

Catering
to you



Menus



Voted Best Caterer
in Auburn-Opelika

TABLE OF CONTENTS

Overview & Frequently Asked Questions	3
Breakfast	5
Buffet	6
Plated & Stations	7
Breakfast Enhancements	8
Breaks	9
Specialty Breaks	10
Beverage & a la Carte Breaks	12
Box and Strolling Lunch Options	13
Buffet Lunch and Dinner Options	16
Plated Lunch and Dinner Options	19
Reception	23
Hors D' Oeuvres	24
Reception Tables	26
Action Stations	27
Carving Block	28

OVERVIEW & FREQUENTLY ASKED QUESTIONS

Guest Count

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it may be possible to increase the guest count number with a \$3 increase in price per person for each addition, but it will not be possible to reduce the number below your final guaranteed count. If guests exceed the guarantee the night of, a \$5 charge per person will be incurred. Your catering or conference services manager will work with you closely on the guest count.

Service Charge and Sales Tax

A 22% taxable service charge and applicable state sales tax of 9% will be added to all food and beverage charges. Audio visual equipment and function room set-up/rental fees are subject to an additional 13% occupancy tax.

Menu Tasting

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Conference Services or Catering Manager to schedule. Complimentary tastings are done for banquet events with a \$10,000 food and beverage minimum for up to four guests. Additional guests can be added at menu price.

Banquet Pricing

All prices are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. All food and A/V can be catered off-site with a 15% surcharge

Dietary Restrictions

The Hotel at Auburn University can provide alternative options for those guests requiring dietary restrictions. Your Catering Manager will work with you on providing a selection for your guests.

Alternative Private Dining

Groups 20 or under may utilize the Ariccia private dining room for their breakfast, lunch or dinner selections. Ariccia offers a daily breakfast buffet and a lunch buffet Monday-Friday. Room rental will apply for the private room, Enoteca.

Parking

Parking at The Hotel at Auburn University is reserved for hotel and event guests only. Overflow parking is available on campus after 5 on Monday-Friday and on the weekends when parking is full. Downtown Auburn also offers metered parking daily.

**THE HOTEL AT
AUBURN UNIVERSITY**
AND DIXON CONFERENCE CENTER

Catering To You and AV2U

If you are interested in having The Hotel at Auburn University provide catering or audio visual services for your event offsite we offer our Catering To You and AV2U services. All full service events with a food and beverage minimum of \$5,000 can be catered offsite. All offsite events are subject to a 15% cater out fee and are subject to 22% service charge, 9% sales tax. Food and beverage items and prices are subject to change based on availability. Drop off catering can be provided without the 15% cater out fee.

What's included in my function?

All events *onsite* include the following; Tables, Chairs, ivory underlays, white tablecloths, white linen napkins, dedicated banquet staff, silverware, stemware, china, votive candles. We will be happy to work with you on renting linen and decor for your function from our list of preferred vendors.

Will you provide someone to oversee my ceremony?

Your Catering Sales Manager will discuss your details with you and provide this information to our event services through a Banquet Event Order (BEO). We will also ask that you provide a schedule of events to your Catering Sales Manager. These things will allow us to provide the experience that you desire for room setup and food services. You may provide your own wedding coordinator or utilize our on-site Catering Sales Manager for a \$400 service charge.

Are there other menu options available?

We would be happy to provide a custom menu for your event. Our catering team will work closely with you and our chef to provide that perfect menu for you.

Do you have special menus and packages for children?

Yes, we provide child friendly menus for children age six through 12. Meals for children are charged at 1/2 of the selected adult banquet price. Children five and under are free.

Breakfast



THE HOTEL AT
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PLATED BREAKFAST

All pricing is per person

The Samford Sunrise | \$19.00

Western Scrambled Eggs

Applewood Smoked Bacon

Home Style Potatoes with an Oven Dried Tomato

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Florida Orange Juice

The “Old Main” | \$21.00

Frittata

Chicken and Apple Sausage

Fresh Sliced Local Tomatoes and a Buttermilk Biscuit

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Florida Orange Juice

BREAKFAST STATION

*All pricing is per person. *Denotes \$85 chef attendant fee*

Farm Fresh Egg Omelet Station* | \$11.00

Cheddar and Swiss Cheeses, Diced Ham, Sliced Mushrooms, Sautéed Onions, Bell Peppers, Bacon, Sausage, Spinach Leaves (Egg Beaters Available)

Smoked Salmon Station with Assorted Bagels* | \$7.00

New York Style Bagels with Fat Free, Regular and Sundried Tomato Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Diced Hard Boiled Eggs

Roasted Prime Rib Station* | \$13.00

Horseradish Au Jus, Fruit Compote and Sister Schubert Rolls

Breakfast Panini Station* | \$9.00

Scrambled Eggs, Hard Boiled Eggs, Applewood Smoked Bacon, Ground Sausage, Caramelized Peppers and Onions, Spinach, Swiss and Cheddar Cheeses

BREAKFAST BUFFET OPTIONS

All pricing is per person and based on one-hour replenishment

Signature Continental | \$14.00

Seasonal Fresh Whole Fruit

Morning Pastries with Honey Butter and Assorted Fruit Preserves

Freshly Baked Muffins and Morning Breads

Apple and Florida Orange Juices

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Premium Continental | \$18.00

Sliced Fresh Fruit Platter with Seasonal Berries

Morning Pastries with Honey Butter and Assorted Fruit Preserves

Individual Yogurt Parfaits with Pure and Natural Granola

Assorted Breakfast Cereals with Bananas, Whole and Skim Milk

Smokehouse Ham and Swiss Cheese Biscuits

Apple and Florida Orange Juices

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Complete Breakfast Table | \$23.00

Sliced Fresh Fruit Platter with Seasonal Berries

Individual Low Fat Fruit and Greek Yogurts

Assorted Breakfast Cereals with Bananas, Whole and Skim Milk

Morning Pastries with Honey Butter and Assorted Fruit Preserves

Traditional Scrambled Eggs

Applewood Smoked Bacon, Country Sausage Links

Home Style Potatoes with Sweet Peppers and Onions

Grits with Shredded Cheddar, Green Onions and Diced Tomatoes

Southern Style Biscuits with Sausage Gravy

Apple and Florida Orange Juices

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

BREAKFAST BUFFET ENHANCEMENTS

All pricing is per person

Pastries & Danishes | \$3.00

Assorted pastries with fruit compote and Cream Cheese

Muffins | \$3.50

Assorted Breakfast Muffins

Morning Scones | \$3.50

Blueberry or White Chocolate Raspberry

Doughnuts | \$4.50

Assorted Varieties of Bakeshop Doughnuts

Loaded Croissants | \$4.00

Your choice of Florentine or ham and cheese folded butter croissants

Loaded Biscuits | \$4.50

Scrambled Eggs, Smoked Bacon or Sausage Patties, American Cheese

Sausage Biscuit | \$3.50

Sausage Patty with or without American Cheese

Ham, Egg & Cheese Croissant | \$5.00

Scrambled Eggs, Smokehouse Ham and Swiss Cheese

Biscuits And Gravy | \$3.50

Home Style Sausage Gravy with Buttered Biscuits

Quiche | \$3.50

Assorted Mini Quiches

Jumbo Frittata | \$4.50

Personal 4oz Fresh Baked Frittata

Steel-Cut Oatmeal | \$3.00

Brown Sugar, Nuts, Dried Fruit, Sweet Cream Butter and Milk

Fresh Fruit Martinis | \$6.00

French Toast | \$6.00

Sweet Cream Butter, Macerated Berries and Warm Maple Syrup

Belgium Waffles | \$6.00

Sweet Cream Butter, Macerated Berries and Warm Maple Syrup

Chicken & Apple Sausage | \$3.00

Turkey Bacon | \$3.00

Breaks



SPECIALTY BREAKS

Breaks are designated for 45 minutes of service. All pricing is per person.

The “Plainsman Park” | \$13.00

Individual Bags of Popcorn and Chips
Mini Corndogs and Warm Pretzels with Pommery Mustards
Cracker Jacks and Honey Roasted Peanuts
Assorted Soft Drinks, Gatorades and Bottled Waters

“Schools Out” | \$12.00

Peanut Butter and Jelly Sandwiches
Oatmeal Cookies, String Cheese
Assorted Whole Fruits
Jell-O Cups and Jell-O Puddings
Yoo-hoos, Assorted Soft Drinks and Bottled Waters

Brisk Summer Break | \$12.00

Homemade Lemon Bars, Assorted Cookies
Orange Crème Pound Cake
Mountain Dew Cupcakes
Pink Lemonade, Southern Sweet Tea and Assorted Mighty Leaf Hot Teas

Sports Center | \$13.00

Mini Coney Dogs with Condiments
Beef Sliders, Hot Roasted Peanuts
Assorted Whole Candy Bars and Chocolate Dipped Pretzels
Assorted Soft Drinks, Gatorades and Bottled Waters

Snack Attack | \$13.00

Corn Tortilla Chips, Salsa and Guacamole
Bowls of Potato Chips, Ranch and French Onion Dips
Pretzels, Pommery Mustards
Pink Lemonade, Southern Sweet Tea and Assorted Mighty Leaf Hot Teas

Sundae Shoppe* | \$15.00

**\$85 chef attendant fee*

Create Your Own Banana Split or Ice Cream Sundae

Bananas, Walnuts, Assorted Candy Bar Pieces, Whipped Cream

Chocolate and Caramel Sauces

Assorted Soft Drinks, Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Healthier Habits | \$14.00

Trail Mix, Hummus with Pita Chips

Vegetable Crudités with Blue Cheese and Ranch Dips

Fresh Fruit Skewers with Honey Yogurt Dip

Assorted Naked Brand Juices and Mighty Leaf Teas

Glazed and Confused* | \$14.00

**\$85 chef attendant fee*

Fresh Fruits and Homemade Doughnuts

Assorted Doughnut Condiments to Include: Chocolate, Cinnamon Sugar,

Boston Crème, Macerated Strawberries, Fruit Filling

Carafes of Whole, 2% and Chocolate Milk

Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

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BEVERAGE BREAK

All pricing is per person

Half Day Break | \$8.00

Full Day Break | \$13.00

Freshly Brewed Caffé Siena Regular & Decaffeinated and Assorted Mighty Leaf Teas

Individual Fruit Juices, Assorted Soft Drinks and Bottled Water

A LA CARTE SNACKS

All pricing is per person

Fresh Granola Bars | \$3.00

Warm chewy Granola bars with cranberries and blueberries

Brookies | \$3.50

Perfect Combination of Goey Brownie and Chocolate Chip Cookies

Cookies | \$2.50

Assorted Varieties of Bakeshop Fresh Cookies

Assorted Candy Bars | \$2.00

Baked Pretzels | \$2.50

Yellow mustard dip

Freshly-Popped Popcorn | \$3.50

All pricing is per bowl and serves approximately 20 guests

Pretzels and Gold Fish | \$19.00

Trail Mix | \$28.00

Gourmet Nuts | \$40.00

Box & Strolling Lunch



BOX LUNCH ENTRÉE

All pricing is per person. Box lunches come with an apple and assorted cookie.

Groups of 15 or Less Choose One Entrée and side

Groups of 15 or More Choose Two Entrées and side

Smoked Turkey Wrap | \$15.00

Spinach Tortilla, Smoked Turkey, Spinach, Marinated Cherry Tomatoes,
Swiss Cheese, Pesto Aioli

Chicken Caesar | \$17.00

Tomato Basil Tortilla, Romaine Hearts, Parmesan, Bacon,
Grilled Chicken, Caesar Spread

American Club | \$17.00

Hoagie Bun, Ham, Smoked Turkey, Bacon, Lettuce,
Tomato, Basil Mayo

SIDES

German Potato Salad

Individual Potato Chips

Fruit

Granny Smith or Red Delicious Apple

Dessert

Assorted Home Style Cookies

Buffet Lunch & Dinner

LUNCH BUFFET

All pricing is per person.

Choose 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Iced Tea and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Two Signature Selections | \$27.00

One Signature Selection, One Premium Selection | \$30.00

Two Premium Selections | \$33.00

DINNER BUFFET

All pricing is per person.

Choose 1 Soup, 2 Salads, 2 Vegetables or Starches, 2 Entrees, and 2 Desserts

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Iced Tea and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Two Signature Selections | \$34.00

One Signature Selection, One Premium Selection | \$37.00

Two Premium Selections | \$40.00

SOUPS

Creamy Tomato and Basil Bisque

Three Bean Chili

Roasted Pepper and Gouda

White Bean and Bacon Soup

Potato and Leek Soup

SALADS

Crisp Caesar

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Smoked Bacon, Caesar Dressing

Baby Spinach

Spiced Walnuts, Dried Cranberries, Blue Cheese, Citrus Feta Vinaigrette

Baby Field Greens Salad

Candied Pecans, Strawberries, Cucumber, Creamy Oregano Dressing

Chopped Cobb

Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Blue Cheese, Italian Vinaigrette

Caprese

Fresh Sliced Tomatoes, Fresh Mozzarella, Fresh Garden Basil, Pressed Olive Oil

Panzanella

Italian Bread Salad, Cherry Tomatoes, Arugula, Kalamata Olives, Honey Red Wine Vinaigrette

Mediterranean Orzo

Diced Red Onion, Bell Peppers, Kalamata Olives, Spinach, Herbed Feta Dressing

Broccoli Salad

Broccoli, Bacon, Red Onion, Cheddar Cheese, Sour Cream

Chorizo and Roasted Corn Potato Salad

Honey Cumin Dressing

Bavarian Potato Salad

New Potatoes, Green Onions, Whole Grain Mustard, Bacon, Sour Cream

Vegetable Bouquet

Marinated and Grilled Vegetables

Taco Assortment

Shredded Lettuce, Cheddar Cheese, Tomato, Sour Cream, Jalapeno, Salsa, Guacamole

VEGETABLES AND STARCHES

Southern Green Beans

Caramelized Onions and Bacon

Sweet Corn

Stewed Tomatoes and Okra

Vegetable Casserole

Yellow, Squash, Broccoli, Onions, Rice

Braised Collard Greens

Apple Cider, Golden Raisins, Ham Hock

Garden Vegetable Medley

Sautéed with Sage Butter

Roasted Baby Carrots

Honey, Local Pecans, Parsley

Smothered Cabbage

Fresh Cracked Black Pepper, Bacon, Onions

Green Asparagus

Chargrilled Asparagus, Lemon Zest

Petite Corn Cobs

Roasted Corn on the Cob, Pesto Butter

Platanos Maduros Fritos

Fried Plantains, Light Jerk Seasoning

Coconut Rice

Coconut Milk, White Rice, Sweet Peas

Jambalaya Rice

Home Made Creole Base, Onions, Peppers,
White Rice

Sweet Potato Hash

Bacon, Onions, Honey, Apple Cider

Au Gratin Potatoes

Scalloped Yukon Potatoes, Butter, Cream,
Parmesan and Mozzarella Cheeses

Fingerling Potatoes

Veusuvio Style, Garlic, Fresh Herbs, Shallots,
Butter

Spanish Rice

Peppers, Tomatoes, Saffron

Whipped Potatoes

Roasted Garlic, Butter Cream

Red Beans

Ham Stock, Sausage, White Rice

Homes-Style Mac-N-Cheese

Cheddar, Mozzarella, Swiss, Gouda

Baked Beans

Bacon, Cane Sugar, Mustard Seasoning

THE HOTEL AT
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ENTRÉES

Signature Selections

Jerk Chicken Thighs | Black Beans, White Rice

Chardonnay Chicken | Herb Roasted Tomatoes, Sautéed Artichokes

Southern Fried Chicken | Sweet Tea Brined, Hand Battered, Whole Grain Mustard Cream Sauce

Breaded Catfish | Hand Battered, Ole Bay Seasoning, Tartar Sauce

Blackened Mahi | Fresh Citrus Gastrique, Pineapple, Red Onion, Bell Peppers

Shrimp and Chicken Jambalaya | Peppers, Home Made Creole Base, White Rice

Lemony Herb Grilled Bone-In Chicken | New Potatoes with Fresh Thyme, Charred Lemon Halves

Herb Marinated Chicken Breast | Roasted Mushrooms, Yukon Potatoes, Tomato Cream Sauce

Chicken Fajita | Grilled Peppers, Grilled Onions

Beef Picadilla | Slow Roasted Tomatoes, Cilantro, Charred Limes

Premium Selections

Flounder Roulade | Seafood Stuffing, Creole Cream Sauce

Red Snapper | Lemon and Thyme Beurre Blanc, Roasted Zucchini Medallions

Seared Salmon | Orange and Rosemary Glaze, Saffron Basmati Rice

Braised Beef Short Ribs | Marbled Potatoes and Red Wine Demi

Roasted Beef Provencal | Sautéed Onions, Plum Tomatoes, Capers, Kalamata Olives

Honey Bourbon Pork Loin | Caramelized Apples and Onions

Garlic Shrimp | Spanish Rice, Herb Cream Sauce

Seafood Piccata | Shrimp, Bay Scallops, Mini Penne, Lemon-Caper Alfredo

Charbroiled Sliced Striploin | Caramelized Onions and Mushrooms, Roasted Thyme Jus

DESSERTS

Apple and Caramel Blossoms

Classic Apple Pie

Lemonade Cake with Meyer Lemon

Tiramisu with Amaretto Cream

Vanilla Bean Mousse with a Mebla Sauce

Southern Pecan Pie

White Chocolate and Blueberry Cheesecake

Orange Dreamsicle Cheesecake

Peaches and Cream Bread Pudding with Bourbon Sauce

Chocolate Bread Pudding

Pineapple Upside Down Cake

Red Velvet Cake with Cream Cheese Frosting

Fresh Fruit Tart

Brownies and Blondies

Molten Chocolate Cake

Plated Lunch & Dinner



LUNCH ENTRÉES

All pricing is per person. Entrée prices include a choice of one salad or one dessert.

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Iced Tea and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Herb Marinated Chicken Breast | \$24.00

Carrot Vichy, Garlic Whipped Potatoes, Sauce Verde

Hand Battered Chicken | \$24.00

Roasted Shallot Mashed Potatoes, Seasonal Vegetables, Creole Mustard Cream

Chicken Marsala | \$25.00

New Potatoes, French Beans, Oven Roasted Tomato, Sweet Marsala Mushroom Sauce

Roasted Duroc Pork Chop | \$25.00

Garden Carrots, Potato Puree, Peanut Gremolata

Pan Seared Skirt Steak | \$27.00

Herb Roasted Sweet Potatoes, Black Bean Salsa, Chimmichuri

Braised Beef Short Ribs | \$29.00

Roasted Garlic Potatoes, Charred Asparagus, Red Wine Demi

Blackened Redfish | \$27.00

Trinity Rice, Tiny Green Beans, Creole Gumbo Sauce

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DINNER ENTRÉES

All pricing is per person. Entrée prices include a choice of one salad and one dessert.

Accompaniments include: Freshly Baked Bread, Sweet Cream Butter, Iced Tea and Freshly Brewed Caffé Siena Regular & Decaffeinated Coffee

Herb and Pecan Encrusted Chicken Breast | \$37.00

Roasted Corn and Pepper Maque Choux, Potato Dauphinoise

Roasted Duroc Pork Chop | \$39.00

Lemon Ricotta Polenta, Roasted Cipollini Onions, Charred Broccolini, Blueberry Mostarda

Braised Beef Short Ribs | \$40.00

Truffle Whipped Potatoes, Steamed Asparagus, Oven Roasted Roma Tomato, Marchaun de Vin

NY Strip au Poivre | \$42.00

Garlic and Shallot Potato Puree, Baby Carrots and Broccoli Rabe, Onion Soubis, Cognac Demi

Filet Mignon | \$47.00

Roasted Potato Stack, Basil Tomato, Seasonal Vegetables, Raspberry Demi

Orange and Rosemary Glazed Salmon | \$39.00

Saffron Basmati Rice, Asparagus, Fresh Fennel and Citrus Slaw

Gulf Grouper | \$42.00

Crab Meat Imperial, Spaghetti Squash, Marinated Tomatoes, Basil Blanc Sauce

Red Snapper Roulade | \$44.00

Shrimp Stuffing, Whipped Potatoes, Grilled Zucchini, Baby Carrots, Ole Bay Beurre Blanc

ENHANCEMENTS

Enhancement items may be added to all entrées to create a duo entrée

Half Cold Water Lobster Tail | \$15.00 per person

Jumbo Maryland-Style Crab Cake | \$13.00 per person

White BBQ Gulf Shrimp | \$12.00 per person

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SALADS

Baby Field Greens

Candied Pecans, Strawberries, Cucumber,
Creamy Oregano Dressing

Crisp Caesar

Romaine Hearts, Parmesan, Garlic Croutons,
Smoked Bacon, Caesar Dressing

Baby Spinach

Spiced Walnuts, Dried Cranberries, Blue
Cheese, Citrus Feta Vinaigrette

Roasted Beets

Arugula, Pecorino, Crispy Shallots,
Pistachios, Cherry Balsamic Vinaigrette

Panzanella

Heirloom Tomatoes, Red Onion, Sherry
Vinegar, Olive Oil, Kalamata Olive, Garlic
Croutons

Butter Lettuce

Citrus Supremes, Shaved Radish, Crushed
Hazelnuts, Parmesan, Mustard Sabayon

Caprese

Soft Baby Greens, Fresh Tomatoes,
Mozzarella Cheese, Basil Vinaigrette

Roasted Vegetable

Seasonal Squashes, Radicchio, Apple, Fennel,
Onion Vinaigrette

Chopped

Fried Chick Peas, Cucumber, Cherry Tomato,
Feta, Herb Buttermilk Dressing

Arugula

Parmesan, Golden Raisins, Bacon, Lemon
Truffle Vinaigrette

DESSERTS

Banana Pound Cake with Strawberry Chantilly Cream

Crème Catalana

Pineapple and Bacon Upside-Down Cake

White Chocolate and Caramel Apple Pie with Vanilla Bean Ice Cream

Caramel Apple Blossoms with a Bourbon Glaze

Lemonade Cake with Meyer Lemon Curd

Tiramisu with Amaretto Cream

Red Velvet Cake with Cream Cheese Frosting

Key Lime Cheesecake with Melba Sauce

Molten Chocolate Cake with Fresh Seasonal Berries

White Chocolate and Blueberry Cheesecake

Orange Dreamsicle Cheesecake

Bananas Foster Cheesecake with Warm Brulee Bananas

Reception



THE HOTEL AT
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HORS D'OEUVRES

Priced per 100 pieces

**Indicates items that can be served as a Butler Passed Item*

CHILLED HORS D'OEUVRES

- Watermelon with Mozzarella and Basil* | \$235
- Traditional Shrimp Cocktail with Cut Lemons and Homemade Cocktail Sauce | \$500
- Marinated Caprese Skewers with Balsamic Glaze | \$275
- Stuffed Cherry Tomatoes with Herb Enhanced Goat Cheese* | \$265
- Almond Stuffed Bacon Wrapped Figs* | \$285
- Sweet and Spicy Jerk Chicken Salad Tartlets* | \$275
- Santa Fe Rolls with Southwest Chicken, Black Beans and Chipotle Sauce* | \$275
- Artichoke Cups with Lump Crab and Remoulade | \$420
- Bleu Cheese Mousse in Phyllo with Onion Jam and Toasted Almonds* | \$235

HOT HORS D'OEUVRES

- Breaded Chicken Tenders with Honey Mustard | \$300
- Duck Quesadilla Pockets with a Sweet Heat Dipping Sauce | \$375
- Collard Green Quiche Bites* | \$285
- BBQ Pork Doughnut Bites with Powdered Sugar | \$280
- Twice Baked Fingerling Potatoes* | \$260
- Coconut Shrimp with Peach Chutney | \$400
- Mini Pizza Bites | \$315
- Chicken Cornucopia | \$325
- Mini Beef Wellington* | \$420
- Wild Mushroom Duxelle Bites with Crème Fraiche and Chives* | \$365
- Roasted Meatballs with Blackberry BBQ Sauce | \$235
- Chicken Wings with Traditional Buffalo Sauce, Ranch and Bleu Cheese | \$285
- Scallops Wrapped in Bacon | \$395
- Spicy Tiger Chicken and Parmesan Bites* | \$285
- Lightly Breaded Shrimp with Tiger Sauce* | \$385

SWEET SELECTIONS

- Assorted Mini Desserts* | \$315
- Chocolate Covered Strawberries* | \$225
- Petite Fours* | \$275
- Lemon Bars* | \$295
- Pecan Squares* | \$335

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SEAFOOD SELECTIONS

Southern Rock Oysters* | \$395

Our take on the Classic Oyster Rockefeller

Cajun Oysters* | \$375

Broiled and Topped with House Cajun Butter

Oysters Camille* | \$375

Broiled and Topped with Smoked Corn Puree, Candied Bacon and Chives

Maryland Style Crab Cakes* | \$525

Hand Crafted Crab Cakes with Tartar and Remoulade Sauces

HOUSE MADE DIPS

Priced per 50 guests

Corn Tortilla Chips with Sour Cream, Guacamole and House Salsa | \$50

Cajun Crab Dip with Toasted French Bread | \$225

Spicy Tiger Chicken and Parmesan Dip with Toasted French Bread | \$195

Hummus Trio with Assorted Crackers and Breads | \$150

Spinach and Artichoke Dip with Toasted French Bread | \$180

THE HOTEL AT
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RECEPTION TABLES

All pricing is per person.

Artisanal Cheeses | \$11.00

Display of Crisp Garden Vegetables
Roasted Pepper Hummus and Tapenade
Chef Selection of American and European Cheeses
Membrillo and Cornichons
Toasted Crostinis with Artisan Crackers

Crudités | \$8.00

Crisp Garden Vegetable Display
Buttermilk Ranch and Green Goddess Dips
Crostinis and Toasted Pita Chips
Served with Roasted Mixed Nuts and Dried Fruits

Seasonal Fruit Platter | \$6.00

Seasonal Fresh Fruit Platter with Fresh Berries, Honey-Thyme Yogurt Dip, Nutella Dip

Petite Pastry Corner | \$10.00

Assorted Miniature Pastries
Chocolate Dipped Strawberries and Pretzels
Our Chef's own assortment of Bite Sized Desserts that Encompasses a Variety of Textures and Flavors
Freshly Brewed Café Siena Regular & Decaffeinated Coffee and Assorted Mighty Leaf Teas

Epicurean Antipasta Display | \$13.00

Proscuitto, Salami, Cappicola
Fresh Mozzarella, Manchego, Gorgonzola, Red Dragon
Marinated and Grilled Vegetables and Mushrooms, Kalamata Olives, Oven Dried Tomatoes
Membrillo and Cornichons with Assorted Mustards and Honey
Toasted Breads and Crackers

Sushi All Day | \$16.00

California Roll, Philly Roll, Tuna and Salmon Rolls
Accompanied by Pickled Ginger, Wasabi and Soy Sauce
Assorted Dim Sum and Spring Rolls
Cucumber Salad

ACTION STATIONS

*All pricing is per person. All action stations require a Chef Attendant
One attendant per 50 guests*

Chop Chop Produce Stand* | \$10.00

**\$85 chef attendant fee*

Soft Baby Field Green

Chopped Romaine Hearts

Baby Spinach Leaves

Julienne Carrots, Diced Tomatoes, Shaved Red Onion, English Cucumbers,

Toasted and Spiced Nuts, Parmesan Cheese, Cheddar Cheese,

Bleu Cheese Crumbles, Bacon, Eggs, Garlic Croutons

Fresh Rolls and Honey Butter

Buttermilk Ranch, Creamy Caesar Dressing and Tarragon Vinaigrette

Gourmet Mac And Cheese Bar* | \$14.00

**\$85 chef attendant fee*

Orzo with White Truffle Béchamel Sauce

Orecchiette Pasta with New York Cheddar Sauce

Toppings to Include: Grilled Chicken, Smoke House Ham, Smoked Bacon,

Broccoli, Roasted Mushrooms, Roasted Red Peppers, Green Onions

The Mini Sliders* | \$15.00

**\$85 chef attendant fee*

(Choice of Two)

Our Signature BBQ Sliders on Bavarian Buns

Brookwood Farms Brisket on Sweet Potato Rolls

Mini Hot Dog with Buns

Fried Shrimp with Tiger Sauce on House Slider Bun

Fried Catfish with Tobasco Mustard Aioli

House Potato Chips and Creamy Coleslaw

Custom Potato Fare* | \$14.00

**\$85 chef attendant fee*

Roasted Garlic Mash with New Potatoes

Yukon Potato Puree

Toppings to Include: Grilled Chicken, Smoke House Ham, Smoked Bacon,

Broccoli, Roasted Mushrooms, Roasted Red Peppers, Caramelized Onions,

Shredded Cheddar Cheese, Sour Cream and Chives

FROM THE CARVING BLOCK

All carving stations require a Chef Attendant. One attendant per 100 guests

**\$85 chef attendant fee*

Sweet Tea & Rosemary Brined Turkey* | \$250

Buttermilk Cheese Biscuits, Raspberry-Orange Marmalade, Pesto Aioli

Serves 40 Guests

12-HR Roasted Prime Rib* | \$450

Dinner Rolls, Horseradish Cream, Blueberry Mostarda, Rosemary Au Jus

Serves 50 Guests

Steamship Round of Beef* | \$750

Dinner Rolls, Whole Grain Honey Mustard, Horseradish Cream, Blueberry Mostarda, Rosemary Au Jus

Serves 150 Guests

Herb Marinated Beef Tenderloin* | \$390

Dinner Rolls, Horseradish Cream, Blueberry Mostarda, Rosemary Au Jus

Serves 20 Guests

Honey Bourbon Marinated Pork Loin* | \$250

Buttermilk Biscuits, Cranberry Apple Chutney, Whole Grain Mustard Cream

Serves 40 Guests

Cedar Plank Cold-Smoked Salmon* | \$250

Dinner Rolls, Citrus and Fennel Slaw, Herb and Saffron Aioli

Serves 30 Guests

Whole Roasted Pig* | \$475

Cheddar Jalapeno Cornbread Muffins, Blackberry Barbeque Sauce

Serves 60 Guests

Add Roasted Potatoes and Chargrilled Vegetables to any Carving Station at \$10.00 per person