

The logo features a stylized blue and brown wave or roofline above the text.

Spiro's
HILLTOP BISTRO & BAR

Touch of Class

BANQUET & CATERING

1602 E. Roosevelt Blvd.
Monroe, NC 28112
Phone | 704.289.3733
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www.hilltopbistro.com

The Garden Party

Fresh Fruit Display with Strawberry Fruit Dip, Domestic Cheese Display with Gourmet Crackers (Swiss, Gouda, Havarti & Pepper Jack), Crudités with Creamy Herbal Dip, Barbecue or Swedish Meatballs, Miniature Crème Puffs with Chicken Salad & Seafood Salad or Assorted Cocktail Dinner Roll Sandwiches, Butter Mints, Peas, Mixed Nuts, and Punch or Tea.

Wedding or Company Feast

With your choice of: Top Round - Steamed Shrimp - Prime Rib

Fresh Fruit and Berry Tree with Chocolate Fondue, Domestic & Imported Cheeses with Gourmet Crackers and Crusty French Bread, Crudités with Creamy Spinach Dip, Chef Carved Roast Top Round of Beef with Silver Dollar Rolls & Condiments. Choice of two hot hors d'oeuvres: Sesame Chicken Tenders with Honey Mustard Sauce, Swedish Meatballs, Chicken Wings or Drumettes (Barbeque, Oriental, or Buffalo Style), Mushrooms Stuffed with Crab Meat & Cheese, Butter Mints, Mixed Nuts and Punch or Tea.

HORS D'OEUVRES

Teriyaki Chicken Brochettes	Caesar Salad
Marinated Beef Brochettes	Spring Mix Salad
Mini Chicken Cordon Bleu	Salmon Dip with Gourmet Crackers
Jalapeño Poppers	Oysters Rockefeller
Jumbo Scallops Wrapped in Smoked Bacon	Crab/Shrimp a gratin
Cajun Sausage En Croute	Shrimp Cocktail
Pigs in a Blanket	Pasta Station with Tri-Color Rotini
Grecian Spanakopita or Tyropita	<i>Served with Alfredo or Marinara Sauce</i>
Chicken Wings	Curry Vegetable or Chicken Canapes
Petit Crab Cakes	Stuffed Cucumber with Smoked Salmon
Mushroom <i>stuffed with crabmeat</i>	Salmon\Chicken Mousse Wrap
Pimento Cheese Sandwiches	Ham & Asparagus Wrap
Potato Pancakes	Red or Black Caviar Canapes
Spicy Squash Cakes with tomato salsa	Grilled Eggplant with Gourmet Crackers
Spinach Phyllo Cups	Hummus Dip with Grilled Pita Bread
Spinach Artichoke Dip	Pork Pot Stickers
Swedish Meatballs	Crostini
Fresh Fruit	Deviled Eggs
Domestic Imported Assorted Cheeses	Baby Back Ribs
Roasted Marinated Vegetables	Chicken Beef Shrimp Skewars
Raw Vegetable Grudit	Petit Mediterranean Lamb Chops
Garden Salad	

ENTREES

All entrees served with a salad, choice of potato, vegetable, rolls & butter.

Marinated Herbed Chicken Breast	Smoked Pork Chops
Honey Glazed ham	Pork Medallions
Chicken Cordon Bleu	Bistro Filet, Carved <i>with Mushroom Sauce</i>
Chicken Marsala	Prime Rib
Chicken France	Veal Marsala
Chicken Scallopini	Veal Picatta
Chicken Mediterranean	Turkey Breast, Carved
Southwest Chicken	<i>With Dressing (Dark & White)</i>
Chicken Florentine	Chicken with Dressing
Jumbo Shrimp a la France	Roast Beef, Carved
Chicken Oscar	Roast Beef <i>sliced in gravy</i>
Chicken Wellington	New York Strips
Tenderloin Beef, Carved	Snapper Vera Cruz
Pork Tenderloin	Stuffed Sole
<i>With Plum Sauce</i>	Salmon Memoza
Stuffed Pork Tenderloin	<i>Stuffed with Spinach & Puffed Pastry</i>
<i>With Cranberry, Apricots, & Pine Nuts</i>	Seafood Stir-fry
Steak Diane, Carved	Frogmore Stew

All entrees are buffet style. Hand-served upon request.

DISPLAYS

100 people or more

Salmon Whole Poached with Gravlocks

Smoked Salmon, Capers, Diced Onions, Tomatoes, Chopped Egg

Seafood Display

Shrimp, Oysters, Smoked Salmon, Clams, and Mussels

Antipasta Display

Suckling Pig Display

With Pulled Barbeque or Baby Back Ribs

Shrimp Cocktail Display

Extra Jumbo Shrimp with Chilled Cocktail Sauce

Fresh Garden Vegetable Display

With our veggie dip

Fresh Fruit & Assorted Cheeses Display

With a Chocolate Fountain (optional)

LABOR & MISCELLANEOUS SERVICES

Champagne (3 Hour Limit)

Beer & Wine (3 Hour Limit)

Full Bar | Bartender | Wait Staff Available

Ice Sculpture

Carving Chef or Table-Side Cooking (5 Hour Minimum)

Dishwasher

Heavy Duty Clear Plastic Plates, Cups, Utensils

Formal China

Includes the dinner plate, salad plate, dessert plate, wine and water glasses. Parties of 200 guests or more are subject to a rental delivery fee.

Linen

Specialty Linens are available and will vary in cost in accordance with the linens selected.

Rentals

Rentals will vary in accordance with each event. We rent from the most competitive rental company offering the best quality.

Catering Fee

A 20% (of food and beverages only) catering fee will be charged to all events when labor is provided.

50% Non-refundable deposit is required with final payment due
2 weeks prior to the event.
20% Service Charge plus NC State Tax

*This menu is only meant to give you a taste of what **Touch of Class** offers. If our catering menu were able to show what all we can do for you, it would be the size of a book. We can do ANYTHING that you desire, from Southern cooking to elegant cuisine. We are known for our fish fries, barbeques, banquet weddings, and small business lunches. There is nothing too small or too big for **Touch of Class**.*

****If you would like to create your own personalized menu, please let us know. We are willing to provide you with whatever items you would like. Spiro will be glad to talk with you one-on-one about pricing.*