



HOTEL CAPSTONE

TUSCALOOSA, ALABAMA

320 Paul W. Bryant Drive Tuscaloosa, Alabama 35401 Catering Office: 205-343-1105 www.HotelCapstone.com

Hotel Capstone is proud to offer award winning catering both at our hotel and at many locations around Tuscaloosa.

We look forward to helping you host your perfect event. Please call to speak to a member of our Catering Team.



PLATED BREAKFAST

(Service for 40 Guests or less; Pricing is Per Person)

RESTORE

Scrambled Eggs

Choice of Applewood Smoked Bacon or Breakfast Sausage Silver Dollar Pancakes with Butter & Warm Maple Syrup Fresh Seasonal Fruit Orange Juice, Water, & Coffee

ENERGIZE

Scrambled Eggs

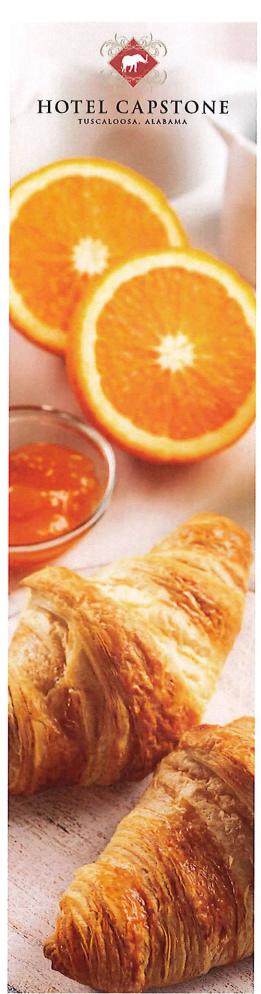
Choice of Applewood Smoked Bacon or Breakfast Sausage Choice of Breakfast Potatoes, Cheese or Plain Grits Biscuit with Butter, Jam, & Preserves Freshly Baked Muffins Fresh Seasonal Fruit Orange Juice, Water, & Coffee

NO REGRETS

Scrambled Egg White with Fresh Garden Vegetables Choice of Turkey Sausage or Turkey Bacon Grilled Roma Tomatoes Freshly Baked Bran Muffins Fresh Seasonal Fruit Orange Juice, Water, & Coffee

FOCUS

Choice of Florentine Quiche (Vegetarian with Spinach, Tomato, Mushroom & Onion) or Lorraine Quiche (Ham & Cheese) Choice of Breakfast Potatoes, Cheese or Plain Grits Fresh Seasonal Fruit Orange Juice, Water, & Coffee



BREAKFAST BUFFET

(Service for 25 Guests or more; Pricing is Per Person)

ACHIEVE

Assorted Petite Quiches Sausage & Vegetarian Hot Rolls Assorted Muffins & Pastries with Butter, Jam, & Preserves Fresh Seasonal Fruit Orange Juice, Water, & Coffee

MOTIVATE

Scrambled Eggs
Choice of Applewood Smoked Bacon or Breakfast Sausage
Choice of Breakfast Potatoes, Cheese or Plain Grits
Biscuits with Butter, Jam & Preserves
Fresh Seasonal Fruit
Orange Juice, Water, & Coffee

ACCOMPLISH

Scrambled Eggs
Choice of Applewood Smoke Bacon or Breakfast Sausage
Breakfast Potatoes
Choice of Cheese or Plain Grits
Choice of French Toast, Waffles or Pancakes with Butter & Warm Maple Syrup
Fresh Seasonal Fruit
Orange Juice, Water, & Coffee

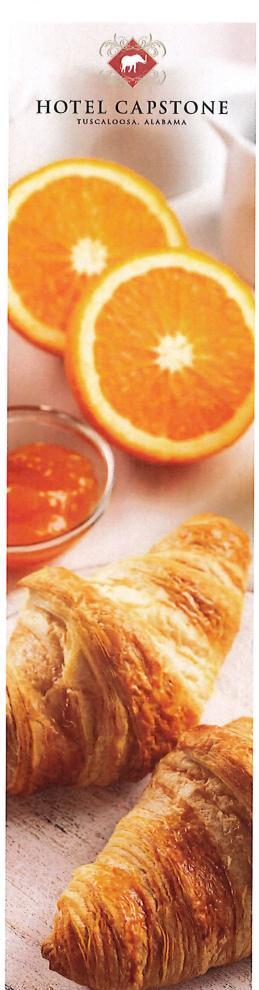
NO REGRETS

Scrambled Egg White with Fresh Garden Vegetables Choice of Turkey Sausage or Turkey Bacon Grilled Roma Tomatoes Freshly Baked Bran Muffins Low- fat Yogurt – assorted flavors Fresh Seasonal Fruit Orange Juice, Water, & Coffee

SATISFY

Choice of Omelet Casserole: Lorraine, Florentine or Southwestern Applewood Smoked Bacon & Breakfast Sausage Breakfast Potatoes & Cheese Grits Biscuits with Country Style White Gravy Assorted Muffins & Pastries with Butter, Jam, & Preserves Fresh Seasonal Fruit Orange Juice, Water, & Coffee

Prices are subject to change without notice. All food and beverage items are subject to 22% taxable service charge and applicable tax rate.



BRUNCH BUFFET

(Service for 25 Guests or more; Pricing is Per Person)

INSPIRE

Assorted Petite Quiches

Choice of Steel-Cut Oatmeal with Assorted Toppings or Assorted Individual Cereals Choice of assorted Mini Deli Sandwiches or Tea Sandwiches Pasta Salad

Fresh Seasonal Fruit

Orange Juice, Iced Tea, Water, & Coffee

FULFILL

Choice of Omelet Casserole: Lorraine, Florentine or Southwestern Choice of Applewood Smoked Bacon or Breakfast Sausage Choice of Breakfast Potatoes, Cheese Grits, or Plain Grits, Steel-Cut Oatmeal with Assorted Toppings Pasta Salad & Chicken Salad Assorted Muffins & Pastries Served with Butter, & Preserves Fresh Seasonal Fruit Orange Juice, Iced Tea, Water, & Coffee

CARPE DIEM! (Seize the Day!)

Station Requires 2 Chef Attendants; \$100 per 50 ppl

Cooked to Order Omelet Station with Assorted Fillings Scrambled Eggs

Choice of Cheese or Plain Grits

Choice of Potatoes Au Gratin or Breakfast Potatoes

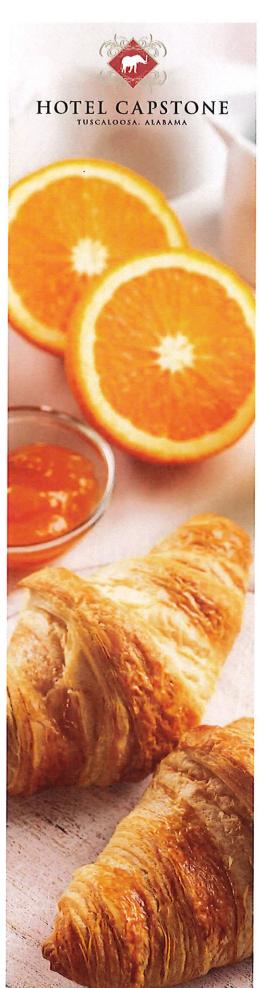
Herb Marinated Seared Chicken Breast and Sautéed Vegetable Medley

Biscuits with Country Style White Gravy, Butter, & Preserves

Fresh Seasonal Fruit

Orange Juice, Iced Tea, Water, & Coffee

(BRUNCH BUFFET continued on next page)



BRUNCH BUFFET (continued)

(Service for 25 Guests or more; Pricing is Per Person)

EXCELLENCE

Station Requires 2 Chef Attendants;

Cooked to Order Omelet Station with Assorted Fillings Scrambled Eggs

Choice of Breakfast Potatoes, Cheese Grits, or Plain Grits Applewood Smoked Bacon & Breakfast Sausage

Choice of French Toast, Waffles or Silver Dollar Pancakes with Butter & Warm Maple Syrup

Freshly Baked Muffins & Pastries Served with Butter

Herb Marinated Seared Chicken Breast

Roasted Red Bliss Potatoes & Southern Green Beans

Choice of Salad: Citrus Salad with Feta Cheese & Raspberry Vinaigrette

or Caprese Salad Sprinkled with a Balsamic Vinaigrette

Fresh Seasonal Fruit

Orange Juice, Iced Tea, Water, & Coffee

MENU ENHANCEMENTS

Per Person

Sausage Gravy (Upgrade from Country Style White Gravy) Scrambled Eggs or Egg White Vegetable Scramble

Breakfast Sausage or Turkey Sausage

Applewood Smoked Bacon or Turkey Bacon

Breakfast Potato, Cheese Grits, or Plain Grits

French Toast, Waffles, Multigrain or Plain Pancakes

Steel-Cut Oatmeal with an Assortment of Toppings

Fresh Seasonal Fruit Salad

Fresh Seasonal Fruit with Sweet Cream Dip

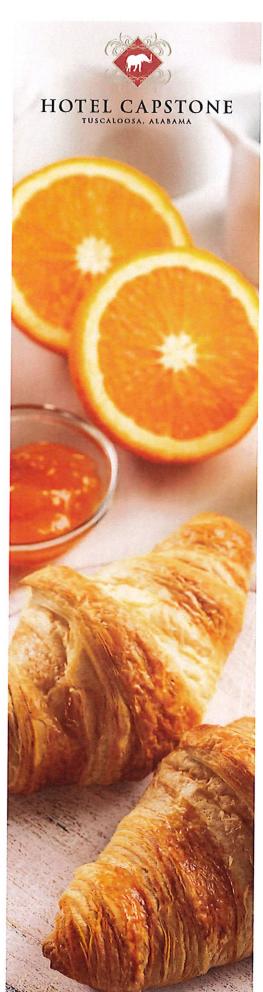
Fresh Yogurt and Mixed Berry Parfait with Low-Fat Granola

Chips with choice of dip (Fresh Salsa, French Onion Dip,

Sour Cream Spinach, or Hummus)

Crudité with Ranch Dip

Crudité with Hummus



A LA CARTE ITEMS

Per Item

Per Dozen

Cold Cereal, individual assorted with Milk
Cereal or Granola Bars, individual assorted
Assorted Freshly Baked Scones
Assorted Coffee Shoppe Muffins
Assorted Fruit Danish, Muffins or Cinnamon Rolls
Bagels with Cream Cheese
Greek Yogurt, individual assorted flavors
Low-fat Yogurt, Individual assorted flavors
Petite Quiche, assorted
Sausage & Vegetarian Hot Rolls
Ham or Sausage Biscuits
Fresh Whole Fruit, assorted seasonal

STATIONS

Cook to Order" Omelet Station Served with assorted meat, cheese, & vegetable topping (requires 2 Chef Attendants;

Waffle Station

Served with butter, assorted fruit, & syrup options (Self-serve Option; or Chef Attendant

Oatmeal Station

Served with assorted fruit, nut, spice, & syrup options (Self-serve)



BEVERAGES

Assorted Soft Drinks

Bottled Water

Fruit Infused Water

Whole or Low-Fat Milk, individual

Assorted Juices, individual

Lemonade, Strawberry Lemonade or Fruit Punch (serves 22 cups)

Iced Tea, Sweet or Unsweet (serves 22 cups)

Hot Tea, assorted varieties individual bags

Fresh Brewed Coffee, Regular or Decaf (gallon serves 16 cups)

(½ gallon serves 8 cups)

BRUNCH BAR OFFERINGS*

Champagne & Assorted Seasonal Fruit Juice Selection

Mimosa (Champagne & Orange Juice)

Poinsettia (Champagne & Cranberry Juice)

Bellini (Champagne & Peach)

Bloody Mary

Hosting a Bar:

BAR SET-UP FEE

Includes 1 Bartender for 4 hours

ADDITIONAL BARTENDER FOR 4 HOURS

*See full Bar Menu for details on bar regulations, options, and costs.

Prices are subject to change without notice. All food and beverage items are subject to 22% taxable service charge and applicable tax rate.

Per Drink