



**ALPACA**<sup>®</sup>  
PERUVIAN CHARCOAL CHICKEN

# CATERING







# McKIMMON CENTER MENU

**AUGUST 1, 2024– JULY 31, 2025**

**4614 CAPITAL BLVD., RALEIGH, NC 27604  
919-675-8071**

Alpaca is a family owned and operated restaurant. We specialize in Peruvian Style "Pollo a la Brasa", or Charcoal Rotisserie Chicken. We opened our first store in Durham in 2007, and since have opened in Cary and Raleigh. We pride ourselves on our food quality and customer service standards. We are pleased to have you as our client. We are dedicated to making the planning of our clients' events as smooth as possible.

**Atika Touch – Catering Sales Manager  
raleighcatering@alpacachicken.com**

# POLICIES & PROCEDURES

## BOOKING:

Events may be booked no less than one week in advance with a minimum number of 15 guests. Once booked, a contract to be signed will be sent to the client. No deposit is required to book an event.

## GUARANTEE POLICY:

The estimated guarantee for the number of guests attending an event is needed a minimum of 5 full business days prior to the event. The guarantee may be changed up to 2 business days (Monday–Friday) in advance of the event, but cannot fluctuate by more than 10% from the original guarantee. If no change in guarantee is received within that 2-day period, the number given 5 business days out will be invoiced.

## SERVICE POLICY:

All menu prices include buffet style setup, plates, plastic ware, and napkins. If you wish to rent linens for dining tables, there will be an additional charge of \$15 per table. We offer buffet style only. Plated service and china upgrades are not available at this time. A formal, disposable upgrade option is available at \$1.75 extra per person; this upgrade includes formal chafing dishes and formal disposables resembling actual “china” and “silverware”.

## 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 will be charged in full.

## INCLEMENT WEATHER POLICY:

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will only be charged costs incurred for food & beverages associated with the canceled 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 within the standard cancellation deadline as stated in the menu to avoid any costs.

# **POLICIES & PROCEDURES** (CONTINUED)

## **LEFTOVER POLICY:**

In accordance with the Wake County Health Department recommendations regarding food health and safety, it is Alpaca's policy that all leftover food remains the property of the caterer and 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 and drink will be disposed of by the caterer at the conclusion of the meal function.

## **STAFF ALLOWANCE POLICY:**

All service prices are based on a basic staffing allowance of 1 staff member for up to 100 guests, with a 2 hour time frame from start time of the event to the end. Any additional service is charged at the rate of \$25 per server/per hour. Additional staffing may be suggested depending on event size and circumstances.

## **ALCOHOL POLICY:**

Alpaca does not provide or serve alcoholic beverages.

## **PRICING:**

The following prices are for caterings at the McKimmon Center only.

## **BILLING:**

You will receive an invoice prior to the day of your event. Payment is due on event day unless other arrangements have been made. We accept cash, check, and all major credit cards. Please note that State and Local Sales Taxes are not included in the menu pricing.

## **DELIVERY:**

All orders are subject to a \$50.00 delivery fee.

# BUFFET STYLE CATERING

**\$16.99 PER PERSON**

## SIDES:

Jasmine rice • Black beans • Close slaw  
Rice topped with beans • Fried sweet plantains  
Yuca fries • Sweet corn • Green beans  
House salad (*Dressings: ranch or cilantro vinaigrette*)

- All pricing includes disposable plastic utensils, napkins, plates, cups, and placemats
- Includes 1/4 chicken per person (2 pieces), and 3 sides, dipping sauces, and drinks
- Dipping sauces – **Yellow** (mayo based) or **Green** (spicy jalapeño based)
- Buffet style is mixed white and dark meat

## DRINKS:

Unsweet tea • Sweet tea  
Ice water • Lemonade  
Chi Cha Morada +\$2/person  
Horchata +\$2/person

---

# ADD ONS

## REGULAR SIDE ITEM

Choose from jasmine rice, black beans, cole slaw, house salad or sweet corn.

**+\$3.50/person**

## PREMIUM SIDE ITEM

Choose from sweet plantains, yuca fries or green beans.

**+\$4.00/person**

## QUINOA FRESH SALAD

Our house salad topped with steak or chicken, cherry tomatoes, cucumbers, queso fresco, hard-boiled eggs, quinoa, crunchy yuca, dried cranberries, and choclo (Peruvian corn). Vegan and vegetarian options available.

**+\$7.50/person**

## ARRON CHAUFFEUR

A Peruvian style stir fried rice with eggs, scallions, shredded carrots, chicken and pork sausage.

**+\$8.00/person**

## ALFRESCO

A traditional Peruvian dessert: sweet Dulce de Leche between 2 sugar cookies, topped with powdered sugar.

**+\$3.75/person**

## CARAMEL FLAN

Caramel custard topped with a layer of soft caramel.

**+\$4.50/person**

**NEW!**

# BOXED LUNCHES

\*Boxed lunches require a 10 person minimum

CHOOSE FROM:

## OPTION 1

1/4 Chicken Combo  
with 2 sides  
\$14.99/person

## OPTION 2

1/4 Chicken Combo  
with 3 sides  
\$16.99/person

## OPTION 3

Rotisserie Chicken  
Wrap with Plantain  
Chips

Chicken breast, lettuce, tomato, queso fresco, sweet plantains, yellow sauce, cilantro vinaigrette. Served with plantain chips, yellow sauce and green sauce.

**\$14.99/person**

### COMBO SIDES:

Jasmine rice, black beans, rice topped with beans, house salad, green beans, corn, cole slaw, maduros

## OPTION 4

### Quinoa Fresh Salad

Our house salad topped with steak or chicken, cherry tomatoes, cucumbers, queso fresco, hard-boiled eggs, quinoa, crunchy yuca, dried cranberries, and choclo (Peruvian corn). Vegan and vegetarian options available.

**vegetarian \$14.99**

**chicken \$18.99**

**steak \$20.99**

