

Moe's Original

— BBQ —

McKimmon Center Menu

Moe's Original BBQ
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Our food stands out by feeding your soul and leaving you with that full belly satisfaction. We've customized and perfected our recipes over the years so our guests receive perfect flavors. We take pride in our craft by waking up early to fire up the smoker and prepare award-winning BBQ. Everything on the menu is prepared fresh and made to be eaten on the same day.

We can handle any size group from 40 people and up



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Policies and Procedures

Bookings: To ensure a successful event, please reserve your event date as soon as possible. All events must be booked 5 business days in advance to ensure availability. **A minimum of 40 guests are required to book your event.**

Guarantee: A final count of guests will be required at least 72 hours prior to your event. The final count may be changed 48 hours in advance of the event, but cannot fluctuate by more than 10% from the guarantee. We will make every effort to accommodate last minute needs; however, additional charges may apply.

Cancellation Policy: An event may be canceled with no charges up to 48 hours prior to the event. Cancellation of services made less than 24 hours prior to the event may be charged in full. Events canceled 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 72 hours in advance 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.

Billing/Deposit: You will receive an invoice the day of your event. Payment is due the day of your event, unless other arrangements have been made. We accept cash, Visa, MasterCard, American Express and Discover.

Tableware: All events are priced using plastic plates, paper napkins, plastic forks, and cups.

Tabletops: Serving tables will be covered with tablecloths. Additional tables can be covered with linen tablecloths at a fee of \$15 per table. Paper placemats will be set on round tables that do not have linens.

Leftover Policy: In accordance with the Wake County Health Department recommendations regarding food health & safety, it is the 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.

Alcohol Policy: Moe's does not provide, nor serve any alcoholic beverages for catering.

Staff Allowance Policy: All buffet pricing is based on a 90-minute time frame, additional time charged at a rate of \$30 per server, per hour. All meals will be ready to serve 15 minutes prior to the start of catering.

Pricing: The listed prices are for catering events at the McKimmon Center only.



Menu Options

40 Guest Minimum

All buffets served with freshly brewed iced tea (sweet & unsweet) and water. Also included are disposable plates, utensils, napkins and cups.
Canned soda or bottled water can be added for an additional \$2.50 per item

Pork and Two Sides: \$19.50 per guest + tax

- Pulled Pork
- Choice of two sides: Baked Beans, Potato Salad, Collard Greens, Marinated Slaw and Banana Puddin'
- Red BBQ Sauce
- Buns

Smoked Turkey and Two Sides: \$21.50 per guest + tax

- Smoked Turkey
- Choice of two sides: Baked Beans, Potato Salad, Collard Greens, Marinated Slaw and Banana Puddin'
- Red and White BBQ Sauce
- Buns

Pork and Smoked Turkey with Two Sides: \$23.00 per guest + tax

- Pulled Pork and Smoked Turkey Breast
- Choice of two sides: Baked Beans, Potato Salad, Collard Greens, Marinated Slaw and Banana Puddin'
- Red and White BBQ Sauces
- Buns

****UPGRADES****

- Mac n Cheese as a side option \$2.50 per person
- Pork Chili as a side option \$2.50 per person
- Third Side or dessert (Banana Puddin' or Mississippi Mud Pie \$2.50)