



1040 TRYON VILLAGE DR. SUITE 601 CARY, NC 27518

MCKIMMON CONFERENCE & TRAINING CENTER

CORPORATE & SOCIAL CATERING MENU

August 1, 2024 – July 31, 2025

Please complete our [McKimmon Center Booking Request Form](#) to start planning your upcoming event. For general inquiries, please contact us via email at info@craftpublichouse.com. We respond to all booking requests and inquiries within 24 hours.

FOR IMMEDIATE SERVICE NEEDS, PLEASE CONTACT A MEMBER OF OUR EVENT MANAGEMENT TEAM

- Laura Eischen, Hospitality Coordinator – 919.272.8292 / laura@craftpublichouse.com
- Kristy Shaver, Catering & Events Manager – 919.368.0117 / kristy@craftpublichouse.com



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POLICIES & PROCEDURES

BOOKING POLICIES

Standard Bookings – Up to 200 Guests

To ensure a successful event, please reserve your date as soon as possible. We request that all standard bookings are confirmed a minimum of 5 business days in advance. This includes final menu selections, guest counts, order approved, contract signed, and deposit paid. We may be able to accommodate last-minute requests; however, such requests may result in limited menu options and additional service charges.

Large Event Bookings – 200+ Guests

For events with 200 to 500 guests, we kindly ask for a 2-week lead time (10 business days) in order to best serve your needs. Events with more than 500 guests, will require a 3-week lead time (15 business days) to properly plan and prepare for your event.

Minimum Order Requirements

Minimums vary by meal period and service type as outlined at the top of each menu page.

GUARANTEE POLICY

Booking Deadline

We ask for a final guaranteed headcount at as follows:

- Bookings of 30 to 200 guests: 5 Business Days
- Bookings of 201 to 500 guests: 10 Business Days
- Bookings of 501 to 1000 guests: 15 Business Days
- Bookings larger than 1000 guests: 20 Business Days

Amended Guest Counts

We understand that things happen, and will do our best to accommodate last minute changes.

We will accept headcount changes of +/- 10% as follows:

- Bookings of 30 to 200 guests: 48 hours prior to your event
- Bookings of 201 to 500 guests: 72 hours prior to your event
- Bookings of 501 to 1000 guests: 5 business days prior to your event
- Bookings larger than 1000 guests: 5 business days prior to your event

BILLING & PAYMENT

Event Estimate & Service Contract

Once your menu details have been finalized, we'll send you billing estimate and service contract for approval. Once approved, you will receive an invoice for the estimated total of your event which will be based on the menu and service options selected, along the number of guests you have provided.

Sales Tax

Please note that menu item prices do not include sales tax. Sales tax will be added at the current local rate in Cary, NC as of your event date. If the tax rate changes after the deposit has been made, the updated rate will be reflected on the final invoice and adjusted accordingly.

Tax Exemptions

To ensure proper invoicing, tax-exempt documentation must be provided prior to acceptance of your event estimate and will be noted in your service contract.

Payment Options

We accept catering payments for McKimmon Center events as follows:

- ACH – A secure payment link will be sent via email
- Credit Card – We accept all major credit cards including Visa, Mastercard, American Express
- Corporate Checks – Final payment must be received 5 business days prior to event
- Government Checks – Final payment will be due within 30 days following your event

Deposits

To guarantee your event, we require a 50% deposit. Deposits should be paid upon acceptance of your event estimate and service contract, in accordance with the deadlines outlined in our Guarantee Policy.

Final Invoice

Upon completion of your event, your invoice will be updated as necessary to reflect amended guest counts, beverage consumption, or additional time and materials required for your event.

Final Payment

Payment for the remaining balance will be due upon receipt.

Finance Charges

Any outstanding balance will incur finance charges at a rate of 2% per month if not paid within 30 days.

CANCELLATION POLICY

Standard Cancellations

Any event can be canceled without charge up to 5 business days prior to the scheduled event date. Cancellations made after this time will be charged as follows:

- Canceled less than 5 business days prior to your event – 25% of total
- Canceled less than 4 business days prior to your event – 50% of total
- Canceled less than 3 business days prior to your event – 75% of total
- Canceled less than 2 business days prior to your event – 100% of total

Special Order Cancellations

Cancellation of custom or special-order items are non-refundable if made less than 10 business days prior to your event.

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.

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 and beverages 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 food borne 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.

STAFF ALLOWANCE

Standard Booking Allowance (Parties up to 200 guests)

Standard events will include basic staffing for 1.5 hours as follows:

- 30 to 60 Guests – 1 Server
- 61 to 125 Guests – 2 Servers
- 126 to 200 Guests – 3 Servers

The basic staffing time allowance should provide adequate time for your meal service and is intended to cover the allotted time to serve, clear, and clean up. The time window will begin at your scheduled start time and will end upon completion of final clean up after service. If your event runs late, you will be charged at an hourly rate of \$50 / hour per employee, for the additional time incurred for our staff to complete their duties.

Large Event Booking Allowance (Parties of 200+ guests)

Large events will include basic staffing of 3 servers for up to 2 hours, but will most likely require additional staff. Such staffing requirements will vary based on headcount, menu selections, and services requested. We will make staffing recommendations based on the details of your event to ensure that your guests receive the best service we can provide. Rates for additional staff listed below.

Basic Staffing Parameters

Our catering servers will restock the buffet, clear tables, and clean up as needed throughout the duration of service. Basic staffing allows for self-serve buffet service only. Additional service options may be available upon request, but will be handled on a case-by-case basis and will be subject to additional staffing charges.

Additional Staffing Charges

- Service staff will be charged at the rate of \$50 / hour per person (Minimum 4 hours)
- Bar staff will be charged at the rate of \$50 / hour per person (Minimum 4 hours)
- Culinary staff will be charged at the rate of \$50 / hour per person (Minimum 6 hours)

SERVICE PRICING

Linens

Basic black linens will be provided at no charge for all food and beverage serving stations. Black or white linens for round dining tables are available for \$30 per table. Linen napkins are available for \$2 per guest. Please note, our linen vendor requires a minimum 30-day notice for these items. Delivery charges may apply.

Standard Disposable Dinnerware

Buffet and boxed meal service will include heavy duty disposable plates, napkins, cups, ice, silverware, and placemats.

Premium Disposable Dinnerware

Premium disposable items available upon request. Pricing will vary based upon your needs. Selections for premium service items will require advanced notice of 10 business days and will not be refundable once they are ordered.

China Service

China service is available for \$10 per guest. This will include dinnerware, glassware, flatware, and linen-like disposable napkins. Additional charges may apply for extra plates, glasses, flatware that may be required for multi-course service. Advanced notice of 30 days is requested to ensure availability of requested items.

ALCOHOL SERVICE

McKimmon Center Alcohol Service Requirements

The McKimmon Center does not allow drink tickets or cash bars. All alcohol service will be treated as an open bar event. Alcohol service time is limited to 1 hour unless special permission is given by the McKimmon Center. Beer and wine are the only items that may be served unless special permission has been given for liquor service by the venue.

Bar Menu Selection

Craft Public House can procure and serve alcohol for your event. We have accounts with several of local vendors and can provide a customized selection of beer and wine for your event. We will be happy to make suggestions, and will work with you to ensure a well-balanced selection for your guests. All selections and quantities must be finalized in accordance with the booking deadlines as outlined in our Guarantee Policy. Bar menu prices will vary based on your selections. If any of your selections are out of stock, we will substitute a comparable item for the same price.

Bar Service Pricing

Service of alcohol requires a bartender in attendance. We will provide bar staff as outlined below at a rate of \$50 / hour per bartender (Minimum 4 hours). This will include 2 hours to pack, transport and setup, 1 hour for service, and 1 hour to clean up. Extended service will incur charges at a rate of \$50 / hour per bartender.

- 30 to 60 Guests – 1 Bartender
- 61 to 125 Guests – 2 Bartenders
- 126 to 200 Guests – 3 Bartenders
- 200+ Will vary based on your needs

All buffet and box lunch prices are based on an hour and a half (90 minutes) time frame. Additional time is charged at a rate of \$1.00 per person per hour for groups under 100 and \$.50 per person per hour for groups over 100 or each additional hour or part thereof. All meals will be ready to serve 15 minutes prior to actual catering start time.

BREAKFAST BUFFET PACKAGES

Available for service Monday – Friday, from 7am – 11am. Minimum 30 guests
Packages priced per person and include ice water and coffee.

PLEASE REFER TO OUR A LA CARTE BREAKFAST MENU TO MAKE YOUR BUFFET SELECTIONS

BAKERY BLISS - \$14

- Assorted Pastries & Muffins (2 / person)
- Irish Butter Biscuits (2 / person)
- Assorted Jams

GRAB & GO - \$16

- Assorted Pastries (1 / person)
- Assorted Whole Fruit (1 / person)
- Assorted Yogurt Cups (1 / person)
- CPH Granola Bar (1 / person)

HANDHELDS - \$16

- Assorted Breakfast Sliders (1 / person)
- Assorted Whole Fruit (1 / person)
- Assorted Muffins (1 / person)
- CPH Granola Bar (1 / person)

POWER PACK - \$18

- Assorted Pastries (1 / person)
- Assorted Whole Fruit (1 / person)
- Greek Yogurt Parfait (1 / person)
- CPH Granola Bar (1 / person)

CAROLINA CLASSIC - \$19

- Choice of two egg entrées
- Stone Ground Grits
- Pit-Smoked Ham (1 / person)
- Sausage Links (2 / person)
- Irish Butter Biscuits w/Jam (2 / person)

FULL MONTY - \$25

- Choice of 2 Egg Entrées
- Choice of 1 Breakfast Entrée
- Choice of 1 Breakfast Meat
- Choice of 1 Breakfast Side
- Assorted Muffins & Pastries (1 / person)

WRAPPERS DELIGHT - \$15

- Assorted Breakfast Wraps (2 halves / person)
- Breakfast Potatoes
- Assorted Whole Fruit (1 / person)

OLD FAITHFUL - \$16

- Scrambled Eggs or Cheesy Eggs
- Breakfast Potatoes
- Bacon & Sausage Links (2 each / person)
- Irish Butter Biscuits w/Jam (2 / person)

CRAFT CONTINENTAL - \$17

- Assorted Pastries & Muffins (1 / person)
- Irish Butter Biscuits w/Jam (2 / person)
- Assorted Whole Fruit (1 / person)
- Greek Yogurt Parfait (1 / person)

DOUBLE OR NOTHING - \$21

- Choice of two egg entrées
- Choice of two breakfast meats
- Choice of two breakfast sides
- Choice of two pastry items (1 / person)

CROWD PLEASER - \$23

- Choice of two egg entrées
- Chicken Biscuit Sliders (1 / person)
- Breakfast Potatoes
- Seasonal Fruit Salad
- Assorted Pastries (1 / person)

BRUNCH TIME - \$27

- Choice of two egg entrées
- Corned Beef Hash
- Shrimp & Grits
- Irish Butter Biscuits w/ Sausage Gravy
- Assorted Muffins & Pastries (1 / person)

A LA CARTE BREAKFAST MENU

Available for service Monday – Friday, from 7am – 11am

MUFFINS & PASTRIES

BAKED FRESH DAILY. AVAILABLE BY THE DOZEN.


Chocolate Chip Muffins – Vanilla muffins with milk chocolate chips - \$25

Blueberry Muffins – Tender, fresh-baked muffins with crystalized sugar topping - \$25

 **Blueberry Muffin** - \$4.00 (Prepackaged & Offered Individually)

Cheese Danish – Laminated pastry dough with sweet and tangy cheese filling - \$30

Cinnamon Rolls – Hand-rolled with cream cheese icing - \$30

 **Sticky Buns** – Classic cinnamon roll with candied pecans - \$35

Apple Turnovers – Puff pastry, granny smith cinnamon apples, vanilla icing - \$35

Ham & Cheddar Rolls – Smoked ham, aged cheddar, mornay sauce, green onions - \$35

BREAKFAST SLIDERS

SERVED ON FRESH-BAKED IRISH BUTTER BISCUITS. AVAILABLE BY THE DOZEN.

Chicken Biscuit Sliders – Hand-breaded buttermilk chicken tender, hot honey glaze - \$60

Ham & Cheese Sliders – Crustless quiche with pit-smoked ham and cheddar cheese - \$55

Florentine Sliders – Crustless quiche with spinach, tomatoes and mozzarella - \$55

EGG ENTRÉES

SERVES 10 TO 15 GUESTS.

Scrambled Eggs - \$50

Cheesy Eggs – Scrambled eggs with American cheese - \$60

Signature Bakes & Scrambles - \$70

THE FOLLOWING MAY BE ORDERED AS A CLASSIC SCRAMBLE OR FLUFFY BAKED STRATA

- **Garden** - Broccoli, mushrooms, onions, peppers, muenster cheese
- **Carolinian** - Pit-smoked ham, pimiento cheese, green onions
- **Southwest** - Sausage, onions, tomatoes, avocado, pepper jack cheese
- **Pot Belly** – Ham, bacon, sausage, cheddar
- **Greek** – Spinach, tomatoes, onions, feta

BREAKFAST ENTRÉES - \$90

SERVES 10 TO 15 GUESTS.

Corned Beef Hash – House-brined corned beef brisket, tender potatoes, onions and peppers

Shrimp & Grits – Stone-ground grits, sautéed shrimp, bacon, scallions and garlic jus

Chicken & Biscuits– Irish butter biscuits, buttermilk fried chicken, scratch-made sausage gravy

BREAKFAST ACCOMPANIMENTS

SERVES 10 TO 15 GUESTS.

Meats - \$50

Bacon (30 Strips)

Pork Sausage Links (30 Links)

Pit-Smoked Ham (20 Slices)

Classic Sides - \$50

Breakfast Potatoes

Stone-Ground Grits

Apple-Cinnamon Oatmeal

Premium Sides - \$60

Seasonal Fruit Salad

Cheddar Grits

Greek Yogurt Parfaits (10)

INDIVIDUALLY BOXED BREAKFAST MENU

Available Monday – Friday, from 7am – 11am. Service includes ice water and coffee.
Minimum 30 boxed items per order. Maximum 100 boxed items per order

BREAKFAST SANDWICHES

SERVED ON A SCRATCH-MADE BRIOCHE BUN WITH CHOICE OF BREAKFAST POTATOES, GRITS, OR FRESH CUT FRUIT
SUBSTITUTE GLUTEN FREE BUN - \$2 / SUBSTITUTE EGG WHITES - \$1

Fried Chicken Sandwich – Hand-breaded, served with hot honey glaze (on the side) - \$15

Bacon, Egg & Cheese – Hickory smoked bacon, cheddar cheese - \$14

Ham, Egg & Cheese – Pit-smoked ham, Swiss cheese - \$14

Sausage, Egg & Cheese – House made pork sausage patty, pepper jack cheese - \$14

BREAKFAST WRAPS

SERVED ON A FLOUR TORTILLA WITH CHOICE OF BREAKFAST POTATOES, GRITS, OR FRESH CUT FRUIT
ALL WRAPS PREPARED WITH SCRAMBLED EGGS / SUBSTITUTE SCRAMBLED EGG WHITES - \$1

 **Garden** – Broccoli, mushrooms, onions, peppers, muenster cheese - \$14

Carolinian – Pit-smoked ham, pimiento cheese, green onions - \$14

Southwest – Sausage, onions, tomatoes, avocado, pepper jack cheese - \$14

Potbelly – Ham, sausage, bacon, cheddar cheese - \$14

PERSONAL BREAKFAST PIZZAS

SERVED ON 10" HANDMADE CRUST / SUBSTITUTE GLUTEN FREE CRUST – \$3

Sausage & Peppers – Sausage gravy, red bell peppers, scrambled eggs, mozzarella, provolone – \$15

 **Roasted Tomato** – Olive oil, ricotta, roasted tomatoes, scramble eggs, mozzarella, provolone - \$15

Ham & Cheese – Parmesan sauce, scrambled eggs, ham, cheddar, scallions, mozzarella, provolone - \$15

BREAKFAST ENTRÉES

Breakfast Lasagna – Fresh pasta, scrambled eggs, sausage gravy, roasted red peppers, ham, mozzarella, provolone and cheddar. Served with garlic bread - \$18

Breakfast Burrito – Scrambled eggs, sausage, sauteed onions, tomatoes, pimiento cheese, fire-roasted salsa. Served with tomato chili sauce and house taco sauce. Served with breakfast potatoes - \$17

Wake & Bacon Bowl – Breakfast potatoes, sausage gravy, scrambled eggs, cheese, bacon, scallions - \$16

BREAKFAST BEVERAGES

Individual Drinks

Bottled Water - \$2

Canned Soda (Assorted) - \$2.50

Bottled Juice - \$3

Apple, Orange, Cranberry

By the Gallon (Serves 8 to 12)

All-Natural Premium Orange Juice - \$24

Fresh Brewed Iced Tea - \$18

Fresh Brewed Columbian Coffee - \$30

Served with assorted creamers and sweeteners



EXCLUSIVE PIZZA PARTNER OF THE MCKIMMON CENTER

Since opening in 2010, we've earned a reputation for having some of the best pizza in town. Our all-star lineup is built on handmade dough and features scratch-made sauces, premium toppings, and our signature cheese blend. We offer traditional round pies as a 10" personal, or 16" family-style along with Sicilian-style sheet pizzas prepared on fresh-baked focaccia.

Our 10" pies are the perfect option for boxed meal service. This works well for smaller groups and allows for individual customization. We usually suggest this for groups of 50 or less, but can offer 10" pizzas for up to 100 guests per event. This option can be paired with other boxed offerings for larger groups to provide a variety of items for your attendees to choose from.

Our 16" pies are a great option for groups of 100 to 200 guests as they allow you to offer a nice variety to your attendees with the ability everyone to enjoy 2 or 3 unique slices. Our Sicilian-style sheet pizzas are prepared on fresh-baked focaccia and offer the perfect choice for large gatherings (200+), but are available for events of all sizes. The focaccia crust is very forgiving and holds up extremely well for catered service.

Gluten-free crust is available as a 10" personal pizza and may be ordered individually as needed for your guests.

Pizza service is available for breakfast, lunch, and dinner. Our lineup features an array of options with something for everyone. We have outlined suggested servings on our menu, but this can vary based on your group and how many other items you've ordered. Our team is happy to help if you need assistance building your menu.

PIZZA MENU

Available for service Monday – Friday, from 9am – 6pm. Minimum \$500 Total Order

Substitute Gluten Free 10” Crust - \$3.00

PIZZA SPECS

	Rounds Pies		Sheet Pizza
Size	10”	16”	18” x 26”
Servings	1	3 to 4	8 to 12
Slices	6	8	32

Sauce – All pizzas prepared with marinara unless otherwise specified

Cheese – All pizzas topped with mozzarella and provolone

BUILD YOUR OWN



	10” Round	16” Round	Sheet Pizza
Cheese Pizza – Handmade crust, marinara, mozzarella, provolone	\$ 11.00	\$ 22.00	\$ 54.00
Gluten Free Cheese Pizza	\$ 14.00	N/A	N/A
Toppings (each)	\$ 1.00	\$ 3.00	\$ 6.00

Toppings: Pepperoni, Italian Sausage, Ground Beef, Ham, Roasted Chicken, Bacon, Onions, Red Bell Peppers, Cremini Mushrooms, Black Olives, Roma Tomatoes, Banana Peppers, Jalapeños

BREAKFAST PIZZAS

	10” Round	16” Round	Sheet Pizza
Sausage & Peppers – Sausage Gravy, Scrambled Eggs, Red Bell Peppers	\$ 15.00	\$ 35.00	\$ 75.00
Roasted Tomato – Olive oil, Ricotta, Scrambled Eggs, Roasted Tomatoes	\$ 15.00	\$ 35.00	\$ 75.00
Ham & Cheese – White Sauce, Scrambled Eggs, Ham, Scallions, Cheddar	\$ 15.00	\$ 35.00	\$ 75.00

SPECIALTY PIZZAS

	10” Round	16” Round	Sheet Pizza
Americano – Pepperoni, Sausage, Ham, Onions, Peppers, Mushrooms	\$ 15.00	\$ 35.00	\$ 75.00
Italian Meat – Pepperoni, Salami, Italian Sausage, Seasoned Beef	\$ 15.00	\$ 35.00	\$ 75.00
BBQ Chicken – BBQ Sauce, Roasted Chicken, Caramelized Onions, Bacon	\$ 15.00	\$ 35.00	\$ 75.00
 Margherita Blanca – Olive Oil, Garlic, Roma Tomatoes, Mozzarella, Basil	\$ 15.00	\$ 35.00	\$ 75.00
Chicken Alfredo – Alfredo, Chicken, Bacon, Broccoli, Sun-Dried Tomatoes	\$ 15.00	\$ 35.00	\$ 75.00
 Roasted Veggie – Eggplant, Zucchini, Red Onions, Red Bell Peppers	\$ 15.00	\$ 35.00	\$ 75.00
Goombah – Pepperoni, Sliced Meatballs, Roasted Garlic, Whipped Ricotta	\$ 15.00	\$ 35.00	\$ 75.00
Chicken Pesto – Pesto, Roasted Chicken, Sun-Dried Tomatoes, Red Onions	\$ 15.00	\$ 35.00	\$ 75.00
Cubano – Dijon Sauce, Smoked Ham, Pulled Pork, Chopped Pickles	\$ 15.00	\$ 35.00	\$ 75.00
Cheeseburger – 1000 Island, Ground Beef, Bacon, Caramelized Onions	\$ 15.00	\$ 35.00	\$ 75.00
Fiesta – Creamy Taco Sauce, Chicken, Black Bean Salsa, Chili Sauce	\$ 15.00	\$ 35.00	\$ 75.00

DESSERT PIZZAS

	10” Round	16” Round	Sheet Pizza
Cinnamon Crunch – Cinnamon Custard, Streusel Topping	N/A	\$ 20.00	N/A
Strawberry Cheesecake – Sweetened Cream Cheese, Strawberry Jam	N/A	\$ 20.00	N/A
S’mores – Marshmallow Fluff, Milk Chocolate, Graham Cracker Crumble	N/A	\$ 20.00	N/A

BUILD YOUR PERFECT PIZZA PARTY

- Choose your style
- Determine quantity
- Select your pizzas - 4 to 5 options work well for most parties
- Salad – We suggest selecting 1 or 2 options from our a la carte menu
- Wings – Always a crowd pleaser! Refer to our appetizer menu for details
- Dessert – Our 16” dessert pizzas are cut in strips and serve 8 to 12

PASTA BUFFET PACKAGES

Available for service Monday – Friday, from 11am – 7pm. Minimum 30 guests
All buffet packages are priced per person and include ice water, iced tea, and lemonade.

PICK-2 PASTA BUFFET - \$25

- Choice of 2 salads
- Choice of 2 pasta entrées
- Choice of bread
- Choice of dessert (1 / person)

PICK-3 PASTA BUFFET - \$30

- Choice of 2 salads
- Choice of 3 pasta entrées
- Choice of bread
- Choice of dessert (1 / person)

CHOOSE FROM THE FOLLOWING TO BUILD YOUR PERFECT PASTA PACKAGE

Salad Options

- Caesar
- Garden
- Greek + \$.50 / Person
- Wedge + \$1 / Person

Pasta Options

-  Baked Ziti
-  Cheese Ravioli
- Sausage Pepper Pasta
- Lasagna
- Chicken Marsala
- Chicken Alfredo
- Lemon Chicken
- Shrimp Scampi + \$2 / Person
- Steak Marsala Ravioli + \$3 / Person

Bread Options

- Garlic Bread (1 / person)
- Focaccia (1 / person)
- Garlic Bread & Focaccia (1 of each per person) + \$1

Dessert Options

- Assorted Cookies
- Assorted Cookies & Brownies + \$.50 / Person
- Brownies & Gluten Free Blondies + \$1 / Person
- Assorted Cupcakes + \$1 / Person
- Assorted Dessert Cups + \$1.50 / Person
- Assorted Pies & Cheesecakes + \$2 / Person

PLEASE REFER TO THE A LA CARTE SECTION OF OUR MENU FOR FULL DESCRIPTIONS OF EACH ITEM.

CLASSIC BUFFET PACKAGES

Available for service Monday – Friday, from 11am – 7pm. Minimum 30 guests
All buffet packages are priced per person and include ice water, iced tea, and lemonade.

CLASSIC LUNCHEON BUFFET - \$27

- Choice of 2 salads
- Choice of 2 house specialties
- Choice of 2 sides
- Yeast rolls with honey butter (1 / person)
- Choice of dessert (1 / person)

CLASSIC DINNER BUFFET - \$32

- Choice of 2 salads
- Choice of 3 house specialties
- Choice of 2 sides
- Yeast rolls with honey butter (1 / person)
- Choice of dessert (1 / person)

CHOOSE FROM THE FOLLOWING TO BUILD YOUR CLASSIC BUFFET PACKAGE

Salads

- Caesar
- Garden
- Greek + \$.50 / Person
- Wedge + \$1 / Person

House Specialties

-  Roasted Eggplant
- Chicken Marsala
- Chicken Francese
- Herb-Roasted Chicken
- Sausage & Peppers
- Baby Back Ribs + \$2 / Person
- Pot Roast
- Meatloaf
- Grilled Steak Medallions + \$2 / Person
- Lemon Mahi + \$3 / Person
- Bourbon Glazed Salmon + \$3 / Person

Sides

- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Wild Rice
- Mac & Cheese w/Crumb Topping
- French Green Beans
- Balsamic Glazed Brussell Sprouts
- Roasted Carrots
- Broccoli Gratin

Dessert

- Assorted Cookies
- Assorted Cookies & Brownies + \$.50 / Person
- Brownies & Gluten Free Blondies + \$1 / Person
- Assorted Cupcakes + \$1 / Person
- Assorted Dessert Cups + \$1.50 / Person
- Assorted Pies & Cheesecakes + \$2 / Person

SMOKEHOUSE BUFFET PACKAGES

Available for service Monday – Friday, from 11am – 7pm. Minimum 30 guests
All buffet packages are priced per person and include ice water, iced tea, and lemonade.

BBQ LUNCH BUFFET - \$24

- Choice of 2 smokehouse entrées
- Choice of 2 picnic sides
- Cornbread muffins w/honey butter (1 / person)
- Choice of dessert (1 / person)

BBQ DINNER BUFFET - \$29

- Choice of 3 smokehouse entrées
- Choice of 3 picnic sides
- Cornbread muffins w/honey butter (1 / person)
- Choice of dessert (1 / person)

CHOOSE FROM THE FOLLOWING TO BUILD YOUR SMOKEHOUSE BUFFET PACKAGE

Smokehouse Entrées

- Pulled Pork
- BBQ Chicken
- Baby Back Ribs + \$2 / Person
- Glazed Salmon + \$3 / Person
- Beef Brisket + \$5 / Person

Picnic Sides

- Potato Salad
- Pasta Salad
- Coleslaw
- Salt & Pepper Chips
- BBQ Baked Beans
- Mac & Cheese w/Crumb Topping
- Mac & Cheese Add Bacon + \$.50 / Person

Bread

- Cornbread Muffins (1 / person)
- Yeast Rolls (1 / person)
- Cornbread Muffins & Yeast Rolls (1 of each / person) + \$1

Dessert

- Assorted Cookies
- Assorted Cookies & Brownies + \$.50 / Person
- Brownies & Gluten Free Blondies + \$1 / Person
- Assorted Cupcakes + \$1 / Person
- Assorted Dessert Cups + \$1.50 / Person
- Assorted Pies & Cheesecakes + \$2 / Person

PLEASE REFER TO THE A LA CARTE SECTION OF OUR MENU FOR FULL DESCRIPTIONS OF EACH ITEM.

BACKYARD BUFFET PACKAGES

Available for service Monday – Friday, from 11am – 7pm. Minimum 30 guests
All buffet packages are priced per person and include ice water, iced tea, and lemonade.

DOUBLE DOG DARE YA - \$19

- Hot Dogs (2 / Person)
- Choice of 2 picnic sides
- Choice of dessert (1 / Person)

CAROLINA TAILGATE - \$23

- Pulled Pork Sandwiches (1 / person)
- Choice of 3 picnic sides
- Choice of dessert (1 / person)

BURGERS & DOGS - \$24

- Assorted Burgers & Dogs (1 of each / person)
- Choice of 2 picnic sides
- Choice of dessert (1 / person)

WOLFPACK GAMEDAY - \$29

- Assorted Cookout Entrées (2 / person)
- Choice of 3 picnic sides
- Choice of dessert (1 / person)

CHOOSE FROM THE FOLLOWING TO BUILD YOUR BACKYARD BUFFET PACKAGE

Cookout Entrées

SERVED ON FRESH-BAKED BUNS WITH TOPPINGS AND CONDIMENTS ON THE SIDE

- Hot Dogs
- Pulled Pork
- Sausage & Peppers
- Grilled Chicken
- Hamburgers
- Cheeseburgers

Picnic Sides

- Potato Salad
- Pasta Salad
- Coleslaw
- Salt & Pepper Chips
- BBQ Baked Beans
- Mac & Cheese w/Crumb Topping
- Mac & Cheese Add Bacon + \$.50 / Person

Dessert

- Assorted Cookies
- Assorted Cookies & Brownies + \$.50 / Person
- Brownies & Gluten Free Blondies + \$1 / Person
- Assorted Cupcakes + \$1 / Person
- Assorted Dessert Cups + \$1.50 / Person
- Assorted Pies & Cheesecakes + \$2 / Person



PLEASE REFER TO THE A LA CARTE SECTION OF OUR MENU FOR FULL DESCRIPTIONS OF EACH ITEM.

A LA CARTE LUNCH & DINNER ENTRÉES

Available Monday – Friday, from 11am – 7pm. Service includes ice water, iced tea, and lemonade.
\$500 Minimum order for lunch service (11am – 3pm) / \$1000 Minimum for dinner service (3pm – 7pm)

PASTA ENTRÉES

SERVES 10 TO 15 GUESTS. SUBSTITUTE GLUTEN-FREE ROTINI - \$15

-  **Baked Ziti** – Marinara, ricotta, mozzarella, provolone - \$100
-  **Cheese Ravioli** – Ricotta stuffed pasta, marinara, parmesan - \$120
- Sausage Pepper Pasta** – Sweet Italian sausage, penne pasta, marinara, grilled onions and peppers - \$120
- Lasagna** – Fresh pasta, marinara, ground beef, sweet Italian sausage, mozzarella, provolone, ricotta - \$130
- Chicken Alfredo** – Penne, parmesan cream sauce, grilled chicken - \$130
- Lemon Chicken** – Penne, spinach, mushrooms, tomatoes, grilled chicken, lemon cream sauce - \$130
- Shrimp Scampi** – Linguine, sauteed shrimp, plum tomatoes, roasted garlic, lemon-butter sauce - \$140
- Chicken Marsala Pasta** – Penne pasta, pan-seared chicken, mushroom wine sauce - \$130
- Steak Marsala Ravioli** – Beef medallions, cheese ravioli, sun-dried tomatoes, mushroom wine sauce - \$150

HOUSE SPECIALTIES

SERVES 10 TO 15 GUESTS

Chicken Marsala – Pan seared chicken, sauteed mushrooms, marsala wine sauce - \$130

Chicken Francese – Lightly battered chicken, lemon-butter white wine sauce - \$130


 **Herb-Roasted Chicken** – Sweet tea brined legs and thighs - \$100


Pot Roast – Braised chuck, homestyle beef gravy - \$140

Grilled Steak Medallions – Marinated hanger steak, homestyle beef gravy - \$150

Meatloaf – Tender, all-beef meatloaf with homestyle beef gravy - \$120

 **Sausage & Peppers** – Italian sausage with grilled onions and peppers - \$130

 **Roasted Eggplant** – Chickpeas, marinated tomatoes, feta, basil pesto, romesco sauce - \$125

 **Bourbon Glazed Salmon** – Fresh cut salmon, sweet bourbon glaze - \$175

Lemon Mahi – Herb roasted mahi, lemon cream sauce - \$180

SMOKEHOUSE ENTRÉES

HOUSE SMOKED WITH OAK AND CHERRY. SERVES 10 TO 15 GUESTS.

Pulled Pork – Tender pork shoulder, eastern Carolina vinegar sauce, BBQ sauce on the side - \$120

BBQ Chicken – Sweet tea brined legs and thighs, oven-roasted, glazed with BBQ sauce - \$110

Baby Back Ribs – Local pork ribs with house dry rub, finished with BBQ sauce - \$150

Glazed Salmon – Hot smoked, sesame ginger glaze - \$170

Beef Brisket – Slow cooked overnight until perfectly juicy and tender - \$180

COOKOUT PLATTERS

SERVED ON SCRATCH-MADE BUNS. ALL CONDIMENTS SERVED ON THE SIDE.

Hamburgers (12) – Fresh ground beef, brioche bun w/lettuce & tomato - \$140 / Sub Beyond Burger - \$45

Cheeseburgers (12) – Choice of cheddar, provolone, or pepper jack - \$150

Hot Dogs (24) – Nathan's™ all beef hot dogs, pretzel bun, ketchup, mustard, sweet relish - \$120

Sausage & Peppers (12) – Italian sausage, house baguette, grilled onions and peppers, spicy mustard - \$120

Grilled Chicken (12) – Marinated chicken breast, honey wheat bun, LTO, spicy mustard, mayo - \$140

Pulled Pork (12) – House-smoked pork, kaiser bun, coleslaw, BBQ sauce

A LA CARTE LUNCH & DINNER ACCOMPANIMENTS

APPETIZER PLATTERS

SERVES 20 TO 30

- GF Smoked Wings (50)** – House dry rub, served with ranch, blue cheese, and celery - \$110
- House Pretzels (24)** – Handmade soft pretzels served with hot mustard dipping sauce - \$60
- Buffalo Chicken Dip** – Creamy dip with grilled chicken, fresh pita - \$90
- GF Nacho Bar** – Fresh tortilla chips with chili, queso, and all the fixins' - \$170

SLIDERS

SERVED ON HOUSE MADE KAISER BUNS. 12 PER ORDER

- Pulled Pork** - Smoked pork, BBQ sauce, caramelized onions - \$55
- Meatball** - All beef meatballs, marinara, provolone - \$55
- Cheeseburger** - American cheese, garlic aioli, dill pickle - \$55
- Fried Chicken** - Buttermilk chicken tender, garlic aioli, dill pickle - \$55

COLD DIPS

SERVES 20 TO 30

- Chips & Salsa** – Fresh tortilla chips, scratch-made salsa - \$50
- French Onion Dip** – Served with house potato chips - \$60
- Whipped Feta Dip** – Creamy cheese dip, garlic-herb toasted pita points - \$60
- Pimiento Cheese** – House specialty with roasted peppers, sharp cheddar, toasted crostini - \$60

SALAD PLATTERS

SERVES 20 TO 30

- Caesar** – Romaine, parmesan, garlic herb croutons, Caesar dressing - \$95
- Wedge** – Iceberg lettuce, bleu cheese dressing, gorgonzola, tomatoes, bacon, balsamic glaze - \$110
- Greek** – Greens, onions, cucumbers, tomatoes, olives, feta, pepperoncini, red wine vinaigrette - \$105
- Garden** – Greens, onions, cucumbers, tomatoes, muenster, croutons. Ranch and balsamic - \$100

FRESH-BAKED BREADS

24 PER ORDER

- Brioche Yeast Rolls** – Whipped honey butter - \$30
- Mama's Focaccia** – Roasted garlic oil, herb blend, semolina crust - \$30
- Garlic Bread** – Hand-made Italian bread, roasted garlic butter - \$30
- Cornbread Muffins** – Whipped honey butter - \$35

SIGNATURE SIDES

SERVES 20 TO 30


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|---------------------------------|---------------------------------|-------------------------------|
| ➤ Garlic Mashed Potatoes - \$70 | ➤ French green beans - \$65 | ➤ Potato Salad - \$65 |
| ➤ Herb Roasted Potatoes - \$65 | ➤ Honey Balsamic Sprouts - \$70 | ➤ Pasta Salad - \$60 |
| ➤ Wild Rice - \$65 | ➤ Roasted Carrots - \$65 | ➤ BBQ Baked Beans - \$65 |
| ➤ Mac & Cheese w/Crumb - \$70 | ➤ Maple Glazed Carrots - \$70 | ➤ Carolina Coleslaw - \$60 |
| ➤ Add Bacon - \$10 | ➤ Broccoli Gratin - \$70 | ➤ House Potato Chips - \$45 |
| | | ➤ Add French Onion Dip - \$15 |



BOXED LUNCH & DINNER MENU

Available Monday – Friday, from 11am – 7pm. Service includes ice water, iced tea, and lemonade.
Minimum 30 boxed items per order. Maximum 200 boxed items per order.

SALADS & GRAINS

Grilled Chicken Salad – Mixed greens, tomato, red onion, cucumber, muenster cheese, garlic croutons, choice of dressing (Ranch, Honey Mustard, Balsamic Vinaigrette) - \$15

 **Maple Bacon Chicken Salad** – Mixed greens, granny smith apple, dried cranberries, red onion, chopped bacon, toasted almonds, feta cheese, maple cider vinaigrette - \$16

  **Strawberry Walnut** – Baby spinach, red onions, gorgonzola, sliced strawberries, toasted walnuts, balsamic vinaigrette - \$14 / Add Chicken - \$3

  **CPH Grain Bowl** – Wild rice and quinoa with red bell pepper, tomato, cucumber, red onion and chickpeas. Dressed with lemon-herb vinaigrette - \$14 / Add Chicken - \$3

HOT SANDWICHES

SERVED ON A FRESH-BAKED KAISER BUN WITH CHOICE OF HOUSE CHIPS, PASTA SALAD, OR COLESLAW.

ALL CONDIMENTS SERVED ON THE SIDE. SUBSTITUTE GLUTEN FREE BUN - \$2

Craft Burger – Fresh ground beef, lettuce, tomato, pickle, American cheese - \$16 / Sub Beyond Burger - \$4

Pulled Pork – House-smoked pork with coleslaw and BBQ sauce - \$15

Spicy Chicken – Buttermilk fried chicken with pickles and garlic aioli - \$15

Pub Chicken – Grilled chicken, lettuce, tomato, garlic aioli - \$15

COLD SANDWICHES

SERVED ON A FRESH-BAKED KAISER BUN WITH CHOICE OF HOUSE CHIPS, PASTA SALAD, OR COLESLAW.

ALL CONDIMENTS SERVED ON THE SIDE. SUBSTITUTE GLUTEN FREE BUN - \$2

Roast Beef & Cheddar – Lettuce, tomato, horseradish cream sauce - \$16

Ham & Swiss – Lettuce, tomato, pickles, dill mustard - \$16

 **Turkey Pesto** – Roasted turkey, lettuce, tomato, bacon, fresh mozzarella, basil pesto aioli - \$16


 **Chicken Salad** – Chicken, onions, celery, apples, raisins, toasted almonds, lettuce, tomato - \$16

WRAPS

SERVED WITH CHOICE OF HOUSE CHIPS, PASTA SALAD, OR COLESLAW.

Cajun Caesar Wrap – Blackened chicken, romaine lettuce, caesar dressing, parmesan, garlic herb tortilla - \$16

Buffalo Chicken Wrap – Grilled chicken, shredded iceberg, tomato, ranch, hot sauce, flour tortilla - \$16

 **Greek Wrap** – Mixed greens, tomato, red onion, black olive, pepperoncini, feta cheese, whole wheat tortilla. Dressed with red wine vinaigrette - \$14 / Add Chicken - \$3

California Club Wrap – Roasted turkey, lettuce, tomato, bacon, avocado, ranch, whole wheat tortilla - \$17

BOXED LUNCH DESSERTS

ADD DESERT TO ANY BOXED LUNCH

Cookies – Chocolate Chunk, Snickerdoodle, Oatmeal Butterscotch “Scotchies” - \$2

Brownies – Ghirardelli™ Fudge Brownies with Chocolate Chips - \$2.50

  **Blondies** – Almond Flour Blondies with Chocolate Chips - \$3

Sales tax not included in menu prices

 = vegetarian  = vegan  = gluten free  = contains nuts

BREAK SERVICE


Available for service Monday – Friday, from 9am – 3pm.
Minimum 30 guests. Must be ordered in conjunction with at least one meal service.

PASTRY TRAYS

BAKED FRESH DAILY. AVAILABLE BY THE DOZEN.

Chocolate Chip Muffins – Vanilla muffins with milk chocolate chips - \$25

Blueberry Muffins – Tender, fresh-baked muffins with crystalized sugar topping - \$25

 **Gluten Free Blueberry Muffin** - \$4.00 (Prepackaged & Offered Individually)

Cheese Danish – Laminated pastry dough with sweet and tangy cheese filling - \$30

Cinnamon Rolls – Hand-rolled with cream cheese icing - \$30

 **Sticky Buns** – Classic cinnamon roll with candied pecans - \$35

Apple Turnovers – Puff pastry, granny smith cinnamon apples - \$35

Ham & Cheddar Rolls – Smoked ham, aged cheddar, mornay sauce, green onions - \$35

SHAREABLE DIPS

SIGNATURE DIPS & ACCOMPANIMENTS. SERVES 20 TO 30

Chips & Salsa – Fresh tortilla chips, scratch-made salsa - \$50

French Onion Dip – Served with house chips - \$60

Whipped Feta Dip – Creamy cheese dip, garlic-herb toasted pita points - \$60

Pimiento Cheese – House specialty with roasted peppers, sharp cheddar, toasted crostini - \$60

SNACKS AND GOODIES

SCRATCH-MADE GOODIES, INDIVIDUALLY WRAPPED. MINIMUM 12 PER ITEM

Kettle Corn - \$2

Chex Mix - \$2.50

 **Granola Bars** - \$3

 **Trail Mix** - \$3.50

SWEET TREATS

BAKED-FRESH, INDIVIDUALLY WRAPPED. MINIMUM 12 PER ITEM

Cookies

Chocolate Chunk - \$2

Snickerdoodle - \$2

Oatmeal Butterscotch “Scotchies” - \$2

Rotating Seasonal Thumbprint - \$2.50

Bars

S’mores Bar - \$3

Seasonal Cobbler Bars - \$3

Ghirardelli™ Brownies - \$3

  Almond Flour Blondies - \$3.50

BEVERAGES

Individual Drinks

Bottled Water - \$2

Canned Soda (Assorted) - \$2.50

Bottled Juice - \$3

Apple, Orange, Cranberry

By the Gallon (Serves 8 to 12)

All-Natural Premium Orange Juice - \$24

Fresh Brewed Iced Tea - \$18

Fresh Brewed Columbian Coffee - \$30

Served with assorted creamers and sweeteners

Sales tax not included in menu prices

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DESSERT MENU

Available Monday – Friday, from 11am – 7pm

\$500 Minimum order for lunch service (11am – 3pm) / \$1000 Minimum for dinner service (3pm – 7pm)

ALL ITEMS PRICED BY THE DOZEN

COOKIES

Chocolate Chunk - \$18

Snickerdoodle - \$18

Oatmeal Butterscotch “Scotchies” - \$18

Rotating Seasonal Thumbprint - \$21

BARS

S’mores Bar - \$24

Seasonal Cobbler Bars - \$24

Ghirardelli™ Brownies - \$24

  Almond Flour Blondies - \$30

CUPCAKES

Vanilla with Buttercream Frosting - \$24

Death by Chocolate - \$27

Red Velvet with Cream Cheese Frosting - \$27

DESSERT CUPS

Banana Pudding - \$30

 Chocolate Mousse - \$33

 Lemon Custard with Blueberry Compote - \$33

PREMIUM MINATURES

NY Cheesecake - \$36

Raspberry Swirl Cheesecake - \$36

Peanut Butter Pie - \$36

Cookies & Cream Pie - \$36

CUSTOM DESSERT ORDERS

Our in-house pastry team will be happy to come up with the perfect solution for your event or celebration!

Custom bakery requests can be submitted online – click [here](#) to get started.

Please reach out to our pastry chef if you have any bakery-related questions – leann@craftpublichouse.com