

McKimmon Center Menu

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Local • Organic • Sustainable

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About Us

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

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, 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 an 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 tablecloth. 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 Service:

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 an hour and a half (90 minutes) time frame

Breakfast Box

\$15.50 Per Person

With your choice of:

Egg & Cheese Croissant • Bacon, Egg & Cheese Croissant • Greek Scrambler Wrap

Served with fresh fruit & berry salad, sweet bread, mint, fork, and napkin

Continental Breakfast

\$11.50 Per Person

An assortment of muffins, Danishes, and sweet breads, English style scones served with fruit cups

Add-ons

Individual Seasonal Fresh Fruit Cup

\$5.99 Each

Coffee Box (serves est. 12)

\$35.00 Each

1/2 Gallon Cold Brew (serves est. 6)

\$30.00 Each

1/2 Gallon Fresh Squeezed OJ (serves est. 12)

\$12.00 Each

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

Pricing does not include sales tax.

Box Lunches

6

Minimum of 50 people (5 per selection)

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

****Gluten Free Options** are available for an extra \$1 per person

Classic Lunch Box:

\$15.99 per person

A Selection of the following:

Signature Chicken Salad Brioche • Ham & Brie Baguette • House Roasted Turkey Sandwich • Mills Farm Roast Beef Focaccia • Veggie Wrap (vegetarian) • Hummus & Veggie Wrap (vegan, ** gluten-free)

Served with a side of Basil Rotini Pasta or Feta Cilantro Bowtie Pasta, house-made cookie, mint, utensil, and napkin.

Served with freshly brewed iced tea and iced water

Premium Lunch Box:

\$16.99 per person

A Selection of the following:

Signature Chicken Salad Brioche • Ham & Brie Baguette • House Roasted Turkey Sandwich • Mills Farm Roast Beef Focaccia • Greek Chicken Wrap • Veggie Wrap (vegetarian) • Falafel Wrap (vegan) • Turkey, Apple & Goat Cheese Sandwich (**gluten-free) • Hummus & Veggie Wrap (**vegan, gluten-free)

Served with local chips, fruit salad, house-made cookie, mint, utensil, and napkin.

Served with freshly brewed iced tea and iced water

Salad Box:

\$17.99 per person

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

Signature Chicken Salad • Albacore Tuna Salad • Grilled Chicken • Rotisserie Gyro • Falafel Croquettes • Rosemary Salmon (+ \$3.99)

With a choice of one signature side salad:

Feta Cilantro Bowtie • Penne Pesto • Black Bean Salad • Moroccan Couscous • Basil Rotini • Garbanzo Greek

Served with a house-made cookie, mint, utensil, and napkin.

Served with freshly brewed iced tea and iced water

Beverages

Regular or Decaf Coffee Box	\$35.00/each
½ Gallon Cold Brew	\$30.00/each
Fresh Squeezed Lemonade	\$15.99/gallon
Fresh Brewed Sweet or Unsweet Iced Tea	\$10.99/gallon
Bottled Water	\$2.50/per bottle
Canned Soda: Coke, Diet Coke, Sprite	\$2.50/per can

*One gallon serves 10-12 people