salad or Potato Chips

Menu Option

- Add Culinary Garden Salad (Fresh Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots, and Mini Corn) served with Two Dressings \$2.10 per guest

Culinary Salad Bar

- Choose Four Salads:
 - ~Culinary Chicken Salad with Grapes
 - ~Curry Chicken Salad with Almonds
 - ~First Prize Salad (Grilled Diced Chicken Breast served over Fresh Garden Greens & Dressing on Side)
 - ~Culinary Salad (Fresh Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots, and Mini Corn served with Two Freshly Made Dressings)
 - ~Carolina Grilled Chicken Salad (Fresh Gourmet Greens Topped with Chopped Pecans, Mandarin Oranges, Sweetened Dried Cranberries, Julienne Red Onion and Diced Grilled Chicken Breast with our Famous Tropical Raspberry Dressing on Side)
 - ~Dill Tuna Salad
 - ~Visions Broccoli Salad
 - ~Italian Pasta Salad
 - ~Southern Potato Salad
 - ~Fresh Fruit Salad
 - Gourmet Crackers

Fajita Bar

- Fajita Wraps
- Seasoned Beef, Diced Grilled Chicken, Sautéed Peppers with Onions & Mushrooms, Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Salsa and Guacamole
- Refried Beans Topped with Cheese
 - Fiesta Rice
- Tortilla Chips with Salsa & Guacamole

Gourmet Salad & Baked Potato Bar

- Fresh Gourmet Greens Tossed with Red Cabbage and Shredded Carrots
 - Hot Baked Potato
 - Condiments include: Shredded Cheese, Mandarin Orange, Crouton, Cucumber, Tomato, Chopped Nuts, Diced Spring Onion, Black Olives, Mini Corn, Crispy Bacon, Butter & Sour Cream with Three Dressings (choose from Our Famous Tropical Raspberry, Homemade Ranch, Gene's Thousand Island, Champagne, Low Fat Italian or Balsamic Vinaigrette)
 - Additional Dressings \$.50 per guest

- Gourmet Crackers

Menu Option

- Add Soup Du Jour (chef's freshly made seasonal homemade soup) \$1.95 per guest

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Beverage Additions

- Fresh Brewed Columbian Coffee with Condiments \$1.50 per guest
 - Assorted Sodas \$1.10 each
 - Bottled Waters \$1.10 each
 - Iced Water Service (pitchers) \$.50 per guest

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HOT LUNCH BUFFETS

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All Hot Lunch Buffets \$9.75 per guest, unless otherwise noted.

CHICKEN & TURKEY

Menu 1

- Chicken Parmesan
- Pasta with a Marinara Sauce
- Culinary Garden Salad with Two Homemade Dressings

Menu 2

- Champagne Chicken
- Herbed Rice Pilaf
- Fresh Vegetable Medley

Menu 3

- Tortilla Chicken (boneless breast rolled in crispy tortillas topped with a Mexican style sauce)
 - Fiesta Rice
- Culinary Garden Salad with Two Homemade Dressings

Menu 4

- Southern Fried Chicken (bone-in)
 - Baked Beans
 - Classic Potato Salad

Beverage Additions

- Fresh Brewed Columbian Coffee with Condiments \$1.50 per guest
- Assorted Sodas \$1.10 each
- Bottled Waters \$1.10 each
- Iced Water Service (pitchers) \$5.50 per guest

Menu 5

- Chicken Lombardy (boneless breast topped with mozzarella, parmesan and a Marsala mushroom sauce)
 - Oven Roasted Potatoes
- Culinary Garden Salad with Two Homemade Dressings

Menu 6

- Cranberry Barbeque Chicken Lombardy (boneless breast with a sweet barbeque sauce)
 - Harvest Wild Rice
 - Seasoned Green Beans

Menu 7

- Turkey Piccata (tender turkey cutlet with a white wine caper lemon sauce)
 - Rice Pilaf
 - Sugar Snaps with Herbs

Menu 8

- Roasted Turkey with Granny Smith Cornbread Dressing & Gravy
 - Cranberry Sauce
 - Green Beans Almondine

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PORK

Menu 9

- Grilled Seasoned Pork Chops
 - Visions Mac and Cheese
- Vegetable Medley with Herbs

Menu 10

- Cranberry BBQ Pork Cutlets
 - Herbed Rice
 - Fresh Green Beans

Menu 11

- Bratwurst with Peppers & Onions
 - German Potato Salad
 - Seasoned Green Beans

Menu 12

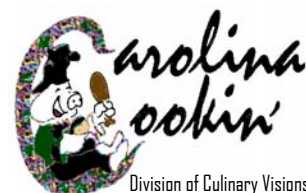
- Stuffed Pork Chops
- Sugar Snaps with Herbs
- Culinary Garden Salad with Two Homemade Dressings

Menu 13

- NC Pork BBQ, Lexington Style & Chopped
 - Southern Baked Beans
 - Classic Potato Salad
 - Creamy Cole Slaw

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HOT LUNCH BUFFETS

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 20 Guests. Below 20 guests, add \$1.95 per guest. All lunches include Sweetened Iced Tea with Lemon Wedges, Breads & Butter and Dessert.

All Hot Lunch Buffets \$9.75 per guest, unless otherwise noted.

BEEF

Menu 14

- Southern Meatloaf Topped with Fresh Tomatoes and Cheddar
 - Visions Mac and Cheese
 - Green Beans Almondine

Menu 15

- Tender Beef Tips with Peppers & Onions
 - Rice Pilaf
- Culinary Garden Salad with Two Homemade Dressings

Menu 16

- Seasoned Beef Stuffed Bell Peppers
 - Whipped Potatoes
 - Fresh Green Beans

Menu 17

- Hearty Beef Lasagna
- Italian Squash Medley
- Culinary Garden Salad with Two Homemade Dressings

Beverage Additions

- Fresh Brewed Columbian Coffee with Condiments \$1.50 per guest
 - Assorted Sodas \$1.10 each
 - Bottled Waters \$1.10 each
 - Iced Water Service (pitchers) \$.50 per guest

SEAFOOD

Menu 18

- Pecan Encrusted Trout
 - Harvest Wild Rice
 - Fresh Vegetable Medley
- \$12.95 per guest

Menu 19

- Crab Stuffed Flounder
 - Rice Pilaf
 - Sugar Snaps with Herbs
- \$12.95 per guest

Menu 20

- Country Fried Fish (type based on fresh market availability)
 - Creamy Cole Slaw
 - Roasted Potato Wedges
- \$12.95 per guest

Salad Additions

- Culinary Garden Salad (fresh garden greens with cucumber, tomato, black olives, shredded carrots, mini corn) with Two Homemade Dressings add \$2.10 per guest
- Spinach Salad (baby spinach with red onions, chopped egg, croutons, crisp bacon) with Two Homemade Dressings add \$2.10 per guest
- Carolina Salad (sweet gourmet greens with mandarin oranges, sweetened dried cranberries, chopped pecans) with Tropical Raspberry Vinaigrette add \$2.10 per guest

VEGETARIAN

Menu 21

- Cheese Stuffed Shells with a Spinach Cream Sauce
- Culinary Garden Salad with Two Homemade Dressings

Menu 22

- Eggplant Parmesan
- Pasta with a Marinara Sauce
- Culinary Garden Salad with Two Homemade Dressings

Menu 23

- Baked Ziti with Tofu, Eggplant & Seasonal Fresh Vegetables
- Culinary Garden Salad with Two Homemade Dressings

Desserts

- Included in Hot Buffet Menu:
- Assorted Home Baked Cookies

Desserts Substitutions

- Fresh Seasonal Fruit Medley add .65 per guest
- Assorted Gourmet Dessert Bistro Bars add \$.55 per guest
 - Baklava, add \$.55 per guest
 - NY Style Cheesecake with Cherry Topping on Side, add \$2.00 per guest
 - Peach, Apple or Cherry Cobbler add \$1.25 per guest
- Sheet Cake with Simple Writing of Your Choice (size based on your number of guests, minimum 25 guests), add \$1.25 per guest
- Sheet Cake with Screen Printed Design (size based on your number of guests, minimum 25 guests) add \$1.65 per guest



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THEME LUNCH BUFFETS

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 20 Guests. Below 20 guests, add \$1.95 per guest. All lunches include Sweetened Iced Tea with Lemon Wedges, Breads & Butter if appropriate and Dessert.

Themed Events for Holidays will include Specialty Buffet Décor. Examples: July 4th will include stars and stripes linens; Christmas Holidays will include Red or Burgundy linens with gold organza accents, mini white lights and props.

Southern Cookout

- Grilled Hamburgers (Veggie Burgers upon request)
 - Grilled Hot Dogs
 - Southern Baked Beans
 - Classic Potato Salad or Potato Chips (choose)
 - Creamy Cole Slaw
 - Buns, Mayonnaise, Mustard, Ketchup, Relish, Chili, Lettuce, Onion, Tomato and Cheese)
 - Assorted Home Baked Cookies
 - Chilled Lemonade & Sweetened Iced Tea with Lemon Wedges
- \$9.50 per guest

Menu Includes

Buffet Décor: Red and White Strip linens, wicker baskets for utensils, accent with solid red and white linens.

Menu Option

This menu is priced based on delivering prepared.

To have this menu grilled on site, add grill rental \$110.00 (each grill needed—one grill for every 75 guests), grill rental delivery if more than one \$55.00 and event staff labor as needed.

Event Labor If Needed

- Chefs and Event Managers \$25.00/hr
 - Servers and Platers \$20.00/hr
- Server/Event Manager Combo (when you only need one) \$25.00/hr

Beverage Additions

- Assorted Sodas \$1.10 each
- Bottled Waters \$1.10 each
- Iced Water Service (pitchers) \$1.50 per guest

Pig Pickin'

- NC Pork Barbeque (chopped Lexington Style Barbeque)
 - Grilled BBQ Chicken
 - Southern Baked Beans
 - Classic Potato Salad
 - Creamy Cole Slaw
 - Buns & Parkerhouse Rolls with Butter
 - Fruit Cobbler
- \$12.50 per guest

Menu Includes

Buffet Décor: Red skirting with red/white checkered linens on top of buffet, wicker baskets with colorful bandanas.

Menu Option

This menu is priced based on delivering prepared.

Same Menu without BBQ Chicken & Fruit Cobbler, see Hot Lunch Menus

To have this menu grilled on site, add grill rental \$110.00 (each grill needed—one grill for every 75 guests), grill rental delivery if more than one \$55.00 and event staff labor as needed.

The Orient

- Sesame Chicken
 - Beef & Vegetable Stir-Fry
 - Oriental Rice
 - Vegetable Egg Rolls
 - Oriental Salad
 - Gourmet Dessert Bars
- \$13.50 per guest

Menu Includes

Buffet Décor: Black to the floor linens with red linen accents on top and a few oriental props.

Tropical Island

- Apricot Chicken
 - Jeweled Pork Tenderloin (pork tenderloin stuffed with fruit and nuts)
 - Coconut Scented Rice
 - Fresh Vegetable Kabobs
 - Key Lime Pie
 - Chilled Sparkling Citrus Punch & Sweetened Iced Tea with Lemon Wedges
- \$17.25 per guest

Menu Includes

Buffet Décor: Bright Tropical Linens and grass skirting. Leis accent top of buffet.

The Old West

- BBQ Spare Ribs
 - Grilled Rib Eye Steaks
 - Baked Potato with Butter & Sour Cream
 - Southwestern Baked Beans
 - Fruit Cobbler
- \$19.25 per guest

Menu Includes

Buffet Décor: Denim linens, cowboy hat props, bandanas on baskets used for utensils.

Menu Option

This menu is priced based on delivering prepared.

To have this menu grilled on site, add grill rental \$110.00 (each grill needed—one grill for every 75 guests), grill rental delivery if more than one \$55.00 and event staff labor as needed.

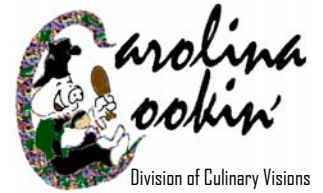
OTHER THEMES: MARDI GRAS, MEXICAL, AFRICAN SAFARI & MORE



336-373-3803, Fax 336-373-3810
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 5834 Bur-Mil Club Road, Greensboro, NC 27410
 www.burmilpark.org

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DINNER BUFFETS

Buffets include disposable service ware, buffet utensils and chafers if needed, seasonal linens to decorate buffet. Minimum 30 Guests. Below 30 guests, please inquire. All dinners include Sweetened Iced Tea with Lemon Wedges and Breads & Butter.

Menu 1

- Champagne Chicken (boneless breast of chicken with a light Champagne Cream Sauce)
 - Tender Rib Eye Steak (average medium rare, 8 oz.)
 - Whipped Herb Potatoes
- French Style Green Beans
- Bourbon Pecan Pie
\$20.50 per guest

Menu 2

- Bourbon Beef Tenderloin Medallions with Sherry Mushroom Sauce
 - Soy Glazed Salmon
 - Harvest Wild Rice
- Green Beans with Chopped Tomatoes
- Chocolate Cake with Raspberry Filling
\$24.75 per guest

Menu 3

- Pecan Encrusted Trout
- Prime Rib of Beef with Au Jus (8 oz.)
 - Parslied New Potatoes
- Fresh Vegetable Medley with Herbs
- Chocolate Tuxedo Cake
\$21.50 per guest

Menu 4

- Tender Sliced Roast Beef with a Burgundy Sauce
- Cranberry Chicken (boneless breast)
 - Herbed Rice Pilaf
 - Fresh Squash Sauté
- Assorted Cake Squares
\$14.25 per guest

Menu 5

- London Broil with a Sherry Mushroom Sauce
- Culinary Chicken (boneless breast of chicken with a light cream sauce topped with sautéed onions & colorful bell peppers)
 - Harvest Wild Rice
 - Green Beans with Pecans
- Apple Torte with Whipped Cream
\$15.25 per guest

Menu 6

- Jeweled Pork Tenderloin with an Apricot Sauce (pork tenderloin stuffed with fruit and pecans)
- London Broil with a Burgundy Mushroom Sauce
 - Herbed Rice Pilaf
 - Fresh Vegetable Medley
- Cheesecake with Assorted Toppings
\$16.50 per guest

Event Labor If Needed

- Chefs and Event Managers \$25.00/hr
 - Servers and Platers \$20.00/hr
- Server/Event Manager Combo (when you only need one) \$25.00/hr

Beverage Additions

- Assorted Sodas \$1.10 each
- Bottled Waters \$1.10 each
- Iced Water Service (pitchers) \$.50 per guest

Bur-Mil Park



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MANY DINNER OPTIONS

AVAILABLE.

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