



CATERING MENU

North Carolina



CATERING MENU



Your mission. Together.



Wake-Up Breakfast Menus

Requires a 10-person minimum | Includes coffee, orange juice

Traditional Continental | 11.99

Breakfast pastries and breads, with seasonal fruit

Sunrise Continental | 16.99

Sliced fruit, scrambled eggs, breakfast potatoes, bacon, and yogurt

Deluxe Country Breakfast | 26.99

Buttermilk Grits, Waffles, Cheesy eggs, bacon, sausage, potato hash, fresh seasonal fruit, yogurt parfait, Buttermilk Biscuits with butter and preserves

À La Carte Breakfast Additions

Fruit Infused Water | 1.99 per person

Baked Biscuits with butter and preserves | 3.99 Granola Bars | 3.99

Meetings, Breaks and Snacks

Beverage Service | 7

Includes Coffee, Infused water and Iced tea for 2 hours. Extended service is \$3 per person per hour.

Snack Pack | 5

Trail mix, granola bars, popcorn, and chips

Extras

Canned Sodas \$5 per person

Assorted Pastries \$4 per person

Yogurt \$3 per person

Assorted Cookies \$3 per person

Sliced Fruit \$3 per person

Sparkling Water \$4 per person

All menus are subject to a service charge and applicable sales tax

ALL-DAY MEETING PACKAGES



\$43 Per Person (10-person minimum)

BREAKFAST

Served with fresh Coffee & Water (Please Choose **One** Option)

Sunrise Contential

Assorted Muffins, Pastries, and Sliced Fruit

Country Breakfast

Buttermilk Grits, Scrambled Eggs, Breakfast Potatoes, Smoked Bacon & Sausage, Buttermilk Biscuits, Butter and Preserves

LUNCH

Served with Iced Tea & Water (Please Choose **One** Option)

Whole Pizza

seasonal garden salad and fresh baked cookies, Cheese, Pepperoni or Chef's choice Vegetarian

Grains & Greens

Chopped salad, Turkey Club on Wholegrain Bread, Hummus & Seasonal Grilled Vegetable Wrap, Sliced Fruit, Kettle Chips, Fresh Baked Cookies

Build your Own Tacos

*Fresh ground beef tacos with sour cream, salsa, lettuce, cheese and soft flour tortillas. Served with tortillas chips, and chopped salad *vegetarian options available*

SNACKS

Served with fresh Coffee, Iced Tea & Water (Please Choose **Two** Option)

Sweet n' Spicy Trail mix

Cookies & Brownies

Rice Krispie Treats

Popcorn

Whole Fruit

ADD ONS

Belgian Waffles +6

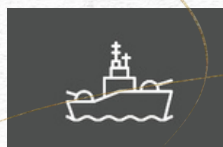
Salsa & Guacamole +5

Orange Juice +3

Shredded Chicken +7

Seasonal Soup +6

Canned Soda +5



Picnic Menu



All options include iced tea & water, napkins, compostable plateware, condiments, and utensils

Classic Picnic | 19

100% Angus Beef Burgers, Hot Dogs, Corn-on-the-Cob, Potato Salad, Kettle Chips, Freshly Baked Cookies.

Accompaniments include: ketchup, lettuce, mustard, pickles, sliced cheese, tomato

Carolina BBQ | 24

BBQ Pulled Pork, Bone-in BBQ Chicken, Corn-on-the-Cob, Southern Green Beans, Potato Salad, Kettle Chips, Freshly Baked Cookies and Brownies

Accompaniments include: Brioche Buns, Slaw and BBQ sauce

Carolina Fried Catfish | 29

Cornmeal-Breaded Catfish, Smoked Cheddar Mac & Cheese, Hickory-Smoked Collard Greens, Chopped Salad and Seasonal Cobbler

Accompaniments include: Comeback sauce, and White BBQ

À La Carte Picnic Additions

- Beef Burgers | \$6 per person
- Hot Dogs | \$5 per person
- Vegetarian Burgers | \$4 per person
- Smoked Collards | \$6 per person
- Corn-on-the-Cob | \$3 per person
- Mac and Cheese | \$6 per person
- Potato Salad | \$4 per person
- Freshly Baked Brownies & Cookies | \$4 per person
- Seasonal Cobbler | \$7 per person
- Banana Pudding | \$7 per person
- Gluten Free Bun | \$2 per person
- Assorted Canned Sodas | \$5 per, based on consumption
- Lemonade | \$5 per person



CATERING MENUS



Bistro Boxed Lunch Menu

Requires a 10-person minimum | Includes chips, freshly baked cookie, whole fruit, filtered water

Turkey and Cheddar Sandwich | 18

Lettuce, mayonnaise, mustard, tomato

Virginia Ham and Cheddar Sandwich | 18

Ciabatta bread, lettuce, tomato, cheddar with mayonnaise

and mustard

Mozzarella and Tomato Caprese Sandwich | 18

Arugula, ciabatta bread and balsamic

Roasted Chicken Caesar Salad | 18

herb croutons, romaine, shaved parmesan, cherry tomato

À La Carte Additions

Gluten Free Bread | \$2 per person

Gluten Free Cookies | \$4 per person

Beverage Upgrades accommodate all guests

Assorted Canned Sodas | +4 per person

Iced Tea | +\$4 per person | Lemonade |

+\$4 per person

Buffet Lunch Menus

Requires a 10-person minimum | Includes iced tea and water

Grains & Greens Buffet | 20

Classic Caesar Salad, croutons, romaine, shaved parmesan, Caesar dressing

Penne Pasta Salad, mozzarella, sundried tomatoes, olive, basil and balsamic

Greek Wrap, hummus, lettuce, tomato, cucumber, olive and roasted red peppers

Shaved Turkey BLT, bacon, lettuce, tomato, basil aioli, whole grain bread

Seasonal Fruit Salad

Freshly Baked Cookies

All menus are subject to a service charge and applicable sales tax

CATERING MENUS



Italian Buffet | 25

Classic Caesar Salad herb croutons, romaine, shaved parmesan, Caesar dressing

Pasta (Please pick two)

Chicken Alfredo Pasta, Pasta Primavera, Lasagna, or Shrimp and Asparagus +\$5

Garlic Bread

Cheesecake with fresh berries

Build-Your-Own Taco Buffet | 19

Southwest Salad fresh lettuce, roasted corn & black beans, pico de gallo, fried tortilla strips, chipotle ranch

Bases: soft flour tortillas and hard shell corn tortillas

Proteins: pork carnitas, adobo spiced chicken

Sides: seasoned black beans, cilantro rice

Toppings: assorted salsas, shredded lettuce, cheese, and sour cream

Cinnamon Churros w/ caramel dipping sauce

À La Carte Buffet Additions

Gluten Free Cookies | \$4 per person

Assorted Canned Sodas | \$4 per, based on consumption

Lemonade | \$4 per person

Sweet and Unsweet Tea | \$4 per person

HORS D' OEUVRES & SMALL PLATE

Order of 25 pieces minimum required for each item.

Each item is priced per person.



Creole Mustard Crab Cakes
passed 5 | small plate 8

Coconut Shrimp
Lime-Horseradish cocktail sauce
passed 5 | small plate 6

Chicken Satay
Peanut sauce, toasted nuts, cilantro
passed 5 | small plate 6

Chimichurri Hangar Steak
Roasted garlic aioli, grilled bread
passed 5 | small plate 6

Deviled Eggs
Candied bacon
passed 4 | small plate 5

Spicy Albacore Tuna
Crispy rice paper, edamame
passed 5 | small plate 7

Lamb Lollipops
Mint, pomegranate molasses
passed 6 | small plate 8

Smoked Pork Belly
Buttermilk grits and berry gastrique
passed 5 | small plate 6

Bay Shrimp Ceviche
Plantain Chip
passed 5 | small plate 8

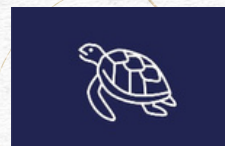
Pulled Pork Slider
Crispy onions, slaw
passed 5 | small plate 6

Mini Quiche
Caramelized Fennel, apple & onion
passed 5 | small plate 6

Bruschetta Duo
Sweet Potato & Avocado
Roasted Tomato & Lemon Ricotta
passed 5 | small plate 6

Tomato Pie
Heirloom Tomato, Cheddar, Basil, in Phyllo
passed 5 | small plate 6

Caprese Skewers
Fresh Mozzarella, Cherry Tomato, Artichoke
Hearts, Fresh Basil
passed 5 | small plate 6



BARS, STATIONS & DISPLAYS



Bars

Mac N' Cheese | 17

Cavatappi Pasta in an Aged Cheddar Cheese Sauce

Included toppings: Crumbled Bacon, Blue Cheese, Roasted Tomatoes, Fried Onions, Steamed Broccoli, Scallions, Toasted Bread Crumbs.

Add- ons:

Chicken + \$7

Gulf shrimp & Bay scallops + \$10

Braised Short Rib + \$8

Baked Potato | 14

Included Toppings: Chili (no beans), Shredded Cheese, Sour Cream, Bacon Bits, Diced Onions, and Butter

Add-ons:

Braised Short Rib + \$8

Grilled NY Strip + \$9

Gulf Shrimp & Scallops +\$10

Surf and Turf + \$18

Build Your Own Popcorn | 10

Buttery Fresh Popcorn & Caramel Corn

Included Toppings: assorted flavored seasonings, Sweet & Spicy Trail Mix, Mini Pretzels, Candy, Chocolate Chips Crushed Oreos, Nuts, Marshmallows, dried fruit

Bavarian Pretzel | 12

Warm Bavarian Pretzel

Included Toppings: Cheese Fondue, assorted flavor seasoning, Beer Mustard, Salsa, Ranch, Pickled Jalapenos, Chocolate & Caramel Sauce, Sprinkles, Clarified Butter

Dippin Dots Sundae | 12

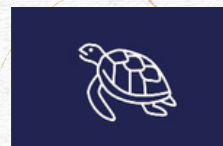
Assorted Flavor Dippin Dots

Included Toppings: Waffle Cone Bowl, Cherries, Sprinkles, Chocolate Chips, M&M's, Crushed Oreos, Whipped Cream, Chocolate & Caramel Sauce

Hot Chocolate Bar | 9

Warm Hot chocolate

Included Toppings: Whipped Cream, variety of flavored syrups, crushed peppermint candies, Cinnamon sugar, Chocolate Chips, Crumbled Cookies, Sprinkles,



BARS, STATIONS & DISPLAYS



Action Stations

Minimum of 25 people. Chef attendant(s) required +\$150

Carving Station | 50

Served with Fresh Rolls & Seasonal Accompaniments. Please choose 2.

Prime Rib- Demi-Glace & horseradish cream

Turkey- Citrus Brined Turkey Breast, cranberry Sauce, gravy

Honey-Glazed Ham- Honey mustard, pineapple chutney

Pork Loin- Herb & mustard crusted, apple mostarda

Low Country Shrimp & Grits | 36

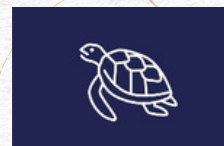
Cooked to order- Bell Peppers, mushroom, andouille Sausage, roasted tomatoes, and coastal shrimp in a Cajun cream sauce. Served over creamy grits

Oyster Raw Bar | 40

Selection of domestic, sustainably sourced fresh shucked oysters & poached Shrimp and ceviche. served with assorted cocktail sauce, sliced lemons, breads, crackers, hot sauces, seasonings, and seasonal accompaniments

Pasta Station | 35

Penne pasta, tomato & creamy parmesan sauce, roasted chicken, coastal Shrimp, meatballs, onion, bell peppers, mushrooms, olives, roasted tomatoes, artichokes, spinach, shaved parmesan, garlic bread



BARS, STATIONS & DISPLAYS



Displays

Prices are per person and each platter serves 25 guests

Dip & Spreads | 10

Buffalo Chicken Dip, Creamy Spinach Artichoke Dip, French Onion Dip, and Roasted Red Pepper Hummus, served with assorted toasted bread, crackers, and fresh vegetables

Fruit & Cheese | 8

Freshly sliced seasonal fruit, berries, and citrus, paired with local and domestic cheese, dips and accompaniments

Southern Ham & Cheese | 15

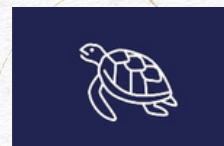
Domestic and Imported charcuterie meats paired with assorted cheeses. served with pickled vegetables, fresh & dried fruit and nuts, crackers and grilled bread

Vegetable Crudit  | 8

Sliced raw seasonal veggies with ranch, French onion dip, balsamic onion jam

Assorted Sliders | 15

mini cheeseburgers, ham and cheese, buffalo chicken, served with tater tots, dipping sauces, toppings & condiments



DINNER BUFFET

Service for up to 2 Hours Requires a Minimum of Order of 25
Guests Served on Eco-Friendly Compostable Tableware

Select (1) Salad | (2) Accompaniments | (1) Entrée | (1) Dessert \$45 per person

Select (1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert \$55 per person



SALADS



Traditional Caesar

Crunch Romaine, Parmesan, Garlic Focaccia Croutons

Chefs Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrot, Red Onion

Spinach Salad

Baby Spinach, Goat Cheese, Sliced Strawberry, Pecan Praline

Classic Wedge

Iceberg, Tomatoes, Chopped Bacon, Fried Onions, Chunky Blue Cheese, Chives

ENTREES



Lemon pepper Roasted Chicken w/ Pan Jus

Bourbon BBQ Glazed Chicken

Pecan Crusted Chicken, Creole Honey Mustard, Spicy Maple Syrup

Chicken Piccata, Roasted Tomato & Artichoke Lemon Caper Sauce

Bistro Steak Medallions, Tobacco Onions, Demi-Glace

BBQ beef Brisket, Caramelized Onions & Mushrooms

Beef Stroganoff

Herb Crusted Pork Loin, Apple Onion Marmalade

Oven Roasted Salmon, Lemon-Dill Burre Blanc

Cornmeal fried Catfish, remoulade & cocktail Sauce

Classic Lasagna (Vegetable Option available)

Baked Ziti with Basil Pesto, Mozzarella & Vegetables

ACCOMPANIMENTS



Rosemary Baby Fingerling Potatoes

Buttermilk Whipped Potatoes

Aged Cheddar Scalloped Potatoes

Mashed Sweet Potatoes

Macaroni & Cheese

Rice Pilaf

Orzo Pasta Salad

Wild Rice

Jack-Cheddar Cheese Grits

seasonal Roasted Vegetable

Honey Glazed baby carrots

Roasted Squash & Onions

BBQ Baked Beans

Grilled Asparagus with Lemon

Green Bean Almandine

Steamed Broccoli

Braised Collards w/ Bacon

Creamy Pesto Penne Pasta

DESSERTS



Key Lime Pie

Seasonal Cobbler

Chocolate Layer Cake

Caramel cake

Carrot Cake

NY Style Cheesecake

Classic Bread Pudding

Cookies & Brownie

ADD-ONS



Rolls & Butter \$3

Coffee & Hot Tea Service \$5

Infused Water \$2

additional Salad \$6

Additional Accompaniment \$7

Additional Entree \$10

Additional Dessert \$7

