



Contact Jessica Fryer

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The Hickory Metro Convention Center is pleased to offer full– service in house food service. A broad variety of menus ranging from a simple coffee break for 10 to a plated dinner for 2000 are available. We are happy to customize any menu to fit your groups special needs.

Deposit and Guarantee

All catered functions over \$1000 require a 50% deposit based on the estimated number attending. The deposit is required at the time of booking. The remaining balance is due with your final guarantee 5 business days prior to your first function date. In an effort to conserve waste we will set rooms and prepare food for the actual guaranteed number of guests. There will be an additional charge of \$3.00 per person for additional place settings above the guaranteed guest count.

Eating and Meeting in the Same Room

If your group decides to dine in the same room as the meeting please note the following rules:

All attendees must vacate the room for re-set .

The amount of time required will be determined by the catering coordinator.

Following the meal our staff must have ample time to clean the room prior to the start of the meeting

Failure to adhere to the above will result in excess labor charges

Tax Exemption

Please send your tax exemption for to the following address 5 days prior to your function.

Liazzo's Catering

PO box 3012

Hickory NC 28603

Dietary Needs

Please notify the catering manager 5 days prior to your function if and how many special dietary of vegetarian plates will be needed.

Plated Meals

In order to provide a plated meal a minimum of 40 persons must be guaranteed.

Food and Beverage Exclusivity

The Hickory Metro convention Center and Liazzo's Catering has exclusive food and beverage rights. Any outside vendors must be approved in writing by the Convention Center's food service department.

Concessions

Liazzo's will provide concessions for any event. Minimum sales of \$400 shall be reached in a 6 hour period or the balance will be billed to the booking party. Custom menus and hours of operation can be arranged with the catering manger prior to the function.

Breakfast Buffet Packages

The Continental – Freshly Baked Breakfast Pastries, Bagels Cream Cheese, Fresh Fruit with Yogurt Dip \$9.00 pp

The Viewmont- Homemade Granola or Baked Oatmeal with, Muffins and Pastries, Yogurt and Fresh Fruit \$10.50 pp

The Oakwood – Breakfast Casserole (Sausage, Bacon or Vegetable), Assorted Muffins and Fresh Fruit \$12.50 pp

The Mountain View – Assorted Breakfast Sandwiches Fresh Fruit and Hashbrown casserole \$12.50 pp

The Sunrise – French Toast or Pancakes with Sausage patties or Bacon, Hashbrowns, and Fresh Fruit \$14.00 pp

The Conover-Fresh Biscuits with Sausage Gravy, Grits, Hashbrowns, Scrambled Eggs, Bacon, and Fresh fruit \$15.50 pp

Plated Breakfast Suggestions

Fresh Crepes with Seasonal Fruit Filling, Potato cake, Crispy Bacon \$15.00

Cinnamon raisin French Toast, Sausage Links, Scrambled Eggs \$14.00

Slice of Quiche, Fresh Fruit with Yogurt Sauce and Hot Muffin \$14.00

A la carte and add—on Breakfast Items

Muffins \$25.00 per dozen

Pastries \$20.00 per dozen

Bagels and flavored Cream Cheese \$25.00 per dozen

Fresh Cut Fruit \$3.00 per person

Individual yogurts \$2.00 per yogurt

Orange Juice \$22.00 per gallon

Coffee Regular and Decaf \$59.95 per 5 gallon cambro— serves 50

Coffee Regular and Decaf \$11.95 per airport serves 10

Hot Tea 19.95 per airport serves 10

All Breakfast Menus Include Coffee, Water, and Orange juice

A Service Charge of 20% and Sales tax of 7% will be added to the total

We are happy to customize a menu to your specific needs

Lunch Buffet Packages

Pasta Lunch – Chicken Penne Pasta with Sautéed Mushroom and Sundried tomatoes in a tomato cream sauce, Meat lasagna, House or Caesar Salad, Garlic Breadsticks and Italian Crème Cake and Cannoli's \$18.00 pp only one pasta \$15.00 pp

Down Home Lunch- Beef Tips with Peppers and Onions or Mushroom Gravy, Hand Breaded Chicken Fingers, a House Salad or Cole slaw, Southern Green Beans and Macaroni and Cheese, and Fresh Bread, with Peach and Chocolate Cobbles \$18.50 only one entrée \$15.50 pp

Liazzos Lunch– Honey Dijon Chicken, Herb Roasted Pork Loin with Mushroom Prosciutto Gravy, Wild Rice, Sautéed Fresh Green Beans, Salad and Fresh Bread, Chocolate Pecan Pie and Coconut Cake \$21.00 only one entrée \$17.00

Elegant Lunch- Chicken Almandine with Sherry Cream Sauce, Beef Medallions with Peppercorn Tomato Demi-Glace, Roasted Baby Potato Medley, Sautéed Vegetables, with a House Salad and Fresh Bread with Triple Chocolate Cake and Lemon Squares \$25.00 pp only one entrée \$21.00pp

BBQ Lunch –Pulled Pork, Barbecue Chicken or Beef Brisket with Coleslaw, Southern Style Baked Beans, Baked Potato Salad, and Corn Muffins or Buns, Banana Pudding and Strawberry Shortcake \$18.00 only one entrée \$15.00pp

Simple Sandwich Combo- Turkey, Ham, and Chicken Salad Sandwiches and Wraps and with Fresh Fruit Bowl, Pasta Salad and a Cookie and Brownie Tray \$13.00 pp

Southwestern Bar- Seasoned Beef and Shredded Chicken, Soft and Crunchy Tacos, Cheese, Sour Cream, Black Olives, Shredded Lettuce, Refried Beans, Jalapenos and other requested Toppings, Spanish Rice, Black Bean-Corn Salad and Churros \$15.00 pp

Salad and Soup Bar – Your Choice of House or Caesar Salad with Grilled or Blackened Chicken, Pasta Salad, Fresh Fruit Bowl, and Your choice of Soup with Gourmet Brownies \$14.50 pp

Cook Out Lunch – Grilled Angus Burgers, and All Beef Hotdogs with Condiments, Broccoli Salad, 5 Bean bake, Hand Cut Chips and an Ice Cream Sundae Bar \$15.00pp

Substitutions are welcome- prices may vary

All Buffets come with Iced Tea, Coffee, and Water

Add an additional Salad, Vegetable or Starch for only \$2.00 per person

A Service Charge of 20% and Sales tax of 7% will be added to the total

Suggested Plated Meals

All Plated dinners come with Chef's Choice of Vegetable and Starch (unless specified) a pre-plated House Salad with Balsamic Vinaigrette, Fresh Bread in baskets on each table, pre-plated Dessert, water on the tables and coffee and iced tea offered

Chicken Pomodoro \$20.00 pp

Spinach Artichoke Stuffed Chicken with Roasted Garlic Cream Sauce \$21.00 pp

Chicken Amandine with a Sherry Cream Sauce \$20.00 pp

Roasted Pork Loin with Mushroom Prosciutto Cream Sauce \$20.00 pp

Herb Marinated Sliced Beef Tenderloin \$28.00 pp

Prime Rib of Beef \$28.00 pp

Chicken Penne Pasta \$18.00 pp

Blackened Salmon with a Tomato Vinaigrette \$25.00 pp

Lump Crabcakes 27.00 pp

For Plated meals with 2 entrees please ask your catering coordinator for custom pricing

A Service Charge of 20% and Sales tax of 7% will be added to the total

Luncheon and Dinner Build a Buffet

Who knows your guests better than you! Select from the following pages for your choice of Salad, Entrée, Starch and Vegetable. All meals include fresh baked bread, Chefs choice dessert, coffee, water, and tea to complete your customized meal. Of course the catering manager is always ready to help with suggestions and recommendations to best suit your needs.

Luncheon Buffet One Entrée

\$20.00 pp

Choice of:

One Salad

One Entrée

Two Sides

Dinner Buffet One Entrée

\$23.00

Choice of:

One Salad

One Entrée

Two Sides

Luncheon Buffet Two Entrée

\$25.00 pp

Choice of:

One Salad

Two Entrée

Two Sides

Dinner Buffet Two Entrée

\$28.00 pp

Choice of:

One Salad

Two Entrée

Two Sides

Luncheon Buffet Three Entrée

\$30.00 pp

Choice of:

Two Salads

Three Entrée

Three Sides

Dinner Buffet Three Entrée

\$33.00 pp

Choice of:

Two Salads

Three Entrée

Three Sides

All Buffets come with Chefs Dessert Station, Fresh Baked Rolls, Butter, Iced Tea, Coffee, and Water

Add an additional Salad, Vegetable or Starch for only \$2.00 per person

A Service Charge of 18% and Sales tax of 7% will be added to the total

Luncheon and Dinner Build a Buffet

The following are some of our more popular items. We can also customize any item to meet special dietary needs.

Salads

House Salad with Mixed Greens, Carrots, Cucumbers and Grape Tomatoes

Caesar Salad with Romaine, Creamy Dressing, Croutons, Romano and Parmesan

Spinach Salad with Bacon, Feta, Walnuts, Red Onion and Brown Sugar Vinaigrette

Greek Salad with Olives, Feta, Peppers, Red Onion and Grape Tomatoes

Southwestern Salad with Green Peppers, Black Olives, Pico de Gallo, Red Onion, Jack Cheese, Cheddar and Seasoned Tortilla Strips

Southern Style Caesar with Iceberg, Cheddar, Bacon, Cornbread Croutons and Ranch/Caesar Dressing

Broccoli Salad with Broccoli Florets, dried cranberries, sesame seeds, pecans,

Pasta Salad

Mediterranean Pasta Salad

Fresh Fruit Salad

Creamy Cole Slaw

Seafood Entrees

**Crab Stuffed Flounder*

Bruschetta Salmon

Grilled Salmon with Honey Ginger Vinaigrette

Cornmeal Dusted Trout

Fried Catfish

Jumbo Shrimp Skewers

**Pistachio Crusted Mahi Mahi*

**Lump Crabcakes*

Beef Entrees

Sautéed Beef Tips with Peppers Onions and Mushrooms

Meatloaf

BBQ Beef Brisket

Flat Iron Steaks

Country Style Steak

Herb Crusted Prime Rib*

Sliced Beef Tenderloin *

Pork Entrees

*Leek and Mushroom Stuffed Pork Loin ***

Honey Thyme Pork Tenderloin

Pulled BBQ Pork

Apple Smoked Pork Tenderloin

Pork Loin with Mushroom Prosciutto Cream Sauce

Grilled Pork Chop with Chipotle Glaze

Glazed Ham

Soup

Tomato Basil

Potato, Ham and Corn Chowder

Vegetable Beef

Vegetable Soup

Lentil Soup

Creamy Broccoli Cheese Soup

*All Items marked with * are an additional \$2 per person*

*Items Marked ** can be chef Carved*

Poultry Entrees

Chicken Marsala

Romano Chicken

Gouda and Andouille Sausage Stuffed Chicken Breast

Artichoke and Spinach Stuffed Chicken Breast

Chicken Pomodoro

Chicken Pot Pie

Fried Chicken

Hand Breaded Chicken Tenders

Chicken Almandine with a Sherry Cream Sauce

Citrus Brined Chicken Quarters

BBQ Chicken Breasts

Grilled Chicken with Farmers market relish

**Duck Confit*

**Crispy Skin Duck Breasts*

Grilled Turkey with Roasted Corn and Green Tomato Relish

Pasta Entrees

Meat Lasagna

Chicken, Spinach and Artichoke Lasagna

*Chicken Penne Pasta with Mushrooms, Sun Dried Tomatoes,
Parmesan and Tomato Cream Sauce*

*Blackened Chicken Pasta with Mushrooms, Sun Dried Tomatoes,
Parmesan with Alfredo Sauce*

*Beef Tips, Spinach, Roasted Red Peppers and Artichokes in Pesto
Cream Sauce over Rotini Pasta*

Baked Spaghetti and Meatballs

Vegetable Pasta Primavera with White or Red Sauce

**Lobster Ravioli*

Chicken Parmesan

Vegetarian Entrees

Grilled Vegetable Lasagna

Eggplant Parmesan

Tortellini Alfredo

Mushroom Ravioli

Spinach Stuffed Manicotti

Stuffed Portabella Mushroom Caps

*All Items marked with * are an additional \$2 per person*

Vegetables

Broccoli Casserole

Southern Green Beans

Squash Casserole

Coleslaw

Fried Green Tomatoes

Green Bean Casserole

Corn Casserole

**Roasted Asparagus*

Marinated Grilled Vegetable Display

Sautéed Vegetable Medley

Sautéed Fresh Green Beans with Slivered Garlic

Steamed Lemon Broccoli Spears

Roasted Cauliflower

Southern Greens

Buttered Corn

Buttered Carrots with Dill

**Red Pepper, Portobello Mushroom and Asparagus Medley*

Starches

Potato Salad

Mac n' Cheese

Sweet Potato Casserole

Pintos n' Cornbread

Roasted Red Potatoes

Mashed Potatoes

Wild Rice

Rice Pilaf

3 Cheese Grits

Parmesan Herb Risotto

Roasted Baby Potato Medley

Gouda and Scallion Potato Cakes

Blue Cheese Scalloped Potatoes

Chive & Romano Au Gratin Potatoes

5 Bean Bake

Fresh Cut Chips

Parmesan Potato Wedges

*Side Items marked with * are an additional \$1 per person*

Hors D'oeuvres Receptions

All hors' D'oeuvres are priced per person and included 2.5 pieces per person

Fruit Cheese and Vegetables

<i>Apple Wedge with Goat Cheese Mousse</i>	\$2.25
<i>Antipasto Display /Skewers</i>	\$8.00/\$4.95
<i>Asparagus and Asiago in Phyllo Dough</i>	\$3.95
<i>Asparagus, marinated</i>	\$2.50
<i>BLT Crostini</i>	\$1.85
<i>Blue Cheese & Bacon Stuffed Mushrooms</i>	\$2.55
<i>Bruschetta Bar (Several types)</i>	\$2.95
<i>Brie in Puff Pastry, baked</i>	\$2.50
<i>Brie Bacon and Apple Panini Bites</i>	\$2.50
<i>Cheese Tray, cubed</i>	\$2.95
<i>Cheese Tray, Gourmet</i>	\$4.25
<i>Cucumber Sandwiches</i>	\$1.95
<i>Finger Sandwiches (Egg salad, Pimento & Veg.)</i>	\$2.50
<i>Frittata</i>	\$3.25
<i>Fruit Skewers with Honey Lime Drizzle</i>	\$2.95
<i>Fruit Display</i>	\$3.25
<i>Bacon Wrapped Goat Cheese Stuffed Dates</i>	\$3.95
<i>Grilled Vegetable Display</i>	\$2.95
<i>Marinated Vegetables</i>	\$1.95
<i>Mixed Nuts (Sugar & Spice)</i>	\$1.35
<i>Melon Wrapped with Prosciutto</i>	\$2.25
<i>Mozzarella & Tomato Bruschetta</i>	\$1.95
<i>Pear, Blue Cheese, and Caramel Bites</i>	\$1.95
<i>Potato Cakes w/Sour Cream & Chives</i>	\$3.25
<i>Roasted Apple and Brie Pastry Tarts</i>	\$2.95
<i>Rustic Tart (Asparagus, Tomato & Feta)</i>	\$2.95
<i>Smoked Salmon and Goat Cheese Asparagus</i>	\$3.25
<i>Spanikopita</i>	\$2.95
<i>Spring Rolls</i>	\$3.25
<i>Stuffed Mushrooms (Sausage or Spinach)</i>	\$1.95
<i>Vegetable Tray w/ Dip</i>	\$2.25

Meats and Seafood

<i>Ancho Chicken Black Bean & Corn Salsa Tortillas</i>	\$2.25
<i>Andouille and Shrimp Phyllo Crisp</i>	\$2.95
<i>Assorted Pinwheels</i>	\$2.25
<i>Beef Tenderloin Crostini w/Horseradish</i>	\$4.95
<i>Beef Wellingtons, Mini</i>	\$4.95
<i>Beef Carpaccio on Sesame stick with horseradish</i>	\$4.95
<i>Beef Tip Gorgonzola and Mushroom Purse</i>	\$2.25
<i>Chicken Goat Cheese and Apricot Bites</i>	\$3.25
<i>Chicken Salad Tartlet</i>	\$2.95
<i>Chicken Wings or Tenders</i>	\$2.25
<i>Chicken Satay with Ponzu</i>	\$3.45
<i>Crab Cakes with Red pepper Aioli</i>	\$4.95
<i>Crab Stuffed Mushrooms</i>	\$4.25
<i>Duck Shitake Mushroom and Gruyere Crepe</i>	\$4.25
<i>Hibachi Beef Skewers</i>	\$3.95
<i>Lamb on a Limb w/ Mint Chutney</i>	\$3.95
<i>Lamb & Feta Meatballs w/ Cucumber Sauce</i>	\$4.95
<i>Leek and Crab Tartlets</i>	\$3.95
<i>Mini Lobster Rolls</i>	\$4.95
<i>Meatballs, Sweet & Sour or Italian</i>	\$1.95
<i>Mini Croissants Chicken Salad & Ham & Cheese</i>	\$3.25
<i>Mini Quesadillas Vegetable and Chicken</i>	\$3.95
<i>Pork Crostini w/ Cherry or Apples Compote</i>	\$3.25
<i>Rosemary Skewered Pork Loin Bites or Shrimp</i>	\$3.25
<i>Salmon, Poached with Dill Sauce</i>	\$3.95
<i>Scallops Rockefeller</i>	\$6.55
<i>Seared Tuna on Cucumber with Wasabi</i>	\$3.25
<i>Smoked Salmon Crostini</i>	\$2.50
<i>Scallop Rumaĳi</i>	\$5.65
<i>Shrimp Cocktail, Jumbo</i>	\$6.95
<i>Shrimp and Avocado Salad in Endive</i>	\$2.45

A Service Charge of 20% and Sales tax of 7% will be added to the total

Hors D'oeuvres Receptions continued

All hors' D'oeuvres are priced per person and included 2.5 pieces per person

Carved meats

All are served with appropriate rolls & condiments

<i>Beef Tenderloin</i>	<i>\$6.95</i>
<i>Ham, Black Forest</i>	<i>\$3.95</i>
<i>Pork Tenderloin, Honey Grilled</i>	<i>\$4.50</i>
<i>Prime Rib</i>	<i>\$6.95</i>
<i>Roast Beef, Herb Crusted</i>	<i>\$4.95</i>
<i>Turkey Breast, Roasted</i>	<i>\$4.25</i>

Dips

Dips are served with appropriate chips or crackers

<i>Artichoke & Spinach Dip (served hot)</i>	<i>\$1.85</i>
<i>Crab Dip (served hot or cold)</i>	<i>\$2.55</i>
<i>Crab, brie and Artichoke Dip</i>	<i>\$2.95</i>
<i>Classic, Spicy, or Black Bean Hummus</i>	<i>\$1.95</i>
<i>Jalapeño Popper Dip</i>	<i>\$1.85</i>
<i>Roasted Garlic, Feta and Walnut Dip</i>	<i>\$2.25</i>
<i>Roasted Eggplant Dip</i>	<i>\$2.25</i>

Desserts

<i>Assorted Bite Sized Desserts</i>	<i>\$2.25</i>
<i>Chocolate Covered Strawberries</i>	<i>\$2.95</i>
<i>Gourmet Truffles</i>	<i>\$2.50</i>
<i>Fresh Fruit Tartlets</i>	<i>\$1.95</i>

Stations

All Stations are Chef attended and can be customized

Pasta Station *\$6.95*

Penne pasta and tortellini with roasted tomato and basil marinara, rich alfredo, and fresh pesto, with romano and Asiago cheese, garlic Bread, with your choice of grilled shrimp or chicken

Shrimp and Grits Station *\$7.95*

Blackened Shrimp served on creamy grits. Customize this dish with your choice of sautéed mushrooms, onions and peppers, Gouda and sharp cheddar cheeses, andouille sausage and crumbled applewood smoked bacon

Taste of Mexico *\$5.95*

Chef prepared quesadilla's with Carne Asada, and cilantro lime chicken, black bean and corn salad, pico de gallo, and fresh guacamole with tortilla chips

A Service Charge of 20% and Sales tax of 7% will be added to the total

Breaks

Healthy - Sliced Fresh Fruit, Granola Bars, Mixed Nuts, and Cheese Sticks \$5.00

Just for Fun - Cookies, Potato Chips, Fun Size Candy Bars, Gummy Bears \$4.00

Corporate - Fresh Vegetable Crudité Display, Assorted Cheese and Fruit with Crackers, Assorted Dessert Bars \$8.00

South of the Border - Tortilla chips with fresh Salsa and Guacamole, warm Queso and Jalapenos, Churros, \$4.00

To the Top - Seasonal Trail Mixes, Beef Jerky, and Whole Hand Fruits \$6.00

Carnival - Apple slices with Caramel Dip, Freshly Popped Popcorn, Hot Pretzels with Mustard and Cheese \$5.50

A la Carte

Canned Soft Drinks 1.50 each

Bottled Water 1.50 each

Iced tea and Lemonade \$65.00 per 5 gallon cambro

Ice Water Stations in Cambro \$32.50 per 5 gallon cambro

Brownies and Cookies \$19.00 per dozen

Whole Hand Fruit \$2.00 per piece

Novelty Ice Cream Bars \$2.50 each

Premium Ice Cream Bars \$3.50 each

Individual Large Candy Bars \$1.50 each

Individual Bagged Chips and Pretzels 1.50each

Granola Bars \$2.00 each

Cheese Sticks \$1.00 each

Beef Jerky \$2.00 each

Soft Pretzels \$25.00 per dozen

A Service Charge of 20% and Sales tax of 7% will be added to the total