

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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CENTERPLATE GENERAL MANAGER, JAMES JENKINS	919.996.8675
CENTERPLATE FAX LINE	919.833.4836
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GF 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.

Vg Vegan Items

Vt Vegetarian Items

MEALS WITH A MEANING:

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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, Centerplate and the Raleigh Convention Center 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.
- Centerplate 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 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.

Vt Freeman's \$16

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

Vt 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

Vt GF Hard Boiled Eggs \$2

Vt GF Spinach and Cheese Crustless Quiche \$7

With sautéed spinach, Swiss and Monterey Jack cheese

Vt Fruit and Yogurt Parfait \$5

Fresh seasonal fruit and low fat yogurt with granola

Vt Oatmeal Brûlée \$4

Burnt brown sugar crust on top of steel cut oat custard, sides of candied pecans, shaved coconut and whipped cream

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 \$28

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

Capital Square Breakfast Buffet \$29

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

Healthy Breakfast Buffet \$27

- Vg GF · Seasonal sliced fresh fruit
- Vt · Low-fat blueberry and bran muffins*
- Vt · Individual yogurt parfaits with granola and fruit
- Vt GF · Low cholesterol egg scramble
- GF · Chicken sausage and sweet potato hash
- Vt · 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.

Vt **French Toast Station \$8**

(Minimum of 25 guests)

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

Smoked Salmon Display \$16

(Minimum of 20 guests)

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

GF **Egg and Omelet Action Station \$11**

(Minimum of 25 guests)

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

(Egg substitute available upon request)

One culinary professional required per 25 attendees.

Shrimp and Grits Action Station \$14

(Minimum of 25 guests)

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

One culinary professional required per station.

Stromboli Station (12 slices, per loaf) \$38

Please select from the following:

- Prosciutto, Provolone, and scrambled eggs
- Chorizo, Monterey Jack cheese, and scrambled eggs
- Vt** • Grilled vegetables, mozzarella, and scrambled eggs



PLATED BREAKFAST

INDEX

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.

GF 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

GF 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

GF 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

Vg GF Tofu Breakfast Scramble \$20

With roasted marble potatoes and oven baked tomato Provence

Enhance plated breakfast with seasonal fresh fruit cup 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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Vt	Signature Trail Mix (pound)	\$25	Vt GF	Mixed Nuts (pound)	\$32	Vt	Kellogg's® Nutri-Grain® Cereal Bar (each)	\$3
	Dried fruit, nuts, granola, and RCC M&M's® candy			Vt	Snack Mix (pound)	\$20		Assorted flavors, individually wrapped
					Traditional (Contains nuts)			
Vt	Spicy Snack Mix (pound)	\$20	Vg GF	Sliced Fruit and Berries (per guest)	\$5	Vt	Chips and Snacks (each)	\$3
	Spicy blend of cheese crackers, bread chips, corn sticks, and nuts				Farm fresh, local, and seasonal			Assorted individual bags
Vg GF	Dried Fruit Snack Mix (pound)	\$22	Vg GF	Whole Fresh Fruit (each)	\$3	Vt	Ice Cream Novelties (each)	\$4
	Assorted dried fruits (Nut free)							Blue Bunny® brands
Vt GF	Tortilla Chips (pound)	\$32	Vt GF	Chobani® Greek Yogurt (each)	\$4	Vt	Premium Ice Cream Novelties (each)	\$5
	With salsa and guacamole				Assorted Flavors			Klondike®, Nestle®, and Good Humor® Brands
	Enhance with jalapeño cheddar cheese sauce for additional \$10		Vt	Individual Cereals and Milk (each)	\$3	Vt	Protein Bars* (each)	\$6
Vt GF	Potato Chips and Dip (pound)	\$25						Assorted flavors, individually wrapped
	French onion dip			Vt	Quaker® Chewy Granola Bar (each)	\$3		*May contain traces of wheat, peanuts, and tree nuts
Vt	Pretzel Twists (pound)	\$20			Assorted flavors, individually wrapped			
Vg GF	Hard Candy (pound)	\$23						
	Assorted flavors							



BAKERY

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Vt Freshly Baked Muffins* (dozen) \$34
Mixed berry, cranberry orange, cream cheese, lemon poppy seed, and chocolate chip

Vt Healthy Breakfast Muffins* (dozen) \$34
Bran and reduced fat blueberry muffins

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

Vt Danish (dozen) \$34
Cinnamon, apple, cheese, raspberry, pecan

Vt Breakfast Breads (per loaf, 12 slices) \$36
Please select from the following:

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

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

Vt Freshly Baked Croissants (dozen) \$36
Plain, chocolate, raisin

Vt Freshly Baked Scones (dozen) \$36
White chocolate, blueberry, apple cinnamon

Vt Moore Square Fruit and Nut Bars (dozen) \$35
With fresh granola, oats, dried cranberries and bonded with honey

Vt Lemon Bars (dozen) \$38

Vt Pecan Bars (dozen) \$38

Vt Bavarian Soft Pretzel Sticks (dozen) \$30
Served with mustard and cheese sauce

Vt Gourmet Cupcakes (dozen) \$42
Please select from the following:

- Carrot cake with cream cheese icing
- Black Forest with Kirsch-laced frosting
- Margarita with cream cheese lime frosting
- Boston cream with custard filling and vanilla icing

Vt Freshly Baked Cookies (dozen) \$35
Chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut

Vt Freshly Baked Brownies (dozen) \$36
Chocolate chip or espresso

Vt GF 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

Vt Full Sheet Cake (80 slices) \$280

Vt Half Sheet Cake (40 slices) \$140

BREAK SERVICE

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BREAK SERVICE

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*Prices listed are per guest. Minimum of 50 guests.
Maximum service time of 90 minutes.*

Vt 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

Vt 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

Vt 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, and pimento cheese spread with moist mini corn meal muffins and an assortment of crackers

Served with freshly brewed ice tea and lemonade

Vt South of the Border \$10

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

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

INDEX

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 whole fruit.*

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**

Vg Roasted Portobello Supreme Sandwich \$23

Marinated and grilled portobello mushrooms, roasted red peppers, red pepper hummus, and basil on hoagie roll**

Croissant Chicken Salad \$23

Lemon-tarragon chicken salad on a butter croissant

WRAPS

Turkey with Pesto Mayonnaise Wrap \$23

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

Vg 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

GF **Substitute with gluten free white bread for additional \$2. A 7-day notice is required when ordering gluten free items.

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. All vegan lunches served with whole fruit.*

GF **Southern Chopped Chicken Salad** \$23

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

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

Topped with shredded Parmesan with creamy Caesar dressing

Shrimp Salad \$23

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

Vg GF **Quinoa Mixed Greens Grain Bowl** \$23

Roasted butternut squash, dried cranberries, pumpkin seeds, toasted coconut and cilantro dressing

Vg GF **Grilled Mediterranean Vegetable Salad** \$23

Marinated and grilled vegetables with baby spinach and Italian dressing

Vg **Mediterranean Lentil Salad Bowl** \$23

Mixed greens, garden vegetable, harissa charred zucchini, sunflower seeds, mint and sherry vinaigrette



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 breast of chicken with crisp greens on butter croissant. Served with home-style potato salad

Pair with: Starborough Sauvignon Blanc

GF Seared Tuna Niçoise Salad \$24

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

Pair with: Chandon Brut

GF Raleigh Cobb Salad \$22

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

Pair with: Little Black Dress Chardonnay

Vg GF Farmer's Market Diced Salad \$21

Iceberg and romaine lettuce, tomatoes, cucumbers, radishes, julienne carrots, sunflower seeds and cider vinaigrette

Pair with: Canyon Road Sauvignon Blanc

Thai-Style Beef and Noodle Salad \$25

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

Pair with: Satori Family Pinot Noir

GF Thai Shrimp Salad \$25

With lime, cilantro, ginger dressing over rice noodles

Pair with: Pacific Rim Riesling

GF Shrimp Louis \$24

Shrimp in a Cajun remoulade with garden greens, scallions, boiled eggs and bell peppers

Pair with: Ecco Domani Pinot Grigio



DESSERTS

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



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

Vg GF Tuscan Bean Soup

With white beans and vegetables

GF 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

Vg GF Roasted Vegetable Soup

In a tomato broth

Vg GF Roasted Tomato Gazpacho

With cucumbers and peppers



SALADS

Vt GF Baby Spinach Salad

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

Vt Southwestern Caesar Salad

Romaine lettuce, Cotija cheese, roasted corn, crispy tortilla strips and chipotle Caesar dressing

GF Iceberg Wedge Salad

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

Vg GF Spring Mix Salad

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

Vt GF Raleigh Field Greens

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

Vt GF Frisee-Arugula Salad

With mixed lettuces, cucumbers, tomatoes, Kalamata olives, crumbled goat cheese and red wine vinaigrette

PLATED LUNCHES *continued*

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MAIN COURSE

Please select one Main Course:

GF Orange-Ginger Breast of Chicken \$28

With Kimchi braised greens, fragrant fried rice and Korean barbeque sauce

Pair with: Castello Banfi San Angelo Pinot Grigio

Rosemary-Garlic Chicken \$27

With corn bread pudding, red mole sauce and cinnamon-cumin spiced butternut squash

Pair with: Matua Sauvignon Blanc

Green Peppercorn Glazed Breast of Chicken \$25

With whipped mashed potatoes, seasonal vegetables and green peppercorn sauce

Pair with: William Hill Chardonnay

Chicken Saltimbocca \$27

With prosciutto, Fontina cheese, Parmesan risotto cake, and Marsala sauce with seasonal vegetables

Pair with: Sterling Merlot

GF Signature Hickory-Smoked Pulled Pork \$24

With sweet potatoes and braised collards

Pair with: Diablo Dark Red Blend

Braised Pork Shoulder Ragout \$26

With stewed root vegetables and Parmesan polenta

Pair with: Banfi Centine Rosso

Braised Beef Cannelloni \$24

With mushrooms, Parmesan cheese, and seasonal vegetables

Pair with: Beckon Central Coast Chardonnay



PLATED LUNCHES *continued*

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MAIN COURSE *continued*

Beef Bourguignon \$30

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

Pair with: Chateau Souverain Cabernet

Cavatappi Pasta \$24

In a short rib ragout and roasted tomato sauce

Pair with: Walnut Crest Central Valley Cabernet

Penne Pasta Primavera \$24

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

Pair with: Banfi Chianti Classico

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

Moroccan Spiced Salmon* \$34

Roasted vegetable couscous, cilantro-cumin relish

Pair with: Walnut Crest Select Chardonnay

Shrimp and Grits \$31

With apple-smoked bacon tomato gravy over an Adluh Mill grit cake and braised mustard greens

Pair with: La Marca Prosecco

Vg GF Roasted Vegetable Napoleon \$30

Roasted vegetable and tofu stack with fire roasted tomato ragout

Pair with: Natura Organic Rosé

Vg GF Faux Jambalaya \$25

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

Pair with: Fetzer Sundial Chardonnay

Vg GF Vegan Meatloaf \$27

With extra virgin olive oil whipped potatoes, tomato concasse and seasonal vegetables

Pair with: Dark Horse Cabernet

Vt GF Curried Lentil Stew \$25

Curried lentils, cauliflower and vegetable stew, jasmine rice

Pair with: Storypoint Chardonnay

Vg GF Wild Rice Risotto \$25

With quinoa stuffed tomatoes

Pair with: Fetzer Valley Oaks Pinot Grigio



PLATED DESSERTS

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LUNCH DESSERTS

Please select one dessert:

Vt **Raspberry Almond Tart**

Vt **GF** **Salted Caramel Budino Pudding**

Layered with caramel and sea salt topped with an amaretto cookie

Cream Cheese Pound Cake Varrine

Moist pound cake layered with berry compote and lemon curd

Vt **White Chocolate Sweet Potato Pie**

Vt **Hazelnut Chocolate Mousse**

Chocolate cake disc

Vt **New York Cheesecake**

Strawberry sauce and vanilla cream

Vt **GF** **Chocolate Flourless Cake**

Mocha cream and raspberry drizzles

Vt **Bourbon Pecan Pie**

Chocolate sauce

Vt **Carrot Cake**

Candied pecans and cream cheese icing

Key Lime Mousse Torte

Graham cracker crust and raspberry coulis

Vt **Banana Toffee Pudding**

Caramel sauce and whipped cream

GF **Raleigh's Local Beehive Honey-Lavender Flan**



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 \$34

- Vt GF • Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing
- Vg GF • Black eyed pea salad
 - Herbed chicken and dumplings
- GF • House smoked pulled pork barbeque served with barbeque sauce and hot sauce
- Vg GF • Braised southern greens
 - Mashed red bliss potatoes with pan gravy
- Vt • Bananas Foster bread pudding with caramel sauce and whipped cream
-  • Raleigh's Beehive honey glazed pineapple upside down cake

Little Italy \$36

- Vt GF • Caprese salad with mixed greens, tomato, fresh mozzarella cheese, extra virgin olive oil, balsamic glaze, and chiffonade of fresh basil
- Vt • Panzanella salad with Italian bread, tomatoes, onions, basil, olive oil, and vinegar
- GF • Grilled Siena style roasted chicken breasts with lemon and Italian herbs
- GF • Red wine braised pot roast
- Vt GF • Roasted cauliflower, potatoes with peppers and Parmesan crisps
- Vg GF • Layered polenta cake with vegetarian Bolognese
- Vt • Chocolate amaretto cake with candy crunch
- Vt • Tiramisu



LUNCH BUFFETS *continued*

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Taste of the Mediterranean \$34

- Vt • Grecian orzo salad with feta cheese, Kalamata olives, cucumbers, artichokes, fresh oregano, and lemon dressing
- Vt GF • Niçoise salad with garden greens, sliced potatoes, sliced eggs, French beans, tomatoes, and caper-balsamic dressing
- Vg GF • Egyptian lentil salad with cumin, mixed dried fruit, mint with lemon-olive oil dressing
 - Moussaka layered with baked ground beef, eggplant, and Béchamel sauce
- GF • Moroccan spiced chicken with preserved lemons and olives
- Vt • Roasted harissa spiced vegetables with couscous
- Vt • Lemon cheesecake
- B • Three nut baklava with Raleigh's Beehive honey spiced syrup



Mexicali Cantina \$34

Hearth baked rolls and butter not included

- Vt GF • Chipotle Caesar salad with Cotija cheese and crispy tortilla strips
- Vg GF • Orange, grapefruit, cucumber and toasted coconut salad with coriander-cumin dressing
- GF • Beef fajitas with roasted red onions and peppers
- Vt • Warm soft flour tortillas
- GF • Chicken mole – chicken breast in a smooth sauce of onions, garlic and peppers
- GF • Borracho beans – braised pinto beans with Mexican spices
- Vg GF • Mexican red tomato rice
- Vt GF • Zucchini and corn with chipotle crema and queso fresco
- Vt • Sweet potato cinnamon pecan bar
- Vt • 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.

- Vt GF · Tossed garden salad with herbed ranch and balsamic dressing
 - Turkey and Pepper Jack cheese sandwich
 - Ham and Swiss cheese sandwich
 - Chicken salad wrap
- Vt · Grilled Mediterranean vegetables wrap
 - Southwest roast beef wrap
- Vt GF · Southern coleslaw
- Vg GF · Homemade potato chips
- Vt · Chocolate cheesecake
- Vt · Lemon berry crumble bar



Taste of Summer Picnic \$34

Hearth baked rolls and butter not included. Served with assorted buns, barbeque sauce, hot sauce, ketchup, mustard, and mayonnaise.

- GF · Farmer's market salad with tomatoes, cucumbers, carrots, and sunflower seeds with herbed ranch and balsamic dressing
- Vt · Southern style elbow macaroni salad
- GF · Bourbon barbeque chicken
- GF · Beef burgers with lettuce, tomato, and onion
 - Grilled brats with sauerkraut
- Vt GF · Baked beans – slow baked beans with brown sugar and mustard
- Vg GF · Homemade potato chips
- Vt · 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:

Vt GF Tuscan Bean Soup
With white beans and vegetables

GF French Lentil Soup
With sausage

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

Vt Cream of Broccoli & Cheese Soup
Farm fresh broccoli and local hoop cheese

Vg GF Roasted Vegetable Soup
In a tomato broth

Vg GF Roasted Tomato Gazpacho
With cucumbers and peppers

Vg GF Classic Garden Salad
Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

Vg GF Broccoli and Quinoa Salad
Apple cider vinaigrette

Classic Caesar Salad
With croutons and Parmesan cheese, classic Caesar dressing (*with anchovies*)

Vg GF Lentil and Red Potato Salad
With sherry vinaigrette

Vg GF Cucumber and Tomato Salad
Dill vinaigrette

Vt Farro, Pistachio, Mixed Green Salad
With arugula, mint, parsley, tomatoes, Parmesan and radishes, lemon-cider dressing

Vg GF Seasonal Fruit Salad
Fresh from the farm

PREMIUM BUFFET *continued*

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ENTRÉES

Please select two Main Courses:

Vt Stuffed Shells

Pomodoro sauce

Cavatappi Pasta

Beef short rib ragout

Cheese Ravioli

Braised arugula, mascarpone cream, and apple smoked bacon

**Savory Roasted
Boneless Chicken Thighs**

Rosemary and garlic

Grilled Breast of Chicken

Mustard cream sauce

Hickory-Smoked Chicken

Cornbread stuffing and pan gravy

Yankee Pot Roast

Garden vegetables

Moroccan Beef Ragout

Chickpeas, olives, and dried fruit over couscous

Cottage Pie

Stewed ground beef and vegetables with a Yukon gold potato crust

GF 🍷 Pork Tenderloin

Braised cabbage, caraway and drizzled with Raleigh's Beehive honey-Dijon mustard

Salmon Fillets*

Topped with brown butter-sage bread crumbs

Vg GF Sweet Potato and Kale Ragout

Garbanzo beans, zucchini and crushed red pepper

Vg GF Smokey Barbeque Tofu

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

Vt Roasted Vegetable Lasagna

Mozzarella, ricotta, and goat cheese



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PREMIUM BUFFET *continued*

INDEX

SIDES

Please select two Sides:

GF **Roasted Brussels Sprouts**

Bacon and shallots

Vt **Green Bean Casserole**

Mushroom cream and
fried onions

Vg GF **Roasted Mixed Vegetables**

Seasonal mix

Vt GF **Orange Glazed Bourbon Carrots**

Butter, marmalade, and
burnt bourbon

Vt **Mac 'N' Cheese**

Five cheese blend

Vg GF **Fingerling Potatoes**

Roasted golden brown

Vt **Roasted Broccoli**

With panko gremolata

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

Caramelized onions and
buttered crumb topping

Vt GF **Creamy Mashed Potatoes**

With garlic and cheddar cheese

Vt **Penne Pasta Primavera**

With garden fresh vegetables

GF **Southern Braised Greens**

Applewood smoked bacon

Vg GF **Multigrain Pilaf**

Dried pears, raisins, and cranberries

Vg GF **Roasted Vegetable Ratatouille**

Eggplant, squash, and tomatoes



PREMIUM BUFFET *continued*

INDEX

DESSERTS

Please select two Desserts:

Vt **New York Cheesecake**

Strawberry sauce and vanilla cream

Vt **Hazelnut Roulade**

Hazelnut mousse rolled into a moist chocolate cake

Vt **GF** **Chocolate Flourless Cake**

Mocha cream and raspberry drizzles

Vt **Peach and Berry Crumble**

Baked and topped with streusel

Vt **Key Lime Tart**

Vt **Bananas Foster Bread Pudding**

Caramelized bananas and whipped vanilla cream

Vt **Baba Rum**

Mascarpone cream

Vt **Banana Pudding**

Vanilla wafers

Vt **GF** **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

- Vt GF • Farmers market salad with seasonal vegetables and ranch and balsamic dressings
- Vg GF • Succotash salad
 - Roasted turkey with apple cider gravy
- GF • Roasted pork loin glazed with bourbon-miso caramel sauce
- Vt • Creamed collard greens
- Vt • Five cheese macaroni
- Vt • Apple-pecan cake, cream cheese frosting
- Vt • Caramel apple cobbler

City of Oaks \$38

- Vt • Mixed greens, garden vegetables, sliced mushrooms, croutons with ranch and balsamic dressings
- Vg GF • Tomato and cucumber salad
 - Smoked beef brisket with horseradish cream, roasted onions and rosemary
- GF • Grilled boneless chicken thighs with blueberry barbeque sauce
- Vt • North Carolina vegetable bread pudding with corn, mushrooms and leeks
- Vg GF • Rosemary roasted fingerling potatoes
- Vt • Mountain peach cobbler with whipped cream
- Vt • Buttermilk pie: chocolate tart baked with a buttermilk custard, fresh berry compote

**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

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:

Vt GF Arugula with Mixed Greens Salad

Toasted walnuts, cherry tomatoes, Parmesan cheese and pesto vinaigrette

Vt GF Gourmet Greens Salad

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

GF Beehive Honey Roasted Apple Salad

Raleigh's Beehive honey roasted apples with mixed greens, blue cheese, and toasted hazelnuts, verjus dressing

Vg GF Capital Field Greens Salad

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

Vt GF Greek Salad

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

GF Baby Wedge Salad

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

Vt GF Watercress and Mixed Greens Salad

With radishes, shaved carrots with allspice-pickled red onions and sherry vinaigrette



PLATED DINNERS *continued*

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MAIN COURSE

Please select one Main Course:

 **Local Honey Roasted Breast of Chicken \$33**

Mashed black eyed peas, balsamic-honey glaze and wilted kale

Pair with: Placido Pinot Grigio

Breast of Chicken \$33

Crispy pancetta, toasted corn bread, caramelized onion gravy and seasonal vegetables

Pair with: Sterling Sauvignon Blanc

Seared and Roasted Breast of Chicken \$33

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

Pair with: Rainstorm Pinot Noir

Mediterranean Roasted Chicken \$30

Roasted tomato sauce with ratatouille and orzo

Pair with: Rainstorm Pinot Gris

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

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

Pair with: Beringer Knights Valley Cabernet

Short Rib Cannelloni \$34

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

Pair with: 1000 Stories Red Zinfandel

 **Pork Tenderloin Medallions* \$38**

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

Pair with: Natura Organic Unoaked Chardonnay

Blue Crab Cake \$39

Whole grain mustard sauce, roasted cauliflower, pimento cheese grits

Pair with: Whitehaven Sauvignon Blanc

Seared Salmon* \$35

Moroccan spiced with roasted vegetable couscous

Pair with: A by Acacia Chardonnay

 **Lemon and Basil Shrimp \$34**

Citrus lemongrass sauce with jasmine rice and seasonal vegetables

Pair with: Fleur De Mer Rosé

Pan-Seared Sea Scallops over Hoppin' John \$44

With herb-spinach pesto

Pair with: Castello Banfi San Angelo Pinot Grigio



PLATED DINNERS *continued*

INDEX

MAIN COURSE *continued*

Please select one Main Course:

Indian Spiced Breast of Chicken with Salmon* \$38

Coriander butter sauce, coconut rice and creamed spinach

Garlic-Lime Chicken with Butter Poached Shrimp \$37

Cilantro butter sauce, maize cake, and seasonal vegetables

Chicken and Shrimp Rockefeller \$38

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

GF Beef Tenderloin* with Caramelized Sea Scallops \$60

Polenta-corn-wild rice cake, mushroom-shallot sauce

GF Beef Tenderloin* with Breast of Chicken \$58

Wrapped in ham, hoop cheese and Dijon demi sauce, seasonal vegetables

Beef Tenderloin* and Lobster Wellington \$65

Wrapped in puff pastry with mushrooms, seasonal vegetables, lobster demi sauce

Grilled Medallion of Beef Tenderloin* with Seared Blue Crab Cake \$62

Rosemary mashed lima beans, extra virgin olive oil, tomato concasse

Seared Salmon* with Braised Short Ribs \$61

Lobster mashed potatoes, creamed corn sauce, seasonal vegetables

Vg GF Vegetable Risotto \$27

Arborio rice with asparagus and mushrooms

Vg GF Tofu Paella \$27

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

Vg GF Crispy Polenta Cake \$27

Wild portabella mushrooms, wilted greens and pomegranate-balsamic vinaigrette

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A 23% service charge and applicable sales taxes will be added to all food and beverage orders

PLATED DINNERS *continued*

INDEX

DESSERTS

Please select one Dessert:

Vt **Buttermilk Pie**

Chocolate tart with fresh berry compote

Vt **Salted Caramel Tart**

Chocolate cashew bark

Mocha Custard Trifle

Vanilla cream filled profiterole

Vt **Hoho Cake**

Chocolate cake filled with vanilla cream, caramel frosting, butterscotch sauce

Vt **GF** **Creme Caramel**

Baked custard with caramel glaze topping

Vg **GF** **Chocolate Cake**

Coconut mousse, raspberry jelly

Vt **Southern Classic Trio**

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

Vt **Decadent Chocolate Trio**

- Opera cake
- Chocolate crème brûlée
- Truffle torte



GF **Raleigh's Local Honey Mousse**

In a beehive meringue, chocolate sauce

Create-Your-Own Trio

Please select three:

(Including Items from Signature Trios)

Vt · Milk chocolate s'more shooter

Vt **GF** · Chocolate truffle

Vt · White chocolate raspberry tart

Vt · Lemon square

Vt · Coconut chocolate mousse

Vt · Key lime tart

Vt **GF** · Mixed berry parfait

Vt · White chocolate buttercream almond cake

Vt **GF** · White mocha mousse

Vt · Dark and white chocolate cheesecake

RECEPTION MENUS

[INDEX](#)





COLD HORS D'OEUVRE

INDEX

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

GF Beef Carpaccio* Canape \$3.50 Fried caper garnish	GF Tropical Chicken \$3.50 Mango chutney on fried plantain	Tomato Basil Bruschetta \$3.50 Roasted garlic, ricotta cheese, and fresh basil
GF Tuna* Canape in Cucumber Cup \$4 With ginger, soy and crushed wasabi peas, black sesame seeds	Vt Olive Tapenade Bruschetta \$3.50 With a spread of ricotta, Kalamata olives and sundried tomatoes	Mini Black Pepper Biscuit \$3.50 Goat cheese, smoked salmon, and dill
GF North Carolina Shrimp Shooter \$4.50 Local Hail Mary cocktail sauce	Vg GF Black Eyed Pea Hummus Cucumber Cup \$3.50 With pickled red onions	Smoked North Carolina Trout Salad \$3.50 On a corn cake with horseradish and apple slaw
Salmon and Dill Rilette \$4 Smoked salmon with dill, crème fraiche and lemon zest	Vt Ratatouille Vegetable Tart \$3 Vegetables and herbs	Southern Chicken Salad \$3 In a cheddar scallion biscuit
Vt GF Tomato Caprese Skewer \$3 Balsamic glaze	Asian Beef* Salad \$4 In a phyllo tartlet	
GF Antipasto Kabob \$4 Prosciutto, Fontina cheese, and pear tomato	GF Bay Scallop* Ceviche Shooter \$3.50 Fresh bay scallops marinated with Yuzu chilis, shaved radishes	

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seafood, shellfish, or eggs may increase your risk
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.*

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



HOT HORS D'OEUVRE *continued*

INDEX

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

- Vt** **Tomato Soup Shooters** \$4
Grilled pimento cheese puff
- GF** **Sea Scallops** \$5
Wrapped with bacon
- GF** **Feta Stuffed Lamb Meatballs** \$4.50
Cucumber tzatziki sauce
- Vg** **Vegan Asian Meatballs** \$4
Chili tamari sauce
- Vt** **Goat Cheese and Spinach Turnovers** \$3.50
Crispy phyllo dough
- GF** **Chicken Apple Sausage Skewer** \$3.50
Zucchini, onion, fennel pollen and wild flower honey

- 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

- GF** **Bacon Wrapped Beef Filet*** \$5
Gorgonzola cheese
- Vt GF** **Roasted Root Vegetable Skewer** \$4
Cumin crème fraiche
- Vt** **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

Vt Garden Vegetables \$5

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

Vt 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

Vt Imported and Domestic Cheese \$6

Served with sliced baguettes and assorted crackers

Vg GF Display of Sliced Seasonal Fruit and Berries \$5

Farm fresh, local and seasonal

Vt GF Fresh Vegetable Crudité \$5

Tomato ranch and classic bleu cheese dips

Slider Stop \$11

- Grilled bison* with Ashe County cheddar cheese, Russian dressing
- Salmon* fillets with saffron aioli
- 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:

- Sausage with Provolone cheese
- Roasted vegetables with Swiss cheese
- Italian cured meats with mozzarella cheese
- Southwest chicken with Pepper Jack cheese, peppers and onions
- Short rib with caramelized onions and Provolone cheese



RECEPTION

INDEX

SMALL PLATES

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

GF Ahi Hawaiian Poke Rice Bowl* \$10

Tuna marinated, crispy vegetables

Lobster Mac 'N' Cheese \$13

Five cheese blend with sautéed tender lobster

Szechuan Style

Chicken Breast \$9

Sweet and spicy chicken breast over orange sesame noodles

GF Bombay Curry \$9

Chicken tikka masala over Basmati rice

New England Lobster Roll \$13

Toasted buttered roll

Moroccan Lamb* \$11

Moroccan lamb meatballs, couscous and cucumber mint sauce

GF 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

GF Chili-glazed Shrimp \$10

Over rice noodles, cucumbers, scallions, radishes cilantro and a light lime-soy dressing

GF Braised Short Rib \$10

Horseradish-sour cream mashed, 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

Vg GF Meatless Meatloaf \$10

Chive oil, pureed potatoes and roasted tomato sauce

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CULINARY ATTENDED ACTION STATIONS

INDEX

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

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

Yukon Gold and Sweet Potato Bar \$8

(Minimum of 50 guests)

Buttered Yukon gold mashed potatoes and southern style sweet potatoes with wild mushroom ragout 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 \$275

(Serves approximately 25 guests)

Mustard dill sauce served with pumpernickel bread

Steamship Pork* Round Carving Station \$455

(Serves approximately 65 guests)

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

Glazed Ham* Carving Station \$450

(Serves approximately 75 guests)

Grain mustards and mayonnaise served with fresh baked rolls



CULINARY ATTENDED ACTION STATIONS *continued*

INDEX

Prices listed are per station.

Herb-Butter Roasted Turkey* Carving Station \$180

(Serves approximately 30 guests)

Basil mayonnaise and orange cranberry compote served with fresh baked rolls

Top Round of Beef* Carving Station \$600

(Serves approximately 100 guests)

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



Herb Crusted Tenderloin of Beef* Carving Station \$350

(Serves approximately 25 guests)

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

Carolina Pig* Pickin' \$360

(Serves approximately 30 guests)

Dry rubbed pork shoulder, hickory smoked in house, NC coleslaw, mini corn muffins, silver dollar rolls and a variety of barbeque and hot sauces

Two culinary professionals required per station.

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



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

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

We Want Ice Cream \$10

- GF** Premium hand-scooped ice cream with toppings to include hot fudge
- GF** 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
- GF** · 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
- GF** cherries with chocolate, raspberry and mango sauce

Two culinary professionals required per station.

- Vt** **Cake Pops \$3 each, minimum of 50**
Assorted flavors, chocolate dipped

- Vt** **Cheesecake Lollipops \$3 each, minimum of 50**
Assorted flavors



BEVERAGE MENUS

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BAR SERVICE

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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
Fetzer, Sauvignon Blanc, Pinot Noir
Casillero del Diablo, Merlot
Beringer Main & Vine, Cabernet Sauvignon

Premium Wine

\$9 Hosted / \$10 Cash

Bonterra, Chardonnay, Cabernet Sauvignon
Sterling Vintner's Collection, Merlot, Sauvignon Blanc
Lyric by Etude, Pinot Noir
La Marca, Prosecco

Sparkling Wine

\$8 Hosted / \$9 Cash

Santa Monica, Cava Brut



BAR SERVICE *continued*

INDEX

Premium Spirits

\$8 Hosted / \$9 Cash

New Amsterdam 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

Camarena 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



CRAFT COCKTAILS

INDEX

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'.



WINE

INDEX

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

Sparkling

LaMarca Prosecco – Veneto, Italy \$55

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

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

Little Black Dress – California \$52

Aromas of apple, pear and lemongrass before a zesty tangerine finish.

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.

Lyric by Etude – Santa Barbara County, California \$52

Drinks complex with hints of cinnamon, cardamom, sandalwood and cola.

Merlot

Chateau St. Jean – California \$46

Plush merlot showcasing notes of plum, black cherry, and toasted spice on the finish.

Casillero del Diablo – Chile \$32

Aromas of blackberries, strawberries and raspberries, complemented by notes of chocolate, vanilla, and blackcurrants.

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.

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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 23% 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.

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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.

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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.

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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 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.

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.

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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
- Chapel 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.

RALEIGH
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