



# Catering by Design

**Corporate and Social Catering / Break Service**



**August 1, 2023 – July 31, 2024**

**The McKimmon Center**

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## About Us

Since 2000, **Catering By Design** has served delicious made-to-order food and provided expert catering services for thousands of special events across the Raleigh-Durham “Research Triangle” area. Our menus draw from years of experience and a diverse range of cuisines and cultures. We understand that the food we prepare is crucial to the success of the events we undertake.

At Catering By Design, great food is just the starting point. There’s a reason folks consider us one of the leading Raleigh catering companies. We work closely with our clients to ensure that we help them to realize their vision. We have established an outstanding reputation because of our consistent focus on quality food and exceptional service. An essential part of our ability to deliver quality food and exceptional service is our teamwork – built by a culture of respect, kindness and cooperation. This is at the core of who we are. In 2012, Catering By Design was honored with the Service Excellence Pinnacle Award, presented by the Raleigh Chamber of Commerce. We don’t just say we’re one of the leading Raleigh catering companies. We’ve got the hardware to prove it!

When the big day arrives, we will go the extra mile to make sure that the event goes off without a hitch. If guest and buffet tables need attention or arranging, we’re always happy to jump in. Our goal is to make sure that every event goes smoothly. Great food and happy, servant-oriented staff are a big part of each successful event.



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## Policies & Procedures

### Contact Information

The office hours are Monday – Friday from 8:00am – 4:00pm. During the office hours, you can call us at (919) 481-2366. You can also email Mendy at [mendy@catering-by-design.com](mailto:mendy@catering-by-design.com)

### Booking

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked (3) business days in advance (including menu choices and number of guests). Events of 100+ guests require a minimum of (5) business days. Saturday and Sunday events must be finalized by 3:00 pm on the preceding Tuesday. Based on our availability & menu requests we may be able to book with less than (3) day notice. Note: Saturday and Sunday are not considered business days for the purposes of booking, confirming, or altering a previously booked event.

A sales proposal will be presented to you for review and approval signature prior to the event. Please check all event information carefully, sign the proposal where requested, and return to Catering By Design to confirm your event.

### Guarantee Policy

#### Breakfasts, Breaks, Boxed & Buffet Lunch/Dinner

The estimated guarantee for the number of participants attending an event needs a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 3 business days out will be invoiced.

#### Social Events – Reception, Plated Dinner, and Bar Services

To ensure that your event go smoothly, we ask that you provide the guest count of 4:30 p.m. (5) business days before your scheduled event. Saturday and Sunday must be finalized before 4:30 p.m. on Monday. 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.

**Note:** All correspondence with numbers and confirmations need to be made with a representative of our office either via phone or email.



## **Menu Selection**

Menu selection should be completed prior to contract approval. Custom menus, including special order items, require confirmation (10) business days prior to event. Catering By Design will do its best to accommodate last minute changes and special requests, but due to time constraints may not be able to fulfill.

## **Family Style & Plated Meals**

Catering By Design offers the option of Family Style & Plated meals based on your needs. Please contact one of our Catering Coordinator for menu selections and pricing. Plated service requires our plated china package at \$8.00 per person and linens at \$22.00 per table (unless you request specialty linens). Since both Family Style & Plated meals are labor intensive, for any service beyond two hours and for additional staff we charge \$35/hour per additional staff member.

## **Minimum Orders**

Minimum of (20) guests required for all orders.

## **Cancellation Policy**

An event may be canceled with no charges up to (2) business days prior to the event. Cancellation of services made less than (2) business days before the event may be charged in full. Events cancelled with less than the required notice will be assessed charges 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.

# Catering by Design

## Liability

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.

## 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 \$35/hour for each staff member – this includes partial hour.

Certain menu items require additional kitchen staff and are noted in the menu. Kitchen staff are charged at the rate of \$50/hour for each staff member – this includes partial hour.

## Alcoholic Beverages

Catering By Design can procure/serve beer and wine, and serve liquor for your event. We offer an extensive list of beers and wines. According to The McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval. The bartender fee is a \$150 flat fee with a three-hour minimum of service. There will be no beer kegs or cash bars allowed.

## Billing

A proposal will be sent to the client for approval. Once the proposal is approved, the estimate becomes the invoice and will be sent with final numbers, costs, and times. A 50% deposit is required to hold the date and the remainder of the balance is due on the date of your event via credit card (AMEX, Visa, or Master Card) or no later than 30 days after the completion of the event via invoice. **Invoices not paid within the time frame are subject to 1.5% late fee.** For further questions please contact us at the catering office.

## Service Pricing Section

All menu pricing is based on disposable (plates, flatware, placemats, and napkins), as well as linens for the buffet and beverage stations.

China upgrade is \$9 per person, and includes plates, flatware, and glassware.

An additional fee of \$200 is required by McKimmon for early delivery/pick-up of china.

60" round guest table linens may be provided for \$22 per table.

Boxed meals additional \$2 per person





## Breakfast Buffets

Pricing includes disposable cups, plates, flatware, placemats, and napkins.  
20 Person minimum. Coffee and ice water are included.

### Life's a Quiche- \$16.00

Cupcake Quiche  
(Florentine / Ham & Swiss)  
Fresh Cubed Fruit  
Ham & Swiss  
Bacon  
Assorted Mini Muffins

### Breakfast Sandwiches- \$16.00

Ham & Cheese Biscuit  
Sausage & Cheese Biscuit Bacon,  
Egg & Cheese Biscuit  
Fresh Cubed Fruit  
Diced Breakfast Potatoes  
(Substitute croissants for an  
additional \$.50)

### Nice & Light Menu- \$15

Hard Boiled Eggs Individually  
Assorted Yogurt  
Fresh Cubed Fruit  
Assorted Breakfast Breads

### Top of the Morning Breakfast-\$18.00

Scrambled Eggs  
Bacon  
Fresh Cubed Fruit  
Country Biscuits with Butter & Jelly

### Build Your Own Breakfast Buffet

Scrambled Eggs or Quiche Casserole- \$5  
Bacon (2pcs)- \$3 pp  
Sausage Patty (1pc)- \$3 pp  
Bagels or Biscuits- \$3  
Danish or Croissants- \$2 pp  
Fresh Fruit- \$4 pp  
Home Fried Potatoes- \$3 pp  
Yoplait Yogurt- \$4 pp  
(Minimum order- \$100)

### Deluxe Continental Breakfast- \$15

Freshly Baked Assorted Danishes  
Freshly Baked Assorted Breakfast Breads  
Bagels with Cream Cheese & Butter  
Fresh Cubed Fruit

Sales tax not included.



## Specialty Boxed Lunches -\$17

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.

20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

*You may mix and match sandwiches, but sides and desserts must all be the same*

### Monterey Chicken Salad

Chicken Salad with Grapes, Pecans, and Duke's  
Mayo on a Croissant

### \*Spinach- Avocado- Cheddar

Fresh Made Avocado Spread, Sliced Tomato,  
Baby Spinach, Cheddar Cheese on 9-Grain  
Bread

### Turkey Avocado BLT

Oven Roasted Turkey, Guacamole, Green Leaf  
Lettuce, Sliced Tomato Hickory Smoked Bacon  
on Ciabatta Roll

### Filet of Beef

Thinly Sliced Filet of Beef Tenderloin, Lettuce,  
Tomato, and Horseradish Mayonnaise on  
French Baguette

### Chicken Panini

Marinated Grilled Chicken, Lettuce Tomato,  
Fresh Mozzarella Cheese and Pesto  
Mayonnaise on Ciabatta Roll

### Italian

Ham, Salami, Capocollo and Provolone, Lettuce,  
Tomato on an Italian 8" Sub Roll

### Side Dish Choices: (Choose 2)

Penne Pesto Salad  
Red Skin Potato Salad  
Fresh Cubed Fruit  
Marinated Cucumber & Tomato Salad  
Broccoli Salad

### Dessert Choices: (Choose 1)

Chocolate Chip Cannoli  
French Cheesecake  
Cookies & Brownies  
Lemon Bars

\*This represents a light and healthy option.  
Sales tax not included.





## Boxed Lunches

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.  
20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

### Assorted Boxed Lunches

(Pricing Below)

#### Classic Boxed Lunches- \$14

Client of Chef's Choice of Sandwiches- Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar, Tuna Salad, Chicken Salad, or Vegetable Sandwiches.  
Includes Potato Chips, Fruit, and Cookies or Brownies

#### Vegetarian Box Lunch- \$16

Spring Mix, Tomato, Cucumber, Carrot & Dill Havarti Cheese, with Avocado Aioli  
on 9-Grain Bread Red Skin Potato Salad  
Potato Chips  
Blondie Bars

#### Vegan Box Lunch- \$16

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla,  
Vegetable Pasta Salad  
Potato Chips  
Fresh Fruit Cocktail

#### Gluten Free Box Lunch- \$16

Turkey, Ham, Roast Beef or Grilled Chicken with Lettuce, Tomato and Choice of Cheese on Gluten-Free Bread,  
Marinated Tomato & Cucumber Salad  
Gluten-Free Potato Chips  
Fresh Fruit Cocktail

\*This represents a light and healthy option.  
Sales tax not included.



## Specialty Salad Boxes

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, placemats, flatware, and napkins.

20 Person minimum. Add \$4.00 per person weekdays after 4pm and weekends.

*All Salad Boxed served with Fresh Fruit Salad and Cookie*

### House Salad- \$11

Fresh Greens, Cucumber, Carrots, and Tomatoes with your Choice of Dressing

### Caesar Salad- \$11

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with House Made Caesar Dressing

### Cobb Salad- \$13

Fresh Romaine Lettuce, Hard Boiled Egg, Diced Ham, Diced Turkey, Tomato with Bleu Cheese Dressing

### Add to any Salad

Chilled Grilled Chicken- \$3

Chilled Grilled Salmon- \$5

### CBD Signature- \$13

Fresh Romaine Lettuce, Fresh Strawberries, Feta Cheese and Candied Walnuts with a Raspberry Vinaigrette Dressing

### Southwestern- \$13

Fresh Romaine Lettuce, Black Beans, Cheddar Cheese, Tomatoes, Diced Onions, Tortilla Crumbles and Chipotle Ranch Dressing

### Greek Salad- \$13

Fresh Romaine Lettuce, Tomatoes, Feta Cheese, Banana Peppers, Red Onion, and Kalamata Olives with Greek Basil Vinaigrette

### Available Dressings

House Vinaigrette, Balsamic Vinaigrette, Citrus Vinaigrette, Homemade Ranch, and Caesar

\*This represents a light and healthy option.  
Sales tax not included.



## Staff's Favorite Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### Staff's Favorite Menu #1- \$17

Seasonal Greens with Tomatoes, Cucumbers,  
and Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Marsala  
Penne Pasta Tossed with Portobellos,  
Roasted Peppers and Basil Cream  
Sautéed Vegetable Medley  
Dinner Rolls  
Mini Dessert Assortment

### Staff's Favorite Menu #2- \$20

Hand Tossed Caesar Salad  
Marinated Grilled Chicken Breast  
Lemon Garlic Sauce  
Sliced Slow-Roasted Beef in a  
Mushroom Brown Sauce  
Mashed Potatoes  
Sautéed Vegetable Medley  
Dinner Rolls  
Brownies

### Staff's Favorite Menu #3- \$18

Seasonal Greens with Tomatoes, Cucumbers,  
and Carrots with House Vinaigrette Dressing  
Oven Roasted Herb Bone-in-Chicken  
Homemade Pot Roast  
Mashed Potatoes  
Dinner Rolls  
Cookies & Brownies

### Staff's Favorite Menu #4- \$18

Baby Green Salad, Tomatoes, Cucumbers, and Carrots  
with Balsamic Vinaigrette Dressing  
Chicken Stuffed with Portobellos, Sun-Dried tomatoes &  
White Cheddar  
Penne a la Vodka  
Sautéed Vegetable Medley  
Dinner Rolls  
Assorted Miniature Desserts

\*This represents a light and healthy option.  
Sales tax not included



## Italian Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### Italian Menu #1- \$17

Caesar Salad  
Bacon & Gouda Stuffed Chicken in a  
Pesto Cream Sauce  
Oven Roasted Rosemary Potatoes  
Sautéed Vegetable Medley  
Assorted Grilled Breads

### Italian Menu #2- \$16

Caesar Salad  
Hand Breaded Chicken Parmesan  
Four Cheese Baked Ziti  
Sautéed Vegetable Medley  
Garlic Bread  
Cannoli's & Lemon Squares

### Italian Menu #3- \$16

Romaine Lettuce with Tomatoes, Cucumbers, with Balsamic Basil Dressing  
Beef Lasagna  
Penne Alfredo with Grilled Vegetables  
Garlic Bread  
Chocolate Brownies

### Italian Menu #4- \$18

Baby Greens, Tomatoes, Cucumbers, and Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Florentine  
(Fresh Spinach and Alfredo Sauce)  
Herbed Rice Pilaf  
Sautéed Green Beans with Roasted Red Peppers  
Sliced Baguettes with Butter  
Mini Cannolis

Sales tax not included.



## Southern Comfort Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### Southern Menu #1- \$18

Pulled Pork & Memphis Rotisserie Bone-in-Chicken  
served with Hot Sauce, Carolina BBQ Sauce & Tangy  
Tomato BBQ Sauce  
Coleslaw and Baked Beans  
Rolls and Butter  
Banana Pudding

### Southern Menu #2- \$17

Seasonal Green Salad with Tomatoes, Cucumbers, and  
Carrots with Homemade Ranch Dressing  
Smoked BBQ Beef Brisket  
Country Green Beans with Bacon  
Creamy Macaroni & Cheese  
Corn Bread and Butter  
Strawberry Shortcake

### Southern Menu #3- \$16

Seasonal Green Salad with Tomatoes, Cucumbers, and  
Carrots with House Vinaigrette Dressing  
Memphis Rotisserie Bone-in-Chicken  
Garlic Mashed Potatoes  
Green Beans  
Corn Bread and Butter  
Oreo Chocolate Mousse

### Southern Menu #4- \$18

Seasonal Green Salad with Tomatoes, Cucumbers, and  
Carrots with Homemade Ranch Dressing  
Baked Ham with Apricot Mustard Glaze  
BBQ Chicken  
Macaroni & Cheese  
Country Green Beans  
Rolls and Butter  
Cookies and Brownies

### Southern Menu #5- \$16

Romaine Lettuce with Strawberries, Feta, Candied  
Walnuts with Citrus Vinaigrette Dressing  
Buttermilk Fried Chicken  
Mashed Potatoes  
Mini Corn on the Cob  
Biscuits with Butter  
Blondies and Brownies

Sales tax not included.



## South of the Border Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### South of the Border Menu #1- \$17

Chicken and Ground Beef Tacos  
Flour Tortillas and Taco Shells  
Lettuce, Tomato, Onion, Cheddar Cheese & Sour Cream  
Refried Beans and Cilantro Lime Rice  
Tortilla Chips and Salsa  
Sopapillas

### South of the Border Menu #2- \$19

Fajita Bar- Add Shrimp for \$2/person  
Steak and Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas  
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo  
Refried Bean and Cilantro Lime Rice  
Tortilla Chips and Salsa  
Cheesecake with Raspberry Swirl

### South of the Border Menu #3- \$18

Chipotle BBQ Ribs and Chicken  
Marinated Black Bean Salad  
Spanish Rice  
Fiesta Corn  
Tortilla Chips and Salsa  
Assorted Miniature Desserts

Sales tax not included.





## All American Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### All American Menu #1- \$16

Burgers and Hot Dogs with Buns  
Lettuce, Tomato, Onions and Cheese  
Ketchup, Mustard and Mayonnaise  
Marinated Pasta Salad  
Fresh Fruit Salad  
Cookies and Brownies

### All American Menu #2- \$18

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing  
BBQ Ribs  
Memphis Rotisserie Chicken  
Homemade Macaroni & Cheese  
Assorted Rolls and Butter  
Strawberry Shortcake

### All American Menu #3- \$16

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Homemade Ranch Dressing  
New England Pot Roast  
Fresh Green Beans with Red Peppers  
Dinner Rolls with Butter  
Oreo Chocolate Mousse

### All American Menu #4- \$16

Seasonal Greens with Tomatoes, Cucumbers, and Carrots with Raspberry Vinaigrette Dressing  
Beef Tenderloin Tips with Chianti Mushroom Sauce  
Red Skin Mashed Potatoes  
Fresh Green Beans with Red Peppers  
Dinner Rolls with Butter  
Oreo Chocolate Mousse

Sales tax not included.



## International Lunch Buffet Menus

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### **Tropical Menu- \$21**

Baby Greens with Fresh Strawberries Feta Cheese, Citrus Vinaigrette Dressing  
Cilantro and Lime Grilled Chicken in a Lemon Cream Sauce with Pineapple Relish  
Grilled Teriyaki Salmon  
Lemon Rice Pilaf  
Hot Marinated Grilled Vegetables  
Dinner Rolls

### **Caribbean Menu- \$20**

Spinach Salad with Fresh Strawberries, Feta Cheese, Citrus Vinaigrette Dressing  
Caribbean Jerk Chicken  
Grilled Salmon with Pineapple Salsa  
Red Beans and Rice  
Mashed Sweet Potatoes  
Sautéed Cabbage, Carrots and Red Onions  
Pineapple and Cheese Cornbread

### **Mardi Gras Menu- \$16**

Chicken & Sausage Jambalaya  
Red Beans and Rice  
Marinated Zucchini, Squash & Peppers  
Cajun Cheese Bread  
Buttermilk Beignets with Powdered Sugar

### **\*Mediterranean Menu- \$15**

Greek Lemon Chicken  
Steamed Herb Rice  
Marinated Garbanzo Bean Salad  
Sautéed Vegetable Medley  
Lemon Bars & Brownies

\*This represents a light and healthy option.  
Sales tax not included.



## Sandwich Menu Lunch Buffet Options

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum. Add \$4 per person weekdays after 4pm and weekends.

### **That's a Wrap Menu- \$17**

Grilled Chicken Wrap with Bacon, Romaine, Tomato and Ranch Dressing Roast  
Beef & Cheddar Wrap with Onion, Mayonnaise, Greens and Tomato Grilled  
Vegetable Wrap with Hummus and Balsamic Vinaigrette  
Italian Pasta Salad  
Fruit Salad  
Chocolate Chip Cannoli's

### **Build Your Own Sandwich Menu- \$16**

Sliced Deli Tray with Ham, Turkey, Roast Beef and Salami  
Sliced Cheddar, Swiss, Provolone  
Assorted Sliced Breads and Rolls  
Lettuce, Tomato, Pickles, Mayonnaise and Mustard  
Red Skin Potato Salad  
Fresh Fruit Salad  
Assorted Cookie Tray

Sales tax not included.



## Beverages

Pricing includes disposable cups and napkins. 20 Person minimum.

### Non- Alcoholic Beverages

Coffee: \$18 (Serves 10-12)  
Orange or Cranberry Juice- Gallon- \$11  
Sweet or Unsweetened Tea- Gallon- \$10 (Serves 20)  
Lemonade- Gallon- \$10 (Serves 20)  
Individual Bottled Juice- \$4  
Bottled Water- \$2  
Canned Soda- \$2

### Alcoholic Beverages

#### Consumption

Beer- \$5 per bottle Wine- \$5 per glass

(1) Hour Beer & Wine Open Bar

\$12/person

Each Additional Hour \$3/person

#### Beer & Wine Selections

Domestic Beer (select 2): Miller Light, Coors Light, Yuengling, Michelob Ultra

Imported Beer (select 2): Corona, Sierra Nevada, Stella Artois, Samuel Adams

Wine (select 3): Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir

Sales tax not included.



## Family Style & Plated Meals

**Lunch- \$29 Dinner- \$34**

Pricing included (2) hours of serve time for lunch, and (3) hours of serve time for dinner.  
Minimum of 30 guests. See plated policy and procedures section for inclusions and service fees.\*

### **All Menus Include:**

Pre-Set Rolls with Butter, Pre-Set Sweetened Tea, and Pre-Set Water

### **Pre-Set Salad (select 1):**

Baby Greens with Fresh Strawberries, Feta Cheese, Candied Walnuts and Citrus Vinaigrette  
Seasonal Greens with Tomatoes, Cucumbers and Carrots with House Vinaigrette Dressing  
Caesar Salad with Croutons, Parmesan Cheese and Creamy Caesar Dressing

### **Entrees (select 1- add \$6 per person for 2 entrees):**

Pan Seared Chicken Marsala  
Oven Roasted Bone-in-Chicken  
Chicken Stuffed with Portobellos, Sundried Tomato and White Cheddar  
Chicken Breast Stuffed with Ham and Gouda  
Beef Tenderloin Tips with Chianti Sauce  
Honey Glazed Garlic Salmon

### **Vegetable (select 1):**

Sautéed Vegetable Medley  
Sautéed Broccoli  
Country Green Beans  
Hot Marinated Grilled Vegetables

### **Pasta/Potato (select 1):**

Red Skin Mashed Potatoes  
Baked Potato  
Herb Rice Pilaf  
Creamy Macaroni & Cheese  
Rosemary Roasted Red Skin Potatoes

### **Plated Served Desserts (select 1):**

Cheesecake with Raspberry Drizzle or Chocolate Cake

### **Family Style Desserts:**

Miniature Assorted Desserts

*\*Kitchen staff required*



## Hors d' Oeuvre Buffet - \$28

Pricing includes iced water, sweetened and unsweetened iced tea, disposable cups, plates, placemats, flatware and napkins.  
20 Person minimum.

Grilled Tuscan, Pita and Focaccia Breads  
Humus, Hot Spinach Artichoke Dip, Tomato Basil Spreads

Imported and Domestic Cheese with Fruit Garnish  
Assorted Crackers

Parmesan Crusted Chicken Bites with Apricot Mustard

Spring Rolls with Zesty Orange Sauce

Miniature Crabcakes with Lemon Aioli

Beef Portobello Stack

Chilled Marinated Grilled Vegetables





## BREAK SERVICE

### Half-Day Break Service (3 Hours)

*Beverages are prepared for your morning or afternoon meeting.*

#### **Coffee Break - \$3.25/guest**

Includes water service, freshly brewed coffee, hot water and assorted tea bags, cups, ice, napkins and accompaniments.

#### **Soft Drink Break (Cans) - \$3.50/guest**

Includes water service, canned soft drinks, cups, ice, and napkins.

#### **Coffee & Soft Drink Break (Cans) - \$4.75/guest**

Includes water service, freshly brewed coffee, hot water and assorted tea bags. Plus, canned soft drinks, cups, ice, napkins and accompaniments.

### Full-Day Break Service

#### **Coffee Break - \$5.00/guest**

Includes water service, freshly brewed coffee, hot water and assorted tea bags, cups, ice, napkins and accompaniments.

#### **Soft Drink Break (Cans) - \$5.00/guest**

Includes water service, canned soft drinks, cups, ice, and napkins.

#### **Coffee & Soft Drink Break (Cans) - \$6.50/guest**

Includes water service, freshly brewed coffee, hot water and assorted tea bags. Plus, canned soft drinks, cups, ice, napkins and accompaniments.

*\*Soft drinks provided include Coke, Diet Coke, Sprite, Dr Pepper, and Diet Dr Pepper.  
Bottled water is available from our a-la carte menu selection.*

*Note: All Day service is refreshed and serviced once at a pre scheduled time.*



## Break Menu Items

Nutra Grain Bars - \$2.95 each

Breakfast Bread (Serves 20) - \$3.95 each

Rice Krispy Bars (Wrapped individually, 20 servings minimum) - \$2.50 each

CheX Mix (Individual Bags) - \$2.95 each

Gluten Free Muffins "Blueberry" (1 dozen minimum) - \$4 each

Individual Bags of Assorted Potato Chips (1 dozen minimum) - \$1.95 each

## Beverages

**Fresh Brewed Coffee - \$26**

(Regular or Decaf, Grande Carafe 12-15 servings)

**Canned Soft Drinks - \$2.00 each**

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

**Bottled Dasani® Water - \$2.00 each**

**Iced Tea - \$8.50/gal**

Sweet or Unsweetened, 3 Gallon Minimum

**Bottled Fruit Juices - \$2.50 each**

Cranberry, Apple, or Orange

**Lemonade - \$12.95/gal**

(3 gallon minimum)



## Trays, Displays, and Snacks

Seasonal Fresh Whole Assorted Fruit Bowl (Serves 20) - \$38

Seasonal Fresh Fruit Display (Serves 20/50) - \$50/\$120

Fresh Vegetable Display with Ranch Dip (Serves 20/50) - \$45/\$100

Cheese Tray with Crackers (Serves 20/50) - \$50/\$110

Fresh Fruit & Cheese Display with Crackers (Serves 20/50) - \$50/\$110

Hummus Display with Pita Chips (Serves 20) - \$35

Tortilla Chips with Salsa (Serves 20) - \$20

Kettle Chips (Individual Bags) - \$1.95 each

Assorted Dannon® Yogurts (Minimum of 20) - \$2.50 each

Greek Vanilla Yogurt (Minimum of 20) - \$3.95 each

Individual Trail Mix Bags (Serves 20) - \$2.50 each



## À La Carte

*From Our Bakery*

Assorted Bagels - \$29/dozen  
*Cream Cheese, Butter, Jam*

Assorted Petite Danishes - \$25

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### **Desserts, Pastries & Sweets**

Assorted Mini Muffins - \$18.95/dozen  
*Blueberry, Banana Walnut, Poppy Seed*

Assorted Scones - \$36  
*Blueberry, Chocolate Chunk, Brown Sugar Cinnamon*

Brownies/Blondies - \$18/dozen

Assorted House-Made Cookies - \$15/dozen  
*Chocolate Chunk, Sugar, Oatmeal Raisin*

*Breakfast Breads (Serves 12) - \$3.95 Per Person*  
*Cinnamon Streusel, Marble Chocolate Chip, Lemon, Orange Poppyseed*

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### **Miscellaneous**

*Biscuits with Butter and Jelly (Minimum of 20) - \$2.00 each*  
*Breakfast Biscuits (Ham, Sausage, or Egg)(Minimum of 20) - \$3.50 each*