

Hilltop House Restaurant & Catering

Additional Items

White table toppers \$10.00 each

White table cloths \$12.00 each

Black Table toppers \$10.00 each

Custom tablecloth (to the floor) \$22.00 each

Custom table toppers \$16.00

Place settings- \$5.95 each (9 piece)

Linen napkins \$1.00 each

90" round – (8 ppl per table) \$12.00

60" round – (6 ppl per table) \$8.50

48" round - \$8.00 each

Bistro (cocktail) tables 40" high - \$10.00 each

Chairs \$1.25 each

White padded chairs \$2.50 each

White Chair Cover \$3.50

Decoration set up fee ranges from \$50.00 ~ \$150.00

Rearrange ~ Clean up fee \$250.00

Projector and stand \$275.00

Screen \$45.00

Podium and stand \$50

Hilltop House Restaurant & Catering

Large Party Dinner Menu A

All entrées served with our signature salad, fresh baked bread and drink.

10oz Ribeye

10 oz. fully aged Ribeye Steak crowned with garlic herb butter.
Served with seasoned mashed potatoes and our Chef's seasonal vegetable selection.

Chicken Piccata

Succulent Chicken Breast served over a bed of angel hair pasta with roma tomatoes, capers, and artichoke hearts, finished with a chef made lemon beurre blanc.

Bacon Wrapped Sirloin

6oz Bacon Wrapped Sirloin presented with seasoned mashed potatoes and seasonal vegetable medley.

Chicken Marsala

6oz. Chicken Marsala served with seasoned mashed potatoes and seasonal vegetable medley.

Atlantic Salmon

6oz. Atlantic Salmon served with seasoned mashed potatoes and seasonal vegetable medley.

\$23.95 per person plus tax & gratuity

Choose from any of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Dinner Menu B

All entrées served with our signature salad, fresh baked bread and drink.

Chicken Caprese

6oz. Chicken Breast topped with sliced roma tomatoes and baby mozzarella, served with garlic mashed potatoes and seasonal vegetable medley.

Signature Chicken

6oz. Chicken stuffed with baby spinach, artichoke hearts, feta cheese, and sundried tomatoes served with rice pilaf, julienned carrots and finished with a chef's supreme sauce.

10oz. Prime Rib

Slow roasted, juicy and delicious Rib loin served with garlic mashed potatoes and seasonal vegetable medley. Au Jus and horseradish accompany this dish.

Scampi

Choose from Jumbo Shrimp or Prince Edward Island Mussels in our garlic white wine butter sauce, served with angel hair pasta. Accented with fresh basil and tomatoes.

NY Strip

10 oz. New York Strip crowned with garlic herb butter. Served with seasoned mashed potatoes and our chef's seasonal vegetable selection.

\$26.95 per person plus tax & gratuity

Choose from any of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Hilltop House Grand Formal Buffet

A culinary display of fresh fruits, veggie crudites, and an assortment of cheeses will be presented during a 30 minute cocktail hour.

~ Dinner ~

Hilltop House Signature Salad
Fresh Baked Dinner Rolls with butter

*Carved Inside Round of Beef
Rosemary Herbed Chicken
Pork Loin with Plum Sauce served with Granny Smith Apples
Roasted Herbed Baby Backers
Rice Pilaf
Fresh Vegetable Medley
Haricot Vert Green Beans
Sweet, young, tender Peas with chef's cream sauce

Decorated New York Style Cheesecake

\$28.95 per person plus tax & gratuity

All dinner buffets are served with a beverage selection of coffee, iced tea and water. All dinner buffets are based on a ninety-minute (90) presentation.

*Carved items require one uniformed chef at \$35.00 per chef.

Food and beverage pricing does not include a customary 20% gratuity and applicable NC state sales tax.

Hilltop House Restaurant & Catering

Large Party Dinner Menu C

All entrées served with our signature salad, fresh baked bread and drink.

Filet and Lobster

Succulent Lobster Tail and Filet Medallions served with garlic mashed potatoes and fresh baby asparagus accompanied by drawn butter.

Chilzan Sea Bass

A tender filet of fresh Chilzan Sea Bass presented with baby asparagus and risotto and finished with our chef's champagne beurre blanc.

Sesame Crusted Tuna

Freshahi Tuna Filet, sesame crusted, cooked to perfection and served with risotto and fresh tender baby asparagus.

Chicken Oscar

Tender Chicken Breast topped with house-made lump crabcake served with risotto and fresh tender baby asparagus finished with our chef's made hollandaise sauce.

\$29.95 per person plus tax & gratuity

(seafood prices are based on market price & are subject to availability)

Choose from any of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

1240 Fort Bragg Road
Fayetteville, NC 28305
(910)484-6699

Event Room Rates

Garden Room \$250.00

Garden room holds approx. 90 seated guests or 125 standing guests
Minimum room requirement of 35 guests

Red Room \$200.00

Red Room holds approx. 50 seated guests or 70 standing guests
Minimum room requirement of 20 guests

Intimate Front \$100.00

The Intimate Front Dining Room holds approx. 20 seated guests
Minimum room requirement of 12 guests

Intimate Back \$100.00

The Intimate Back Dining Room holds approx. 20 seated guests
Minimum room requirement of 12 guests

Rental for Entire House \$1000.00

Minimum requirement for rental of entire house is 150 guests

Hilltop House encourages our guests to leave tables set up as they are in each individual room. However, there are occasions when our guests want tables, chairs, etc. moved out or added to another room. In such instances, there is a nominal set-up fee of \$200.00.

Private Bartender Fee \$25.00 per hour w/ 3 hour min.

Door Greeter \$25.00

Hilltop House Restaurant & Catering

Dinner Buffet Options

Option 1:

Beef Tips Burgandy
or Beef Stroganoff
Herb Chicken Pasta
Rice Pilaf
Whole Green Beans
Baby Glazed Carrots

Option 2:

Chicken Cordon Bleu
Stuffed Flounder
Braised Short Ribs
Creamy Mashed
Potatoes
Baby Glazed Carrots
Whole Green Beans

Option 1 Buffet Price:

\$18.95 per person
plus tax & gratuity

Option 2 Buffet Price:

\$21.95 per person
plus tax & gratuity

An Assorted Dessert Buffet can be added to the
above options for an additional
\$2.95 per person
plus tax and gratuity.

All Dinner Buffets are served with signature house salad, fresh hot dinner rolls with butter and a beverage selection of coffee, iced tea, or water.

All Dinner Buffets are based on a ninety-minute (90) presentation. Absolutely NO FOOD can be boxed to go. Due to market fluctuation, food and beverage pricing is guaranteed no more than 120 days in advance of your function.

Hilltop House Restaurant & Catering

Action Stations & Displays

Pasta Station ~

Alfredo and Marinara
with assorted pastas
served with fresh herbs
and cheeses.
\$8.95 per person

Stir Fry Station ~

Asian inspired with
assortment of vegetables,
assorted sauces, noodles
and rice.
\$8.95 per person

Local Seafood Display ~

Shrimp, Crab Claws, Clams,
Mussels, Oysters on 1/2 shell
served with cocktail sauce
and lemon wedges.

Market Price \$

Mashed Tini Station ~

Creamy garlic mashed &
mashed sweet potatoes
served with butter, chives
sour cream, brown sugar,
mini marshmallows, etc
\$4.95 per person

Cheese & Fruit Display ~

The Chef's finest selection
of international & domestic
cheeses & seasonal fresh
fruit.

\$6.95 per person

Bountiful Table ~

Vegetable Crudites with a
variety of dipping sauces,
domestic & international
Cheeses with crackers,
mixed nuts, & pretzels.
\$6.95 per person

Carving Station ~

Prime Rib and Porkloin
served with Au Jus and
horseradish, asst. mustards,
and fresh baked rolls.
\$9.95 per person

Quesadilla Station ~

Grilled Chicken or Steak
fresh pico, lettuce, sour
cream, tomatoes, cheddar
cheese, & flour tortillas.
\$8.95 per person

All Action Stations require a uniformed chef in attendance.
Chef rates are \$35.00 per hour per chef.

Action Stations are not designed as stand-alone food service
functions.

Action Stations are based on a ninety-minute (90) presentation.

Food & Beverage pricing does not include a customary
20% gratuity
and applicable NC state sales tax.

All prices are subject to change until confirmed in contract form.

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Whether you like things small and intimate or prefer a grand gala, plan for your event at Hilltop House Restaurant. We have private rooms of varying sizes to meet your needs. If you prefer, the whole house is available to rent for the entire evening.

If you like the best in elegant, classic, fresh made cuisine, fine wine, creative décor, and the best in servers to meet your every whim, then Hilltop House Restaurant is the place for you. You will find this remarkable historical home to be a breathtaking setting for your event with its landscaped brick courtyard and an interior that has been decorated to perfection. We offer off-site catering as well, offering complete service for all types of events to include all off-site ABC permits.

You'll be surprised at just how easy it is to put together the event of your dreams at Hilltop House. With personalized event planning, customized menus and an elegant atmosphere, the Hilltop House offers you the ultimate private dining experience.

Find us in the Historic Haymount Hill District

We look forward to working with you and making your event a most memorable one

Hilltop House Restaurant & Catering

Large Party Luncheon Menu

All luncheons served with our signature salad, fresh baked bread and drink.

Rosemary Chicken

4oz. Rosemary Chicken over rice pilaf with julienned carrots or whole green beans topped with a light beurre blanc.

Beef Wellington

4oz. Steak medallion wrapped in puff pastry, julienned carrots served with creamy mashed potatoes and finished with Chef's bordelaise.

Chicken Florentine

Succulent grilled chicken on a bed of pasta tossed with spinach, artichoke hearts, tomatoes, and fresh parmesan cheese.

Shrimp Scampi

Fresh shrimp in our garlic white wine butter sauce, served with angel hair pasta accented with fresh basil and tomatoes.

\$18.95 per person plus tax & gratuity

Choose from any of the above menu options or let our catering coordinator custom design a menu to meet any special requests.

Hilltop House Restaurant & Catering

Large Party Luncheon Menu

Chicken Salad Croissant

Fresh made chicken salad presented with green leaf lettuce on a fresh croissant and accompanied by a house salad.

Quiche Soup and Salad Trio

Fresh baked Quiche of the Day served with our Chef's Featured Soup of the Day, accompanied by a house salad. Substitute any Specialty Soup for an additional \$1.95.

Hilltop Turkey Club

Thinly sliced oven roasted turkey breast, Swiss cheese, bacon, lettuce, tomato, and sliced avocado with dill mayo, served with a side salad.

Spinach Salad

Fresh baby spinach tossed with mandarin oranges, walnuts, feta, hard boiled eggs, and crisp bacon. Presented with a signature mini croissant. Choose from Salmon, Grilled Chicken, or Grilled Shrimp on top.

French Dip

Slow Roasted Inside Round of Beef topped with melted Swiss on a 6" sub roll with au jus for dipping, served with fries.

\$14.95 per person plus tax & gratuity

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Hilltop House Restaurant & Catering

Brunch Menu

Mandarin Chicken Salad

Fresh made chicken salad with mandarin oranges, pineapple, fresh garlic and crystallized ginger, presented on a bed of green lettuce. Served with whole green beans, Hilltop House Signature side salad and a blueberry, lemon poppy seed miniature muffin.

Quiche du Jour

Quiche of the day served with 2 slices of smoked bacon, fresh seasonal fruit, Hilltop House Signature side salad, house made biscuits and fresh preserves.

Classic Crepes

Two crepes stuffed with herbbed seasoned chicken, fresh, asparagus and a light chef's supreme sauce. Our sweet and spicy pecan salad with strawberries accompanies these wonderful crepes served with fresh fruit and a blueberry, lemon poppy seed miniature muffin.

Eggs Benedict

Choose from either shrimp and spinach Eggs Benedict or our smoked salmon Eggs Benedict. Spinach salad and prosciutto wrapped seasonal melon.

Spinach Roulade

A Hilltop House exclusive. A beautiful roulade rolled with all-outlet cheeses and julienne vegetables sliced in rounds, served with a spinach salad and a mini croissant with two slices of smoked bacon.

\$17.95 per person plus tax & gratuity

Mimosas, Mint Julips, or Bloody Mary cocktails can be served at our additional charge.

