

# RECEPTION & BREAK



## HOTEL CAPSTONE

TUSCALOOSA, ALABAMA

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





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## FRUIT, VEGETABLE & CHEESE

Per Person

*Fresh Vegetables Crudité with Ranch*  
*Fresh Vegetable Crudité with Hummus*  
*Fresh Seasonal Fruit Salad*  
*Sliced Seasonal Fruit with Sweet Cream Dip*  
*Fresh Mixed Berries Parfait - Seasonal Berries and Yogurt with Low-Fat Granola*  
*Seasonal Fruit and Assorted Domestic Cheese with Crackers*  
*Assortment of Swiss, Cheddar, and Pepper Jack Cheese Selections*  
*Assorted Seasonal Fruit and Imported Cheese with Crackers*  
*Assortment of Havarti, Munster, Brie, and Gouda Cheese*  
*Savory Cheesecakes with Assorted Crackers*  
*(per cake; serves 75 ppl)*  
*Choice of Pimento Cheese, Tomato Pesto, Cheddar Bacon Ranch, or Horseradish Cheddar Almond*

## COLD DIPS

Per Person

*Cucumber Spread with Pita Chips*  
*Roasted Corn and Black Bean Salsa with Tortilla Chips*  
*Olive Tapenade with Toast points*  
*Black Eyed Pea Dip with Tortillas Chips*  
*Traditional Fresh Salsa with Tortilla Chips*  
*Traditional Hummus with Pita Chips*  
*Sour Cream Spinach Dip with Pita Chips*  
*French Onion Dip with Potato Chips*

## SANDWICHES

Per Person

*Assorted Tea Sandwiches*  
*Including Cucumber, Pimento Cheese, Chicken Salad and Tuna Salad*  
*Assortment of Mini Deli Sandwiches*  
*Including Muffaletta, Ham and Swiss, Turkey and Provolone, Reuben, Roasted Vegetables*  
*Assortment of Pinwheel Wraps*  
*Ham and Swiss, Turkey and Provolone, Roasted Vegetables*

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## COLD HORS D'OEUVRES

Sweet Corn Phyllo Cup  
Caprese Salad Skewers  
Bruschetta  
Individual Crudités with Hummus  
Fruit Kabobs with Sweet Cream Dip  
Waldorf Salad Shooter  
Shrimp Cocktail Shooter  
Stuffed Tomatoes with Herb Goat Cheese  
Pastry Shell filled with Shrimp Salad or Chicken Salad  
Deviled Eggs - Classic  
Deviled Eggs - Smoked Salmon and Caper

Per Piece

## CANAPÉS

Chef's Choice Assorted Gourmet Canapés  
(including selection from below types)  
Tomato Pesto Canapés  
Potato Canapés  
Cucumber Canapés  
BLT Canapés  
Smoked Chicken Canapés  
Bacon Bleu Cheese Canapés  
Shrimp Canapés  
Smoked Salmon Canapés

Per Piece

## HOT DIPS

Spinach and Artichoke Dip with Tortilla Chips  
Roasted Tomato and Green Chile Dip with Tortilla Chips  
Hot Bacon Swiss Dip with Pita Crackers  
Seafood Queso Dip with Tortilla Chips  
Corn Beef Dip with Tortilla Chips  
Collard Greens Dip with Tortilla Chips

Per Person

**\*Minimum order of 20 people**

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## HOT HORS D'OEUVRES

*Per Piece*

*Stuffed Mushroom Caps - Choice of Sausage or Spinach*  
*Spanakopita*  
*Pistachio Chicken Pinwheels*  
*Wild Mushroom Tarts*  
*Asparagus Wrapped in Phyllo*  
*Pork Egg Rolls with Sweet Chili Sauce*  
*Vegetable Spring Rolls with Sweet Chili Sauce*  
*Southwest Eggrolls with Avocado Ranch Sauce*  
*Assorted Petite Quiche - includes Lorraine, Garden Vegetable,  
Broccoli with Cheese, and Cheddar*  
*Fried Chicken Wings -*  
*Choice of Southern Fried, Buffalo, or Asian Barbeque*  
*Meatballs - Choice of Barbeque, Honey Sriracha or Italian*  
*Smoked Sausage in Puff Pastry*  
*Mini Chicken Cordon Bleus*  
*Mini Beef Wellingtons*  
*Shrimp and Andouille Sausage Skewers*  
*Chicken Satay with Thai Peanut Sauce*  
*Sliders - Choice of Ham and Swiss, Beef Brisket,  
Pulled Pork or Hamburgers with Condiments*  
*Southern Fried Chicken Fingers with Dipping Sauce*  
*Grilled Chicken Fingers with Dipping Sauces*  
*Fried Mac and Cheese Bites*  
*Fried Mozzarella*  
*Jalapeno Poppers*  
*Shrimp Wonton with Sweet Chili Sauce*  
*Scallops Wrapped in Bacon*  
*Mini Gulf Crab Cake with Remoulade*  
*Crab Stuffed Mushroom Caps*

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## A La Carte BREAK OPTIONS

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  
Assorted Home-Baked Cookies, Brownies,  
Blondies, Lemon Squares  
Bagels with Cream Cheese, assorted  
Greek Yogurt, individual assorted flavors  
Low-fat Yogurt, Individual assorted flavors  
Petite Quiche, assorted  
Sausage and Vegetarian Hot Rolls  
Ham or Sausage Biscuits  
Potato Chips or Tortilla Chips  
(Individual or bowl serves 10)  
Pretzels, Popcorn or Snack Mix  
(Individual or bowl serves 10)  
Candies and Candy Bars, individual assorted  
Fresh Whole Fruit, assorted seasonal

Per Item

Per Dozen/Bowl

## A La Carte DESSERTS

Dessert Shooters, assorted  
Chocolate, Key Lime, Banana Pudding and Strawberry Shortcake  
Mini Dessert Bars  
Mini Cheesecakes, Lemon Bars, Brownies and Blondies  
Regular Size Cupcakes (minimum of 12 per flavor)  
Choice of vanilla, chocolate or red velvet cake flavor  
and choice of up to 2 decorating colors  
Chocolate Covered Strawberries (Seasonal)  
Caramel Apple Purses  
Macaroons  
Petit Fours  
Chocolate Mousse Cups

Per Piece

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## SPECIALTY STATIONS\*

### Meal Enhancements (Self Service)

Per Person

#### Nacho Station

Seasoned Ground Beef, Tortilla Chips, Fresh Salsa, Sour Cream, Cheese, Queso, and Guacamole

#### Fajita Station

Grilled Peppers and Onions, Salsa, Shredded Cheese, Tomatoes, Lettuce, Flour Tortillas, Sour Cream and Guacamole

Grilled Seasonal Vegetable

Chicken

Steak

Shrimp

Combination of Chicken and Steak

Combination of Chicken, Steak and Shrimp

#### Mashed Potato Station – White or Sweet Potato

Mashed Red Skin Potatoes with a Selection of Toppings to Include: Shredded Cheese, Scallions, Crumbled Bacon and Sour Cream

Mashed Sweet Potato Station with a Selection of Toppings to Include: Butter, Brown Sugar, Cinnamon, Candied Pecans and Mini Marshmallows

#### Baked Potato Bar – Russet or Sweet Potato

Baked Russet Potatoes with a Selection of Toppings to Include: Shredded Cheese, Scallions, Crumbled Bacon, Salsa, and Sour Cream

Baked Sweet Potatoes with a Selection of Toppings to Include: Butter, Brown Sugar, Cinnamon, Candied Pecans and Mini Marshmallows

#### Antipasto Station

Assorted Cured Meats, Grilled Vegetables, Assorted Cheeses, Pickles, Sun-Dried Tomatoes, Marinated Artichoke Hearts, Olives and Crusty Baguette

#### Low Country Shrimp and Grits Station

Sautéed Shrimp in a Mildly Spiced Sauce served over Creamy Parmesan Grits

#### Pizza Buffet (For 50 or Less)

Assorted 1 Topping Pizzas and Dipping Sauce

**\*All Stations are designed to be added to menu & are not sold as stand-alone buffets.**

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## CARVING STATIONS\*

Per Item

### *Roasted Turkey Breast (Serves 50 Guests)*

*Roasted Whole Turkey Served with a Cranberry Relish or  
Whole Grain Mustard Mayonnaise and Freshly Baked Rolls*

### *Roasted Pork Loin (Serves 40 Guests)*

*Creole Mustard and Herb-Crusted with Sweet Mustard  
and Freshly Baked French Rolls*

### *Honey-Glazed Ham (Serves 50 Guests)*

*with Condiments and Rolls*

### *Roasted Tenderloin of Beef (Serves 20 Guests)*

*Black Pepper Crusted, Seared and Roasted Served with  
Creamy Horseradish, Spicy Creole Mustard  
Freshly Baked French Rolls*

### *Top Round of Beef (Serves 75 Guests)*

*Herb Mayonnaise, Creamy Horseradish, Dijon Mustard and  
Assorted Freshly Baked Rolls*

### *Steamship Round of Beef (Serves 150 Guests)*

*Standing Steamship Round with Horseradish Cream, Aioli,  
Creole Mustard and Assorted Freshly Baked Rolls*

## DESSERT STATIONS

Per Person

### *Delight*

*Assortments of Ice Cream, Caramel Topping, Fudge Topping,  
Nuts, Oreo Crumbles, Strawberries, Crushed Pineapple and  
Whipped Cream*

### *Decadent*

*Flowing Fountains of Milk Chocolate served with Strawberries,  
Pound Cake, Marshmallows, Rice Crispy Treats, Angel Food Cake,  
Pretzels and Granny Smith Apples*

### *Cupcake Display (minimum of 24 per flavor / frosting color)*

*Tower of cupcakes with choice of vanilla or chocolate cake  
and choice of up to 2 decoration colors*

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## BEVERAGES\*

*Full Day Beverage Service (up to 8 hours)*

*Includes AM and PM Beverage items shown below*

*Half Day Beverage Service (up to 4 hours)*

*AM Includes Coffee, Hot Tea, Orange Juice and Water*

*PM Includes Coffee, Sweet and Unsweet Iced Tea, Soft Drink, and Water*

*Assorted Soft Drinks*

*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)*

*\*Per gallon items require a minimum of 3 gallons each.*

## HOST A BAR\*

*Domestic Beer*

*Imported Beer*

*Premium Mixed Drinks*

*Gin: Tanqueray • Whiskey: Jack Daniels • Vodka: Absolut • Tequila: Jose Cuervo*

*Super Premium Mixed Drinks*

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

## BAR OPTIONS\*

**Cash Bar** - Drinks purchased on an individual basis by each guest.

*Fee Per Bar including 1 Bartender for 4 hours*

**Consumption Bar** - Drinks paid for by the group, based on amount consumed.

*Fee Per Bar including 1 Bartender for 4 hours*

*\*Bar sales minimum may be required and is based on the total Guest count of your event.*

**(See Bar Menu for full selection and all disclaimers by Hotel Capstone for hosting a Bar.)**

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