



Neomonde

Mediterranean

A New World of flavor.

SOCIAL & CORPORATE CATERING

Vegan, Vegetarian, Gluten-Free Options Available!



The Mckimmon Center

August 1st 2022, – July 31st 2023

Contact Us

919.828.1628 ext. 2

CaterRaleigh@neomonde.com

Visit Us Online

www.neomonde.com

Locations in Raleigh,

Morrisville and

Durham

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NEOMONDE SINCE 1977

Since 1977, Neomonde has proudly offered Mediterranean Cuisine inspired by traditional Lebanese cooking that the Saleh brothers grew up with in their mountain village. Every dish on Neomonde's menu is prepared using simple, natural ingredients— just as Cecilia, the



family matriarch, prepared them long ago. With dedication to excellence, Neomonde continues to mix traditional

and contemporary fare filled with fresh heart-healthy choices, and is proud to include a [wide variety of vegan, vegetarian and gluten free options.](#)



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TERMS & CONDITIONS

BOOKING | To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked five (5) business days in advance (including menu choices and number of guests). For large parties over 300 guests, we require menu choices confirmed ten (10) business days prior to your event. We will cater to groups less than the 30 person minimum for a \$35.00 service fee.

GUARANTEE POLICY | In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests by 12:00 p.m. three (3) business days before the scheduled event. Saturday and Sunday events must be finalized before 12:00 p.m. on Wednesday. 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; however, we cannot guarantee availability of all items, and additional charges may apply.

CANCELLATIONS | An event may be canceled with no charges up to 72 hours prior to the event. Cancellation of services made less than 72 hours prior to the event may be charged in full or based on costs incurred.

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.

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.

STAFF ALLOWANCE | All service prices are based on a basic staffing fee with a 1.5 hour time frame; additional time charged at a rate of \$2.00 per guest/per hour or part thereof. Additional staffing may be suggested depending on event size and circumstances. Additional servers are charged at the rate of \$20.00 per server/per hour or part thereof. Certain menu items require additional kitchen staff and are noted in the menu. Kitchen staff are charged at the rate of \$20.00 per server/per hour or part thereof.

SERVICE PRICING | All pricing includes eco-friendly disposable silverware, tableware, and placemats. We provide standard white or black linens for buffet serving tables at no additional cost. Linens for round dining tables are available for \$30 per linen. China and silverware are available for \$20.00 per person and include plates, glassware, flatware and linen napkins.

ALCOHOLIC BEVERAGES | Neomonde can serve as an agent to procure alcohol for an event. Service of alcohol requires a bartender in attendance. We charge \$50.00 per hour/per bartender with a minimum of three hours for setup, service, and breakdown. Alcohol service time is limited to 1 hour unless special permission is given by the Mckimmon Center. The Mckimmon Center does not allow drink tickets, cash bars or kegs.

BILLING | A contract will be sent to the client for approval, once approved the estimate becomes an invoice. A 50% deposit may be required for groups over 100 people to hold the date and the remainder of the balance is due on the day of your event unless prior payment arrangements are made. We accept MasterCard, Visa, American Express, Discover, Cash or Checks. Sales tax is not included in menu prices.

TAX | All prices are subject to the current state and local taxes.



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BOXED LUNCHES

(All pricing is based on a time frame of 1 hour and a minimum of 30 people)

Includes **eco-friendly** disposable plates and plastic ware, cups, placemats, napkins

Upgrades: China Service \$20 pp / Table Linens \$30 ea

CHOICE OF PITA POCKET, (2) SIDES & BAKLAVA, ICED TEA & WATER SERVICE **\$14/guest**

Pita Pockets | Selection

Substitute Gluten-Free Wrap +\$2.99

FALAFEL PITA | chickpeas, onion, garlic, herbs and spices, fried in sunflower oil and served with shredded lettuce, diced tomato, Lebanese pickles, turnips and lemon tahini sauce **V**

GRILLED VEGGIE & FETA PITA | marinated grilled eggplant, zucchini, squash, onions, red bell pepper, lettuce and parsley topped with house dressing and feta cheese **VGT**

CHICKEN SHAWARMA | grilled chicken with garlic paste, diced tomato, Lebanese pickles and lemon tahini dressing

CHOPPED GARLIC CHICKEN | grilled chicken, tomato, shredded lettuce, scallions, garlic, diced jalapenos, parsley balsamic dressing

FAMOUS CHICKEN SALAD | chicken breast, celery, golden raisins, walnuts, mayo, parsley, spices, served with shredded lettuce and sliced tomato

BEEF AND LAMB SHAWARMA **+\$1.99** | thinly sliced marinated beef and lamb, diced tomato, onion, Lebanese pickles and lemon tahini dressing

STEAK **+\$1.99** | hummus spread, lettuce, sliced tomato, Lebanese pickles and house dressing

LAMB KAFTA **+\$2.5** | hummus spread, lettuce, sliced tomato, Lebanese pickles and house dressing

Sides | Selection

BLACK BEAN SALAD | black beans, chickpeas, diced red and green peppers, parsley, cilantro, jalapenos, green onion, EVOO, red wine vinegar, lemon juice and spices **GF, V**

COUSCOUS | a delicious mixture of couscous, chickpeas, tomatoes in a lemon herb dressing **V**

LEBANESE SLAW | cabbage, tomatoes, parsley, EVOO, garlic and lemon juice **GF, V**

POTATO SALAD | with scallions, green pepper, parsley, mint, lemon juice, olive oil and spices **GF, V**

CHICKPEA SALAD | whole chickpeas, scallions, olives, parsley, vinegar, olive oil and spices **GF, V**

FRUIT SALAD | delicious blend of seasonal fruits **GF, V**

ORZO SALAD | with fresh basil, feta cheese, herbs & spices in a balsamic vinaigrette **VGT**

TABOULI | minced Italian parsley, chopped tomato, cracked wheat, cucumber and onions, tossed in olive oil, lemon juice and spices **V**

QUINOA TABOULI | minced Italian parsley, chopped tomato, quinoa, cucumber and onions, tossed in olive oil, lemon juice and spices **GF, V**



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LUNCH & DINNER BUFFET

(All pricing is based on a time frame of 1.5 hour and a minimum of 30 people)

Includes *eco-friendly* disposable plates and plastic ware, cups, placemats, napkins
Upgrades: China Service \$20 pp / Table Linens \$30 ea

ONE ENTRÉE BUFFET

CHOICE OF (1) ENTRÉE (1) SALAD, (2) SIDES, PITA & BAKLAVA, ICED TEA & WATER **\$18/guest**

TWO ENTRÉE BUFFET

CHOICE OF (2) ENTRÉES (1) SALAD, (2) SIDES, PITA & BAKLAVA, ICED TEA & WATER **\$20/guest**

Entrées | Selection

CHICKEN KABOBS | Grilled chicken breast marinated in yogurt, herbs and spices; served on a bed of grilled onions and tomatoes **GF**

CHICKEN SHAWARMA | Seared tender strips of chicken marinated in garlic yogurt with grilled tomato and Lebanese pickles **GF**

CHOPPED CHICKEN ORZO | Marinated chicken breast, orzo pasta with onions, garlic, cilantro, Italian parsley and EVOO

CURRY CHICKEN | Chopped grilled chicken breast with roasted seasonal vegetables, simmered in a yogurt curry **GF**

LEMON CHICKEN | Chopped grilled chicken with oven roasted potatoes, simmered in a garlic lemon sauce **GF**

CHICKEN & MUSHROOMS | All natural sautéed chicken thighs simmered in a cream sauce with fresh mushrooms and spices **GF**

MEATBALLS | Seasoned lamb meatballs, potatoes, onions and spices, simmered in a marinara sauce **GF**

STEAK KABOBS **+\$1.99** | Grilled beef filet seasoned with fresh herbs and spices; served on a bed of grilled onions and tomatoes **GF**

LAMB KAFTA KABOBS **+\$2.5** | Lean ground lamb seasoned with fresh herbs and spices; served on a bed of grilled onions and tomatoes **GF**

BEEF & LAMB SHAWARMA **+\$1.99** | Sizzling strips of beef & lamb sautéed with tomatoes, onions and Lebanese pickles **GF**

Entrées (Vegetarian + Vegan) | Selection

VEGAN CHICKPEA STEW | Chickpeas simmered in a spicy tomato sauce with garlic and herbs **GF, V**

+

VEGGIE LASAGNA | layers of roasted eggplant, zucchini, yellow squash, potatoes, onion, garlic, feta cheese, tomato sauce, olives, and spices **GF, VGT**

FALAFEL | crispy chickpea fritters made with a blend of garlic, herbs, and spices. Served with tahini on the side **GF, V**

RATATOUILLE | roasted eggplant, tomato, onion, green pepper, garlic and spices **GF, V**



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LUNCH & DINNER BUFFET CONTINUED

Salad | Selection

KALE SALAD | kale, green apple, walnuts, red pepper, olive oil, red wine vinegar **GF, V**

POMEGRANATE SALAD | mixed greens, strawberries, walnuts, feta cheese pomegranate dressing **GF, VGT**

HOUSE SALAD | romaine, tomato, cucumber, kalamata olives, house dressing **GF, VGT**

FATTOUSH | romaine, tomato, red onion, cucumber, green pepper, radish, parsley, olive oil **GF, V**

Sides | Selection

BLACK BEAN SALAD | black beans, chickpeas, diced red and green peppers, parsley, cilantro, jalapenos, green onion, EVOO, red wine vinegar, lemon juice and spices **GF, V**

COUSCOUS | a delicious mixture of couscous, chickpeas, tomatoes in a lemon herb dressing **V**

LEBANESE SLAW | cabbage, tomatoes, parsley, EVOO, garlic and lemon juice **GF, V**

POTATO SALAD | with scallions, green pepper, parsley, mint, lemon juice, olive oil and spices **GF, V**

MEDITERRANEAN RICE | long grain rice and vermicelli cooked in a vegetable broth **V**

BABA GHANOUJ | eggplant, tahini, lemon juice, garlic, salt and spices **GF, V**

TATZIKI | Lebanese yogurt, cucumber chunks, garlic and mint **GF, VGT**

HUMMUS | chickpeas, tahini, lemon juice, garlic and spices **GF, V**

CILANTRO JALAPENO HUMMUS | classic hummus, cilantro, jalapeno **GF, V**

CHICKPEA SALAD | whole chickpeas, scallions, olives, parsley, vinegar, olive oil and spices **GF, V**

FRUIT SALAD | delicious blend of seasonal fruits **GF, V**

ORZO SALAD | with fresh basil, feta cheese, herbs & spices in a balsamic vinaigrette **VGT**

MJADARAH | rice and lentils topped with caramelized onions (served hot) **GF, V**

CHICKEN SALAD | chopped chicken breast with celery, golden raisins, walnuts, mayo, parsley and spices **GF**

TABOULI | minced Italian parsley, chopped tomato, cracked wheat, cucumber and onions, tossed in olive oil, lemon juice and spices **V**

QUINOA TABOULI | minced Italian parsley, chopped tomato, quinoa, cucumber and onions, tossed in olive oil, lemon juice and spices **GF, V**



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RECEPTION PLATTERS

(All pricing is based on a time frame of 1 hour and a \$500 minimum order)

Includes *eco-friendly* disposable plates and plastic ware, cups, placemats, napkins

Upgrades: China Service \$20 pp / Table Linens \$30 ea

Reception Platters served with iced tea and water
Small Platters (30 servings) / Large Platter (60 servings)

MEZZA PLATTER | Sampling of Middle Eastern delicacies including baba ghanouj, vegetarian grape leaves, tabouli, hummus, mixed olives and pita bread **V**

SM \$140 / LG \$270

HUMMUS & PITA | Chickpeas, tahini, EVOO, lemon juice, garlic blended into a creamy dip and served with pita chips **V**

SM \$80 / LG \$150

FALAFEL | Crispy chickpea fritters made with a blend of garlic, herbs, spices and served with tahini and pita bread **V**

SM \$100 / LG \$190

KIBBEH PLATTER | Bite size pieces of baked ground lean beef, cracked wheat, onions, pine nuts, spices and served with labneh dip

SM \$100 / LG \$190

MANOUSHE (FLATBREADS) | Traditional Lebanese flatbreads; assortment includes savory beef, feta spinach, three cheese, tomato olive and herb zaatar

SM \$100 / LG \$190

VEGETARIAN GRAPE LEAVES | Hand rolled grape leaves from the vine; stuffed with rice, tomato, spices and served with labneh dip **GF, VGT**

SM \$100 / LG \$190

MEDITERRANEAN CHEESES | Elegant array of imported cheeses and mixed Olives **GF, VG**

SM \$100 / LG \$190

SEASONAL FRUIT | Beautiful arrangement of grapes, strawberries, pineapple, melons **GF, V**

SM \$90 / LG \$170

CRUDITES | Colorful harvest of raw cut veggies; served with kalamata yogurt dip **GF, VGT**

SM \$90 / LG \$170

BAKLAVA | Mediterranean pastries filled with layers of fillo dough, nuts and syrup; baked and cut into bite size pieces **VGT**

SM \$80 / LG \$150

COOKIES & BROWNIES | Assortment of freshly-baked cookies and fudge brownies cut into bite size pieces **VGT**

SM \$80 / LG \$150



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