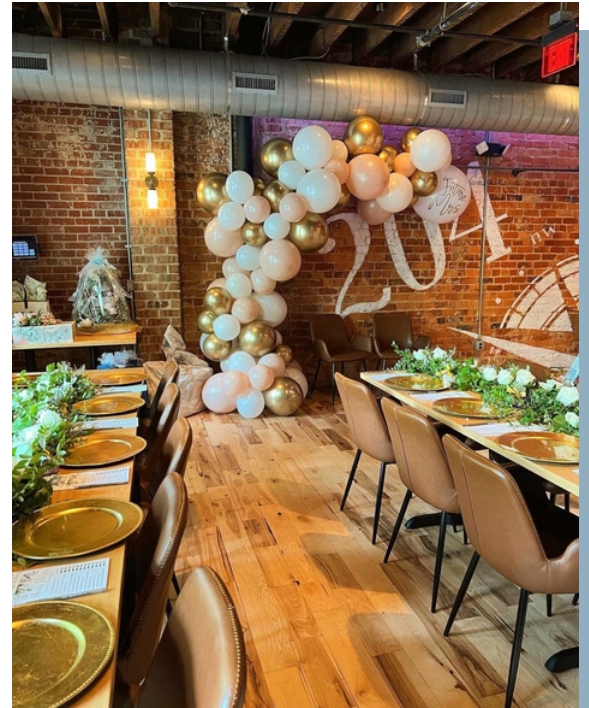




CATERING & EVENTS MENU

From intimate dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end!



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204 N TRYON ST, CHARLOTTE, NC 28202

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SPREADS & DISPLAYS

PRICED PER PERSON | 25 PERSON MINIMUM

SPREADS | \$8

CHOICE OF ONE :

SPICY FETA DIP | BUFFALO CHICKEN DIP | ROASTED RED PEPPER HUMMUS

all served with carrots, celery, and toasted pita

CHARCUTERIE DISPLAY | \$18

assortment of cured meats, local and international cheeses, fresh berries, pickles, olives, local honey, dijon mustard, breads and crackers

ASSORTED SALAD DISPLAY | \$15

CHOICE OF TWO :

CUCUMBER & KALE SALAD

carrots, cherry tomatoes, parmesan reggionno, radish, housemade balsamic dressing

BEET & ARUGULA SALAD

roasted beets, goat cheese, roasted walnuts, fresh berries, strawberry vinaigrette

CAESAR SALAD

romaine, parmesan reggiano, croutons, caesar dressing



HORS D'OEUVRES

PRICED PER ITEM | 25 ITEM MINIMUM

BBQ MEATBALLS | \$5

CHICKEN SATAY WITH SPICY PEANUT SAUCE | \$5

ITALIAN SAUSAGE BITES WITH POMODORO SAUCE | \$5

PEPPERJACK MAC AND CHEESE BITES | \$4

VEGETABLE SPRING ROLLS | \$4

SOUTHWEST EGG ROLLS | \$6

MINI CRAB CAKES WITH CAJUN AIOLI | \$7

MINI SLIDERS | \$7

204 CHEESEBURGER | NASHVILLE HOT FRIED CHICKEN

SOUTHWEST BLACK BEAN | NATHAN'S HOT DOG

SHRIMP COCKTAIL | \$5

TOMATO BRUSCHETTA | \$3

SPICY TUNA WONTONS | \$5

PESTO CAPRESE SKEWERS | \$4

BUFFALO CHICKEN DEVILED EGGS | \$4

BACON JALAPEÑO DEVILED EGGS | \$4

CHICKEN SALAD PHYLLO CUPS | \$4

MINI LOBSTER ROLLS | \$8

PASSING OF HORS D'OEUVRES AVAILABLE UPON REQUEST

PRICES ARE SUBJECT TO A 24% SERVICE CHARGE AND 8.25% STATE SALES TAX. ALL MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

BRUNCH BUFFET

\$32 PER PERSON | 25 PERSON MINIMUM

Served with a basket of breakfast breads, warm biscuits and jams

INCLUDES :

FRESH FRUIT | CHEDDAR CHEESE SCRAMBLED EGGS

CHOICE OF ONE SIDE :

HOME FRIES | CHEDDAR GRITS

CHOICE OF ONE PROTEIN :

APPLEWOOD SMOKED BACON

PORK SAUSAGE LINKS

TURKEY SAUSAGE LINKS

HONEY BAKED HAM

CHOICE OF ONE ENTREE :

SHRIMP + GRITS | CHICKEN + WAFFLES

CHEFS SELECTION OF DESSERT | ADDITIONAL \$4 PER PERSON



MIMOSA BAR | \$40 PER BOTTLE OF PROSECCO

includes a variety of juices & berries

PRE FIXE BRUNCH

\$35 PER PERSON | 25 PERSON MINIMUM

Served with a basket of breakfast breads, warm biscuits and jams

FIRST COURSE | GUESTS CHOICE OF ONE :

FRESH FRUIT | SEASONAL BERRY PARFAIT

SECOND COURSE | GUESTS CHOICE OF ONE :

SORGHUM BRINED CHICKEN AND WAFFLES

FLORENTINE EGG BENEDICT | *homefries*

SEASONAL VEGETABLE OMELET | *homefries*

MEAT LOVERS OMELET | *homefries*

SHRIMP + GRITS ANDOUILLE GRAVY

204 CHEESEBURGER | *house fries*

THIRD COURSE :

CHEFS SELECTION OF DESSERT



MIMOSA BAR | \$40 PER BOTTLE OF PROSECCO

includes a variety of juices & berries

TRADITIONAL LUNCH BUFFET

\$33 PER PERSON | 25 PERSON MINIMUM

Served with assorted rolls and butter

CHOICE OF ONE SALAD :

TRADITIONAL CAESAR SALAD | HOUSE SALAD | FRUIT SALAD

CHOICE OF TWO ENTREES :

MEDITERRANEAN CHICKEN BREAST | *roasted artichoke, grape tomatoes, olives and feta*

SEARED SALMON | *lemon-dill brown butter*

GRILLED FLANK STEAK | *chimichurri*

ROASTED SEASONAL VEGETABLE QUINOA | *roasted garlic vinaigrette*

CHOICE OF TWO SIDES :

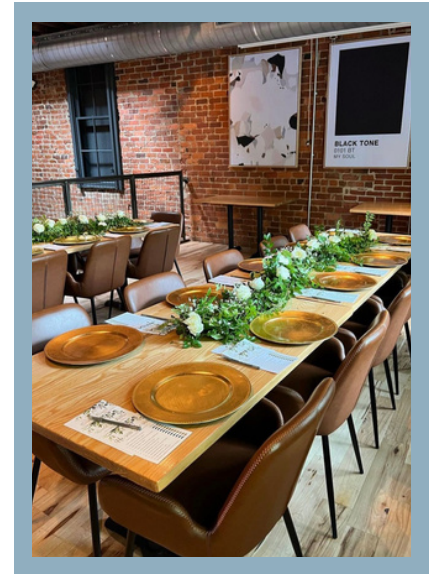
HERB ROASTED POTATOES | SEASONAL RICE PILAF

LEMON-CHILI BROCCOLI | CHEF'S SEASONAL VEGETABLE

BAKED MACARONI AND CHEESE | WARM PESTO FUSILLI SALAD

CHEF'S SELECTION OF ASSORTED DESSERTS

WATER AND ICED TEA INCLUDED
SOFT DRINKS/COFFEE | ADDITIONAL \$4 PER PERSON



SOUP + SALAD LUNCH BUFFET

\$25 PER PERSON | 25 PERSON MINIMUM

CHOICE OF ONE SOUP :

CREAMY TOMATO BISQUE | SEASONAL SOUP

INCLUDES :

TRADITIONAL CAESAR SALAD | SEASONAL GARDEN SALAD

ADD YOUR CHOICE OF CHICKEN OR SHRIMP | ADDITIONAL \$4 PER PERSON

*Both served with assorted rolls and butter
& Chef's selection of desserts!*

WATER AND ICED TEA INCLUDED

SOFT DRINKS/COFFEE | ADDITIONAL \$4 PER PERSON

DELI LUNCH BUFFET

\$29 PER PERSON | 25 PERSON MINIMUM

INCLUDES :

ASSORTED SLICED MEATS & CHEESES

LOCALLY SOURCED ROLLS, BREADS & WRAPS

FRUIT SALAD

CHOICE OF TWO SALADS :

TRADITIONAL CAESAR SALAD | HOUSE SALAD | POTATO SALAD | MACARONI SALAD | CUCUMBER SALAD



PRE FIXE LUNCH

\$31 PER PERSON | 25 PERSON MINIMUM

WATER AND ICED TEA INCLUDED
SOFT DRINKS/COFFEE | ADDITIONAL \$4 PER PERSON

FIRST COURSE | GUESTS CHOICE OF ONE :

TRADITIONAL CAESAR SALAD | SEASONAL BERRY PARFAIT | HOUSE SALAD | CREAMY TOMATO BISQUE

SECOND COURSE | GUESTS CHOICE OF ONE :

CHICKEN FLORENTINE PASTA

204 CHEESEBURGER

NASHVILLE HOT CHICKEN SANDWICH

SALAD + PROTEIN | GARDEN OR CAESAR + SALMON OR GRILLED CHICKEN

GUESTS CHOICE OF ONE SIDE :

HOUSE FRIES | FRESH FRUIT

THIRD COURSE :

CHEFS SELECTION OF DESSERT



Ask about our audio-visual equipment!

TRADITIONAL DINNER BUFFET

\$47 PER PERSON | 25 PERSON MINIMUM

CHOICE OF SALAD :

TRADITIONAL CAESAR | HOUSE SALAD WITH GOAT CHEESE

CHOICE OF TWO ENTREES :

MEDITERRANEAN CHICKEN BREAST | *roasted artichoke, grape tomatoes, olives and feta*

BLACKENED SALMON | *english peas, cajun lemon cream sauce*

GRILLED FLANK STEAK | *chimichurri*

SHRIMP & GRITS | *andouille gravy*

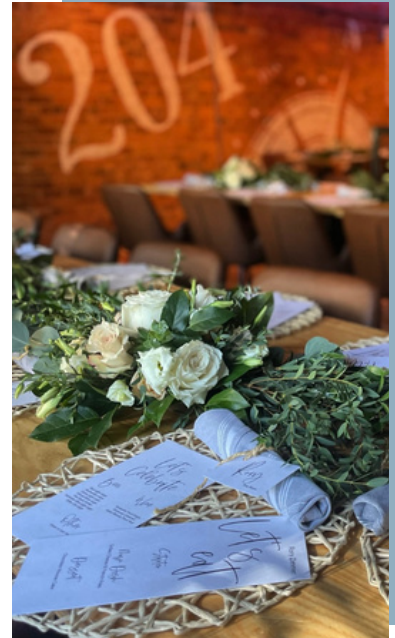
ROASTED SEASONAL VEGETABLE QUINOA | *roasted garlic vinaigrette*

CHOICE OF TWO SIDES :

HERB ROASTED POTATOES | SEASONAL RICE PILAF | CHEF'S SEASONAL VEGETABLE

BAKED MACARONI AND CHEESE | WARM PESTO FUSILLI SALAD | LEMON-CHILI BROCCOLI

ADD CHEFS SELECTION OF DESSERT | ADDITIONAL \$3 PER PERSON



PRE FIXE DINNER

\$56 PER PERSON | 25 PERSON MINIMUM

Served with assorted rolls and butter

FIRST COURSE | GUESTS CHOICE OF ONE :

TRADITIONAL CAESAR | HOUSE SALAD | CREAMY TOMATO BISQUE

SECOND COURSE | GUESTS CHOICE OF ONE :

MEDITERRANEAN CHICKEN BREAST | *roasted artichoke, grape tomatoes, olives and feta*

PAN SEARED SALMON | *lemon-dill butter*

8OZ FLANK STEAK | *chimichurri*

BONE-IN PORK CHOP | *cherry bourbon glaze*

ROASTED MUSHROOM RAVIOLI | *truffle parmesan cream*

ALL ENTREES SERVED WITH HERB ROASTED POTATOES AND ROASTED CARROTS

THIRD COURSE :

CHEF'S SELECTION OF DESSERT



BEVERAGE SELECTIONS

WE RESERVE THE RIGHT TO SUBSTITUTE BRANDS BASED ON AVAILABILITY

HOUSE

SELECT LIQUOR

PINNACLE VODKA, JIM BEAM BOURBON, CANADIAN CLUB BLENDED WHISKEY, BOMBAY GIN, BACARDI SILVER RUM, EL JIMADOR TEQUILA, DEWAR'S SCOTCH

SELECTION OF DOMESTIC & IMPORT BEER

SELECT PROVERB WINES FROM CALIFORNIA

ROSE, CHARDONNAY, PINOT GRIGIO, PINOT NOIR, MERLOT, CABERNET SAUVIGNON
+ VOLIO SPARKLING WINE

PREMIUM

SELECT LIQUOR

TITO'S VODKA, MAKER'S MARK BOURBON, CROWN ROYAL BLENDED WHISKEY, 704 GIN, CAPTAIN MORGAN SPICED RUM, ESPOLON TEQUILA, JOHNNIE WALKER BLACK LABEL SCOTCH

SELECTION OF DOMESTIC & IMPORT BEER

SELECT WINES

VOLIO SPARKLING WINE, SASSI PINOT GRIGIO, CHATEAU DE CAMPUGET ROSE, SIX HATS CHARDONNAY, SANTA JULIA MALBEC, SOKOL BLOSSER PINOT NOIR, DRUMHELLER CABERNET SAUVIGNON

BEER + WINE

SELECTION OF DOMESTIC & IMPORT BEER

SELECT PROVERB WINES FROM CALIFORNIA

ROSE, CHARDONNAY, PINOT GRIGIO, PINOT NOIR, MERLOT, CABERNET SAUVIGNON
+ VOLIO SPARKLING WINE

ULTRA PREMIUM

SELECT LIQUOR

KETEL ONE VODKA, WOODFORD RESERVE BOURBON, BASIL HAYDEN WHISKEY, THE BOTANIST GIN, PLANTATION BARBADOS 5YR RUM, HERRADURA REPOSADO TEQUILA, THE GLENLIVET SCOTCH

SELECTION OF DOMESTIC & IMPORT BEER

SELECT WINES

JLJ CRÉMANT DE BOURGOGNE CHAMPAGNE, JUSTIN CABERNET SAUVIGNON, LANDMARK CHARDONNAY, STONELEIGH SAUVIGNON BLANC, SOKOL BLOSSER PINOT NOIR

SELECT 204 SIGNATURE COCKTAILS

INCLUSIVE BAR

PRICED PER PERSON

WINE & BEER

TWO HOURS | \$30
THREE HOURS | \$42
FOUR HOURS | \$54

HOUSE

TWO HOURS | \$42
THREE HOURS | \$54
FOUR HOURS | \$66

PREMIUM

TWO HOURS | \$54
THREE HOURS | \$66
FOUR HOURS | \$78

ULTRA PREMIUM

TWO HOURS | \$60
THREE HOURS | \$72
FOUR HOURS | \$84

ENHANCMENTS

PRICED PER PERSON/IN ADDITION TO PACKAGE

204 SIGNATURE COCKTAILS

HOUSE | \$5
PREMIUM | \$3
ULTRA PREMIUM | INCLUDED

TABLE SIDE WINE SERVICE

HOUSE | \$13
PREMIUM | \$16
ULTRA PREMIUM | \$19



CONSUMPTION BAR

PRICED PER ITEM

BEER

DOMESTIC | \$6

IMPORT | \$7

CRAFT | \$8

COCKTAILS

HOUSE | \$11

PREMIUM | \$14

ULTRA PREMIUM | \$18

WINE BY THE GLASS

HOUSE | \$12

PREMIUM | \$15

ULTRA PREMIUM | \$18

WINE BY THE BOTTLE

HOUSE | \$44

PREMIUM | \$56

ULTRA PREMIUM | \$72

ENHANCEMENTS

ASK OUR SALES TEAM ABOUT OUR BEVERAGE TICKET OPTIONS

204 SIGNATURE COCKTAILS

EMPRESS OF TYRON | \$16

empress gin, elderflower, lemon, peach, bubbles

704 GIMLET | \$16

704 gin or salamander vodka, basil, lime, simple, dry vermouth

THE BANKER | \$16

makers mark, dark simple, aromatic and cherry bitters

AMAZING GRACE | \$16

spiced rum, strawberry, peach, lime

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS | \$6

STILL/SPARKLING WATER | \$6

PERSONALIZED MOCKTAILS | \$8

