The Picnic Basket Catering

@ The McKimmon Center
August 1 - July 31
orders@thepicnicbasket.net
www.thepicnicbasket.net
919-490-5796
About Us:

Founded in 2002, we are a local family owned catering and event planning company that is focused on supporting local vendors and farmers while minimizing our own carbon footprint. Our mission is to provide a personalized, detailed approach to each event from concept to completions.

Details are Everything Here!
**Bookings:**
We require 48 hours advanced notice to fully accommodate your order. **All orders require a 30 person minimum.** Orders of 300+ guests require 7 business days advanced notice. Will will try to accommodate all orders placed after that time, based on availability.

**Service:**
All meals and beverages are served buffet style using paper placemats, paper plates, paper napkins, plastic cups, and heavy plastic cutlery. Upgrade options are as follows:

1. **Reflection Rollups-** Disposable silverware, including fork, spoon and knife rolled in a heavy white napkin and tied. Add an additional $1.50 pp.

2. **Compostible Eco- Friendly earthware is available for an additional $2.00 pp.**

3. **China-** Includes white plate, glass cup, silver fork, knife, spoon and linen napkin. Add an additional $6.00 pp.

**Linens:**
All buffets include basic white floor-length linens for food and beverage tables. All boxed lunch orders include basic white lap-length linens for food display. Clients may request additional linens for seating tables, registration tables, etc for $25.00 per linen in basic white. We offer a wide variety of linen colors for $30.00 per linen.

**Guarantees:**
We will need a final head count 3 full business days prior to the event date. Once the event has been booked, clients may change up to 10% of the confirmed head count up to 24 hours prior to the event date.

**Cancellation:**
Any event may be canceled without charge up to 7 days prior to the scheduled event date. Cancellations of less than 7 days prior are subject to a cancellation fee of 50% of the estimated total. Orders cancelled within 2 business days are subject to full charge.

**Leftover Food 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 food borne 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:
If the University officially closes during adverse weather, or threat of impending inclement weather, the client will no 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.

Staff Allowance:
All buffet service prices are based on (1) staff member with a (1.5) hours time frame including set up and break down. Additional staff and time charged at a rate of $30/hour for each staff member -this includes partial hours. For disposable ware, (1) staff member is required for every (5) people. For full china service, (1) staff member is required for every (25) people. All meals will be ready to serve 15 minutes prior to catering start time.

Proposal & Confirmation:
Menu and event proposal confirmations will be presented to you for review and signature approval prior to the event. Please carefully review all event confirmation information, sign proposal where indicated and return to The Picnic Basket Catering. Please direct any questions or concerns to The Picnic Basket Catering at 919.490.5796 or email orders@thepicnicbasket.net

Payment/Billing:
Balance of payment must be made in full by check or credit card on the day of the event unless prior arrangements have been made. We accept American Express, Visa, Mastercard and Discover. Events paid by credit card will be subject to a 3% additional charge. We also accept Bitcoin, Litecoin, Ethereum and EOS. All cryptocurrencies will be accepted at market value on the day of the event. NC State and local taxes are not included in menu pricing. If applicable, sales tax will be charged at the current NC rate. You must notify us in advance if you have sales tax exempt status. All NC sales tax exempt certificates must be on file before any sales tax is removed. Finance charges will be applied to outstanding balance past due date.

Alcohol:
We do not offer alcohol service at the Mckimmon Center.
Boxed Lunches
NC Sales Tax Not Included
Each Box Can be Individually Labeled with Your Company Logo
Make Any Boxed Meal Gluten Free for Only $2ea

Included With Every Meal
All necessary Napkins, Eating Utensils, Sweet & Unsweet Iced Tea, Iced Water

Salad: Includes a Dinner Roll & Cookie $11pp
Silver: Sandwich/Wrap + Any Deli Side + Cookie $11pp
Platinum: Sandwich/Wrap + Any Deli Side + Cupcake or Brownie in an Upscale Box w/ Rolled Cutlery and a Hand Tied Ribbon $15pp

Step 1: Choose Sandwich/Wraps/Salads
Please Visit Our Website for Detailed Ingredients
(V=Vegetarian  V+= Vegan  GF= Gluten Free)

<table>
<thead>
<tr>
<th>Deli Sandwiches/Wraps</th>
<th>Boxed Salads</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey Cranberry</td>
<td>Mixed Green Salad w/ Herb Buttermilk Dressing (V)</td>
</tr>
<tr>
<td>Grilled Chicken Wrap</td>
<td>Spinach Berry Salad w/ Berry Vinaigrette (V)</td>
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<tr>
<td>Jalapeño Turkey Wrap</td>
<td>Arugula &amp; Pear Salad w/ Balsamic Dressing (V)</td>
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<tr>
<td>Blackened Chicken Cobb Salad Wrap</td>
<td>+Add Grilled Chicken Breast ($3pp)</td>
</tr>
<tr>
<td>Balsamic Zucchini Caprese (V)</td>
<td>+Add Baked Salmon Fillet ($4.50pp)</td>
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<tr>
<td>Classic Ham &amp; Cheese</td>
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<tr>
<td>Jalapeno Pimento Cheese Turkey BLT Wrap</td>
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<tr>
<td>Loaded Veggie &amp; Butterbean Hummus Wrap (V+)</td>
<td></td>
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<tr>
<td>Lavender Poppy Chicken Salad</td>
<td></td>
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<tr>
<td>Sunflower Tuna Salad</td>
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<tr>
<td>Picnic Chophouse</td>
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</tbody>
</table>

Step 2: Choose Any Side(s)
Fresh Seasonal Fruit Salad (V+,GF)
Baked Potato Salad (customer favorite) (GF)
Tomato & Cucumber Salad (V+,GF)
Kettle Cooked Potato Chips (V+,GF)
Italian Pasta Salad (V)
Broccoli Salad (V)

Step 3: Add Soda or Bottled Water $0.99 pp

Step 4: Add any additional side for only $1.99pp
Sandwich/Wrap Buffets

$15pp
NC State Sales Tax Not Included
Make Any Boxed Meal Gluten Free for Only $2ea

Sandwich Buffets include any Two Sides, Fresh Baked Cookies & Dessert Bars, Sweet and Unsweetened Iced Tea & Iced Water.
Buffet Linens, Plates, Napkins, Cutlery, Serving Utensils, Lemons, Cups & Ice All Included. We Take Care of Everything! Just Bring the Hungry Guests!

**Step 1:** Choose Your Sandwiches/Wraps
Please Visit Our Website for Detailed Ingredients
*Minimum of 30 guests*
(V=Vegetarian  V+= Vegan  GF= Gluten Free)

Deli Sandwiches/Wraps
- Turkey Cranberry
- Grilled Chicken Wrap
- Jalapeño Turkey Wrap
- Blackened Chicken Cobb Salad Wrap
- Balsamic Zucchini Caprese (V)
- Jalapeno Pimento Cheese Turkey BLT Wrap
- Loaded Veggie & Butterbean Hummus Wrap (V+)
- Lavender Poppy Chicken Salad
- Sunflower Tuna Salad
- Picnic Chophouse

**Step 2:** Choose any Two Side Dishes

- Baked Potato Salad (GF)
- Seasonal Fresh Fruit Salad (V+,GF)
- Kettle Cooked Potato Chips (V+,GF)
- Italian Pasta Salad (V)
- Tomato & Cucumber Salad (V+,GF)
- Broccoli Salad (V)

**Step 3:** Prefer to kick it up a notch with a
all upscale reflections line disposables or all eco friendly
compostable service ware? (add $2pp)

**Step 4:**
Rather Have Soda? (+ $0.99pp) Coke, Diet Coke, Sprite or Bottled Water

**Step 5:** Hungry Group?
Add a Large Mixed Green Salad to the Buffet (+ 2.99pp)
Add a third deli side from the list above (+ 1.99pp)
HOT LUNCH/DINNER BUFFETS
All buffets are served with sweet and unsweetened iced tea, iced water, all disposables, all neccessary hardware and an assortment of fresh baked dinner rolls
Individually Prepared Gluten Free Meals add $3pp

Entree

One-17.95pp  Two-19.95pp  Three-23.95pp
(V=Vegetarian  V+= Vegan  GF= Gluten Free)

Honey Lavender Chicken with Rhubarb Chutney (GF)
Tarragon Grilled Chicken (GF)
Chicken Piccata
Strawberry Chipotle Salmon (GF)
Fire Grilled Tilapia w/ Ginger and Citrus (GF)
Brown Ale & Molasses Beef
Smokey Cornmeal Crusted Pork Tenderloin w/ Tomato Jam
Meatloaf w/ Bloody Mary Glaze
BBQ Chicken (GF)
Coffee Braised Beef Short Ribs (add $2 pp) (GF)
Vegetarian Lasagna (V)
Spinach & Mozzarella Stuffed Portobello Mushroom Caps (V)
Eggplant Parmesan (V)
Risotto Primavera (V)

Sides: Select 2

Roasted Garlic Mashed Potatoes (V,GF)
Smoked Bleu Cheese Mac & Cheese (V)
Herb Roasted New Potatoes (V, GF)
Shaved Brussels w/ Bacon, Brown Butter & Sage (GF)
Cranberry, Almond & Brown Rice Pilaf (V)
Curried Collard Greens (V,GF)
Green Beans w/ Sweet Chile Pecans (V, GF)
Roasted Tomato Succotash (V,GF)
Lemon Roasted Asparagus (V, GF)
Sauteéd Seasonal Vegetables (V,GF)

Salads: Select 1

Kale Salad w/ Apples, Dried Fruit and Pecans
Mixed Green Garden Salad with Buttermilk Ranch & Creamy Balsamic
Caesar Salad

Desserts: Included

Fresh Baked Cookies and Dessert Bars
RECEPTIONS

Served with Sweet & Unsweetened Iced Tea, Iced Water, All Disposables and Serviceware.
Add Picnic Punch or Fresh Fruit Infused Spa Water for 1.50pp

Silver- Choice of Four: 17.99pp
Gold- Choice of Five: 21.99pp
Platinum- Choice of Six: 24.99pp

(V=Vegetarian  V+= Vegan  GF= Gluten Free)

Yakitori Chicken Skewers (GF)
Caprese Salad Skewers (V,GF)
BBQ Cranberry or Swedish Meatballs
Hibachi Beef Skewers
Baked Spinach & Artichoke Dip w/ Pita Chips (V)
Spanakopita (V)
Eastern NC Pork Sliders on Pretzel Bun
Hot Crab Dip with Toasted Baguette Chips
Veggie Spring Rolls (V+)
Seasonal Sliced Fruit Display (V+)
Pork Tenderloin Sliders
International Cheese Display (V)
Seasonal Vegetable Display (V+)
Caramelized Onion & Goat Cheese Phyllo Cups (V)
Butterbean Hummus & Pita Points (V+)
Brie en Croute with Raspberry (V)
Assorted Buffalo Wings (GF)
Assorted Dessert Bars (V)
Bite Sized Assorted Cheesecakes (V)
Break Service
(Break Service is Available Saturday and Sunday Only)

Dessert Bar and Cookie Tray
Minimum 50 people
Cookies may include Chocolate Chip, Sugar and Oatmeal Raisin. Dessert Bars may include Southern Pecan Bars, Cheesecake Brownies, Walnut Brownies and 7-layer Bars.
2.89pp

Chef’s Choice Dessert Tray
Minimum 50 people
A Wonderful Assortment of our Specialties of the Day. Let our Baker Pick her Favorites from our Cookies, Cakes, Dessert Bars, Cheesecakes and Individual Pastries.
4.99pp

Cupcakes by The Dozen
Minimum 5 dozen
Assortment of: Chocolate Ganache, Lemon Meringue, Peanut Butter Cup Red Velvet, Vanilla Bean, & Jelly Roll
$36 per dozen

All Day Beverage Service (Replenished 3 Times)
Minimum 50 people
7.95pp

A la Carte Beverage Service
Minimum 5 Gallons
9.75 ga. (serves 15)

Pineapple Iced Tea (Most Popular) Unsweetened Iced Tea
Southern Sweet Tea Picnic Punch
Locally Roasted Coffee or Hot Tea - 3.50pp Canned Soda or Bottled Water - 2.59ea.