



CATERING MENU



Greetings from Raleigh!

We believe in the power of hospitality to connect with people.

That's why at event destinations across North America and the United Kingdom, we have been defining the standard of culinary excellence for more than 85 years. Whenever people come together, we have a common mission to help people connect in meaningful ways so you can make the most of every moment.

We are a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the **Raleigh Convention Center**, **Martin Marietta Center for the Performing Arts**, and **Red Hat Amphitheater**.

Our style is collaborative, and our Raleigh team is delighted to work with you to ensure your experience here is seamless, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

We are dedicated to helping you achieve extraordinary results.



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Gluten Free Items (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Catering does not operate a dedicated gluten free, or allergen free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vegan Items (VG)

Vegetarian Items (VT)



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.



THE COMPLEX



“A Seat At The Table”

Southern Cuisine Featuring Local Sourced Women and BIPOC Farmers and Food Producers

PASSED HORS D'OEUVRES

**Southern Red Velvet
Deviled Egg Parfait** (GF)
With crispy bacon

Sweet Potato Biscuit (VT)
Whipped cream cheese, pepper jelly

**Sungold Tomato & Eggplant Chow
Chow, Crispy Corn Bread Crostini** (VT)
With barrel-aged apple cider
and micro basil

SMALL PLATES

Catfish Po' Boy on Yeast Roll
Hydroponic bibb, bread and
butter remoulade

**Buttermilk Green Tomato, Whipped
Farmer's Cheese, Micro Herb Salad** (VT)
With caramelized onion jam

**Southern Fried Chicken and
Krispy Kreme “Waffle”**
With champagne mustard aioli

COASTAL TO COUNTRY

Southern Deviled Shrimp Shooter
With pepper jelly remoulade

Mini Pots of Brunswick Stew
Stewed pork & chicken, lima beans,
blistered corn, okra

Biscuit Bar
Cheddar– scallion biscuit, sweet potato
biscuit, buttermilk biscuit, pimento
cheese, black-eyed pea hummus,
whipped honey butter, local jams & jellies



“A Seat At The Table” *continued*

Southern Cuisine Featuring Local Women-Owned and BIPOC* Farmers and Food Producers

PIG PICKIN WITH ALL THE FIXINS

Chef-Carved Pork Belly Porchetta

Stuffed with smoked pork and heirloom collards.
Serve with southern corn muffins and barbeque sauces.

Broccoli & Bacon Salad (VT)

Pickled red onions, cheerwine vinaigrette

Smoked & Creamed Mustard & Turnip Greens

Carolina Cast Iron Rice with Okra & Peppers (GF, VT)

SWEETS

Peanut & Pepsi Float with Peanut Butter Ice Cream (VT)

Sweet Potato Pie & Apple Slaw (VT)

Hummingbird Cake (VT)

With peach jam and cream cheese frosting

**Independent farmers and ranchers who are Black, Indigenous and People of Color*



BREAKFAST



CONTINENTAL BREAKFASTS

Prices listed are per guest.
Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.

Freeman's (VT) 18

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

Coastal Plains (VT) 23

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

Pair with: Mimosas with Lunetta Prosecco

**Substitute with assorted gluten free muffins for additional \$3.*

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per item.

Fried Egg Sandwich 6

Sausage, egg, and cheddar cheese on brioche

Flaky Croissant Sandwich 7

Fried egg, Swiss cheese, and Carolina smoked ham

Breakfast Burrito 6

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

Hard Boiled Eggs (GF, VT) 2

Individual Cereals and Milk (VT) 5

Spinach and Cheese Crustless Quiche (GF, VT) 7

With sautéed spinach, Swiss and Monterey Jack cheese

Fruit and Yogurt Parfait (GF, VT) 6

Fresh seasonal fruit and low fat yogurt with granola

Oatmeal Brûlée (VT) 5

Burnt sugar crust on top of steel cut oat custard, side of fresh berries

English Muffin 6

Fried egg, Canadian bacon, Muenster cheese

Southern Fried Chicken Sandwich 7

On buttermilk biscuit



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.

Statehouse Breakfast Buffet 30

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

Capital Square Breakfast Buffet 34

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

Healthy Breakfast Buffet 36

- Seasonal sliced fresh fruit (GF, VG)
- Assorted Gluten Free muffins* (GF, VT)
- Individual yogurt parfaits with granola and fruit (GF, VT)
- Spinach and Swiss frittata with Monterey Jack cheese (GF, VT)
- Farmers market turkey sausage vegetable hash with quinoa and sweet potato (GF)
- Ancient grain bar with quinoa, raisins, local honey, and assorted nuts (VT)
- Served with ketchup and hot sauce



BREAKFAST STATIONS

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

French Toast Station (VT) 10

(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 18

(Minimum of 20 guests)

Dill crème fraiche, capers, red onions, sliced tomatoes, and hard-boiled eggs served with bagels and cream cheese

Stromboli Station (12 slices, per loaf) 38

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 (VT)

Egg Scramble Station to Order 13

(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 50 attendees.

Crostini Bar & Toast Bar* 12

(Minimum of 20 guests)

- **Rustic Italian Bread (VT)** – with Mozzarella, balsamic tomato jam, arugula, radishes and egg
- **Sourdough Bread** – with Brie, bacon jam, avocado silk, local farmers herb salad and egg

One Culinary Professional required per 25 attendees.



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 (GF) 23

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

Banana French Toast 25

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

Spinach Frittata (GF) 25

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

Chicken Waffle 27

Belgian waffle, buttermilk fried chicken breast, bourbon maple syrup, served with side of fresh fruit

Savory Oatmeal Bowl (VT) 23

Steel-cut oatmeal, roasted butternut squash, wild mushrooms, roasted grape tomatoes, fried farm fresh eggs and white truffle oil

Tofu Breakfast Burrito (GF, VT) 23

Tofu with beans, quinoa, peppers, and onion with salsa roja on a gluten free wrap served with farmer's style breakfast potatoes, served with ketchup/salsa

Pair with: LaMarca Prosecco Orange Raspberry Mimosas

Enhance plated breakfast with seasonal fresh fruit cup for additional \$3



A LA CARTE / BREAKS



NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee (gallon) 55 Served with sugars and cream	Freshly Brewed Iced Tea (gallon) 40	Aquafina Bottled Water (each) 3.50
Freshly Brewed Decaffeinated Coffee (gallon) 55 Served with sugars and cream	Lemonade (gallon) 40	Sparkling Mineral Water (each) 5
Selection of Hot Herbal Teas (gallon) 48 Served with honey and lemon wedges	Ice Water (gallon) 22	Evian® Natural Spring Water (each) 5
Assorted Juices (gallon) 40 <i>Please select one from the following:</i> Orange, cranberry, grapefruit, or apple	Spa Water (gallon) 30 Fresh sliced, fruit enhanced <i>Please select from the following:</i> <ul style="list-style-type: none"> · Ginger-passion fruit and strawberry · Watermelon, local honey, lime · Cucumber-mint · Tangerine-blackberry and basil 	Assorted Canned Sodas 3.50 Pepsi® products (each)
		Milk (each) 3
		Bottled Fruit Juice (each) 4 Assorted flavors
		Starbucks® Nitro Cold Brew (each) 6 Assorted flavors



SNACKS

Signature Trail Mix (VT) (pound) 25 Dried fruit, nuts, granola, and RCC M&M's® candy	Pretzel Twists (VT) (pound) 20	Kellogg's® Nutri-Grain® Cereal Bar (VT) (each) 3 Assorted flavors, individually wrapped
Spicy Snack Mix (VT) (pound) 20 Spicy blend of cheese crackers, bread chips, corn sticks, and nuts	Mixed Nuts (GF, VT) (pound) 38	Assorted Snacks (each) 4 Assorted individual bags
Dried Fruit Snack Mix (GF, VG) (pound) 22 Assorted dried fruits (Nut free)	Sliced Fruit and Berries (GF, VG) (per guest) 5 Farm fresh, local, and seasonal	Premium Ice Cream Novelties (VT) (each) 5 Blue Bunny® brands, Klondike®, Nestle®, and Good Humor® brands
Tortilla Chips (GF, VT) (pound) 34 With salsa and guacamole <i>Enhance with jalapeño cheddar cheese sauce for additional \$10</i>	Whole Fresh Fruit (GF, VG) (each) 3	Protein Bars* (VT) (each) 6 Assorted flavors, individually wrapped <i>*May contain traces of wheat, peanuts, and tree nuts</i>
Potato Chips and Dip (GF, VT) (pound) 25 French onion dip	Chobani® Greek Yogurt (GF, VT) (each) 4 Assorted Flavors	
	Quaker® Chewy Granola Bar (VT) (each) 4 Assorted flavors, individually wrapped	



BAKERY

Freshly Baked Muffins* (VT) (dozen) 34
Assortment of flavors

**Freshly Baked
Gluten Free Muffins*** (GF, VT) 46
(dozen)
Bran and reduced fat
blueberry muffins

New York Style Bagels (VT) (dozen) 36
Assortment of flavors

Danish (VT) (dozen) 35
Assortment of flavors

Mini Breakfast Breads (VT) 38
(12 per dozen)
Please select from the following:

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon Poppy Seed

Lemon Bars (VT) (dozen) 38

Pecan Bars (VT) (dozen) 38

**Moore Square Fruit
and Nut Bars** (VT) (dozen) 36
With fresh granola, oats,
dried cranberries and
bonded with honey

**Bavarian Soft
Pretzel Sticks** (VT) (dozen) 30
Served with mustard and
cheese sauce

Freshly Baked Cookies (VT) (dozen) 36
Chocolate chip, oatmeal
raisin, sugar, white chocolate
macadamia nut

Freshly Baked Brownies* (VT) 37
(dozen)
Double chocolate brownie

Rice Krispies® Treats (GF, VT) (dozen) 30
Homemade and dipped
in chocolate

Gourmet Cupcakes (VT) (dozen) 36
Please select from the following:

- Carrot cake with cream cheese icing and candied pecans
- Espresso ganache, mocha buttercream, chocolate shavings
- Vanilla cupcake, maple frosting, and bacon
- Boston cream with custard filling and vanilla icing
- Lemon cupcake, blueberry buttercream
- Red velvet
- Chocolate coconut

Special Occasion Cake (VT) (each)
Custom artwork available upon request. Elaborate logos require additional \$50 per cake.

Full Sheet Cake (80 slices) 280

Half Sheet Cake (40 slices) 140

10" Round Cake (16 slices) 75

*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 (VT) 11

Whole fresh apples, cinnamon apple strudel, apple pecan coffee cake, and Kellogg's® Nutri-Grain® apple cereal bars

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

Ball Park 11

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 11

House-smoked pulled barbeque pork sliders served with barbeque sauce, and pimento cheese spread with moist mini corn meal muffins and an assortment of crackers

Served with freshly brewed ice tea and lemonade

South of the Border (VT) 11

Cheese quesadillas served with corn tortilla chips, spicy guacamole, sour cream, jalapeño queso and salsa

Served with Yucatan punch and ice water



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 gluten free lunches served with Rice Krispies Treat. 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 and Cheddar Sandwich 26

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

Ham and Smoked Gouda Sandwich 26

Honey baked ham layered with smoked Gouda, leaf lettuce and tomato on ciabatta roll**

Roast Beef and Horseradish Cheddar Sandwich 26

Herbed roast beef topped with leaf lettuce, and tomato on a Kaiser roll**

Italian Sub Sandwich 26

Sliced Provolone cheese with capicola, mortadella, and salami, leaf lettuce, and tomato on a ciabatta roll**

Croissant Chicken Salad 26

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

Roasted Portobello Supreme Sandwich (GF, VG) 27

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

SIDES (GF, VG)

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

- Chopped fruit salad
- Roasted corn and black beans with chipotle lime dressing
- Balsamic and herb potato salad

WRAPS

Turkey BLT Wrap 27

Roasted turkey breast with brie, applewood smoked bacon, lettuce and tomato in a tomato basil tortilla

Smoked BBQ Chicken and Pimento Wrap 27

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

Southwest Roast Beef Chipotle Mayonnaise Wrap 27

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

Southern Smoked Tofu Wrap 27

Smoked tofu, black eyed peas, sweet potato, collards, BBQ sauce on a spinach wrap

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 (GF, VG) 28

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

Add BBQ Smoked Chicken for \$5

Sliced Grilled Chicken Caesar Salad (GF) 27

Topped with croutons, shredded Parmesan, baby heirloom tomatoes and creamy Caesar dressing

Quinoa Mixed Greens Grain Bowl (GF, VG) 28

Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, pomegranate sorghum vinaigrette

Asian Rice Noodle Salad (GF, VG) 29

Kale, carrot-radish slaw, tomato, cucumber, sesame seeds, soy-ginger vinaigrette

Add Marinated Steak for \$6



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 29

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

Pair with: Vanderpump Rosé

Raleigh Cobb Salad 26

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

Pair with: Bonterra Chardonnay

Southern Smokehouse Salad (GF, VG) 25

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

Add BBQ Smoked Chicken for \$5

Pair with: Stag's Leap Wine Cellars, Aveta Napa Sauvignon Blanc

Local Farmer's Market Salad (GF, VG) 23

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

Pair with: White Haven Sauvignon Blanc

Thai-Style Beef and Noodle Salad (GF) 28

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

Sub Shrimp for \$5

Pair with: Mon Frère Pinot Noir

Grilled Chicken Caesar (GF) 26

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

Pair with: Bottega Vinaia Pinot Grigio

DESSERTS *Please select one from the [Desserts on page 25.](#)*



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 Soup or Salad:

SOUP

Corn and Bacon Chowder

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

Smoked Tomato Bisque (VT)

Parmesan Croutons

Chilled Tomato

Gazpacho (GF, VG)

With cucumbers and peppers

Loaded Sweet Potato Soup (VT)

Crème fraiche, golden raisins, spicy pecan

Poblano and Black Bean Tortilla Soup

With ancho roasted chicken

Pair with: McGuigan Shiraz

SALADS

Baby Spinach Salad (GF, VT)

Assorted grape tomatoes, shaved radishes, local chevre, candied pecans and golden raisins, Dijon-poppy seed vinaigrette

Coastal Plain Farms Salad (GF, VG)

Hydroponic bibb lettuce, pickled fennel, orange segments, olives, fire-roasted peppers, apple cider vinaigrette

Iceberg Wedge Salad (GF, VT)

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

Spring Mix Salad (GF, VT)

Red and yellow pear tomatoes, radishes, and carrot curls, with green goddess dressing

Raleigh Field Greens (GF, VT)

Dried apples, pickled red onions, shredded Hoop cheddar, apple-pecan vinaigrette

Caprese Salad (GF, VT)

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

Pair with: Bonterra Sauvignon Blanc



PLATED LUNCHES *continued*

MAIN COURSE

Please select one Main Course:

BBQ Grilled Chicken Breast (GF) 32
Sour cream and chive mashed potatoes, southern braised greens, roasted baby carrots, smoked onion demi

Pair with: Bonterra Viognier

Mojo Chicken Breast (GF) 32
Confetti rice with black beans and corn, achiole squash and zucchini served with poblano cream sauce

Pair with: Drumheller Chardonnay

Sesame Chicken Thigh (GF) 29
Fried rice, stir-fried bok-choy and cashew-miso demi

Pair with: Villa Maria Private Bin NZ Sauvignon Blanc

Rosemary Garlic Chicken Breast 30
Sundried tomato polenta, asparagus and mushrooms, tomato demi

Pair with: Patz and Hall Chardonnay

Herb Crusted Pork Loin 29
Cheddar and chive grits, barbeque spiced turnips and Brussels sprouts served with a North Cackalacky sauce

Pair with: Bonterra Merlot

Cheerwine Braised Beef Short Rib (GF) 32
Chive whipped potatoes, wild mushrooms and baby carrots

Pair with: High Heaven Red Blend

Cavatappi Pasta 27
Braised short rib, roasted squash and mushrooms with roasted tomato demi

Pair with: 100 Stories Gold Rush Red Blend

Local NC Bison Meatloaf 34
Smoked mashed potatoes, lima bean puree, house-made catsup

Pair with: Erath Resplendent Pinot Noir



PLATED LUNCHES *continued*

MAIN COURSE *continued*

Cornmeal Crusted Atlantic Salmon 34

Dirty rice, black-eyed pea and corn salsa with cilantro-lime cream

Pair with: Stags' Leap Viognier

Roasted Vegetable Napoleon (GF, VG) 30

Shingled roasted seasonal vegetables with tofu, fire roasted tomato ragout

Pair with: Au Contraire Chardonnay

Vegetable Jambalaya (GF, VG) 26

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Erath Pinot Gris

Vegetarian Paella (GF, VG) 26

Stewed tomatoes, artichokes and peas, smoked tofu, saffron jasmine rice

Pair with: Cavit Pinot Grigio

Vegan Stir Fry (GF, VG) 29

Broccoli, carrots, snow peas, and Beyond Meat served with red curry sauce and coconut steamed rice

Pair with: J Vineyards & Winery Pinot Gris

**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 [Plated Lunch Desserts](#), on page 25.



PLATED LUNCHES *continued*

LUNCH DESSERTS

Please select one dessert:

Raspberry Almond Tart

New York Cheesecake (VT)

Strawberry sauce and vanilla cream

Chocolate Flourless Cake (GF, VT)

Mocha cream and raspberry drizzles

Bourbon Pecan Pie (VT)

Chocolate sauce

Carrot Cake (VT)

Candied pecans and cream
cheese icing

Key Lime Mousse Torte (VT)

Graham cracker crust, coconut whip
and raspberry coulis

Coconut Cream Cake (VT)

Mango rum sauce and toasted coconut

Salted Caramel Mousse Tart (VT)

Amaretto cookie with mocha anglaise

Pair with: Mia Dolcea Moscato d'Asti

White and Dark Bar (GF, VT)

White chocolate mousse and chocolate
flourless cake, hazelnut crunch

Chocolate Pudding Poke Cake (VT)

Angelfood Cake (GF, VT)

With macerated strawberries and
chantilly cream



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 – \$3

Additional main course from Premium Buffet options – \$6

Carolina Comfort 38

- Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing (GF, VT)
- Broccoli and bacon salad with Hoop cheddar, pickled onion, and apple cider dressing (GF)
- Herbed chicken and dumplings
- House-smoked pulled pork barbeque served with barbeque sauce and hot sauce (GF)
- Braised southern greens (GF, VG)
- Baked 5-cheese mac and cheese with buttered cracker crust (VT)
- Bananas Foster bread pudding with house-made caramel sauce and whipped cream (VT)
- 🍷 • Raleigh's Beehive honey-glazed pineapple upside down cake

Little Italy 40

- Caprese salad with mixed greens, tomato, fresh mozzarella cheese, extra virgin olive oil, balsamic glaze, fresh basil (GF, VT)
- Pasta salad with olives, artichokes, Cipollini onions, fire roasted peppers, aged Parmesan served with a sundried tomato vinaigrette (VT)
- Grilled Sicilian chicken breasts with lemon, capers, and Italian herbs (GF)
- Tuscan braised short rib (GF)
- Roasted butternut squash, cauliflower, broccoli, lemon caper gremolata (GF, VG)
- Orzo and spinach Florentine (VT)
- Chocolate amaretto cake with candy crunch (VT)
- Tiramisu (VT)



LUNCH BUFFETS *continued*

Taste of the Mediterranean 39

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 (VT)
- Niçoise salad with garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing (GF, VT)
- Herb-seared salmon and shrimp served with roasted eggplant and potatoes in a spicy tomato broth (GF)
- Moroccan spiced chicken thighs with preserved lemons and olives (GF)
- Roasted harissa spiced vegetables with carrot and chickpea salad (GF, VG)
- Orange olive oil pistachio cake
- Chocolate ricotta cannoli

Mexicali Cantina 37

Hearth baked rolls and butter not included – Served with sour cream and salsa

- Seasonal greens, radishes, jicama, peppers, marinated tomatoes and avocado ranch (GF, VT)
- Orange, grapefruit, cucumber and toasted coconut salad with roasted Serrano vinaigrette (GF, VG)
- Beef fajitas with roasted red onions and peppers (GF)
- Warm soft flour tortillas (VT)
- Mole spiced chicken thighs with mango chutney (GF)
- Borracho beans – pinto beans with Mexican spices (GF, VT)
- Mexican red tomato rice (GF, VG)
- Zucchini, hominy, and black beans served with queso fresco (GF, VT)
- Sweet potato cinnamon pecan bar (VT)
- Tres de leche cake (VT)



LUNCH BUFFETS *continued*

The Delicatessen 30

Hearth baked rolls and butter not included. Served with mayonnaise, whole grain and yellow mustards.

- Tossed garden salad with herbed ranch and balsamic dressing (GF)
- Turkey and cheddar on wheatberry
- Ham and smoked Gouda on ciabatta roll
- Southern style chicken salad on croissant
- Roast beef and Pepper Jack on jalapeño wrap
- Southern smoked tofu on gluten free wrap (GF, VG)
- Southern style pasta salad (VT)
- Homemade barbeque spiced potato chips (GF, VG)
- Chocolate cheesecake (VT)
- Wild berry almond bar (VT)



PREMIUM BUFFET

Lunch 40 | Dinner 47

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 Soups or Salads:

Smoked Tomato Bisque (VT)

Parmesan croutons

Corn and Bacon Chowder

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

Classic Garden Salad (GF, VG)

Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

Poblano & Black Bean Tortilla Soup

With ancho roasted chicken

Tuscan White Bean (GF, VG)

With kale and tomatoes

Broccoli & Bacon Salad (GF)

With Hoop cheddar, pickled onion, and apple cider dressing

Seasonal Fruit Salad (GF, VG)

Fresh from the farm

Niçoise Salad (GF, VT)

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

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert – \$4 per guest

Additional Main Course – \$8 per guest

Pasta Salad (VT)

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

Roasted Butternut Squash & Brussels Sprouts (GF, VG)

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



PREMIUM BUFFET *continued*

MAIN COURSE

Please select two Main Courses:

Cavatappi Pasta

Braised short rib, roasted squash and mushrooms with roasted tomato demi

Cheese Tortellini a la Vodka

Grilled chicken and roasted seasonal vegetables

House-Smoked Beef Brisket (GF)

Sliced and chopped brisket, smoked onion demi

8-hour Ancho Porter Braised Beef Short Rib

Tarragon-Dijon Chicken Breast

Mushroom cream

Cheerwine Glazed BBQ Chicken Thigh (GF)

Rosemary Roasted Chicken Breast (GF)

Truffle and peppercorn demi with wild mushroom fricassee

NC Turkey Cottage Pie

Roasted root vegetables with sweet potato crust

Slow Roasted Bacon Pork Loin (GF)

Maple bacon jam

Roasted Atlantic Salmon Filet

Sage cream and brown butter breadcrumbs

Mahi Mahi

Cilantro lime sauce with charred pineapple-jalapeño chutney

Smokey Barbeque Tofu (GF, VG)

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

Roasted Lasagna with Meatless Bolognese Sauce (VT)

Mozzarella, ricotta, and Parmesan

Curried Tofu (GF, VG)

Chickpeas and cauliflower, coconut rice

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PREMIUM BUFFET *continued*

SIDES

Please select two Sides:

Roasted Seasonal Vegetables (GF, VG)

**Baked Five-Cheese Mac
and Cheese** (VT)

With buttered cracker crust

**Rosemary Roasted
Fingerling Potatoes** (GF, VG)

Creamy Mashed Potatoes (GF, VT)

With garlic and chives

**Southern Braised Greens
and BBQ Spiced Turnips** (GF, VG)

Multigrain Dirty Rice (GF, VG)

Quinoa, wild rice and house
blend Cajun seasoning

Roasted Vegetable Ratatouille (GF, VG)

Eggplant, squash, and tomatoes

**Southern Roasted Root
Vegetables with Bacon** (GF)

Smoked Creamed Collards (VT)

Broccoli and Cauliflower Gratin (VT)

Wild rice and Hoop cheddar

Carolina Cast Iron Rice (GF, VG)

With charred corn and shaved
Brussels sprouts and
caramelized onions



PREMIUM BUFFET *continued*

DESSERTS

Please select two Desserts:

New York Cheesecake (VT)

Strawberry sauce and vanilla whipped cream

Carrot Cake (VT)

With local honey cream cheese frosting

Chocolate Flourless Cake (GF, VT)

Mocha cream and raspberry drizzles

Key Lime Tart (VT)

Raspberry coulis

Ho Ho Cake (VT)

Chocolate cake, vanilla buttercream filling, topped with chocolate ganache

Seasonal Fruit Crumble (VT)

Baked and topped with streusel

Bananas Foster Bread Pudding (VT)

Banana custard, caramel and whipped cream

Chocolate Silk Torte (VT)

Chocolate cake, French silk filling, hazelnut crunch, Kahlua anglaise



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.

Down Home Classic Buffet 50

- House chopped salad with charred radicchio and iceberg, cucumbers, tomatoes with house-made blue cheese dressing and herbed red wine vinaigrette (GF, VT)
- Heirloom caprese salad with fresh mozzarella, toasted pine nuts, and pesto vinaigrette (GF, VT)
- Peppercorn braised beef short ribs, and cognac cream sauce
- Local honey-glazed chicken breast, and pickled mustard seeds (GF)
- Lemon-dill roasted salmon and shrimp, blistered corn and chive cream
- Baked potato au gratin, Gruyère cheese, and chives (GF)
- Roasted cauliflower and asparagus with preserved lemon-sundried tomato vinaigrette (GF, VG)
- Buttermilk pie, chocolate crust, fresh berries (VT)
- Seasonal wild berry cobbler, whipped cream (VT)

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert from Premium Buffet Options – \$4
Additional Main Course from Premium Buffet Options – \$8

Southern Buffet 48

- Local farmer's salad with seasonal vegetables green goddess and herbed balsamic dressing (GF, VT)
- Melon salad with pickled onions, country ham, farmer's chevre with local basil and mint (GF)
- House-smoked beef brisket, horseradish cream and charred onion
- Sage-roasted NC Turkey breast, bourbon apple marmalade (GF)
- Sweet tea-brined Smithfield pork loin, Carolina jerk BBQ (GF)
- Braised southern greens, barrel-aged cider vinegar (GF, VG)
- Loaded sweet potato mash with sour cream, chives, and Hoop cheddar (GF)
- Apple-pecan cake, Granny's caramel frosting (VT)
- Tarheel "Mud" pie, chocolate mousse, toffee crunch, chocolate crust (VT)

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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 Salad:

Baby Romaine Bruschetta (VT)

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

Local Hydroponic Bibb (GF, VT)

Raleigh local honey apple butter, honey fig and goat cheese, shaved pickled fennel, honeycomb peanut brittle, sundried tomato-champagne vinaigrette

Prosciutto and Melon Salad (GF)

Baby gem lettuce, pickled blueberry, white balsamic and chive vinaigrette

Capital Field Greens (GF, VT)

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

Watercress Salad (GF, VG)

Whipped hummus, roasted carrots and baby beets, curried granola crumble, charred red pepper vinaigrette

Local Baby Romaine (GF)

Roasted artichokes, sundried tomatoes, marinated olives, pancetta bits, whipped feta, creamy charred lemon vinaigrette

Pair a Salad with: Au Contraire Chardonnay



PLATED DINNERS *continued*

MAIN COURSE

Please select one Main Course:

Stuffed Chicken Breast (GF) 38

Pimento cheese and collard stuffed chicken breast, chive smashed farmer's potatoes, butternut squash puree, pepper jelly demi

Pair with: Talbott Kali Hart Chardonnay

Mojo Glazed Pork Loin (GF) 35

Plantain and black bean rice cake, braised kale, bacon-pineapple chutney

Pair with: Au Contraire Pinot Noir

Herb Crusted Chicken Breast 37

Wild mushroom puree, roasted Vidalia onions, sweet peppers, roasted baby carrots, fingerling potatoes and thyme cream sauce

Pair with: Saget La Perriere Sauvignon Blanc

Rosemary Peppercorn Fillet (GF) 53

Truffle potato pavé, seasonal farmer's vegetables, and Spanish olive demi

Pair with: Two Vines Merlot

Pan Seared Scallops (GF) 42

Aged cheddar polenta cake, corn and lima bean salad, and charred scallion cream

Pair with: Bonterra Sauvignon Blanc

Hoisin Ginger Braised Beef Short Rib 40

Horseradish mashed potatoes, roasted baby carrots with shiitake mushroom glaze

Pair with: Cono Sur Organico Pinot Noir

Grilled Atlantic Swordfish (GF) 44

Amaretto and butternut squash mash, artichoke and tomato relish, served with warm lemon-sage vinaigrette

Pair with: Martin Codax Albarino

Cilantro and Lime Mahi Mahi (GF) 42

Masa corn cake, braised red cabbage, green beans and hominy tomatillo sauce

Pair with: Antinori Guado al Tasso Vermentino

Chili Spiced Chicken (GF) 46

Duck confit Creole rice, charred Vidalia onions and haricot verts with a foie gras demi

Pair with: D.B. Rothschild Légende Bordeaux Blanc



PLATED DINNERS *continued*

MAIN COURSE *continued*

Please select one Main Course:

Herb Roasted Filet and Caramelized Scallops (GF) 62

Butter mashed lima beans, roasted fingerling potatoes, and farm fresh vegetables with peppery Bordelaise sauce

Pair with: Trivento Golden Reserve Malbec

Lemon Garlic Chicken and Butter Poached Shrimp 43

Roasted red pepper cous cous and blistered asparagus with grapefruit beurre blanc

Pair with: Cavit Rosé

8-Hour Confit Pork Loin and Crispy Pork Belly (GF) 40

Roasted sweet potato fingerlings and creamed collards with bourbon maple demi

Pair with: Cono Sur Bicicleta Pinot Noir

Seared Diver Scallops and Crispy Pork Belly (GF) 48

English pea risotto and roasted baby vegetables with red pepper vinaigrette

Pair with: Locations by Dave Phinney Red Blend

Red Beet and Balsamic Short Rib 44

Cheese tortellini, wild mushroom puree and caramelized heirloom squash with a creamy tomato demi

Pair with: Frontera Cabernet Sauvignon

Atlantic Sea Bass and Lobster Whipped Potatoes (GF) 73

Sautéed fennel and spinach with a chorizo demi

Pair with: Tormaresca Calafuria Rosé

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Roasted Vegetable Napoleon (GF, VG) 30

Shingled roasted seasonal vegetables with tofu, fire roasted tomato ragout

Pair with: Au Contraire Chardonnay

Vegetable Jambalaya (GF, VG) 26

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Erath Pinot Gris

Vegetarian Paella (GF, VG) 26

Stewed tomatoes, artichokes and peas, smoked tofu, saffron jasmine rice

Pair with: Cavit Pinot Grigio

Vegan Stir Fry (GF, VG) 29

Broccoli, carrots, snow peas, and Beyond Meat served with red curry sauce and coconut steamed rice

Pair with: J Vineyards & Winery Pinot Gris

PLATED DINNERS *continued*

DESSERTS

Please select one Dessert:

Salted Caramel Tart (VT)

Chocolate cashew bark

Almond Apricot Torte (GF, VT)

Brandy whipped cream,
toasted almonds

Black and White Bar (GF, VG)

Chocolate flourless cake with
white chocolate mousse and
candy crunch

Sweet Potato and White Chocolate Bar (VT)

Hazelnut crunch with anglaise

Lemon Ricotta Cheesecake (VT)

Graham crust, toasted almonds

Southern Classic Trio (VT)

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

Decadent Chocolate Trio (VT)

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

Raleigh's Local Honey Mousse

In a beehive meringue, vanilla cake,
chocolate sauce

Create-Your-Own Trio

Please select three: (Including Items from Signature Trios)

- Milk Chocolate S'more Tart (VT)
- White Chocolate Raspberry Brûlée Tart (VT)
- Lemon Meringue Tart (VT)
- Lemon Almond Courvoisier Cake (VT)
- Dark and White Chocolate Cheesecake (VT)
-  · Local Honey Ginger Panna Cotta (GF)
- Chocolate Coconut Haystack Macaron (GF, VT)
- Chocolate Covered Strawberries (GF, VT)
- Grand Marnier Toffee Opera Cake (VT)
- Maple Brown Sugar Tart (VT)
- Buttermilk Pie (VT)
- Salted Caramel Tart (VT)

Pair a Dessert with: Bottega Petalo Moscato Spumante



RECEPTION



COLD HORS D'OEUVRE

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

Southern Chicken Salad	4	NC Shrimp Shooter (GF)	5.50	Tomato Caprese Skewer (GF, VT)	4
Cheddar-chive biscuit		Local Hail Mary cocktail sauce		Balsamic glaze	
Southern Deviled Egg Parfait (GF)	4	Tuna Tartare in Cucumber Cup (GF)	5	Mediterranean Bruschetta	4
Creamy egg mousse and crispy pancetta		Ginger-soy, Yuzu aioli		Heirloom tomato, artichokes, olives, and whipped feta on toasted baguette	
Pepper Seared Filet (GF)	5	Salmon and Dill Rilette	4.50	Basil Compressed Cantaloupe (GF, VG)	3.50
Caesar aioli, baby romaine, Parmesan crisp		Toasted pumpernickel and pickled mustard seeds		Freeze dried raspberry	
Medium Rare Beef Tartare (GF)	5	Crab and Mango Salad	6	Roasted Red Pepper and Garlic Hummus (GF, VG)	4
Whipped blue cheese mousse, endive leaf		Roasted jalapeño, micro basil, crispy phyllo tart		Cucumber cup and radish salad	

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HOT HORS D'OEUVRE

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

Greek Turkey Meatloaf	4.50	Mini Beef Wellington	5	Greek Lamb Kofta (GF)	5.50
Crispy lavosh, cucumber tzatziki sauce		Puff pastry, red pepper aioli		Meat stick, cucumber tzatziki sauce	
Sesame Tempura Chicken Thigh	4.50	Reuben Biscuit	4.50	Bacon Wrapped Shrimp (GF)	5
Cilantro-ginger aioli		Caramelized onion biscuit, shredded corned beef, Swiss cheese, sauerkraut, Thousand Island dressing		Roasted jalapeño remoulade	
Duck Confit and Fontina Cheese Arancini	5	Beef Bourguignon Tart	5	Crab & Corn Cakes	6
Balsamic tomato jam		Braised beef, truffle mash, savory rosemary tart		Smoked paprika aioli	
Rosemary Fried Chicken & Waffle	4.50	Short Rib Cheese Steak	5.50	Crispy Catfish Tostada	4.50
Maple bourbon syrup		Provolone fondue, rosemary tart, pickled pepper and onions		Cornmeal fried catfish, cilantro and black bean puree, avocado silk	



HOT HORS D'OEUVRE *continued*

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

Smoked Salmon Grilled Cheese

5

Buttery sourdough bread,
Boursin and brie cheese,
tomato jam

Asian Pork Pot Stickers

4

Soy-ginger sauce

Pork Belly Steam Bun

4.50

Honey hot Sriracha glaze

Mini "Meatless" Quesadilla (VT)

5

Impossible meat seasoned
with chipotles, onions, and
peppers topped with a
Monterey Jack, avocado
crema on a flour tortilla

Fried Green Tomato (VT)

4

Pimento cheese mousse
and pepper jelly

Jalapeño and Jack Cheese Arepa (VT)

4

Local peach jam, roasted
corn, and pepper garnish

Mini "Meatless" Vegan Meatball (GF, VG)

5

Charred marinara,
parsley and basil salad

Roasted Root Vegetable Skewer (GF, VG)

5

Warm roasted garlic hummus



RECEPTION SMALL PLATES

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

CHILLED

New England Lobster Roll 15

House fried Old Bay Chip

Ahi Tuna Tartare (GF) 11

Yuzu-wasabi aioli, wakame salad, puffed rice noodles

Deviled Shrimp (GF) 9

Southern succotash salad, barrel-aged apple cider vinaigrette

House-Smoked Salmon Niçoise (GF) 10

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

BBQ Spiced Duck Confit 11

Whipped chevre, pickled okra, roasted tomato, orange slices, white balsamic and maple vinaigrette

Roasted Carrots and Artichokes (GF, VG) 7

Roasted garlic whipped hummus, charred red pepper vinaigrette

HOT

Caramelized Scallop 12

Herbed jasmine rice, coconut curry broth, cilantro oil

Shrimp & Grits 10

Butter poached shrimp, Hoop cheddar grits, sausage gravy

Hoisin-Ginger Braised Beef Short Rib 13

Horseradish mash with a shiitake mushroom glaze

Panko Fried Southern Chicken 10

Buttermilk mashed potatoes, braised collard greens, roasted Vidalia onion gravy

Shepherd's Pie 11

Harissa ground lamb, roasted vegetables, chive potato mash

"Meatless" Kimchi Ball (GF, VG) 10

Bok choy-ginger fried rice, scallion tamari glaze

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RECEPTION STATIONS

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

Antipasto Display (VT) 8

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

Garden Vegetables (VT) 7

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

Crostini and Flat Breads (VT) 6

Pimento cheese, white bean and mustard greens hummus, marinated tomato-basil bruschetta, whipped fig and goat cheese with caramelized onions, served with a variety of toasted flat breads and artisan crackers

Imported and Local NC Cheese (VT) 8

Served with sliced baguettes and assorted crackers

Display of Sliced Seasonal Fruit and Berries (GF, VG) 6

Farm fresh, local and seasonal

Fresh Vegetable Crudité (GF, VT) 6

Green goddess and Gorgonzola-buttermilk dressing

Slider Stop 12

Please select three from the following:

- **Pulled Short Rib** – caramelized onions, horseradish cheddar
- **All American Slider** – beef patty, special sauce, tobacco onions, cheddar cheese
- **Southern Fried Chicken Slider** – southern slaw, spicy pickles
- **All American “Meatless” Slider** – special sauce, tobacco onions, cheddar cheese (VT)

Flat Bread Pizzas 12

- Caramelized onion and brie with lemon arugula salad (VT)
- Prosciutto, figs jam, and Fontina cheese
- Caprese flatbread with pesto

Stromboli 12 slices, per loaf 38

Please select from the following:

- Italian sausage, roasted red peppers, Provolone
- Salami, capocollo, prosciutto, and Mozzarella
- Southwest chicken and chorizo, poblanos and onions, Pepper Jack cheese
- Short rib with balsamic caramelized onions, Provolone
- Spinach, artichoke, and sundried tomato with Fontina and Parmesan (VT)

CULINARY-ATTENDED ACTION STATIONS

*Prices listed are per guest or station.
Minimum order quantity noted per item.*

***A \$125++ fee per culinary professional required.**

Yukon Gold and Sweet Potato Bar* 10/guest
(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 \$6 per guest*

Two culinary professionals required per station

Southern Poutine* 11/guest
Roasted marble fingerlings, pimento cheese fondue, and chicken gravy. Served with bacon, chives, pickled jalapeño, chicharrónes, and cheese curds

Creamy Mac n' Cheese Bar* 8/guest
(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*

Herb-Butter Roasted Turkey Carving Station* 220
(Serves approximately 30 guests)

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



CULINARY-ATTENDED ACTION STATIONS *continued*

Prices listed are per station.

Glazed Ham Carving Station* 400

(Serves approximately 75 guests)

Grain mustards and pesto mayonnaise served with freshly baked rolls

Top Round of Beef Carving Station* 600

(Serves approximately 100 guests)

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

Herb Crusted Tenderloin of Beef Carving Station* 450

(Serves approximately 25 guests)

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

8-Hour Confit Tropical Pork Loin Carving Station* 290

(Serves approximately 40 guests)

NC Caribbean Jerk BBQ and tomatillo chutney served on a fresh baked chive biscuit

Carolina Porchetta* 400

(Serves approximately 30 guests)

NC pork loin stuffed with house-smoked pulled eastern pork barbeque and collard greens. Served with mini corn muffins, pimento cheese and southern crackers, NC slaw, and a variety of barbeque and hot sauces

Two culinary professionals required per station.



DESSERT STATIONS

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

Carolina Confections 7

- Banana pudding shooter
- Salted pecan fudge
- Mini red velvet cupcakes and peach crumble bar
- Chocolate chess pie and lemon meringue tart

We Want Ice Cream (GF) 11

Premium hand-scooped ice cream with toppings to include hot fudge and caramel, sprinkles, Oreo® cookie crumbs, nuts, whipped cream, chopped M&M's® candy, and cherries

Add Root Beer Floats for an additional \$2

Cake Pops (VT) (each) 4

Minimum of 50

Assorted flavors, chocolate dipped

Cheesecake Lollipops (VT) (each) 4

Minimum of 50

Assorted flavors



BAR SERVICE



BAR SERVICE - PREMIUM PACKAGE

Prices listed are per drink. A \$150++ 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

Hosted: 4.50

Bud Light
Coors Light
Michelob Ultra

Imported and Craft Beer

Hosted: 5.50

Corona Extra
Heineken
Assorted Raleigh Microbrews:
Trophy Brewing Co.
Big Boss Brewing Co.

Premium Spirits

Hosted: 9

New Amsterdam Vodka
Tanqueray Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Jack Daniel's Whiskey
Jameson's Irish Whiskey
Seagram's VO Whiskey
Hennessy VSOP Cognac
Baileys Irish Cream Liqueur
Kahlua Liqueur

Premium Wine

Hosted: 7

Chateau Ste. Michelle, Chardonnay
Ecco Domani, Pinot Grigio
Bonterra, Sauvignon Blanc
Los Vascos, Cabernet Sauvignon
Cono Sur, Pinot Noir
14 Hands, Rosé
Lunetta, Prosecco

Non-Alcoholic Beverages

Pepsi Products Hosted: 3.50
Bottled Water Hosted: 3.50
Perrier Water Hosted: 4



BAR SERVICE - ULTRA PREMIUM PACKAGE

Prices listed are per drink. A \$150++ 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

Hosted: 4.50

Bud Light
Coors Light
Michelob Ultra

Imported and Craft Beer

Hosted: 5.50

Corona Extra
Heineken
Assorted Raleigh Microbrews:
Trophy Brewing Co.
Big Boss Brewing Co.

Ultra Premium Spirits

Hosted: 10

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Camarena Silver Tequila
Dalmore 12 Scotch
Woodford Reserve Bourbon
Jameson's Irish Whiskey
Crown Royal Whiskey
Hennessy XO Cognac
Grand Marnier Orange Liqueur
Chambord Raspberry Liqueur
St. Germain Elderflower Liqueur

Ultra Premium Wine

Hosted: 9

Santa Cristina, Pinot Grigio
Liquid Light, Sauvignon Blanc
Louis Martini, Cabernet Sauvignon
Columbia Winery, Merlot
Mon Frère, Pinot Noir
Trivento Golden Reserve, Malbec
Ferrari Brut, Sparkling

Non-Alcoholic Beverages

Pepsi Products **Hosted: 3.50**
Bottled Water **Hosted: 3.50**
Perrier Water **Hosted: 4**



WINE

BY THE BOTTLE

Sparkling

LaMarca Prosecco – Veneto, Italy 32

Fruity flavors of green apple, juicy peach and ripe lemon framed by hints of minerality.

Chardonnay

Au Contraire – California 50

Aromas of lemon-lime citrus with rich pear and red apple layered with a floral note of orange blossom. Focused minerality and acidity with a round mouth feel with a crisp balance.

Bonterra – California 30

An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds. Made with 100% organically grown grapes.

Sauvignon Blanc

Stag's Leap Wine Cellars,
Aveta – Napa, California 53

Tangerine, papaya, guava, pineapple and lemongrass aromas. Bright acidity and a flavorful mid-palate leads to a long finish filled with orange zest and kiwi flavors.

Whitehaven – New Zealand 48

Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.

Saget La Perriere – France 36

Fruity fragrances with peach and lychee. Persistent mineral and fruity notes with a lingering finish.

Riesling

Eroica – Washington 50

Sweet lime and mandarin orange aromas with subtle mineral notes and mouth-watering acidity.

Pinot Gris

J Vineyards – California 36

Aromas of roasted pineapple, candied lemon rind and honeysuckle. Ripe flavors of zesty orange, tangerine and Asian pear.

Rosé

Cavit – Veneto, Italy 30

A delicate and pleasing strawberry aroma and flavors of raspberries, cherries and watermelon. Well balanced, fresh, dry, light and crisp.

Fleur de Mer – France 44

Aromas and flavors of fresh red berries, cherry, watermelon, subtle citrus, and Mediterranean herbs. Soft and refreshing acidity cleans out the palate nicely.

Bonterra – California 34

A Grenache based blend with delicate notes of strawberry, key lime, rosewater and pineapple. Made with 100% organically grown grapes.



WINE

BY THE BOTTLE *continued*

Merlot

Frei Brothers Reserve – California 38

Medium-bodied wine with intense flavors of blackberry and cherry, hints of spice from barrel aging.

Bonterra – California 32

Elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

Malbec

Don Miguel Gascon Reserva – Argentina 50

Layers of complexity unfold with ripe notes of blackberry and plum framed by hints of brown spice.

Cabernet Sauvignon

Casillero Del Diablo, Reserva Privada – Maipo Valley, Chile 48

Firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and a lingering finish.

Chateau Ste. Michelle Indian Wells – Washington 48

The wine offers dark fruit aromas and flavors. Syrah contributes the richness and concentration.

Mon Frère – California 48

Aromas of plum and blackberry, layered with elegant floral tones of lavender and sage that enhance underlying vanilla tones. A fruity palate with bold texture and a juicy mouthfeel.

Red Blend

Locations by Dave Phinney – California 42

Opens with ripe black fruits. Dense and rich, with hints of chocolate, blackberry compote.

1000 Stories Gold Rush Red – California 32

This wine has a brilliant deep purple hue and is layered with aromas and flavors of rich cherry, cassis, leather and spices.

Beverage selections subject to availability.



CRAFT COCKTAILS

Prices listed are per drink.

Margarita Madness

8 Hosted

Margaritas on the Rocks, Mexican Martinis and House Sangria

Featuring Herradura Silver Tequila and our House Sangria, made with Cono Sur Pinot Noir

Cheers to Champagne

9 Hosted

Mimosas, Bellinis, Poinsettias and French 75

Featuring Marquis De La Tour Brut Champagne

Bloody Mary Bar

8 Hosted

Garlic stuffed olives, horseradish, pickles, jalapeños, hot sauce, cocktail onions, celery and cucumbers

Featuring New Amsterdam Vodka

Martini Traditions

8 Hosted

Classic Martinis and Cosmopolitans

Featuring Tito's Vodka & Tanqueray Gin



GENERAL INFORMATION



GENERAL INFORMATION

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 90% 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 (5) 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.

Cancellation Policy

In the event the function is cancelled 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.

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 five (5) 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.

GENERAL INFORMATION

POLICIES AND PROCEDURES *continued*

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.

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.

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.

Supplemental Staffing

Attendant or Additional Server Fee – \$100 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 – \$125 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 – \$150 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.

GENERAL INFORMATION

POLICIES AND PROCEDURES *continued*

Bar Service

A bartender is required for all alcohol service. There is a \$150++ fee per bartender, per four-hour period. 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 bars with two guarantees.

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.

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.

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.

GENERAL INFORMATION

POLICIES AND PROCEDURES *continued*

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!

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.

GENERAL INFORMATION

POLICIES AND PROCEDURES *continued*

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
Sweet Peas Urban Garden
Scott Farms
Latta Egg Ranch
Fogwood Food

Local Dairy:

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

NC State Farms Market Vendors:

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





 **COMPLEX**