



Rave!
CATERING

McKIMMON
**CATERING
GUIDE**

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THE BREAKFAST TABLE

Start your meeting or program off right with a hearty and satisfying breakfast.

25 guest minimum

The Brickyard Breakfast

Fluffy scrambled eggs, home-style potatoes, sliced bacon, freshly baked Yates Mill Bakery pastries, freshly brewed coffee, hot water with tea bags, orange juice, and ice water

\$15.25 per guest

Free Expression Breakfast

Choice of one entrée, two sides and one meat from the selection below. Served with freshly baked Yates Mill Bakery pastries, freshly brewed coffee, hot water with assorted tea bags, orange juice, and ice water

\$17.25 per guest

ENTRÉE SELECTION

- Fluffy scrambled eggs
- Egg, ham and cheese scramble
- Cheddar cheese egg strata:
choice of ham, sausage or bacon, or
peppers and onions

- Mini breakfast burrito:
sausage or vegetarian

SIDE SELECTION

- Buttered or cheese grits
- Home-style potatoes
- Cheesy potato casserole
- Fire-roasted apples

- French toast bake
- Biscuits and gravy
- Fresh fruit tray
- Belgium Waffles

MEAT SELECTION

- Bacon
- Sliced breakfast ham
- Sausage patties
- Sausage links

- Turkey sausage patties
- Chicken Apple Sausage links
- Mini Chicken Tenders

All buffet menus are set menus and substitutions are not allowed.

BREAKFAST ENHANCEMENTS

If you want to add to your breakfast buffet, choose from the following enhancements:

Fresh Fruit Tray

Seasonal fresh fruit

25 / 50 guests

\$70.00 / \$140.00

Assorted Bagels

Served with cream cheese, butter, and jam

\$29.95 per dozen

Breakfast Breads

*Banana nut, morning glory, chocolate
chocolate chip, blueberry, or apple cinnamon*

\$16.95 per loaf

Pumpkin Bread

Serves 12

\$16.95 per loaf

Assorted Muffins

*Blueberry with oat streusel, chocolate
chocolate chip and banana walnut*

\$19.95 per dozen

Assorted Scones

Cranberry orange and white chocolate cinnamon

\$26.95 per dozen

Assorted Savory Scones

*Goat cheese with herbs and chorizo
with pepper jack cheese*

\$26.95 per dozen

Cinnamon Sugar Pull-Aparts

*Cinnamon and sugar bread topped
with cream cheese icing*

Serves 24

\$26.95

Coffee Cake

Cinnamon streusel, chocolate chip or raspberry

\$19.95 per dozen

Pound Cake

Vanilla, poppy seed or marble

Serves 12

\$16.95 per loaf

Biscuits with Butter and Jelly

Minimum of 12

\$24.95 per dozen

Biscuits and Gravy

House-made with sausage gravy

Minimum of 12

\$26.95 per dozen

Breakfast Biscuits

Ham, sausage or egg

Minimum of 12 for each selection

\$29.95 per dozen

Build Your Own Burrito Bar

\$4.95 per person

Assorted Dannon Yogurts

Minimum of 12

\$2.75 each

Vanilla Greek Yogurt

Minimum of 12

\$2.75 each

Yates Mill Bakery Granola

House-made granola with dried fruit and nuts

Serves 12

\$12.95 per pound

Gluten-free bowls

*Corn tortilla, eggs, red pepper, pepper jack
cheese, green onion, and sausage.*

Minimum of 12

\$29.95 per dozen



BOX LUNCHES

PACK ON THE GO

These are perfect for a Grab and Go lunch. Each box includes a bag of Carolina Kettle Chips and a freshly baked cookie and a bottled of chilled Dasani water along with individual packets of condiments.

25 guest minimum

Make any box lunch gluten free for \$1 more per box

Turkey

Sliced Turkey, provolone cheese, leaf lettuce and tomato
\$11.95

Roast Beef

Sliced Roast beef, provolone cheese, leaf lettuce and tomato
\$11.95

Ham

Sliced Ham, Swiss cheese, leaf lettuce and tomato
\$11.95

Club

Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato
\$11.95

White Bean Wrap

Zesty white bean puree topped with fresh crispy vegetables and wrapped in an herb-garlic tortilla
\$11.95

SALADS

Each box includes a bag of Carolina Kettle chips, an individually packaged freshly baked cookie and a bottled of chilled Dasani water along with individual dressings.

Vegan Salad

Romaine lettuce, cucumbers and tomato. Served with Balsamic Vinaigrette.
\$9.95

Chef Salad

Turkey, Ham, Cheddar cheese, romaine lettuce, tomato, red onion, boiled egg and bacon. Served with Ranch Dressing.
\$12.95

Grilled Chicken Caesar Salad

A classic romaine salad topped with strips of grilled chicken and Parmesan cheese. Served with Caesar dressing. Gluten friendly if ordered without croutons.
\$13.95

GLUTEN-FRIENDLY

Made with gluten-friendly bread; each box includes a bag of Carolina Kettle chips, an individually packaged freshly baked gluten friendly cookie and a bottled of chilled Dasani water.

Lone Wolf Turkey Sandwich

Sliced Turkey, provolone cheese, leaf lettuce and tomato
\$13.25

Lone Wolf Ham Sandwich

Ham, Swiss cheese, leaf lettuce, and tomato
\$12.95

Veggie Delight

Provolone cheese, leaf lettuce and tomato
\$12.95

Club Sandwich

Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato
\$12.95

Chicken Salad Sandwich

Fresh house-made chicken salad sandwich with lettuce and sliced tomato
\$13.95

BOX LUNCH ENHANCEMENTS

Fresh Fruit Cup

\$2.50 per guest

Potato Salad

\$1.95 per guest

Greek Pasta Salad

\$1.95 per guest



SANDWICHES + WRAP PLATTERS TO-GO

Have a crowd to please and need a simple solution? Let us deliver our tasty wrap or sandwich platter to your location. Each platter serves 20 guests.

Assorted Platter of Half-Wraps

An assortment of 40 half-wraps including turkey on honey wheat, ham on sundried tomato basil, and vegan on spinach wraps

40 Half Wraps

\$110.00 per platter

Assorted Platter of Half Sandwiches

30 assorted 4" sandwiches including turkey, roast beef, hero (ham, Genoa salami, capicola, and roast beef), and veggie (hummus, American cheese, banana peppers, and red onions). All sandwiches are dressed with provolone cheese, leaf lettuce, and tomato and served on white and wheat rolls with a variety of condiments

\$110.00 per platter

Gluten Friendly Half Sandwich Platter

An assortment of 30 gluten-friendly half sandwiches comprised of the Lone Wolf Turkey, Lone Wolf Ham, and Veggie Delight

\$105.00 per platter

Options for custom trays are available please speak to your Rave! Coordinator.

PLATTER ENHANCEMENTS

To complement your platter, please order any of the following items a la carte:

Greek Pasta Salad

Serves 20

\$26.00

Southern Potato Salad

Serves 20

\$25.00

Romaine Salad with Two Dressings

Serves 20

\$22.00

Hummus with Pita Bread

Serves 20

\$34.00

House-Made Specialty Cookies

Serves 20

\$27.95

House-Made Assorted Cookies

Serves 20

\$25.95

Gluten-Friendly Flourless Chocolate Cookies

Serves 20

\$26.95

Canned Soda

\$1.75

Bottled Water

\$1.50

Sweet or Unsweetened Iced Tea

Serves 15

\$14.95 per gallon



HOWLING GOOD SANDWICHES

Gourmet sandwiches for that extra special occasion. Sandwiches are displayed on a tray for your guests to select. Served with kettle chips, choice of two house prepared salads, and a Yates Mill Bakery seven-layer bar, plus your choice of sweet iced tea, assorted canned sodas, or bottled water.

25 guest minimum

GOURMET SANDWICHES

Italian Deli

Ham, salami, capicola, provolone, Swiss and tapenade on ciabatta bread

\$17.95

The Bird and Berry

Turkey, havarti cheese, Granny Smith apples and cranberry chutney on whole-grain bread

\$17.95

Not Your Regular Roast Beef

Roast beef, cheddar cheese, leaf lettuce, tomato, red onion and horseradish on ciabatta bread

\$17.95

The Vegetarian Southern Star

Pimento cheese, leaf lettuce, tomato and avocado on rye bread

\$16.95

HOUSE-MADE SALADS*

Please limit your choice to two types of salads per group. Choice of two salads + dressings (Ranch, Italian, Bleu Cheese or Balsamic Vinaigrette).

Southern Potato Salad

Greek Pasta Salad

Curry Chickpea Salad

Fruit Salad

Romaine Salad



WOLFPACKS

These high end grazing boxes are perfect for lunch or dinner events. Choose up to 3 options.

Starter and Entrée \$25.95 per person

Entrée only \$21.95 per person

Entrée and Dessert \$25.95 per person

Starter, Entrée and Dessert . . \$30.95 per person

All entrées include a soft drink or bottled water. All Wolfpacks are individually packaged on compostable bamboo plates and cutlery with recyclable fitted lids.

25 guest minimum

STARTERS

Limit one starter for the group.

Grilled Vegetable Salad

Fresh seasonal vegetables grilled and tossed in a balsamic vinaigrette served on top of crisp romaine hearts with choice of dressing. Vegan, Vegetarian, Gluten Friendly.

Vegetable Crudité with Red Pepper Hummus + Pita Chips

Vegan, Vegetarian, Gluten Friendly.

Mini Charcuterie Board

Assorted meats and cheeses, zucchini, marinated olives, peach chutney, served with specialty crackers

Green Bean Salad

Fresh Haricot Vert tossed with toasted almonds, fresh basil, feta cheese and julienne yellow peppers. Served with a Lemon Dijon vinaigrette. Vegan, Gluten Friendly.

Blueberry + Kale Salad

Fresh blueberries, kale, and Granny Smith Apples, tossed with dried cranberries, and orange scented Goat cheese, topped with toasted pecans and pickled red onion. Vegan, Gluten Friendly.

ENTRÉES

Minimum of 6 each per entrée selection.

Mojito Shrimp + Salmon

Mojito grilled shrimp and salmon with an avocado crema, spinach-arugula salad with crispy chickpeas, English cucumbers, heirloom cherry tomatoes, and edamame with a Meyer lemon vinaigrette and seasonal grilled vegetables. Gluten Friendly.

Rainbow Quinoa Bowl

Rainbow quinoa with mint, cilantro, almonds, kale, white beans and walnuts tossed with an orange-pomegranate vinaigrette. julienne peppers and a purple cabbage salad, with roasted asparagus and tofu. Vegan, Vegetarian, Gluten Friendly.

Ancho Rubbed Flank Steak

Sliced ancho rubbed flank steak with grilled tortillas, fire roasted peppers, charred corn, lime wedges, cotija cheese, red chimichurri, cilantro, pickled onions, guacamole and chili-lime crema.

Mediterranean Grazing

Pita chips and house-made crostini served with a creamy white bean dip with rosemary oil, carrot slices, seasonal roasted vegetables, herb marinated feta cheese, falafel, tzatziki sauce and kalamata olives. Vegetarian, Gluten Free.

Grilled Chicken Tacos

Grilled corn tortillas served with sliced, grilled chicken breast and a black bean fire-roasted corn salad, sautéed peppers and onions, cilantro, salsa and sour cream.

Cumin Lime Grilled Chicken

Sliced grilled chicken breast marinated with cumin and lime. Served with a mediterranean orzo salad, thyme-roasted carrots, tabbouleh, feta cheese, pita points and tzatziki.

New World Caesar Salad

We make a classic Caesar salad, only we replace the romaine with kale, "The Super Food." It's topped with a marinated roasted chicken breast and finished with a creamy Caesar dressing and served with a Parmesan wafer

Brazilian Pork

Marinated pork tenderloin, sliced and served with cheese arepas, a pineapple-chipotle salsa, charred sweet potatoes and a cilantro-rice salad.

The Brown Derby

House greens, turkey breast, bacon, boiled eggs grape tomatoes, scallions, cheddar cheese, bleu cheese, and laced with an herb vinaigrette

PETITE DESSERTS

These desserts are a three bite size; the perfect ending to a great meal. Fresh baked, artfully decorated and plated. Limit one dessert option per event.

Lemon Meringue Tart

A shortbread crust filled with lemon custard and topped with fresh made meringue. Toasted and served with fresh berries

Chocolate Chess Tart

Chocolate pastry shell filled with a creamy decadent chocolate filling and topped with chocolate ganache and fresh berries

Banana Pudding Tart

A vanilla crust filled with banana custard and topped with whipped cream and crumbled vanilla wafers Gluten-Friendly Chocolate Cake A rich gluten-friendly chocolate cake topped with fresh berries

Key Lime Tart

Shortbread crust filled with lime curd and topped with fresh meringue. Toasted and served with fresh berries

Fresh Fruit Tart

Pastry shell filled with fresh fruit and pastry cream.

Chocolate Allergen-Free Cake

Delicious, decadent and free from the top nine allergens





BELLTOWER BUFFET

Try our Belltower Buffet and create your own buffet. Choice of entrée(s), one salad and two side dishes from the list below. Served with rolls, dessert du jour and sweet iced tea with lemon and ice water. Catering service is based on a two-hour time frame.

25 guest minimum

\$19.95 per guest - One Entree

\$23.95 per guest - Two Entrees

Add any additional Entree for \$4 per guest | Add any additional Side/Salad for \$2 per guest

ENTRÉES

POULTRY

- Southern-fried chicken
- Buffalo chicken
- Ranch baked chicken
- Herb baked chicken
- Poblano chicken
- Stuffed pimento cheese chicken
- Teriyaki grilled chicken
- Asian orange chicken
- Barbeque chicken
- Sliced roasted turkey with dressing

SEAFOOD

- Jambalaya
- Pan-seared salmon
with a bourbon glaze

BEEF

- Beef brisket
- Sliced roast beef and gravy
- Beef tips and mushroom sauce
- Marinated flank steak
- Meat lasagna
- Baked ziti

VEGETARIAN

- Vegetable pot pie
 - Vegetable lasagna
 - Eggplant parmesan
 - Red bean ratatouille (vegan)
 - Three cheese ziti
 - Vegetable couscous
-

SIDE DISHES

POTATOES AND GRAINS

- Macaroni and cheese
- Mashed redskin potatoes
- Peppered mashed potatoes
- Mashed sweet potatoes
- Baked sweet potatoes
- Au gratin potatoes
- Roasted potatoes
- Brown rice
- Basmati white rice
- Herb wild rice

VEGETABLES

- Baked beans
- Broccoli
- Roasted cauliflower
- Green beans
- Buttered corn
- Green bean casserole
- Honey-glazed carrots
- Seasonal fresh vegetables
- Tomato and zucchini tian

SALADS

- Fruit salad
- Romaine salad with two dressings
- Spinach salad
- Waldorf salad
- Quinoa Asian salad
- Tomato and mozzarella salad
- Caesar salad
- Greek pasta salad
- Southern potato salad

CENTENNIAL BUFFETS

From barbeque to Mediterranean cuisine, we can provide a themed buffet to delight your guests. All buffets are served with iced tea with lemon and ice water. Catering service is based on two-hour time frame.

25 guest minimum

GFB – GLUTEN-FRIENDLY BUFFET

\$23.95 per guest

- Sirloin with Chimichurri Sauce
- Grilled Chicken with Roja Sauce
- Seasonal Roasted Vegetables
- Black Beans + Rice
- Cranberry Almond Spinach Salad
- Flourless Chocolate Cake

ASIAN FUSION

\$22.95 per guest

- Glazed Orange Chicken Breast
- Kung Pao Eggplant
- Mandarin Spinach Salad
- Stir-Fried Asian Vegetables
- Coconut Rice
- Coconut Cake

SOUTHERN GOODNESS

\$22.95 per guest

- Sage + Cumin Rubbed Pork Loin
- Ranch-Baked Chicken
- Baked Sweet Potatoes
- Kale Caesar Salad
- Buttered Corn
- Collards with Ham Hocks
- Assorted Yates Mill Bakery Cupcakes

ITALIAN FRESH

\$22.95 per guest

- Chicken Marsala
- Bowtie Primavera
- Fresh Zucchini with Onions
- Tomato + Mozzarella Salad
- Garlic + Herb Pull Aparts
- Orange-Scented Cannoli with Chocolate Shavings

All buffet menus are set menus and substitutions are not allowed.

DOWN HOME COOKING

\$22.95 per guest

- Fried Pork Chops
- Chicken Pot Pie
- Cucumber + Tomato Salad
- Peppered Mashed Potatoes
- Gravy
- Home-Style Green Beans
- Rolls
- Peach Crumble with Whipped Cream

MEDITERRANEAN

\$22.95 per guest

- Moroccan Chicken
- Vegetable Tagine
- Fresh Vegetable Sauté
- Hummus with Pita Wedges
- Tomato + Cucumber Salad
- Walnut Baklava

WOLFPACK BARBEQUE

\$21.95 per guest

- Pork Barbeque
- Fried Chicken
- Collards with Ham Hocks
- Buttered Corn
- Cole Slaw
- Potato Salad
- Corn Muffin
- Banana Pudding

SOUTHWESTERN FIESTA BAR

\$21.95 per guest

- Taco Seasoned Beef
- Vegetarian Tamale
- Southwestern Rice
- Refried Beans
- Corn Taco Shells + Flour Tortillas
- Cheddar Cheese, Sour Cream, Shredded Lettuce, Tomatoes + Onions
- Green Salad with
- Oranges + Red Onions
- Tres Leches Cake
- Tortilla Chips
- Upgrade to Beef Barbacoa or Firebraised Chicken for \$1 more

ADD ADDITIONAL VEGETARIAN ENTRÉE TO ANY CENTENNIAL BUFFET:

\$2.95 per guest

- Vegetable lasagna
- Red bean ratatouille (vegan)
- Eggplant Parmesan
- Three cheese ziti
- Vegetable couscous

All buffet menus are set menus and substitutions are not allowed.



HOT OFF THE GRILL

Take your event outdoors with our old-fashioned cookout!

25 Guest Minimum

\$19.95 per guest

Grilled burgers and hot dogs with buns

Leaf lettuce, tomato, onions, and

condiments

Sliced cheese tray

Cole slaw

Baked beans with molasses

Hot dog chili

Potato chips

Choice of lemonade or sweet iced tea

Assorted large cookies

ADDITIONAL OPTIONS

Black Bean Burgers

\$2.25 per guest

Turkey Burgers

\$2.50 per guest



PLATED PERFECTION

If you want to add an elegant touch to your catered affair, choose a full-service plated meal to delight your guests. Each meal comes with your choice of a house or Caesar salad, chef's selected starch, vegetable, rolls and choice of dessert. The tables are preset with ice water and sweet tea will be available upon request. Your meal will also include coffee service with dessert.

25 guest minimum

All buffet menus are set menus and substitutions are not allowed.

ENTRÉES

Chicken Breast Supreme

Roasted breast of chicken topped with a creamy supreme sauce of applewood smoked bacon, wild mushrooms and a blend of cheeses.

\$32.95

Oven Roasted Mushroom Chicken Breast

Topped with a mushroom madeira sauce.

\$32.95 per guest

Arugula Stuffed Chicken

Garlic and wilted arugula stuffed chicken breast.

\$31.95 per guest

Prime Rib

Roasted prime rib au jus, served with horseradish.

\$44.95 per guest

Beef Medallions

Espresso crusted beef medallions with a brandy sauce.

\$46.95 per guest

Beef Tenderloin Steak

Grilled garlic and rosemary-marinated beef tenderloin.

\$43.95 per guest

Pan Roasted Atlantic Salmon

Finished with a dell bechamel sauce.

\$33 per guest

Surf and Turf

Petite filet with an aged port wine glaze and jumbo lump crab stuffed shrimp, topped with a Madagascar vanilla bean beurre blanc.

\$43.95 per guest

Cabernet Braised Boneless Short Ribs

Garnished with rich root vegetable glaze.

\$36.95

Coca-Cola brined Pork Loin

Topped with a strawberry bacon jam.

\$36.95

Espresso-Rubbed Pork Tenderloin

Tender roasted espresso-rubbed pork tenderloin served with a sweet port wine reduction sauce.

\$36.95 per guest

Roasted Turnip + Vegetable Ratatouille

Roasted turnip stuffed with vegetable ratatouille, warm lentils and a fire-roasted tomato sauce.

\$26.95 per guest

Cauliflower Three Ways

Cauliflower prepared in three ways: caramelized, herb roasted, and mashed and topped with eggplant caponata and drizzled with basil oil. Served with bibb lettuce with fresh herbs.

\$26.95 per guest

Portobello + Vegetable Ratatouille

Roasted portobello stuffed with vegetable ratatouille, warm lentils and a fire-roasted tomato sauce.

\$29.95 per guest

Vegetable Tagine

Moroccan tomato and roasted vegetable stew with garden vegetables, apricots and raisins over couscous.

\$26.95 per guest

DESSERT SELECTIONS

Cheesecake with Fresh Fruit

Strawberry coulis, fresh berries

Chocolate Swirl Cheesecake

Chocolate sauce, chocolate curls

Lemon Meringue Tart

Lemon curd, sweet meringue, raspberry coulis

Tiramisu

Sweet mascarpone cream, espresso, cocoa

Chocolate Mousse Cake

Chocolate brownie, chocolate mousse, fresh fruit

Flourless Chocolate Cake

Whipped cream, macerated berries

Peach Tart with Whipped Cream

Whipped cream, caramel sauce

Pecan Tart

Whipped cream, chocolate curls

Duo Plate

Combination of two dessert selections



RECEPTION PACKAGES

Wow your guests with a display of delicious and savory treats. Enhance your event by adding appetizers or tray and displays. Hors d'oeuvre party trays and packages are based on a two-hour time frame and not designed to replace a daily meal. Therefore, receptions that are longer than the allotted time frame or intended to replace a meal may require additional food to adequately serve your guests. Packages are sold per person, but based on 25-guest minimum.

COOL AND CRISP

\$14.95 per guest

- Fruit tray
- Cubed cheese tray with crackers
- Vegetable tray with goat cheese ranch dip
- Sweet iced tea and spa water

BOLD AND WARM

\$16.95 per guest

- Artichoke dip with assorted breads
- Meatballs in a moonshine BBQ sauce
- Cheese and fruit platter
- Assorted tea cookies
- Sweet iced tea and spa water

ROBUST AND SAVORY

\$19.95 per guest

- Beef and boursin canapés
- Pesto chicken skewers
- Traditional and roasted red pepper hummus, served with toasted pita chips
- Cheese and fruit platter
- Vegetable tray with goat cheese ranch dip
- Assorted Yates Mill Bakery dessert bars
- Sweet iced tea and spa water

Additional hors d'oeuvres in the Trays and Displays section can be ordered to enhance your reception package.



TRAYS + DISPLAYS

HORS D'OEUVRES

Complement your reception with a tray display or special hors d'oeuvres. There is a 25 person minimum on most displays unless otherwise noted.

CHICKEN

Chicken Strips with Honey Mustard Sauce

*Lightly breaded and fried chicken tenders
with sweet and tangy honey mustard*

\$5.95 per guest

Buffalo Chicken Dip

Warm and creamy dip served with tortilla chips

\$149 per display

Buffalo Wings

Wings tossed in a hot buffalo sauce

\$6.95 per guest

Tandoori Skewers

*Chicken skewers marinated in a
tandoori sauce*

\$5.95 per guest

Sesame Chicken Skewers

*Chicken skewers marinated in a
sweet sesame sauce*

\$5.95 per guest

Assorted Tea Sandwiches

Chicken salad, egg salad and pimento

\$4.95 per guest

BEEF, PORK + LAMB

Meatballs

Chipotle BBQ, bourbon, or Swedish

\$5.95 per guest

Boursin Canapé

*Toasted focaccia crostini with boursin, sliced
tenderloin and micro greens*

\$4.95 per guest

Beef Koftas with

Saffron Mint Yogurt Dip

*Lightly spiced beef skewers
served with traditional yogurt dip*

\$5.95 per guest

Sausage-Stuffed Mushroom Caps

*Fresh mushroom caps stuffed with sweet Italian
sausage and breadcrumbs*

\$5.95 per guest

Braised Pork Belly Crostini with Radish and Apple Butter

*Braised local pork belly on crostini with local apple
butter and a radish salad*

\$5.95 per guest

Pork Pot Stickers in Asian Dipping Sauce

*Traditional pot sticker dumpling filled with ground
pork, ginger and scallions*

\$5.95 per guest

Antipasto Display

Display of cheeses, meats, olives and marinated vegetables; served with crostini
Serves 25

\$92.00 per tray

Grilled Shrimp Platter

Platter of grilled shrimp with traditional seasoning
Serves 25

\$149.00 per tray

Shrimp Louie Shooter

Shrimp Louie in a shot glass

\$4.95 per guest

Bacon Wrapped Scallops

Bite size sea scallop wrapped with bacon

\$12.95 per guest

Mini Crab Cakes Garnished in Remoulade Sauce

*Appetizer sized crab cake topped
with a remoulade sauce*

\$7.95 per guest

VEGETARIAN

Olive Tapenade and Herbed Goat Cheese Crostini

\$5.95 per guest

Florentine Stuffed Mushrooms

Mushrooms stuffed with a seasoned spinach mix

\$5.95 per guest

Jalapeño Poppers

Breaded and fried cheddar stuffed jalapeños

\$5.95 per guest

Spicy Black Bean Cakes

*Bite sized spicy black bean cakes garnished with
roasted red pepper and mango coulis*

\$5.95 per guest

Mini Egg Rolls with Sweet and Sour Sauce

*Traditional fried wrapper filled with shredded
vegetables and served with dipping sauce*

\$5.95 per guest

Crab Dip

Warm crab dip served with pita chips

\$200 per display

Smoked Salmon Canapé

*Cornets of smoked salmon on pumpernickel
wedges and garnished with cream cheese*

\$6.95 per guest

Grilled Salmon with Peach Barbeque Sauce

*Grilled Atlantic salmon drizzled with a
house-made peach barbeque glaze*

\$145.00 per platter

Tuna Carpaccio Wonton

*Seared tuna carpaccio served in a wonton and
topped with wasabi*

\$7.95 per guest

Hot Artichoke Dip with Artisan Breads

Warm and creamy dip with artisan breads

Serves 50

\$149.00 per display

Brie and Apricot on Hot Pepper Jelly Toasts

*Crostini with velvety Brie and garnished
with a spicy pepper compote*

\$5.95 per guest

Brie en Croute with Raspberry Sauce

*Creamy Brie filled with a sweet raspberry sauce,
then wrapped in a pastry shell and baked until
golden brown. Served with crackers*

Serves 50

\$98.00 per display

Spanakopita

*Phyllo pastry filled with seasoned spinach
and baked to perfection*

\$5.95 per guest

Veggie Crudité Shooters

Shot glass of goat cheese ranch dip with crisp garden fresh sticks of red and yellow peppers, carrots and celery

\$4.95 per guest

Fresh Vegetable Tray with Goat Cheese Ranch Dip

Garden fresh vegetables with a tasty dip

Trays:

Serves 25 - \$58.00

Serves 50 - \$116.00

Roma Tomato and Mozzarella Platter with French Bread

Slices of vine ripened tomatoes and creamy mozzarella cheese garnished with an herb balsamic reduction and served with French bread crostini.

Serves 50

\$125.00 per platter

Mini Marinated Caprese Skewers

Mini skewers of mozzarella, tomato and basil

\$4.95 per guest

Fresh Fruit Tray

Seasonal fresh cut fruit

Trays:

Serves 25 - \$70.00

Serves 50 - \$140.00

Classic Cheese Platter

Classic cubed cheese display garnished with fruit and served with assorted crackers

Tray Serves 25

\$75.00

Gourmet Cheese Tray with Artisan Breads

Assorted international cheeses and spreads served with artisan breads

Tray Serves 25

\$95.00

Goat Cheese Tartlets

Phyllo cup filled with goat cheese and brie cheese, garnished with a cherry

\$4.95 per guest

Spinach Dip with Artisan Breads

House-made spinach dip served with artisan breads

Serves 25

\$49.00

Traditional and Roasted Red Pepper Hummus with Toasted Pita Chips

House-made traditional and roasted red pepper hummus, served with toasted pita wedges

Serves 25

\$49.00

"Los Lobos" Tortilla Chips and Salsa

House-made chips served with traditional salsa fresco

Serves 25

\$35.00

Southern Inspiration Station

Black eyed pea hummus, house-made pimento cheese, warm cheesy cauliflower served with pita chips

\$6.95 per guest

SNACKS

Kettle Chips

Serves 20

\$15.00 per bag

Pretzel Gems

Serves 30

\$10.95 per bag

Goldfish Crackers

Serves 30

\$32.00 per box

Mixed Nuts

Serves 40

\$38.00 per jar

Trail Mix

One pound of house-made mix

Serves 12

\$13.95 per pound

Assorted Nabisco Snacks

\$1.95 each

Peanuts Only

Serves 50

\$30.00 per jar







YATES MILL BAKERY DESSERTS, PASTRIES + SWEETS

All Yates Mill Bakery items are sold by the dozen unless otherwise noted.

Breakfast Breads

Banana nut, morning glory, chocolate chocolate chip, blueberry or apple cinnamon

\$16.95 per loaf

Assorted Muffins

Blueberry with oat streusel, chocolate chocolate chip and banana walnut

\$19.95 per dozen

Cinnamon Pull-Aparts

Cinnamon and sugar pull-apart bread topped with cream cheese icing
Serves 24

\$26.95

Scones

Assortment of cranberry orange and white chocolate cinnamon

\$26.95 per dozen

Coffee Cake

Chocolate chip cinnamon streusel, cinnamon streusel or raspberry

\$19.95 per dozen

Pound Cake

Poppy seed, vanilla or marble

\$16.95 per loaf

House-Made Cookies

Assortment of snickerdoodle, oatmeal raisin and chocolate

\$17.25 per dozen

Your Choice House-Made Cookies

You choose the flavor: Snickerdoodle, oatmeal raisin or chocolate

\$17.95 per dozen

Assorted House-Made Specialty Cookies

Almond white chocolate, chocolate espresso and oatmeal chocolate cranberry

\$17.95 per dozen

Flourless Chocolate Cookies (Gluten-friendly)

\$17.95 per dozen

Brownies

Walnut or chocolate chip

\$18.95 per dozen

Cream Cheese Brownies

\$18.95 per dozen

Oat Bars

Raspberry or apricot

\$17 per dozen

Cupcakes

Chocolate, vanilla or red velvet

\$29.95 per dozen

Mini Specialty Cupcakes

Red velvet, salted caramel, lemon raspberry and chocolate

\$15.95 per dozen

SPECIAL OCCASION SHEET CAKE

Double-layer sheet cake with choice of chocolate or vanilla Italian buttercream icing. Flavors of cakes: Vanilla, chocolate, red velvet, marble, or lemon

Quarter Sheet

Serves 24

\$48.00 per cake

Half Sheet

Serves 48

\$79.95 per cake

Full Sheet

Serves 98

\$125.00 per cake

Add a simple decoration such as "Congratulations", "Happy Birthday" or "Thank You" on any of our Special Occasion Cakes free of charge. If you wish to have a custom logo or artwork on your cake, a fee applies.

\$35 for small logo | \$40 for large logo



BEVERAGES

Punch

Lemonade or pineapple

Serves 12-16

3 gallon minimum

\$14.95 per gallon

Coffee

Serves 12-16

3 gallon minimum

\$21.00 per gallon

Sweet and Unsweetened Iced Tea

Serves 12-16

3 gallon minimum

\$9.95 per gallon

Spa Water (Fruit Infused Water)

Serves 12-16

3 gallon minimum

\$6.95 per gallon

Spa Water (Basil and Cucumber)

Serves 12-16

3 gallon minimum

\$6.95 per gallon

Hot Water

3 gallon minimum

\$4.95 per gallon

Dasani Bottled Water

\$1.50 each

12oz. Canned Sodas

\$1.75 each

BAR SETUP FOR ALCOHOL

Plastic Cup Bar Setup with Napkins and Ice

\$3.95 per guest

Glassware Bar Setup with Napkins and Ice**

Includes 6 ½ oz. wine glass and 10 oz. beverage goblet. Additional charges may occur if you require other types of glassware, e.g. Martini, Pilsner, Rocks, etc.

\$4.95 per guest

Bartender

A bartender is required to serve alcohol. Please see policies for more information when serving alcohol on campus.

\$75.00 per hour



HOWLING COW[®] ICE CREAM

Everyone loves ice cream, especially when it is NC State's own Howling Cow[®] premium ice cream! It's made on campus with fresh milk and cream from our local dairy cows.

ICE CREAM SOCIAL

35 guest minimum

\$7.95 per guest

Howling Cow[®] ice cream served with all the toppings listed below. Rave! delivers the ice cream, toppings and provides the bowls, spoons and napkins only. The Ice Cream Social package comes with your choice of either chocolate or vanilla ice cream. **To add servers to your social, add \$20 per server per hour.**

Prices are based on a two-hour time frame. If servers for your ice cream social are needed, add \$20 per server per hour. We recommend one server per 35 guests.

INCLUDED TOPPINGS:

- Nuts
- Chocolate syrup
- Caramel
- Sprinkles
- Whipped cream

ADDITIONAL TOPPINGS:

Choose any 2 to be included with your Ice Cream Social

\$1.95 per Guest

- Fresh berries
- Crushed oreo cookies
- Crushed butterfinger
- Crushed heath bars
- Cherry halves

WOLF PUP ICE CREAM SOCIAL

Minimum 72 cups/guests

One flavor per 24 cups

\$3.95 per guest

For smaller groups, enjoy individual Howling Cow[®] ice cream cups (chocolate, vanilla, strawberry). Includes nuts and chocolate syrup.

GUIDELINES

CATERING AND EVENT PLANNING SERVICES

Bringing the best combination of award-winning fine cuisine and professional staff, Rave! Catering will deliver elegance and attention-to-detail to every event. Rave! Catering can do it all, whether you are hosting a small meeting where the presentation of coffee and an array of Yates Mill pastries help set the tone or a large served dinner for faculty and staff where every minute detail contributes to the overall experience. Consider It Done!

Rave! Catering is a division of Campus Enterprises, the lead organization for retail and hospitality on the NC State University Campus. Please call our office at 919.515.7283 and speak to our experienced staff to help develop the perfect menu, develop a theme and create the perfect atmosphere for your event.

THINGS TO KNOW

ORDERING

To ensure a successful event, please reserve your date as soon as possible. All catering orders need to be placed with us one (1) week in advance. For large parties over 300 guests or custom created menus we request that your order is placed with us at least two (2) weeks in advance.

Your order will include menu choices and your estimated number of guests, location, time, date and program information. If your order is placed with insufficient notice, we may be unable to accommodate your needs or you may be subject to additional charges.

GUARANTEE YOUR GUEST COUNT

Your catered event is an agreement between you and Rave! Event services. For menus, a guaranteed minimum number of guests must be given to us by noon, seven (7) business days prior to your event. Once given, the guaranteed minimum number may not be decreased. Billing will be based on your guaranteed number or actual attendance, whichever is higher.

DAY OF YOUR EVENT:	GUARANTEE DUE BY NOON:
Monday	Monday – prior event
Tuesday	Tuesday – prior event
Wednesday	Wednesday – prior event
Thursday	Thursday – prior event
Friday	Friday – prior event
Saturday	Monday – prior event
Sunday	Monday – prior event

LOCATION AND AGENDA

Your event location will be fully set for your guests 15 minutes prior to your serving or start time. Please discuss your agenda with your Rave! Event Coordinator in advance if service times need to be altered, and provide us with a copy of your program when available seven (7) days prior to event.

CHANGE ORDER POLICY

Change orders are alterations made to the event environment such as: room sets, A/V, timeline changes, location or menus cannot be accommodated once the guarantee due date has passed.

CANCELLATION POLICY

All orders will incur a 50% fee of the estimated charges should the event be cancelled with in two working days. Cancellations with one working day of the function will be billed in full.

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, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform Rave! Catering 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48-hour time period, they will be billed 35% fee of the estimated total cost. All other scenarios will revert to the normal cancellation policy.

SPECIAL DIETARY NEEDS AT CATERING EVENTS

We are committed to meeting the needs of guests who have special dietary needs such as vegan, vegetarian diets, food allergies or intolerances.

Rave! Catering Coordinators can reasonably guide event planners in booking events and making menu selections which can accommodate their guests. In most instances, food allergies and intolerances can be managed. When events are booked in which special requests such as vegetarian or allergen details are disclosed, we will provide the client colored cards and labels to assist in correct service to the guests.

Rave! Catering does not label all allergens at catered functions.

With advance notice, Rave! Catering can generally accommodate most guests who must avoid the most common food allergens, as well as gluten.

MENU ITEM MINIMUMS

Some of the menus that Rave! Catering services offers may have a minimum guest count on which pricing is based. These minimum guest counts MUST be adhered to. On rare occasions exceptions may be granted by the Rave! Catering Director and Assistant Director.

MENU PRICING

The menu prices published by Rave! Catering services are intended to be the prices charged for the duration of the catering year. Due to the possibility of sharp price changes in food costs, Rave! Catering services reserves the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments of replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

LINEN

Linen can be added to any event for the below fees.

Your Sales Coordinator can assist with size and quantity needs.

114" Black or White | \$10.00 each, 85" Black or White | \$10.00 each, 132" Black or White | \$12.00 each

CHINA FEE

China service is included in the per person price for all events held within the Talley Student Union. For events outside the Talley Student Union, an upgrade to china service is available for \$5.00/guest (this upgrade also includes linen for guest tables).

LIABILITY

In accordance with NC Health Department regulation, any leftover food remains the property of Rave! Catering and under law must be disposed of by the caterer and cannot be removed by the client. No outside food or beverage may be provided by others at your event without our express permission.

SERVICE CHARGES

With the exception of full day break service, most events have a two (2) hour time limit. Please check each menu section carefully for specifics regarding service charges for exceeding designated time allowances. Additional staff can be scheduled if your event exceeds event time limit, a fee is associated with this service.

ALCOHOLIC BEVERAGES

Rave Catering Policies for Alcohol served on Campus: Per Campus policy alcohol cannot be served before 5:00 pm on campus. Alcohol can only be served in conjunction with Food during a reception or dinner. Alcohol service is only available to clients with events booked with Rave Catering. Service of alcohol requires a bartender in attendance. Bartenders are scheduled by Rave and a Per-hour charge Per-bartender is associated with this service, please contact the Rave Catering office for details.

For your convenience Rave Catering offers a Beer + Wine beverage package to our guests, Please speak to your Rave Coordinator. Rave can also receive the client's delivery of alcohol at the Talley Student Union for your event. Rave Catering will then transport the alcohol to the venue when needed. Any leftover alcohol must be picked up from the Talley Student Union within 48 hours of your event or the product becomes property of Rave. A fee is associated with this service.

Full Glass Bar Set-up or a plastic bar-set up can be selected by the client based on the profile of your event. A fee is associated with this service. The use of Kegs requires that special conditions are met, your Rave Coordinator can provide that information. McKimmon Center oversees their own policy and procedures for Alcohol/Bar Service. Please confirm with McKimmon staff when booking and planning alcohol service.

MENU PRICING

The menu prices published within this document are intended to be the prices charged for the duration of the catering year. Because of occasional increases in food costs, we reserve the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments or replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

BILLING

For NC State University Departments: a university account number will be required when booking your event. A service contract will be mailed, faxed or e-mailed to you for your review prior to the event. Please check the information carefully, sign and return the contract to Rave! Catering. If there are questions or corrections, please contact the sales office at 919.513.7283.

For Non-University Customers: a service contract will be mailed, faxed or e-mailed to you for your review prior to your event. Please check the information carefully, then sign and return it to our sales office. If there are questions or corrections, please contact us at 919.515.7283

For Non-University Clients a 25% non-refundable deposit is required at the time of booking to confirm your event. Balance is required when the final guest guarantee is given.

Following your event, an invoice will be mailed to you. Please check this invoice carefully. If there are no changes, the charges for your event will be automatically deducted from the university account designated in the contract. Campus departments are exempt from sales tax. If you have any question concerning your invoice please call our accounting office at 919.515.3618.

We also accept Visa, MasterCard, Discover Card and American Express.

AVAILABILITY OF PRODUCTS

We make every effort to maintain the availability of products listed on the menu; however there may be instances when the manufacturer or distributor discontinued items without notice.

EVENT AGENDAS

Catering events are sometimes planned in conjunction with meetings or seminars that vary in length of time. Please discuss all event details with your event planner so we can recommend the best service options to accommodate your needs. Client's event timelines and agendas must be provided with your final guarantee seven (7) days prior to event.

TABLES AND CHAIRS FOR EVENTS

Rave! Catering services does not provide tables or chairs for events located outside or not held in the Talley Student Union. Tables and chairs are the responsibility of the client. Tables must be set up at least two (2) hours prior to your event. Speak to your McKimmon Agent.

MCKIMMON CENTER STAFF ALLOWANCE

All service and staffing for McKimmon is based on the event time frame of 2 hours. Our server charge for additional servers is based on \$20.00 per server per hour. Served china-plated meals that are scheduled at the McKimmon Conference and Training Center which exceed 300 guests will be charged a \$1.00 per guest staffing fee for additional staffing needs.

DISCLAIMER

Rave! Catering makes every effort to mark food allergens and train staff appropriately; however, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency of ingredients without our knowledge, and product availability may fluctuate.

Please Note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

NC STATE

Rave! Catering is part of Campus Enterprises.
Learn more at **campusenterprises.ncsu.edu**

Fall 2023



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