

HOT BUFFET SELECTIONS

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The Conference Center
at Guilford Technical
Community College

SERVED WITH SWEET/UNSWEET
ICED TEA AND INFUSED ICED
WATER

MEDITERRANEAN BUFFET

Includes: Grilled Pita Bread

- Salad of Crisp Spring Greens with Ripe Olives, Cucumber, Vine Ripe Tomatoes, Crisp Pepperoncini Peppers, Shaved Red Onions (served on the side), and Feta Cheese served with a House Made Greek Vinaigrette

(CHOOSE 1)

- Harissa Spiced Moroccan Chicken- Shredded Chicken Thighs with a Chermoula Sauce of Parsley, Cilantro, Garlic, and Olive Oil
- Herb Grilled Breast of Chicken with Capers, Sundried Tomatoes, Red Onions, and Kalamata Olives in a Silky Mediterranean Wine Sauce

(CHOOSE 1)

- Oven Roasted Red Potatoes with Fresh Chopped Herbs and Parmesan Cheese
- Mediterranean Rice Pilaf with Walnuts and Currants
- Medley of Fresh Sautéed Vegetables with Lemon Butter Sauce

DESSERT

- Flaky Baklava Triangles

CAROLINA BBQ BUFFET

Includes: Sandwich Buns and Petite Fresh Baked Corn Muffins with Whipped Honey Butter

- Salad of Crisp Lettuce Greens and Fresh Cut Vegetables to include Grape Tomatoes, Cucumbers, Shaved Red Onion (served on the side) and Julienned Carrots served with an Aged Balsamic Vinaigrette and a Creamy Herb Dressing
- House Smoked Pulled Pork BBQ in a Local Cheerwine BBQ Sauce or a North Carolina Vinegar Sauce
- Rotisserie Style Oven Roasted Bone-In Chicken

(CHOOSE 2)

- Redskin Potato Salad
- Southern Style Cole Slaw
- NC BBQ Slaw
- Vegetarian Baked Beans with Roasted Onions and Peppers

DESSERT

- Southern Style Banana Pudding

* **Minimum of 20 guests per order.** Food products are processed in a facility that uses peanuts, tree nuts, soy, wheat and dairy products. Please inform your planner of any dietary needs. Main office 336-819-2052

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SOUTHWEST FIESTA BUFFET

- Salad of Crisp Lettuce Greens, Roasted Sweet Corn, Grape Tomatoes, Red Onion (served on the side), Jalapenos, Cheese, Sliced Radishes, Cilantro, and Black Beans served with a Creamy Herb Dressing and House Made Vinaigrette
- Tri-Colored Corn Tortilla Chips with Salsa

Chicken Fajita and Seasoned Beef Taco Bar to include:

- Marinated Grilled Chicken with Onions and Peppers
- Seasoned Beef Taco Meat
- Soft Flour Tortillas, Crunchy Corn Taco Shells, Shredded Lettuce, Cheddar Cheese, Sour Cream, Salsa, and Guacamole
- Southwest Style Rice with Black Beans and Jalapenos

(CHOOSE 1)

- Caramel Sea-Salt Brownies
- Dulce de Leche Shortbread bar with an Almond Streusel
- Baked Cinnamon and Sugar Flour Tortilla Chips served with Fresh Fruit Salsa

ASIAN BUFFET

- Asian Shredded Salad with Napa Cabbage, Romaine, Carrots, Red Bell Peppers, and Fresh Cilantro with a House-Made Thai Vinaigrette
- Stir Fried Vegetable Medley

(CHOOSE 1)

- General Tso's Chicken – Crispy Fried Chicken in a Velvety Hoisin Glaze with Broccoli Florets
- Szechuan Stir Fried Pork with Crispy Vegetables

(CHOOSE 1)

- Steamed Rice with Lemon and Ginger
- Asian Lo Mein Noodles with a Soy-Sesame Glaze

DESSERT

- Coconut Bread Pudding and Fortune Cookies

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ITALIAN PASTA BUFFET

- Salad of Crisp Lettuce Greens and Fresh Cut Vegetables to include Grape Tomatoes, Cucumbers, and Julienned Carrots served with an Aged Balsamic Vinaigrette and a Creamy Herb Buttermilk Dressing
- Garlic Bread

(CHOOSE 2)

- Chicken Alfredo with Penne Pasta
- Tri-Color Rotini Pasta with a Tomato Marinara Sauce and Meatballs
- Cavatappi Primavera and Fresh Vegetables in a White Wine Herb Sauce

(CHOOSE 1)

- Assorted Cookies and Triple Fudge Brownies
- Lemon Blueberry Cheesecake Bars
- Seasonal Fruit Cobbler with Whipped Cream

BAKED POTATO & SALAD BUFFET

Baked Potatoes

Sliced and Partially Opened

- Whipped Butter
- Sour Cream
- Shredded Cheddar Cheese
- Chopped Applewood Bacon
- Scallions

Salad

- Salad of Crisp Lettuce Greens with Grape Tomatoes, Cucumbers, Red Onion, and Julienned Carrots served with an Aged Balsamic Vinaigrette and a Creamy Herb Dressing

- Herb Grilled Breast of Chicken Strips

**Substitute Marinated Grilled Steak Strips for an Additional \$2.00 per guest*

- Warm Rolls and Butter

(CHOOSE 1)

- Assorted Cookies and Triple Fudge Brownies
- Louisiana Bread Pudding with Caramel Brandy Sauce
- Gourmet Petite Bistro Bars

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SOUP AND SALAD BAR

Served with Crackers

(CHOOSE 1)

- Chilled Gazpacho
- Creamy Potato and Leek Soup
- Tomato Bisque with Cheese Tortellini
- Roasted Chicken and Wild Rice Soup
- Italian Pasta Faggioli
- Lentil and Fresh Kale Soup with Italian Sausage
- Broccoli and Cheese Soup
- White Chicken Chili

Salad

- Salad of Crisp Lettuce Greens with Grape Tomatoes, Cucumbers, Red Onion, and Julienned Carrots served with an Aged Balsamic Vinaigrette and a Creamy Herb Dressing
 - Herb Grilled Breast of Chicken Strips
- *Substitute Marinated Grilled Steak Strips for an Additional \$2.00 per guest*
- Warm Rolls and Butter

Bakery Fresh Selection of House Made Desserts

- Tray of Gourmet Cookies and Brownies
- Louisiana Bread Pudding with Caramel Brandy Sauce
- Gourmet Petite Bistro Bars

A La Carte Soup Selections

**Available as an Add-On to any Lunch service*

Includes Crackers

(CHOOSE 1)

- Chilled Gazpacho
- Creamy Potato and Leek Soup

- Tomato Bisque with Cheese Tortellini
- Roasted Chicken and Wild Rice Soup
- Italian Pasta Faggioli
- Lentil and Fresh Kale Soup with Italian Sausage
- Broccoli and Cheese Soup
- White Chicken Chili

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ENTREE SELECTIONS

(CHOOSE 1)

- Mediterranean Grilled Breast of Chicken with Sundried Tomatoes, Artichoke Hearts, Capers, and Kalamata Olives in a White Wine Sauce
- Lemon Chicken Florentine with Fresh Spinach and Grape Tomatoes in a Light White Wine Herb Sauce
- Rotisserie Style Oven Roasted Bone-In Chicken
- Sautéed Breast of Chicken with Peas, Asparagus, and Roasted Cipollini Onions in a Lemon Cream Sauce
- Honey-Garlic Glazed Breast of Chicken with a Charred Green Onion Relish
- Fire Grilled Breast of Chicken with Tomato Bruschetta with Olives, Capers, Herbs and a White Wine Sauce
- Fresh Herb Grilled Breast of Chicken with a Fire Roasted Tomato Drizzle
- Harissa Spiced Moroccan Chicken- Shredded Chicken Thighs with a Chermoula Sauce of Parsley, Cilantro, Garlic, and Olive Oil
- Peppercorn Encrusted Sliced Top Round of Beef with a Mushroom Merlot Sauce
- Beef Shepherd's Pie with Vegetables topped with Creamy Mashed Potatoes and Cheddar Cheese
- House Smoked Pulled Pork BBQ in a Local Cheerwine BBQ Sauce or a North Carolina Vinegar Sauce
- Herb Roasted Pork Loin with a Natural Pan Sauce and Sautéed Granny Smith Apples
- Grilled Breast of Chicken with Goat Cheese, Sundried Tomatoes, and Basil in a Lemon Herb Butter Sauce
- Traditional Four Cheese & Ground Sirloin Beef Lasagna
- Four Cheese & Roasted Chicken Lasagna

**Vegetarian Options Available Upon Request*

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SALAD SELECTIONS

(CHOOSE 1)

- Salad of Crisp Lettuce Greens with Grape Tomatoes, Cucumbers, Red Onion (served on the side), and Julienned Carrots served with an Aged Balsamic Vinaigrette and a Creamy Herb Dressing
- Salad of Crisp Wild Greens, Sliced Granny Smith Apples, Strawberries, Spicy Walnuts, Red Onion (served on the side), Feta Cheese, and Pumpkin Seeds served with a Citrus Herb Vinaigrette
- Caesar Salad with Romain Lettuce, Garlic Herb Croutons, Parmesan Cheese, and Grape Tomatoes with a Tuscan Caesar Dressing served on the side
- Spinach Salad with Hard-Boiled Egg, Shaved Red Onion, and Crumbled Bacon, served with a Red Wine Vinaigrette
- Fresh Broccoli Salad

VEGETABLES

(CHOOSE 1)

- Herb Grilled Fresh Vegetable Platter with Fresh Herb Olive Oil and an Aged Balsamic Glaze Drizzle
- Pan Roasted Fresh Green Beans and Grape Tomatoes
- Sautéed Fresh Green Beans and Butter Mushrooms
- Ratatouille of Fresh Vegetables
- Yellow Squash Casserole with Cheddar Cheese and Herbs
- Steamed Broccoli topped with a Cheddar Cheese Sauce
- Succotash of Green Beans, Mushrooms, Tomatoes, and Roasted Corn
- Sautéed Fresh Vegetable Medley in a Lemon Butter Sauce

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STARCHES

(CHOOSE 1)

- Penne Pasta Primavera: Al Dente Pasta prepared with Olive Oil, Julienned Vegetables, and White Wine
- Wild Rice Pilaf with Whole Grains
- Orzo Pasta with Olives, Spinach, Bell Peppers and Lemon
- Creamy Mashed Potatoes
- Creamy Scalloped Potatoes
- Four Cheese Gourmet Mac and Cheese
- Redskin Potatoes with Lemon Butter and Fresh Parsley
- Redskin Potato Salad with Fresh Dill

BAKERY FRESH SELECTION OF HOUSE MADE DESSERTS

(CHOOSE 1)

- Tray of Gourmet Cookies and Brownies
- Southern Style Banana Pudding
- Blueberry Cheesecake Bars
- Cherries and Cream Bistro Bars
- Louisiana Bread Pudding with Caramel Brandy Sauce
- Seasonal Fruit Cobbler with Whipped Cream
- Gourmet Petite Bistro Bars
- Assortment of Cupcakes
- Sea-Salt Caramel Brownies
- Seasonal Fresh Cut Fruit and Berries