

CATERING MENU

RALEIGH, NC





CHEF SPOTLIGHT

EXECUTIVE CHEF PHIL EVANS, THE COMPLEX

Chef Phil's impressive background speaks for itself. Aside from his past three 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"*.

INDEX

PAGE

SHARE YOUR MEAL

4

BREAKFASTS.....

6-9

A LA CARTE

11-13

BREAK SERVICE.....

14

BOXED LUNCHES.....

16-17

PLATED LUNCHES.....

18-22

LUNCH BUFFETS.....

23-29

DINNER BUFFETS

31

PLATED DINNERS

32-35

HORS D’OEUVRE

37-39

RECEPTION SMALL PLATES

40

RECEPTIONS STATIONS.....

41-44

BEVERAGES.....

46-50

FINE PRINT

52-55

SERVICE DIRECTORY

CATERING GENERAL MANAGER

James Jenkins

919.996.8675

James.Jenkins@sodexo.com

SENIOR CATERING SALES MANAGER

Samantha Amodio

919.996.8682

Samantha.Amodio@sodexo.com

DIRECTOR OF OPERATIONS, FOOD & BEVERAGE

Brad Clinton

919.710.5148

Brad.Clinton@sodexo.com



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.*

FREEMAN'S | 22

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

COASTAL PLAINS | 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
Lunetta Prosecco*

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

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per item.

FRIED EGG SANDWICH | 7

Sausage, egg, and cheddar cheese on brioche

FLAKY CROISSANT SANDWICH | 8

Fried egg, Swiss cheese, and Carolina smoked ham

BREAKFAST BURRITO | 7

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

VEGAN BREAKFAST BURRITO | 7

Chili-spiced tofu, quinoa, black beans and roasted corn, served with salsa

HARD BOILED EGG | 2

INDIVIDUAL CEREALS AND MILK | 5

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

OATMEAL BRÛLÉE | 7

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

ENGLISH MUFFIN | 7

Fried egg, Canadian bacon, cheddar cheese



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 | 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 NO LOCAL
- Served with butter, preserves, and cream cheese

CAPITAL SQUARE 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 NO LOCAL
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

HEALTHY BREAKFAST BUFFET | 43

- Seasonal sliced fresh fruit 🌾 VG
- Assorted Gluten Free muffins* 🌾 V NO 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
- Farmers market turkey sausage vegetable hash with quinoa and sweet potato 🌾
- Cinnamon apple oatmeal served with golden raisins, cinnamon, and brown sugar 🌾 V
- Served with ketchup and hot sauce

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



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 | 17

(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.

DEEP DISH PANCAKES | 17

(Minimum of 20 guests)

Please select one from the following:

- Blueberry and granola deep dish pancake
- Banana walnut deep dish pancake

Served with bourbon maple syrup and wild berry compote



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 🌾 | 28

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

BANANA FRENCH TOAST | 29

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

SPINACH FRITTATA 🌾 | 30

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

BREAKFAST QUESADILLA* | 29

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

***Substitute Impossible™ Meat for Chorizo | +31**

Pair with: Ferrari Brut Orange Mimosas

Enhance plated breakfast with seasonal fresh fruit cup for additional \$5



A close-up photograph of a bakery display. In the foreground, there are several golden-brown croissants with a flaky texture. To the left, there are cinnamon rolls with a spiral pattern. In the background, there are rows of small, round pastries covered in chocolate and white icing. The text "A LA CARTE / BREAKS" is overlaid in the center of the image.

A LA CARTE / BREAKS

NON-ALCOHOLIC BEVERAGES

FRESHLY BREWED COFFEE (gallon) | 64

Served with sugars and cream

FRESHLY BREWED

DECAFFEINATED COFFEE (gallon) | 64

Served with sugars and cream

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 WATER (gallon) | 33

Fresh sliced, fruit enhanced

Please select from the following:

- Ginger-passion fruit and strawberry
- Watermelon, local honey, lime 🍯
- Cucumber-mint
- Tangerine-blackberry and 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



SNACKS

SIGNATURE TRAIL MIX (pound) | 28

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

SPICY SNACK MIX (pound) | 25

Spicy blend of cheese crackers,
bread chips, corn sticks,
and nuts

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 AND

BERRIES (per guest) | 6

Farm fresh, local, and seasonal

WHOLE FRESH FRUIT (each) | 4

CHOBANI® GREEK YOGURT (each) | 5

Assorted Flavors

QUAKER® CHEWY GRANOLA BAR (each) | 5

Assorted flavors,
individually wrapped

KELLOGG'S® NUTRI-GRAIN® CEREAL BARS (each) | 5

Assorted flavors, Individually wrapped

ASSORTED BAG SNACKS (each) | 5

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*



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 per dozen)

Please select from the following:

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon

LEMON BARS  (dozen) | 43

PECAN BARS  (dozen) | 43

MOORE SQUARE FRUIT | 40

AND NUT BARS 

With fresh granola, oats,
dried cranberries and
bonded with honey

BAVARIAN SOFT | 36

PRETZEL STICKS 

Served with mustard and
cheese sauce

FRESHLY BAKED COOKIES  | 41

Chocolate chip, oatmeal
raisin, sugar, white chocolate
macadamia nut

FRESHLY BAKED BROWNIES*  | 41

Double chocolate brownie

RICE KRISPIES® TREATS   | 34

Homemade and dipped
in chocolate

JUMBO CINNAMON ROLLS  | 47

GOURMET CUPCAKES  | 40

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  (each)

Custom artwork available upon
request. Elaborate logos require
additional \$50 per cake.

- 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 
- 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





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 & CHEDDAR SANDWICH | 29

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

HAM & SMOKED

GOUDA SANDWICH | 29

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

ROAST BEEF & HORSERADISH

CHEDDAR SANDWICH | 29

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

ITALIAN SUB SANDWICH | 29

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

CROISSANT CHICKEN SALAD | 30

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

ROASTED PORTOBELLO

SUPREME SANDWICH | 31

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

SIDES

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

- Chopped fruit salad
- Quinoa and dried fruit with lemon vinaigrette
- Southern slaw with honey poppy seed vinaigrette

WRAPS

TURKEY BLT WRAP | 31

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

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

SOUTHERN SMOKED TOFU WRAP | 31

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 🌾 🍃 | 31

Mixed greens, wild rice, spicy pecans, 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 🌾 🍃 | 31

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 | 32

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

Pair with: 14 Hands Rosé

RALEIGH COBB SALAD | 31

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

Pair with: Bonterra 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: Liquid Light Sauvignon Blanc

LOCAL FARMER'S MARKET SALAD | 29

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

· Add Chicken to Salad | +6

Pair with: Bonterra Sauvignon Blanc

THAI-STYLE BEEF AND NOODLE SALAD | 35

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

· Substitute Shrimp | +7

Pair with: Mon Frère Pinot Noir

GRILLED CHICKEN CAESAR | 31

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

Pair with: Cavit Pinot Grigio

DESSERTS *Please select one from the Desserts on page 22.*



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

Parmesan Croutons

CHILLED TOMATO GAZPACHO

With cucumbers and peppers

BUTTERNUT SQUASH BISQUE

With curry and coconut

POBLANO AND BLACK BEAN TORTILLA SOUP

With ancho roasted chicken

Pair with: Trivento Malbec

SALADS

COASTAL PLAIN FARMS SALAD

Hydroponic bibb lettuce, fennel, tomato and olive tapenade, fire-roasted pepper drizzle, apple cider vinaigrette

BABY SPINACH SALAD

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

RALEIGH FIELD GREENS

Green tomato and apple chutney, shaved radishes, Hoop cheddar, cider vinaigrette

CAPRESE SALAD

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

Pair with: Bonterra Sauvignon Blanc



PLATED LUNCHES *continued*

MAIN COURSE

Please select one Main Course:

HONEY & HERB CHICKEN BREAST 🌿 | 38

Sour cream and chive mashed potatoes, creamed collards, roasted baby carrots, roasted garlic chicken demi

Pair with: Santa Cristina Pinot Grigio

LIME & CILANTRO CHICKEN BREAST 🌿 | 38

Confetti rice with black beans and corn, squash and zucchini served with poblano cream sauce

Pair with: Bonterra Chardonnay

SESAME CHICKEN THIGH 🌿 | 38

Fried rice, stir-fried bok-choy and hoisin ginger demi

Pair with: Bonterra Sauvignon Blanc

ROSEMARY GARLIC CHICKEN BREAST 🌿 | 39

Lemon and herb risotto cake, asparagus and mushrooms, with sundried tomato and lemon caper cream

Pair with: Liquid Light Sauvignon Blanc

HERB CRUSTED PORK LOIN 🌿 | 35

Mashed sweet potatoes, barbeque spiced turnips and Brussels sprouts served with a North Cackalacky sauce

Pair with: Columbia Winery Merlot

CHEERWINE BRAISED BEEF SHORT RIB 🌿 | 38

Chive whipped potatoes, wild mushrooms and baby carrots

Pair with: Apothic Red Blend

CAVATAPPI PASTA | 31

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

Pair with: 14 Hands Rosé

LOCAL NC MEATLOAF 🌿 LOCAL | 38

Smoked mashed potatoes, lima bean puree, roast baby carrot, and mushroom gravy

Pair with: Mon Frère Pinot Noir



PLATED LUNCHES *continued*

MAIN COURSE *continued*

LEMON & HERB ATLANTIC SALMON 🌿 | 39

Wild rice, black-eyed pea and corn salsa with dill cream

Pair with: 14 Hands Rosé

ROASTED VEGETABLE TERRINE 🌿 VG | 33

Seasonal vegetables with tofu, fire roasted tomato ragout

Pair with: Bonterra Chardonnay

VEGETABLE JAMBALAYA 🌿 VG | 30

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Bonterra Sauvignon Blanc

VEGETARIAN PAELLA 🌿 VG | 30

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

Pair with: Cavit Pinot Grigio

VEGAN STIR FRY 🌿 VG | 33

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

Pair with: Santa Cristina 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
Plated Lunch Desserts on page 22.*



PLATED LUNCHES *continued*

LUNCH DESSERTS

Please select one dessert:

RASPBERRY ALMOND TART

NEW YORK CHEESECAKE

Strawberry sauce and vanilla cream

CHOCOLATE FLOURLESS CAKE

Mocha cream and raspberry drizzles

BOURBON PECAN PIE

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

Pair with: Lunetta Prosecco

WHITE AND DARK BAR

White chocolate mousse and chocolate
flourless cake, hazelnut crunch

CHOCOLATE PUDDING POKE CAKE

ANGELFOOD CAKE

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 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 smoked Gouda cheese on hoagie roll
- 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
- Wild berry almond bar V

CAROLINA COMFORT | 44

- Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing 🌿 V
- Southern style macaroni salad V
- Herbed chicken and dumplings
- House-smoked pulled pork barbeque served with barbeque sauce and hot sauce 🌿
- Braised southern greens 🌿 VG
- Baked 5-cheese mac and cheese with buttered cracker crust V
- Bananas Foster bread pudding with house-made caramel sauce and whipped cream V
- Raleigh's Beehive honey-glazed pineapple upside down cake 🍯



LUNCH BUFFETS *continued*

LITTLE ITALY | 46

- Caprese salad with mixed greens, tomato, fresh mozzarella cheese, extra virgin olive oil, balsamic glaze, fresh basil 🌿 V
- Pasta salad with olives, artichokes, Cipollini onions, fire roasted peppers, aged Parmesan served with a sundried tomato vinaigrette V
- Grilled Sicilian chicken breasts with lemon, capers, and Italian herbs 🌿
- Tuscan braised short rib 🌿
- Braised cannellini beans, kale, Brussels sprouts and roasted tomatoes 🌿 VG
- Orzo and spinach Florentine V
- Chocolate amaretto cake with candy crunch V
- Tiramisu V

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 V
- Niçoise salad with garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing 🌿 V
- Herb-seared salmon with pesto cream and butter poached shrimp 🌿
- Tandoori-spiced chicken thighs with tomato cream sauce 🌿
- Roasted harissa spiced vegetables with carrot, chickpea salad 🌿 VG
- Lemon and oregano roasted fingerling potatoes 🌿 VG
- Orange olive oil pistachio 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 🌱 v
- Street corn salad with roasted corn, peppers, radishes, Cotija cheese and chipotle lime vinaigrette 🌱 v
- Beef fajitas with roasted red onions and peppers 🌱
- Warm soft flour tortillas v
- Mole spiced chicken thighs with Poblano cream 🌱
- Black beans, corn and cilantro confetti rice v
- Zucchini, hominy, roasted peppers, served with queso fresco 🌱 v
- Sweet potato cinnamon pecan bar v
- Tres de leche cake v



PREMIUM BUFFET

LUNCH | 49 DINNER | 58

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

Parmesan croutons

CORN AND BACON CHOWDER

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

POBLANO & BLACK BEAN TORTILLA SOUP

With ancho roasted chicken

TUSCAN WHITE BEAN SOUP

With kale and tomatoes

CLASSIC GARDEN SALAD

Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

ENHANCE YOUR BUFFET

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

Additional Main Course – \$8 per guest

BROCCOLI & BACON SALAD

With Hoop cheddar, pickled onion, and apple cider dressing

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 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 🌿

Sliced and chopped brisket, smoked onion demi

8-HOUR ANCHO PORTER BRAISED BEEF SHORT RIB 🌿

HONEY & HERB CHICKEN BREAST 🌿

Whiskey demi

CHEERWINE GLAZED BBQ CHICKEN THIGH 🌿

ROSEMARY ROASTED CHICKEN BREAST 🌿

Truffle and peppercorn demi with wild mushroom fricassee

NC TURKEY COTTAGE PIE 🌿 LOCAL

Roasted root vegetables with sweet potato crust

SLOW ROASTED BACON PORK LOIN 🌿

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 🌿 VG

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

ROASTED LASAGNA WITH MEATLESS BOLOGNESE SAUCE V

Impossible™ meat, mozzarella, ricotta, and Parmesan

CURRIED TOFU 🌿 VG

Chickpeas and cauliflower, coconut rice

**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 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

MULTIGRAIN DIRTY RICE 🌱 VG

Quinoa, wild rice and house
blend Cajun seasoning

ROASTED VEGETABLE RATATOUILLE 🌱 VG

Eggplant, squash, and tomatoes

**SOUTHERN ROASTED ROOT
VEGETABLES WITH BACON** 🌱

SMOKED CREAMED COLLARDS V

BROCCOLI AND CAULIFLOWER GRATIN V

Wild rice and Hoop cheddar

CAROLINA CAST IRON RICE 🌱 VG

With charred corn and shaved Brussels
sprouts and caramelized onions



PREMIUM BUFFET *continued*

DESSERTS

Please select two Desserts:

NEW YORK CHEESECAKE

Strawberry sauce and vanilla
whipped cream

CARROT CAKE

With local honey cream cheese frosting

CHOCOLATE FLOURLESS CAKE

Mocha cream and raspberry drizzles

HO HO CAKE

Chocolate cake, vanilla buttercream
filling, topped with chocolate ganache

KEY LIME TART

Raspberry coulis

SEASONAL FRUIT CRUMBLE

Baked and topped with streusel

BANANAS FOSTER BREAD PUDDING

Banana custard, caramel and
whipped cream

CHOCOLATE SILK TORTE

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



A close-up, shallow depth-of-field photograph of a gourmet dinner plate. The dish features a large, succulent shrimp, a piece of corn on the cob, and a strip of bacon wrapped around a small protein. The ingredients are garnished with fresh green cilantro leaves. The plate is white with a subtle, embossed floral pattern. In the background, a blurred glass of water and other restaurant elements create a warm, bokeh effect. The word "DINNER" is overlaid in a clean, white, sans-serif font, centered horizontally and partially obscured by a thin white line.

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 | 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 honey-glazed chicken breast, and apple-brandy 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
- Buttermilk pie, chocolate crust, fresh berries V
- Seasonal wild berry cobbler, whipped cream V

ENHANCE YOUR BUFFET

*Additional Soup, Salad, Side or Dessert from
Premium Buffet Options – \$4
Additional Main Course from Premium
Buffet Options – \$9*

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
- Apple-pecan cake, Granny's caramel frosting 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 Salad:

BABY ROMAINE BRUSCHETTA

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

CAPITAL FIELD GREENS

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

LOCAL BABY ROMAINE

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

ROASTED BEET SALAD

With goat cheese custard, fennel and pepper chutney, shaved radish and orange segments, with frisee lettuce and white balsamic and cherry vinaigrette

WATERCRESS & ARUGULA SALAD

Roasted root vegetables, curried routabega, whipped hummus, pickled red onion, quinoa, and lime yogurt dressing

LOCAL HYDROPONIC BIBB SALAD

NC Apples, pickled celery, roasted peppers, radishes, chopped almonds and lemon-thyme dressing

Pair a Salad with: Bonterra Chardonnay

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



PLATED DINNERS *continued*

MAIN COURSE

Please select one Main Course:

HERB CRUSTED CHICKEN BREAST 🌿 | 48

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

Pair with: Liquid Light Sauvignon Blanc

ROSEMARY PEPPERCORN BEEF FILLET 🌿 | 63

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

Pair with: Columbia Winery Merlot

PAN SEARED GROUPER 🌿 | 58

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

Pair with: Bonterra Sauvignon Blanc

TANDORI SEARED MAHI MAHI 🌿 | 54

Golden raisin and wild rice, sautéed kale and Brussels sprouts with garlic lemon cream

JAMAICAN JERK PORK LOIN 🌿 | 44

With cilantro rice, plantain and black beans, braised collards, bacon pineapple chutney

Pair with: Mon Frère Pinot Noir

CAROLINA RUBBED CHICKEN BREAST 🌿 | 45

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

EVERYTHING "BAGEL" CRUSTED SALMON 🌿 | 52

Sour cream and dill mashed potatoes, corn and lima bean salad with pickled peppers, saffron cream sauce

HOISIN GINGER BRAISED BEEF SHORT RIB 🌿 | 50

Horseradish mashed potato, stir fried greens, roasted baby carrot, and Shiitake mushroom glaze

Pair with: Cono Sur Organico Pinot Noir

NC BBQ SPICED FILET OF BEEF 🌿 | 67

Housemade truffle tater tots, asparagus, mushroom tomato salad, carrot puree, and red wine demi

BBQ SPICED CHICKEN BREAST AND CRISPY PORK BELLY | 51

Corn polenta cake, braised collards, Bone-suckin' chicken demi

Pair with: Apothic Red Blend



PLATED DINNERS *continued*

MAIN COURSE

Please select one Main Course:

HERB ROASTED FILET AND CRAB CAKE | 76

Sour cream mashed potatoes, farmers vegetables and peppery bordelaise

Pair with: Trivento Malbec

LEMON CRUSTED SALMON 🌱 | 78

Lobster mashed potatoes, lima and corn salad, broccolini and pesto cream sauce

SEARED SCALLOP | 58

Roasted pepper risotto cake, shrimp and bacon gumbo, with roasted season vegetable

LEMON GARLIC CHICKEN AND BUTTER POACHED SHRIMP | 53

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

Pair with: 14 Hands Rosé

ROASTED VEGETABLE TERRINE 🌱 VG | 36

Seasonal vegetables with tofu, fire roasted tomato ragout

Pair with: Bonterra Chardonnay

VEGETABLE JAMBALAYA 🌱 VG | 35

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Santa Cristina Pinot Grigio

VEGETARIAN PAELLA 🌱 VG | 35

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

Pair with: Cavit 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: Bonterra Sauvignon Blanc

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



PLATED DINNERS *continued*

DESSERTS

Please select one Dessert:

SALTED CARAMEL TART

Chocolate cashew bark

ALMOND APRICOT TORTE

Brandy whipped cream, toasted almonds

BLACK AND WHITE BAR

Chocolate flourless cake with white chocolate mousse and candy crunch

SWEET POTATO AND WHITE CHOCOLATE BAR

Hazelnut crunch with anglaise

LEMON RICOTTA CHEESECAKE

Graham crust, toasted almonds

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
















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 
- White Chocolate Raspberry Brûlée Tart 
- Lemon Meringue Tart 
- Lemon Almond Courvoisier Cake 
- Dark and White Chocolate Cheesecake 
- Local Honey Ginger Panna Cotta  
- Chocolate Coconut Haystack Macaron  
- Chocolate Covered Strawberries  
- Grand Marnier Toffee Opera Cake 
- Maple Brown Sugar Tart 
- Buttermilk Pie 
- Salted Caramel Tart 

Pair a Dessert with: Lunetta Prosecco



A close-up photograph of several bruschettas on a wooden cutting board. Each bruschetta consists of a slice of toasted bread topped with a mixture of diced tomatoes, onions, and herbs, garnished with a fresh basil leaf. The background is a dark, textured surface.

RECEPTION

COLD HORS D'OEUVRE

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 crispy pancetta

PEPPER SEARED FILET 🌿 | 6

Caesar aioli, baby romaine,
Parmesan crisp

NC SHRIMP SHOOTER 🌿 | 6

Local Hail Mary cocktail sauce

TOMATO CAPRESE SKEWER 🌿 V | 5

Balsamic glaze

TUNA TARTARE IN CUCUMBER CUP 🌿 | 6

Ginger-soy, Yuzu aioli

MEDITERRANEAN BRUSCHETTA V | 5

Heirloom tomato, artichokes, olives,
and whipped feta on toasted baguette

BASIL COMPRESSED CANTALOUPE 🌿 VG | 5

Freeze dried raspberry

ROASTED RED PEPPER AND GARLIC HUMMUS 🌿 VG | 5

Cucumber cup and radish salad

SHRIMP SALAD | 6

Old Bay aioli, crispy phyllo tart

SOUTHERN SMOKED SALMON BISCUIT | 5

Buttermilk biscuit with honey Boursin cheese

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



HOT HORS D'OEUVRE

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

GREEK TURKEY MEATLOAF | 6

Crispy lavosh, cucumber tzatziki sauce

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

REUBEN BISCUIT | 5

Caramelized onion biscuit, shredded corned beef, Swiss cheese, sauerkraut, Thousand Island dressing

MINI CHICKEN WELLINGTON | 5

Puff Pastry, Red pepper aioli

BEEF BOURGUIGNON TART | 6

Braised beef, truffle mash, savory rosemary tart

SHORT RIB CHEESE STEAK | 6

Provolone fondue, rosemary tart, pickled pepper and onions

BACON WRAPPED SHRIMP 🌾 | 6

Roasted jalapeño remoulade

CRAB & CORN FRITTER | 7

Smoked paprika aioli

PIMENTO GRILLED CHEESE 🌿 | 5

Buttery sourdough bread, tomato jam

MINI FALAFEL CAKE 🌾 🌿 | 5

With red pepper hummus



HOT HORS D'OEUVRE *continued*

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

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

MINI "MEATLESS" QUESADILLA | 7

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

FRIED GREEN TOMATO | 5

Pimento cheese mousse and pepper jelly

JALAPEÑO AND JACK CHEESE AREPA | 5

Local peach jam, roasted corn, and pepper garnish

MINI "MEATLESS" VEGAN MEATBALL | 6

Impossible™ meat, charred marinara, parsley and basil salad

ROASTED ROOT VEGETABLE SKEWER | 6

Warm roasted garlic hummus



RECEPTION SMALL PLATES

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

CHILLED

NEW ENGLAND LOBSTER ROLL | 17

House fried Old Bay Chip

AHI TUNA TARTARE 🌱 | 12

Yuzu-wasabi aioli, wakame salad, puffed rice noodles

DEVILED SHRIMP 🌱 | 10

Southern succotash salad, barrel-aged apple cider vinaigrette

HOUSE-SMOKED SALMON NIÇOISE 🌱 | 11

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

ROASTED CARROTS AND ARTICHOKES 🌱 VG | 8

Roasted garlic whipped hummus, charred red pepper vinaigrette

HOT

CARAMELIZED SCALLOP 🌱 | 15

Herbed jasmine rice, coconut curry broth, cilantro oil

SHRIMP & GRITS | 12

Butter poached shrimp, Hoop cheddar grits, sausage gravy

HOISIN-GINGER BRAISED BEEF

SHORT RIB 🌱 | 16

Horseradish mash with a shiitake mushroom glaze

PANKO FRIED SOUTHERN CHICKEN | 11

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

COTTAGE PIE 🌱 | 14

Harissa beef, roasted vegetables, chive potato mash

“MEATLESS” KIMCHI BALL 🌱 VG | 11

Impossible™ meat, Bok choy-ginger fried rice, scallion tamari glaze

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



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 | 8

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, 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 | 10

Served with sliced baguettes and assorted crackers

DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES | 7

Farm fresh, local and seasonal

FRESH VEGETABLE CRUDITÉ | 7



Green Goddess and Gorgonzola-buttermilk dressing

SLIDER STOP | 17

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** – pimento cheese, spicy pickles
- **All-American “Meatless”** – Impossible™ meat, special sauce, tobacco onions, cheddar cheese 

FLAT BREAD PIZZAS | 17

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

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

HERB-BUTTER ROASTED TURKEY CARVING STATION* | 10

(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 guest.

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

GLAZED HAM CARVING STATION* | 10/GUEST

(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/GUEST

(Serves approximately 100 guests)

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

CAROLINA PORCHETTA* | 11/GUEST

(Serves approximately 30 guests)

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

Two culinary professionals required per station.



DESSERT STATIONS

Minimum order of 50 guests.

CAROLINA CONFECTIONS (per guest) | 8

- 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* 🌿 (per guest) | 12

Premium hand-scooped ice cream with toppings to include:

- Hot fudge
- Caramel
- Sprinkles
- Oreo® cookie crumbs
- Nuts
- Whipped cream
- Chopped M&M's® candy
- Cherries

Add Root Beer Floats for an additional \$2 pp.

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

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.

AMERICAN BEER

(by the can)

HOSTED: 6

- Miller Lite
- Coors Light
- Michelob Ultra

IMPORTED & CRAFT BEER

(by the can)

HOSTED: 7

- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Raleigh Brew. Standing Ovation
- Mango Cart
- Truly 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
- Camarena Silver Tequila
- Jose Cuervo Tequila
- Bulleit Bourbon
- Jack Daniel's Whiskey
- Jameson Irish Whiskey
- Hennessy VSOP Cognac
- Crown Royal Whisky
- 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: 6

- Miller Lite
- Coors Light
- Michelob Ultra

IMPORTED & CRAFT BEER

(by the can)

HOSTED: 7

- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Raleigh Brew. Standing Ovation
- Mango Cart
- Truly Hard Seltzer
- Best Day West Coast IPA *N/A*
- Best Day Kolsch *N/A*

ULTRA PREMIUM SPIRITS

HOSTED: 11

- 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
- Grand Marnier Orange Liqueur
- Chambord Raspberry Liqueur
- St. Germain Elderflower Liqueur

ULTRA PREMIUM WINE

HOSTED: 10

- Hartford Court, Russian River Valley Chardonnay
- Jermann Pinot Grigio
- Saint Clair Sauvignon Blanc
- Napa Cellars Cabernet Sauvig.
- Siduri, Santa Barbara Pinot Noir
- Fleur de Mer Rosé
- Domaine Chandon Brut Sparkling

NON-ALCOHOLIC BEVERAGES

- | | |
|-----------------|-----------|
| Pepsi Products | Hosted: 4 |
| Bottled Water | Hosted: 4 |
| Sparkling Water | Hosted: 6 |



CRAFT COCKTAILS

Prices listed are per drink.

MARTINI TRADITIONS

17 per drink

- Classic Martinis
- Strawberry Basil Martinis
- Cosmopolitans

*Featuring New Amsterdam
Vodka & Tanqueray Gin*

*UPGRADE to Grey Goose Vodka
& Bombay Gin | 20 per drink*

COCKTAIL PACKAGE

17 per drink

- Palomas
- Mojitos
- Moscow Mules

BUILD YOUR OWN OLD FASHIONED BAR

22 per drink

*Choose your own bourbon, bitters,
and cherries*

*Larceny, Bulleit, Bulleit Rye,
or Knobb Creek*

*Served with assorted bitters and
assorted cherries*



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.



An aerial photograph of a city skyline at dusk. In the foreground, a large outdoor concert venue is filled with a massive crowd of people seated on the ground. A large stage with a prominent screen is visible on the left. To the right of the stage, there are several white tents and more people. In the background, a dense cluster of skyscrapers and city buildings is visible under a sky with soft, golden light. A large, modern building with a flat roof and a mural on its side is prominent in the middle ground. The text "FINE PRINT" is overlaid in large, white, sans-serif capital letters across the center of the image.

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 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.

FINE PRINT

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.

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 bar, per four-hour period, is met. A double bar is considered two bars with two guarantees.

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.

FINE PRINT

POLICIES AND PROCEDURES *continued*

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!

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 used 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.

FINE PRINT

POLICIES AND PROCEDURES *continued*

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	Coastal Plain Farms	Local Dairy:
Accidental Baker	Wise Farms	Ashe County Cheese
Ashley Farms	Wilson Farms	Goat Lady Dairy
Sysco Local NC Suppliers	Scott Farms	Holly Grove Cheese
Eco-Products	Latta Egg Ranch	Chapel Hill Creamery
Burch Farms	Fogwood Food	NC Farm Vendors:
Blue Thumb Farms	Spicewalla Spices	Barefoot Farms
Lewis Farms	Firsthand Foods	Joyce's Produce
Sunny Creek Farms		Ronnie Moore's Fruit & Veggies





THANK YOU

Samantha Amodio
Senior Catering Sales Manager
(919) 996-8682
Samantha.Amodio@sodexo.com

