



McKimmon Conference and Training Center
2023 - 2024

Elevate Your Palate®
with
Indulge Catering, LLC®

The Indulgent Experience

We pride ourselves on providing a customized VIP experience taking care of every culinary detail. We offer full service Event Catering, Personal Chef Experiences, Corporate Catering, and more. When your event calls for superior cuisine and amazing service allow us to provide you with our signature "White Glove" service also known as the Indulgent Experience

Contact Person
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Who We Are

Indulge Catering, LLC. is a labor of love. Embracing the motto "Indulge: one bite, one plate, one meal at a time," is what sets Indulge Catering apart.

Looking to cater a corporate event or small gathering in your home? We have you covered. Executive Chef Queen Precious-Jewel and Sous Chef Jacqueline have built a highly sought-after catering business by creating healthy, flavorful dishes that astonish and delight clients—all while using fresh ingredients from local vendors.

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POLICIES & PROCEDURES

CONTACT INFORMATION

The office hours are Monday – Friday from 10:00am – 4:00pm. During the office hours, you can call us at (919) 973-3069. You can also email Jacqueline “Jay” White at Jacqueline@indulge-catering.com

BOOKING POLICY

To ensure a successful Indulgent Experience, please reserve your date as soon as possible. This will ensure that we have adequate time to prepare your food and service needs. We can accommodate last-minute orders, subject to availability, but we require that all orders are placed 7 business days from your event date. All events must be finalized and confirmed at least 3 business days from your event date. We will make every effort to accommodate changes after the final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

GUARANTEE POLICY

Chef Queen Precious-Jewel, Chef Jay and the Indulge Catering Team guarantee you hot food, on-time service, and an amazing Indulgent Experience. In order to accurately prepare for your event, we ask that you provide the guaranteed/final number of guests five (5) days before the scheduled event. Final 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 will apply.

MINIMUM ORDERS

Minimum of 20 guests required for all orders. At this time we can not accommodate orders of less than 20 guest.

CANCELLATION POLICY

We understand that cancellations happen. Deposits on catering reservations are 50% of the contracted pricing and are non-refundable. You can cancel an event without further fees up to 14 days/2 weeks before the event date. Cancellations made after this time will be charged 25% of the total bill. Any cancellations within 3 business days of the event will be charged the full amount of the contracted bill. We will always do our best to reschedule your event based upon our availability for no additional fee.

INCLEMENT WEATHER POLICY

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any additional charges, beyond the required 50% deposit, associated with their event. If the University remains open or has yet to officially close, but the client makes the decision to cancel the event for any weather-related reason, they will be required to inform the caterer 48 hours in advance for groups of fewer than 100 guests & 72 hours in advance for groups of greater than 100 guests, to avoid any additional 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 above.



POLICIES & PROCEDURES

ALCOHOLIC BEVERAGE POLICY

Indulge Catering, LLC does not serve any alcoholic beverages or products for any events at the McKimmon Center at this time.

"LEFTOVER" POLICY

In accordance with Health Department requirements, and NCSU, any food/beverage not consumed remains the property of the CATERER and shall be disposed of by the caterer after every event. Indulge Catering, LLC will not give excess food/beverage or "to-go" containers to the client after a meal function.

STAFFING ALLOWANCE POLICY

One server is included in the cost per person for groups of up to 20 people. For groups larger than 20 people, as well as events with special rentals/requests, additional servers may be necessary at the rate of \$50 per hour per server. Staffing recommendations based on your event will be included in the proposal.

SERVICE PRICING POLICY

*All standard buffet packages include linens for buffet and beverage stations, clear plastic plates, utensils, cups, paper napkins and placemats (for round tables). Bio-degradable and compostable items are available for an additional fee. You can upgrade to our **Indulgent China Packages** for an additional fee of \$7.50 per person and includes china plates, flatware, glassware and linen napkins. If linen tablecloth rentals are needed for 60" round tables, they are an additional \$25 per table and available in 3 colors(seasonal, black or white).*

BILLING POLICY

*We require that all events be paid in-full at least **3 days** before the event date, and we retain the right to remit extra charges (as per the above stated policies) to the provided method of payment for cancellation fees, added services, or additional guests/headcount over the contacted amount up to 3 business days after your event date. Once you accept your quote your contact and invoice will automatically appear. All events are not confirmed or scheduled until a 50% deposit is paid via the electronic invoice.*

TAX-EXEMPT CLIENTS

If you are a tax-exempt entity, we must have your tax-exempt form on-file at the time of booking.



Breakfast Menu

(minimum of **20** people - prices do not include tax)

Caffeinated (reg) coffee & bottled water included

Add on decaffeinated coffee for \$1 per person

Add on bottles of assorted juice for \$1 per person

PRICE
per person

Grab & Go Breakfast

\$18.00

You and your guests will enjoy the following menu:

- Fresh Baked Muffins/Pastries
- Assorted Yogurt
- Fresh Fruit

Quick Morning Indulgent Breakfast

\$21.00

You and your guests will enjoy the following menu:

- Fresh Baked Coffee Cake Muffins
- Assorted Bagels with Cream Cheese
- Assorted Yogurt
- Whole Fresh Fruit

Hot Breakfast Buffet

\$23.00

You and your guests will enjoy the following menu:

- Vegetable Quiche
- Turkey Sausage
- Fresh Fruit
- Mini House-Made Muffins





Indulgent Box Lunches Menu

(minimum of **20** people - prices do not include tax)

Gluten-Free and Vegan options are available for an additional \$2.50 per person.

La Croix Sparkling Water (assorted) available for \$1 per person

PRICE
per person

\$20.00

Indulgent Lunch Boxes

Served in individual boxes with disposable utensils.

You may choose **three** different sandwich options.

Your menu will include but is not limited to the following:

Sandwich:

- **Italian Grinder Sandwich** - Beef pepperoni, roast beef, peppered turkey breast, smoked provolone cheese and mixed greens on a hoagie roll. (pork-free)

- **Chicken Caesar Salad Wrap** - Grilled chicken, mixed greens, parmesan cheese, Caesar dressing, and croutons wrapped in a garlic & herb tortilla

- **Roasted Vegetable & Hummus Wrap (Vegan/Vegetarian)** - Seasoned and roasted veggies, mix greens, red pepper hummus wrapped in a tomato basil tortilla

- **T.B.C Croissant Sandwich** - Roasted turkey, turkey bacon, aged cheddar on a butter croissant and a side of our signature basil mayo. (pork-free)

- **"The Club" Salad Wrap** | Grilled chicken, turkey bacon, mix greens, smokey gouda cheese & Indulgent Secret sauce wrapped in a tomato basil tortilla. (pork-free)

Each box includes:

- Sides: Marion's Pasta Salad or Seasonal Fruit Salad

- Assortment of Indulgent Cookies

- Kettle Chips

- Beverage (Sweetened Ice-Tea & Ice Water)

Wrap It Up Lunch Boxes

Minimum of **20** served in individual boxes with disposable utensils

\$16.00

Each box includes kettle chips, a baked sweet treat and a bottle of water.

You will have the choice of the below wraps:

- **Turkey & Provolone Cheese** with mixed greens on a garlic and herb wrap

- **Hummus & Roasted Veggie** with mixed greens on a tomato basil wrap

- **Roast Beef & Swiss** with mixed greens on a garlic and herb wrap



Indulgent Lunch Buffet Menu

(minimum of **20** people/prices do not include tax)

(Unsweet Tea ,Strawberry lemonade or Mojito Limeade available for an additional \$2 per person)

Add on a dessert platter for \$3 per person - your choice of Indulgent Cookie Platter or Indulgent Brownie Platter

PRICE
per person

Tuscan Garlic & Herb Grilled Chicken (GF)

\$22.00

You and your guests will dine on the following menu:

- Grilled chicken breast seasoned with Tuscan herbs and topped with sautéed peppers and onions
- Yellow rice with caramelized onions (V,GF)
- Green beans & carrots (V,GF)
- Iced Sweet Tea and Cucumber Infused water
- Dinner Rolls

Raspberry Bar-B Que Chicken (GF)

\$22.00

You and your guests will dine on the following menu:

- Grilled chicken breast covered in our sweet & tangy house-made Award Winning Raspberry BBQ sauce (GF)
- Gourmet Macaroni & Cheese (VG)
- Green Beans & Carrots (V,GF)
- Iced Sweet Tea and Cucumber Infused water
- Cornbread Muffins

Sweet Heat Grilled Salmon

\$25.00

You and your guests will dine on the following menu:

- Grilled salmon covered with a spicy sweet glaze
- Seasoned rice (V,GF)
- Stir-Fry Vegetable Medley
- Iced Sweet Tea and Cucumber Infused water
- Dinner Rolls

Creamy Sun-Dried Tomato Chicken

\$25.00

You and your guests will dine on the following menu:

- Pan seared chicken breast simmered in a creamy sun-dried tomato sauce
- Angel Hair Pasta (V)
- Garlic Broccolini (V,GF)
- Iced Sweet Tea and Cucumber Infused water
- Garlic Bread



Indulgent Dinner Buffet Menu

(minimum of **20** people/prices do not include tax)

(Unsweet Tea ,Strawberry lemonade or Mojito Limeade available for an additional \$2 per person)

PRICE
per person

Tuscan Garlic & Herb Grilled Chicken (GF)

You and your guests will dine on the following menu:

\$34.00

- Grilled chicken breast seasoned with Tuscan herbs and topped with sautéed peppers and onions
- Yellow rice with caramelized onions (V,GF)
- Green beans & carrots (V,GF)
- Garden salad with cucumbers, raisins, tomatoes, carrots and dressing
- Sweet tea and Cucumber Infused water
- Dinner Rolls and butter
- your choice of Indulgent Cookie Platter, Indulgent Brownie Platter or mini Bundt Cakes

Raspberry Bar-B Que Chicken (GF)

\$34.00

You and your guests will dine on the following menu:

- Grilled chicken breast covered in our sweet & tangy house-made Award Winning Raspberry BBQ sauce (GF)
- Gourmet Macaroni & Cheese (VG)
- Seasonal Vegetable Medley (V,GF)
- Garden salad with cucumbers, raisins, tomatoes, carrots and dressing
- Sweet tea and Cucumber Infused water
- Cornbread Muffins
- your choice of Indulgent Cookie Platter, Indulgent Brownie Platter or mini Bundt Cakes

Sweet Heat Grilled Salmon

\$38.00

You and your guests will dine on the following menu:

- Grilled salmon covered with a spicy sweet glaze
- Seasoned rice (V,GF)
- Stir-Fry Vegetable Medley
- Garden salad with cucumbers, raisins, tomatoes, carrots and dressing
- Sweet tea and Cucumber Infused water
- Dinner Rolls and butter
- your choice of Indulgent Cookie Platter or Indulgent Brownie Platter or mini Bundt Cakes

Creamy Sun-Dried Tomato Chicken

You and your guests will dine on the following menu:

\$38.00

- Pan seared chicken breast simmered in a creamy sun-dried tomato sauce
- Angel Hair Pasta (V)
- Vegetarian/Vegan Entrée
- Garlic Broccolini (V,GF)
- Garden salad with cucumbers, raisins, tomatoes, carrots and dressing
- Sweet tea and Cucumber Infused water
- Dinner Rolls and Butter
- your choice of Indulgent Cookie Platter or Indulgent Brownie Platter or mini Bundt Cakes



Indulgent Reception Platters Menu

Prices do not include taxes.

(\$350 minimum order)

Beverage add on:

Gallon of Signature Strawberry Lemonade, Mojito Limeade, Sweet-Tea or Un-Sweet Tea \$25 (serves 8-10-cups included)

Individual bottles of Signature Beverages \$36 p/dz

PRICE
per platter

Bar-B-Q Jackfruit Pockets (Vegan/Vegetarian)

\$60.00

One of our most popular vegetarian option. Savory Pockets filled with our signature raspberry BBQ jackfruit. So yummy meat eaters love it. (20 pockets)

Southern Veggie Pockets (Vegan/Vegetarian)

\$60.00

puff pastry stuffed with collard greens and black-eye peas and baked to golden perfection. (20 pockets)

Pulled Beef BBQ Pockets

\$65.00

pulled beef, caramelized onions and potatoes covered with our house-made BBQ sauce stuffed in a flaky crust. (20 pockets)

Jamaican "Beef" Patties (vegan)

\$65.00

Chef Queen Precious-Jewel's Indulgent Spin on a Jamaican classic.

A little spicy, these patties are filled with Tasty, tender Plant-Based Meat seasoned to perfection with Indulgent Essential Spices. (20 pockets)

All natural, vegan amazing Indulgent Flavor Bombs - not made with impossible beef - contains soy

Mini Curry Chicken Salad Sandwiches

\$75.00

our signature curry chicken salad served on a flaky croissant with mixed greens (20 mini sandwiches)





Indulgent Reception Platters Menu #2

Prices do not include taxes.

(\$350 minimum order)

Beverage add on:

Gallon of Signature Strawberry Lemonade, Mojito Limeade, Sweet-Tea or Un-Sweet Tea \$25 (serves 8-10-cups included)

Individual bottles of Signature Beverages \$36 p/dz

PRICE
per platter

Deluxe Fruit & Vegetable Platter

\$65.00

Serves 15-20 ppl - seasonal fruit and vegetable platter with hummus and pita points

Indulgent Gourmet Charcuterie Display

PLEASE SEE DISCRIPTION
FOR PRICE

an array of cheeses, smoked meats, fresh fruit and crackers

Our Charcuterie Display is specially curated for you and your guests. What sets our display apart from others is our display is completely pork free and we source the freshest local ingredients.

** Pricing is \$10 per guest with a 30 person minimum. Please contact your catering representative to add this display to your quote **

Best of Both Worlds Cookie (per dozen)

\$36.00

our signature dessert combines a milk chocolate cookie and a fudgy brownie

Mexican Chocolate Chip Cookies (Per Dozen)

\$36.00

our house-made chocolate chip recipe kicked up a notch with Mexican chocolate

Oatmeal Craisins Cookies (Per Dozen)

\$36.00

our house-made oatmeal craisins cookies are made with nothing but love, butter and sugar!

S'mores Cookie (Per Dozen) Vegan and Gluten-Free

\$38.00

yep S'mores all in one package without the campfire!

** contains nuts **



Roasted Veggie & Hummus
Wrap platters



Executive Chef
Queen Precious-Jewel



LEARN



MORE

Thank you for
Indulging with us!



Sous Chef
Jacqueline "Jay"

