Catering Menu  
For McKimmon Center only  
Effective August 1 – July 31

www.hopevalleydiner.com

Welcome and thank you for inquiring about Hope Valley Catering. We look forward to serving you. Whether you are planning a class, business meeting, conference or any other special occasion, we are here to help.

Hope Valley Diner & Catering  
3710 Shannon Road  
Suite 114

Mailing Address:  
PO Box 51548  
Durham, NC 27717

Contacts: Debbie Lynch

Email: debbie@hopevalleydiner.com  
hopevalleydiner@hopevalleydiner.com

Direct Catering Phone: 919-403-7707  
Catering Fax Line: 919-493-9935
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Special Information & Event Standards

Bookings:
Contact Hope Valley Diner & Catering Company via email at debbie@hopevalleydiner.com or call 919-403-7707. We require 5 business days advance notice to fully accommodate your order. However, we will try to accommodate all orders placed at any time based on availability and our policies. Orders of 250+ guests require 5-10 business days advance notice, or may be subjected to limited menu selections based on availability. We will cater to any size group but an additional charge of $25.00 dollars will be charged for groups with less than 30 guests.

Guarantee Participate Count Policy:
The estimated guarantee for the number of participants attending an event is needed a minimum of 5 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event, but can’t fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 5 business days out will be invoiced.

Billing:
All payments are due the day of the event, unless prior arrangements have been made. We accept cash, check, and all major credit cards. Pricing does not include sales tax.

Cancellations:
An event may be canceled with no charge up to 1 week prior to the event. Cancellations made after this time will be charged 25% of the total bill. Any cancellations within 72 hours of the event will be charged the full amount of projected bill. Cancellations due to inclement weather should refer to the inclement weather policy section.

Service Pricing:
- All pricing for standard service includes disposable clear plastic plates, napkins, silverware and cups. Eco-friendly items, including compostable tableware is available upon request. In addition, we provide floor length linens for buffet and beverage serving tables ONLY at no additional cost. Linens for seating are NOT INCLUDED, and will require an additional expense
- Additional linens range from $15-$22 per linen for basic linen offerings, based on selections.
- Specialty colors and materials are available upon request and may incur additional charges.
- Basic china service is an extra $8.00 per person for china, glassware, silverware and cloth napkins.

Eco-Friendly and Compostable Ware:
We are pleased to offer a variety of biodegradable and compostable options in place of standard disposable plastic ware. Additional charges for these options will vary according to your specific needs.

Plated Meal Pricing:
We offer plated meals and are happy to suit your specific event needs. Please note that plated service requires additional servers and materials that will be priced according to event size and circumstances in order to ensure smoothness of service.
- Plated service will require an upgraded china charge to accommodate quantity of courses desired. Upgraded china service includes all china plates, glassware, silverware, and cloth napkins required.
  *Specialty plates, glassware, silverware, and napkins may incur additional charges and are available upon request.
    - China service for three courses will be charged $9.50/person
    - China service for four courses will be charged $11/person
  - An additional $12 per person will be added to the meal pricing on pages 12-15. The plated upgrade charge includes the labor to pre-set salads, rolls, drinks, and the labor to serve your guests during the standard two-hour service time.
  - Since plated menus are labor intensive, any service beyond the standard two-hour time frame will be charged $25 per hour per staff member.
**Staff Allowance:**
All service prices are based on a basic staffing fee with a two-hour time frame unless otherwise noted; additional time is charged at a rate of $25 per staff member per hour (this includes partial hours). 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.

**Additional Service Staff:**
We have a great catering staff available for bartending, table service, and other requested event needs. If bartenders or wait staff are requested or suggested, there will be an additional charge of $25 per hour per server, with a minimum of 3 hours, including set-up and tear down. Carvers are $30.00 per hour with a minimum of 2 hours.

**Alcoholic Beverages:**
Hope Valley Diner & Catering will be happy to serve alcoholic beverages at your function. We can both procure and/or solely serve refreshments for your event. Bar setup and breakdown fees vary depending on the type of bar, time required, and guest count. Corkage fees (for client procured alcohol) start at $4 per person. Bartenders are required anytime alcohol is served and are charged at a rate of $25 per hour with a minimum of 3 hours, including set-up and tear down. According to McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval. No cash bars or drink tickets allowed.

**Inclement Weather Policy:**
If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charges associated with their 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 required to inform the caterer 48 hours in advance for groups of less than 100 & 72 hours in advance for groups of more than 100, to avoid any charges. 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.

**Food Handling Policy:**
In accordance with the Wake County Health Department recommendations regarding food health & safety, it is McKimmon Center 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.

**Additional Materials & Specialty Decorations:**
Additional materials may be suggested depending on the event size and circumstances. Flower arrangements, candles, centerpiece, etc. can be arranged by our staff for an additional charge.
## Breakfast Catering

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs (2 per person)</td>
<td>$9.00 per person</td>
</tr>
<tr>
<td>Hash Browns, Grits, Home Fries, or Tater Tots</td>
<td></td>
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<tr>
<td>Bacon or Sausage</td>
<td></td>
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<tr>
<td>Biscuits</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Belgian Waffles</strong></td>
<td><strong>$10.99 per person</strong></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td></td>
</tr>
<tr>
<td>Sausage or Bacon</td>
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<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Quiche/Breakfast Casserole</strong></td>
<td><strong>$9.99 per person</strong></td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
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<tr>
<td>Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Roasted Vegetable Frittata</strong></td>
<td><strong>$7.00 per person</strong></td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td></td>
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<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Breakfast Biscuits &amp; Croissants</strong></td>
<td><strong>$9.99 per person</strong></td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td></td>
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<tr>
<td>Fresh Fruit Salad</td>
<td></td>
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<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Build Your Own Yogurt &amp; Granola Parfaits</strong></td>
<td><strong>$9.99 per person</strong></td>
</tr>
<tr>
<td>Granola</td>
<td></td>
</tr>
<tr>
<td>Vanilla Yogurt</td>
<td></td>
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<tr>
<td>Fresh Seasonal Fruit</td>
<td></td>
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<tr>
<td>Assorted Bagels &amp; Cream Cheeses</td>
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</tr>
<tr>
<td>Coffee</td>
<td></td>
</tr>
<tr>
<td><strong>Add Juice for an additional $1.50 per person</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Add Hot Tea for an additional $1.50 per person</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Add Sausage Gravy for an additional $2.50 per person</strong></td>
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</tr>
<tr>
<td><strong>Add Turkey Sausage for an additional $2.00 per person</strong></td>
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</tr>
<tr>
<td><strong>Add Fresh Fruit Salad for an additional $2.50 per person</strong></td>
<td></td>
</tr>
<tr>
<td>Ice Water included at no additional charge</td>
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</tbody>
</table>

All breakfast catering includes the necessary equipment and condiments (ketchup, creamers, sugar, butter, jelly, etc). Disposable ware and utensils needed for service are included. Compostable disposables are available upon request.

*Prices do not include Sales Tax*
Break Service for Weekends Only (per person)

Ice Water is included

- Assorted Mini Biscuits
- Honey Ham
- Old Fashioned Chicken Salad
- Pimento Cheese
  - $6.00 per person

- Ice Cream Sundae Bar
  - Vanilla Ice Cream
  - Hot Fudge Topping
  - Rainbow Sprinkles
  - Oreo crumbs
  - Cherries
  - Whipped Cream
  - $7.00 per person

- Sliced Watermelon
- Sliced Cantaloupe
- Yogurt Covered Pretzel Bites
  - $4.50 per person

- Nacho Bar
  - Multicolor Tortilla Chips
  - Queso
  - Chicken Strips
  - Jalapeños
  - Cilantro

- Cinnamon Rolls
  - or
  - Assorted Breakfast Breads
  - Fresh Fruit Salad
  - $5.00 per person

- Chips and Salsa Bar
  - Multicolor Tortilla Chips
  - Red Salsa
  - Guacamole
  - Corn and Black Bean Salad

- Assorted Snacks (per person)
  - Gourmet Popcorn $2.00
  - Assorted Nuts $2.50
  - Fresh Fruit and Dip $3.00
  - Cubed Cheese and Cracker $4.00
  - Chips and Dip $3.00
  - Fresh Veggies and Dip $3.00
  - Hummus, Veggies, and Pita bread $4.25

  - Assorted Protein Bars or Balls $3.50
  - Assorted Mini Tarts $3.50
  - Cookies or Brownies $1.50
  - Assorted Filled Cream Puffs $3.00
  - Assorted Muffins $2.00
  - Trail Mix $2.50

- Beverages (per person)
  - Assorted Sodas $1.50
  - Bottled Water $1.50
  - Coffee Service $1.75
  - Hot Tea $1.50
  - Iced Tea (Sweet and Unsweetened) $1.50
  - Assorted Juices $1.50

*Please call for additional break service options.*

Pricing includes paper napkins, heavy duty plates, and high-quality disposable silverware.

Prices do not include Sales Tax
Boxed lunches
$10.99 per person with one side or $11.99 per person with two sides
All boxed lunches include necessary utensils and condiments

Sandwiches (Choose 2 Sides and 1 Dessert from the options below)
Bread Choices– Kaiser, White, Wheat, Sourdough, Rye, Hoagie Roll, Pita Bread, Pretzel Rolls, Croissant, or Wrap (Gluten Free bread is also available)

Oven Roasted Turkey - Lettuce, Tomato, and Cheddar
Virginia Baked Ham - Lettuce, Tomato, and Swiss
Roast Beef - Roasted Red Peppers, Provolone, Horseradish Mayonnaise
Grilled Vegetables with Hummus
Tuna Salad - Lettuce and Tomato
Traditional Chicken Salad - House made with Lettuce and Tomato
Chicken Souvlaki – Romaine Lettuce, Tomatoes, on Grilled Pita, with a side of Tzatziki
Pimento Cheese - House made with Lettuce and Tomato
BLT- Bacon, Lettuce and Tomato
Fresh Vegetables - with Hummus and Baby Greens
Tarragon Chicken Salad - House made with Grapes, Granny Smith Apples, and Lettuce
Grilled Chicken Breast - Lettuce and Tomato
Italian - Ham, Salami, Provolone, Lettuce, Tomato, Onion, Oregano, Oil & Vinegar
Mediterranean - Oven Roasted Turkey, Marinated Feta Cheese, Roasted Red Peppers, Mixed Greens, and a Kalamata Olive Mayonnaise

Fried Chicken Breast Sandwich (served warm) – Southern Fried or Panko Breaded. Served on a Brioche Bun, with two sides and a dessert

Salads (Choose 1 Dessert from the options below)
Chef Salad Ham, Turkey, Cucumbers, Tomatoes, Boiled Eggs, Red Onions, Cheddar Cheese
Cobb Salad Tomatoes, Red Onions, Boiled Egg, Bacon, Turkey, Avocado, Cheddar Cheese
Greek Salad Tomatoes, Kalamata Olives, Pepperoncini, Feta, Red Onions, Bell Peppers
Grilled Chicken Salad Tomatoes, Cucumbers, Red Onions, and Char-grilled Chicken Strips
Buffalo Chicken Salad Breaded Chicken tossed in a spicy Buffalo Sauce, Red Onion, Cucumbers and Roma Tomatoes and Blue Cheese
Spinach Salad Fresh Spinach, Red Onions, Mushrooms, Hard-Boiled Eggs

Dressing Choices– Honey Mustard, Italian, Ranch, Fat-Free Ranch, Fat-Free Italian, Fat-Free French, Blackberry, French, 1000 Island, Balsamic Vinaigrette*

Sides
Broccoli Salad Black Bean & Corn Salad Fried Apple Turnovers
Pasta Salad Red Bliss Potato Salad Brownies
Side Garden Salad Cucumber & Tomato Salad Blondies
Homemade Potato Chips Fresh Fruit Cookie Assortment
Lemon Orzo Salad Side Garden Salad (Gluten Free also Available)

Beverages (all included): Sweet Tea, Unsweetened Tea, Iced Water & Lemonade

*Bottled water and sodas add $1.50 extra per person

Prices do not include Sales Tax
Lunch & Dinner Display Menus
$11.99 per person *unless noted otherwise

Deli Platters
Sliced Deli Ham, Turkey, (Roast Beef is an additional $2.00 per person)
Chicken Salad
Assorted Cheese Slices
Vegetarian options also available
Lettuce, Tomato, Dill Pickles
Assorted Breads
Choice of 2 from the following Sides:
Pasta salad, potato salad, broccoli salad, cucumber tomato salad, lemon orzo salad,
Garden salad, Caesar salad, black bean and corn salad, fruit salad, or homemade chips
Assorted Cookies
Assorted Condiments

Hot Philly Cheese Steak ($12.99 per person)
Beef Philly
Chicken Philly
Hoagie Rolls
**Toppings include-Shredded Lettuce, Sliced Tomatoes,
Cheese, Grilled Onions, Grilled Peppers
Homemade Chips
Fresh Fruit Salad
Cookies

Taco Bar ($12.99 per person)
Flour Tortilla Shells
House made Tortilla Chips
Chicken Fajita Strips
Taco Beef
Spanish Rice
Shredded Lettuce, Shredded Cheese
Sour Cream and Salsa
Garden Salad & Assorted Dressings
Cookies
*add Seasoned Black Beans, or Corn & Black Bean Salad for $2.00 per person

Upscale Taco Bar *(14.99 per person)
Flour Tortilla Shells
House made Tortilla Chips
Marinated Flank Steak
Marinated Chicken
Spanish Rice
Shredded Lettuce, Shredded Cheese
Sour Cream, Salsa
Seasoned Black Beans
*add Marinated Shrimp for $3.00 per person
*add Seasoned Black Beans or Corn & Black Bean Salad for $2.00 per person
*add Guacamole for $2.00 per person
*add Queso for $2.00 per person

Prices do not include Sales Tax
Lunch & Dinner Display continued...
$11.99 per person *unless noted otherwise

Salad & Baked Potato Bar
Fresh Garden Salad with Toppings
Grilled Chicken Breast
Assorted Dressings
Baked Potato
Served with Sour Cream,
Butter, Bacon, Shredded Cheese
Cookies

Pasta Bar
Choose 2 pastas:
Penne, Cheese Tortellini, Bowtie, Linguini
Choose 2 Sauces:
Marinara, Pesto Cream, Alfredo,
Tomato Cream and Meat Sauce
Served with a Garden Salad & Assorted Dressings
Garlic Bread
Cookies

Four Salad Sampler
Garden Salad with Assorted Dressings
Grilled Chicken Strips
Pasta Salad or Lemon Orzo Salad
Broccoli Salad
Fruit Salad
Crackers
Cookies

Picnic Lunch ($12.99 per person)
**Grilled Hamburgers
**Grilled Hotdogs
Green Leaf Lettuce, Assorted Sliced Cheese & Sliced Tomatoes
Baked Beans
Homemade Chips
Dill Pickle Spears
Served with Hamburger Buns and Hot Dog Buns
Mayonnaise, Ketchup & Mustard
Assorted Cookies, Brownies, or Watermelon
**we will provide on average 80% hamburgers and 20% hotdogs

Picnic Lunch Upgrades: Grilled Chicken, Vegetable Burgers – add $4.00 per entree per person
Add a Garden Salad, Potato Salad, Pasta or Broccoli Salad – add $2.00 per person per selection

Pig Pickin *($13.99 plus dessert)
Hand Pulled NC BBQ Fork
Baked Beans
Cole Slaw
Rolls & Cornbread
Banana Pudding or Fruit Cobbler for an additional $4.00 per person

Prices do not include Sales Tax
Lunch & Dinner display menus continued...
$11.99 per person *unless noted otherwise

Greek Feast *($14.99 per person)
- Chicken Souvlaki
- Grilled Vegetables
- Rice Pilaf
- Hummus
- Pita Bread
- Greek Salad with Greek Feta Dressing
- Baklava

Nacho Bar *($12.99 per person)
- Tri-colored Tortilla Chips
- Choice of Taco Beef, Grilled Chicken, or Pulled BBQ Pork
- Seasoned Black Beans
- Nacho Cheese Dip
- Diced Tomatoes, Diced Green Onions, Sour Cream, Salsa
- Guacamole, Sliced Jalapeños
- Shredded Lettuce and Shredded Cheese
- Cookies

Lunch Display Menus include Sweet Tea, Unsweet Tea, Lemonade and Iced Water.
Pricing includes disposable ware, condiments & paper placemats.
Compostable Disposables are available upon Request

Prices do not include Sales Tax
BASIC LUNCH $11.99 PER PERSON (ONE ENTRÉE, TWO SIDES, CHOICE OF A COOKIE, BROWNIE, CUPCAKES OR FRIED APPLE TURNOVER)

STANDARD LUNCH $15.99 PER PERSON (ONE ENTRÉE, TWO SIDES, AND ONE DESSERT LISTED BELOW)

ADDITIONAL ENTRÉES MAY BE ADDED FOR $4.00 PER PERSON, ADDITIONAL SIDES FOR $2.00 PER PERSON, AND ADDITIONAL DESSERT FOR $2.00 PER PERSON

**ENTREES**

<table>
<thead>
<tr>
<th>Fried Chicken</th>
<th>BBQ Chicken</th>
<th>Chicken Cordon Bleu (add $2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Roasted Chicken</td>
<td>Chicken &amp; Dumplings</td>
<td>Roast Beef (add $2)</td>
</tr>
<tr>
<td>Beef Skewers*add $2pp</td>
<td>Grilled Chicken Breast</td>
<td>Hamburger Steak</td>
</tr>
<tr>
<td>Virginia Baked Ham</td>
<td>Country Style Steak (add $2)</td>
<td>Meatloaf</td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>Grilled Pork Tenderloin</td>
<td>Pot Roast</td>
</tr>
<tr>
<td>Roasted Turkey Breast</td>
<td>Pork BBQ</td>
<td>Beef Tips *add $2pp</td>
</tr>
<tr>
<td>Country Ham</td>
<td>Smoked Beef Brisket (add $2)</td>
<td>Shepherd’s pie</td>
</tr>
<tr>
<td>BBQ Pork chops</td>
<td>Stuffed Chicken with Broccoli &amp; Cheese (add $2)</td>
<td></td>
</tr>
<tr>
<td>Stuffed Peppers with Beef &amp; Rice</td>
<td>Grilled Teriyaki Chicken Breast with Grilled Pineapple Slices</td>
<td></td>
</tr>
<tr>
<td>Apricot Glazed Chicken Breast</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Corn</th>
<th>Turnip Greens</th>
<th>Collard Greens</th>
<th>Butter Beans</th>
<th>Steamed Cabbage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad</td>
<td>Cole Slaw</td>
<td>Fried Apples</td>
<td>Pinto Beans</td>
<td>Black-eyed Peas</td>
</tr>
<tr>
<td>Corn Pudding</td>
<td>Green Beans</td>
<td>Mashed Potatoes</td>
<td>Baked Beans</td>
<td>Macaroni &amp; Cheese</td>
</tr>
<tr>
<td>Baked Potato</td>
<td>Fruit Salad</td>
<td>Broccoli Salad</td>
<td>Rice Pilaf</td>
<td>Baked Sweet Potato</td>
</tr>
<tr>
<td>Carrot Soufflé</td>
<td>Pasta Salad</td>
<td>Grilled Vegetables</td>
<td>Black Beans</td>
<td>Scalloped Potatoes</td>
</tr>
<tr>
<td>Garden Salad</td>
<td>Caesar Salad</td>
<td>Corn on the Cob</td>
<td>Deviled Eggs</td>
<td>Boiled Parsley Potatoes</td>
</tr>
<tr>
<td>Glazed Carrots</td>
<td>Broccoli &amp; Rice</td>
<td>Casserole</td>
<td></td>
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</tbody>
</table>

*Upgrade to a Baby Greens Salad w/ Granny Smith Apples, Pecans, Blue Cheese, Golden Raisin, And Blackberry Vinaigrette for $2.00 per person

**DESSERT**

(OTHER SPECIALTY DESSERTS AVAILABLE UPON REQUEST)

**PIES:**

Apple, Cherry, Peach, Blackberry, Blueberry, Coconut, Coconut Custard, Pecan, Key Lime, Chocolate Custard, Chocolate Chess, Chocolate Meringue, Lemon Meringue, Pumpkin

**COBBLERS:**

Apple, Cherry, Peach, Blackberry, Blueberry

**CAKES:**

Carrot, Red Velvet, Lemon Poppy Seed, German Chocolate, Double Chocolate, Chocolate Truffle, Sour Cream Pound Cake, Tiramisu, Peanut Butter, Coconut, Strawberry Shortcake, Cheesecake, Angel Food (with fresh berries)

**TARTS:**

Fruit, Cheesecake, Butter Pecan, Chocolate Ganache, Chocolate Caramel

**OTHERS:**

Dessert Bars, Banana Pudding, Brown Butter Blondies, Chocolate Chunk Brownies, Chocolate Raspberry Bars, Assorted Trifles, Parfait Cups

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Lunch menu includes Sweet Tea, Unsweetened Tea, Iced Water, Lemonade, Rolls and Cornbread.

Prices include disposable ware, condiments & paper placemats

Compostable Disposables are available upon Request

Prices do not include Sales Tax
Basic Upscale Buffet $17.99 per person (One entrée, Two Sides, Choice of Dessert)
Standard Upscale Buffet $19.99 per person (Garden Salad, One Entrée, Two Sides, Choice of Dessert)
Deluxe Buffet $23.99 per person (Garden Salad, Two Entrées, Two Sides, Choice of Dessert)
*Asterisked items will be charged at market price
*Upscale Salads (will be charged $2.00 more per person)
Sweet Tea, Unsweetened Tea, Water, Dinner Rolls & Butter are included with menu.
Coffee may be added for an additional $1.75 per person.

Starters & Salads
Garden Salad with Cucumber, Tomato and Croutons
Caesar Salad with Croutons, Kalamata Olives and Parmesan
*Feature Salad with Mixed Baby Greens, Sliced Granny Smith Apples, Golden Raisins, Candied Pecans, Blue Cheese, and a Blackberry Vinaigrette
*Greek Salad with Feta Cheese, Kalamata Olives, Pepperoncini, Red Onions and Cucumber
*Watermelon Salad with Watercress, Shaved Red Onion and Balsamic Drizzle
*Wedge Salad with Blue Cheese Crumbles, Bacon Bits, Diced Tomatoes, & Blue Cheese Dressing
*Strawberry Spinach Salad with Sliced Red Onions, Strawberries, Toasted Almonds, Fresh Avocado, and a Poppy Seed Vinaigrette
*Caprese Salad with Roma Tomatoes, Fresh Mozzarella, sliced Red Onion, and Fresh Basil tossed with a Balsamic Vinaigrette

Chicken
Chicken Parmesan lightly breaded and topped with Marinara Sauce and Mozzarella Cheese
Chicken Enchiladas slow cooked Chicken with Roasted Chilies rolled in a flour tortilla topped with Tomatillo Salsa and Monterey Jack Cheese
Chicken Pot Pie Creamy Chicken Veloute filled with Peas, Carrots and Onions and topped with a Flaky Pie Crust
Chicken Marsala topped with Sautéed Mushrooms and a Marsala Wine Sauce
Chicken Piccata topped with Lemon Caper Sauce
Chicken Cordon Bleu breast stuffed with Ham & Swiss cheese finished with Dijon Mustard Cream Sauce
Jerk Chicken Grilled chicken seasoned with a Jerk Seasoning topped with a Mango Salsa
Chicken Amandine breaded filets with Buttermilk and Almond Flour, fried golden brown, served with Lemon Cream Sauce
Pretzel Chicken Panko & Crushed Pretzel Crusted served with a Honey Mustard Sauce
Cajun Chicken Breast seasoned with a Cajun seasoning finished with a Béarnaise Sauce
*Chicken Breast Stuffed with one of the following:
  Spinach, Feta and Mushrooms
  Cornbread Stuffing, Apples and Pecans served with an Apple Cider Sauce
  Goat Cheese and Sun-dried Tomatoes
Chicken Crepes with Spinach and Artichokes topped with Fontina Cheese Sauce
Chicken Breast with one of the following:
  Apricot Glaze
  Orange Marmalade Glaze
  Balsamic Pear Reduction Sauce
  Orange Whiskey Glaze
  Apple Brandy Cream Sauce
  Sweet & Sour Glaze
  Tarragon Cream Sauce
  Caramelized Onions & Apples

Prices do not include Sales Tax
Upgraded Lunch & Dinner Options continued

**Italian Chicken Breast** with Tomato & Basil Bruschetta topping
**Rosemary Roasted Airline Chicken** with charred lemon wheels
**Coq au Vin** with Pearl Onions and Root Vegetables
**Stewed Chicken** with Garlic, Tomatoes and Olives
**Sage Roasted Chicken** with Madeira Sauce

**Pork**
*Pork Chop* Stuffed with Bourbon, Apple and Cornbread stuffing
*Ribs* Glazed with one of the following:
  - Orange Whiskey
  - Apple BBQ sauce
**Pork Tenderloin** with one of the following:
  - Ginger Raisin Sauce
  - Red Grapes and Balsamic Glaze
  - Honey & Hoisin Glaze
  - Molasses & Whole Grain Mustard Glaze
  - Apricot Glaze
  - Orange Marmalade Glaze
**Pork Loin** Roasted and stuffed with Dried Fruit, Apples and Nuts
**Jerk Pork Tenderloin** Seasoned with a Cajun seasoning and topped with a Mango Salsa
*Grilled Pork Chop* with a Bourbon-Peach Glaze
**Grilled Rosemary Pork Tenderloin**
*Prosciutto Stuffed Pork Tenderloin* with Wild Mushroom Sauce

**Seafood**
*Shrimp & Grits* with Country Ham, Tomatoes, Mushroom and Scallions
*Grilled Salmon* with a Lemon Dill Vinaigrette
*Salmon roasted* with Dill, Garlic, Parsley, Lemon and Olive Oil
*Sea Scallops pan seared* with
  - Herbed Cream Sauce
  - Apple Brandy Sauce
  - Lemon Brown Butter Sauce
  - Balsamic Glaze
  - Cranberry, Bacon and Dijon Mustard Aioli
  - Tarragon Cream Sauce
  - Wrapped in Bacon and tossed in BBQ Sauce
  - Pear infused Balsamic Reduction
  - Hazelnut Crusted
*Lobster Quesadilla with Fontina Cheese* served with a Mango Salsa
*Maryland Crab Cake*
*Coconut Breaded Shrimp* with Orange Marmalade Sauce
*Lobster Ravioli* topped with a Shrimp and Cognac Cream Sauce
*Seared Tuna* with Herbs
*Grilled Swordfish* with an Olive Tapenade
*NC Rainbow Trout Almandine* served with a Lemon Cream Sauce topped with Sliced Almonds

Prices do not include Sales Tax
Upgraded Lunch and Dinner Options continued

*Shrimp & Crab Crepes* topped with a Newburg Sauce
*Lobster Crepes* topped with a Sherry Cream Sauce
*Pistachio Crusted Grouper* served with a Vanilla Lobster Sauce
*Shrimp Quesadilla* served with a Black Bean & Corn Salsa
*Ginger Glazed Mahi Mahi*
*Poached Salmon*
*Scandinavian Dill Shrimp Salad*
*Paella with Chicken, Clams, Shrimp and Mussels* with Saffron Rice
*Shrimp, Spinach, Feta and Tomatoes* in Garlic White Wine Sauce

**Beef/Lamb**

*Poached Salmon* topped with Crabmeat and Hollandaise Sauce
*Scandinavian Dill Shrimp Salad*

**Pistachio Crusted Grouper** served with a Vanilla Lobster Sauce
*Ginger Glazed Mahi Mahi*
*Poached Salmon*
*Scandinavian Dill Shrimp Salad*
*Paella with Chicken, Clams, Shrimp and Mussels* with Saffron Rice
*Shrimp, Spinach, Feta and Tomatoes* in Garlic White Wine Sauce

**Vegetarian**

*Grilled Vegetable Lasagna* with Marinara Sauce
*White Lasagna* with Spinach, Mushrooms, Onions, and a Béchamel Sauce
*Pasta Primavera* Roasted Vegetables and Linguine Pasta tossed in a Light Garlic White Wine Sauce
*Eggplant Parmesan* sautéed with Marinara Sauce topped with Mozzarella Cheese
*Lemon Basil Pasta* Roasted Tomatoes, Squash, Zucchini, Artichokes, Spinach with Candied Walnuts and Green Olives
*Potato Gnocchi* Manicotti topped with House Marinara, Fresh Mozzarella and Basil
*Cheese Enchiladas* with Green Tomatillo Salsa rolled in a Flour Tortilla topped with Fontina and Monterey Jack cheese
*Stuffed Shells* with Marinara Sauce garnished with Eggplant Fries
*Stuffed Poblano Peppers* with Cheese, Currants and Pine Nuts topped with Walnut Cheese Cream Sauce
*Spinach & Mushroom Crepes* topped with a Parmesan Cream Sauce
*Crepes* stuffed with Grilled Vegetables, Sautéed Spinach and Onions finished with a light Cream Cheese
*Mushroom Risotto Cake* Cremini Mushroom Risotto Cake with Brussels Sprout and Savory Sage Sauce

Prices do not include Sales Tax
Upgraded Lunch & Dinner Options continued

Sides
Roasted Red Potatoes with Herbs   Potato & Wild Mushroom Gratin
Scalloped Potatoes   Sautéed Haricot Verts
Herbed Wild Rice   Steamed Asparagus
Grilled Corn on Cob with Herb Butter   Whipped Sweet Potatoes
Braised Collard Greens   Roasted Sweet Potatoes
Roasted Root Vegetables   Garlic Mashed Potatoes
Caramelized Carrots with Thyme   Asian Vegetable Stir-Fry
Sugar Snap Peas   Jasmine Rice
Grilled Vegetable Medley   Pesto Green Beans
Oven Roasted Brussels Sprouts with Pancetta   Cheesy Polenta
Herb Roasted Fingerling Potatoes

Dessert (Other Specialty Desserts Available Upon Request)
Parfait Cups   Double Chocolate Cake   NY Style Cheesecake
Banana Pudding Cake   Triple Chocolate Cake   Coconut Cake
Double Chocolate Cake   Sour Cream Pound Cake   Cobbler
Key Lime Pie Cake   Lemonade Cake   Assorted Tarts
Angel Food Cake with Fresh Berries   Strawberry Cake   Assorted Trifles

Pricing includes paper placemats, paper napkins, heavy duty plates and high quality disposable silverware.
*Custom menus are available upon request*

Prices do not include Sales Tax
Reception Menu
Reception pricing includes paper napkins, heavy duty plates, high quality disposable silverware, and two hours of service. Drinks are not included in pricing (page 17).

Option #1: Choice of 2 cold items, 2 hot items, and dessert display $19.99 per person
Option #2: Choice of 2 cold items, 3 hot items, and dessert display $23.99 per person
Option #3: Choice of 3 cold items, 3 hot items, and dessert display $28.99 per person
*Some items count as 2 and are specified below*

**McKimmon Center requires two hot items to be served in conjunction with alcoholic beverages. Please see policy section for additional details.**

Cold Reception Menu Options
Fresh Fruit Display
To include a Seasonal Selection of Fresh Fruit
Served with Yogurt Dip

Fresh Vegetable Crudités
To include Cucumbers, Celery, Broccoli, Carrots, and a variety of seasonal vegetables
Served with Ranch Dip

Grilled Vegetable & Hummus Display
To include Grilled Red Peppers, Red Onions, Yellow Squash, and Zucchini
Served with Toasted Pita Points

Cheese Display with Select Cheeses
Swiss, Cheddar, and Pepper Jack cheeses with Grapes and Assorted Crackers

Mini Maple Glazed Ham Biscuits with Whole Grain Honey Mustard

Grilled Pork Tenderloin, Watercress, and Dried Cranberry Chutney on Toasted Baguette

Tarragon Maine Lobster Salad with Baby Greens on Brioche *(count as 2)*

Seared Yellowfin Tuna on Wonton Crisps with a Wasabi Aioli *(count as 2)*

Asparagus Wrapped in Prosciutto with Cantaloupe Garnish

Bruschetta with Fresh Tomato and Basil. Served with Crostini

Mini Caprese Skewers, Grape Tomato, fresh Mozzarella, fresh Basil, and a Balsamic drizzle

Roasted Beef Crostini with Horseradish Mayo

Cucumber Rounds topped with an herb cream cheese and smoked salmon

Cocktail Shrimp Cold with Tails & Served with Cocktail Sauce (3 Shrimp per person)*(count as 1)*

Pork Belly Wontons topped with a pickled beet relish, greens, and a coconut aioli

Hummus Tartlets phyllo tarts filled with creamy hummus and topped with an olive tapenade

Southern Style Deviled Eggs

Prices do not include Sales Tax
Hot Reception Menu Items

Whole Baked Brie wrapped in Puff Pastry and stuffed with Cinnamon-Apples or Brown Sugar and Almonds. Served with French bread Crostini

Asian Pork Dumplings with Soy Ginger Dipping Sauce

Spicy Thai Vegetable Spring Rolls with 2 Dipping Sauces

Savory Tartlets with Caramelized Onion and Goat Cheese with Balsamic Drizzle

Warm Spinach & Artichoke Dip served with tri colored tortilla chips or pita points

Warm Buffalo Chicken Dip served with tri colored tortilla chips

Wild Mushroom Risotto Cakes topped with a Mushroom and Parmesan Ragu

Bite Sized Lump Crab Cakes Served with Remoulade Sauce *(count as 2)*

Mushrooms stuffed with Sweet Italian Sausage and Parmesan

Chicken and Pineapple Skewers with Teriyaki Glaze

Spinach Spanakopita served with a Cucumber Dill sauce

Mini Assorted Quiches

Fried Grit Cake topped with Pimento Cheese

Crispy Polenta Cakes topped with Olive Tapenade

Chicken Breast Tenderloins served with Honey Mustard and BBQ Sauce

Chicken Breast Tenderloins Glazed with Teriyaki Sauce and Sesame Seeds

Herb Breaded Mozzarella Sticks, Fried and Served with Marinara Sauce

Seared Bay Scallops Wrapped with Bacon *(count as 2)*

Marinated Beef Kabobs Skewered with Fresh Mushrooms with a Demi Sauce

BBQ Pork Sliders with Cole Slaw

Pork Belly Sliders with a Molasses BBQ glaze

Mini Hotdog Sliders Carolina Style- Slaw, Onion & Chili

Mini Hotdog Picnic Style- Slaw, Mustard, Ketchup, Relish

Dessert
Assorted Dessert Bars and Fruit Tarts

Beverages
Coffee Service  Tea & Soft Drinks
$1.75 per person  $1.50 per person
Fruit Punch  Mixers for Bar Service
$1.25 per person  $1.50 per person

Please inquire about beer and wine pricing

Prices do not include sales tax
Carving Stations & Reception Menu

A Carver is required for all stations
All carvers are $30.00 per hour per carver for a minimum of 2 hours

Top Round of Beef
Slow Roasted Top Round crusted with Herb & Spices
Served with Horseradish, BBQ, Mayo, Dijon Mustard
Assorted Rolls
$300.00, serves 75

Whole Turkey Breast
Slow Roasted Turkey Breast
Served with Mayo, Cranberry, Dijon Mustard
Assorted Rolls
$120.00, serves 30

Roasted Pork Loin
Brown Sugar and Herb Crusted Pork loin
Served with Herbed Mayonnaise, Dijon Mustard
Assorted Breads & Rolls
$160.00, Serves 40

Beef Tenderloin
Oven Roasted with Garlic & Herbs
Served with Mustard, Horseradish, Mayo, Au jus
Crusty French bread and Rolls
Market Price, Serves 25

Pricing includes paper napkins, heavy duty plates and high-quality disposable silverware.
Compostable Disposables are available upon Request
Additional linens range from $15-$25 per linen for basic linen offerings, based on selections.

Prices do not include Sales Tax