

Catering



ROCKY MOUNT
EVENT CENTER



ROCKY MOUNT EVENT CENTER

WELCOME TO ROCKY MOUNT EVENT CENTER!

Our facility offers a full kitchen and in-house catering services for your special event. No matter the occasion, we have the perfect menu for you. Below are just a few of the many catering options we have to offer:

- Corporate Meeting and Break Packages
- Plated Meals
- Variety of Buffet Dishes or Buffet Themes
- Themed Stations or Displays
- A La Carte Items
- Custom Menus

Contact our staff at Rocky Mount Event Center to set up a tour of the event spaces and receive a proposed menu tailored to you and your guests.

**CONTACT NUMBER:
OFFICE: (252) 231-3490**



A QUICK GUIDE TO ALL OF YOUR OPTIONS ARE ON THESE PAGES:



BUFFETS & PACKAGES

EXECUTIVE BREAKFAST

- Freshly Squeezed Orange, Apple, & Cranberry Juice
- Sliced Fresh Fruit & Berries
- Assortment of Housemade Breakfast Pastries
- Fluffy Scrambled Eggs with Cheese & Chives
- Hickory Smoked Bacon & Sausage Links
- Hash Brown Potatoes
- Freshly Brewed Regular & Decaffeinated Coffee
- Hot Tea Selection

RISE & SHINE

- Freshly Squeezed Orange, Apple, & Cranberry Juice
- Sliced Fresh Fruit & Berries
- Fluffy Scrambled Eggs
- Texas-Style French Toast with Maple Syrup
- Hickory Smoked Bacon
- Hash Browns
- Freshly Brewed Regular & Decaffeinated Coffee
- Hot Tea Selection

CLASSIC BREAKFAST

- Freshly Squeezed Orange, Apple, & Cranberry Juice
- Sliced Fresh Fruit & Berries
- Assortment of Housemade Breakfast Pastries
- Variety of Cold Cereal with Whole & Skim Milk
- Fluffy Scrambled Eggs
- Hickory Smoked Bacon
- Hash Browns
- Freshly Brewed Regular & Decaffeinated Coffee
- Hot Tea Selection

FARMHOUSE

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Sausage & Cheese or Ham & Cheese Biscuits
- Oven Baked Danishes & Muffins
(Served with Preserves & Butter)

DELUXE CONTINENTAL

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Sliced Fresh Fruit & Melon
- Oven Baked Danishes, Muffins, & Biscuits
(Served with Assorted Jams & Butter)

THE HEALTHY START

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Sliced Fresh Fruit & Melon
- Assorted Breakfast Bars & Muffins
- Assorted Yogurt Selection

BAKERY

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Assorted Bagels & Cream Cheese
- Assorted Gourmet Breakfast Breads, Mini Muffins, & Croissants
- Fresh Sliced Fruit Display

CINNA-TWIST

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Fresh Baked Jumbo Cinnamon Buns with Cream Cheese Frosting
- Sliced Fresh Fruit
- Assorted Yogurt Selection with Granola



ADD-ON BREAKFAST STATIONS

EGGS & OMELET

Guests Choice of Omelet or Eggs Made-To-Order Served with Cheddar & Jack Cheeses, Peppers, Onions, Bacon, Ham, & Tomatoes

BELGIAN WAFFLE

Served with Vermont Maple Syrup, Whipped Cream, Strawberries, & Chocolate Shavings

OATMEAL BAR

Whole Grain Oats Blended to Perfectly Smooth Oatmeal. Guests Choice of Toppings Including Raisins, Brown Sugar, Cinnamon Apples, Cocoa, Sliced Bananas, Maple Syrup, Walnuts, or Butter

BUILD YOUR OWN TRAIL MIX OR PARFAIT

Regular & Decaffeinated Coffee, Hot Tea Selection, Fresh Baked Jumbo Cinnamon Buns with Cream Cheese Frosting, Sliced Fresh Fruit, Assorted Yogurt with Granola

A LA CARTE ITEMS

Freshly Baked Danishes
Freshly Baked Muffins
Baked Jumbo Cinnamon Buns
Sausage or Ham Biscuits
Freshly Baked Croissants
Assorted Breakfast Pastries
Assorted Granola Bars
Assorted Breakfast Bars
Cheese Biscuits
Assorted Bagels with Cream Cheese

Housemade Biscuits
Freshly Baked Cookies
Freshly Baked Brownies
Assorted Yogurt Selection
Assorted Whole Fruit
Assorted Cold Cereal Selection
Individual Bags of Trail Mix
Individual Bags of Chips
Assorted Candy Bars

BEVERAGES

Regular Coffee (per gallon)
Sweet Tea (per gallon)
Fruit Punch (per gallon)
Assorted Gatorade (each)
Red Bull (each)
Bottled Water (each)

Decaffeinated Coffee (per gallon)
Lemonade (per gallon)
Assorted Fruit Juices (each)
Assorted Soft Drinks (each)
Sugar-Free Red Bull (each)



Meetings & Breaks

ALL DAY MEETING PACKAGES

PACKAGE A

PRE-MEETING RECEPTION

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Freshly Baked Danishes & Muffins
(Served with Preserves & Butter)

MID-MORNING REFRESHER

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Soft Drinks & Bottled Water

AFTERNOON BREAK

- Assorted Soft Drinks & Bottled Water
- Freshly Baked Cookies

PACKAGE C

PRE-MEETING RECEPTION

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Freshly Baked Danishes & Muffins
(Served with Preserves & Butter)

MID-MORNING REFRESHER

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Soft Drinks & Bottled Water

LUNCH

- Choice of One Plated Lunch or Boxed Selection
(Hot & Cold Selections Available)

AFTERNOON BREAK

- Assorted Soft Drinks & Bottled Water
- Freshly Baked Cookies

PACKAGE B

PRE-MEETING RECEPTION

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Sliced Melon & Berries
- Freshly Baked Danishes & Muffins
(Served with Preserves & Butter)

MID-MORNING REFRESHER

- Regular & Decaffeinated Coffee
- Assorted Soft Drinks & Bottled Water

AFTERNOON BREAK

- Assorted Soft Drinks & Bottled Water
- Freshly Baked Cookies
- Individual Bags of Chips & Pretzels

PACKAGE D

PRE-MEETING RECEPTION

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Fruit Juices
- Sliced Melon & Berries
- Freshly Baked Danishes & Muffins
(Served with Preserves & Butter)

MID-MORNING REFRESHER

- Regular & Decaffeinated Coffee
- Hot Tea Selection
- Assorted Soft Drinks & Bottled Water

LUNCH

Choice of Themed or Two-Entrée Buffet

AFTERNOON BREAK

- Assorted Soft Drinks & Bottled Water
- Freshly Baked Cookies
- Individual Bags of Chips & Pretzels

THEMED BREAK PACKAGES

COOKIE JAR

- Warm, Freshly Baked Chocolate Chip, Sugar, Peanut Butter & Oatmeal Raisin Cookies
- Chocolate Fudge Brownies
- Ice Cold Milk, Regular & Decaffeinated Coffee

NACHO BAR

- Tortilla Chips Served with Shredded Cheddar & Pepper Jack Cheese, Salsa, Guacamole, Sour Cream, Black Olives, Jalapeños, Warm Taco Dip
- Sautéed Seasoned Chicken Strips with Peppers & Onions
- Non-Alcoholic Sangria & Lemonade

MINI SOCIAL

- Cheese & Crackers
- Vegetable Crudité with Dip
- Hot Spinach Dip Served with Corn Tortilla Chips or Pita Bread
- Mini Eggrolls
- Sweet & Sour Meatballs
- Fruit Punch & Lemonade

HEALTHY CHOICE

- Assortment of Whole Fresh Fruit
- Granola Bars & Trail Mix
- Peanuts & Popcorn
- Lemonade & Bottled Water

SWEET & SALTY

- Variety of Candy Bars
- Chocolate Fudge Brownies
- Individual Bags of Chips & Pretzels
- Assorted Soft Drinks & Bottled Water



BOXED LUNCH SELECTION

SANDWICH SELECTIONS

(Select up to 3 Selections)

- Virginia Baked Ham with Cheddar*
- Turkey with American Cheese*
- Ham & Turkey with Cheddar Cheese*
- Salami, Ham & Pepperoni with Provolone Cheese*
- Roast Beef with Swiss Cheese*
- Chicken Salad
- Tuna Salad
- Caprese
- Vegetarian

SIDE SELECTION

(Select One)

- House Salad
- Marinated Pasta
- Potato Salad
- Macaroni Potato Salad
- Fresh Fruit Salad

BREAD SELECTION

- White or Wheat Bread
- White or Wheat Club Rolls
- Spinach, Whole Wheat or White Tortilla Wrap

All boxed lunches will be served with a bag of potato chips, crisp apple & cookie

*Indicates the sandwich is served with lettuce & tomato



A Buffet

THEMED BUFFETS

THE DOWN EAST

- Tossed Salad with Dressing Selection
- Coleslaw
- Southern Fried Chicken

- Down East Pulled Pork Barbeque
- Southern Style Green Beans
- Baked Macaroni & Cheese
- Hush Puppies
- Banana Pudding
- Sweet Tea & Lemonade

MEXICAN STREET FAIR

- Roasted Chicken Tortilla Soup
- Sautéed Chicken Strips with Peppers & Onions
- Beef Taco Meat
- Soft Flour Tortillas & Hard Taco Shells
- Warm Mexican Corn Salad
- Spanish Rice
- Shredded Lettuce, Diced Tomatoes & Onions
- Black Olives, Sour Cream, Salsa, Shredded Cheddar Cheese
- Sweet Tea & Lemonade

BACKYARD PICNIC

- Potato Salad
- Baked Macaroni & Cheese
- Buttered Corn on the Cob
- Grilled Juicy Burgers
- Barbeque Chicken
- Sliced Cheeses
- Ketchup, Mayo & Mustard
- Cold Crisp Lettuce, Onions, Tomatoes & Pickles
- Assorted Buns
- Sweet Tea & Lemonade

TOUR OF ITALY

- Caesar Salad
- Minestrone Soup
- Marinated Antipasto Salad
- Baked Lasagna
- Chicken Alfredo with Broccoli & Penne Pasta
- Italian Meatballs Served in Marinara Sauce
- Garlic Breadsticks
- Sweet Tea & Lemonade

RAINY DAY

- Choice of Two Hot Soups Served with Warm Rolls & Crackers
- Salad Bar with Romaine & Iceberg Lettuce, Tomato, Cucumbers, Sliced Red Onion, Sliced Peppers, Croûtons, Chopped Hard Boiled Eggs, Black Olives, Chopped Bacon, Shredded Carrots & Cheddar Cheese
- Salad Dressing Selection
- Olive Oil & Red Wine Vinegar
- Ham & Cheese, Turkey & Cheese, & Italian Caprese Sandwich Wedges
- Sweet Tea & Lemonade

DELI

- House Salad with Dressing Selection
- Potato Salad
- Thinly Sliced Honey Baked Ham, Oven Roasted Turkey Breast & Roast Beef
- Chicken Salad
- Variety of Sliced Cheeses
- Individual Bags of Potato Chips
- Mayonnaise & Mustard
- Pickles, Shredded Lettuce, Sliced Tomato & Onions
- Assortment of Bread & Rolls
- Sweet Tea & Lemonade

All buffets served unlimited for 90 minutes
Includes warm yeast rolls served with butter, sweet tea, unsweet tea & iced water



For Any Occasion

LUNCH / DINNER BUFFETS

ONE ENTRÉE

- One Salad
- One Entrée
- One Starch
- One Vegetable
- One Dessert

SALADS

- Tossed Garden Salad
- Mixed Green Salad
- Caesar Salad
- Potato Salad
- Spinach Salad
- Tomato & Mozzarella
- Tortellini Pasta Salad
- Cole Slaw

STARCHES

- Roasted Red Skinned Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes
- Whipped Sweet Potatoes
- Scalloped Potatoes
- Whipped Potatoes
- Broccoli & Cheese Casserole
- Homemade Herb Stuffing
- Baked Macaroni & Cheese

BEEF ENTRÉES

- Sliced Roast Beef in Gravy
- Home-style Meatloaf
- Pepper Steak & Onions
- Slow Roasted Pot Roast
- Bourbon Glazed Short Ribs

TWO ENTRÉES

- One Salad
- Two Entrées
- Two Starches
- One Vegetable
- One Dessert

SEAFOOD ENTRÉES

- Broiled Tilapia
- Shrimp & Grits
- Fried Fish

VEGETABLES

- Southern Style Green Beans
- Sautéed Broccoli with Garlic
- Mixed Vegetable Medley
- Green Beans Almandine
- Glazed Baby Carrots
- Buttered Corn
- Steamed Cabbage

PASTA ENTRÉES

- Pasta Marinara with Meatballs
- Three Cheese Baked Ziti
- Chicken & Broccoli Alfredo with Penne
- Vegetarian Lasagna
- Lasagna with Meat Sauce
- Penne with Vodka Sauce
- Chicken Pasta Primavera
- Shrimp Pasta Primavera

THREE ENTRÉES

- Two Salads
- Three Entrées
- Two Starches
- Two Vegetables
- Two Desserts

POULTRY ENTRÉES

- Southern Fried Chicken
- Country Baked Chicken
- Chicken Marsala
- Baked Lemon Herb Chicken
- Sesame Chicken
- Oven Roasted Turkey Served in Gravy

PORK ENTRÉES

- Barbeque Pork Ribs
- Roast Pork Loin
- Pulled Pork Barbeque
- Grilled Pork Chops
- Italian Sausage, Peppers & Onions

DESSERTS

- Banana Pudding
- Chocolate Cake
- Strawberry Shortcake
- Peach Cobbler
- Apple Cobbler
- Coconut Cake
- Carrot Cake
- Red Velvet Cake

All buffets served unlimited for 90 minutes
Includes warm yeast rolls served with butter, sweet tea, unsweet tea & iced water



Receptions

RECEPTION PACKAGES

Receptions are the perfect way to enjoy time with your guests without fussing with food and beverages.

GOLD

- Two Hot Passed Hors d'Oeuvres
- Two Cold Passed Hors d'Oeuvres
- One Hors d'Oeuvre Display
- One Action or Carving Station*
- Sparkling Punch Fountain

DIAMOND

- Two Hot Passed Hors d'Oeuvres
- Two Cold Passed Hors d'Oeuvres
- Two Displayed Hors d'Oeuvres
- Two Action or Carving Stations*
- Sparkling Punch Fountain

PLATINUM

- Three Hot Passed Hors d'Oeuvres
- Three Cold Passed Hors d'Oeuvres
- Two Displayed Hors d'Oeuvres
- Two Action or Carving Stations*
- Sparkling Punch Fountain

All reception packages are served for 2 hours
*Additional charges may apply for Premium Carving Station items

HORS D'OEUVRES

COLD SELECTIONS

- Fresh Fruit Kabobs
- Antipasto Skewers
- Caprese Kabobs
- Asparagus Wrapped in Puff Pastry
- Bruschetta
- Loaded Deviled Eggs
- Assorted Finger Sandwiches
- Mini Quiches

HOT SELECTIONS

- Sausage or Crab Stuffed Mushrooms
- Chicken or Beef Quesadillas
- Cocktail Franks
- Coconut Shrimp
- Jumbo Shrimp Wrapped in Bacon
- Scallops Wrapped in Bacon
- Mini Crab Cakes
- Fried Chicken Sliders
- Chicken Drumettes (Naked, Breaded, Buffalo or Barbeque)
- Meatballs (Choice of: Barbeque, Sweet & Sour or Swedish)
- Chicken Tenders
- Vegetable Spring Rolls
- Mini Beef Wellingtons
- Mini Rolls
- Beef Empanadas
- Beef Teriyaki Skewers
- Chicken Salad in Phyllo
- Beef Carpicco Baguettes
- Cheeseburger Sliders
- Mini Chicken and Waffles
- Pulled Pork Sliders
- Chicken Teriyaki Skewers



ACTION & CARVING STATIONS

PASTA STATION

Pasta Action Station Features Pasta & Sauces Sautéed by Chef Attendant. Served with Garlic Bread & Your Choice of Toppings (Freshly Grated Parmesan Cheese, Mushrooms, Peppers, Bacon, Broccoli & Onion)

PASTA SELECTIONS

- (Select Two)
- Ziti
 - Penne
 - Bow-Tie
 - Three Cheese Ravioli

SAUCE SELECTIONS

- (Select Two)
- Creamy Alfredo
 - Vodka Sauce
 - Marsala Wine Sauce
 - Traditional Marinara

PASTA STATION (CONT.)

MEAT SAUCE SELECTIONS

- (Select One)
- Grilled Chicken
 - Sautéed Shrimp
 - Sweet Italian Sausage
 - Bolognese

FAJITA STATION

Features a Sizzling Grilltop with Chef Attendant Assembling Custom Fajitas. Station Includes Steamed Soft Shells, Grilled Peppers & Onions, Shredded White Cheddar Cheese, Sour Cream, Shredded Lettuce, & Pico De Gallo

PROTEIN SELECTIONS

- (Select Two)
- Seasoned Shredded Chicken
 - Steak Fajita Strips
 - Grilled Shrimp

CARVING STATION

Hand Carved Meat Station with Chef Attendant. Station Includes Assortment of Bread & Rolls, Whipped Butter, Cinnamon Honey Butter, & Seasonal Jam

MEAT SELECTIONS

- Brown Sugar Glazed Ham
- Fresh Herb and Mustard Pork Loin with Creamy Dijon Sauce
- Top Round of Beef with Au Jus & Horseradish Sauce
- Herb Roasted Brisket with Signature Barbeque Sauce Bar
- Encrusted Prime Rib with Au Jus & Horseradish Sauce*
- Roasted Tenderloin of Beef with Au Jus & Horseradish Sauce*

DISPLAYS

FRESH FRUIT

An Array of Seasonal Sliced Fruits & Melon (Served with Sweet Yogurt Dip)

CHEESE & CRACKER

Assorted Domestic Cheese & Crackers (Served with Fresh Berries & Grapes)

COCKTAIL SHRIMP

Jumbo Gulf Shrimp (Served with Cocktail Sauce & Fresh Lemon Wedges)

VEGETABLE

Colorful Display of Celery, Carrots, Grape Tomatoes, Peppers, Broccoli & Cauliflower (Served with Vegetable Dipping Sauce & Ranch Dressing)

ITALIAN ANTIPASTO

Assortment of Italian Meats, Roasted Peppers, Olives, Marinated Artichokes, Marinated Mozzarella, Pepperoncini Peppers, Fire Roasted Tomatoes Imported Cheeses, & Assorted Bread

*Additional charges may apply for premium carving station items



Plated Meals

ENTRÉES

POULTRY

BRUSCHETTA CHICKEN

Grilled Chicken Breast Topped with Roasted Grape Tomatoes, Garlic, Olive Oil, Fresh Basil & Parmesan Cheese, Drizzled with Balsamic Glaze

CHICKEN MARSALA

Breaded Chicken Breast Lightly Sautéed & Tossed in Rich Marsala Wine Sauce with Wild Mushrooms

SEAFOOD

BAKED SALMON

Baked Salmon with Lemon Dill Cream Sauce Topped with Fresh Parsley & Herbs

GRILLED SALMON

Grilled & Glazed with Sweet Soy Sauce

BROILED TILAPIA

Brushed with Old Bay & Broiled to Perfection

CRAB CAKES

Lump Crab Cakes with Cilantro Scallion Pesto Aioli

SIDES

- Asparagus Spears
- Brussels Sprouts
- Roasted Vegetables
- Glazed Carrots
- Steamed Vegetables
- Green Beans Almandine

PORK / TURKEY

ROAST PORK LOIN

Seasoned & Roasted, Served with Housemade Bacon Jam

PORK PORTERHOUSE

Thick-Cut Bone-In Chop Topped with Warm Cherry Glaze

ROASTED TURKEY

Slow Roasted Turkey Breast

BEEF

FILET MIGNON

Seasoned & Grilled to Perfection, Topped with Cabernet Mushroom Sauce

ROASTED BEEF TENDERLOIN

Slow Roasted with Mushroom Port Sauce

RIBEYE

Grilled to Perfection & Served with Housemade Herb Butter

DESSERTS

- Key Lime Pie
- Chocolate Silk Pie
- Strawberry Shortcake
- Red Velvet Cake
- Apple Tartlet

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Butternut Squash Ravioli with Asparagus Spears, Sun-dried Tomatoes, Basil Leaves, Asiago & Parmesan Cheese with Garlic Cream Sauce

PARMESAN POLENTA STEAKS

Served with Heirloom Tomato Corn Salad



★ CATERING FOR ALL ★



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CONTACT OUR CATERING & SALES MANAGER

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