

CATERING MENU | RALEIGH CONVENTION CENTER



# WELCOME TO RALEIGH!

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## Making It Better To Be There Since 1929®

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

That's why at event destinations across North America and the United Kingdom, Centerplate has been defining the standard of culinary excellence for more than 85 years. Whenever people come together, we have a common mission: **Making It Better To Be There.**

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Raleigh Convention Center, Duke Energy 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.

**Centerplate Fax Line:** 919.833.4836





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## CENTERPLATE'S COMMITMENT TO QUALITY

We are very supportive of healthy choices at events by providing a wealth of fresh and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is also available to event planners throughout the planning process, and we solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include chef-attended stations in which guests can assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!

## SERVICE DIRECTORY

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<b>CENTERPLATE GENERAL MANAGER, JAMES JENKINS</b>	<b>919.996.8675</b>
<b>CENTERPLATE FAX LINE</b>	<b>919.833.4836</b>
<b>EXECUTIVE DIRECTOR OF CATERING SALES, DANIEL KAPPS</b>	<b>919.996.8682</b>
<b>CATERING SALES MANAGER, HEATHER BROWN</b>	<b>919.996.8678</b>
<b>CATERING SALES COORDINATOR, JESSICA GRAHAM</b>	<b>919.996.8639</b>

- **Gluten Free Items**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate 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**

## BREAKFAST MENUS

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## CONTINENTAL BREAKFASTS

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*Prices listed are per guest.*

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

### **Freeman's \$16**

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

### **Coastal Plains \$18**

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

Seasonal sliced fresh fruit and berries

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



## CONTINENTAL BREAKFAST ENHANCEMENTS

*Prices listed are per item.*

### **Yeast Roll**

#### **Sandwich \$6**

Fried egg, cheddar cheese, and sausage

### **Flaky Croissant**

#### **Sandwich \$6**

Fried egg, cheddar cheese, and Carolina smoked ham

### **Breakfast Burrito \$6**

Scrambled eggs, chorizo sausage, fried potatoes, and cheddar jack cheese served with salsa and sour cream

### **Hard Boiled Eggs \$2 ●**

### **Mini Baked Egg**

#### **Frittata \$5 ●**

With spinach, cheese, and tomatoes

### **Fruit and Yogurt**

#### **Parfait \$5**

Fresh seasonal fruit and low fat yogurt with granola

### **Oatmeal Brûlée \$4**

With fresh berries

## BREAKFAST BUFFETS

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*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 \$26**

- Farm fresh scrambled eggs with herbs ●
- Stone ground cheddar cheese grits ●
- Applewood smoked bacon and link sausage ●
- Seasonal sliced fresh fruit ● ●
- Assortment of breakfast pastries, muffins\* and bagels
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

### **Capital Square Breakfast Buffet \$27**

- Baked egg frittata with spinach and Swiss cheese ●
- Banana bread French toast with warm maple syrup, fresh berries, and whipped butter
- Farmer's style red bliss potatoes ● ●
- Applewood smoked bacon and link sausage ●
- Seasonal sliced fresh fruit ● ●
- Assortment of breakfast pastries, muffins\* and bagels
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

### **Healthy Breakfast Buffet \$26**

- Seasonal sliced fresh fruit ● ●
- Low-fat blueberry and bran muffins\*
- Individual yogurt parfaits with granola and fruit
- Egg beater scramble ●
- Chicken sausage and sweet potato hash
- Steel cut oats steeped in apple juice and vanilla
- Served with ketchup and hot sauce

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





## BREAKFAST STATIONS

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

### **French Toast Station \$8**

*(Minimum of 25 guests)*

Bananas Foster French toast served with vanilla yogurt, caramel sauce, maple syrup, whipped cream, toasted pecans, honey butter, and fresh seasonal berries

### **Stromboli Station \$11**

*(Minimum of 25 guests)*

Pizza dough filled with the following selections:

- Johnson County prosciutto, provolone, and scrambled eggs
- Chorizo, Monterey Jack cheese, and scrambled eggs
- Grilled vegetables, mozzarella, and scrambled eggs

### **Smoked Salmon Display \$12**

*(Minimum of 20 guests)*

Capers, sliced tomatoes, and hard-boiled eggs • served with mini bagels and cream cheese

### **Egg and Omelet Action Station \$11 •**

*(Minimum of 25 guests)*

Toppings to include: applewood smoked bacon, ham, diced peppers, sliced mushrooms, onions, cheddar cheese, diced tomatoes, and hot sauce

*(Egg substitute available upon request)*

### **Shrimp and Grits Action Station \$14**

*(Minimum of 25 guests)*

Toppings to include: sausage gravy, tomato gravy, bacon, scallions, ham, and cheddar cheese



## PLATED BREAKFAST

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*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 \$18 ●**

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

### **Southern Comfort \$20 ●**

Sweet potato cakes topped with pulled pork with smoked tomato sauce, and farm fresh scrambled eggs served with ketchup and hot sauce

### **Piedmont \$20**

Buttermilk biscuit topped with farm fresh scrambled eggs and creamy sausage gravy

### **Low Country \$26**

Farm fresh scrambled eggs served on buttermilk biscuits topped with shrimp and sausage gravy with grilled asparagus

### **Blue Ridge \$28 ●**

Farm fresh scrambled eggs served with top sirloin steak and Farmer's style red bliss potatoes served with ketchup and hot sauce

### **Tofu Scramble \$20 ●**

With oven baked sweet potato home fries and salsa served with ketchup and hot sauce

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



## A LA CARTE MENUS

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## NON-ALCOHOLIC BEVERAGES

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**Freshly Brewed Coffee** (gallon) \$48

Served with sugars and cream

**Freshly Brewed Decaffeinated Coffee** (gallon) \$48

Served with sugars and cream

**Selection of Hot Herbal Teas** (gallon) \$48

Served with honey and lemon wedges

**Assorted Juices** (gallon) \$40

Please select one from the following:

Orange, cranberry, grapefruit, or apple

**Freshly Brewed Iced Tea** (gallon) \$40

**Lemonade** (gallon) \$40

**Ice Water** (gallon) \$22

**Spa Water** (gallon) \$25

Fresh sliced fruit enhanced

Please select from the following:

- Pomegranate-basil
- Citrus-rosemary
- Cucumber-melon
- Honeydew-lime

**Aquafina Bottled Water** (each) \$3.50

**Sparkling Mineral Water** (each) \$4

**Evian® Natural Spring Water** (each) \$5

**Assorted Canned Sodas** \$3.50  
Pepsi® products (each)

**Milk** (each) \$3

**Bottled Fruit Juice** (each) \$3.50

Assorted flavors

**Rock Star® Energy Drink** (each) \$5

Assorted flavors

**Starbucks® Double Shot® Energy** (each) \$5

Assorted flavors

**Starbucks® Double Shot® Espresso** (each) \$4

With cream





# SNACKS

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**Spicy Snack Mix** (pound) \$20

Spicy blend of cheese crackers, bread chips, Cajun corn sticks, sesame cheese sticks, and almonds

**Signature Trail Mix** (pound) \$25

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

**Dried Fruit Snack Mix** (pound) ● ● \$22

Assorted (Nut free)

**Tortilla Chips** (pound) ● \$32

With salsa and guacamole  
Enhance with jalapeño cheddar cheese sauce for additional \$10

**Potato Chips and Dip** (pound) ● \$25

Please select one from the following:  
French onion dip, buttermilk-peppercorn dip, or spinach dip

**Pretzel Twists** (pound) \$20

**Hard Candy** (pound) ● ● \$23  
Assorted flavors

**Mixed Nuts** (pound) ● \$32

**Snack Mix** (pound) \$20  
Traditional (Contains nuts)

**Sliced Fruit and Berries** (per guest) ● ● \$5

Farm fresh, local, and seasonal

**Whole Fresh Fruit** (each) ● ● \$3

**Chobani® Greek Yogurt** (each) ● \$4  
Assorted Flavors

**Individual Cereals and Milk** (each) \$3

**Quaker® Chewy Granola Bar** (each) \$3

Assorted flavors, individually wrapped

**Kellogg's® Nutri-Grain® Cereal Bar** (each) \$3

Assorted flavors, individually wrapped

**Chips and Snacks** (each) \$3  
Assorted individual bags

**Ice Cream Novelties** (each) \$4  
Blue Bunny® brands

**Premium Ice Cream Novelties** (each) \$5  
Klondike®, Nestle®, and Good Humor® Brands

**Protein Bars\*** (each) \$6  
Assorted flavors, individually wrapped

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



# BAKERY

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**Freshly Baked Muffins\*** \$34  
*(dozen)*

Mixed berry, cranberry orange, cream cheese, lemon poppy seed, and chocolate chip

**Healthy Breakfast Muffins\*** \$34  
*(dozen)*

Bran and reduced fat blueberry muffins

**New York Style Bagels** *(dozen)* \$35  
Plain, whole wheat, cinnamon raisin, sesame seed

**Danish** *(dozen)* \$34

Cinnamon, apple, cheese, raspberry, pecan

**Breakfast Breads** \$36

*(per loaf, 12 slices)*

*Please select from the following:*

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

**Freshly Baked Croissants** \$36  
*(dozen)*

Plain, chocolate, raisin

**Freshly Baked Scones** *(dozen)* \$36

White chocolate, blueberry, apple cinnamon

**Moore Square Fruit and Nut Bars** *(dozen)* \$35

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

**Lemon Bars** *(dozen)* \$38

**Pecan Bars** *(dozen)* \$38

**Bavarian Soft Pretzel Sticks** \$30  
*(dozen)*

Served with mustard and beer cheese sauce

**Gourmet Cupcakes** *(dozen)* \$42

*Please select from the following:*

- Carrot cake with cream cheese icing
- Chocolate pecan with coconut frosting
- Pink lemonade with strawberry buttercream
- Boston cream with custard filling and vanilla icing

**Freshly Baked Cookies** *(dozen)* \$35

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

**Freshly Baked Brownies** *(dozen)* \$36

Chocolate chip or espresso

**Rice Krispies® Treats** *(dozen)* ● \$28

Homemade and dipped in chocolate

**Special Occasion Cake** *(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

## BREAK SERVICE

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## BREAK SERVICE

## INDEX

*Prices listed are per guest. Minimum of 50 guests.  
Maximum service time of 1.5 Hours.*

### **An Apple a Day \$10**

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*

### **Body and Mind \$10**

Gourmet selection of sweet fruit, and spicy trail mixes (contains nuts) and assorted protein bars

*Served with chef's choice selection of spa water*

### **Mediterranean Bar \$10**

Toasted pita chips, cucumber yogurt dip, hummus, tabbouleh, and olives

*Served with cucumber water*

### **Ball Park \$10**

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 \$10**

House smoked pulled barbeque pork sliders served with barbeque sauce, hushpuppies, and pimento cheese spread with assorted crackers and flatbreads

*Served with freshly brewed ice tea and lemonade*

### **South of the Border \$10**

Cheese quesadillas served with tortilla chips and Tex-Mex 7-layer dip with refried beans, shredded cheese, sour cream, salsa, and olives

*Served with Yucatan punch and ice water*

### **Gourmet Coffee Station \$7**

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon

*Served with assorted flavored syrups, homemade whipped cream, and cinnamon*

### **Deluxe Coffee Station \$8**

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon

*Served with assorted flavored syrups, homemade whipped cream, mini marshmallows, peppermint candy, chocolate, white chocolate, butterscotch chips, sugar sticks, cinnamon, and nutmeg*





## LUNCH MENUS

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## BOXED LUNCHES

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*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.*

### SANDWICHES

#### **Turkey and Pepper Jack Sandwich \$23**

Roasted turkey breast with pepper jack cheese, leaf lettuce, and tomato on wheatberry bread\*\*

#### **Ham and Swiss Sandwich \$23**

Honey baked ham layered with aged Swiss, leaf lettuce and tomato on marbled rye bread\*\*

#### **Roast Beef and Cheddar Sandwich \$23**

Herbed roast beef topped with mild cheddar, leaf lettuce, and tomato on a fresh bun\*\*

#### **Italian Sub Sandwich \$23**

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

#### **Roasted Portobello Supreme Sandwich \$23 ●**

Marinated and grilled portobello mushrooms, roasted red peppers, red pepper hummus, and basil on French bread\*\*

### WRAPS

#### **Chicken Salad Wrap \$23**

Chilled roasted chicken with raisins and celery, green leaf lettuce, tomato and served in a golden honey wrap

#### **Turkey with Pesto Mayonnaise Wrap \$23**

Roasted turkey breast with provolone cheese, leaf lettuce, and tomato in a tomato basil tortilla

#### **Grilled Mediterranean Vegetables Wrap \$23 ●**

Marinated and grilled vegetables with romaine lettuce in a spinach tortilla

#### **Southwest Roast Beef Chipotle Mayonnaise Wrap \$23**

Peppered roast beef with sharp cheddar, leaf lettuce, and tomato in a sun-dried tomato wrap

### SIDES

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

- Whole fruit
- Chopped fruit salad
- Sweet and tart southern cole slaw
- Cucumber salad

*\*\*Substitute with gluten free white bread for additional \$2*

## BOXED LUNCHES *continued*

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### 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.*

#### **Southern Chopped Chicken Salad \$23 ●**

Chopped chicken with raisins and celery over garden greens with herbed buttermilk ranch dressing

#### **Sliced Grilled Chicken Caesar Salad \$23**

Topped with shredded Parmesan and herbed croutons with creamy Caesar dressing

#### **Shrimp Salad \$23**

Chilled shrimp with orzo and feta cheese over crisp greens with lemon dill dressing

#### **Quinoa and Arugula Salad \$23 ●**

Topped with goat cheese, olives, and sherry vinaigrette

#### **Grilled Mediterranean Vegetable Salad \$23 ● ●**

Marinated and grilled vegetables with baby spinach and Italian dressing



## CHILLED PLATED LUNCHES

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*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.*



### ENTRÉES

#### **Roasted Chicken**

##### **Salad Sandwich \$21**

Lemon-tarragon roasted chicken with mixed greens on rye bread.

Served with home-style potato salad

##### **Seared Tuna Niçoise Salad \$24 ●**

Mixed greens with French beans, olives, eggs, potatoes and champagne vinaigrette

##### **Raleigh Cobb Salad \$22 ●**

Mixed greens with chopped tomatoes, eggs, bacon, chicken and blue cheese dressing

##### **Farmer's Market Diced Salad \$21 ● ●**

Chopped iceberg and romaine lettuce, diced tomatoes, cucumbers, radishes, julienne carrots, sunflower seeds and cider vinaigrette

##### **Thai-Style Beef and Noodle Salad \$25 ●**

Seared skirt steak marinated with cilantro and mint served with Asian noodles and ginger-soy dressing

##### **Citrus Poached Shrimp Salad \$24 ●**

With mango and mint and lemon dressing

##### **Louisiana Style Chicken Salad \$20 ●**

In a Cajun remoulade with gourmet greens, green onions, boiled eggs, and bell peppers



## CHILLED PLATED LUNCHES *continued*

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### DESSERTS

*Please select one dessert:*

#### **Raspberry Almond Tart**

#### **Salted Caramel Budino Pudding** ●

Layered with caramel and sea salt topped with an amaretto cookie

#### **Cream Cheese Pound Cake**

Mixed berry compote and lemon mascarpone cream

#### **White Chocolate Sweet Potato Pie**

#### **Hazelnut Chocolate Mousse**

Chocolate cake disc



## PLATED LUNCHES

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*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

#### **Barley Tuscan Bean Soup** ●●

With white beans and vegetables

#### **French Lentil Soup** ●

With sausage

#### **Corn and Clam Chowder**

Sea clams, corn, potatoes, celery, bacon, and onions in a cream broth

#### **Cream of Broccoli and Cheese Soup**

Farm fresh broccoli and local Hoop cheese

#### **Roasted Vegetable Soup** ●●

In a tomato broth



### SALADS

#### **Baby Spinach Salad** ●

With grape tomatoes, sliced cucumbers, hard boiled eggs, candied pecans, and golden raisins. Spiced mustard vinaigrette

#### **Classic Caesar Salad**

With croutons and Parmesan cheese. Classic Caesar dressing

#### **Iceberg Wedge Salad** ●

With sliced radishes, chopped bacon bits, roma tomatoes, and crumbled bleu cheese. House Green Goddess dressing

#### **Spring Mix Salad**

With red and yellow pear tomatoes, radishes, carrot curls, and croutons. Sherry vinaigrette

#### **Raleigh Field Greens** ●

With dried pears, pickled red onions, spicy pecans, and crumbled blue cheese. Apple cider vinaigrette

#### **Frisee-Arugula Salad** ●●

With baby arugula, cucumbers, tomatoes, and kalamata olives. Red wine vinaigrette

## PLATED LUNCHES *continued*

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### MAIN COURSE

*Please select one Main Course:*

**Oven Roasted Breast of Chicken** \$28 ●

With kimchi braised greens, smoked mashed potatoes, and Korean barbeque sauce

**Garlic and Lime Chicken** \$27 ●

Bone-in chicken breast with cilantro butter sauce, jasmine rice, and seasonal vegetables

**Balsamic and Green Peppercorn Glazed Breast of Chicken** \$25 ●

With whipped mashed potatoes and seasonal vegetables

**Chicken Saltimbocca** \$27 ●

With prosciutto, fontina cheese, Parmesan risotto cake, and saffron supreme sauce with seasonal vegetables

**Signature Hickory-Smoked Pulled Pork** \$24 ●

With sweet potatoes and braised collards

**Braised Pork Shoulder Ragout** \$26 ●

With stewed root vegetables and Parmesan polenta

**Braised Beef Cannelloni** \$24

With mushrooms, Parmesan cheese, and seasonal vegetables

**Beef Bourguignon** \$30 ●

Red wine braised beef with baby carrots, pearl onions, mushrooms and chive whipped potatoes

**Cavatappi Pasta** \$24

In a short rib ragout and roasted tomato sauce

**Penne Pasta Primavera** \$24

With sweet and spicy Italian sausage, braised kale, and cannellini beans with Provençal sauce

**Harissa Spiced Salmon\*** \$34

With roasted vegetable couscous

**Alaskan Cod** \$28 ●

Olive oil poached with sundried tomatoes, roasted eggplant, black olives, and Milanese risotto cake

*\*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 LUNCHES *continued*

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### MAIN COURSE *continued*

#### **Shrimp and Grits** \$31

With apple-smoked bacon gravy over a Lindley Mill grit cake

#### **Roasted Vegetable**

#### **Napoleon** \$30 ●

Roasted vegetable and tofu stack with fire roasted tomato ragout and mozzarella cheese

#### **Crispy Polenta Cake** \$25 ● ●

With wild portabella mushrooms, wilted greens, and pomegranate-balsamic vinaigrette

#### **Faux Jambalaya** \$25 ● ●

With blackened tofu, Cajun spiced corn, and Creole sauce over wild rice pilaf

#### **Vegetarian Meatloaf** \$25 ● ●

With whipped mashed potatoes and seasonal vegetables

#### **Curried Lentil Stew** \$25 ●

With cauliflower florets

#### **Vegetable Mixed Grill** \$25 ● ●

With assorted grilled vegetables and basil oil over quinoa and lentil pilaf



### DESSERTS

*Please select one from the following:*

#### **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 and raspberry coulis

#### **Banana Toffee Pudding**

Caramel sauce and whipped cream

#### **French Silk Dome**

Brown sugar almond crust and pistachio dust



## LUNCH BUFFETS

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*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 \$32**

- Garden salad with shredded carrots, radicchio, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing ●
- Black eyed pea salad ● ●
- Herbed chicken and dumplings
- House smoked pulled pork barbeque served with barbeque sauce and hot sauce ●
- Braised southern greens ●
- Mashed red bliss potatoes with pan gravy
- Bananas Foster bread pudding with caramel sauce and whipped cream
- Sweet potato meringue pie

### **Little Italy \$35**

- Caprese salad with mixed greens, tomato, fresh mozzarella cheese, extra virgin olive oil, balsamic glaze, and chiffonade of fresh basil ●
- Panzanella salad with Italian bread, tomatoes, onions, basil, olive oil, and vinegar
- Grilled Siena style roasted chicken breasts with lemon and Italian herbs ●
- Red wine braised pot roast ●
- Cauliflower gratin with potatoes, peppers, and Parmesan crisps ●
- Pasta with zucchini, tomatoes, mushrooms, and pesto oil
- Chocolate amaretto cake with candy crunch
- Tiramisu



## LUNCH BUFFETS *continued*

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### Taste of the Mediterranean \$32

- Grecian orzo salad with feta cheese, Kalamata olives, cucumbers, artichokes, fresh oregano, and lemon dressing
- Niçoise salad with garden greens, sliced potatoes, French beans, tomatoes, and caper-balsamic dressing ● ●
- Moussaka layered with baked ground beef, eggplant, and béchamel sauce
- Moroccan spiced chicken with preserved lemons and olives ●
- Roasted harissa spiced vegetables with couscous
- Tabbouleh
- Lemon cheesecake
- Three nut baklava with spiced honey syrup



### Mexicali Cantina \$32

*Hearth baked rolls and butter not included*

- Chipotle Caesar salad with cotija cheese and crispy tortilla strips ●
- Southwest pasta salad with black beans, corn, tomatoes, jalapeños, and scallion-coriander dressing
- Beef fajitas with roasted red onions and peppers ● and warm soft flour tortillas
- Chicken mole ●
- Barracho beans ●
- Mexican red tomato rice ● ●
- Zucchini and corn with chipotle crema and queso fresco ●
- Mango raspberry brûlée tart
- Tres de leche cake



## LUNCH BUFFETS *continued*

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### The Delicatessen \$25

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

- Tossed garden salad with herbed ranch and balsamic dressing ●
- Turkey and pepper jack cheese sandwich
- Ham and Swiss cheese sandwich
- Chicken salad wrap
- Grilled Mediterranean vegetables wrap ●
- Southwest roast beef wrap
- Southern coleslaw ●
- Homemade potato chips ● ●
- Chocolate cheesecake
- Lemon berry crumble bar



### Taste of Summer Picnic \$34

*Served with assorted buns, barbeque sauce, hot sauce, ketchup, mustard, and mayonnaise.*

- Farmers market chopped salad with tomatoes, cucumbers, carrots, and sunflower seeds with herbed ranch and balsamic dressing ●
- Macaroni salad
- Bourbon barbeque chicken ●
- Beef burgers with lettuce, tomato, and onion ●
- Grilled brats with sauerkraut
- Baked beans ● ●
- Homemade potato chips ● ●
- Assorted freshly baked cookies and brownies



## PREMIUM BUFFET

INDEX

### LUNCH \$35 | DINNER \$40

*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.*



#### ENHANCE YOUR BUFFET

*Additional Soup, Salad, Side or Dessert – \$3 per guest*

*Additional Main Course – \$6 per guest*

#### SOUPS AND SALADS

*Please select two Soups or Salads:*

##### **Barley Tuscan Bean Soup** ● ●

With white beans and vegetables

##### **French Lentil Soup** ●

With sausage

##### **Corn and Clam Chowder**

Sea clams, corn, potatoes, celery, bacon, and onions in a cream broth

##### **Cream of Broccoli and Cheese Soup**

Farm fresh broccoli and local hoop cheese

##### **Roasted Vegetable Soup** ● ●

In a tomato broth

##### **Classic Garden Salad** ● ●

Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

##### **Classic Caesar Salad**

With croutons and Parmesan cheese classic Caesar dressing  
*(contains anchovies)*

##### **Broccoli and Quinoa Salad** ● ●

Apple cider vinaigrette

##### **Southern Corn Bread Salad**

Sour cream dressing

##### **Cucumber and Tomato Salad** ● ●

Dill vinaigrette

##### **Seasonal Fruit Salad** ● ●

Fresh from the garden

## PREMIUM BUFFET *continued*

INDEX

### ENTRÉES

*Please select two Main Courses:*

#### **Stuffed Shells**

Pomodoro sauce

#### **Cavatappi Pasta**

Beef short rib ragout

#### **Porcini Ravioli**

Braised arugula, mascarpone cream, and applewood smoked bacon

#### **Savory Roast Chicken** ●

Rosemary and garlic cloves

#### **Grilled Breast of Chicken**

Mustard cream sauce

#### **Hickory-Smoked Chicken**

Cornbread stuffing and pan gravy

#### **Roast Beef** ●

Shiraz and forest mushrooms

#### **Moroccan Beef Ragout**

Chickpeas, olives, and dried fruit over couscous

#### **Cottage Pie**

Stewed ground beef and vegetables with a Yukon gold potato crust

#### **Pork Tenderloin** ●

Red eye gravy and buttered black beans

#### **Tournedos of Salmon\*** ●

Basil butter

#### **Mushroom Ragout** ● ●

Gold quinoa pilaf

#### **Smokey Barbeque Tofu** ● ●

Braised collard greens, vidalia onions, Charred Farmers tomatoes, and pickled okra

#### **Roasted Vegetable Lasagna**

Mozzarella, ricotta, and goat cheese



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## PREMIUM BUFFET *continued*

INDEX

### SIDES

*Please select two Sides:*

**Roasted Brussels Sprouts** ●

Bacon and shallots

**Green Bean Casserole**

Mushroom cream and fried onions

**Roasted Mixed Vegetables** ● ●

Seasonal mix

**Orange Glazed Bourbon Carrots** ●

Butter, marmalade, and burnt bourbon

**Mac 'N' Cheese**

Five cheese blend

**Fingerling Potatoes** ● ●

Roasted golden brown

**Steamed Broccoli** ●

Florets

**Butternut Squash, Apple, and Onion Gratin**

Caramelized onions and buttered crumb topping

**Creamy Mashed Potatoes** ●

With garlic and cheddar cheese

**Penne Pasta Primavera**

With garden fresh vegetables

**Southern Braised Greens** ●

Applewood smoked bacon

**Multigrain Pilaf** ● ●

Dried pears, raisins, and cranberries

**Roasted Vegetable Ratatouille** ● ●

Eggplant, squash, and tomatoes



## PREMIUM BUFFET *continued*

INDEX

### DESSERTS

*Please select two Desserts:*

#### **New York Cheesecake**

Strawberry sauce and vanilla cream

#### **Chocolate Flourless Cake** ●

Mocha cream and raspberry drizzles

#### **Key Lime Tart**

#### **Coffee and Donuts**

Coffee mousse shooter served with pastry cream filled puff donuts

#### **Banana Pudding**

Vanilla wafers

#### **Sweet Potato Meringue Pie**

#### **Peach and Berry Crumble**

Baked and topped with streusel

#### **Bananas Foster Bread Pudding**

Caramelized bananas and whipped vanilla cream

#### **Coconut Pineapple Rice Pudding** ●



## DINNER MENUS

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## DINNER BUFFETS

INDEX

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

*Served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.*

### ENHANCE YOUR BUFFET

*Additional Soup, Salad, Side or Dessert from Premium Buffet Options – \$3*

*Additional Main Course from Premium Buffet Options – \$6*

### Taste of North Carolina \$36

- Farmers market salad with seasonal vegetables and ranch and balsamic dressings ●
- Succotash salad ● ●
- Braised turkey with apple cider gravy
- Rosemary rubbed local pork loin\* with mustard sauce ●
- Creamed collard greens ●
- Five cheese macaroni
- Praline cheese cake
- Caramel apple cobbler

### City of Oaks \$38

- Chopped romaine and field greens, sliced mushrooms, cucumbers and herbed croutons with ranch and balsamic dressings
- Tomato and cucumber salad ● ●
- Sliced brisket of beef with chipotle barbeque sauce
- Grilled breast of chicken with smoked yellow onion purée
- North Carolina vegetable spoon bread with corn, mushrooms, and leeks
- Roasted fingerling potatoes ● ●
- Mountain peach cobbler with whipped cream
- Red velvet cake

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## PLATED DINNERS

INDEX

*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:*

#### **Arugula Salad** ●

Toasted walnuts, roasted chickpeas, cherry tomatoes, and Parmesan cheese with pesto vinaigrette

#### **Gourmet Greens Salad** ●

Topped with seasonal flower petals, goat cheese mousse, dried figs, and toasted almonds with cider vinaigrette

#### **Honey Roasted Apple Salad** ●

Bleu cheese, thyme, and toasted hazelnuts with verjus dressing

#### **Capital Field Greens Salad** ● ●

With mixed citrus, cherry tomatoes, and toasted hazelnuts with balsamic vinaigrette

#### **Greek Salad** ●

With olives, pepperoncinis, and feta cheese with lemon-oregano dressing

#### **Baby Wedge Salad** ●

With slivered red onions, shaved carrots, crispy pancetta bacon, and oven-dried tomatoes with ranch dressing

#### **Radicchio and Mixed Greens Salad** ●

With dried pears and red onions with manchego vinaigrette





## PLATED DINNERS *continued*

INDEX

### MAIN COURSE

*Please select one Main Course:*

#### **Greek Stuffed Chicken \$32 ●**

Bone-in chicken breast with feta cheese, kalamata olives, red onion, greek herb stuffing, dill sauce, and cauliflower rice

#### **Romano Style Stuffed Chicken \$32 ●**

Bone-in chicken breast with julienne salami, ricotta, oregano, sundried tomato stuffing, basil cream sauce, and mushroom polenta

#### **Seared and Roasted Breast of Chicken \$32**

With port wine and figs, mascarpone whipped potatoes, and seasonal vegetables

#### **Mediterranean Roasted Chicken \$30**

Roasted tomato sauce with ratatouille and orzo

#### **Grilled Tenderloin of Beef\* \$56 ●**

Rosemary demi-glace, gruyère cheese dauphinoise potatoes, and seasonal vegetables

#### **Short Rib Cannelloni \$34**

Basil sauce, ricotta cheese, spinach, tomato, and shaved Parmesan with seasonal vegetables

#### **Pork Tenderloin Medallions\* \$38 ●**

Balsamic-caramel sauce, mashed sweet potatoes, and seasonal vegetables

#### **Blue Crab Cake \$38**

Cilantro coulis, charred corn, and Anson Mill grits

#### **Seared Salmon\* \$35**

Moroccan spiced with roasted vegetable couscous

#### **Lemon and Basil Shrimp \$34 ●**

Citrus lemongrass sauce with jasmine rice and seasonal vegetables

#### **Pan-Seared Porcini Dusted Flounder \$39**

Tarragon butter sauce, creamy Adluh stone-ground grits, and succotash

## PLATED DINNERS *continued*

INDEX

### MAIN COURSE *continued*

*Please select one Main Course:*

#### **Indian Spiced Breast of Chicken with Salmon\*** \$37

Curry beurre blanc, coconut rice, and creamed spinach

#### **Garlic-Lime Chicken with Butter Poached Shrimp** \$37

Cilantro butter sauce, mascarpone orzo, and seasonal vegetables

#### **Chicken and Shrimp Rockefeller** \$38

Lemon butter sauce, creamed spinach with Pernod, and mashed potatoes

#### **Beef Filet\* with Caramelized Sea Scallops** \$58 ●

Miso mustard sauce, rice cake, and seasonal vegetables

#### **Beef Tenderloin\* with Breast of Chicken** \$56 ●

Creole mustard beurre blanc, hickory-smoked mashed potatoes, and seasonal vegetables

#### **Beef Tenderloin\* with Seafood Cannelloni** \$56

Sherry cream sauce and seasonal vegetables

#### **Grilled Medallion of Beef Tenderloin\* with Seared Blue Crab Cake** \$61

Pimento-tomato sauce and sliced potatoes with onions and bacon

#### **Roasted Salmon\* with Braised Short Ribs** \$44

Buttery tomato sauce, creamy polenta, and seasonal vegetables

#### **Vegetable Mixed Grill** \$27 ●●

Grilled garden vegetables with golden quinoa pilaf and basil oil

#### **Vegetable Risotto** \$27 ●●

Arborio rice with asparagus and mushrooms

#### **Tofu Paella** \$27 ●●

Smoked paprika tofu, stewed tomatoes, artichoke, and peas over saffron rice

#### **Crispy Polenta Cake** \$27 ●●

Wild portabella mushrooms, wilted greens and pomegranate-balsamic vinaigrette

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## PLATED DINNERS *continued*

INDEX

### DESSERTS

*Please select one Dessert:*

#### **Buttermilk Pie**

Chocolate tart with fresh berry compote

#### **Salted Caramel Tart**

Chocolate cashew bark

#### **Coffee and Donuts**

Coffee mousse shooter served with pastry cream filled puff donuts

#### **HoHo Cake**

Chocolate cupcake filled with chocolate ganache and vanilla buttercream

#### **Creme Caramel** ●

Baked custard with caramel glaze topping

#### **Chocolate Cake** ● ●

Coconut mousse, raspberry jelly, and rice tuile

#### **Southern Classic Trio**

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

#### **Decadent Chocolate Trio**

- Opera cake
- Chocolate crème brûlée
- Truffle torte



#### **Create-Your-Own Trio**

*Please select three:*

*(Including Items from Signature Trios)*

- Milk chocolate s'more shooter
- Chocolate truffle ●
- White chocolate raspberry tart
- Lemon square
- Coconut chocolate mousse
- Key lime tart
- Mixed berry parfait ●
- White chocolate buttercream almond cake
- White mocha mousse ●
- Dark and white chocolate cheesecake

## RECEPTION MENUS

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## COLD HORS D'OEUVRE

INDEX

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

**Beef Carpaccio\* Canape** \$3.50  
Fried caper garnish

**Tuna\* Canape** \$4  
Wasabi pea crust

**North Carolina Shrimp Shooter** ● \$4.50  
Local Hail Mary cocktail sauce

**Salmon and Dill Rilette** \$4  
Crostini

**Tomato Caprese Skewer** ● \$3  
Balsamic glaze

**Antipasto Kabob** ● \$4  
Prosciutto, fontina cheese,  
and pear tomato

**Tropical Chicken** ● \$3.50  
Mango chutney on fried plantain

**Olive Tapenade Bruschetta** \$3.50

**Black Eyed Pea Hummus  
Cucumber Cup** ●● \$3.50  
With pickled red onions

**Ratatouille Vegetable Tart** \$3  
Vegetables and herbs

**Asian Beef\* Salad** \$4  
In a phyllo tartlet

**Bay Scallop\* Ceviche** ● \$3.50  
Yuzu chilis and shaved radishes

**Tomato Basil Bruschetta** \$3.50  
Roasted garlic, ricotta cheese,  
and fresh basil

**Mini Black Pepper Biscuit** \$3.50  
Goat cheese, smoked salmon,  
and dill

**Cinnamon Tuna\*** \$4  
On lotus root with sesame brittle

**Smoked North Carolina  
Trout Salad** \$3.50  
On potato blini with  
horseradish and apple

**Southern Chicken Salad** \$3  
In a cheddar scallion biscuit

**Cake Pop** \$3  
Assorted flavors, dipped  
in chocolate

**Cheesecake Lollipop** \$3  
Assorted flavors

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of foodborne illness, especially if you have certain  
medical conditions.*

## HOT HORS D'OEUVRE

## INDEX

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

<b>12 Spice Chicken and Waffle Croquettes</b>	\$4	<b>Barbeque Stuffed Hush Puppies</b>	\$3.50	<b>Classic Crab Cakes</b>	\$4
Maple bourbon infuser		Barbeque gastrique infuser		Roasted red pepper aioli	
<b>Phyllo Wrapped Asparagus</b>	\$3	<b>Asian Meatballs ●</b>	\$3.50	<b>Bulgogi Beef* Satay ●</b>	\$4.50
With Parmesan		Chili tamari sauce		Korean barbeque sauce	
<b>Tomato and Pesto Galettes</b>	\$3.50	<b>Mini Beef* Wellingtons</b>	\$4.50	<b>Apple Bacon Wrapped Fig ●</b>	\$3.50
Baked in a butter crust		Puff pastry and béarnaise aioli		Balsamic glaze and Stilton cheese	
<b>Vegetable Quesadillas</b>	\$3.50	<b>Sesame Tempura Chicken</b>	\$3.50		
With salsa and sour cream		Ginger ponzu sauce			
<b>Bacon Wrapped Fingerling Potato Lollipops ●</b>	\$4.50	<b>Yakitori Chicken ●</b>	\$3.50		
French onion dip		Sweet sake mirin sauce			
<b>Fried Green Tomatoes</b>	\$3.50	<b>Chicken Kabobs ●</b>	\$3.50		
Crumbled goat cheese and balsamic glaze		Sweet chili-lime glazed			





## HOT HORS D'OEUVRE *continued*

INDEX

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

**Tomato Soup Shooters** \$4  
Grilled pimento cheese puff

**Sea Scallops** ● \$5  
Wrapped with bacon

**Feta Stuffed Lamb Meatballs** ● \$4.50  
Cucumber tzatziki sauce

**Vegan Asian Meatballs** ●● \$4  
Chili tamari sauce

**Goat Cheese and Spinach Turnovers** \$3.50  
Crispy phyllo dough

**Chicken Tikka Satay** ● \$3.50  
Cucumber raita

**Asian Pork Pot Sticker** \$4  
Ginger ponzu sauce

**Shrimp Pot Sticker** \$4  
Spicy tamari dip

**Mini Cuban Sandwich** \$4  
Local ham, Swiss cheese, pickle and yellow mustard

**Duck Confit Eggroll** \$4  
Orange-ginger sesame sauce

**Anson Mill Grit Arancini** \$3.50  
Stuffed with Ashley Farms cheddar cheese

**Lamb Gyro** \$4  
Mini pita and tzatziki sauce

**Bacon Wrapped Beef Filet\*** ● \$5  
Gorgonzola cheese

**Roasted Root Vegetable Skewer** ● \$4  
Cumin crème fraiche

**Vegetable Spring Roll** \$4  
Ginger dipping sauce





## RECEPTION STATIONS

## INDEX

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

### Antipasto Display \$6

Marinated mushrooms, olives, artichokes, tomatoes and grilled vegetables, Italian sliced meats, cheeses and an olive tapenade. Served with Lavosh

### Garden Vegetables \$5

Assorted herb marinated and grilled vegetables with spinach artichoke dip served with toasted pita bread

### Crostini and Flat Breads \$4

Pimento cheese dip, white bean and mustard greens dip, olive-sundried tomato tapenade and red pepper hummus served with a variety of toasted flat breads

### Imported and Domestic Cheese \$6

Served with sliced baguettes and assorted crackers

### Display of Sliced Seasonal Fruit and Berries \$5 ● ●

Farm fresh, local and seasonal

### Fresh Vegetable Crudité \$5 ●

Tomato ranch and classic bleu cheese dips

### Slider Stop \$11

- Grilled bison\* with Ashe County cheddar cheese and pickled Russian dressing
- Salmon\* with Harissa mayonnaise
- Ground lamb\* with tzatziki cucumber sauce

### Flat Bread Pizzas \$12

- Caramelized onion, brie, and arugula
- Prosciutto, figs, dates, and Fontina cheese
- Mushrooms, pepperoni, and mozzarella cheese

### Stromboli 12 slices, per loaf \$38

*Please select from the following:*

- Fennel sausage with provolone cheese
- Roasted vegetables with pepper jack cheese
- Italian cured meats with mozzarella cheese
- Southwest chicken with cheddar cheese
- Roast beef with caramelized onions and Swiss cheese

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## RECEPTION

## INDEX

### SMALL PLATES

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

#### **Hawaiian Poke\*** \$10

Ahi tuna, crispy vegetables, chopped cashews, and wonton chips

#### **Lobster Mac 'N' Cheese** \$13

Five cheese blend with sautéed tender lobster

#### **Sichuan Style**

#### **Chicken Breast** \$9 ●

Rice noodles

#### **Bombay Curry** \$9 ●

Chicken tikka masala over basmati rice

#### **New England Lobster Roll** \$13

Toasted buttered roll

#### **Moroccan Lamb\*** \$11 ●

Couscous and cucumber mint sauce

#### **Sesame-Encrusted Tuna\*** \$9 ●

Medium rare with wasabi aioli, teriyaki glaze, and wakame seaweed salad

#### **Southern Shrimp and Grits** \$10

Garlic sautéed shrimp with sharp cheddar grits and peppered sausage gravy

#### **Korean Beef\***

#### **Lettuce Wrap** \$10 ●

Jasmine rice

#### **Braised Short Rib** \$10 ●

Mashed potato and buttered green beans

#### **Southern Parfait** \$8

Sweet potato mash, collard greens, barbeque pulled pork, and fried green tomato petals

#### **Bahn Mi Rice Bowl** \$9 ●

Asian meatballs, brown rice, radishes, carrot ribbons, chili paste, and lime wedges in a spicy sake soy broth

#### **Sunday Fried Chicken** \$9

Roasted carrots, mashed potatoes and gravy

#### **Meatless Meatloaf** \$10 ● ●

Olive oil pureed potatoes and tomato sauce

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## CULINARY ATTENDED ACTION STATIONS

INDEX

*Prices listed are per guest. Minimum order quantity noted per item.  
A \$125++ fee per culinary professional required.*

### **Yukon Gold and Sweet Potato Bar \$8**

*(Minimum of 50 guests)*

Buttered Yukon gold mashed potatoes and southern style sweet potatoes with wild mushroom ragout, roasted garlic cloves and chopped applewood smoked bacon

Served with sour cream, cheddar cheese, scallions and cracked black pepper

*Add house-smoked pulled pork \$2 per guest*

*Add creamy blue crab \$6 per guest*

*Two culinary professionals required per station*

### **Creamy Mac n' Cheese Bar \$8**

*(Minimum of 50 guests)*

Creamy three cheese macaroni, wild mushroom ragout and applewood smoked bacon served with scallions and cracked black pepper

*Add house-smoked pulled pork \$2 per guest*

*Add creamy blue crab \$6 per guest*

### **House Cured Norwegian Salmon\* Carving Station \$11**

*(Minimum of 25 guests)*

Mustard dill sauce served with pumpernickel bread

### **Steamship Pork\* Round Carving Station \$7**

*(Minimum of 30 guests)*

Sweet apple compote and black bean salsa served with fresh baked cheddar biscuits

### **Glazed Ham\* Carving Station \$6**

*(Minimum of 50 guests)*

Grain mustards and mayonnaise served with fresh baked rolls



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## CULINARY ATTENDED ACTION STATIONS *continued*

INDEX

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

### **Herb-Butter Roasted Turkey\* Carving Station** \$6

*(Minimum of 50 guests)*

Basil mayonnaise and orange cranberry compote served with fresh baked rolls

### **Top Round of Beef\* Carving Station** \$6

*(Minimum of 75 guests)*

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



### **Herb Crusted Tenderloin of Beef\* Carving Station** \$14

*(Minimum of 20 guests)*

Horseradish cream, dijon mustard, and herb mayonnaise served with silver brioche rolls

### **Carolina Pig\* Pickin'** \$12

*(Minimum of 35 guests)*

Chef pulled slow smoked suckling pig with coleslaw, hush-puppies, and variety of barbeque and hot sauces served with silver dollar rolls

*Two culinary professionals required per station.*



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## DESSERT STATIONS

INDEX

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

### **Carolina Confections \$7**

- Banana pudding shooter
- Peanut butter parfait shooter
- Mini red velvet cupcakes and Cheerwine® cupcakes
- Pecan pie, sweet potato, and chess pie bites

### **Bite Sized Delights \$8**

- Mint macaroons with ganache, rolled in crushed peppermints ●
- Nutella® stuffed brown butter and sea salt chocolate chip cookies
- Key lime tart
- Salted pecan fudge ●
- Red velvet cake squares

### **We Want Ice Cream \$10**

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

### **Fire and Ice \$14**

- Chef torched gourmet s'mores
- Flavored crème brûlée ●
- Nitrogen ice cream made to order with toppings to include: Oreo® cookie crumbs, rainbow sprinkles, chopped M&M's® candy, nuts and cherries with chocolate, raspberry and mango sauce ●



## BEVERAGE MENUS

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## BAR SERVICE

## INDEX

*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 Premium Beer

\$4.50 Hosted / \$5 Cash

Budweiser  
Bud Light  
Miller Lite  
Yuengling  
Michelob Ultra  
Coors Light

### Imported and Craft Beer

\$5.50 Hosted / \$6 Cash

Amstel Light  
Angry Orchard Hard Cider  
Corona Extra  
Heineken  
Stella Artois  
Samuel Adams Boston Lager  
*Assorted Local Microbrews*



### Deluxe Wine

\$7 Hosted / \$8 Cash

Placido, Pinot Grigio  
Canyon Road, Chardonnay  
Walnut Crest Select, Merlot  
Beringer Main & Vine, Cabernet Sauvignon

### Premium Wine

\$9 Hosted / \$10 Cash

Bonterra, Chardonnay, Cabernet Sauvignon  
Sterling Vintner's Collection, Merlot, Sauvignon Blanc  
Edna Valley, Pinot Noir  
La Marca, Prosecco

### Sparkling Wine

\$8 Hosted / \$9 Cash

Santa Monica, Cava Brut





## BAR SERVICE *continued*

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### Premium Spirits

\$8 Hosted / \$9 Cash

Ketel One Vodka

Tanqueray Gin

Bacardi Superior White Rum

Captain Morgan's Spiced Rum

Jose Cuervo Gold Tequila

Dewar's White Label Scotch

Bulleit Bourbon

Jack Daniel's Tennessee Whiskey

Seagram's Seven Crown Blended Whiskey

Hennessy VS Cognac

DeKuyper Triple Sec

DeKuyper Peachtree Schnapps

Southern Comfort Whiskey Liqueur

Bailey's Irish Cream



### Super Premium Spirits

\$9 Hosted / \$10 Cash

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi 8

Herradura Silver Tequila

Johnnie Walker Black Label Scotch

Woodford Reserve Bourbon

Crown Royal Whiskey

Hennessy VSOP Cognac

Grand Marnier Orange Liqueur

St. Germain Elderflower Liqueur

Chambord Raspberry Liqueur



## WINE

## INDEX

Prices listed are per bottle.  
Beverage selections subject to availability.

### Sparkling

Cava Brut Santa Monica – Spain \$36

Aromas of yeast with a fruity base of ripe apples, banana and pineapple.

Chandon Brut Classic  
– Carneros, Napa Valley \$60

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

### Sauvignon Blanc

Whitehaven  
– Marlborough, New Zealand \$52

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

### Pinot Grigio

Castello Banfi, San Angelo  
– Tuscany, Italy \$52

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality.

### Viognier

Bonterra – Mendocino County \$45

Aromas of peaches and cream, citrus blossom and apricot.

### Chardonnay

Canyon Road – California \$32

Green apple, citrus and tropical fruit. Medium-bodied, creamy mouthfeel. Rich, lingering finish.

A by Acacia – California \$42

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

### Pinot Noir

Edna Valley – California \$45

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannin.

Rainstorm –  
– Willamette Valley, Oregon \$52

Soft and elegant with flavors of bright cherry, pomegranate and red berries.

### Merlot

The Monterey Vineyard – California \$46

Juicy black cherry, ripe plum and cranberry mingle with chocolate, vanilla and spice.

Walnut Crest Select – Chile \$32

Notes of strawberry, ripe red fruits, subtle spice. Nicely balanced on the palate with sweet, well-rounded tannins, and a broad pleasant finish.

### Cabernet Sauvignon

Beringer Main & Vine – California \$32

Jammy black fruit flavors, sweet vanilla, oak and a hint of spice.

Ghost Pines – California \$59

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes.



## CRAFT COCKTAILS

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*Cocktails serve approximately 12 guests*

They're fun. They're intriguing. They're delicious. They're the perfect way to appeal to your guests. With the explosion of craft cocktails, guests can get interesting, artisanal drinks in cities all over the world. So we've asked four of the country's top mixologists to create craft cocktails especially designed for suite entertaining. All four recipes feature quality ingredients and nuanced taste combinations. Choose your spirit (Bourbon, Tequila, Vodka, or Gin) and enjoy!

All our **Craft Cocktails** are delivered in freshly-made batches ready to be finished and garnished by you or your suite attendant. Their ingredients are provided here, and by all means do try this at home!



### **"FRONTIER COLLINS" \$150**

**by Paul Sanguinetti**

The Frontier Collins is made with Bulleit bourbon combined with muddled watermelon, mint leaves, fresh lime and lemon juices topped with club soda making it a refreshing choice for all occasions.



***Paul Sanguinetti** is the Co-founder of No Scruples, LLC, an elite collective of bartenders for education and community outreach. He has over 16 years of experience in hospitality including work as a chef, sommelier, and beverage director for LA and NY based Patina Restaurant Group. He is currently a bartender and consultant for bars in LA, and is a judge for Drinks International's World's Best 50 Bars.*



## CRAFT COCKTAILS *continued*

## INDEX

*Cocktails serve approximately 12 guests*

### **"SANGARITA" \$150**

**by Tim Laird**

The SanGarita is a refreshing twist on Sangria and a Margarita with Herradura Silver tequila with red sangria mixer, cranberry juice and fresh lime juice.



***Tim Laird** is an authority on wines and spirits with more than 20 years experience in the hospitality industry.*

*In his current role as Chief Entertaining Officer of Brown-Forman, in Louisville, Kentucky, Tim enjoys teaching audiences around the world to make delicious cocktails while entertaining.*



### **"ISLAND SPICED MULE" \$150**

**by Chris Chamberlain**

This mule is made with New Amsterdam vodka, Fireball, lime, orgeat syrup topped off with pineapple-orange juice, Angostura bitters and ginger beer.



***Chris Chamberlain** is the Beverage Development Manager, and an award-winning mixologist with the*

*E&J Gallo Spirits portfolio. Chris has won many accolades in the spirits industry including winning the 2013 Iron Mixologist competition. His recipes have been featured in many publications and international media outlets.*

### **"PINK IS THE NEW BLACK" \$150**

**by Gary Hayward**

This drink is a hybrid of a Tom Collins and a French 75 but with a strawberry and elderflower flavor profile. Mixed with Bombay Sapphire gin and Banfi Rosa Regale.



***Gary Hayward** is a brand ambassador for Bombay Sapphire and brings with him from the UK a vast and deep cocktailing*

*résumé, including bar owner, menu consultant, award-winning bartender and competition judge. He is a 3-time UK bartender of the year finalist, former bar owner of the 2005 'UK's Best New Bar' and 'Best Bar Team'.*

## GENERAL INFORMATION

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## POLICIES AND PROCEDURES

## INDEX

### **Exclusivity**

Centerplate maintains the exclusive right to provide all food and beverage in the Raleigh Convention Center. All food and beverages, including water, must be purchased from Centerplate.

### **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 22% service charge will apply to all food, beverage and labor charges. This "house" or "administrative" charge of 22% 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 Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, their "Final" Guaranteed Attendance. Centerplate 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 Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate 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.

## POLICIES AND PROCEDURES *continued*

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### 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 \$25.00 per hour with a four-hour minimum.

### Supplemental Staffing

**Attendant or Additional Server Fee** – \$100.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 plus tax and service charge for each additional hour after initial four (4) hour period.

**Culinary Professional Fee** – \$125.00 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** – \$150.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 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.

## POLICIES AND PROCEDURES *continued*

## INDEX

### **Bar Service**

A bartender is required for all alcohol service. There is a \$150.00++ fee per bartender, per four-hour period. Fee will be waived if a pre-tax minimum of \$600.00 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. Centerplate 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, per four-hour period, will apply. Fee will be waived if the pre-tax sales minimum per four-hour period is met. 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: \$2.00 ++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00 ++ per person, per break.

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

### **Linen Service**

Centerplate 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.



## **POLICIES AND PROCEDURES** *continued*

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### **Sustainability**

Centerplate is 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, Centerplate proudly delivers this as a sustainable practice!

Whenever possible, Centerplate 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 Centerplate's donations. In addition, Centerplate 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 100's 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.

Centerplate 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, Centerplate 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.

Centerplate 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, Centerplate 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, Centerplate takes 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. Centerplate'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, Centerplate has pledge to spend 10% of their existing food dollars locally. Centerplate chefs are committed to sourcing 10 percent of more seasonal, local ingredients from NC farms.

## POLICIES AND PROCEDURES *continued*

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### Some of the companies and farms we work with to sustain our green initiatives:

Farmhand Foods  
Walking Fish  
Brookwood Farms  
Lindley Mills  
Accidental Baker  
Giacomo's Italian Market  
Ashley Farms  
Ford's Produce  
Sysco Local NC Suppliers  
ecoProducts

#### For Local Cheeses:

- Ashe County Cheese
- Goat Lady Dairy
- Holly Grove Cheese
- Chap Hill Creamery

#### NC State Farmers Market Vendors:

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





## **MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

