



## Special Event Opportunities

Treat your clients, coworkers, family and friends to exceptional food and beverages at the newly renovated Therapy Café in Uptown Charlotte. Try a flight of our Award Winning Martinis or be comforted with delicious items off our full, eclectic Southern menu. Whatever the occasion, our staff can customize an experience for your group in a relaxing environment.

After all, everyone needs a little Therapy!

For all event requests, please contact

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Special Events Coordinator

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### **Specifications for Full Venue:**

- 5,000 square feet of event space
- Capacities for Full Venue
  - 300 for cocktail reception
    - 400 with outside patio included
  - 150 seated inside
  - 60 seated outside
- 24 hour Security for building and parking garage
- Free parking for all guests after 5pm with validated ticket
- Floor-to-Ceiling Windows
- Free Wireless Internet
- State-of-the-Art Sound and Lighting System
- Four Plasma Hi-Def Televisions
- Experienced and Professional Staff
- Full Service Catering and Production
- Fully Stocked Bar
- Local produce and seasonal menus available
- Linens available for rental

### **Group Therapy Room:**

- Private Dining and Meeting Space
  - Available from 8:00am to midnight
  - Private Patio facing 8<sup>th</sup> and Tryon Streets
- Capacity
  - 75 for cocktail reception inside
    - 100 with outside patio included
  - 25 classroom style
  - 30 for served meal
  - 50 theater style
  - 20 seated in private outdoor patio



### **Location, directions and parking:**

- Therapy Café is located on the ground floor of the Transamerica building, situated on Tryon Street between 7<sup>th</sup> and 8<sup>th</sup> Streets in Uptown Charlotte. The café is easily accessible by Light Rail, CATS Bus System, Gold Rush Trolley System, and Transamerica Parking Garage.
  - **From LYNX Light Rail:** Exit at the last stop at 7<sup>th</sup> and College Streets. Take a left up 7<sup>th</sup> Street two blocks towards Tryon Street. Cross Tryon Street. The Café is on your right.
  - **From CATS Bus System:** Buses 11, 13 and 22 stop directly in front of Transamerica building and Therapy Café. Follow this link to the Uptown CATS Bus Routes:  
<http://www.charmeck.org/cats/z/uptown/index.html>
  - **From Gold Rush:** The free Orange Line runs Monday-Friday from 8am to 5pm and stops directly in front of the Transamerica building and Therapy Café. Follow this link for the Gold Rush Trolley System's Routes:  
<http://www.charmeck.org/cats/z/gold/index.html>
  - **Parking** is available in the Transamerica Parking Garage, located on 7<sup>th</sup> Street between Tryon and Church Streets. Parking is free after 5pm with validation. Validation is available during the day for up to two hours. From inside the Garage, take the elevators to the ground floor of the Transamerica building.



## Morning Session

	<u>Per person*</u>
<i>Continental Breakfast</i>	\$5
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Assortment of Bagels and Muffins	
Butter & Jellies	
Whole Seasonal Fruit	
Coffee & Juices	
<i>The Southern Standard</i>	\$10
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Scrambled Eggs	
Grits	
Hash browns	
Applewood Smoked Bacon	
Sausage Patties	
Biscuits	
Butter & Jellies	
Coffee & Juices	
<i>Pancakes with Vanilla Bean Maple Syrup</i>	\$5
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Add a topping for .50 extra per person	
Blueberry, Banana, Strawberry,	
Chocolate Chip, or M&Ms	
with Whipped Cream	
<i>Therapy French Rum Toast</i>	\$4
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Add Blueberries for .50 extra per person	
Have it Bananas Foster style for \$1 extra	
<i>Biscuit Creations</i>	
Egg & Cheese	\$3
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Bacon, Egg & Cheese	4
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Sausage, Egg & Cheese	4
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Biscuits & Gravy	3
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*Additions*

Cheddar Grits	.50
Sausage/Green Chile Gravy	\$1
Dirty/Veggie Rice	2
Fresh Fruit Salad with Yogurt and Granola	3
Strawberry & Pineapple Platter with	3
Honey Cream Cheese Dip	

*Breakfast Casseroles* \$75 each

Serves 25 people  
Bacon & Sausage  
Spinach, Mushroom & Vidalia Onion

**Snack Time!**

Per person\*

Baked Cookie Assortment	\$1
Cajun Spiced Nuts	1.5
Brownies	1.5
Sweet & Salty Trail Mix	2
Seasonal Fruit Display	3

**Sweet Tooth?**

Cookies – chocolate chip, macadamia, oatmeal raisin	\$1
Brownies	1.5
Banana pudding	2.5
Homemade Cobbler	5
Your choice of apple, peach, strawberry, blackberry or blueberry	
Add vanilla bean ice cream for \$2 extra	
Chocolate Cake with raspberry sauce	7
Strawberries and hot fudge	7
Café Latte Cheesecake	7
Key Largo key lime pie	7
Build your own sundae	9
Chocolate and raspberry liqueur fondue with strawberries & pineapple	15



## **Cold Lunch Options**

\$10 per person\*

includes sandwich, one side, cookie and tea.

**Turkey Habanero** – lightly smoked turkey breast, pepper jack cheese, avocado, and mixed greens; dressed with a sun-dried tomato chili aioli

**Boston Beef** – rare roasted beef, thick-sliced fresh tomato, red onion, mixed greens, and finished with a horseradish cream sauce

**Tryon Tower** – turkey, ham, smoked provolone, bacon, lettuce, tomato & mayo

**Honey Ham** – Virginia baked honey ham, swiss, lettuce, tomato and homemade dijonaise

**Turkey Jezebel** – thin slice of turkey, havarti, lettuce, tomato, mayo & jezebel relish (orange marmalade and horseradish with special spices)

**Pecan Chicken Salad** – homemade chicken salad on whole wheat, lettuce and tomato

**Tuna Salad** – homemade tuna salad on honey wheat, lettuce, tomato

**Clifford Club** – oven-roasted chicken breast, bacon, smoked provolone, lettuce, tomato & pesto mayo

**Pimiento Cheese** – pimiento cheese, lettuce and tomato

### **Sides**

Pasta Salad, Potato Salad, Chips

**Soups:** \$4 per person

Tomato Basil Bisque  
 Creamy Potato and Chive  
 Corn Chowder



## Hors D'oeuvres

(Prices are per person\*)

Pimiento cheese rollups	\$1.5
Prosciutto wrapped melon	2
Tri-color tortilla chips and dips – Kristen's salsa, red pepper hummus, Cuban black bean and corn, spinach and artichoke cheese and Casablanca olive spread	2
Cremini mushrooms stuffed with sausage and cheese	2
Cremini mushrooms stuffed with spinach and artichoke	2
Fried green tomatoes with pimiento cheese sauce	2
Mama's meatballs	2
Potato skins with feta, blue cheese and grilled vegetables	2
Pulled chicken quesadilla	2
Seasonal fruit	2
Endive with walnut gorgonzola spread	2.5
Pulled pork quesadilla	2.5
Bite size crab cakes	3
Potato skins with bleu cheese or cheddar and applewood bacon	3
Shrimp cocktail	3
Domestic cheese assortment	3
Cornbread sticks with crab cream cheese and jezebel relish	3.5
Endive with shrimp and herbed cream goat cheese	3.5
Chicken, beef or shrimp skewers	5
Crab ravioli	5
Jerk pork loin and rolls with jezebel relish	6
Beef tenderloin with rolls and horseradish dijonaise	10



## **Therapeutic Entrees**

(prices are per serving\*)

### *Low-Country Cooking*

Chicken fried steak	\$6
Bruce's Baked Chicken	8
Lola's Fried Chicken	8
Meatloaf	8
Homemade pot roast	9
Smothered pork chops	9
Chicken Pot Pie	9
Chicken and Dumplings	10
Pineapple brown sugar glazed ham	12
Carved turkey with Italian herb or Creole seasoning	12
Beef tips over rice	12

### *House Specialties*

Clay pot roasted chicken	\$14
Chicken piccata	16
Pan seared salmon with charred pepper sauce	18
Cornmeal encrusted river trout	18
Sea bass in a white wine and lemon herb sauce	21
Blackened Pork tenderloin w/ cranberry jezebel relish	22
Grilled or Blackened New York strip	25
Prime Rib	25
Pepper-crust beef tenderloin	28

**All entrees listed above are served with 2 sides and a choice of jalapeño cornbread, regular cornbread or dinner roll.**

### *Sides*

Bleu cheese & bacon coleslaw	Boiled cabbage
Fresh cut green beans	Grilled seasonal vegetables
Mac 'n' cheese	Collard greens
Fried okra	Pinto beans
Mashed potatoes & gravy	Black-eyed peas
Roasted sweet corn	Roasted potatoes
Baked apples	Pan seared garlic broccoli
Rice – dirty, plain, vegetable herb	Sweet potato soufflé with candied pecans

### *Pasta*

Lasagna with your choice of beef or vegetable	\$12
Eggplant Parmesan	12
Rigatoni Bolognese	13
Penne with spinach, artichoke and sundried tomato tossed in a white wine cream sauce	14
Crab ravioli	15
Shrimp and Grits	16
Tortellini with shrimp, peas and prosciutto	17

**All pastas are served with Parmesan toast brushed with Italian herbed butter and a choice of one salad:**

**Therapy Garden Salad** – Mixed Greens lightly tossed in an extra virgin olive oil served with cherry tomatoes, julienned carrots, fresh cucumber and shaved grana cheese

**Spinach Salad** – Served with candied walnuts, raisins, fresh strawberry and a sherry vinaigrette

**Caesar Salad** – crisp romaine hearts tossed in a homemade Caesar, topped with shaved parmesan

\*Prices exclude 9.25% NC State Food & Beverage Tax and 20% gratuity.



## Martini Flights

Pick Five of Therapy's award-winning martinis to taste for \$20

Available for groups consisting of 10 – 30 people

**When I'm bad, I'm better** – our version of the sour apple martini made even better with the addition of amaretto

**Sex by the pool** – vodka, pomegranate liqueur, lime and a splash of sour

**Multiple Me's** – a three berry martini served with raspberry vodka, cranberry juice, Chambord and champagne

**Relationship gone sour** – vodka, sour apple schnapps, and a splash of sour mix

**Sex in the queen city** – vodka, triple sec, a splash of lime and fresh cranberry

**Sweet nectar** – vodka, pineapple juice and some prickly pear nectar

**You've got some balls** – vodka, watermelon liqueur and a splash of sparkling wine

**I need it** – therapy's signature drink! A cappuccino martini served with vanilla vodka, bailey's Irish cream, kahlua, cream and a shot of espresso

**Full frontal** – Malibu rum, blue Curacao, pineapple and a splash of sour mix



**Chocolate Adonis** – vanilla vodka, kahlua, bailey’s Irish cream, chocolate, and cream

**Don’t stop** – vanilla vodka, cream and key lime



### **Bar Options**

All per person prices are for an event lasting up to 4 hours

Domestic Beer & House Wine.....\$16

Domestic & Microbrew Beer and Mid-Tier  
Wine.....\$21

Open Beer, including Imports and Top-Tier Wine.....\$28

House Liquor, Premium Beer and Wine  
Selections.....\$36

Top Shelf Liquor, Premium Beer and Wine Selections.....\$48

