



COMPLEX

Catering Menu

RALEIGH, NC



CHEF SPOTLIGHT

EXECUTIVE CHEF PHIL EVANS, THE COMPLEX

Chef Phil's impressive background speaks for itself. Aside from his past eight years here as executive sous chef, Chef Phil was Executive Chef of Mitchell's Catering, the opening Executive Chef of the five-star Umstead Hotel, Executive Chef of the St. Regis resort in Aspen, Colorado, and the Executive Chef of the St. Regis in Houston—and those are a few of his accomplishments! Not one to rest on his laurels, Phil always strives for the next best thing and has tremendous passion for cuisine.

He notes his top career highlights as being flown to Detroit by American Express to host a dinner for their Platinum Card holders; acting as the Southern Liaison at the 2007 Toronto Food Festival and working alongside acclaimed chef Todd English during his time at Olives, Aspen. The pinnacle was in September 2007 when he held his own dinner at the famed James Beard House, New York City. He is proud to have been a featured chef in Linda Long's recent publication *"Great Chefs Cook Vegan"*, PETA's 2008 *"Vegan Cookbook of the Year"*.

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Locally-sourced North Carolina Items

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.

Gluten Free

Vegetarian

Vegan



Meals With A Meaning

DOUBLE YOUR IMPACT WITH “SHARE YOUR MEAL”

Did you know that 1 in 9 Americans are food insecure, including over 11 million children?

Community often begins with a meal and we're proud to serve meals that set the stage for stronger, thriving communities and organizations. In partnership with the **Food Bank of Eastern and Central North Carolina**, our Share Your Meal program enables your organization to donate meals directly to those in need. To maximize the impact of your gift, Catering and the Raleigh Convention & Performing Arts Complex will match 100% of your contribution to double the number of meals donated.

When you choose to Share Your Meal, attendees will appreciate your organization's commitment to giving back in a memorable, impactful way. We hope this act of “paying it forward” inspires them to carry on the spirit of contributing, whether through your organization or in their home communities.

Here's how Share Your Meal works:

- Order additional meals (25 minimum) for one of your planned meal functions.
- No service charge will be applied on additional meals.
- Catering and the RCC will match your contribution.
- Meals will be packed up and distributed to the Food Bank of Eastern and Central North Carolina.
- At your event, share the good news with your attendees!

Please note that your total number of donated meals must be confirmed at least (7) days in advance to coordinate with the Food Bank of Eastern and Central North Carolina.



BREAKFAST



Continental Breakfasts

Prices listed are per guest.

Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.

MOORE SQUARE | 22

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves and cream cheese

PULLEN PARK | 28

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves, and cream cheese. Seasonal sliced fresh fruit and berries

Pair with: Mimosas with Ruffino Prosecco

*  Substitute with assorted gluten free muffins for additional +3.

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per item.

FRIED EGG SANDWICH | 8

Sausage, egg, and cheddar cheese on brioche

FLAKY CROISSANT SANDWICH | 8

Fried egg, Swiss cheese, and Carolina smoked ham

BREAKFAST BURRITO | 8

Scrambled eggs, chorizo sausage and cheddar Jack cheese served with salsa

VEGAN BREAKFAST BURRITO | 9

Just Egg, vegan chorizo, vegan cheddar, gluten free tortilla

HARD BOILED EGG | 2

INDIVIDUAL CEREALS AND MILK | 6

SPINACH AND CHEESE CRUSTLESS QUICHE | 8

With sautéed spinach, Swiss and Monterey Jack cheese

FRUIT AND YOGURT PARFAIT | 7

Fresh seasonal fruit and low fat yogurt with granola

OVERNIGHT ESPRESSO OATS | 7

With salted caramel cream

ENGLISH MUFFIN | 8

Fried egg, Canadian bacon, cheddar cheese

SOUTHERN CHICKEN BISCUIT | 8

With hot honey



Breakfast Buffets

Prices listed are per guest. Minimum of 50 guests.

Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.

CITY OF OAKS BUFFET | 34

- Farm fresh scrambled eggs with herbs 🌱 V
- Stone ground cheddar cheese grits 🌱 V
- Applewood smoked bacon and link sausage 🌱
- Seasonal sliced fresh fruit 🌱 VG
- Assortment of breakfast pastries, muffins* and bagels V LOCAL
- Served with butter, preserves, and cream cheese

THE TRIANGLE BREAKFAST BUFFET | 38

- Farm fresh scrambled eggs with herbs 🌱 V
- Banana bread French toast with warm maple syrup, fresh berry compote, and whipped butter V
- Farmer's style red bliss potatoes 🌱 VG
- Applewood smoked bacon and link sausage 🌱
- Seasonal sliced fresh fruit 🌱 VG
- Assortment of breakfast pastries, muffins* and bagels V LOCAL
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

* 🌱 Substitute with assorted gluten free muffins for additional +3.

ADD AN ADDITIONAL PROTEIN TO YOUR BUFFET:

- Chicken Apple Sausage +4
- Country Ham +3
- Vegan Breakfast Sausage Patties +3

HEALTHY BREAKFAST BUFFET | 43

- Seasonal sliced fresh fruit 🌱 VG
- Assorted Gluten Free muffins* 🌱 V LOCAL
- Acai bowl with yogurt, acai, honey, chia seed, hemp seed and topped with berries and granola
- Spinach and Swiss frittata with Monterey Jack cheese 🌱 V
- Chicken apple sausage vegetable hash and sweet potato 🌱
- Cinnamon apple oatmeal served with golden raisins, cinnamon, and brown sugar 🌱 V
- Served with ketchup and hot sauce

GF/VEGAN BREAKFAST BUFFET 🌱 VG | 47

- Sliced fruit and berries
- Vegan Yogurt Parfait with Agave Nectar, Fresh seasonal berries, chia, and hempseeds
- 'Just Egg' vegan scramble
- Quinoa and seasonal vegetable hash
- Plant based breakfast sausage patty
- Farmers style red bliss potatoes
- Blueberry muffins



Breakfast Stations

Prices listed are per guest. Minimum order quantity noted per item.

FRENCH TOAST STATION | 14

(Minimum of 25 guests)

Bananas Foster French toast served with rum and raisin infused maple syrup, whipped cream, toasted pecans, honey butter, and fresh seasonal berries

SMOKED SALMON DISPLAY | 23

(Minimum of 20 guests)

Capers, red onions, sliced tomatoes, and hard-boiled eggs served with bagels and herb cream cheese 

STROMBOLI STATION *(12 slices, per loaf)* | 45

Please select from the following:

- Bacon, ham and pimento cheese with eggs
- Chorizo, Monterey Jack cheese, salsa and eggs
- Sun-dried tomato, spinach, mushrooms, Swiss cheese, and eggs 

EGG SCRAMBLE STATION TO ORDER | 20

(Minimum of 25 guests)

Farm fresh eggs to order with choice of peppers, onions, mushrooms, tomato, spinach, asparagus, bacon, ham, cheddar cheese, and Swiss cheese

One Culinary Professional required per 30 attendees.

SOUTHERN BUTTERMILK BISCUITS | 12

(Minimum of 20 guests)

Homemade buttermilk biscuits and creamy sage sausage gravy



Plated Breakfast

Prices listed are per guest.

Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, orange juice, and freshly baked croissants with butter and preserves.

THE SIR WALTER RALEIGH 🌱 | 30

Farm fresh scrambled eggs, applewood smoked bacon, and farmer's style red bliss potatoes served with ketchup and hot sauce

BANANA FRENCH TOAST | 31

House-made banana French toast, fresh berries, maple syrup, sausage links, and farm fresh eggs

SPINACH FRITTATA 🌱 | 32

Spinach and Swiss frittata, apple smoked bacon, sweet potato and kale hash, served with ketchup and hot sauce

BREAKFAST QUESADILLA* | 31

Flour tortilla, Monterey Jack cheese, chorizo and eggs. Served with Farmer's style red bliss potatoes and salsa

Pair with: Ruffino Prosecco Orange Mimosas

STEAK AND EGGS | 39

Maple braised short rib with farm fresh scrambled eggs and farmers style red bliss potatoes and maple demi

"JUST EGG" VEGAN SCRAMBLED EGG 🌱🌱 | 35

With quinoa and vegetable hash, plant-based breakfast sausage, roasted farmers tomatoes. Served with GF/Vegan blueberry muffins

"JUST EGG" AND PLANT-BASED CHORIZO BURRITO 🌱🌱 | 33

With a plant-based cheddar and salsa served with farmers style red bliss potato and roasted tomato

Enhance plated breakfast with seasonal fresh fruit cup for additional \$6





A LA CARTE & BREAKS

A la Carte

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED COFFEE (gallon) | 64

Served with sugars and cream

FRESHLY BREWED DECAFFEINATED COFFEE (gallon) | 64

Served with sugars and cream

COFFEE STATION ENHANCEMENT (per person) | +5

- With syrups and toppings
- Hazelnut biscotti and chocolate biscotti

SELECTION OF HOT HERBAL TEAS (gallon) | 54

Served with honey and
lemon wedges

ASSORTED JUICES (gallon) | 47

Please select one from the following:

Orange, cranberry, grapefruit, or apple

FRESHLY BREWED ICED TEA | 45 (gallon)

LEMONADE (gallon) | 45

ICE WATER (gallon) | 22

SPA INFUSED WATER OR HYDRATION STATION (gallon) | 35

Fresh sliced, fruit enhanced

Please select from the following:

- Orange, cranberry, and thyme
- Cucumber, lemon, mint
- Pineapple, ginger, cilantro
- Tangerine, blackberry, basil

AQUAFINA BOTTLED WATER (each) | 4

SPARKLING MINERAL WATER (each) | 6

ASSORTED CANNED SODAS | 4

Pepsi® products (each)

BOTTLED FRUIT JUICE (each) | 5

Assorted flavors

STARBUCKS® NITRO COLD BREW (each) | 7

Assorted flavors



A la Carte – Snacks

SIGNATURE TRAIL MIX (pound) | 28

Dried fruit, nuts, granola,
and RCC M&M's® candy

BUFFALO STAMPEDE MIX (pound) | 25

Buffalo nuts, everything sticks, butter toasted
peanuts, smoked almonds, and guacamole bites

DRIED FRUIT SNACK MIX (pound) | 26

Assorted dried fruits (Nut free)

TORTILLA CHIPS (pound) | 38

With salsa and guacamole
*Enhance with jalapeño cheddar
cheese sauce  for additional +10*

POTATO CHIPS AND DIP (pound) | 28

French onion dip

PRETZEL TWISTS (pound) | 22

MIXED NUTS (pound) | 45

SLICED FRUIT & BERRIES (per guest) | 6

Farm fresh, local, and seasonal

WHOLE FRESH FRUIT (each) | 4

CHOBANI® GREEK YOGURT (each) | 5

Assorted Flavors

KELLOGG'S® NUTRI-GRAIN®

CEREAL BARS (each) | 5

Assorted flavors, Individually wrapped

ASSORTED CANDY BARS (each) | 4

ASSORTED LOCAL BAG CHIPS (each) | 5

PREMIUM ICE CREAM NOVELTIES (each) | 6

Blue Bunny® brands, Klondike®, Nestle®,
and Good Humor® brands

PROTEIN BARS* (each) | 8

Assorted flavors, Individually wrapped

**May contain traces of wheat, peanuts, and tree nuts*

CRISPY PITA CHIPS (each) | 10

Cucumber tzatziki and whipped hummus

ASSORTED NATURE VALLEY®

GRANOLA BAR (each) | 5

FRESH POPPED POPCORN (with attendant) | 5

Note: Bagged, 50 person minimum.

Includes popcorn machine rental.

Additional \$100++ Fee per attendant, per machine.

NUGO® GLUTEN-FREE BAR (per person) | 9

HEALTHY SNACKS OPTIONS (each) | 8

- Assorted Hippies® chickpea snacks
- Sweet potato chips



A la Carte – Bakery

Prices listed are per dozen, unless otherwise noted.

FRESHLY BAKED MUFFINS* | 47

Assortment of flavors

FRESHLY BAKED GLUTEN FREE

MUFFINS* | 54

Bran and reduced fat blueberry muffins

NEW YORK STYLE BAGELS | 47

Assortment of flavors

DANISH | 47

Assortment of flavors

MINI BREAKFAST BREADS | 43

(12 slices per dozen) Please select from the following:

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon

LEMON BARS (dozen) | 43

SALTED CARAMEL BARS (dozen) | 43

MOORE SQUARE FRUIT & NUT BARS | 40

With fresh granola, oats, dried cranberries and pecans

BAVARIAN SOFT PRETZEL STICKS | 36

Served with mustard and cheese sauce

FRESHLY BAKED COOKIES | 41

Chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut, red velvet, s'mores, and double chocolate

FRESHLY BAKED BROWNIES* | 41

(Minimum 8 dozen) Please select from the following:

- Double Chocolate Brownies
- S'more Brownies, stuffed with marshmallow, graham cracker and chocolate chunks
- Red Velvet Brownies, studded with Oreo white chocolate and sweet cream cheese

RICE KRISPIES® TREATS | 34

Homemade and dipped in chocolate

JUMBO CINNAMON ROLLS | 47

GOURMET CUPCAKES (dozen) | 40

Please select from the following:

- Carrot cake with cream cheese icing, candied pecans
- Vanilla cupcake, maple frosting, and bacon
- Boston cream with custard filling, vanilla icing
- Caramel cupcake, chocolate cake with caramel icing topped with toffee bits
- Red velvet cake with cream cheese icing, sprinkled with chocolate curls
- Chocolate cake with raspberry buttercream and dehydrated raspberry bits

VEGAN CUPCAKES (dozen) | 48

Double chocolate and lemon raspberry

SPECIAL OCCASION CAKE (each)

Custom artwork available upon request.

Elaborate logos require additional \$50 each.

- Full Sheet Cake (80 slices) | 315
- Half Sheet Cake (40 slices) | 160
- 10" Round Cake (16 slices) | 85



 *Gluten free muffins or brownies available for additional \$12

Break Service

*Prices listed are per guest. Minimum of 50 guests.
Maximum service time of 30 minutes.*

AN APPLE A DAY 🍏 | 12

- Whole fresh apples
- Cinnamon apple strudel 🍏 LOCAL
- Apple pecan coffee cake
- Kellogg's® Nutri-Grain® apple cereal bars

Served with apple juice, freshly brewed coffee, decaffeinated coffee, herbal hot teas, and ice water

BALL PARK | 12

- Gourmet soft pretzels sticks with mustard and cheese sauce
- Mini hot dogs
- Individual bags of dry roasted peanuts and popcorn

Served with freshly brewed ice tea, lemonade, and ice water

CAROLINA ON MY MIND | 12

- House-smoked pulled barbeque pork sliders served with barbeque sauce
- Pimento cheese spread with moist mini corn meal muffins
- Assortment of crackers

Served with freshly brewed ice tea and lemonade

SOUTH OF THE BORDER 🍌 | 12

- Cheese quesadillas served with corn tortilla chips
- Spicy guacamole and sour cream
- Jalapeño queso and salsa

Served with Yucatan punch and ice water

AVOCADO STATION | 18

- Trio of house-made Guacamole: cilantro and lime, fresh guacamole pico de gallo, charred corn and chorizo guacamole 🍌 🍏
- Fresh corn tortilla chips, pork rinds, jalapeño and cheese arepas 🍌
- Assorted toppings: Pickled onions, limes, cilantro, black bean salsa, cotija cheese
- Avocado and cucumber gazpacho shooter with micro mint 🍌 🍏





Break Service *continued*

*Prices listed are per guest. Minimum of 50 guests.
Maximum service time of 30 minutes.*

MEDITERRANEAN BREAK | 16

Crispy pita, naan bread, olives, hummus, veggies 'crudit ', cucumber tzatziki and pistachio bar

COASTAL SEAFOOD BREAK | 25

Poached shrimp with Bloody Mary cocktail sauce, hushpuppies, crab dip, chips and crackers, and Old Bay grilled veggie tray

YOGURT BAR | 15

Flavors: Plain, Acai, and Greek

Toppings: granola, berries, hemp, sunflower seeds, honey, fresh berries, dried cranberries, golden raisins, and yogurt glazed granola bars

LUNCH



Boxed Lunches

Prices listed are per guest.

Served with a gourmet chocolate chip cookie*, potato chips, choice of side, and a soda or bottled water. Limit of (5) types per day. *All vegan lunches served with chocolate quinoa bar (GF, DF). **Substitute with gluten free white bread for additional \$2. A 7-day notice is required when ordering gluten free items.

SANDWICHES

TURKEY & CHEDDAR SANDWICH | 29

Roasted turkey breast with cheddar cheese, leaf lettuce, and tomato on wheatberry bread**

HAM & SMOKED SWISS SANDWICH | 29

Honey baked ham layered with Swiss, leaf lettuce and tomato on a hoagie roll**

ROAST BEEF & PROVOLONE SANDWICH | 29

Herbed roast beef topped with leaf lettuce and tomato on multigrain bread**

CROISSANT CHICKEN SALAD | 30

Southern chicken salad with leaf lettuce and house made pickle relish on a butter croissant

ITALIAN STYLE MUFFALETTA | 30

Sliced provolone with capicola, mortadella, salami, leaf lettuce and tomato with olive tapenade on a focaccia bun

ROASTED PORTOBELLO SUPREME SANDWICH 🌱🌱 | 31

Marinated and grilled portobello mushrooms, roasted red peppers, arugula, Kalamata olive tapenade and basil on gluten free roll**

TUNA SALAD | 29

Albacore tuna with celery, lemon herb aioli, leaf lettuce and tomato on a butter croissant

WRAPS

TURKEY 'WALDORF' WRAP | 32

Chopped turkey with celery, cranberries, grapes, and walnuts with herb mayo and leaf lettuce on a spinach wrap

SMOKED BBQ CHICKEN & PIMENTO WRAP | 31

House-smoked chicken, pimento cheese, pickles and southern slaw on a garlic herb wrap

SOUTHWEST ROAST BEEF CHIPOTLE MAYO WRAP | 31

Peppered roast beef, Pepper Jack, leaf lettuce, and tomato in a jalapeño wrap

MEDITERRANEAN TOFU WRAP 🌱🌱 | 32

Herb marinated tofu, baby tomato, cucumber, chickpeas, and pickled onions on a gluten free wrap

SIDES 🌱🌱

Please select one (1) side for sandwiches or wraps. All sides are gluten free and vegan.

- Chopped fruit salad
- Herb slaw with white balsamic vinaigrette
- Kale and Brussel sprout slaw with apple cider vinegar





Boxed Lunches *continued*

SALADS

Prices listed are per guest.

Served with gourmet chocolate chip cookie, and a soda or bottled water.*

All gluten free lunches served with Rice Krispies treat.

All vegan lunches served with whole fruit.

SOUTHERN SMOKEHOUSE BBQ GRAIN BOWL 🌾 🍃 | 31

Mixed greens, wild rice, black beans, smoked corn and onions with an apple cider vinaigrette

Add BBQ Smoked Chicken for \$5

SLICED GRILLED CHICKEN CAESAR SALAD* | 29

Shredded Parmesan, croutons, baby heirloom tomatoes and creamy Caesar dressing

🌾 *Gluten free without packaged croutons

QUINOA MIXED GREENS GRAIN BOWL 🌾 🍃 | 31

Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, honey poppy seed vinaigrette

ASIAN RICE NOODLE SALAD 🌾 🍃 | 33

With sesame crusted tofu, kale, carrot-radish slaw, tomato, cucumber, sesame seeds, soy-ginger vinaigrette

- Add Steak to any Salad | +9
- Add Chicken to any Salad | +7

Chilled Plated Lunches

Prices listed are per guest.

Served with hearth baked rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea, and ice water. Please select one main course.

SALAD ENTRÉES

SEARED SHRIMP NIÇOISE SALAD | 36

Mixed greens with French beans, olives, eggs, potatoes and rosemary dijon vinaigrette

Pair with: La Jolie Fleur Rosé

RALEIGH COBB SALAD | 34

Hydroponic romaine and watercress with marinated heirloom tomatoes, eggs, bacon, grilled chicken and avocado ranch dressing

Pair with: Kendall Jackson Chardonnay

SOUTHERN SMOKEHOUSE SALAD | 33

Mixed greens, wild rice, spicy pecans, black beans, smoked corn and onions with an apple cider vinaigrette

· Add BBQ Smoked Chicken | +6

Pair with: Kim Crawford Sauvignon Blanc

LOCAL FARMER'S MARKET SALAD | 30

Mixed greens, heirloom tomatoes, cucumbers, radishes, carrots and pickled onions served with roasted garlic vinaigrette

· Add Chicken to Salad | +6

Pair with: Saint Clair Sauvignon Blanc

THAI-STYLE BEEF AND NOODLE SALAD | 36

Seared skirt steak, baby kale, rice noodles, carrot-radish slaw, herb salad, and soy-ginger dressing

· Substitute Shrimp | +7

Pair with: La Crema Pinot Noir

GRILLED CHICKEN CAESAR | 32

Baby romaine, frico, marinated artichoke and tomato, Kalamata served with truffled Caesar vinaigrette

Pair with: Jermann Pinot Grigio

DESSERTS *Please select one from the [Desserts on page 23](#).*



Plated Lunches

Prices listed are per guest. Served with hearth baked rolls and butter, choice of salad or soup, main course, dessert, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Please select one (1) Soup or Salad:

SOUP

CORN AND BACON CHOWDER

Corn, potatoes, celery, bacon, and onions in a cream broth

SMOKED TOMATO BISQUE

Parmesan Croutons

CHILLED TOMATO GAZPACHO

With cucumbers and peppers

BUTTERNUT SQUASH BISQUE

With curry and coconut

CREAMY WHITE BEAN & TOMATO SOUP

With basil

SALADS

BIBB SALAD

Hydroponic bibb lettuce, fire roasted corn, tomatoes, radishes, Cotija cheese, lime crema, toasted corn nuts and cilantro champagne dressing

BABY SPINACH SALAD

Sliced strawberries and blueberries with crumbled goat cheese and almond brittle with white balsamic and mint vinaigrette

ICEBERG WEDGE SALAD

Hearts of palm, artichoke, olives, tomatoes, feta, balsamic-oregano vinaigrette

SPRING MIX SALAD

Baby heirloom tomatoes tossed in smoked extra virgin olive oil, carrot, radishes, house-pickled cucumbers, cider vinaigrette

RALEIGH FIELD GREENS

Baby romaine with pimento cheese, baby heirloom tomatoes, cucumber, Lima bean, pickled onions, and peppers with corn bread croutons and smoked paprika ranch

CAPRESE SALAD

Arugula, marinated heirloom tomato, cucumber, mozzarella, sweet drop peppers, white balsamic pesto vinaigrette

Pair with: Kim Crawford Sauvignon Blanc



Plated Lunches *continued*

MAIN COURSE

Please select one (1) Main Course:

BALSAMIC & HERB RUBBED CHICKEN BREAST 🍴 | 39

Oregano roasted fingerling potatoes,
garlic broccolini with lemon cream sauce

Pair with: Jermann Pinot Grigio

LIME & CILANTRO CHICKEN BREAST 🍴 | 38

Tomato rice, mojo spiced squash and zucchini
served with tomatillo and cilantro crema

Pair with: Hartford Court Chardonnay

FRENCH HERB & DIJON CRUSTED CHICKEN BREAST 🍴 | 39

Red bliss mashed potatoes, sauteed Haricot
vert and peppers with a Bearnaise cream

Pair with: Saint Clair Sauvignon Blanc

PIRI PIRI CHICKEN BREAST 🍴 | 39

Roasted garlic and paprika mashed potatoes,
sauteed mushroom, roasted baby carrots,
and salsa verde

Pair with: Kim Crawford Sauvignon Blanc

CHIPOTLE AND HONEY PORK LOIN 🍴 | 37

Creamy poblano rice, sauteed tomatoes and
kale with cilantro chimichurri

Pair with: Siduri Pinot Noir

RED WINE BRAISED SHORT RIB 🍴 | 40

Roasted fingerling sweet potato, creamed
colored, tri color cauliflower salad and
balsamic demi

Pair with: Napa Cellars Cabernet Sauvignon

'NOT YOUR MOMS' MEATLOAF 🍴 | 40

Smoked mashed potatoes, roasted turnips and
baby carrot, crispy leeks, and shallot demi

Pair with: La Crema Pinot Noir

LEMON & HERB ATLANTIC SALMON 🍴 | 39

Wild rice, black-eyed pea and corn salsa,
blistered heirloom tomatoes, and dill cream

Pair with: Fleur de Mer Rosé



Plated Lunches *continued*

MAIN COURSE *continued*

VEGAN AND GLUTEN FREE OPTIONS 🌱 VG

ITALIAN VEGAN MEATBALLS 🌱 VG | 35

Tomato Risotto, roasted tomatoes, zucchini, and squash with Farmers herb pesto

Pair with: Kendall Jackson Chardonnay

VEGETABLE JAMBALAYA 🌱 VG | 32

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Saint Clair Sauvignon Blanc

CRISPY TOFU PAD THAI 🌱 VG | 35

Soy-ginger stir fry vegetables, sesame rice noodles and sweet and sour sauce

Pair with: Jermann Pinot Grigio

VEGAN STIR FRY 🌱 VG | 34

Broccoli, carrots, snow peas, and Impossible™ meat served with red curry sauce and coconut steamed rice

Pair with: Jermann Pinot Grigio

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

DESSERTS Please select one from the Desserts on page 23.



Plated Lunches *continued*

LUNCH DESSERTS

Please select one (1) Dessert:

LEMON RASPBERRY CAKE

Lemon pound cake with raspberry jam topped with white chocolate butter cream

NEW YORK CHEESECAKE

Strawberry sauce and vanilla cream

CHOCOLATE FLOURLESS CAKE

Mocha cream and raspberry drizzles

BLACK FOREST CAKE

Chocolate and tart cherries, whipped cream and chocolate sauce

CARROT CAKE

Candied pecans and cream cheese icing

KEY LIME MOUSSE TORTE

Graham cracker crust, coconut whip and raspberry coulis

COCONUT CREAM CAKE

Mango rum sauce and toasted coconut

SALTED CARAMEL MOUSSE TART

Amaretto cookie with mocha anglaise

WHITE AND DARK BAR

White chocolate mousse and chocolate flourless cake, hazelnut crunch

ANGEL FOOD CAKE

With macerated strawberries and chantilly cream

COOKIES-N-CREAM CHOCOLATE CAKE

Chocolate cake stuffed with cookies-n-cream filling, topped with vanilla buttercream

BOURBON PECAN PIE

Chocolate sauce

WHITE CHOCOLATE MACADAMIA TART

Bourbon anglaise and fresh whipped cream

VEGAN AND GLUTEN FREE OPTIONS

RASPBERRY COCONUT BOMB

Coconut mousse filled with raspberry jam on top of a chocolate cake disc

CHOCOLATE MOUSSE TORTE

Chocolate cake layered with chocolate mousse topped with chocolate buttercream

PASSIONFRUIT MOUSSE TORTE

Vanilla cake filled with passionfruit mousse vanilla and vanilla cream top

VEGAN CHOCOLATE FLOURLESS BAR

Chocolate flourless cake topped with ganache, non-dairy whipped topping and raspberry sauce



Lunch Buffets

Prices listed are per guest. Minimum order of 50 guests.

All Buffets are served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Additional soup, salad, side, or dessert from Premium Buffet options for \$3.

Additional main course from Premium Buffet options for \$6.

THE DELICATESSEN | 38

- Tossed garden salad with herbed ranch and balsamic dressing 🌿
- Turkey and cheddar cheese on wheatberry
- Ham and Swiss on marble rye
- Southern style chicken salad on croissant
- Roast beef and Pepper Jack on jalapeño wrap
- Southern smoked tofu on gluten-free wrap 🌿 VG
- Southern style pasta salad V
- Homemade barbeque spiced potato chips 🌿 VG
- Chocolate cheesecake V
- Blueberry lemon crumb bar V

CAROLINA COMFORT | 46

- Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing 🌿 V
- Southern corn succotash salad with Lima bean, tomatoes, peppers, lemon herb vinaigrette 🌿 VG
- Herbed chicken and dumplings
- Smoked Brisket with red onion demi 🌿
- Creamed collard greens V
- Baked 5-cheese mac and cheese with buttered cracker crust V
- Bananas Foster bread pudding with house-made caramel sauce and whipped cream V
- Cream cheese pound cake with blackberry jam filling and vanilla buttercream V



Lunch Buffets *continued*

LITTLE ITALY | 49

- Panzanella salad with baby heirloom tomatoes, pickled squashes, cucumbers, herbs, arugula, roasted garlic and rosemary red wine vinaigrette 
- Romaine and radicchio salad, roasted tomato, black pepper and Pecorino vinaigrette, frico chips  
- Fresh baked rolls 
- Braised short rib with wild mushrooms and Marsala demi 
- Chicken Scapariello with local Italian sausage, cipollini onions, roasted potatoes and aged balsamic 
- Baked cheese tortellini pasta with spinach and roasted garlic bechamel 
- Roasted asparagus and roasted beets with truffle vinaigrette  
- Lemon ricotta cheesecake with blueberry and limoncello compote 
- Chocolate Budino with mascarpone cream and fresh blackberries 

TASTE OF THE MEDITERRANEAN | 46

Served with crispy pita in place of hearth baked rolls

- Grecian orzo salad with feta cheese, Kalamata olives, cucumbers, artichokes, fresh oregano, and lemon dressing 
- Niçoise salad with garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing 
- Lemon herb salmon with white wine cream topped with artichoke, olives, and tomatoes 
- Balsamic and herb seared chicken with sundried tomato and basil vinaigrette 
- Honey roasted carrot and lemon scented cauliflower  
- Lemon and oregano roasted fingerling potatoes  
- Italian cream cake 
- Chocolate ricotta cannoli 





Lunch Buffets *continued*

MEXICALI CANTINA | 45

Hearth baked rolls and butter not included.

Served with sour cream and salsa

- Seasonal greens, radishes, peppers, marinated tomatoes and avocado ranch 🌱 🌱
- Street corn salad with roasted corn, peppers, radishes, Cotija cheese and chipotle lime vinaigrette 🌱 🌱
- Chicken fajitas with roasted red onions and peppers 🌱
- Warm soft flour tortillas 🌱
- Chipotle honey pork loin and chimichurri sauce 🌱
- Cilantro confetti rice 🌱 🌱
- Chili spice broccoli, cauliflower, and butternut squash 🌱 🌱
- Sweet potato cinnamon pecan bar 🌱
- Spiced hot chocolate cake with chipotle chocolate pudding 🌱

Premium Buffet

LUNCH | 50 **DINNER** | 60

*Prices listed are per guest. Minimum of 50 guests.
Choice of two Salads or Soups, two Main Courses,
two Sides, and two Desserts. Served with hearth baked
rolls and butter, freshly brewed regular and decaffeinated
coffee, hot herbal teas, iced tea and ice water.*

SOUPS AND SALADS

Please select two (2) Soups or Salads:

SMOKED TOMATO BISQUE

Parmesan croutons

CORN AND BACON CHOWDER

Corn, potatoes, celery, bacon and onions
in a cream broth

CREAMY POTATO AND LEEK SOUP

TUSCAN WHITE BEAN SOUP

With kale and tomatoes

CLASSIC GARDEN SALAD

Shredded carrots, tomatoes, cucumbers
and peppers, balsamic vinaigrette

BROCCOLI & BACON SALAD

With Hoop cheddar, pickled onion, and
apple cider dressing

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert | +4 per guest

Additional Main Course | +8 per guest

SEASONAL FRUIT SALAD

Fresh from the farm

NIÇOISE SALAD

With garden greens, roasted potatoes,
sliced eggs, French green beans, marinated
tomatoes, and caper-balsamic dressing

PASTA SALAD

With olives, artichokes, Cipollini onions,
fire-roasted peppers, aged Parmesan,
sundried tomato basil vinaigrette

ROASTED BUTTERNUT SQUASH & BRUSSELS SPROUTS

With wild rice, dried cranberries, pumpkin
seeds, pickled red onions, pomegranate
vinaigrette



Premium Buffet *continued*

MAIN COURSE

Please select two (2) Main Courses:

CAVATAPPI PASTA

Braised short rib, mushrooms, with leeks and mascarpone cream sauce

CHEESE TORTELLINI

Pesto chicken, roasted broccoli, and Parmesan cream

HOUSE-SMOKED BEEF BRISKET 🍖

Sliced and chopped brisket with dried cherry demi sauce

8-HOUR BRAISED BEEF SHORT RIB 🍖

With red wine bordelaise

BALSAMIC AND HERB RUB CHICKEN 🍗

Lemon cream sauce

DIJON AND HERB CHICKEN BREAST 🍗

With Bearnaise cream sauce

ROSEMARY ROASTED CHICKEN BREAST 🍗

Truffle and peppercorn demi with wild mushroom fricassee

NC TURKEY COTTAGE PIE 🍖

Roasted root vegetables with sweet potato crust

CHIPOTLE AND HONEY PORK LOIN 🍖

Peach and pickled onion salsa

ROASTED ATLANTIC SALMON FILET

White wine cream with artichoke, tomato, and olives

MAHI MAHI 🐟

Cilantro lime sauce with charred pineapple-jalapeño chutney

SMOKEY BARBEQUE TOFU 🍲

Braised collard greens, Vidalia onions, charred farmers tomatoes, and pickled okra

ROASTED LASAGNA WITH MEATLESS BOLOGNESE SAUCE

Impossible™ meat, mozzarella, ricotta, and Parmesan

CRISP TOFU 🍲

Sesame rice noodles, stir fry vegetables and sweet and sour sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



Premium Buffet *continued*

SIDES

Please select two (2) Sides:

ROASTED SEASONAL VEGETABLES 🌱 VG

BAKED FIVE-CHEESE MAC AND CHEESE V

With buttered cracker crust

**ROSEMARY ROASTED
FINGERLING POTATOES** 🌱 VG

CREAMY MASHED POTATOES 🌱 V

With garlic and chives

**SOUTHERN BRAISED GREENS
AND BBQ SPICED TURNIPS** 🌱 VG

ROASTED VEGETABLE RATATOUILLE 🌱 VG

Eggplant, squash, and tomatoes

**SOUTHERN ROASTED ROOT
VEGETABLES WITH BACON** 🌱

CREAMED COLLARDS V

CAROLINA CAST IRON RICE 🌱 VG

With charred corn and shaved Brussels sprouts and caramelized onions

SWEET POTATO CASSEROLE 🌱 V

With herb granola crust

ROASTED BUTTERNUT SQUASH 🌱 VG

With dried cherry gremolata

**SPINACH AND WILD MUSHROOM
BREAD PUDDING** V

ORZO AND SPINACH FLORENTINE V

With garlic Parmesan sauce

POTATO AU GRATIN 🌱

With fresh herbs and Parmesan cheese



Premium Buffet *continued*

DESSERTS

Please select two (2) Desserts:

NEW YORK CHEESECAKE

Strawberry sauce and vanilla whipped cream

CARROT CAKE

With local honey cream cheese frosting and candied pecans

CHOCOLATE FLOURLESS CAKE

Mocha cream and raspberry drizzles

HO HO CAKE

Chocolate cake, vanilla buttercream filling, topped with chocolate ganache

LEMON MERINGUE TART

With raspberry coulis

SEASONAL FRUIT CRUMBLE

Baked and topped with streusel

BANANAS FOSTER BREAD PUDDING

Banana custard, caramel and whipped cream

CHOCOLATE MOUSSE TORTE

Chocolate mousse filled chocolate cake, topped with chocolate butter cream and shaved chocolate

STRAWBERRY MOUSSE TORTE

Vanilla cake stuffed with strawberry mousse, fresh berries and topped with whipped butter cream

PEACH COBBLER SWIRL CHEESECAKE BAR

Topped with cinnamon crumble





DINNER

Dinner Buffets

Prices listed are per guest. Minimum of 50 guests. Served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert from Premium Buffet Options | +4

Additional Main Course from Premium Buffet Options | +9

DOWN HOME CLASSIC BUFFET | 62

- House chopped salad with charred radicchio and iceberg, cucumbers, tomatoes with house-made blue cheese dressing and herbed red wine vinaigrette 🌿 V
- Heirloom caprese salad with fresh mozzarella, toasted pine nuts, and pesto vinaigrette 🌿 V
- Peppercorn braised beef short ribs, and truffle bordelaise 🌿
- Local dijon and herb glazed chicken breast, and apple-brandiy demi 🌿 LOCAL
- Lemon-dill roasted salmon and shrimp, blistered corn and chive cream 🌿
- Baked potato au gratin, Gruyère cheese, and chives 🌿
- Roasted seasonal vegetables with sundried tomato gremolata 🌿 VG
- Turtle torte with chocolate pecans and caramel V
- Seasonal wild berry cobbler, whipped cream V

SOUTHERN BUFFET | 58

- Local farmer's salad with seasonal vegetables Green Goddess and herbed balsamic dressing 🌿 V
- NC Apple salad with radishes, pickled celery, grapes, Brussels sprouts, and lemon thyme dressing 🌿 VG LOCAL
- House-smoked beef brisket, horseradish cream and charred onion 🌿
- Sage-roasted NC Turkey breast, bourbon apple marmalade 🌿 LOCAL
- Sweet tea-brined Smithfield pork loin, Bone-suckin' BBQ sauce 🌿
- Creamed collard greens V
- Baked pimento mac & cheese with rosemary cracker crust V
- Red velvet layer cake with cream cheese icing V
- Tarheel "Mud" pie, chocolate mousse, toffee crunch, chocolate crust V



Plated Dinners (\$5 More for Lunch Entrée)

Prices listed are per guest. Minimum of 20 guests.

Served with hearth baked rolls and butter, choice of salad, main course, dessert, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.

SALADS

Please select one (1) Salad:

BABY ROMAINE BRUSCHETTA 🌱 V

Herb whipped ricotta, marinated tomatoes, cucumbers, pickled sweet onion, garlic crouton with aged balsamic

CAPITAL FIELD GREENS 🌱 V

Fresh raspberries, local goat cheese, cocoa roasted walnuts, seasonal flowers, bittersweet chocolate curls, blackberry-peppercorn vinaigrette

BABY ROMAINE 🌱 V

Grilled radicchio, NC Gouda, baby heirloom tomatoes, cucumbers, radish, and dill citrus vinaigrette

ROASTED BEET SALAD 🌱 V

With goat cheese custard, wild rice, shaved radish, and orange segments, with frisee lettuce and white balsamic cherry vinaigrette

WATERCRESS & ARUGULA SALAD 🌱 V

Roasted root vegetables, curried rutabaga, whipped hummus, pickled red onion, curry granola, and lime yogurt dressing

LOCAL HYDROPONIC BIBB SALAD 🌱 VG LOCAL

NC Apples, pickled celery, red pepper crema, radishes, chopped almonds and lemon-thyme dressing

Pair a Salad with: Kendall Jackson Chardonnay

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Plated Dinners *continued*

MAIN COURSE

Please select one (1) Main Course:

BALSAMIC AND HERB CHICKEN BREAST 🌿 | 48

Butternut squash puree, roasted mushrooms, fingerling potatoes, asparagus, and thyme cream sauce

Pair with: Kim Crawford Sauvignon Blanc

ROSEMARY PEPPERCORN BEEF FILLET 🌿 | 63

Truffle potato pavé, seasonal farmer's vegetables, and brandy peppercorn sauce

Pair with: Franciscan Estate Cabernet Sauvignon

HERB CRUSTED GROUPE 🌿 | 71

Celery root puree, corn and heirloom tomato relish, roasted broccoli, and citrus cream

Pair with: Saint Clair Sauvignon Blanc

TOMATO BASIL CRUSTED SALMON | 54

Sundried tomato and garlic farro, sauté baby kale and cannellini beans with Tuscan red pepper sauce

ROSEMARY ROASTED PORK LOIN 🌿 | 44

Sweet potato mash, warm Brussel sprouts and onion slaw, roasted baby carrots, and apple brandy demi

Pair with: Siduri Pinot Noir

CAROLINA RUBBED CHICKEN BREAST 🌿 | 45

Smoked mashed potatoes, cider braised purple cabbage, farmer beans and peppers, roasted garlic chicken demi

TERIYAKI GLAZED SALMON 🌿 | 52

Kimchi fried rice, stir fried bok-choy and Shiitake mushroom and soy ginger demi

PIRI PIRI SPICED FILET OF BEEF 🌿 | 65

Roasted fingerling sweet potato, cream collards, tri-colored cauliflower, and roasted garlic demi

Pair with: La Crema Pinot Noir

BOURBON BRAISED SHORT RIB 🌿 LOCAL | 67

Boursin mashed potatoes, sauté mushrooms, and roasted baby carrots with cherry bordelaise demi

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Plated Dinners *continued*

MAIN COURSE *continued*

Please select one (1) Main Course:

ROASTED VEGETABLE TERRINE 🌱 VG | 37

Seasonal vegetables with tofu, fire roasted tomato ragout

Pair with: Kendall Jackson Chardonnay

VEGETABLE JAMBALAYA 🌱 VG | 36

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Jermann Pinot Grigio

CRISPY TOFU PAD THAI 🌱 VG | 37

Soy-ginger stir fry vegetables, sesame rice noodles and sweet and sour sauce

Pair with: Jermann Pinot Grigio

VEGAN STIR FRY 🌱 VG | 37

Broccoli, carrots, snow peas, and Impossible™ meat served with red curry sauce and coconut steamed rice

Pair with: Saint Clair Sauvignon Blanc

RED CURRY 🌱 VG | 36

Lentils cauliflower, chickpeas, served with coconut basmati rice

DUAL ENTREE

Our team would be happy to offer two dual entrees. If you would like different dual entrees, please reach out and the chefs will create one for your event.

HERB ROASTED FILET AND CRAB CAKE | 76

Sour cream mashed potatoes, farmers vegetables and peppery bordelaise

Pair with: La Crema Pinot Noir

LEMON GARLIC CHICKEN AND BUTTER POACHED SHRIMP | 55

Roasted red pepper cous cous and blistered baby tomatoes with citrus beurre blanc

Pair with: La Jolie Fleur Rosé

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Plated Dinners *continued*

DESSERTS

Please select one Dessert:

SALTED CARAMEL TART

Ameretti cookie mocha anglaise

ALMOND RASPBERRY TORTE

Brandy whipped cream, toasted almonds, and raspberry jam

BLACK AND WHITE BAR

Chocolate flourless cake with non-dairy whipped topping and candy crunch

SWEET POTATO & WHITE CHOCOLATE BAR

Hazelnut crunch with anglaise

NEW YORK CHEESECAKE

Blueberry compote and fresh whipped cream

STRAWBERRY PIE

With cinnamon crumble, vanilla anglaise, and chantilly cream

RALEIGH'S LOCAL HONEY MOUSSE

In a beehive meringue, vanilla cake, chocolate sauce

SOUTHERN CLASSIC TRIO

- Chocolate bourbon pecan tart
- Banana pudding shooter
- Classic red velvet cake

DECADENT CHOCOLATE TRIO

- Grand Marnier toffee opera cake
- Chocolate crème brûlée
- Truffle torte

CANNOLI TART

Chocolate dipped tart shell, cannoli filling with whipped cream and fresh berries

CHOCOLATE GRAND MARNIER BAR

Chocolate cake, Grand Marnier pudding filling and chocolate ganache





Plated Dinners *continued*

DESSERTS *continued*

Please select one Dessert:

CREATE-YOUR-OWN TRIO

Please select three:

(Including Items from Signature Trios)

- Milk Chocolate S'more Tart 
- White Chocolate Raspberry Brûlée Tart 
- Lemon Meringue Tart 
- Dark and White Chocolate Cheesecake 
- Local Honey Ginger Panna Cotta  
- Chocolate Covered Strawberries  
- Grand Marnier Toffee Opera Cake 
- Buttermilk Pie 
- Salted Caramel Tart 
- Strawberry Cream Profiterole 
- Espresso Ganache Tart 
- Mini French Cream Eclair 
- Mini Chocolate Dipped Cannoli 
- Red Velvet Cake Bite 
- Chocolate Bourbon Pecan Tart 

GLUTEN FREE/VEGAN TRIO OPTIONS

- Raspberry Coconut Bomb  
- Chocolate Mousse Cake  
- Strawberry Mousse Torte  
- Vegan Chocolate Flourless Bite  

Pair a Dessert with: Ruffino Prosecco

RECEPTION



Cold Hors d'Oeuvres

Prices listed are per piece. Minimum order of 50 pieces.

SOUTHERN CHICKEN SALAD | 5

Cheddar-chive biscuit

SOUTHERN DEVEILED EGG PARFAIT 🌱🌿 | 5

Creamy egg mousse and chives

PEPPER SEARED FILET 🌱 | 6

Caesar aioli, baby romaine,
Parmesan crisp

NC SHRIMP SHOOTER 🌱 | 6

Local Hail Mary cocktail sauce

TOMATO CAPRESE SKEWER 🌱🌿 | 5

Balsamic glaze

TUNA TARTARE IN CUCUMBER CUP 🌱 | 6

Ginger-soy, Yuzu aioli

TOMATO BASIL BRUSCHETTA 🌿 | 5

Whipped ricotta and balsamic glaze

SAKE AND GINGER COMPRESSED

PINEAPPLE 🌱🌿 | 5

With basil crystals

ROASTED RED PEPPER AND

GARLIC HUMMUS 🌱🌿 | 5

Cucumber cup and radish salad

SHRIMP SALAD | 6

Old Bay aioli, crispy phyllo tart

SMOKED SALMON WITH EVERYTHING BAGEL CRISP | 5

Whipped Boursin cheese and hot
honey drizzle

FALAFEL BITE WITH TZATZIKI 🌱🌿 | 6

Cucumber, tomato, chickpea, and
feta salad

ROASTED BEET PARFAIT 🌱🌿 | 6

Goat cheese mousse and spiced pecan

SOUTHERN EGG SALAD BRUSCHETTA 🌿 | 5

Shaved radishes

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Hot Hors d'Oeuvre

Prices listed are per piece. Minimum order of 50 pieces.

CUBAN CIGAR SPRING ROLL | 6

Ham, Swiss, pickle, in a crispy roll, with dijon aioli

SESAME TEMPURA CHICKEN | 5

Cilantro-ginger aioli

ROSEMARY FRIED CHICKEN & WAFFLE CROQUETTE | 5

Maple bourbon syrup

MINI BEEF WELLINGTON | 6

Puff pastry, red pepper aioli

BBQ PORK & CORN MUFFIN CANNONBALL | 5

Sweet and spicy mustard

MINI CHICKEN WELLINGTON | 5

Puff pastry, red pepper aioli

BRAISED ITALIAN BEEF & ROASTED TOMATO 🍴 | 6

Crispy herb polenta and pesto aioli

SHORT RIB AND POTATO CROQUETTE | 6

Horseradish aioli

BACON WRAPPED SHRIMP 🍴 | 6

Roasted jalapeño remoulade

CRISPY REUBEN SPRING ROLL | 7

1000 Island dipping sauce

PIMENTO GRILLED CHEESE 🍴 | 5

Buttery sourdough bread, tomato jam

MINI FALAFEL CAKE 🍴 VG | 5

With red pepper hummus

CRISPY TEMPURA SHRIMP | 6

Yuzu ginger dipping sauce

CHICKEN & LEMONGRASS POT STICKERS | 5

Soy-ginger sauce

BBQ PORK BAO BUN | 6

Honey hot Sriracha glaze

VEGETABLE QUESADILLA TRIANGLE 🍴 | 7

Chili lime crema

BROCCOLI & CHEDDAR QUICHE | 5

Caramelized onion jam

JALAPEÑO AND JACK CHEESE AREPA 🍴 | 5

Local peach jam, roasted corn, pepper garnish

SWEET POTATO TART 🍴 🍴 | 6

Herbed cranberry

CRISPY ARTICHOKE BEIGNET 🍴 | 6

Chive crema



Reception Small Plates

Prices listed are per guest. Minimum order of 50 guests.

AMBIENT

NEW ENGLAND LOBSTER ROLL | 17

House fried Old Bay chip

PORK BELLY BANH MI SANDWICH | 12

Pickled daikon carrot, cucumber, and fresh herbs with yum yum sauce

CHILI LIME SHRIMP 🍤 | 11

Street corn salad, Cotija cheese and cilantro lime vinaigrette

HOUSE-SMOKED SALMON NIÇOISE 🍤 | 11

Haricot verts, roasted fingerling potatoes, tomato and olives, dijon balsamic vinaigrette

ROASTED CARROTS & ARTICHOKES 🍤 🌱 | 8

Roasted garlic whipped hummus, charred red pepper vinaigrette

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HOT

COCONUT SHRIMP 🍤 | 15

Herbed jasmine rice, coconut curry broth, cilantro oil

SHRIMP & GRITS | 12

Butter poached shrimp, Hoop cheddar grits, sausage gravy

BRAISED BEEF 🍤 | 16

Sour cream and chive mash with balsamic demi

PANKO FRIED SOUTHERN CHICKEN | 13

Buttermilk mashed potatoes, Roasted baby carrots, roasted Vidalia onion gravy

CHOPPED BRISKET | 14

Smoked mashed potatoes and crispy onion and horseradish demi

FALAFEL CAKES 🍤 🌱 | 12

Warm whipped hummus, kale salad, and red pepper sauce



Reception Stations

Prices listed are per guest, unless otherwise noted. Minimum order of 50 guests.

ANTIPASTO DISPLAY | 11

Grilled vegetables, olives, artichokes, marinated tomatoes and grilled vegetables, Italian sliced meats, cheeses and an olive tapenade. Served with lavosh

GARDEN VEGETABLES | 10

Assorted herb grilled vegetables with spinach artichoke dip served with crispy pita bread

CROSTINI AND FLAT BREADS | 9

Pimento cheese, white bean and mustard greens hummus, smoked corn dip, creamy southern pickle dip, served with a variety of toasted flat breads and artisan crackers

IMPORTED AND LOCAL NC CHEESE | 14

Served with sliced baguettes and assorted crackers

DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES | 8

Farm fresh, local and seasonal

FRESH VEGETABLE CRUDITÉ | 8

Green Goddess and Gorgonzola-buttermilk dressing

SLIDER STOP | 17

Please select three from the following:

- **Pulled Short Rib** – Provolone fondue and pickled peppers
- **All American Slider** – beef patty, special sauce, tobacco onions, cheddar cheese
- **Fried Chicken Slider** – ham, Swiss and tarragon mustard
- **All-American “Meatless”** – Impossible™ meat, special sauce, tobacco onions, cheddar cheese 

FLAT BREAD PIZZAS | 17

- BBQ Chicken with red onions, roasted tomato, and Hoop cheddar and BBQ sauce
- Prosciutto, rosemary roasted peaches and fresh mozzarella
- Wild mushroom, spinach goat cheese, pickled onion, and truffle Parmesan 

STROMBOLI (12 slices, per loaf) | 42

Please select from the following:

- Italian sausage, roasted red peppers, Provolone
- Salami, capocollo, prosciutto, and Mozzarella
- Short rib with balsamic caramelized onions, Provolone cheese
- Spinach, artichoke, and sundried tomato with Fontina and Parmesan 



Culinary-Attended Action Stations

Prices listed are per guest. Minimum order quantity noted per item.

*A \$200++ fee per culinary professional required.

YUKON GOLD AND SWEET POTATO BAR* | 14

(Minimum of 50 guests)

Buttered Yukon gold mashed potatoes and southern style sweet potatoes. Served with sour cream, cheddar cheese, scallions, applewood smoked bacon, candied pecans, mini marshmallows, and brown sugar whipped butter

Add House-smoked Pulled Pork \$2 per guest

Add Creamy Blue Crab \$8 per guest

Two culinary professionals required per station

SOUTHERN POUTINE* | 16

Roasted marble fingerlings, pimento cheese fondue, and chicken gravy. Served with bacon, chives, pickled jalapeño, chicharrónes, and cheese curds

CREAMY MAC N' CHEESE BAR* | 11

(Minimum of 50 guests)

Creamy four-cheese macaroni, wild mushroom "mousse" and applewood smoked bacon, served with scallions and sage-brown butter Panko

Add House-smoked Pulled Pork \$2 per guest

Add Shrimp \$6 per guest

SALAD WALL | 30 (Minimum of 300 guests)

Baby heads of lettuce trimmed

- **Chopped Cobb Salad** – baby heirloom tomatoes, cucumber and avocado with Green Goddess dressing 🌱 🌱
- **Kale and Shaved Brussels Sprouts Salad** – dried cranberries, and roasted butternut squash with white balsamic and dijon vinaigrette 🌱 🌱
- **Proteins:** Smoked paprika and black peppercorn crusted flank steak, honey and herb grilled chicken 🌱
- **Toppings:** Sliced egg, thick cut bacon, pickled red onions, blue cheese crumbles, hoop cheddar, feta cheese, sunflower seeds

RAMEN BAR | 35

Fresh ramen noodles with choice of the following:

- **Broths:** (Choose 2) Hoisin ginger beef broth, Miso scallion broth, Cilantro vegetable broth 🌱
- **Proteins:** Korean BBQ boneless short rib, Tandoori chicken, crispy tofu (Protein will match the broth) 🌱
- **Toppings:** Cilantro, scallions, carrots, zucchini, edamame, baby Bok Choy, snow peas, red onion, fresh jalapeño, toasted sesame seeds, chili crunch, Sriracha

Note: (Minimum of 300 guests, 6 chefs per 30 guests)



Culinary-Attended Action Stations *continued*

Prices listed are per guest. Minimum order quantity noted per item.

**A \$200++ fee per culinary professional required.*

HERB-BUTTER ROASTED TURKEY

CARVING STATION* | 10

(Serves approximately 30 guests)

Sage brown butter aioli and cranberry orange relish, served with freshly baked rolls

GLAZED HAM CARVING STATION* | 10

(Serves approximately 75 guests)

Grain mustards and pesto mayonnaise served with freshly baked rolls

HERB CRUSTED TENDERLOIN

OF BEEF CARVING STATION* | MARKET PRICE

(Serves approximately 25 guests)

Horseradish cream, rosemary dijon mustard, and truffle aioli, served with brioche rolls

TOP SIRLOIN CARVING STATION* | 12

(Serves approximately 100 guests)

Horseradish cream, dijon mustard, and herb mayonnaise served with fresh baked rolls

TORCH SEARED MOROCCAN SPICED

PICHANNA CARVING STATION | MARKET PRICE

Harissa demi, tzatziki, naan bread and pickled papaya salad with daikon, assorted radishes, cucumber, carrots, cilantro, and scallions

*200 guests minimum, 1 chef per 100 guests,
1 torch per 300 guests*





Dessert Stations

Minimum order of 50 guests.

CAROLINA CONFECTIONS *(per guest)* | 8

- Banana pudding shooter
- Salted pecan fudge
- Mini red velvet cupcakes and apple crumble bar
- Sweet potato and cream tart

S'MORES ACTION *(per guest)* | 10

House-made marshmallow, house-made fudge, skewered and chef torched and dressed in graham cracker crumbs

CAKE POPS *(each)* | 5

Minimum of 50

Assorted flavors, chocolate dipped

CHEESECAKE LOLLIPOPS *(each)* | 5

Minimum of 50

Assorted cheesecake flavors on a stick



BAR SERVICE

Bar Service – Premium Package

Prices listed are per drink. A \$175++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of \$600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.

DOMESTIC BEER

(by the can)

HOSTED: 7

- Miller Lite
- Coors Light
- Michelob Ultra

IMPORTED & CRAFT BEER

(by the can)

HOSTED: 8

- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Local Seasonal Offering
- Mango Cart
- White Claw Hard Seltzer
- Best Day West Coast IPA *N/A*
- Best Day Kolsch *N/A*

PREMIUM SPIRITS

HOSTED: 10

- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tradicional
- Bulleit Bourbon
- Jack Daniel's Whiskey
- Jameson Irish Whiskey
- Dewar's Scotch

PREMIUM WINE

HOSTED: 9

- Kendall Jackson Special Select Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- La Crema Monterey Pinot Noir
- La Jolie Fleur Rosé
- Ruffino Prosecco
- Luminara Chardonnay *N/A*
- Luminara Cabernet Sauv. *N/A*

NON-ALCOHOLIC BEVERAGES

- Pepsi Products **HOSTED: 4**
- Bottled Water **HOSTED: 4**
- Sparkling Water **HOSTED: 6**



Bar Service – Ultra Premium Package

Prices listed are per drink. A \$175++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of \$600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.

AMERICAN BEER

(by the can)

HOSTED: 7

- Miller Lite
- Coors Light
- Michelob Ultra

IMPORTED & CRAFT BEER

(by the can)

HOSTED: 8

- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Local Seasonal Offering
- Mango Cart
- White Claw Hard Seltzer
- Best Day West Coast IPA *N/A*
- Best Day Kolsch *N/A*

ULTRA PREMIUM SPIRITS

HOSTED: 12

- Grey Goose Vodka
- Bombay Sapphire Gin
- Queen Charlotte's Rum
- Patron Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Bourbon
- Jameson Irish Whiskey
- Crown Royal Whisky
- Hennessy VSOP Cognac

ULTRA PREMIUM WINE

HOSTED: 10

- Hartford Court, Russian River Valley Chardonnay
- Jermann Pinot Grigio
- Saint Clair Sauvignon Blanc
- Napa Cellars Cabernet Sauvign.
- Siduri, Santa Barbara Pinot Noir
- Fleur de Mer Rosé
- Domaine Chandon Brut Sparkling
- Luminara Chardonnay *N/A*
- Luminara Cabernet Sauv. *N/A*

NON-ALCOHOLIC BEVERAGES

- Pepsi Products **HOSTED: 4**
- Bottled Water **HOSTED: 4**
- Sparkling Water **HOSTED: 6**



Craft Cocktails

Prices listed are per drink. Hosted only, minimum of 100 guests. \$175 Fee per Bartender.

MARTINI TRADITIONS | 15 per drink

- Classic Martinis
- Strawberry Basil Martinis
- Cosmopolitans

Featuring Tito's Handmade Vodka and Tanqueray Gin

UPGRADE to Grey Goose Vodka & Bombay Gin | 18 per drink

COCKTAIL PACKAGE | 15 per drink

- Palomas
- Mojitos
- Moscow Mules

BUILD YOUR OWN OLD FASHIONED BAR | 20 per drink

Choose your own bourbon:

Larceny, Bulleit, Bulleit Rye, or Knobb Creek

Served with assorted bitters and assorted cherries

MIMOSA BAR | 12 per drink

- Strawberry Puree
- Peach
- Mixed Berry
- Orange Juice



Wine

BY THE BOTTLE

SPARKLING

Ruffino Prosecco D.O.C. – Veneto, Italy | 35

Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.

Domaine Chandon Brut – California | 60

Crisp, fresh and effortlessly cool, Chandon Brut is an elegant Méthode Traditionnelle sparkling wine. A classic expression of our California vineyards, signature green apple, pear and citrus notes precede a soft, dry finish.

CHARDONNAY

Kendall Jackson, Special Select – California | 35

Fermented in small oak barrels to artfully blend richness with vibrant flavors of peach and mango.

Hartford Court, Russian River
Valley – California | 60

Subtle aromas of jasmine flower, citrus oil, green apple and pear. The elegant aromatics are complemented by fresh kiwi, lemon drop and green apple flavors. The fruit focused mid-palate is followed by subtle mineral notes and a hint of crystallized ginger in the finish.

SAUVIGNON BLANC

Kim Crawford – New Zealand | 35

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Saint Clair – New Zealand | 45

Pure and focused with layers of passion fruit, jalapeño, and crushed herb. The palate is generous and refreshing with salty mineral notes and a long lingering finish.

PINOT GRIGIO

Jermann D.O.C. – Friuli, Italy | 55

Intense straw-yellow color; its aroma is intense, full, and fruity, with excellent persistence. Its taste is dry, velvety, fragrant, and persistent.

Beverage selections subject to availability.



Wine

BY THE BOTTLE

ROSÉ

La Jolie Fleur – France | 36

Aromas of orange blossom, white peach, and fresh-picked grapefruit. Smooth, silky palate offers notes of raspberry, strawberry, and pear.

Fleur de Mer – France | 50

Opens with aromas of white peach and summer strawberries, complemented by hints of florals. These notes carry through on the bright, expressive palate, layered with raspberry and cranberry characteristics framed by Fleur de Mer's hallmark crisp, refreshing hints of salinity, reminiscent of sea spray.

PINOT NOIR

La Crema, Monterey – California | 40

Dark red fruit flavors with light touches of toasted oak. A medium-bodied red wine that offers robust fruit flavors and subtle savory notes along with a silky mouthfeel.

Siduri, Santa Barbara – California | 50

Sourced from two of the premier growing regions within Santa Barbara, this presents aromas of cherry, mulberry and sage. Black Cherry and spice round out the opulent flavors of this medium bodied Pinot Noir.

CABERNET SAUVIGNON

Franciscan Estate – California | 35

Full bodied with notes of dark cherry and toasted caramel. Bold and plush, and not overpowered by oak or tannins which allows the fruit to shine through.

Napa Cellars – California | 65

Aromas of blackberry, cassis, fig, and mocha. On the palate, dark fruit and earthy tobacco notes are threaded with spicy clove, mocha, and vanilla. The finish is polished with a full mouthfeel, plush tannins, and a nice persistent acidity.

NON-ALCOHOLIC

Luminara Chardonnay – California | 45

Reflects its premium Napa Valley terroir with rich tropical fruit aromas, followed by a palate of Fuji apple and lemon cream. The finish brings a refreshing crispness. This wine shows a lively medium-weighted palate with vibrant varietal fruit characteristics, making our Chardonnay a luminous offering for any occasion.

Luminara Cab. Sauvignon – California | 45

Reflects the heart and soul of Napa Valley terroir, showcasing complex red fruit characteristics. The medium palate culminates in a long, lingering finish, making this Cabernet Sauvignon a luminous offering for any occasion.

Beverage selections subject to availability.



FINE PRINT



Fine Print

POLICIES AND PROCEDURES

EXCLUSIVITY

Catering maintains the exclusive right to provide all food and beverage in the Raleigh Convention & Performing Arts Complex. All food and beverages, including water, must be purchased from Catering.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

PAYMENT POLICY

All events must be paid in full prior to the start of the event. A 100% deposit and signed food and beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary banquet contract. The remaining balance is due ten (10) business days prior to the event. A credit card is required to be on file for any incidental charges incurred during your event. Payments can be made by certified check, wire transfer or credit card.

SHORT TERM ORDERS

Orders received inside 21 days from the start of your event will be charged a 15% administrative fee due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that inside of 21 days, some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

SERVICE CHARGES AND TAXES

A 23% service charge will apply to all food, beverage and labor charges. This "house" or "administrative" charge of 23% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses.

No portion of this charge is distributed to the employees providing the service. You are free, but not obligated, to add or give a gratuity directly to your servers. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations. Please note any customer claiming sales tax exemption that within the state of North Carolina, sales tax must be paid at the time of purchase.

GUARANTEES

The customer shall notify catering, not less than ten (10) business days (excluding holidays and weekends) prior to the Event, their "final" guaranteed attendance. Catering will only be prepared to serve the guaranteed number of persons. The seating/table pre-sets provided must match the final guarantee for all meals with per person pricing. This policy does not apply to continental breakfasts, box lunches, or events where menu items are ordered a la carte. There may be additional charges for events with minimal attendance.

If customer fails to notify catering of the guaranteed attendance within the time required, (a) catering shall prepare for and provide services to persons attending the event based on the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance. Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

CANCELLATION POLICY

In the event the function is canceled within 30 days of the event, the deposit will not be returned. Within 30 days to six months, a refund of the deposit will be based on the viability of re-selling the space. Outside of six months, the deposit will be fully refunded. Full charges will be applied to cancellation of meals received within 72 hours prior to the function.

ALLERGY AND DIETARY NEEDS

Please inform your catering sales manager of any special dietary needs. Gluten-free, vegetarian and/or vegan options are available if requested in advance with final guarantee. All gluten free, vegetarian, and/or vegan items are labeled with a symbol within the menu and available substitutions are also noted. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

SPECIALTY EVENTS

Meal functions of 2,500 and above are considered "specialty events" and may require customized menus not in our guide. Your catering sales manager will work with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

Fine Print

POLICIES AND PROCEDURES *continued*

STAFFING

Breakfast and lunch service based on four and one-half hours. Two hours set up, one and one-half hour service and 1 hour clean up. Dinner service 5 hours inclusive of two-hour service period. Reception service 4 hours with 2-hour service period. Unless indicated otherwise, charges for the staffing of your function are included in our menu prices. For plated breakfast, lunch and dinners this allocation is based upon 1 to 30 staff to guest ratio on tables of 8 to 10 guests. For buffets, allocated staffing levels are based upon 1 to 40 guests. Additional wait staff available at \$25 per hour with a four-hour minimum.

BAR SERVICE

A bartender is required for all alcohol service. There is a \$175++ fee per bartender, per four-hour period. Fee will be waived if a pre-tax minimum of \$600 in sales per bartender, per four-hour period, is met.

SUPPLEMENTAL STAFFING

Attendant or Additional Server Fee – \$175 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25 plus tax and service charge for each additional hour after initial four (4) hour period.

Culinary Professional Fee – \$200 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$31.25 plus tax and service charge for each additional hour after initial four (4) hour period.

Bartender Fee – \$175 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25 plus tax and service charge for each additional hour after initial four (4) hour period

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

SECURITY

At the discretion of the Raleigh Convention and Performing Arts Complex, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Events that are cash bars only with no substantial reception food for the entire party and no concessions available will be subject to having 1 security officer per 2 bartenders for the duration of the event. Security personnel will be at the customer's sole expense. Please consult your event manager for details.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your event require extended pre or post service or stand by time, often necessitated by high end functions, an additional labor charge will apply.

LINEN SERVICE

Catering provides its in house linen (lap-length black, white, and/or ivory) for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

CONCESSION SERVICE

Appropriate operating of concession outlets will occur during all public show hours, starting ½ hour before doors open to the event. Catering reserves the right to determine which carts and outlets are open for business and hours of operation pending the flow of business. For additional private event concessions carts and fixed outlets, a fee per cart / outlet will apply. \$600 fee per cart, per four-hour period. Fee will be waived if \$1200 sales minimum is met. Based on availability. Must be ordered (30) days prior to event. Please review our concessions menu guide for more information.

CHINA SERVICE

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all meal services, unless our compostable green ware is requested.

All food and beverage events located in the exhibit halls and non-carpeted areas except for plated meals, are accompanied by compostable green ware.

If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2++ per person, per break.

China service is complimentary in our carpeted meeting rooms and ballroom, unless disposable ware is requested.

SUSTAINABILITY

We are proud to offer locally grown produce from Ford's produce company. Ford's is the leading distributor for the Raleigh Farmers Market and offers a large variety of locally grown produce items. When menus call for local foods, catering proudly delivers this as a sustainable practice!

Fine Print

POLICIES AND PROCEDURES *continued*

Whenever possible, catering donates leftover food products to local missions (such as the Interfaith Food Shuttle and Brown Bag Ministry) for use in their efforts to feed needy families and the unfortunate members of our community. Thousands of such individuals have been positively impacted due to our donations. In addition, Catering has an excellent relationship with the Food Bank of NC and offers training to those in need in the ways of the culinary arts. To date 100s of second chance individuals have been given the opportunity to be exposed to a variety of cooking techniques that will be very useful in job retention in the community.

Catering strives to comply with a 100% biodegradable, fully compostable mandate for all retail or concessions operations. These products include completely compostable cups, forks, spoons, cutlery and plates made from materials such as corn resin and sugar cane. The carbon footprint of these items is helpful to the environment as it provides richness to the earth. In the year 2010 alone, catering used approximately 185,220 eco-friendly products to serve its clients. All products are fully biodegradable in under 180 days, whereas plastic and styrofoam could take a lifetime.

Catering is fully green in their chemicals that are use for all dish-washing and cleaning efforts. From the final rinse capsules in our dish machine to the sanitizer used to keep our surfaces free from bacteria, catering is fully in check with their mission to be a leader in the green efforts of Raleigh.

During the normal cycle of disposal of goods, we take extreme care to recycle all materials that are deemed as such. Not only do we recycle all cans, boxes, green clear and brown glass, etc., we also compost leftover food remnants so that we do not overload the landfills with unnecessary trash. The effect of this has shown a great reduction of solid waste removed from the building in the mix of other trash.

On average 2.5 times per week our compost is picked up and taken to a local composting site (2000 lb max per pick up). Once fully composted, it is taken to local farms and replanted toward local NC Agriculture. Catering's composting efforts provides approximately 260,00 lbs or 130 tons of compost each year, which would otherwise be sitting in a landfill.

All cooking oil is placed in a container for pick up by a local grease company/contractor. Used cooking oils are then transformed into the ever-growing need for bio-diesel fuel. Grease traps are pumped which results in well over 25,000 gallons of liquid and solid waste being removed from the waste stream.

As a part of the NC 10 Percent Campaign, we have pledged to spend 10% of their existing food dollars locally. Our chefs are committed to sourcing 10 percent of more seasonal, local ingredients from NC farms.

SOME OF THE COMPANIES AND FARMS WE WORK WITH TO SUSTAIN OUR GREEN INITIATIVES:

Lindley Mills
Accidental Baker
Ashley Farms
Sysco Local NC Suppliers
Eco-Products
Burch Farms
Blue Thumb Farms
Lewis Farms
Sunny Creek Farms
Coastal Plain Farms
Wise Farms
Wilson Farms
Scott Farms

Latta Egg Ranch
Fogwood Food
Spicewalla Spices
Firsthand Foods

Local Dairy:

Ashe County Cheese
Goat Lady Dairy
Holly Grove Cheese
Chapel Hill Creamery

NC Farm Vendors:

Barefoot Farms
Joyce's Produce
Ronnie Moore's Fruit & Veggies





THANK YOU

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