

McKimmon Center Menu

August 1 - July 31

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Local • Organic • Sustainable

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About Us

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Saladelia Café & Catering is a local, Mediterranean influenced restaurant. Our first location a local eatery specializing in scrumptious sandwiches, homemade entrees, salads, gourmet coffees, and delicious desserts opened locally over 28 years ago.

Saladelia is all about scratch made food that is prepared with fresh, organic and local ingredients, with a wide range of healthy food options including vegan, vegetarian and gluten friendly dishes.

Saladelia was created with a focus on simple and honest food prepared with fresh, local and seasonal ingredients. For the past 28 years, our fresh approach to food has resonated with our customers. We emphasize authenticity and freshness. We are firm believers that anyone can enjoy a healthy, fresh, flavorful home cooked nutritious meal; with value, comfort and convenience while preserving the environment. We have been Voted "Best in the Triangle" for the past several years.

Since 1988 we have been practicing green-dining with sustainable practices, we support local farmers who use organic ingredients when available. Among numerous awards, our environment friendly practices and programs won us "Best Overall Eatery Award for Excellence in Green Dining" for three consecutive years.

From local farmers to local artists, it's all about supporting our community. We stand by our mission: Make every customer a fan of our products and service by providing a diversified menu made with fresh local ingredients in a sustainable fashion.

Meet our Farmers

Bunce's Brothers Farmers, Steadman, NC
NC Blueberry Co-Op
Lee Farms, Moncure, NC
Robbie Cox's Farm, Goldsboro, NC
Devone Mclaurn's Farm
Cottle Farms, Faison, NC
Melvin's Garden, Rocky Ford, NC
Latta's Egg Ranch, Hillsborough, NC
Lyon Farms, Creedmore, NC
Chapel Hill Creamery, Chapel Hill, NC
Holly Grove Farm, Mount Olive, NC
Maple View Farm, Hillsborough, NC
Counter Culture Coffee
Blue Crown, Rougemount, NC
Mills Family Farm, Mooresville, NC

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Policies

Booking:

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked a minimum of 3 business days in advance (including menu choices and number of guests). Your number of guests must be confirmed at least 48 hours (Monday-Friday) prior to your event. The minimum guest count is 30; however, we can accommodate smaller groups for an additional charge of \$25.00.

Guarantee Policy:

In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests no later than 2 business days before your scheduled event. Saturday and Sunday events must be finalized by 2 P.M. on Thursday. Food quantities, service items and billings will be based on this number. We will make every effort to accommodate changes after this final count is set, based on availability.

Cancellation Policy:

An event may be canceled with no charges up to 1 week prior to the event. Cancellation of services less than 1 week prior to the event will be charged up to 100% of the entire bill.

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 group 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.

Billing:

All payments are due the day of the event, unless prior arrangements have been made. We accept cash, business or organizational checks, and all major credit cards excluding Discover. A 50% deposit may be required for groups over 100 guests. Pricing listed does not include sales tax.

Staff Allowance:

All buffet and box lunch prices are based on a hour and a half (90 minutes) time frame. Additional time is charged at a rate of \$1.00 per person per hour for groups under 100 and \$.50 per person per hour for groups over 100 or each additional hour or part thereof. All meals will be ready to serve 15 minutes prior to actual catering start time.

Service:

We provide white linens for buffet serving tables at no additional cost. Additional linens may be rented for \$20.00 per white linen table cloth. Specialty linens will incur additional cost. China and silverware services are available for an additional \$5.99 per person (includes dinner plate, salad plate, dessert plate, salad fork, dinner fork, dinner knife, dessert fork or spoon, water goblet, iced tea goblet and linen napkin).

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 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.

Tableware:

Price includes paper products; placemats, plates, plastic ware, cups and napkins.

Alcohol Beverages:

Saladella Café will not provide or serve alcoholic beverages at the McKimmon Conference & Training Center.

Breakfast

Minimum 50 people Monday-Friday

Minimum 30 people Saturday & Sunday

All breakfast prices are based on a hour and a half (90 minutes) time frame

Breakfast Box

\$11.50 Per Person

Fresh Scrambled eggs with melted Vermont cheddar

On a choice of:

Homemade Croissant • Bagel • Biscuit • White Wrap

With your choice of:

Applewood Smoked Bacon • Local Sausage • Turkey Sausage • Virginia Cured Ham

Served with fresh fruit salad, mint, wet wipe, fork, napkin, orange juice, organic fair trade coffee & ice water.

Continental Breakfast

\$11.50 Per Person

An assortment of muffins, Danishes, and English style scones served with butter and jam, and/or bagels with cream cheese; Served with fresh fruit, organic fair trade coffee and ice water

****Only available Saturday & Sunday****

Assorted Breakfast Breads

\$11.50 Per Person

Apple rum raisin and pumpkin breads, served with fresh fruit and organic fair trade coffee and ice water

****Only available Saturday & Sunday****

Assorted Breakfast Sandwiches

\$11.50 Per Person

Fresh Scrambled eggs with melted Vermont cheddar

On a choice of:

Homemade Croissant • Bagel • Biscuit

With your choice of:

Applewood Smoked Bacon • Local Turkey or Pork Sausage • Virginia Cured Ham

Served with fresh fruit, organic fair trade coffee and ice water.

Price includes Eco-Friendly paper products and utensils for service.

Pricing does not include sales tax.

Box Lunches

Minimum of 30 people

All box lunch prices are based on a hour and a half (90 minutes) time frame

Gluten Free Options are available for an extra \$2 per person

Lunch Box: \$12.99 per person

A Selection of the following:

Famous Chicken Salad • Virginia Baked Ham • Oven Roasted Turkey • Roast Beef
Veggie Wrap (vegetarian) • Hummus Wrap (vegan)

Served with a side of Basil Rotini Pasta, homemade organic cookie, mint, wet nap, utensil, and napkin. Served with freshly brewed iced tea and iced water

With canned soda or bottled water \$13.99 per person

Premium Lunch Box: \$13.99 per person

A Selection of the following:

Turkey Pesto Wrap • Southwest Turkey Wrap • Painted Hill Roast Beef • Greek Chicken Wrap
• Turkey Arugula
Greek Wrap (vegetarian) • Tomato & Mozzarella (vegetarian) • Falafel Wrap (vegan)

With a choice of one side salad:

Feta Cilantro Bowtie • Red Pepper Penne • Black Beans • Garbanzo Greek • Fattoush •
Fresh Fruit Salad (extra \$1.25 per person)

Served with homemade organic cookie, mint, wet nap, utensil, and napkin. Served with freshly brewed iced tea and iced water

With canned soda or bottled water \$14.50 per person

Salad Box: \$13.99 per person

Our award winning Garden Salad *with your choice of:*

Chicken Salad • Albacore Tuna Salad • Mediterranean Chicken Salad • Grilled Chicken

With a choice of one side salad:

Feta Cilantro Bowtie • Red Pepper Penne • Black Beans • Garbanzo Greek • Tabbouleh •
Fruit (extra \$1 per person)

Served with a homemade organic cookie, mint, wet nap, utensil and napkin. Served with freshly brewed iced tea and iced water

With canned soda or bottled water \$14.50 per person

ADD **HOUSEMADE CHIPS** TO ANY ORDER FOR \$1.00 per person

Pricing does not include sales tax.

Sandwich Platters

Minimum of 30 people

All prices are based on a hour and a half (90 minutes) time frame

Signature Sandwich and Wrap Selections

Famous chicken salad, turkey pesto wrap, chicken Caesar wrap, southwest turkey wrap, honey mustard chicken wrap, Albacore tuna salad, oven roasted turkey, Painted Hills roast beef, Virginia baked ham, Greek chicken wrap

Vegetarian: veggie, Greek, or tabbouleh wrap, caprese sandwich

Vegan: hummus wrap, falafel wrap

Gluten-free: Turkey Havarti or make any sandwich Gluten Free for an extra \$2 per person

Side Salad Options

Vegetarian: Feta Cilantro Bowtie Pasta Salad, Roasted Red Pepper Penne Pasta Salad, Walnut & Pesto Orzo Pasta Salad

Vegan: Basil Rotini Pasta Salad

Gluten-free: Seasonal Fruit Salad(Vegan), Seasonal roasted vegetables(Vegan), Black Bean Salad (Vegan), Garbonzo Greek Salad (Vegetarian), House made Chips

Sandwich & Wrap Platter

An assortment of hearty sandwiches and wraps

With a side salad, organic cookies, iced tea & ice water \$13.50 Per Person

With a side salad, organic cookies, canned soda and/or bottled water \$13.99 Per Person

Greek Platter

Fresh assorted hot gyro sandwiches: beef and lamb, chicken and vegetarian available

With a side salad, organic cookies, iced tea & ice water \$13.50 Per Person

With a side salad, organic cookies, canned soda and/or bottled water \$13.99 Per Person

Price includes Eco-Friendly paper products and utensils for service.

Pricing does not include sales tax.

Salad Platters

Minimum of 30 people

All prices are based on a hour and a half (90 minutes) time frame

Choose one of the following salads:

Our Famous Chicken Salad

Mediterranean Grilled Chicken Salad

Albacore Tuna Salad

Rosemary Salmon Steak

Additional \$4.50 per person

Add your choice of two signature sides, served buffet style w/ pita

Vegetarian: Feta Cilantro Bowtie Pasta Salad, Roasted Red Pepper Penne Pasta Salad, Walnut & Pesto Orzo Pasta Salad

Vegan: Basil Rotini Pasta Salad, Lentil & Rice Pilaf, Southwest Black Bean & Rice

Gluten-Free & Vegetarian Garden Salad, Greek Salad, Garbonzo Greek Salad

Gluten-Free & Vegan: Fattoush, Seasonal Fruit Salad, Seasonal Roasted Vegetables, Lebanese Green Beans, Kale Makmoorah, Black Bean Salad

With organic cookies, iced tea & ice water

\$13.50 Per Person

With organic cookies, canned soda and/or bottled water

\$13.99 Per Person

Vegan and gluten free dessert available upon request (no additional charge)

Price includes Eco-Friendly paper products and utensils for service.

Pricing does not include sales tax.

Hot Lunch or Dinner Buffet

Minimum of 30 people

All buffet prices are based on a hour and a half (90 minutes) time frame

Standard Lunch Buffet \$16.99/person

One entree, one side, garlic bread, one dessert, beverage

Deluxe Lunch Buffet \$19.99/person

Two entrees, one side, garlic bread, one dessert, beverage

Standard Dinner Buffet \$22.99/person

One dinner entree, two sides, garden or Greek salad, garlic bread, one dessert, beverage

Deluxe Dinner Buffet \$26.99/person

Two dinner entrees, two sides, garden or Greek salad, garlic bread, one dessert, beverage

Entree Options

Beef Lasagna, Vegetarian Lasagna, Chicken Shish Kabob, Mediterranean Baked Chicken and Potatoes in cilantro garlic sauce, Gourmet Macaroni and Cheese, Vegetarian Eggplant Parmesan, Chicken Parmesan on a bed of penne pasta, Stuffed Chicken Breast with spinach, tomatoes and fresh mozzarella.

Add a Rosemary Salmon Steak or Kabobs: Beef, Shrimp or Salmon for \$4.25 more per person

Side Options

Vegetarian: Feta Cilantro Bowtie Pasta Salad, Roasted Red Pepper Penne Pasta Salad, Walnut & Pesto Orzo Pasta Salad

Vegan: Basil Rotini Pasta Salad, Lentil & Rice Pilaf, Southwest Black Bean & Rice

Gluten-Free & Vegetarian Garden Salad, Greek Salad, Garbonzo Greek Salad

Gluten-Free & Vegan: Fattoush, Seasonal Fruit Salad, Seasonal Roasted Vegetables, Lebanese Green Beans, Kale Makmoorah, Black Bean Salad

Dessert Options

Chocolate Chip Cookie, Oatmeal Cookie, Health Toffee Cookie, Cream Cheese Brownie, Walnut Brownie, Lemon Bar, Chocolate or Vanilla Cupcake, Walnut and Pistachio Baklava, Gluten-free Blondies, Vegan Spice Cake.

Beverage Options

Sweetened and Unsweetened Iced Tea, Iced Water and Lemonade are included
Bottled Water or Canned Soda (\$1.50 more Per Person)

Price includes Eco-Friendly paper products and utensils for service.

Table Linens are \$20.00 per linen. Pricing does not include sales tax.

* We strive to meet and exceed any and all expectations for your event. Please speak with our Catering Department Staff directly regarding any questions you may have regarding dietary preferences, restrictions and or allergies. We will speak with our Chef and make adjustments as needed on a case by case basis to our current menu items. Pricing will vary due to menu options chosen.

Party Platters

Minimum 30 people

Small platter serves 8-12 people

Large platter serves 15-20 People

Mezza Platter (Vegetarian)

\$52.99 (1 Size, Serves 8-12 people)

Baked Pita Crisps and Fresh Pita Points, served with our Traditional Hummus, our famous Stuffed Grape Leaves, Spanakopita, imported Feta Cheese and Mediterranean Olives

Mediterranean Tapas Platter (Vegan)

\$52.99 (1 Size, Serves 8-12 people)

Baba Ghanouj, Falafel Croquettes, Roasted Red Pepper Hummus, accompanied by Fresh Vegetables, Pita Points, and Baked Pita Crisps

Fruit and Cheese

S \$45.99 L \$79.99

A selection of Artisanal Cheeses, Fresh Seasonal Fruit, Pita Crisps, and Assorted Crackers

Crudité

S \$37.50 L \$63.50

A variety of beautifully cut seasonal Fresh Vegetables served with your choice of two specialty dips: White French, Lemon Tahini, Cucumber Aioli, or Fresh Tomato Salsa

Grilled Vegetable Platter

S \$45.99 L \$69.99

Beautifully arranged Grilled Seasoned Vegetables served with Pesto Dip (contains nuts)

Chicken Tender Platter

S \$44.50 L \$74.50

Herbed and Breaded Chicken, served with Cucumber Aioli

Price includes Eco-Friendly paper products and utensils for service.
Pricing does not include sales tax.

Receptions

Minimum of 2 dozen per variety

Receptions with under 30 guests have an additional \$25.00 fee

All prices are based on a hour and a half (90 minutes) time frame

Spanakopita

\$25.50 Per Dozen

Spinach, feta cheese, and herbs baked in filo dough

Sambusik

\$25.50 Per Dozen

Lean ground sirloin, feta cheese, pine nuts, red onions, pomegranate molasses and herbs baked in filo dough

Smoked Salmon

\$31.99 Per Dozen

Served on an assortment of mini wraps with herbed cream cheese and capers

Mini Chicken Quesadilla

\$25.50 Per Dozen

Roasted chicken breast, roasted red & green pepper, red onions, herb feta cheese & mozzarella cheese served with fresh pico de gallo

Mini Vegetarian Quesadilla

\$23.50 Per Dozen

Assorted roasted vegetables, feta & mozzarella cheese served with fresh pico de gallo

Herb Chicken Satay

\$26.50 Per Dozen

Grilled bite size pieces of herbed marinated chicken breast, served with cucumber aioli

Grilled Shrimp Satay

\$42.99 Per Dozen

Marinated and grilled gulf shrimp served with plum sauce

Vegan Summer Roll

\$44.50 Per Dozen

Rice paper stuffed with marinated tofu and a mélange of fresh herbs and vegetables served with a plum sauce

Shrimp & Chicken Summer Roll

\$45.99 Per Dozen

Rice paper stuffed with shrimp, chicken breast and a mélange of fresh herbs and vegetables, served with a plum sauce

Price includes Eco-Friendly paper products and utensils for service.

Pricing does not include sales tax.

Beverages

Fresh Squeezed Lemonade	\$14.99/gallon
Fresh Brewed Sweet or Unsweet Iced Tea	\$8.99/gallon
Bottled Water	\$1.99/per bottle
Canned Soda: Coke, Diet Coke, Sprite	\$1.99/per can

*One gallon serves 10-12 people