

CAM FACILITY RENTAL FEES

RECEPTION HALL:

(Hourly Rate - 2 -5 Hours)

\$400 per Hour

(All Day Rental)*

Tuesday, Wednesday & Sunday

\$2,500.00

Friday - Saturday

\$3,500.00

COMBINED RECEPTION HALL/ CAFÉ/COURTYARD

(All Day Rental)*

Tuesday, Wednesday & Sunday

\$4,500.00

Friday - Saturday

\$5,500

CAM CAFÉ OR COURTYARD:

Available between 2:30PM and 9:30PM

(Including Set-Up and Tear Down)

Hourly Rate \$300 per Hour

COMBINED CAFÉ/COURTYARD

(All Day Rental)*

Tuesday, Wednesday & Sunday

\$2,500.00

Friday - Saturday

\$3,500.00

CONFERENCE ROOM:

(2 Hours Min)

\$150 per Hour



GALLERIES ADMISSION WITH FACILITY RENTAL:

\$5 pp



***DAILY RENTAL:** Max 10 hours (including setup/teardown).

Catering Exclusive of CAM Café.

Rental Includes: Chairs and Tables; Clear Glass Plates and Water Goblets for up to 100pp; Disposable Cutlery and Drinking Cups.

After hours events are subject to security labor fee.

Events latest end time: 10:00 PM



CATERING MENU

LUNCH & DINNER BUFFET*

ENTREES:

\$45 per person
1 Entree
2 Sides
1 Salad Option

\$55 per person
2 Entrees
3 Sides
1 Salad Option

\$65 per person
3 Entrees
4 Sides
1 Salad Option



CHICKEN	SEAFOOD	PORK	BEEF	VEGETARIAN
Piccata <i>(Lemon, Capers, And White Wine Sauce)</i>	Shrimp Scampi	Southeastern Pull Barbecue	Grilled Marinated Flank <i>(Shiitake Mushroom Demi-glaze)</i>	Eggplant Parmesan
Marsala <i>(Baby Portobellos, Marsala Wine, And Demi-glaze)</i>	Fusilli Pasta	Sliced Virginia Glazed Ham	Homestyle Meatloaf <i>(Mushroom Gravy)</i>	Pasta Primavera
Herb Roasted <i>(Shallot And Black Pepper Beurre Blanc)</i>	Caribbean Grilled Salmon <i>(Mango-pineapple Salsa)</i>	Grilled Center Cut Chops	Smoked Bourbon Glazed Brisket	Cheese Tortellini
Parmesan <i>(Mozzarella And Tomato Puree)</i>	Beer Battered Cod <i>(Tartar Sauce)</i>		Thinly Sliced Slow-cooked Roast <i>(Mushroom Demi-glaze)</i>	Vegetable Lasagna <i>(Portobello Mushroom, Spinach, Roasted Tomato, Ricotta)</i>
	Low Country Shrimp and Grits			

* Includes Rolls, Butter, Coffee, Iced Tea and Water – Served for 1 ½ Hour. To-Go Boxes are not permitted

CATERING MENU



SIDES & VEGETABLES*:

Zucchini, Squash, Mushrooms,
and Peppers

Steamed Broccoli and Cauliflower

Sautéed Asparagus

Yukon Gold Mashed Potatoes

Herb Roasted Red Potatoes

Mashed Sweet Potatoes

Steamed Basmati Rice

Steamed Jasmine Rice

Wild Rice Pilaf

Baked Beans

Buttered Corn on the Cob

Cole Slaw Salad

SALADS*:

Garden: Mixed Greens, Cucumber,
Grape Tomatoes, Mushrooms, Carrots,
and Assorted Dressings

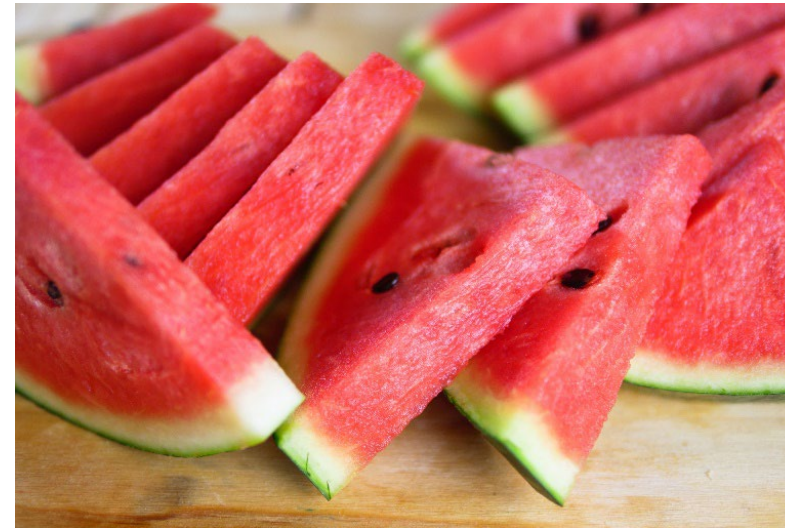
Caesar: Romaine Hearts, Buttered Croutons, Shaved
Parmesan, and Caesar Dressing

Spinach: Baby Spinach, Goat Cheese, Strawberries,
Cremini Mushrooms,
Shaved Red Onions, and
White Balsamic Vinaigrette

** Served for 1 ½ Hour. To-Go Boxes are not permitted*

CATERING MENU

BREAKFAST BUFFET *



CONTINENTAL

\$18 pp

Regular and Decaf Coffee

Selection of Herbal Teas

Orange Juice

Variety of Seasonal Local Fresh Fruit

Pastries

Bagels & Cream Cheese

HOT BAR

\$24 pp

Regular and Decaf Coffee

Selection of Herbal Teas

Orange Juice

Variety of Seasonal Local Fresh Fruit

Scrambled Eggs

Hash Browns

Country Sausage Links

Applewood Smoked Bacon

Buttermilk Biscuits

***Add Belgian Waffles or French Toasts for
an additional \$5 pp***

**** Includes Coffee, Iced Tea and Water – Served for 1 ½ Hour. To-Go Boxes are not permitted***

CATERING MENU

BOX LUNCH

CLASSIC *

\$22 pp

(Select One)

Turkey and Cheddar Cheese Sandwich on Brioche

Ham and Swiss Cheese Sandwich on Brioche

Chicken Salad on Croissant

Grilled Veggie Wrap

Side:

Bag of Chips *or* Homemade Fresh Chips

Cookie *or* Brownie

Bottled Water *or* Soft Drink



** No less than 6 of the same item, except for Grilled Veggie Wrap. Either all cookies or all brownies.*

COFFEE BREAK*

Regular and Decaf Coffee	\$32 per Gallon
Selection of Herbal Teas	\$32 per Gallon
Orange Juice	\$48 per Gallon
(1 gallon serves (16) 8-oz cups)	

Local Bagels with Cream Cheese	\$36 per Doz
Assorted Fresh Pastries	\$36 per Doz
Chocolate Chip Cookies	\$24 per Doz
Variety of Seasonal Local Fruits	\$Mkt Price
Assorted Yogurts	\$2.00 each



** Served for up to 1 ½ Hour. To-Go Boxes are not permitted*

CATERING MENU

PASSED HORS D'OEUVRES*

CHOICE OF 3: \$20

CHOICE OF 4: \$25

CHOICE OF 5: \$30

- Oysters Rockefeller
- New Zealand Lamb Lollipops
- Tomato, Basil, and Goat Cheese Bruschetta
- Vegetable Spring Rolls with Sweet Chili Sauce
- Assorted Miniature Quiche
- Spanakopita
- Sea Scallops Wrapped in Applewood Smoked Bacon
- Miniature Crab Cakes with Remoulade
- Italian Sausage Stuffed Mushrooms
- Antipasto Skewers with Balsamic Reduction
- Thai Chicken Satay with Peanut Sauce
- Smoked Salmon and Boursin Crostini
- Sesame Seared Ahi Tuna Canape
- Tuna Poke Cups with Mango and Cucumber
- Rare Beef Tenderloin Crostini
- Shrimp Ceviche in Phyllo Cups
- Shrimps and Grits Cup
- Chicken and Waffle Bites and Maple Drizzle
- Beef Wellington with Mushroom Demi Glace

** Passed for 1 Hour. To-Go Boxes are not permitted*

CATERING MENU

HEATED & CHILLED DIPS*

Low Country Crab Dip with Crostini
\$12 pp

Queso Blanco with Tricolor Tortilla Chips
\$6 pp

Spinach and Artichoke Dip with Pita
\$8 pp

Pimento Cheese with Lavosh chips
\$7 pp



CHEF PRESENTED STATIONS*

Sautéed Shrimp and Grits
\$Mkt Price

Tortellini with Marinara, Alfredo, Pesto,
Chicken, and Shrimp
\$16 pp

Carved Prime Rib au jus with rolls and
Horseradish Sauce
\$Market Price pp

Asian Stir Fry with Rice, Vegetables, Chicken **or**
Shrimp with Assortment of Sauces
\$16 pp

** Chef Fee: \$75 per Hour per Station*

** Served for 1 Hour. To-Go Boxes are not permitted*

CATERING MENU

PRESENTABLES*

Artisanal Cheese and Fruit Display
\$18 pp

Traditional Vegetable Crudité
with Ranch
\$10 pp

Deluxe Grilled and Chilled
Vegetable Display
\$12 pp

Chilled Shrimp Cocktail
\$Mkt Price

Mediterranean

*(Grape Leaves, Hummus, Spinach-Artichoke Dip, Olives,
Cucumbers, Roasted Peppers, and Grilled Pita Antipasto)*
\$15 pp

Cured Meats Charcuterie Board *
*(Including Salami, Prosciutto, Capicola, Imported Cheeses,
Cured Olives and Grape Tomatoes, Crostini, and Assorted
Crackers)*
\$18 pp

*** Add Fruits and Nuts for an
Additional \$2 per Person**



*** Served for 1 ½ Hour. To-Go Boxes are not permitted**

CATERING MENU

SLIDERS*

Southern Pulled Pork with Cole Slaw

\$18 /dozen

All American Cheeseburger

\$18 /dozen

Pickle-Brined Breaded Chicken

\$18 /dozen



** Displayed for up to 1 Hour. To-Go Boxes are not permitted*

BEVERAGE SERVICES

CHOOSE FROM...

- Per Person Package
- Cash Bar
- On Consumption

- Craft Beers
- Premium Wines
- Signature Cocktails and Mocktails



HOSTED BAR PACKAGES

Beer & Wine

- 1-Hour | \$20.00
- 2-Hour | \$30.00
- 3-Hour | \$40.00
- 4-Hour | \$50.00

Well Brands

- 1-Hour | \$25.00
- 2-Hour | \$35.00
- 3-Hour | \$45.00
- 4-Hour | \$55.00

Premium Brands

- 1-Hour | 30.00
- 2-Hour | \$40.00
- 3-Hour | \$50.00
- 4-Hour | \$60.00

IMPORTED & DOMESTIC BOTTLED BEER

Wrightsville Brewery Beers
Miller Lite
Blue Moon
Corona

WELL B BRANDS

Pinnacle Vodka
Bacardi Rum
Tanqueray Gin
Cazadores Tequila
End of Day Bourbon

PREMIUM BRANDS

Tito’s Vodka
Bombay Sapphire Gin
Maker’s Mark Bourbon
Capt. Morgan Spiced Rum
Don Julio Tequila

WINE SELECTION

Chardonay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Prosecco, Rose, and Sparkling Wine (Champagne)



ON CONSUMPTION BAR



PRICE PER DRINK

House Brand Liquor | \$14.00

Premium Brand Liquor | \$16.00

House Wine| \$mkt

House Champagne| \$12.00

Premium Wines | \$Mkt

Mocktails: | \$10

Local Bottled Beer| \$5.00

Domestic Bottled Beer | \$6.00

Import Bottled Beer| \$ 7.00

SIGNATURE COCKTAILS

Chips Manhattan

Bourbon, orange and angostura bitters, sweet
vermouth,
and bordeaux cherry juice
\$14

Honey Rose Gin & Tonic

Gin, lime, honey syrup and a dash of rose water
\$14

Gin Blossom

Lune Bloom gin, lavender simple syrup, lemon juice,
topped with sparkling wine
\$14

Limoncello Spritz

Italian Limoncello, mint, prosecco and soda water
\$12

Aperol Spritz

Prosecco, Aperol and soda water
\$12

Blackberry Mojito

White rum, blackberry, lime, mint and soda water
\$14

Love Punch

White rum, coconut rum, orange, pineapple and cranberry
juices garnished with cherry
\$14

Cucumber Jalapeno Ranch Water

Reposado tequila, cucumber-jalapeno syrup, lime and soda
water
\$14

Cherry Limeade

Cherry Vodka, lime juice, sprite and cherry juice
\$14

Vanilla Espresso Martini

Vanilla vodka, espresso, Bailey's and Kahlua
\$15