

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

Fresh Ahi 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

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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