



Catering Menu
For NCSU McKimmon Center Only
Effective August 1, 2024 – July 31, 2025

Welcome and thank you for inquiring about Hope Valley Catering.

Whether you are hosting a business meeting, conference, or special occasion we are here to help.

We look forward to serving you.

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Goat Cheese Tartlets with Caramelized Onion & Scallions

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Contact Information

Contacts: Will Davis / Molly Mabe / Alexis Graves / Chip Sauter

Email: hopevalleydiner@hopevalleydiner.com
will@hopevalleydiner.com

Direct Catering Phone: 919-403-7707

Office Hours:

Monday through Friday from 8:00 am – 5:00 pm

Website: www.hopevalleydiner.com

Hope Valley Diner & Catering

3710 Shannon Road, Durham NC

Suite 114

Mailing Address:

PO Box 51189

Durham, NC 27717



Roasted Airline Chicken Stuffed with Cornbread & Apples

Special Information & Events

Bookings:

- Contact Hope Valley Diner & Catering Company via email at hopevalleydiner@hopevalleydiner.com or call [919-403-7707](tel:919-403-7707)
- We require 5 business days advance notice to fully accommodate your order. However, we will try to accommodate all orders placed at any time based on availability and our policies
- Orders of 250+ guests require 5-10 business days advance notice or may be subjected to limited menu selections based on availability
- Orders less than 50 people will accrue a \$50.00 fee

Guarantee Participant Count Policy:

- The guarantee participant count represents the number of people for whom food will be prepared. Client will be billed for this number regardless of attendees
- The estimated guarantee for the number of participants attending an event needs a minimum of 5 full business days before the event
- The guarantee may be changed up to 48 hours (Monday– Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate

Billing:

- All payments are due the day of the event unless prior arrangements have been made. We accept cash, checks, and all major credit cards. Pricing does not include sales tax
 - If you are tax-exempt, please provide a letter of exemption to our office staff
 - An estimate will be sent to the client for final approval. To confirm the event the client must sign the estimate as approval and send a copy to hopevalleydiner@hopevalleydiner.com
 - Once the approval is received a 50% deposit of the estimate is required to book the event date. For further questions please contact our office staff
- ***Please call and speak with our catering professionals regarding State Per Diem options***

Cancellations:

- An event may be cancelled with no charge up to 1 week before the event. Cancellations made after this time will be charged 25% of the total bill
- Any cancellations within 72 hours of the event will be charged the full amount of the projected bill
- Cancellations due to inclement weather should refer to the inclement weather policy section

Special Information & Events

Service Pricing:

- All pricing for standard service includes disposable clear plastic plates, napkins, silverware, and cups. In addition, we provide floor-length linens for buffet and beverage serving tables ONLY at no additional cost. Linens for seating are NOT INCLUDED and will require an additional expense
- Additional linens start at \$25 per linen for basic linen offerings, based on selections. *Specialty colors and materials are available upon request and may incur additional charges
- China is available at an additional cost. Please contact our office staff for additional information

Eco-Friendly and Compostable Ware:

- We are pleased to offer a variety of biodegradable and compostable options in place of standard disposable plastic ware. Additional charges for these options will vary according to your specific needs

Plated Meal Pricing:

- We offer plated meals to suit your specific event needs. Please note that plated service requires additional servers and materials that will be priced according to event size and circumstances to ensure the efficiency of service
- Plated service will require china & linens at an additional charge to accommodate quantities of courses and desired items that may be added
- *Specialty plates, glassware, silverware, and napkins may incur additional charges and are available upon request



Grilled Flank Steak with
Balsamic Caramelized Onions

Special Information & Events

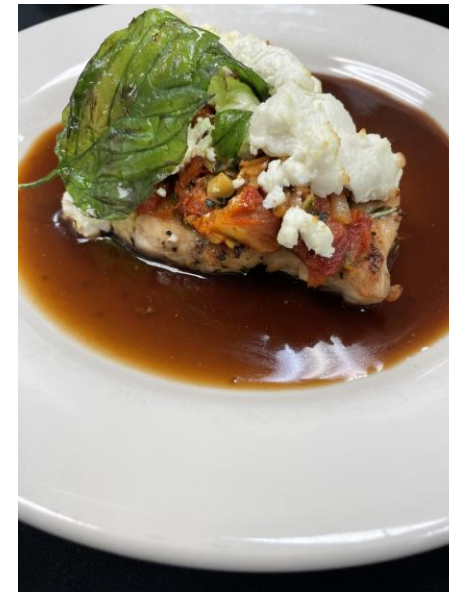
Staffing:

- We allot 1.5 hours for 1 staff member per service
 - Additional staffing may be requested or suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the actual serve time
- Additional staffing and time is charged at a rate of \$35.00 an hour per staff member (this includes partial hours)
- Kitchen staff members may be required or requested for your event at a rate of \$50.00 an hour per kitchen staff (this includes partial hours)
- Bartenders are \$50.00 per hour for a minimum of 3 hours which includes set-up and tear down
- Carvers are \$50.00 per hour for a minimum of 3 hours which includes set-up and tear down

Alcoholic Beverages:

- Hope Valley Diner & Catering will serve alcoholic beverages at your function. We can both procure and/or solely serve refreshments for your event
- Bartenders are required anytime alcohol is served.
- Corkage fees (for client-procured alcohol) start at \$4 per person
- Water is always provided when alcoholic beverages are displayed
- According to McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval
- No kegs, cash bars or drink tickets allowed

Airline Chicken with Stuffed Goat Cheese & Sundried Tomatoes



Special Information & Events

Food Handling 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



Wild Mushroom Rice with
Grilled Vegetables &
Balsamic Drizzle

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
- If the client does not cancel within the designated time-frame, 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



Bell Pepper Stuffed with
Rice, Corn & Black Beans

Prices Do Not Include Sales Tax

Breakfast Buffet

Freshly Brewed Coffee & Iced Water included with services

Breakfast of Champions

Scrambled Eggs
Grits, Hash Browns, or Home Fries
Bacon or Sausage Links
Biscuits
\$14.00 per person

Build Your Own Biscuit Sandwich

Assortment of Bacon, Sausage Patties,
Eggs & Cheese
Fresh Fruit Salad
\$14.00 per person

Hot Off The Griddle

Pancakes
Scrambled Eggs
Bacon or Sausage Links
\$15.00 per person

Additional Services

Minimum of 10
(per person)

Assorted Hot Tea with lemons & honey \$3.00
Assorted Individual Juices \$3.00
Boiled Eggs \$2.00
Bagels & Cream Cheese \$4.00
Gluten-Free Blueberry Muffins \$6.00
Croissants \$3.00
Fresh Fruit Salad \$3.00
Assorted Muffins \$4.00
Assorted Pastries \$3.00
Sausage Gravy \$3.00
Turkey Sausage Patties \$3.00

All breakfast catering includes the necessary equipment and condiments

(ketchup, creamers, sugar, butter, jelly, etc.)

Disposable plates and utensils needed for service are included

Compostable disposables are available upon request

(1 hour allotted time)

The Rise & Shine

Frittata (meat & vegetarian options)
Fresh Fruit Salad
Assorted Muffins
\$15.00 per person

Morning Delight

Build Your Own Yogurt & Granola Parfaits
Granola
Vanilla Yogurt
Assorted Berries
Assorted Bagels with Cream Cheese
\$15.00 per person

Dietary Restrictions

(minimum of 10)

(per person)

Vegan & Gluten Free Home Fries \$3.00
Vegan French Toast Casserole \$7.00
Vegan Oatmeal with pecans, raisins & brown sugar on the side \$5.00

Break Service

Iced Water & necessary condiments are included

Mini Break Service

(1 hour allotted time)

Perfect for mornings or afternoons

Coffee Break - \$3.25

Freshly brewed coffee, assorted tea bags, lemons, and honey

Spa Water & Soft Drink Break - \$4.00

Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - \$4.75

Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Please call for additional break service options

(per person)

Full-Day Break Service

All day is refreshed once at a prescheduled time

Coffee Break - \$5.00

Freshly brewed coffee, assorted tea with lemons, and honey

Spa Water & Soft Drink Break - \$7.00

Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - \$6.50

Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Break Menu Items

Salty

Assorted Nuts \$3.00

Chex Mix \$3.00

Bagged Assorted Potato Chips \$3.00

Bagged Popcorn \$3.00

Homemade Chips & Ranch Dip \$4.00

Trail Mix \$3.00

Healthy Mix

Assorted Protein Bars \$5.00

Cubed Cheese & Crackers \$5.00

Fresh Fruit & Yogurt Dip \$5.00

Fresh Vegetables & Ranch Dip \$5.00

Hummus, Vegetables, & Pita Bread \$7.00

Sweet

Assorted Mini Candy Bars \$4.00

Assorted Muffins \$4.00

Gluten-Free Blueberry Muffins \$6.00

Assorted Cookies \$2.00

Chocolate Chip Brownies \$2.00

Boxed Lunches

Iced Tea (sweet & unsweet) & Water Included
Additional \$2.00 per person weekdays after 4:00pm & weekends
(Gluten-free bread is available for \$2.00 per person)

Specialty Boxed Lunches

Sandwiches can be assorted ,but sides and desserts must all be the same

Sandwiches (\$12.00 per person with one side and dessert)

- Oven-Roasted Turkey** - Lettuce, tomato, and cheddar on a kaiser roll
- BLT**- Bacon, lettuce, and tomato on white bread
- Fried Chicken Breast Sandwich** – Southern fried served on a brioche bun
- Grilled Chicken Breast** - Lettuce and tomato on a kaiser roll
- Traditional Chicken Salad** - House made with lettuce and tomato on croissant
- Pimento Cheese** - House made with lettuce and tomato on white bread
- Virginia Baked Ham** - Lettuce, tomato, and Swiss on a kaiser roll
- Vegan Vegetable Wrap** – Tomatoes, cucumbers, carrots, shaved red onion and hummus on a wrap

Sandwiches (\$14.00 per person with one side and dessert)

- Chicken Souvlaki** – Romaine lettuce, tomatoes with a side of tzatziki on grilled pita bread
- Italian** - Ham, salami, provolone, lettuce, tomato, onion, oregano, oil & vinegar on a grinder roll
- Mediterranean** – Oven-roasted turkey, marinated feta cheese, roasted red peppers, mixed greens, and a kalamata olive mayonnaise on a kaiser roll
- Roast Beef** - Roasted red peppers, provolone, horseradish mayonnaise on a kaiser roll
- Tarragon Chicken Salad** - House made with grapes, granny smith apples, and lettuce on a croissant
- Tuna Salad**- Lettuce and tomato on croissant

Salads (\$14.00 per person with a dessert)

- Chef Salad** - Ham, turkey, cucumbers, tomatoes, boiled eggs, red onions, and cheddar cheese
- Cobb Salad** - Avocado, turkey, bacon, boiled egg, tomatoes, red onions, and cheddar cheese
- Greek Salad** - Kalamata olives, pepperoncini, feta, tomatoes, red onions, and bell peppers
- Grilled Chicken Salad** - Char-grilled chicken strips, tomatoes, cucumbers and red onions
- Spinach Salad** - Fresh spinach, red onions, mushrooms, hard-boiled eggs
- Buffalo Chicken Salad** - Breaded chicken tossed in a buffalo sauce with blue cheese, red onion, cucumbers, and tomatoes

Dressing Choices

Honey Mustard, Italian, Ranch, Blackberry Vinaigrette, French, 1000 Island, or Balsamic Vinaigrette

(1.5 hour allotted time)

Prices Do Not Include Sales Tax

Add a second side to any boxed lunch for \$2.00 per person

Sides

- Red Bliss Potato Salad
- Fresh Fruit Cup
- Homemade Potato Chips
- Cucumber & Tomato Salad
- Pasta Salad
- Broccoli Salad

Desserts

- Assorted Cookies
 - Chocolate Chip Brownies
 - Fresh Fruit Cup
 - Gluten-Free Brownies
- (additional \$2.00 per person)

(1.5 hour allotted time)

Lunch & Dinner Offerings

Iced Tea (sweet & unsweet) & Water Included
Additional \$2.00 per person weekdays after 4:00pm & weekends

Deli Platter

Starting at \$16.00 per person

Sliced Deli Ham, Turkey, Traditional Chicken Salad

Assorted Cheese Slices

Lettuce, Tomato, Onion and Dill Pickles

Assorted Bread

Assorted Condiments

Choice of 2 Sides from the following:

Garden Salad, Fresh Fruit Salad, Chips with Ranch, and Red Bliss Potato Salad

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Roast Beef for \$3.00

Vegan Wrap for \$7.00

Four Salad Sampler (Vegan Option Available)

Starting at \$16.00 per person

Garden Salad with Ranch & Italian Dressing

Sliced Grilled Chicken

Pasta Salad

Broccoli Salad

Fresh Fruit Salad

Crackers

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Tarragon Chicken Salad \$5.00

Traditional Chicken Salad \$4.00

Tuna Salad \$5.00

Baked Potato & Salad Bar

Starting at \$16.00 per person

Garden Salad with Topping of

Sliced Grilled Chicken Breast, Broccoli, Tomatoes & Cucumbers

Ranch & Italian Dressing

Baked Potatoes with Toppings of

Bacon, Sour Cream, Shredded Cheese & Butter

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Baked Sweet Potatoes with Cinnamon Sugar \$3.00

Broccoli Salad \$3.00

Fresh Fruit Salad \$3.00

Prices Do Not Include Sales Tax

(1.5 hour allotted time)

Lunch & Dinner Offerings

Iced Tea (sweet & unsweet) & Water Included

Additional \$2.00 per person weekdays after 4:00pm & weekends

Greek Feast

Starting at \$17.00 per person

Chicken Souvlaki

Grilled Vegetables

Hummus

Grilled Pita Bread

Greek Salad with Toppings of

Kalamata Olives, Pepperoncini, Feta, Tomatoes, Red Onions, and Bell Peppers

with Greek Feta Dressing

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Baklava \$4.00

Spinach Spanakopita with Cucumber Dill Sauce \$4.00

Pasta Bar

Starting at \$16.00 per person

Choose 1 Pasta

Penne, Cheese Tortellini, Bowtie, or Linguini

Choose 2 Sauces

Marinara, Pesto Cream, Alfredo, or Meat Sauce

Garden Salad Ranch & Italian Dressing

Garlic Bread

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Grilled Chicken Breast \$3.00

Meatballs \$3.00

Chicken Parmesan \$7.00

Taco Bar

Starting at \$16.00 per person

Taco Chicken & Ground Beef

Spanish Rice

Soft Flour & Corn Tortillas

Shredded Lettuce, Cheese, Sour Cream, and Salsa

Garden Salad with Ranch & Italian Dressing

Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)

Guacamole \$3.00

Marinated Shrimp \$5.00

Seasoned Black Beans \$2.00

Tortilla Chips \$3.00

Queso \$3.00

Fajita Bar

Starting \$18.00 per person

Marinated Fajita Chicken & Flank Steak Strips

Grilled Onions & Peppers

Spanish Rice

Soft Flour & Corn Tortillas

Shredded Lettuce, Cheese, Sour Cream, and Salsa

Garden Salad with Ranch & Italian Dressing

Assorted Cookies

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional \$2.00 per person weekdays after 4:00pm & weekends

Starting at \$18.00 per person

One Entrée, Garden Salad, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie

**Additional Entrée Starting at \$4.00 per person*

**Additional Side Starting at \$3.00 per person*

Prices marked are additional cost
**Asterisks represent market priced items

Beef Entrées

Baked Ziti
Hamburger Steak
Meat Loaf
Meat Lasagna
Pot Roast
Stuffed Peppers with Beef & Rice
Shepards Pie

Beef Tips (add \$3)
Country Style Steak (add \$2)
Smoked Beef Brisket (add \$3)
Roast Beef with Au Jus (add \$3)

****Grilled Flank Steak with one of the following:**

Balsamic Caramelized Onions
Béarnaise Sauce
Madeira Sauce

****Ribeye Steak**

Chicken Entrées

BBQ Chicken (Bone-In)
Chicken & Dumplings
Chicken Pot Pie
Chicken Tenders
Fried Chicken (Bone-In)
Grilled Chicken Breast
Roasted Rosemary Chicken (Bone-In)

Chicken Stuffed with one of the following: (add \$2)

Cordon Blue
Broccoli & Cheese
Cornbread Stuffing with Apples
Goat Cheese & Sundried Tomatoes
Spinach, Feta and Mushrooms

Chicken Parmesan (add \$2)
Chicken Marsala (add \$2)
Chicken Piccata (add \$2)
Chicken Crepes (add \$2)
Pretzel Crusted Chicken (add \$2)
Roasted Airline Chicken (add \$2)

Chicken Breast with one of the following:

Apricot Glaze
Tomato & Basil Bruschetta
Orange Marmalade Glaze
Orange Whisky Glaze
Caramelized Onions & Apples (add \$2)
Teriyaki Glaze with Pineapple (add \$2)

(1.5 hour allotted time)

Prices Do Not Include Sales Tax

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional \$2.00 per person weekdays after 4:00pm & weekends

Starting at \$18.00 per person

One Entrée, Garden Salad, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie

**Additional Entrée Starting at \$4.00 per person*

**Additional Side Starting at \$3.00 per person*

Prices marked are additional cost
**Asterisks represent market priced items

Pork Entrées

Virginia Baked Ham

Country Ham

Pork Chops

Chopped Pork BBQ

Grilled Pork Tenderloin with one of the following: (add \$2)

Apricot Glaze

Red Grapes & Balsamic Glaze

Orange Marmalade Glaze

Rosemary & Lemon Glaze

Pork Chop stuffed with one of the following: (add \$2)

Bourbon, Apples & Cornbread

Grilled Pork Bourbon Peach Glaze

Seafood Entrées

Shrimp & Grits (add \$2)

Grilled Salmon with one of the following (add \$4)

Dill, Garlic, Parsley, Lemon & Olive Oil

Or

Lemon Dill Vinaigrette

Vegetarian & Vegan Entrées

Vegetable Lasagna

Stuffed Peppers with Vegetables & Rice

Pasta Primavera

Eggplant Parmesan

Vegetable Crepes

Mushroom Risotto Cakes

Lemon Basil Pasta with roasted tomatoes,
squash, zucchini, artichokes, spinach &
green olives (add \$2)

(1.5 hour allotted time)

Prices Do Not Include Sales Tax

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional \$2.00 per person weekdays after 4:00pm & weekends

Starting at \$18.00 per person

One Entrée, Garden Salad, Two Sides, Rolls & Corn Muffins, and Choice of Cookie or Brownie

**Additional Entrée Starting at \$4.00 per person*

**Additional Side Starting at \$3.00 per person*

Salad

Feature Salad with granny smith apples, golden raisins, candied pecans, and blue cheese on mixed greens with blackberry vinaigrette (add \$3)

Strawberry Spinach Salad with strawberries, toasted almonds & red onions with poppy seed vinaigrette (add \$3)

Vegetable

Braised Collard Greens
Broccoli Salad
Broccoli & Rice Casserole
Baked Beans
Black Beans
Black-Eyed Peas
Butter Beans
Carrot Souffle
Cut Corn
Corn on the Cob
Corn Pudding

Caramelized Carrots with Thyme
Cole Slaw
Deviled Eggs
Fruit Salad
Fried Apples
Green Beans
Grilled Vegetable Medley
Pinto Beans
Steamed Cabbage
Turnip Greens

Asian Vegetable Stir-Fry (add \$3)
Sautéed Haricot Verts (add \$2)
Steamed Asparagus (add \$2)
Pesto Green Beans (add \$2)
Roasted Brussels Sprouts (add \$2)
Roasted Root Vegetables (add \$3)

Starch

Baked Potato
(Butter & Sour Cream)
Boiled Parsley Potatoes
Garlic Mashed Potatoes
Herb Roasted Fingerling
Potatoes
Herbed Wild Rice
Jasmine Rice
Macaroni & Cheese
Pasta Salad
Potato Salad

Rice Pilaf
Herb Roasted Red Potatoes
Scalloped Potatoes
Whipped Sweet Potatoes (add \$1)
Butternut squash (add \$2)
Loaded Baked Potato (add \$3)
(Bacon & Cheese)
Baked Sweet Potato (add \$3)
(Butter & Cinnamon Sugar)

(1.5 hour allotted time)

Prices Do Not Include Sales Tax

Specialty Desserts

Pies

\$6.00 per person

Key Lime
Kentucky Bourbon Pecan Pie

Cakes

\$6.00 per person

Angel Food Cake
Carrot Cake
NY Style Cheesecake
Strawberry Cake

Ice Cream Sundae Bar

\$9.00 per person

Vanilla Ice Cream
Hot Fudge Topping
Rainbow Sprinkles
Oreo Crumbs
Cherries
Whipped Cream

Strawberry Cake with Vanilla & Strawberry Sauce



Additional Desserts

(per person)

Assorted Cheesecake Bites	\$4.00
Banana Pudding	\$4.00
Gluten Free Chocolate Torte	\$6.00

Please call for additional dessert options

Hot Reception Menu
(per person)

Reception

Cold Reception Menu
(per person)

McKimmon Center requires two hot items to be served in conjunction with alcoholic beverages. Please see the policy section for additional details

Asian Pork Dumplings with Soy Ginger Dipping Sauce \$5.00

Vegetable Spring Rolls with Sweet Thai Chili Sauce \$4.00

Savory Tartlets with Caramelized Onion & Goat Cheese with Balsamic Drizzle \$5.00

Wild Mushroom Risotto Cakes topped with a Mushroom & Parmesan Ragu \$4.00

Mushrooms stuffed with Sweet Italian Sausage & Parmesan \$4.00

Chicken & Pineapple Skewers with Teriyaki Glaze \$4.00

Spinach Spanakopita served with Cucumber Dill sauce \$4.00

Mini Assorted Quiches \$4.00

Fried Grit Cake topped with Pimento Cheese \$4.00

Breaded Chicken Tenders served with Honey Mustard & BBQ Sauce \$3.00

Beef Skewers with Fresh Mushrooms with Demi Sauce \$5.00

BBQ Pork Sliders with Cole Slaw & BBQ Sauce \$5.00

Pork Belly Sliders with a Molasses BBQ glaze \$5.00

Iced Tea & Water
included

Assorted Cubed Cheese Display with Crackers \$5.00

Fresh Fruit Display served with Yogurt Dip \$5.00

Fresh Vegetable Crudité's service with Ranch Dip \$5.00

Grilled Vegetable & Hummus Display with Pita Points \$7.00

Mini Honey Ham Biscuits with Whole Grain Mustard \$4.00

Grilled Pork Tenderloin with Watercress, and Dried Cranberry Chutney on
Toasted Baguette \$5.00

Asparagus Wrapped in Prosciutto with Cantaloupe Garnish \$5.00

Bruschetta with Fresh Tomato and Basil served with Crostini \$4.00

Mini Caprese Skewers with Grape Tomato, Fresh Mozzarella, Fresh Basil &
Balsamic Drizzle \$4.00

Roasted Beef Crostini with Horseradish Mayo \$5.00

Cocktail Shrimp Cold with Tails & served with Cocktail Sauce \$6.00
(3 Shrimp per person)

Southern Style Deviled Eggs \$3.00

Spinach Spanakopita
with Cucumber Dill Sauce



Cheese & Fruit Display



(1.5 hour allotted time)

Prices Do Not Include Sales Tax

Carving Station

A Carver is required for all stations. Carvers are \$50.00 per hour for minimum of 3 hours which includes set-up and tear down

Top Round of Beef

Slow Roasted Top Round Crusted with Herbs & Spices
Served with Horseradish, BBQ, Mayo & Dijon Mustard
*Market Price, Serves approximately 75 people

Whole Turkey Breast

Slow Roasted Turkey Breast
Served with Mayo, Cranberry & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves approximately 30 people

Roasted Pork Loin

Brown Sugar & Herb Crusted
Served with Herbed Mayo & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves approximately 40 people

Beef Tenderloin

Oven Roasted with Garlic & Herbs
Served with Mustard, Horseradish, Mayo & Au Jus
Crusty French Bread & Yeast Rolls
*Market Price, Serves approximately 25 people

Additional Beverages

(per person)

Assorted Soft Drinks	\$2.00
Bottled Water	\$2.00
Citrus Infused Water	\$3.00
Coffee Service	\$3.00
Lemonade	\$3.00
Hot Tea	\$3.00
Iced Tea	\$3.00

