

DINNER



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.



HOTEL CAPSTONE
TUSCALOOSA, ALABAMA

DINNER

HOT PLATED DINNER (continued)

(Pricing is Per Person)

All Plated Dinners are served with Rolls, your Choice of a Salad, a Starch, a Vegetable, and a Dessert. Includes Water, Tea, and Coffee Service.

Sliced Tri-Tip Steak

Grilled Tri-Tip Steak Topped with Caramelized Onions and Mushrooms

NY Strip 10 oz.

Seasoned and Grilled to Perfection and Basted with Garlic and Herb Butter

Ribeye Steak 10 oz.

Seasoned and Grilled to Perfection and Basted with Garlic and Herb Butter

Filet 8 oz.

Grilled Tenderloin of Beef Filet with Topping Choice of Sautéed Mushrooms, Béarnaise or Green Pepper Demi Glaze

Grilled Salmon 6 oz.

Citrus Marinated Salmon Filet Served with a Dill Sauce

Fresh Catch Fish 6 oz.

Prepared with fresh herbs and citrus marinade to complement the fresh catch

Eggplant Parmesan

Breaded and Seared Eggplant Topped with Marinara Sauce and Mozzarella Cheese

Pesto Penne*

*Penne pasta in a garden pesto cream sauce, tossed with sautéed mushrooms, squash, & zucchini; finished with cherry tomatoes & red onions (Vegetarian Option)
Serve with Chicken*

Fettucine Primavera*

*Fettucine pasta served with Fresh Seasonal Vegetables in a creamy Alfredo sauce (Vegetarian Option)
Serve with Chicken*

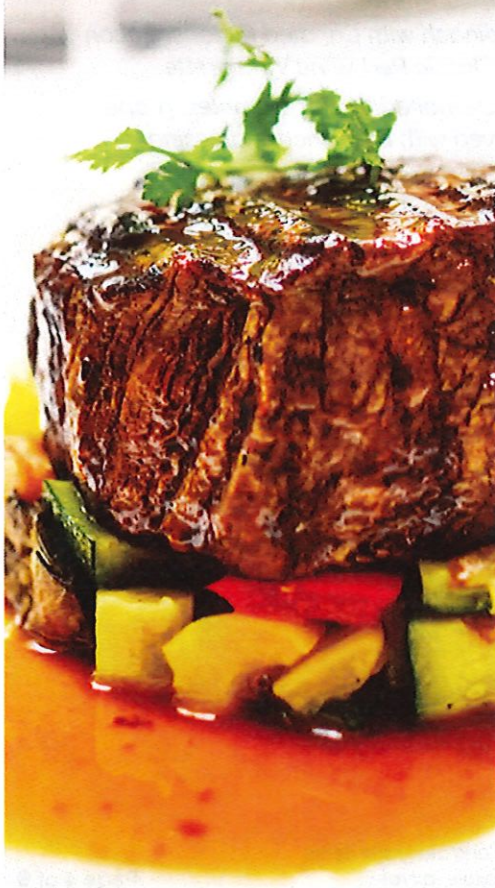
Ratatouille Stuffed Portabello*

*Stuffed Portobello Mushrooms with Herb Couscous and Balsamic Essence (Vegan and Vegetarian Option)
(Gluten Free Option - request substitution of quinoa rice blend)*

**Entrees above that are paired with a starch and vegetable by our Chef, do not include an additional starch and vegetable option from accompaniments lists*

(more Hot Plated Dinners continued on next page)

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





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DINNER

DINNER BUFFETS

(Pricing is Per Person)

SOUTHERN BUFFET

Choice of Two Entrées:

Grilled Chicken Breast with Honey Dijon Mustard Sauce or White Barbeque Sauce, Fried Chicken, Fried Catfish Filets, Homemade Hamburger Steaks with Gravy, Pulled Barbeque Pork, Pot Roast with Au Jus, Beef Tips with Mushroom Sauce, Sliced Roasted Turkey with Gravy, Meatloaf, Grilled Pork Chops, or Honey Glazed Sliced Ham

Choice of Two Vegetables:

Italian Green Beans, Southern Green Beans with Bacon and Onion, Fried Okra, Steamed Broccoli with Lemon Butter Sauce or Cheese Sauce, Sautéed Corn, Baby Carrots, Steamed Cabbage, Black Eyed Peas, Turnip Greens, Squash Casserole, Lima Beans, Stewed Okra and Tomato Medley, Fresh California Medley, Fresh Summer Medley

Choice of One Starch:

Herb Rice Pilaf, Mashed Potatoes, Mashed Sweet Potatoes, Roasted Red Bliss Potatoes, Au Gratin Potatoes, Scalloped Potatoes, or Savory Cornbread Dressing (Seasonal).

Enhance Your Mashed Potatoes

Garlic Butter

Brown Gravy

Per Person

Choice of One Salad:

Garden Salad - Crisp Lettuce with Tomatoes, Cucumbers and Carrots; Served with Buttermilk Ranch Dressing

Classic Caesar Salad - Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan; Served with Classic Caesar Dressing

Choice of Two Desserts:

Banana Pudding, Peach Cobbler, Apple Cobbler, Bread Pudding, Lemon Meringue Pie, Chocolate Cake, Red Velvet Cake, Coconut Cream Cake, Fruit Pie, or Strawberry Cloud Cake

Enhance Your Dessert

Chocolate Cheesecake, Carrot Cake,

Vanilla Bean Cheesecake, Kentucky Bourbon Pecan Pie

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DINNER BUFFETS (continued)

(Pricing is Per Person)

ITALIAN BUFFET

Choose One Entrée with One Pasta/Sauce Choice

Choose Two Entrées only

Choose Two Entrées with One Pasta/Sauce Choice

Choice of Entrées:

Traditional Lasagna, Vegetarian Lasagna, Chicken Saltimbocca, Chicken Parmesan, Chicken Cacciatore, Chicken Marsala, Eggplant Parmesan, Baked Ziti, Spaghetti with Beef Bolognese

Choice of One Pasta and One Sauce:

Pasta Choice: Spaghetti, Fettuccine, Penne, or Linguine

Sauce Choice: Fresh Marinara, Alfredo, or Pesto

Enhance Your Pasta

Shrimp or Tri-Tip Steak

Per Person

Choice of Two Vegetables:

Sautéed Ratatouille, Grilled Tomatoes, Summer Vegetable Medley, Herb Roasted Potatoes, or Italian Green Beans

Choice of One Salad:

Garden Salad - Crisp Lettuce with Tomatoes, Cucumbers and Carrots; Served with Italian Dressing

Classic Caesar Salad - Chilled Hearts of Romaine, Herb Croutons Topped with Shaved Parmesan; Served with Classic Caesar Dressing

Enhance Your Salad

Greek Salad - Romaine lettuce served with tomatoes, cucumber, pepperoncini, and olives; Topped with Feta cheese; Served with Greek dressing

Choice of Two Desserts:

Lemon Meringue Pie, Triple Chocolate Cake, Coconut Cream Cake, Red Velvet Cake, or Traditional Cheesecake

Enhance Your Dessert

Apple Tart, Tiramisu or Amaretto Cheesecake, Chocolate Cheesecake, Hazelnut Cappuccino Cake, Lemon Cream Cake, Vanilla Bean Cheesecake

BRICK-OVEN PIZZA BUFFET

(For 50 or Less)

Buffet comes with Assorted Pizzas and Dipping Sauce, Garden Salad with Buttermilk Ranch Dressing, and Fresh Baked Cookies.

Enhance Your Pizza Buffet

*Chicken Fingers with Honey Mustard Sauce
Southern Fried, Buffalo, or Asian BBQ Wings
Chips and Salsa
Assorted Canned Soda*

Per Person

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CHILDREN'S LUNCH MENU

(Available for Children ages 11 and under)

Choose One Entrée:

Grilled Cheese, Mini Burgers, Southern Fried Chicken Bites with dipping sauce, or Sliced Turkey with American cheese on White Bread

Choose One Side:

French Fries, Potato Chips, Mac & Cheese, Garden Salad with Ranch

Choose One Dessert:

Chocolate Chip Cookie or Fruit Cup

Choose One Drink:

Apple Juice, Milk, Lemonade, or Water

BEVERAGES

Assorted Soft Drinks or Bottled Water

Fruit Infused Water (*not bottled*)

Whole or Low-Fat Milk, individual

Assorted Juices, individual

Smoothie Station

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)

HOST A BAR:

Bar Options

Cash Bar - Drinks purchased on an individual basis by each guest. Tax and Service charge built into cash price

Consumption Bar - Drinks paid for by the Client and cost will be based on type/total number of drinks consumed. Tax and Service charged to total amount of bar

*Each bar require set-up fee of \$150.00 which includes one bartender. Bar minimum may be required and will be based on guest counts each event. Please review the Bar Menu for complete details and options for hosting a bar.

Sample Offerings and Prices for bar options:

Drink Type

Cash Bar / Consumption Bar

Domestic Beer

Imported Beer

Premium Mixed Drinks

Gin: Tanqueray • Whiskey: Jack Daniels • Vodka: Titos • Tequila: Jose Cuervo

Super Premium Mixed Drinks

Gin: Bombay Sapphire • Whiskey: Crown Royal • Vodka: Grey Goose • Tequila: 1800 Gold

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