

Banquet Menu

Private event catering by The Asbury at The Dunhill Hotel



235 North Tryon Street, Charlotte, NC 28202 | P: 704.342.1193 | theasbury.com

Breakfast



Seasonal Fruit French Toast



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CLASSIC CONTINENTAL BREAKFAST

\$20 per person

LOCAL BAGELS

with plain whipped cream cheese and honey butter

FRESH BAKED BISCUITS

with house jams and butters

WHOLE FRUIT

HARD BOILED EGGS

COFFEE AND JUICE

BREAKFAST UPGRADES

STEEL CUT OATMEAL BAR add \$5 per person

with brown sugar, golden raisins, and berries

ACAI BOWL BAR add \$6 per person

fresh berries and house granola

YOGURT PARFAIT BAR add \$5 per person

fresh berries and house granola



BEVERAGE BARS

HALF DAY BEVERAGE BAR

\$15 per person

coffee, tea, juice, water station, assorted sodas, sweet and unsweetened tea

FULL DAY BEVERAGE BAR

\$25 per person

coffee, tea, juice, water station, assorted sodas, sweet and unsweetened tea

COFFEE & WATER STATION

\$7 per person

coffee, tea, water station



BREAKFAST SANDWICH BUFFET

\$25 per person

CHOOSE ONE PROTEIN

- Bacon, Egg & Cheese
- Sausage, Egg & Cheese
- Pimento Fried Chicken

CHOOSE ONE BREAD

- Biscuit
- Wrap
- Croissant
- Potato Bun

SIDES

- Jalapeno & Smoked Gouda Potato Cake
- Fruit Salad

COFFEE AND JUICE

EXECUTIVE BREAKFAST

\$35 per person

Includes your selection of the following:

- Two (2) breakfast entrées
- Two (2) proteins
- One (1) side

BREAKFAST ENTRÉES (select 2)

- Cage Free Scrambled Eggs
- Chicken & Waffles
- Classic Eggs Benedict
- Seasonal Fruit French Toast
- Vegetable Frittata

PROTEINS (select 2)

- Applewood Smoked Bacon
- Turkey Bacon
- Chicken Sausage Links

SIDES (select 1)

- Hash Browns with peppers and onions
- Stoneground Grits

FRESH BAKED BISCUITS

with house jams and butters

FRUIT SALAD

COFFEE AND JUICE



Brunch



Fried Chicken Biscuit



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BRUNCH BUFFET

\$40 per person

Includes your selection of the following:

- Two (2) egg dishes
- One (1) protein
- One (1) side
- One (1) brunch item
- Fresh Baked Biscuits with house jams and butters

EGG DISHES (select 2)

- Cage Free Scrambled Eggs
- Vegetable Frittata
- Classic Eggs Benedict
- Egg & Cheese Breakfast Slider (add bacon, sausage, or turkey bacon for \$1 extra per person per item)

Add additional egg dish selections for \$5 extra per person per selection.

PROTEINS (select 1)

- Applewood Smoked Bacon
- Turkey Bacon
- Chicken Sausage Links

Add additional protein selections for \$5 extra per person per selection.

SIDES (select 1)

- Hash Browns with peppers and onions
- Stoneground Grits
- Seasonal Fruit

Add additional side selections for \$2 extra per person per selection.

ADDITIONAL BRUNCH ITEMS (select 1)

- Seasonal Fruit French Toast
- Chicken Biscuit Breakfast Slider
- Chicken & Waffles
- Yogurt Parfait with berries and house granola
- Acai Bowl with fresh fruit and house granola
- Steel Cut Oatmeal Bar with brown sugar, golden raisins, and berries

Add additional brunch selections for \$5 extra per person per selection.

COFFEE AND JUICE



BLOODY MARY BAR

\$30 per person

TOPPINGS

- Olives
- Celery Sticks
- House Pickles
- Bacon Strips
- Antipasto Skewers
- Herb Shrimp
- Hot Sauce
- Worcestershire

Includes service attendant.

MIMOSA BAR

\$30 per person

JUICES

- Orange Juice
- Cranberry Juice
- Pineapple Juice
- Grapefruit Juice
- Spiced Apple Cider

GARNISHES

- Fresh Berries
- Dehydrated Citrus
- Dehydrated Apple
- Orange Segments
- Grapefruit Segments
- Seasonal Fruit

Self-service bar.



Bloody Mary & Mimosa



Lunch



The Asbury Burger



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BUILD YOUR OWN SANDWICH BUFFET

CHOOSE 2 \$27 per person

- Choose one (1) salad
- Choose two (2) sandwiches
- Choose one (1) side

CHOOSE 3 \$32 per person

- Choose one (1) salad
- Choose two (3) sandwiches
- Choose one (1) side

CHOICES

SALADS

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

SANDWICHES

- Asbury Burger: Ground brisket and short rib blend, pickled tomato mayo, caramelized onion, mushroom, griddled cheddar
- Chicken Sandwich: Pickle brined and fried, sorghum mustard sauce, muenster, bacon, B & B pickles
- Pulled Pork Sandwich: Eastern Carolina sauce, creamy slaw, potato bun
- Chicken and Gouda Panini: Arugula pesto aioli
- Roasted Eggplant Panini: Olive garlic mayo, sliced tomato

SIDES

- Fries
- Coleslaw
- Chips
- Broccoli-Cheddar Soup
- Seasonal Soup



Pulled Pork Sandwich



PLATED LUNCH

Guests must pre-select options prior to the event.

CHOOSE 2 \$27 per person

- One (1) salad
- Choose two (2) entrées
- Choose one (1) starch
- Choose one (1) vegetable
- Choose (1) sauce
- One (1) dessert

CHOOSE 3 \$32 per person

- One (1) salad
- Choose three (3) entrées
- Choose one (1) starch
- Choose one (1) vegetable
- Choose (1) sauce
- One (1) dessert

CHOICES

SALADS

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

PROTEINS

- Rosemary Flatiron Steak
- Roasted Chicken Breast
- Grilled Plancha Salmon
- Roasted Vegetable Gnocchi

VEGETABLES

- Broccoli
- Seasonal Mixed Vegetables
- Green Beans
- Collard Greens

STARCHES

- Rice
- Fingerling Potatoes
- Mashed Potatoes
- Risotto

SAUCES

- Lemon Butter
- Mushroom Cream
- House Steak Sauce
- Garlic Jus

DESSERTS

- Chocolate Peanut Torte
- Chocolate Almond Torte
- Dulce De Leche Bread Pudding
- Key Lime Cheesecake



TACO SALAD BUFFET

\$35 per person

CHOOSE ONE SALAD

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

CHOOSE TWO PROTEINS

- Chicken
- Ground Beef
- Steak +\$5
- Shrimp +\$3

CHOOSE ONE DESSERT

- Churro
- Tres• Leches Cake
- Assorted Cookies

INCLUDES

- Tortilla Chips
- Shredded Lettuce and Diced Tomatoes
- Shredded Cheese
- Sour Cream
- Salsa
- Guacamole
- Black Beans
- Rice



PASTA BUFFET

\$45 per person

CHOOSE ONE SALAD

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

CHOOSE TWO PROTEINS

- Chicken
- Ground Beef
- Steak +\$5
- Shrimp +\$3

CHOOSE ONE PASTA

- Penne • Spaghetti • Three Cheese Ravioli
- Tortellini • Elbow Macaroni

CHOOSE ONE SAUCE

- Alfredo
- Tomato Basil
- Vodka Sauce
- Lemon Butter Garlic

CHOOSE ONE DESSERT

- Cannoli
- Tiramisu
- Italian Cookies

INCLUDES

- Garlic Bread

TO GO GRAB BAGS

\$25 per person

SANDWICH OPTIONS (select 2)

- Ham & Swiss
- Turkey & Cheddar
- Roast Beef & Provolone

BREAD OPTIONS (select 1)

- Wrap
- Croissant
- Potato Bun

SIDES

- Chips
- Whole Fruit
- Brownie
- Bottle of Water





Deviled Eggs



FUN BREAKS

Pricing per person

THE TAVERN

\$11

House made parmesan chips, pretzel sticks, marinated cheese cubes

AROUND CHARLOTTE

\$15

Individual plated local cheese, honey, mostarda, crackers

BUILD YOUR OWN TRAIL MIX

\$10

Dried fruits, mixed nuts, wasabi peas, m&ms, sesame sticks, spicy pecans

GUILTY PLEASURES

\$12

Chocolate walnut toffee, caramel popcorn, brownie bites, assorted cookies

HEALTHY PLEASURES

\$12

- Whole fruits, berries, yogurt dip
- Granola bars
- Fresh cut vegetables, homemade peppercorn herb dip

THE BIG DIPPER

\$14

Fire roasted eggplant dip, feta mint dip, goat cheese, brie, and onion dip served with crackers and fresh cut vegetables



HORS D'OEUVRES

\$35 per person

Includes your selection of three (3) hors d'oeuvres. 2 hours maximum. Each additional hour adds \$10 per person.

DEVILED EGGS

GOAT CHEESE & BEET CROSTINI

STICKY BISCUIT

BBQ CHICKEN SKEWER

SPANAKOPITA

CAPRESE SKEWERS

PROSCIUTTO-WRAPPED MELON

BEEF OR TURKEY MEATBALLS

SMOKED PORK POTSTICKER

**SHRIMP & ANDOUILLE
STUFFED HUSHPUPIES**

TOMATO & BASIL BRUSCHETTA
Balsamic reduction

Additional selections are \$5 per person per selection.



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ADD ONS

Serves 20 people

THE BIG DIPPER **\$125**

Fire roasted eggplant dip, feta mint dip, goat cheese, brie, and onion dip served with crackers and fresh cut vegetables

ARTISAN SOUTHERN CHEESES **\$150**

Local honey, roasted nuts, rosemary crackers, toasted bread, house jam

CHARCUTERIE DISPLAY **\$200**

Cured meats, lusty monk mustard, dried fruits, warm citrus marinated olives, toasted bread, rosemary crackers, bread & butter pickles

MEAT & CHEESE **\$300**

Three cured meats, three artisan cheeses, roasted nuts, lusty monk mustard, dried fruits, warm citrus marinated olives, rosemary crackers, toasted bread, house jam, bread & butter pickles



Sticky Biscuits

Dinner



Dunhill Dinner



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THE ASBURY PLATED DINNER - 3 Course

\$85 per person

APPETIZERS

choose 1 option:

- Soup of the Day
- Elevated Seasonal Salad
- Artisanal Crudité Display with Homemade Dips
- Charcuterie & Cheese Selection

ENTRÉE

choose up to 3 proteins:

- Catch of the Day – Fresh Seasonal Seafood (please inquire for details)
- Airline Chicken Breast with Herb Infusion
- Succulent Pork Tenderloin
- Tender Filet Mignon
- New York Strip Steak
- Prime Ribeye Cut
- Chef's Seasonal Vegetable Selection

STARCHES

- Creamy Risotto
- Silky Pasta
- Marble Fingerling Potatoes

VEGETABLES

- Roasted Broccolini with Lemon Zest
- Asparagus with Herb Butter
- Mixed Seasonal Vegetables
- Bacon Jam Glazed Brussels Sprouts

DESSERTS

choose 1:

- Cherry Infused Shortcake with Chantilly Cream
- Cream Cheese-Stuffed Strawberries, Drizzled with Honey
- Decadent Black-Tie Cake
- Warm Apple Bread Pudding with Bourbon Sauce
- Mini Tarts

CHEF-CURATED PLATED DINNER

Starting at \$125 per person

CREATE YOUR OWN MENU WITH OUR CHEFS

For a truly memorable dining experience, collaborate with The Asbury's own team of chefs to create a custom three-course menu for your event using local seasonal ingredients. Exclusively for parties of 10-25 people.



DUNHILL DINNER BUFFET

\$65 per person

BUFFET

- Salad bar
- Choose two (2) entrées
- Choose two (2) starches
- Choose one (1) vegetable
- Choose one (1) dessert

ADD ADDITIONAL PROTEIN

\$7 per

ADD ADDITIONAL VEG OR STARCH

\$3 per

CHOICES

SALAD BAR

includes your selection of local head lettuce wedges or local mixed lettuces with the following toppings:

- Seasonal Fruit
- Shaved Cucumber
- Cherry Tomatoes
- Shaved Carrots
- Shaved Radish
- Chopped Egg

ENTRÉES

- Roasted Beef Teres Major with house made steak sauce
- Brick Chicken with smoked mustard sauce
- Herb Roasted Pork Loin with sage brown butter gastrique
- Coastal Catch with herb butter sauce
- Caramelized Salmon with buttered cabbage ragout
- Carolina Shrimp with shallot garlic butter

STARCHES

- Mashed Yukon Potatoes
- Carolina Gold Rice
- Crispy Fingerling Potatoes with pickled tomato aioli and olive romesco
- Sweet Potato Puree

VEGETABLES

- Roasted Farmers Market Vegetables
- Marinated Beet Salad
- Bacon Braised Green Bean Casserole
- Butternut Squash Puree

DESSERTS

- Chocolate Peanut Torte
- Chocolate Almond Torte
- Dulce De Leche Bread Pudding
- Key Lime Cheesecake



ITALIAN DINNER BUFFET

\$55 per person

CHOOSE ONE SALAD

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

CHOOSE TWO ENTRÉES

- Eggplant Parmesan
- Chicken Parmesan
- Lasagna
- Fettucine Alfredo
- Spaghetti & Meatballs

INCLUDED SIDES

- Caprese Salad
- Garlic Bread
- Italian Wedding Soup

CHOOSE ONE DESSERT

- Tiramisu
- Cannoli
- Panna Cotta

SOUTHERN DINNER BUFFET

\$50 per person

CHOOSE ONE SALAD

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

CHOOSE TWO ENTRÉES

- Southern Fried Chicken
- Pulled Pork
- Jambalaya
- Beef Brisket
- Chicken & Waffles

CHOOSE TWO SIDES

- Collard Greens
- Macaroni & Cheese
- Pimenta Cheese with pita
- Dirty Rice

INCLUDED

- Cornbread
- Coleslaw

CHOOSE ONE DESSERT

- Peach Cobbler
- Banana Pudding
- White Chocolate Bread Pudding



FAJITA DINNER BUFFET

\$45 per person

BUFFET

- Choose one (1) salad
- Choose two (2) proteins
- Choose two (2) sides
- Choose one (1) dessert

CHOICES

CHOOSE ONE SALAD

- Mixed Greens: tomatoes, red onion, cucumber, carrot, choice of dressing: ranch, balsamic vinaigrette, Caesar
- Bibb: cherry tomatoes, grated parmesan, croutons, lemon vinaigrette
- Caesar: parmesan, biscuit croutons

CHOOSE TWO PROTEINS

- Grilled Chicken
- Steak
- Shrimp
- Vegetables

CHOOSE TWO SIDES

- Mexican Rice
- Refried Beans
- Black Beans
- Guacamole

INCLUDED

- Flour and Corn Tortillas
- Sautéed Peppers & Onions
- Pico de Gallo
- Sour Cream
- Shredded Cheese
- Jalapenos
- Shredded Lettuce

CHOOSE ONE DESSERT

- Churro
- Tres Leches
- Assorted Cookies



DESSERT BUFFET

\$20 per person

Includes your selection of three (3) desserts listed below. Served individually and plattered.

DESSERTS

- Chocolate Peanut Torte
- Chocolate Almond Torte
- Dulce De Leche Bread Pudding
- Caramel Popcorn
- Lemon Bars
- Key Lime Cheesecake Bars
- Pecan Bars
- Chocolate Walnut Toffee
- Banana Puddin' Trifle



Chocolate Almond Torte





“The Dusty” Smoked Old Fashioned



BANQUET MENU BAR PACKAGE

Consumption based

All food & beverage is subject to a service charge of 22% and a sales tax of 8.25%. All hosted bars are subject to a bartender fee of \$150 for 2 hours (\$75 for each additional hour.)

HOUSE WINE \$12

- Sauvignon Blanc
- Rosé
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon
- Malbec

PREMIUM WINE \$14

- Sauvignon Blanc
- Rosé
- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon
- Malbec

SPARKLING

- Candoni Prosecco | Prosecco, Veneto, IT \$40 per bottle
- Sparking House \$35 per bottle

HOUSE BEER \$8

- Budweiser
- Bud Light
- Michelob Ultra
- Stella

PREMIUM BEER \$10

- IPA
- Lager
- Seasonal

HOUSE LIQUOR \$13

- Smirnoff
- Lunazul
- Jim Beam
- Jack Daniels
- Bacardi
- Beefeater

PREMIUM LIQUOR \$15

- Tito's
- Milagro
- Makers Mark
- Bacardi Four Year Rum
- Muddy River Coconut
- Bombay Sapphire

