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TRIANGLE  
CATERING  
CUISINE & DRINKS

**SOCIAL DISTANCING MENU**  
**EXCLUSIVELY FOR MCKIMMON CENTER**

**CONTACT:** Trish Jenkins

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**ADDRESS:** 1818 Saint Albans Drive, Suite 104, Raleigh NC 27609

**PHONE:** 919.219.4914

To learn more about our sister organizations, visit: [www.tchospitalitygroup.com](http://www.tchospitalitygroup.com)



### **COVID-19 PRECAUTIONS**

All staff are 'COUNT ON ME NC' certified on the proper precautions and guidelines created and recommended by the NC Department of Health & Human Services, CDC, State of NC, NCRLA, and NC State Extension.

### **ORDERING**

We appreciate your order as far in advance as possible. We do our best to accommodate last-minute orders. Orders placed less than 3 business days in advance will be subject to availability and cannot be cancelled once the order is placed. We welcome you to place an order by:

Calling our office at 919.873.9500  
Emailing to [info@trianglecatering.com](mailto:info@trianglecatering.com)  
Speaking to your Sales & Event Planner

We require a \$250 minimum for delivery, not including tax or delivery fee. Minimum guaranteed attendance must be received within three (3) business days of all delivery/drop off orders. Please note for any substantial changes that occur 24 hours or less prior to the event (i.e. your numbers increase or requests for the addition of an entree) a \$40 fee per request will be charged.

### **BILLING**

We accept checks and all major credit cards (Visa, MasterCard, Discover, American Express). Corporate accounts are available only by completing an account application and providing a credit card number.

### **DELIVERY AND SET-UP**

Triangle Catering delivers across the Triangle and North Carolina. Please consult with your Sales & Event Planner for special set-up needs and additional pricing that may apply.

### **EQUIPMENT**

Your drop-off order will be presented in disposable, individually packaged containers. Triangle Catering can also provide linens, fine china, glasses, silverware, tables, chairs, florals and other decor elements as requested for an added fee.

### **CANCELLATION POLICY**

Cancellation must be received by your Sales & Event Planner via email or in written form no later than 10 AM three (3) business days prior to your event. If you do not know your planner's email, please email [info@trianglecatering.com](mailto:info@trianglecatering.com). Orders cancelled less than 72 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather and COVID-19 related issues. If you cannot accept the delivery on the day of, we will donate your order to a local shelter on your behalf.

### **SERVICE PERSONNEL**

Our professional staff, including event supervisors, chefs, servers and bartenders are available upon request for an additional fee. Staff will take proper COVID-19 precautions including the wearing of masks, gloves and social distancing at a 6ft distance when possible.

### **FOOD SAFETY**

In accordance with the North Carolina County Health Department recommendations regarding food health and safety it is Triangle Catering's policy that all food sitting out after two or more hours be disposed of. This policy is intended to limit the risk of food borne illness due to improper handling or storage of leftover food items as well as the spread of COVID-19. It is our recommendation that clients dispose of any leftover food & drink at the conclusion of the meal function.

NC and Wake County Sales Tax Not Included in Menu Price

## Food Handling

In accordance with the Orange County Health Department recommendations regarding food health & safety, it is Triangle Catering's policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client. This policy is intended to limit the risk of foodborne illness due to improper handling or storage of leftover food items. All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

## Inclement Weather Policy

If the University officially closes during adverse weather, or threat of impending inclement weather, the client may still incur any charges associated with their event if adequate notice of cancellation of your event is not received by caterer at minimum 48 hours prior to your event. If the University remains open or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be bound to the terms of their sales and catering contract and client agreement (if applicable)

If the client does not cancel within the designated time period, they are subject to be billed at the caterer's discretion based on costs incurred. All other scenarios will revert to the normal cancellation policy as stated in the menu.

## Staff Allowance

All service prices are based on a basic staffing fee (one staff member) with a one-hour timeframe unless otherwise noted; additional time is charged at a rate of \$25/hour per staff member with a five hour staffing minimum. Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to actual serve time. For social events (where noted in the menu) additional kitchen staff is priced at \$35/hour per kitchen staff and additional servers are \$25/hour per additional server (with a five hour minimum).

## Linens & Serveware

We provide floor length linens for buffet and beverage serving tables ONLY at no additional cost. Additional linens may be rented for \$21/linen (for a basic Level 1). Our secondary tier of linen is \$35/linen. Linens for guest seating tables are NOT INCLUDED, and will require an additional fee. Higher tiered linens range from \$35-\$65+ depending on style, color, and print, as well as linen napkins, chair covers, overlays, etc. All menu items are served on disposable serveware (platters, chaffers, and serving utensils for one-one sided buffet) if you'd like to upgrade to melamine or silver platters, silver corporate chaffers, multiple buffets, and/or double sided buffets there are upgrade fees associated with these offerings. Please see your Sales & Event Planner for more details.

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TC HOSPITALITY



## BREAKFAST BOWLS

10 person minimum ( 5 per selection)

### RANCHEROS \$14.95

Hard boiled egg, seasoned black beans, avocado topped with medium salsa, cilantro, feta cheese and crunchy tortilla chips, served with roasted potatoes

### ABLT \$14.95

Avocado, hard boiled egg, tomato, black pepper bacon, baguette, served with roasted sweet potatoes

### QUINOA \$14.25

Herbed quinoa, cottage cheese, roasted tomatoes, cucumber, hard boiled egg and diced ham

## ASSORTED BREAKFAST ITEMS

10 person minimum  
(5 per selection)

### CONTINENTAL BREAKFAST BOX \$14.95

A box lunch for breakfast, individually wrapped assorted pastry/muffin (chef's selection) and fruit cup

### HOUSE-MADE GRANOLA BARS \$4/EACH

### SEASONAL FRUIT CUP \$4.50/EACH

Individually packaged

## PARFAIT CUPS

\$10/ person. 10 person minimum (5 per selection) served in 6 oz portions

ORIGINAL- Greek and vanilla yogurt layered with housemade granola, mixed berries 

TROPICAL- Greek and vanilla yogurt, layered with housemade granola, mango, candied ginger 

BLUEBERRY/LEMON- Lemon-infused Greek and vanilla yogurt layered with house-made granola, blueberries and slivered almonds  

## OVERNIGHT OAT CUPS

\$10/ person 10 person minimum (5 per selection) served in 6 oz portions

ORIGINAL- Almond milk, soy milk, vanilla, oats, raisins, almonds, pepitas, cranberries and dried sunflower seeds   

APPLE PIE- Almond milk, soy milk, vanilla, oats, maple syrup, cinnamon, apples and walnuts   

CHOCOLATE PEANUT BUTTER- Almond milk, soy milk, vanilla, oats, cocoa powder, peanut butter and banana  

## BUDDHA BOWLS

10 person minimum (5 per selection) Comes with the dessert of the week.

### NAMASU \$16.50

Sticky Hoisin BBQ grilled chicken, shaved red onion, shredded carrot, diced pineapple, cucumber Namasu salad over jasmine rice

### HEARTH \$15

Sweet potato, baby kale, rosemary grilled chicken, orange segments, pomegranate seed served over wild rice with roasted shallot dressing and crumbled goat cheese

### HOME SWEET HOME \$17

Roasted okra, sweet potato, toasted pecans, roasted beets, edamame and blackened pork with honey dijon dressing

### GARDEN VEGGIE \$15

Tender cooked grains, blanched broccoli, edamame, scallion, avocado, cucumber, shaved radish, shredded carrot with wasabi ranch.

### NAMASTE \$16.50

Curried chicken, roasted curried sweet potato, edamame, cucumber, shaved red cabbage with mint yogurt dressing

### STAY CALM & SALSA ON \$16.50

Black beans, cilantro, pico, mango, roasted red bell pepper, avocado, pickled jalapeno, chili lime roasted peanuts. Topped with cilantro lime sour cream and your choice of fajita steak or chicken

### ENLIGHTENMENT \$17

Steamed shrimp, watermelon, orange segments, mint, scallion, cucumber, served over jasmine rice dressed with lime and sweet chili

### SOBA SALMON \$17

Pan seared salmon, cilantro, cucumber, red onion, red bell pepper, jalapeno, chopped peanuts served over soba noodles with sesame lime dressing

NC and Wake County Sales Tax Not Included in Menu Price

Dairy Free  Gluten Free  Contains Nuts  Vegan  Vegetarian  Contains Shellfish 

## SANDWICH BOXES

All sandwiches come with one side item, Carolina Kettle chips, and our weekly dessert. All breads subject to change based on local bakery's selections. 10 person minimum (5 per selection) \$15.95 per box.

**SMOKED TURKEY-** Sliced turkey with chipotle aioli, shaved red cabbage, muenster cheese and sliced tomato

**T.C.P.B.L.T. -** Black pepper bacon, pimento cheese, lettuce and hothouse tomatoes

**SMOKED BRISKET-** Tomato jam, spicy slaw, and BBQ spiced mustard 

**GRILLED CHICKEN & PIMENTO CHEESE-** Pickled jalapeno, lettuce, and tomato

**GENOA SALAMI & SMOKED HAM-** Provolone, lettuce, tomato, Caesar dressing and dill pickle

**PEPPER SHAVED PORK LOIN-** Swiss cheese, sweet red onion, sauerkraut and arugula

**SMOKED CHICKEN SALAD-** With grapes and arugula 

**ROAST BEEF-** Sliced cheddar, spinach, tomato, roasted garlic and horseradish aioli

**SOUTHWEST ROAST BEEF-** Corn salsa, romaine lettuce and chili-lime aioli 

**TUNA NICOISE-** Olive tapenade, sliced tomato, onion, white bean hummus, and romaine lettuce. 

**MEDITERRANEAN SALAD-** Cucumber spears, red onion, tomato, artichoke hearts, garlic hummus, fresh mint and parsley

**ROASTED ZUCCHINI-** Arugula, goat cheese, yellow onion, and toasted walnuts  

## SIDES

**SOUTHERN POTATO SALAD-** Diced onion and black pepper sour cream dressing  

**NORTHERN POTATO SALAD-** Sweet red onion and cucumber, in a tangy mustard vinaigrette  

**PICNIC SLAW-** Our traditional cabbage slaw with carrots   

**COLLARD SLAW-** Tangy shredded collards   

**POBLANO CABBAGE SLAW-** Served with cilantro-lime dressing  

**COUSCOUS-** Black pepper bacon, pimento cheese, lettuce, zucchini, grape tomatoes, chopped onion, roasted garlic, and honey balsamic vinaigrette 

**SEASONAL GREENS & DRESSING-** Each month, we feature a seasonal green salad. Please check with your Sales & Event Planner and sign up for our monthly e-menu options.

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# SALAD BOXES

Includes your choice of protein and our weekly dessert. 10 person minimum (5 per selection)

Steak \$17.95 \* Salmon \$17.95 \* Chicken \$16.95 \* Tofu \$16.95

LEAF LETTUCE SALAD- Radish, dill, mint and parsley with your choice of dressing  

CHOPPED KALE CAESAR- Roasted garlic croutons with Caesar dressing and Parmesan cheese 

THAI SOBA NOODLE SALAD- Red bell pepper, cilantro, carrots, almonds, scallions and soy-hoisin vinaigrette 

QUINOA SALAD- Parsley, chickpeas, dried cranberries, kale, grapes, and lemon-mint vinaigrette  

TRUMPET CHOPPED SALAD- Balsamic-marinated mushrooms, spinach, and cherry tomatoes  

EDAMAME SALAD- Carrots, scallions, jalapeno, pickled ginger, sesame seeds, celery and red wine vinaigrette  

SUCCOTASH SALAD- Sweet yellow corn, cherry tomatoes, edamame and parsley dressed with red wine vinaigrette  

CHINESE CHOPPED SALAD- Cabbage, carrot, cilantro, almonds, red bell pepper, romaine lettuce, and ginger soy- vinaigrette   

## HOUSE-MADE SALAD DRESSINGS

Mustard-Herb Dressing  
Honey -Balsamic Vinaigrette  
Healthy Berry Vinaigrette  
Lemon-Mint Vinaigrette  
Bleu Cheese Dressing  
Buttermilk Ranch Dressing  
Caesar Dressing  
Red Wine Vinaigrette

\*All dressings are vegetarian 

\*All vinaigrettes are vegan 



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Dairy Free  Gluten Free  Contains Nuts  Vegan  Vegetarian  Contains Shellfish 

## PICNIC BOX

Please choose your selection of an entree, salad or salad skewer and a side item.

These VIP custom designed boxes, come with a homemade cornbread muffin and dessert of the week.

\$22 per box. 10 person minimum (10 per selection)

### ENTREES

- SHRIMP, SPINACH & LEMON SKEWER  
- CHILLED FRIED CHICKEN
- SMOKED BRISKET SANDWICH 
- BBQ SANDWICH- chicken or pork 
- SMOKED TURKEY 

## PICNIC TRAY

Please choose your selection of an entree, salad or a salad skewer and a side item to provide for your guests. These VIP custom designed trays come with a homemade cornbread muffin and dessert of the week. \$24 per guest.

10 person minimum (10 per selection)

\$125/ Plating Attendant

### ENTREES

- BEER BRATS with salted pretzel buns 
- SMOKED TURKEY  
- SMOKED BRISKET  
- ROTISSERIE HERB CHICKEN  
- BABY BACK PORK RIBS   

## SALADS

OR

## SALAD SKEWERS

HEIRLOOM TOMATO SALAD with onion, mint, parsley, sunflower seeds, lemon zest, and whole-grain mustard vinaigrette  

PASTA SALAD 

CAPRESE SALAD  

BLACK BEAN SALAD with red onion, brown rice, cilantro and tomato  

CAESAR SKEWERS with romaine lettuce, garlic bread croutons and Caesar dressing 

WATERMELON SALAD with roasted beets, watermelon, goat cheese rolled in mint and spinach in a blueberry vinaigrette  

ANTIPASTO with cherry tomatoes, olives, feta cheese, cucumber and oregano-orange vinaigrette

PORTABELLO MUSHROOM 

## SIDES

SUMMER SLAW with cucumber, red cabbage, carrot, fennel, beets with whole grain mustard and apple cider vinaigrette  

FRUIT LOLLIPOPS St. Germaine watermelon or spiced rum pineapple  

GRILLED GARDEN VEGETABLES  

GAZPACHO green tomato or strawberry  

HAND PIES sweet potato, spring onion or  bacon leek & tomato

SWEET POTATO SALAD with pickled red onion and mustard seed 

BLISTERED NEW POTATOES with roasted red pepper vinaigrette  

QUINOA SALAD with quinoa, red beans, cucumber and white beans  

## BENTO SNACK BOXES

10 person minimum (5 per selection)

### VEGGIE DELIGHT \$8.50

Hummus, carrots, celery, cucumber slices and peanut butter 🥜 🌱 🥒

### ENGLISH BREAKFAST \$8.50

English muffin, cottage cheese, mixed berries 🍓 🌱

### PROTEIN PACK \$10

Grilled chicken, hard boiled egg, assorted fruits and Lavosh crackers 🥚 🥑

### GRANOLA \$8.50

Homemade granola bars, cottage cheese and assorted nuts 🌱 🥜

### SWEET TOOTH \$8.50

Homemade dessert bars, fresh fruit, cup of whipped cream 🌱

### FIESTA \$8.50

Tortilla chips, salsa, assorted cheeses 🥑 🌱

### SALAD PLATTER \$10

Chicken salad or tuna salad, hard boiled egg, assorted cheese and fruit 🥑

### LOX \$10

Smoked salmon, asparagus, goat cheese, Lavosh crackers

### VEGETARIAN \$8.50

Marinated tofu (basil, garlic), crackers, peppers, assorted berries and olives 🌱

### MINAMI NO \$10

Southern inspired sushi. Your choice of fried chicken with pickled collards, or marinated tofu with enoki mushroom. served with edamame

### CHARCUTERIE \$10

Assorted cheeses rolled in prosciutto, with almonds and olives 🥜 🥑 🌱

### BRUSCHETTA \$8.50

House-made Bruschetta with Lavosh crackers and marinated mozzarella ball: 🌱

POPCORN TIME- \$8.50 Individual Popcorn bags. See event planner for specific sweet & savory flavors 🌱 🥜

SNACK TIME- \$8.50- Individual Snack Mix Bags Grabeeze Brand. See event planner for specific sweet & savory flavors.

## BEVERAGES

### BOTTLED WATER \$2

SWEET TEA or UNSWEET TEA \$3.50/ 16 oz

STRAWBERRY LEMONADE \$3.50/ 16 oz

TRADITIONAL LEMONADE \$3.50/ 16 oz

COKE PRODUCTS- Coca-Cola, Diet Coke, and Sprite \$2

## DESSERTS 🌱

\*All desserts are Vegetarian. Please see Sales & Event planner for Vegan options.

BANANA PUDDING \$48/ bowl, serves 20

PARFAITS \$45/dozen 🥜

S'MORES BARS \$33/dozen

COCONUT KEY LIME POUND CAKE \$38, serves 15-20

BROWNIES \$27/dozen

COOKIES \$33/dozen

Choose your flavors: chocolate chunk, sugar, oatmeal raisin, peanut butter, or white chocolate macadamia nut

PINEAPPLE UPSIDE DOWN CAKE \$51 serves 20-25

TIRAMISU \$51/platter, serves 20-25

POKE CAKES \$67/cake, serves 32

Please check with your sales and event planner for our monthly e-menu and learn more about our featured flavors

CHEESECAKE LOLLIPOPS \$33/dozen

CAKE POPS \$27/dozen

TC BARS \$33/dozen

Our seasonal house-made bars with gourmet marshmallows and toasted rice cereal

Please check with your Sales & Event planner to sign up for our monthly e-menu and learn more about our monthly featured flavors.

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