


**McKimmon Center Catering Menu  
August 1, 2024 - July 31, 2025**

**KAPLAN  CATERING**

**Kaplan Catering – Full Flavored Fresh Cuisine  
Smoke Rise BBQ Co. – Traditional Smoked BBQ Catering  
Parrilla Picante – Authentic Taco and Latin Catering**

**9420 Forum Drive, Suite 111 Raleigh, NC 27615**

**919-274-0456**

**Bruce Kaplan**

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# KAPLAN CATERING

Kaplan Catering is proud to offer exciting and innovative full-flavored catering to the Triangle community for many years with an extraordinary selection of innovative foods and pastries. Our inspiration comes from the fresh flavors and food of Latin America, the Mediterranean, vegetarian entrees, and traditional southern fare. This menu is a sample of what we cater, for additional selections please call or email us.

We provide boxed lunches with traditional, regional, and international flavor accompanied by fresh salads and desserts. Our Smoke Rise BBQ division offers backyard BBQ cooking with Carolina hickory smoked BBQ, slow smoked brisket, and smoked, baked, or fried chicken.

Parrilla Picante, authentic Latin cuisine is our specialty and passion. We offer themed events including taco events, authentic Central and South American specialties.

From an elegant meal with appetizers, to a simple luncheon or catered theme party, let us help plan your next event. Select from our menus below to best suit your taste.

*\*Sales tax not included in menu prices\**

## **POLICIES AND PROCEDURES**

### **Bookings:**

Contact Kaplan Catering at KAPLANCATERING@CS.COM or by calling 919-274-0456. We require 5 business days advance notice to fully accommodate your order. We will try to accommodate all orders placed after that time, based on availability. Please confirm menu choices as soon as possible after booking.

There will be a \$75.00 service fee for orders that do not meet the minimum party requirement. Minimum requirements are listed in each meal section.

All catered lunches can not start before 11:30 am. Breakfast options are available earlier.

### **Service:**

All meals and beverages are served buffet style using paper placemats, paper plates, paper napkins, plastic cups, and heavy plastic cutlery. Upon request we can provide compostable disposables, clear plastic plates, silverware, cups, white china, glassware, stainless flatware with cloth napkins and tablecloths for an additional charge.

### **China and Plated Meals:**

For stainless flatware, china, glassware, and cloth napkins add \$5.00. For plated meals see page 15 for more information. We require a 80-guest minimum for plated service.

### **Eco-Friendly Efforts:**

Kaplan Catering is committed to serving the community and preserving the environment. We continually strive to be even more eco-friendly. Our green efforts include buying organic, seasonal and locally grown foods whenever possible. We offer 100% compostable greenware as an eco-friendly option and encourage the use of our reusable dinnerware and linens.

While diverting waste is a priority, we also work with food banks and shelters to donate excess foods back to our local community.

Biodegradable compostable dinnerware adds \$1.00 per person.

Composting service - \$1.00 per guest, per meal.

Eco-Friendly buffet reusable china plates glassware flatware rental adds \$5.00

### **Linens:**

Buffet line linens are included in the cost of the meal at no additional charge. Dining table linens are \$16.00 per table. McKimmon Center round tables will seat up to 8 guests per table. Some linens may incur additional cost depending on color and size.

### **Guarantees:**

The estimated guarantee for the number of guests will be required a minimum of five business days prior to the event date. The guarantee may be changed up to 72 hours (Monday – Friday) in advance of the event but cannot fluctuate by more than 20% from the original estimate. If no change in the guarantee is received within 4 business days, the number given five business days out will be invoiced. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. Final counts must be given directly to Bruce Kaplan of Kaplan Catering. (We require menu choices and final guest count to be **reconfirmed** 2 business days before your event.)

**Deposits:**

A deposit may be requested at the time of booking your event. Deposits are 40% of the estimated total contract. For events of 100+ guests, a deposit totaling 50% of the estimated contract may be required.

**Cancellation:**

Any event can be canceled without charge up to 45 days prior to the scheduled event date. Cancellations of less than 45 days prior are subject to a cancellation fee of 50% of the estimated total. Orders canceled within 5 business days are subject to full charges.

**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.

**Bar Services:**

Kaplan Catering will serve alcoholic beverages at your function but cannot serve as an agent to procure alcohol. Alcohol service time is limited to 1 hour unless special permission is given by the McKimmon Center. We can supply bartenders and set-ups and can serve only state beer and wine. Basic service is one bartender per 80 guests. Additional service may be suggested based on the circumstances of the event. Bartender charges are \$45.00 per hour with a minimum of 3 hours. There can be no drink tickets, cash bars or kegs at McKimmon Center events.

**Staff Allowance:**

All catering comes with basic service of one staff member for 2 hours of service for up to 30 people. Our basic service charge is based on \$30.00 per server per hour based on a 3-hour minimum including partial hours. Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to actual catering start time. If a client requests catering which is served in the same room as the program, staffing fee will be incurred until all catering is removed and the tables are cleared.

**Proposal & Confirmation:**

Menu and event proposal confirmations will be presented for review and approval email confirmation prior to the event. Please carefully review all event confirmation information, confirm proposals when required by Kaplan Catering. Please direct any questions or concerns to Kaplan Catering at 919-274-0456. Please confirm the final count, and menu items 2 days prior to the event.

**Payment:**

Balance of payment must be made in full by cash, check or credit card (Visa, M.C., American Express) on the day of the event unless prior arrangements have been made. North Carolina state agencies are subject to a 1% Wake County food and beverage tax. Tax exempt clients must provide official documentation prior to the event. Finance charges will be applied to past due balances at 1.5 percent per month. An administration service fee of 3% will be applied to all orders paid by credit card.

**Leftover Food 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 and 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 of leftover food items. Leftover food and beverages will be donated to food shelters or disposed of by the caterer at the conclusion of the meal function.

**Note-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

# Breakfast

Pricing is per person

Breakfast – 1.5 Hours of Service (minimum of 50 guests)

## **Full Breakfast Buffet \$14.95 per person**

- Fluffy scrambled eggs
  - Bacon and sausage
- Your choice of one(1) of each:
- Belgian waffles, French toast, mini pancakes
  - Biscuits, grits, cheese grits or hash brown
  - Beverage station with orange juice, coffee and water
  - Yogurt and granola, hot oatmeal bar or fresh fruit salad - add \$2.50

## **Breakfast Sandwich \$8.95 per person (Minimum of 80 guests) Served with coffee and water** Filling Choices: (Select up to 3 Sandwiches)

- Bacon, sausage, ham, turkey bacon, turkey sausage, egg, cheddar, american cheese, Havarti, swiss, spinach.

### Bread Selection

- Large biscuit, flatbreads, bagels, toasted brioche and artisan breads, toasted english muffin, toasted croissants. Gluten Free Options available for +\$1.50

Yogurt, hot oatmeal bar or fresh fruit salad - add \$2.50

## **Hot or Cold Continental Breakfast Package \$9.75 per person (Minimum of 80 guests)** (Choice of 3 of the following)

- Muffin assortment, Fresh fruit salad, sour cream coffee cake, assorted Danishes, hot oatmeal bar, hot Belgian waffle with syrup, assorted donuts, quiche, assorted fillings
- Served with coffee, hot tea, orange juice and water
- Bagels with cream cheese and butter, yogurt assortment with Granola + \$2.00 each.

Additional options are available upon request.

*\*Sales tax not included in menu prices\**

# Break Time

Pricing is per person

Break Service – 1.5 Hours of Service

Available weekdays and weekends

Break stations are billed separately for morning and afternoon functions. Sales tax not included.

## **Coffee service \$3.50 per person**

- Fresh brewed coffee with hot water and assortment of tea bags

## **Water service Coffee and Pastries \$7.00 per person**

- Assorted pastries: coffeecake, scones, muffins, Danish, donuts (choice of 2)
- Fresh brewed coffee with hot water and assortment of tea bags
- Fresh brewed coffee

## **Water service, Coffee and Juice \$5.75 per person**

- Fresh brewed coffee with hot water and assortment of tea bags, assorted fruit juices

## **Coffee and Dessert \$6.75 per person**

- Cookie assortment
- Brownies
- Fresh brewed coffee with hot water and assortment of tea bags

## **Coffee or Soda, Water and Snack Break \$8.50 per person**

- Fresh fruit salad
- Cheese and cracker tray
- Assorted soda or coffee
- Water

## **Add-Ons (prices are per person)**

- Regular coffee \$2.00
- Decaf coffee \$2.00
- Hot tea \$2.00
- Iced tea \$2.00
- Fruit punch \$2.50
- Assorted fruit juices \$2.50
- Milk \$2.25
- Infused water service or bottled water \$1.50
- La Croix or San Pellegrino \$1.00
- Lemonade fresh in house \$1.00
- Assorted sodas \$1.50
- Assorted pastries \$3.95
- Assorted granola bars \$2.75
- Homemade potato chips \$2.75
- Bagels and cream cheese \$3.50
- Fresh fruit salad \$3.50
- Cheese and cracker tray \$4.75
- Cookie assortment \$2.50
- Brownies \$3.25

*\*Sales tax not included in menu prices\**

# Boxed Lunches

## **Boxed Lunch In or Out of the Box - (Minimum of 80 guests)- \$13.99 per person**

\*Any Sandwich can be made as a wrap; any sandwich or wrap can be made gluten free with an additional charge\*

- Honey roasted turkey and swiss with honey dijonaise on baguette or croissant
- Roast beef and swiss with spring onion, horseradish mayo on baguette
- Smoked turkey and havarti with lettuce, tomato, herb mayo on ciabatta roll or croissant
- Southwestern turkey wrap - smoked turkey, cheddar, romaine, tomato and salsa rolled in a flour tortilla wrap
- Chicken Caesar wrap grilled chicken, romaine tossed in Caesar dressing with parmesan
- Cuban – sliced ham, pork and Swiss cheese, dijonaize and sliced pickle.
- Deviled egg salad on toasted wheat berry bread or toasted country white
- Grilled vegetable and red pepper hummus on toasted pita
- B.L.T. - bacon, lettuce and tomato on toasted country white bread with tomato cracked pepper mayo
- Croissant club with roast turkey, bacon, lettuce, tomato, served with tomato cracked pepper mayo
- Tuna salad with lettuce and onion on toasted wheat berry bread or toasted croissant
- Pimento cheese on toasted wheat berry bread
- Italian sub of ham or turkey, provolone, tomato, lettuce, onion, oil and vinegar
- Southern chicken salad on toasted croissant
- Ham, salami, provolone, roasted pepper, romaine, and tomato on crusty baguette with oil, vinegar, and herbs
- Veggie wrap with gouda spread, spinach, tomato, cucumber, carrots and avocado.

Served with choice of two sides: penne pesto pasta, potato salad, coleslaw, caesar salad, fresh potato chips, spiced sweet potato chips, corn tortilla chips and fruit salad.

**Beverages** – Iced tea and Water (Canned soda and bottled water with boxed lunch - add \$1.75)

**Desserts** – Assorted Cookies (Dessert Upgrade Chocolate Brownie or Mini Bundt Cake - Add \$1.50)

Additional options are available upon request.

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# Lunch Buffets

Pricing is per person

## **The Deli Buffet – 1.5 Hours of Service (Minimum of 50 Guests) \$17.95 per person**

Includes a selection of deli meats & cheeses according to customer preferences, two sides, assorted cookies, iced tea, water and a spread of toppings to dress up your sandwich.

Meat (Choice of 2)

- Turkey, ham, roast beef or salami

Cheese (Choice of 2)

- Swiss, provolone, havarti or american

Breads (choice of 3)

- White, wheat, sourdough, croissant, kaiser rolls, multi grain, wheat berry or rye bread
- **Additional meat or cheese +\$1.00**
- **Add tuna, chicken or egg salad Add\* \$1.00**

Toppings

- Lettuce, tomato, onion, pickle slices, mayo, chipotle mayo, dijonaise, mayo, mustard, tomato cracked pepper mayo

Buffet Sides (Choice of 2)

- Caesar salad, mixed greens salad with balsamic or ranch dressing, penne pesto pasta salad, homemade potato chips, potato salad, fruit salad, spiced N.C sweet potatoes chips

## **Authentic Latin Fiestas (Minimum of 50 guests)**

### **Taco Bar - \$18.95 per person**

With a choice of sliced grilled chicken, pork carnitas or grilled shredded beef. Choice of pinto, black or refried beans. Served with soft flour and grilled corn tortillas, tostadas, southwestern rice, shredded cheese, shredded lettuce, cilantro, jalapeños, sour cream, Pico de Gallo, salsa verde. Served with iced tea, water and an assortment of cookies.

### **Taco Salad Bar - \$18.95 per person**

With a choice of sliced grilled chicken, pork Carnitas or grilled shredded beef. Choice of pinto, black or refried beans. Served with southwestern rice, shredded cheese, shredded lettuce, cilantro, cucumbers, jalapeños, sour cream, Pico de Gallo, salsa verde, cilantro-lime vinaigrette & southwestern ranch dressing. Served with iced tea, water and an assortment of cookies.

### **Fajita Bar - \$18.95 per person**

With a choice of sliced grilled chicken or grilled sliced steak. Served with soft flour tortillas, sautéed peppers and onions, southwestern rice and refried beans, shredded cheese, shredded lettuce, cilantro, sour cream, jalapeños, Pico de Gallo, salsa verde. Served with iced tea, water and an assortment of cookies.

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**Nacho Bar - \$18.95 per person**

With a choice of sliced grilled chicken, grilled shredded beef, or pork carnitas. Choice of pinto or black beans. Served with fresh crispy corn chips, queso cheese dip, shredded lettuce, cilantro, sour cream, jalapeños, Pico de Gallo, salsa verde. Served with iced tea, water and an assortment of cookies.

**Quesadilla Station - \$18.95 per person**

With a choice of marinated grilled chicken, grilled shredded beef or pork carnitas. Served with cheese, peppers and onions.

Choice of pinto, black or refried beans. Served with southwestern rice, salsa, shredded lettuce, Pico de Gallo, jalapenos, sour cream, iced tea, water and an assortment of cookies. Vegetarian quesadilla with spinach and cheese, choice of pinto, black or refried beans. Served with southwestern rice, salsa, shredded lettuce, Pico de Gallo, jalapenos, sour cream, iced tea, water and an assortment of cookies.

**Burrito Station - \$18.95 per person**

Rolled Burrito with choice of meat and beans, rice, cheddar and jack cheeses. served with fresh corn chips and salsa, iced tea, water and an assortment of cookies. \*Meat choices: Marinated grilled chicken or grilled and chopped flank steak. \*Bean choices: refried beans, pinto beans or black beans.

**Additional Items (prices are per person)**

- Additional meat +\$2.50
- Sour cream +\$0.75
- Oven roasted sweet plantains +\$3.25
- Fresh guacamole +\$2.00
- Fresh hot queso (cheese dip) +\$2.25
- Grilled tofu +\$2.75
- Empanadas- choice of spinach, chicken or beef with salsa +\$3.95
- Grilled peppers and onions +\$2.00
- Canned sodas & bottled water +\$1.75
- La Croix or San Pellegrino carbonated water (assorted flavors) +\$1.00
- Fresh corn tortilla chips and salsa +\$1.75
- Latin desserts +\$2.50
- Fresh squeezed lemonade or fresh fruit beverages +\$1.00

Additional options are available upon request.

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# Dinner Buffet

We can provide halal meals upon request

Smoke Rise BBQ Menu - 1.5 hours of service (Minimum of 50 guests)

**Standard Buffet #1 \$17.95 per person**

Entree (select 1) – sides (select 2) choice of bread, choice of dessert, iced tea and water

**Standard Buffet #2 \$19.95 per person**

Entree (select 1) - sides (select 3) choice of bread, choice of dessert, iced tea and water

**Deluxe Buffet #1 \$22.95 per person**

Entree (select 2) - sides (select 2) choice of bread, choice of dessert, iced tea and water

**Deluxe Buffet #2 \$23.95 per person**

Entree (select 2) - sides (select 3) choice of bread, choice of dessert, iced tea and water

**Entree options:**

- Southern Fried Chicken
- Smoked Chicken Quarters with BBQ Sauce
- Hickory Smoked Pulled Pork BBQ
- Hickory Smoked Chicken Pulled BBQ
- Hickory Smoked Turkey Pulled BBQ
- Hickory Smoked Beef Pulled BBQ
- Chicken Fried Chicken
- Smoked Sliced Turkey with BBQ
- Grilled Pork Chops with BBQ on the side
- Slow Smoked Brisket +\$2.00
- Country Style Pork Ribs +\$2.00
- Smoked Pork Tenderloin +\$2.00
- Smoked Pork Loin +\$1.00
- Baby Baked Ribs +\$3.50

**Bread Options:**

- Dinner rolls
- Crispy french bread with butter
- Garlic bread
- Texas toast

**Dessert Options:**

- Chocolate brownie cake
- Caramel Cake
- All American chocolate cake
- Assortment of brownies and cookies
- Coconut cake
- Assortment of mini bundt cakes
- caramel bread pudding
- Banana pudding

**Side Options:**

- Mixed green salad or Caesar salad
- Parsley new potatoes or boiled potatoes
- Green beans or BBQ baked beans
- Mac and Cheese or smoked Mac and Cheese
- Corn (on or off the cob)
- Hoppin John
- Collard greens
- Twice baked mashed potatoes
- Coleslaw
- Potato Salad
- Roasted Vegetable Medley
- Garlic Mashed Potatoes

**Special Desserts +\$1.75**

- Cheesecake with Strawberry
- Tiramisú Cup
- Mixed berry shortcake
- Strawberry shortcake

*\*Sales tax not included in menu prices\**

Regular Dinner Buffet 1.5 hours of service (Minimum of 50 guests)

**Standard Buffet #1 \$17.95 per person**

Entree (select 1) – sides (select 2) choice of bread, choice of dessert Iced tea and water

**Standard Buffet #2 \$18.95 per person**

Entree (select 1) - sides (select 3) choice of bread, choice of dessert Iced tea and water

**Deluxe Buffet #1 \$21.95 per person**

Entree (select 2) - sides (select 2) choice of bread, choice of dessert Iced tea and water

**Deluxe Buffet #2 \$23.95 per person**

Entree (select 2) - sides (select 3) choice of bread, choice of dessert Iced tea and water

**Vegetarian & Vegan Entrees**

- Eggplant Parmesan
- Lasagna filled with three cheeses and spinach
- Spanakopita – greek pastry or spinach and cheese
- Empanadas - cheese, spinach and cheese, potato and cheese, black bean, roasted vegetable
- Pasta Alfredo primavera
- Vegetable Strudel – spinach and cheese, savory mushroom or grilled vegetable with smoked red pepper tomato sauce
- Stuffed poblano pepper with black lentils, rice and quinoa with smoked red pepper tomato sauce
- Roasted vegetable cassoulet and bean cassoulet with chickpeas
- Pasta vegetable saute - oven roasted tomato, grilled zucchini, red pepper, spinach, basil and garlic
- Stir fried oriental vegetables in teriyaki glaze served with steamed rice or brown rice
- Latin rice bowl with black beans, oven baked sweet plantains, caramelized onions with peppers, jack cheese and salsas
- Roasted ratatouille with basil couscous or herbed parmesan polenta
- Vegetable coconut curry with jasmine rice
- Potato and pea samosas with tamarind chutney or cilantro sour cream
- Falafel cakes with lemon tahini dressing, lettuce and tomato, served with grilled pita bread
- Mixed mushroom sautéed over parmesan polenta or broad pasta
- Black bean cakes with cilantro sour cream or salsa verde

**Beef and pork entrée(additional choices in our smoke rise BBQ menu)**

- Meatballs in Marinara
- Beef lasagna
- Meatloaf with gravy or BBQ sauce
- Pork roast with gravy
- Beef brisket slowly roasted in a rich bbq glaze
- Slow smoked roasted beef or pulled beef with au jus or bbq glaze
- Grilled pork chops with bbq glaze on side or apple compote

*\*Sales tax not included in menu prices\**

- Hot or mild italian sausage with sauteed peppers and onions
- Grilled greek marinated beef sliced with tzatziki sauce
- Grilled flank steak with caramelized onion gravy
- Sliced roast beef with brown gravy or au jus
- Slow roasted beef tips in beef gravy
- Roast prime rib with beef au jus +\$6.00
- Slow roasted beef filet with chipotle crema and manchego cheese +\$4.00
- Smoked pork tenderloin with bbq glaze
- Mexican beef filet with chipotle cream sauce

**Poultry entrees (additional choices in our smoke rise BBQ menu)**

- Oven roasted sliced turkey with gravy
- Chicken parmesan filled with three cheeses
- Herb roasted or smoked chicken breast with gravy or BBQ sauce
- Herb roasted grilled chicken breast quarter
- Chicken Milanese topped with a rich mushroom wine sauce
- Chicken Marsala with sautéed mushrooms
- Grilled bourbon chicken
- Chicken fried chicken with pepper gravy
- Chicken piccata with lemon and capers in garlic wine sauce
- Grilled chicken teriyaki breasts
- Chicken cordon bleu with shaved ham and swiss topped with lemon wine sauce
- Grilled chicken Milanese breaded and sautéed, filled with provolone shaved smoked ham
- Grilled chicken breast served over pasta alfredo
- BBQ chicken grilled or smoked, with bbq glaze
- Greek grilled lemon herb chicken breasts with tzatziki sauce
- Orecchiette or rigatoni with house made italian chicken sausage and broccoli
- Marinated and grilled chicken breast served with mediterranean pasta saute, grilled zucchini and red peppers, with spinach, roasted tomatoes, kalamata olives, capers, and feta cheese

*\*Sales tax not included in menu prices\**

## Seafood - market price

- Shrimp scampi served over pasta
- Teriyaki grilled salmon
- Salmon cakes with fresh cracked pepper and tomato aioli
- Grilled salmon with tomato-dill aioli
- Shrimp Alfredo

Additional options available upon request

### Side Options:

- Caesar salad with herb croutons
- Mixed green salad with choice of dressing
- Coleslaw
- Dill mustard potato salad
- Sauteed green beans and carrots
- Sauteed squash and onion
- Corn (on or off the cob)
- Sauteed vegetable medley
- Roasted vegetable medley
- Mashed potatoes
- Herb roasted potatoes
- Mac and Cheese
- Spiced sweet potatoes
- Parsley new potatoes
- Garlic mashed potatoes
- Jasmine rice pilaf
- Oven roasted rosemary potatoes
- Twice baked potatoes
- Brown rice
- Baked ziti

### Bread Options:

- Dinner rolls
- Crispy french bread with butter
- Garlic bread

### Dessert Options:

- Chocolate brownie cake
- Caramel cake
- All American chocolate cake
- Assortment of brownies and cookies
- Coconut cake
- Assortment of mini bundt cakes
- caramel bread pudding
- Banana pudding

### Special Desserts +\$1.75

- Cheesecake with Strawberry
- Tiramisú Cup
- Mixed berry shortcake
- Strawberry shortcake

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# Plated Service

**80-person minimum order for plated service. Price includes china and linens.**

**One Entree, Two Sides \$45.00 per person**

- Pre-set Salad
- Pre-set Dessert
- Sales tax not included \*Some options incur additional cost where noted

**Two Entrees, Two Sides \$48.00 per person**

- Pre-set Salad
- Pre-set Dessert
- Sales tax not included \*Some options incur additional cost where noted

**Staffing**

**Additional staff is charged at a rate of \$30 per staff member per hour (this includes partial hours).**

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# Appetizers

Pricing is per person

Appetizer stations (Minimum of 50 guests)

- Caesar salad station \$6.75
  - tossed and served with herbed croutons and shredded parmesan cheese
- Pasta station \$8.95
  - Alfredo, pesto, Puttanesca, and basil Marinara
- Shrimp and grits saute station \$9.95

**Appetizer displays (Minimum of 50 guests) \*denotes hot items.**

## **Vegetarian trays**

Artichoke and spinach dip with toasted pita points\*  
\$4.75

Bruschetta with grilled crostini  
\$4.75

Antipasto of marinated vegetables with cheese and olives  
\$5.25

Fresh cut fruit display  
\$4.75

Cheese board of imported and domestic cheeses, smoked and cured meats with assorted crackers  
\$7.25

Fresh potato chips with blue cheese dip  
\$4.75

Deviled eggs spiced or herbed  
\$4.25

Hummus with herbed pita points  
\$4.25

Homemade guacamole and fresh salsa served with tortilla chips  
\$4.95

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Spring rolls with homemade duck sauce & soy sauce\*  
\$5.50

California rolls with dipping sauce, wasabi, and pickled ginger  
\$6.50

Roasted red pepper and eggplant dip with toasted pita wedges  
\$4.50

Spanakopita triangles filled with spinach and cheese\*  
\$4.95

Potato samosas with cilantro sour cream\*  
\$5.95

### **Beef and pork trays**

Shredded beef empanadas with roasted chili peppers and jack cheese\*  
\$4.95

House smoked bbq brisket sliders with bread-and-butter pickles\*  
\$5.95

Pork potstickers with dipping sauce\*  
\$5.25

Sausage in pastry with pommery mustard\*  
\$5.25

Mini meatballs with bbq glaze or parsley garlic sauce\*  
\$5.25

Mini ham biscuits with apricot honey mustard\*  
\$4.50

\*\*Roast beef or grilled sliced flank steak with fresh baked rolls  
\$7.50

European cheese tray with smoked and cured meats, jams and mustards  
\$7.50

Italian sausage and peppers with roasted garlic bread\*  
\$5.50

*\*Sales tax not included in menu prices\**

NC hickory smoked pulled pork sliders with coleslaw  
\$4.75

### **Poultry trays**

Hot chicken fingers with sauces\*  
\$5.95

Grilled chicken and cheese quesadilla wedges with tropical salsa or Pico de Gallo\*  
\$6.50

Chicken wings: spicy, aisan, BBQ, chipotle or smoked with assorted sauces\*  
\$6.75

Chicken potstickers with dipping sauce\*  
\$6.50

Shredded chicken empanadas with roasted peppers and jack cheese\*  
\$6.25

Oven roasted or smoked turkey sliced with assortment of fresh dinner rolls  
\$6.75

Grilled jerk chicken skewers with jerk ranch dip or caribbean mango salsa\*  
\$6.50

### **Seafood**

Pan sauteed crab cakes with tomato cracked pepper aioli\*  
\$8.95

Shrimp or scallops wrapped in bacon in light BBQ glaze\*  
\$8.00

Crab dip with toasted crostini  
\$7.75

Salmon, tuna, or sashimi roll with ginger dipping sauce  
\$8.95

Shrimp cocktail with cocktail sauce and lemon wedges  
\$12.50

Grilled shrimp quesadillas with roasted chili peppers and jack cheese\*  
\$8.95

*\*Sales tax not included in menu prices\**

Marinated shrimp and artichoke skewers  
\$7.25

Additional options are available upon request.

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