

McKimmon Center Catering Menu

August 1, 2022 - July 31, 2023



KAPLAN CATERING – Full Flavored Fresh Cuisine
Smoke Rise BBQ Co. – Traditional Smoked BBQ Catering
Parrilla Picante – Authentic Latin and Taco Catering

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919-274-0456

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Kaplan Catering is proud to offer exciting and innovative full-flavored catering to the Triangle community for many years with an extraordinary selection of innovative foods and pastries. Our inspiration comes from the fresh flavors and food of Latin America, the Mediterranean, and traditional southern fare. We also feature exceptional vegetarian entrees and accompaniments. This menu is a sample of what we cater, for additional selections please call or email us.

We provide boxed lunches with traditional, regional, and international flavor accompanied by fresh salads and desserts. Our Smoke Rise BBQ Division offers backyard BBQ cooking with Hickory smoked Carolina BBQ, slow smoked brisket, and smoked, baked, or fried chicken.

Parrilla Picante, authentic Latin cuisine is our specialty and passion. We offer themed events including taco events, authentic Central and South American specialties.

From an elegant meal with appetizers to a simple luncheon or catered theme party, let us help plan your next event.

POLICIES AND PROCEDURES

Bookings

Contact Kaplan Catering at KAPLANCATERING@CS.COM or by calling 919-274-0456. We require 5 business days advance notice to fully accommodate your order. We will try to accommodate all orders placed after that time, based on availability. Please confirm menu choices as soon as possible after booking. We require menu and final guest count be reconfirmed with our event planners, 3 business days before your event by calling 919-274-0456.

There will be a \$40.00 service fee for orders that do not meet the minimum party requirement. Minimum requirements are listed in each meal section.

Service

All meals and beverages are served buffet style using paper placemats, paper plates, paper napkins, plastic cups, and heavy plastic cutlery. Upon request we can provide compostable disposables, clear plastic plates, silverware, and cups, white china, glassware, stainless flatware with cloth napkins and tablecloths for an additional charge.

China and Plated Meals

For stainless flatware, china, glassware, and cloth napkins add \$5.00. For plated meals see page 21 for more information. We require a 40-guest minimum for plated service.

Eco-Friendly Efforts

Kaplan Catering is committed to serving the community and preserving the environment. We continually strive to be even more eco-friendly. Our green efforts include buying organic, seasonal and locally grown foods whenever possible. We offer 100% compostable green ware as an eco-friendly option and encourage the use of our reusable dinnerware and linens.

While diverting waste is a priority, we also work with food banks and shelters to donate excess foods back to our local community.

Biodegradable compostable dinnerware adds \$1.00 per person.

Composting service - \$1.00 per guest per meal.

Eco-Friendly buffet china plates glassware flatware package rental adds \$5.00 per person may incur in additional servers

Linens

Food and beverage table linens are included in the cost of the meal at no additional charge.

Dining table linens are \$16.00 per table. McKimmon Center round tables will seat up to 8 guests per table. Some linens may incur additional cost depending on color and size.

Guarantees

The estimated guarantee for the number of guests will be required a minimum of five business days prior to the event date. The guarantee may be changed up to 72 hours (Monday – Friday) in advance of the event but cannot fluctuate by more than 20% from the original estimate. If no change in the guarantee is received within that 72-hour period, the number given five business days out will be invoiced. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. Final counts must be given directly to Bruce Kaplan of Kaplan Catering 3 days before your event by calling 919 274 0456

Deposits

A deposit may be requested at the time of booking your event. Deposits are 30% of the estimated total contract. For events of 100+ guests, a deposit totaling 50% of the estimated contract may be required.

Cancellation

Any event can be canceled without charge up to 45 days prior to the scheduled event date. Cancellations of less than 45 days prior are subject to a cancellation fee of 50% of the estimated total. Orders canceled within 5 business days are subject to full charges.

Inclement Weather Policy

In the extremely rare event that the University officially closes during adverse weather, or the 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 reason, cancellation fees will apply and 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.

Bar Services

Kaplan Catering will serve alcoholic beverages at your function but cannot serve as an agent to procure alcohol. Alcohol service time is limited to 1 hour unless special permission is given by the McKimmon Center. We can supply bartenders and set-ups with mixers for all types of bar services. Basic service is one bartender per 80 guests. *\$2.50 per person corkage fee will be charged per guest. Additional service may be suggested based on the circumstances of the event. Bartender charges are \$40.00 per hour with a minimum of 3 hours, including set- up and breakdown of Bar. There can be no drink tickets or cash bars at McKimmon center events. Mixers for alcoholic beverages for \$3.50 per person, Kaplan Catering will supply.

Staff Allowance

All catering comes with basic service of one staff member for 1.5 hours of service for up to 30 people. Our basic service charge is based on \$30.00 per server per hour based on a 3-hour minimum including 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 catering start time.

Proposal & Confirmation

Menu and event proposal confirmations will be presented for review and approval signature prior to the event. Please carefully review all event confirmation information, confirm proposals when required to Kaplan Catering. Please direct any questions or concerns to Kaplan Catering at 919-274-0456.

Payment

Balance of payment must be made in full by cash, check or credit card (Visa, M.C., American Express) on the day of the event unless prior arrangements have been made. North Carolina state agencies are subject to a 1% Wake County food and beverage tax. Tax exempt clients must provide official documentation prior to the event. Finance charges will be applied to past due balances at 1.5% per month. An administration service fee of 3% will be applied to all orders paid by credit card.

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 and 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 of leftover food items. Leftover food and beverages will be donated to food shelters or disposed of by the caterer at the conclusion of the meal function.

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Breakfast – 1.5 Hours of Service (*minimum of 40 guests*)

Full Breakfast Buffet \$14.50

- Fluffy scrambled eggs
- Bacon and sausage
- Belgian waffles or French toast with syrup
- Biscuits, grits, cheese grits or hash brown
- Beverage station with orange juice, coffee and water
- Yogurt and granola, hot oatmeal bar or fresh fruit salad - add \$2.00

Breakfast Sandwich \$8.95 (*Minimum of 40 guests*)

Sales tax not included.

Served with coffee and water

Filling Choices: (Select up to 3 Sandwiches)

Bacon, sausage, ham, turkey bacon, turkey sausage, egg, cheddar, american cheese, Havarti, swiss, spinach.

Bread Selection

Large biscuit, flatbreads, bagels, toasted brioche and artisan breads, toasted english muffin, toasted croissants.

Breakfast sandwiches are served with coffee and water

Yogurt, hot oatmeal bar or fresh fruit salad - add \$2.00

Please ask for our full Breakfast and breakfast sandwich menu available on request.

Hot or Cold Continental Breakfast Package \$9.00 (Minimum of 40 guests)

1.5 hours of service Sales tax not included –(*Choice of 3 of the following*)

- Muffin assortment
- Fresh fruit salad
- Sour cream coffee cake
- Assorted Danish
- Hot oatmeal bar
- Hot Belgian waffle with syrup
- Assorted donuts
- Quiche, assorted fillings (Counts as 2 choices)
- Served with coffee, hot tea, orange juice and water
- Bagels with cream cheese and butter
- Yogurt assortment with Granola

Additional items \$2.00 each.

Break Service – 1.5 Hours of Service(Minimum 30 guests)

Available weekdays and weekends.

Break stations are billed separately for morning and afternoon functions. Sales tax not included.

Coffee service \$3.25

- Fresh brewed coffee with hot water and assortment of tea bags
- Water service

Coffee and Pastries \$6.75

- Assorted pastries: coffeecake, scones, muffins, Danish, donuts (choice of 2)
- Fresh brewed coffee with hot water and assortment of tea bags
- Fresh brewed coffee
- Water service

Beverage Break \$6.25

- Fresh brewed coffee with hot water and assortment of tea bags, assorted fruit juices.

Coffee and Dessert \$5.25

- Cookie assortment
- Brownies
- Fresh brewed coffee with hot water and assortment of tea bags
- Water service

Snack Break \$6.75

- Fresh fruit salad
- Cheese and cracker tray
- Assorted soda or Coffee
- Water

Add-Ons

● Regular coffee	\$2.00	● Assorted pastries	\$3.75
● Decaf coffee	\$2.00	● Assorted granola	\$2.75
● Hot tea	\$2.00	● Homemade potato chips	\$2.75
● Iced tea	\$2.00	● Bagels and cream cheese	\$3.50
● Fruit Punch	\$2.50	● Fresh fruit salad	\$3.25
● Assorted fruit juices	\$2.50	● Cheese and cracker tray	\$4.50
● Milk	\$1.95		
● Infused water service	\$1.50		
● Bottled Water	\$1.25		
● La Croix or San Pellegrino	\$1.75		
● Fresh squeezed lemonade	\$1.00		
● Assorted sodas	\$1.25		

Boxed Lunch In or Out of the Box - (Minimum of 40 guests)

\$12.95 *Add Soup for \$1.95 (Per diem rates for Municipalities and Federal and State Agencies only)

Any Sandwich can be made as a wrap; any sandwich or wrap can be made gluten free

A large selection of additional sandwich choices and seasonal soup menus are available upon request

- Honey roasted turkey and swiss with honey dijonaise on baguette or croissant
- **Roast beef and swiss with spring onion, horseradish mayo on baguette
- Smoked turkey and Havarti with lettuce, tomato, herb mayo on ciabatta roll or croissant
- Southwestern turkey wrap - smoked turkey, cheddar, romaine, tomato and salsa rolled in a flour tortilla wrap
- Chicken Caesar wrap grilled chicken, romaine tossed in Caesar dressing with parmesan
- Cuban – sliced ham, pork and Swiss cheese, dijonaise and sliced pickle.
- Deviled egg salad on toasted wheat berry bread or toasted country white
- Grilled vegetable and red pepper hummus on toasted pita
- B.L.T. - bacon, lettuce and tomato on toasted country white bread with tomato cracked pepper mayo
- Croissant club with roast turkey, bacon, lettuce, tomato, served with tomato cracked pepper mayo
- Tuna salad with lettuce and onion on toasted wheat berry bread or toasted croissant
- Pimento cheese on toasted wheat berry bread
- Italian sub of ham or turkey, provolone, tomato, lettuce, onion, oil and vinegar
- Southern chicken salad on toasted croissant
- Ham, salami, provolone, roasted pepper, romaine, and tomato on crusty baguette with oil, vinegar, and herbs
- Veggie wrap with gouda spread, spinach, tomato, cucumber, carrots and avocado.

Served with choice of two sides: penne pesto pasta, potato salad, cole slaw, caesar salad, fresh potato chips, spiced sweet potato chips, corn tortilla chips and fruit salad.

Beverages – Iced tea and Water (Canned soda and bottled water with boxed lunch - add \$1.25)

Desserts – Assorted Cookies (Dessert Upgrade Chocolate Brownie or Mini Bundt Cake - Add \$1.00)

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

The Deli Buffet – 1.5 Hours of Service (*Minimum of 40 Guests*)

\$15.50 - Sales tax not included -

Includes a selection of deli meats & cheeses according to customer preferences, two sides, assorted cookies, iced tea, water and a spread of toppings to dress up your sandwich.

****Meat (Choice of 2)**

Turkey, ham, roast beef or salami

- Additional meat or cheese **Add* \$1.00**
- Add tuna, chicken or egg salad **Add* \$1.00**

Cheese (Choice of 2)

- Swiss, Provolone, Havarti or American

Breads (choice of 2)

- White, wheat, sourdough, croissant, kaiser rolls, multi grain, wheat berry or rye bread

Toppings

- Lettuce, tomato, onion, pickle slices, mayo, chipotle mayo, dijonnaise, mayo, mustard, tomato cracked pepper mayo

Buffet Sides (Choice of 2)

- Caesar Salad or Mixed Green Salad with Balsamic or Ranch Dressing
- Penne Pesto Pasta Salad
- Homemade Potato Chips
- Potato Salad
- Fruit Salad
- Spiced N.C sweet potatoes chips

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The Salad Conference – 1.5 Hours of Service (*Minimum Of 40 Guests*)

\$15.50 Sales tax not included – Includes a three-salad buffet lunch or salad buffet lunch, assorted cookies or mini cakes, iced tea, and water.

****Grilled Sliced Flank Steak and Salmon available with Salad at Market Price**

Salads – (Choice of 3 of the following.)

- Country chicken salad
- Grilled chicken salad
- Grilled chicken salad with orange honey and mint
- Grilled chicken breast over greens
- Pesto tortellini salad
- Tuna salad
- Orzo vegetable salad
- Mushroom, spinach and garlic
- Grilled and marinated vegetables
- Black beans
- Roasted corn salad with peppers
- Turkey salad with stone fruits and pecans
- Penne with basil pesto
- Oriental Sesame Tofu Salad
- Caesar salad
- Chickpea with lemon and parsley
- Tabbouleh salad
- Ratatouille served warm or chilled
- Antipasto salad marinated Vegetables and cheese
- Sausage with cappelletti
- Greek salad
- Lo-Mein noodle salad
- Grilled vegetable salad
- Fresh grilled salmon salad
- Fruit salad
- Panzanella salad
- Deviled egg salad

****Please ask for soup selections, additional salad and sandwich options.***

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Authentic Latin Fiestas (Minimum of 40 guests)

Taco Bar - \$14.95

With choice of sliced grilled chicken, pork carnitas or grilled shredded beef. Choice of pinto, black or refried beans. Served with soft flour and grilled corn tortillas and/or crisp corn shells, Southwestern rice, shredded cheese, shredded lettuce, Cilantro, jalapeños, sour cream, Pico de Gallo, Salsa verde.

Served with iced tea, water and an assortment of cookies.

Taco Salad Bar - \$14.95

With choice of sliced grilled chicken, pork Carnitas or grilled shredded beef. Choice of Pinto, black or refried Beans. Served with Southwestern rice, shredded cheese, shredded lettuce, Cilantro, cucumbers, jalapeños, sour cream, Pico de Gallo, Salsa verde, Cilantro-lime vinaigrette & Southwestern ranch dressing.

Served with iced tea, water and an assortment of cookies.

Fajita Bar - \$14.50

With choice of sliced grilled chicken or grilled sliced steak. Served with soft flour tortillas, sautéed peppers and onions, Southwestern rice and refried beans, shredded cheese, shredded lettuce, Cilantro, sour cream, jalapeños, Pico de Gallo, Salsa verde.

Served with iced tea, water and an assortment of cookies.

Nacho Bar - \$14.50

With choice of sliced grilled chicken, grilled shredded beef, or pork carnitas. Choice of Pinto or Black Beans. Served with fresh crispy corn chips, queso cheese dip, shredded lettuce, Cilantro, sour cream, jalapeños, Pico de Gallo, Salsa Verde.

Served with iced tea, water and an assortment of cookies.

Additional Selections:

- Additional meat \$2.50
- Oven roasted sweet plantains \$2.25
- Fresh guacamole \$1.75
- Fresh hot queso (cheese dip) \$1.95
- Grilled tofu \$2.00
- Empanadas- choice of spinach, chicken or beef with salsa \$3.95
- Grilled peppers and onions \$1.50
- Canned sodas & bottled water \$1.25
- La Croix or San Pellegrino carbonated water (assorted flavors) \$1.75
- Fresh corn tortilla chips and salsa \$1.50
- Latin desserts \$2.50
- Fresh squeezed lemonade or fresh fruit beverages \$1.00

Quesadilla Station - \$14.95 (Minimum of 40 guests)

Quesadilla With choice of marinated grilled chicken, grilled shredded beef or pork carnitas. choice of pinto, black or refried beans. Served with southwestern rice, salsa, shredded lettuce, Pico de Gallo, jalapenos, sour cream, iced tea, water and an assortment of cookies.

Vegetarian Quesadilla With spinach and cheese, choice of pinto, black or refried beans. served with southwestern rice, salsa, shredded lettuce, Pico de Gallo, jalapenos, sour cream, iced tea, water and an assortment of cookies.

Burrito Station - \$14.50

Rolled Burrito with choice of meat and beans, rice, cheddar and jack cheeses. served with fresh corn chips and salsa, iced tea, water and an assortment of cookies.

***Meat choices:** Marinated grilled chicken or grilled and chopped flank steak.

***Bean choices:** Refried beans, pinto beans or black beans.

jR. Burrito Station - \$14.50

Burrito with choice of marinated grilled chicken or beef and choice of beans, rice, and shredded cheese. served with corn chips, salsa, queso, an assortment of cookies, selection of soda and water or iced tea and water.

Additional Selections:

- Sour cream \$0.50
- Guacamole \$1.75
- Hot queso cheese dip \$1.50
- Empanadas – choice of spinach, chicken or beef with salsa \$3.95
- Canned soda and/or bottled water \$1.25
- La croix or san pellegrino carbonated water (assorted flavors) \$1.75
- Fresh squeezed lemonade, made in house or fresh fruit beverages \$1.00

Smoke Rise BBQ Menu - 1.5 hours of service (Minimum of 40 guests)

Standard Buffet #1 \$14.95

Entree (select 1) – sides (select 2)

Includes rolls, choice of dessert

Iced tea and water

*Some selections incur additional costs**

Standard Buffet #2 \$16.95

Entree (select 1) - sides (select 3)

Includes rolls, choice of dessert

Iced tea and water

*Some selections incur additional costs**

Deluxe Buffet #1 \$18.95

Entree (select 2) - sides (select 2)

Includes rolls, choice of dessert

Iced tea and water

*Some selections incur additional costs**

Deluxe Buffet #2 \$19.95

Entree (select 2) - sides (select 3)

Includes rolls, choice of dessert

Iced tea and water

*Some selections incur additional costs**

Add-Ons

• Soda or Bottled Water	*Add \$1.25
• La Croix or San Pellegrino Carbonated Water (assorted flavors)	*Add \$1.25
• Coffee Service	*Add \$2.00
• Additional Entree	*Add \$4.00
• Additional Side	*Add \$2.00
• Fresh squeezed lemonade or fresh fruit Beverage	*Add \$1.00

See following pages for menu selections.

Entrees

- Southern fried chicken
- Smoked chicken quarters with BBQ sauce
- Brisket, slow smoked ***Add \$2.00pp**
- Country style pork ribs... ***Add \$2.00pp**
- Hickory smoked pulled pork BBQ
- Hickory smoked chicken pulled BBQ
- Hickory smoked Turkey BBQ
- Hickory smoked beef BBQ
- Smoked pork tenderloin... **Add \$2.00pp**
- 5 Meat chili - smoked brisket, smoked pork, ground beef, grilled flank steak, smoked sausage.
- Chicken fried chicken (Boneless, skinless)
- Smoked sliced turkey with BBQ sauce
- Smoked pork Loin..... ***Add \$1.00pp**
- Baby back ribs ***Add \$3.50pp**
- Grilled pork chops w/ BBQ sauce on side
- Chicken and waffles with spreads ***Add \$2.00pp**

Bread Selection

- Sweet Rolls
- Grilled Texas toast
- Corn bread
- Biscuits
- Garlic bread

Sides (All sides are prepared vegetarian)

- Mixed green salad or Caesar salad
- Parsley new potatoes
- Green Beans
- Mac and Cheese or smoked Mac and Cheese
- Corn (on or off the cob)
- Boiled potatoes
- Hoppin John
- Collard greens
- Twice baked mashed potatoes
- Cole slaw
- Potato salad
- Pasta salad
- Roasted vegetable medley
- Grilled vegetable medley
- BBQ baked beans
- Garlic mashed potatoes
- Sauteed squash & onions
- Fresh fruit salad

Dessert Selection

- Chocolate Brownie Cake
- Caramel Cake
- All American chocolate cake
- Assortment of brownies and cookies
- Coconut cake
- Chocolate Cherry Cake
- Caramel bread pudding
- Banana Pudding
- Vanilla cake with chocolate icing

Specialty dessert - *Add \$1.50

- Strawberry shortcake
- Cheesecake with strawberry sauce
- Tiramisu Cup
- California carrot cake
- Chocolate cherry cake
- Assortment of mini bundt cakes
- Mixed berry shortcake
- Fresh fruit tarts
- French silk pie
- Bourbon chocolate pecan pie

****Additional dessert choices menu, available on request.***

Buffet Service (1.5 hours of service Minimum of 40 guests)

Standard Buffet #1 \$14.95

Entree (Select 1) – Sides (Select 2)

Includes rolls, choice of dessert

Iced tea and water

Some selections incur additional costs*

Standard Buffet #2 \$16.95

Entree (Select 1) - Sides (Select 3)

Includes rolls, choice of dessert

Iced tea and water

Some selections incur additional costs*

Deluxe Buffet #1 \$18.95

Entree (Select 2) - Sides (Select 2)

Includes rolls, choice of dessert

Iced tea and Water

Some selections incur additional costs*

Deluxe Buffet #2 \$19.95

Entree (Select 2) - Sides (Select 3)

Includes rolls, choice of dessert

Iced tea and water

Some selections incur additional costs*

Add-Ons

- Soda or Bottled Water ***Add \$1.25**
- La Croix or San Pellegrino Carbonated Water (assorted flavors) ***Add \$1.25**
- Coffee Service ***Add \$2.00**
- Additional Entree ***Add \$4.00**
- Additional Side ***Add \$2.00**
- Fresh squeezed lemonade or fresh fruit Beverage ***Add \$1.00**

See following pages for menu selections

Vegetarian & Vegan Entrees

- Eggplant Parmesan
- Lasagna filled with three cheeses, spinach and three cheese, mushroom artichoke lasagna
- Spanakopita – greek pastry or spinach and cheese.
- Empanadas - cheese, spinach and cheese, potato and cheese.
- Cheese quesadilla with spinach or grilled vegetables (vegan options available)
- three-cheese and spinach cannellini
- Pasta Alfredo primavera
- Vegetable Strudel – spinach and cheese, savory mushroom or grilled vegetable with smoked red pepper tomato sauce
- Stuffed poblano pepper with black lentils, rice and quinoa with smoked red pepper tomato sauce
- Pastas – Puttanesca, Pink vodka, tortellini with grilled vegetable Marinara or Alfredo
- Roasted vegetable cassoulet and bean cassoulet with chickpeas
- Eggplant Milanese with Marinara serve with linguini
- Pasta vegetable saute - oven roasted tomato, grilled zucchini and red pepper, spinach w/ basil and garlic
- Pasta with sauteed spinach, walnut basil pesto and parmesan.
- Rigatoni pasta oven dried tomatoes, cannellini beans, spinach and grilled zucchini, basil and garlic
- Stir fried oriental vegetables in teriyaki glaze served with steamed rice or brown rice
- Latin rice bowl with black beans, oven baked sweet plantains, caramelized onions with peppers, jack cheese and salsas
- Roasted ratatouille with basil couscous or herbed parmesan polenta
- Vegetable coconut curry with jasmine rice
- Potato and pea samosas with tamarind chutney
- Black bean and roasted vegetable empanadas
- Falafel cakes with lemon tahini dressing, lettuce and tomato, served with grilled pita bread
- 5 bean chili served with rice, garnished with spring onions (with shredded cheese on side)
- Mixed mushroom sautéed over parmesan polenta or broad pasta
- Black bean and rice burrito with grilled vegetables, cheese & salsa, served with corn chips
- Mediterranean pasta sautee of grilled zucchini and red peppers, with spinach, roasted tomatoes, kalamata olives, capers, and feta cheese

Beef and pork entrée (additional choices in our smoke rise BBQ menu)

- Meatballs in Marinara or brown gravy
- Beef lasagna
- Meatloaf with gravy or BBQ sauce
- Pork roast with gravy
- Beef with peppers and onions served with gravy ***Add \$1.00**
- Beef brisket slowly roasted in a rich bbq sauce..... ***Add \$1.50**
- Beef stroganoff with mushrooms in gravy..... ***Add \$1.00**
- Slow smoked roasted beef or pulled beef with au jus or bbq glaze..... ***Add \$1.00**
- Beef bourguignon – beef braised in red wine sauce ***Add \$1.50**
- Beef with caramelized onions and mushrooms ***Add \$1.00**
- Beef with broccolini and scallions with asian brown sauce ***Add \$1.50**
- Smoked sausage with peppers and onions served with garlic bread
- 5 meat chili – smoked brisket, smoked pork, ground beef, grilled flank steak, grilled sausages
- Grilled pork chops with bbq sauce on side or apple compote
- Hot or mild italian sausage with sauteed peppers and onions served with garlic bread

- Grilled pork loin with apple compote, BBQ glaze or pork jus
- Grilled greek marinated beef sliced with tzatziki sauce..... *Add \$1.50
- **Grilled flank steak with caramelized onion gravy *Add \$1.00
- **Sliced roast beef with brown gravy or au jus..... *Add \$1.50
- Slow roasted beef tips in beef gravy..... *Add \$1.00
- Beef filet served with a rich wine sauce..... *Add \$5.00
- Roasted filet mignon with 3 pepper sauces *Add \$8.00
- **Roast prime rib of beef au jus *Add \$6.00
- Slow roasted beef filet with chipotle sauce and manchego cheese *Add \$4.00
- Cuban roasted pork with Mojo salsa
- Churrasco style grilled flank steak with Chimichurri sauce..... *Add \$2.00
- Braised beef with orecchiette or rigatoni in peppercorn demi-glace
- Smoked pork tenderloin with bbq sauce glaze

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Poultry entrees (additional choices in our smoke rise BBQ menu)

- Oven roasted sliced turkey with gravy.
- Chicken parmesan filled with three cheeses
- Herb roasted or smoked chicken breast with gravy or BBQ sauce
- Grilled chicken breast quarter
- Pan sauteed chicken breast in mushroom artichoke wine sauce
- Chicken Milanese topped with a rich mushroom wine sauce
- Chicken filled with spinach leeks and imported cheeses with lemon wine sauce
- Chicken marsala with sautéed mushrooms
- Grilled bourbon chicken
- Chicken fried chicken with pepper gravy
- Chicken Kiev with lemon wine sauce
- Chicken piccata with lemon and capers in garlic wine sauce
- Grilled chicken teriyaki breasts
- Grilled greek marinated chicken skewers with tzatziki sauce served with rice pilaf
- Chicken cordon bleu with shaved ham and swiss topped with lemon wine sauce
- Rigatoni with grilled chicken with oven dried roma tomatoes, basil, parmesan and garlic
- Chicken Milanese filled with provolone and herbs topped with lemon garlic wine sauce
- Grilled chicken Milanese breaded and sautéed, filled with provolone shaved smoked ham
- Grilled chicken breast served over pasta alfredo
- BBQ grilled chicken breast skinless boneless with bbq glaze
- Coq au vin chicken red wine sauce, mushrooms, pearl onions, smoked pork, and fine herbs
- BBQ chicken grilled and smoked, sauces include bbq and chimichurri
- Greek grilled lemon herb chicken breasts with tzatziki sauce
- Orecchiette or rigatoni with house made italian chicken sausage and broccoli
- Breaded chicken breast rolled with prosciutto and provolone, served with parmesan lemon cream sauce
- Breaded chicken breast with shaved ham and swiss with parmesan wine sauce
- Marinated and grilled chicken breast served with mediterranean pasta saute, grilled zucchini and red peppers, with spinach, roasted tomatoes, kalamata olives, capers, and feta cheese
- Grilled chicken breast with fried vegetable rice and broccoli in bourbon sauce glaze grilled margarita chicken breast in balsamic glaze with tomato, fresh mozzarella and basil

Seafood - market price

- Shrimp scampi served over pasta
- Teriyaki grilled salmon
- Salmon cakes with fresh cracked pepper and tomato aioli
- Grilled salmon with tomato-dill aioli

**Additional menu selections available on request*

Sides

Salads

- Mixed green salad with choice of dressing
- Caesar salad with herb croutons
- Fresh fruit salad
- Cole Slaw
- Our mustard dill potato salad
- Pesto pasta salad

Vegetables

- Sauteed green beans and carrots
- Sauteed squash and onion
- Corn (on or off the cob)
- Sauteed vegetable medley
- Carrots, zucchini and cauliflower medley
- Roasted vegetables medley
- Honey glazed carrots
- Grilled vegetables
- Seasonal vegetable medley

Potato, rice and pasta

- Mashed potatoes
- Herb roasted potatoes
- Mac and cheese
- Spiced sweet potatoes
- Parsley new potatoes
- Garlic mashed potatoes
- Jasmine Rice Pilaf
- Florentine rice
- Oven roasted rosemary potatoes
- Twice baked potatoes
- Roasted garlic mashed potatoes
- Sweet potatoes with apples
- Brown rice
- Baked Ziki
- Buttered noodles

Breads and Rolls

Dinner Rolls or Crusty French Bread with Butter

***Contact us for additional Entrée and Side Selections.**

Dessert Selection

- Chocolate Brownie Cake
- Caramel Cake
- All American chocolate cake
- Assortment of brownies and cookies
- Coconut cake
- Chocolate Cherry Cake
- Assortment of mini Bundt cakes
- Caramel bread pudding
- Banana Pudding
- Vanilla cake with chocolate icing

Specialty Desserts – *Add \$1.50

- Strawberry Shortcake
- Cheesecake with Strawberry
- Tiramisú Cup
- California Carrot Cake
- Chocolate Cherry Cake
- Mixed berry shortcake
- Fresh fruit tarts
- French silk pie
- Bourbon chocolate pecan pie

***Additional dessert choice available on request**

Per Diem Buffet – 1.5 Hours of Service – (Minimum of 40 guests)

Kaplan Catering will honor the North Carolina State per diem to include tax for the following menu selections for the 2022 - 2023 fiscal year. ***For Municipalities, Federal and State Agencies only.**

Buffet menu selection

Choice of one entrée and two side dishes from the below menu list, served with rolls and butter, chef choice dessert, iced tea and water on request. Served on quality disposables.

Canned soda and/ or bottled water.....*Add \$1.25
Coffee Service..... *Add \$2.00

Buffet Selections:

Entrees

- Herb roasted chicken quarters
- BBQ chicken front quarters
- Southern fried chicken
- Sliced roast turkey
- Chicken fried chicken with gravy
- Grilled teriyaki chicken
- Bourbon chicken
- Country meatloaf with gravy
- Meatballs with gravy or marinara
- Roast Beef with gravy
- Pork roast with gravy
- Lasagna 3 cheese, vegetable and cheese or beef and cheese

Dessert – Chef’s Choice

Beverage – Iced Tea and Water

Sides

- Mixed green salad with choice of dressing
- Caesar salad with herb croutons
- Parsley new potatoes
- Green peas and carrots
- Baked ziti
- Roasted garlic mashed potatoes
- Macaroni and cheese
- Caraway coleslaw
- Mashed potatoes
- Herbed stuffing
- Sauteed green beans
- Sauteed vegetable medley
- Twice baked mashed potatoes
- Green beans

Plated Service

1.5 hours of service, 40-person minimum order for plated service. Any service required beyond 1.5 hours (not including set-up and break down) is subject to an additional staff charge of \$35.00 per hour per staff member. Please keep in mind that plated meals will require additional staff to ensure smoothness of the event.

Plated menu includes china plates, stainless steel flatware, linen napkins, and glassware. Plated meals include 1.5 hours of standard service.

One Entree Two Sides \$44.00

- Pre-set Salad
- Pre-set Dessert
- Sales tax not included

****Some options incur additional cost where noted***

Two Entree Two Sides \$48.00

- Pre-set Salad
- Pre-set Dessert
- Sales tax not included

****Some options incur additional cost where noted***

Plated menus will be served with an assortment of breads and butter on guests tables, Iced tea and water. Linens are \$16.00 per table.

Appetizer Reception Package

Light tasting \$14.00

- Deviled eggs spiced or herbed
- Cut fruit display or breads and spreads
- Cheese board with imported and domestic cheeses, smoked and cured meats and assorted crackers
- Iced tea and infused water

Medium appetizers \$16.00

- Artichoke and spinach dip with toasted pita points
- Antipasto tray of marinated vegetables with cheese and olives or fruit display
- Grilled jerk chicken skewers with jerk ranch dip
- Mini meatballs with bbq sauce or parmesan cream sauce
- Iced tea and infused water

Heavy appetizers \$19.50

- Smoked chicken wings or chicken fried chicken strips with sauces
- Spanakopita triangles filled with spinach and feta
- House smoked bbq brisket sliders with bread and butter pickles, or hickory smoked BBQ pork sliders with
- Micro slaw and eastern & western sauces
- Vegetable tray with ranch dip or fruit display
- Iced tea and infused water

Vegetarian deluxe \$14.50

- Fresh spring rolls with dipping sauce or potato samosas with tamarind chutney
- Quesadilla wedges with pico de gallo and cilantro sour cream
- Grilled crostini with bruschetta
- Fruit display
- Iced tea and infused water

Appetizer stations (Minimum of 40 guests)

Additional appetizer displays may be added to any package, see options below. Please ask for additional selections.

- **Caesar salad station \$6.50**

tossed and served with herbed croutons and shredded parmesan cheese

- **Pasta station \$8.95**

Alfredo, pesto, Puttanesca, and basil Marinara

- **Shrimp and grits saute station \$9.95**

- **Taco station \$9.75**

(Choice of 2 meats or vegetables)

Grilled chicken, beef barbacoa, pork carnitas, grilled fish, grilled cauliflower, zucchini, vegan chorizos.with salsas and toppings

Appetizer displays (Minimum of 50 guests)

**denotes hot items.*

Vegetable trays

Artichoke and spinach dip with toasted pita points*

\$4.75

Bruschetta with grilled crostini

\$4.75

Antipasto of marinated vegetables with cheese and olives

\$4.95

Fresh cut fruit display

\$4.50

Cheese board of imported and domestic cheeses, smoked and cured meats with assorted crackers

\$7.25

Fresh potato chips with blue cheese dip

\$4.50

Deviled eggs spiced or herbed

\$3.95

Hummus with herbed pita points

\$4.25

Homemade guacamole and fresh salsa served with tortilla chips

\$4.95

Spring rolls with homemade duck sauce & soy sauce*

\$4.95

California rolls with dipping sauce, wasabi, and pickled ginger

\$5.95

Roasted red pepper and eggplant dip with toasted pita wedges

\$4.50

Quesadilla with jack and cheddar cheese and peppers and onions*

\$5.95

Spanakopita triangles filled with spinach and cheese*

\$4.95

Potato samosas with cilantro sour cream or tamarind chutney*

\$5.95

Beef and pork

Shredded beef empanadas with roasted chili peppers and jack cheese*

\$4.95

House smoked bbq brisket sliders with bread-and-butter pickles*

\$5.95

Pork potstickers with dipping sauce*

\$5.25

Sausage in pastry with pommery mustard*

\$5.25

Mini meatballs with bbq sauce or parsley garlic sauce*

\$5.25

Mini ham biscuits with apricot honey mustard*

\$4.50

**Roast beef or grilled sliced flank steak with fresh baked rolls

\$7.50

European cheese tray with smoked and cured meats, jams and mustards

\$7.50

Italian sausage and peppers with roasted garlic bread*

\$5.50

Poultry

Hot chicken fingers with sauces*

\$5.95

Grilled chicken and cheese quesadilla wedges with tropical salsa or Pico de Gallo*

\$6.50

Chicken wings: spicy, aisan, BBQ, chipotle or smoked with assorted sauces*

\$6.75

Chicken potstickers with dipping sauce*

\$6.50

Shredded chicken empanadas with roasted peppers and jack cheese*

\$6.25

Oven roasted or smoked turkey sliced with assortment of fresh dinner rolls

\$6.75

Grilled jerk chicken skewers with jerk ranch dip or caribbean mango salsa*

\$6.50

Seafood

Pan sauteed crab cakes with aioli*
\$8.95

Shrimp or scallops wrapped in bacon in light BBQ glaze*
\$8.00

Crab dip with toasted crostini
\$7.75

Salmon tuna sashimi or roll with ginger dipping sauce
\$8.95

Shrimp cocktail with cocktail sauce and lemon wedges
\$11.50

Grilled shrimp quesadillas with roasted chili peppers and jack cheese*
\$8.50

Marinated shrimp and artichoke skewers
\$6.75

Dessert selections

- Lemon bars **\$3.50**
- Pecan bars **\$3.50**
- Mini fruit tarts **\$4.75**
- Mini bundt cakes **\$4.50**
- Brownie tray **\$3.85**
- Assorted cookies **\$2.95**

**additional dessert selections available upon request.*

Beverages

- La croix or san pellegrino (assorted flavors) **\$1.25**
- Assorted soda or bottled water **\$1.25**
- Fruit punch **\$2.95**
- Coffee service **\$1.75**
- Lemonade made in house or fresh fruit beverage **\$1.00**