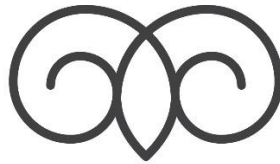


## *The Rizzo Dining Experience*



# RIZZO

CENTER

As Rizzo welcomes our guests, we are guided by our commitment for safety and care for each guest and colleague.

Learning and idea exchange is the cornerstone of a Rizzo Experience and our team is committed to providing the safest environment for everyone. As we welcome our guests, please find the following information as examples and guidelines for your events culinary experience. While this is not the norm, it is designed with the safety of each group in mind with the southern hospitality Rizzo is known for. These are guidelines and will be adjusted according to local government guidelines at the time of your event. Our planners will work with each group on timing and group size to make all our guest comfortable and happy with their dining experience.

We are all in this together!

*Food and beverage safety protocol include the following updates to best practices:*

All culinary associates to wear masks and gloves at all times with certain job duties requiring eye protection. Dish machines checked every four hours to ensure proper operation and sanitation. All workstations sanitized every two hours. Regardless of the task, all culinary associates will wash hands every 30 minutes, no bare hand contact with ready to eat food. Kitchen is restricted to essential personnel only.

The culinary leadership team completed the [Count on Me NC](#) initiative. This initiative includes evidence-based COVID-19 training developed by public health officials and food safety experts.



# RIZZO

CENTER

# The Rizzo Dining Experience

## Dining Capacity

capacity based on 6 feet physical distancing of guests and use of table dividers

### McLean Hall

- Indoor space to seat 50
- Outdoor space to seat 138



### DuBose Home

- Indoor space to seat 123
- Outdoor space to seat 24



Sample table dividers.  
We will have similar on select dining tables.

### Loudermilk Hall

- Outdoor space to seat 12



# The Rizzo Dining Experience

## Conferee Concept

*Sample menus:*

### Breakfast for hotel guests

(Rizzo staff serving guests behind sneeze guards)

- Packaged sliced fruit
- Individual yogurt
- Oatmeal
  - Dried fruit ramekin
  - Brown sugar ramekin
- Bacon, turkey sausage
- Breakfast potato
- Scrambled eggs
- Egg white scramble

### Grab n' go breakfast

(Changes daily, quick and easy pick up for guests at Meadowmont Grill)

- Broken egg yolk, smoked gouda cheese, tomato on sourdough
- Yogurt
- Fruit cup
- Chocolate muffin



*Sample vessel for "Grab n' go breakfast"*

## Lunch

(Designed for guests to select and create their own lunch "box")

- Salads (Two salads, one composed)
  - Mixed green salad, cucumbers, grape tomato, shredded carrots
  - Caesar salad, romaine, classic Caesar dressing, focaccia crouton, parmesan cheese
  - Grilled Mediterranean vegetable cous cous salad
- Salad finish (always two options)
  - Herb marinated chicken
  - Blackened shrimp
- Micro selections (always three options)
  - Grilled beef sirloin, mushroom demi, roasted potatoes, green beans
  - Seared salmon, beurre blanc, sundried tomato risotto, roasted carrots
  - Grilled vegetable wrap
- Dessert (always two options & fruit)
  - Gluten free almond cake, strawberry sauce
  - German chocolate cake
  - Sliced fruit

## The Rizzo Dining Experience

### Dinner

(Designed for guests to select and create dinner of their choice)

- Salads (Two salads, one composed)
  - Mixed green salad, cucumbers, grape tomato, shredded carrots
  - Caesar salad, romaine, classic Caesar dressing, focaccia crouton, parmesan cheese
  - Quinoa with fire roasted tomatoes and green beans
- Salad finish (always two)
  - Seared Salmon
  - Grilled Sirloin
- Micro selections (always three)
  - Fried chicken, buttermilk mashed potatoes, steamed broccoli
  - Blackened shrimp, spicy rice, sautéed spinach
  - Grilled tofu and vegetable stir fry
- Dessert (always two & fruit)
  - Peanut butter pie
  - Chocolate cheesecake
  - Sliced fruit

### Sample vessels & trays for lunch and dinner service



4" x 6" x 2" SMALL BOX  
sku TG-CB-4X6  
Qty: 300



4" x 6" x 2" SMALL BOX W/ WINDOW LID  
sku WB-CB-4X6  
Qty: 300



4" x 10" TRAY  
sku 01-22-18B  
Qty: 300



4.6" x 6" TRAY  
sku 01-22-12B  
Qty: 300



6" x 6" x 3" MEDIUM BOX  
sku TG-CB-6X6  
Qty: 300



6" x 6" x 3" MEDIUM BOX W/ WINDOW LID  
sku WB-CB-6X6  
Qty: 300

### Private meals outside meeting rooms:

\$2 additional price per person if serving chefs menu of the day

### Additional menu options:

Vegetarian and Vegan proteins are always available for guests. Chef will work directly with all other specialty dietary requirements. Safety and service will be our priority and additional menu options will be limited so it is our recommendation that the Chefs menu of the day be the only menu served. Your planner will work with you to determine any special requests and determine appropriate pricing.

# The Rizzo Dining Experience

Grab 'n Go Meet! sample vessels

Break items will be in a compartment box for guests to Grab 'n Go Meet!



6" x 8" x 3" MEDIUM  
VENTO™ BOX  
sku TG-BB-6X8



6" x 8" x 3" MEDIUM  
VENTO™ BOX W/  
WINDOW LID

## Sample break menus

### AM box

- Blueberry muffin- large size
- Granola
- Chocolate banana bread
- Sliced fruit

*Hot add-on- served in a separate vessel*

- Chipotle breakfast burrito

Yogurt

- 4oz Chobani Greek yogurt

Coffee

- Served by Rizzo staff

### PM box

- Candy in portion control cups
  - M&M's, Reese's Pieces, Jelly Belly
- Trail mix in portion control cups (*made in house*)
  - Dried fruit nut mix
  - Spicy nut mix
  - Chocolate fun nut mix
- Smoothies of the day
  - Banana Strawberry
- Snack
  - Caramel and pecan popcorn
  - Lemon blueberry cookie