

THE COMPLEX

# Catering Menu

RALEIGH, NC




# CHEF SPOTLIGHT

## EXECUTIVE CHEF PHIL EVANS, THE COMPLEX

Chef Phil's impressive background speaks for itself. Aside from his past eight years here as executive sous chef, Chef Phil was Executive Chef of Mitchell's Catering, the opening Executive Chef of the five-star Umstead Hotel, Executive Chef of the St. Regis resort in Aspen, Colorado, and the Executive Chef of the St. Regis in Houston—and those are a few of his accomplishments! Not one to rest on his laurels, Phil always strives for the next best thing and has tremendous passion for cuisine.

He notes his top career highlights as being flown to Detroit by American Express to host a dinner for their Platinum Card holders; acting as the Southern Liaison at the 2007 Toronto Food Festival and working alongside acclaimed chef Todd English during his time at Olives, Aspen. The pinnacle was in September 2007 when he held his own dinner at the famed James Beard House, New York City. He is proud to have been a featured chef in Linda Long's recent publication *"Great Chefs Cook Vegan"*, PETA's 2008 *"Vegan Cookbook of the Year".*

# Index

Page


SHARE YOUR MEAL ..... 4

BREAKFASTS ..... 6

A LA CARTE ..... 11

BREAK SERVICE ..... 14

BOXED LUNCHES ..... 17

PLATED LUNCHES ..... 19

LUNCH BUFFETS ..... 24

DINNER BUFFETS ..... 32

PLATED DINNERS ..... 33

HORS D'OEUVRE ..... 39

RECEPTION SMALL PLATES ..... 41

RECEPTIONS STATIONS ..... 42

BEVERAGES ..... 47

FINE PRINT ..... 53


# Service Directory

**CATERING GENERAL MANAGER** **919.996.8675**
James Jenkins James.Jenkins@sodexo.com

**SENIOR CATERING SALES MANAGER** **919.996.8682**
Samantha Amodio Samantha.Amodio@sodexo.com

**DIRECTOR OF OPERATIONS, FOOD & BEVERAGE** **919.710.5148**
Brad Clinton Brad.Clinton@sodexo.com

THE COMPLEX

N C LOCAL **Locally-sourced North Carolina Items**

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.

**Gluten Free** **Vegetarian** V **Vegan** VG

Atlantic Union Bank Convention Center

Martin Marietta Center for the Performing Arts

Red Hat Amphitheater

# Meals With A Meaning

## DOUBLE YOUR IMPACT WITH "SHARE YOUR MEAL"

**Did you know that 1 in 9 Americans are food insecure, including over 11 million children?**

Community often begins with a meal and we're proud to serve meals that set the stage for stronger, thriving communities and organizations. In partnership with the **Food Bank of Eastern and Central North Carolina**, our Share Your Meal program enables your organization to donate meals directly to those in need. To maximize the impact of your gift, Catering and the Raleigh Convention & Performing Arts Complex will match 100% of your contribution to double the number of meals donated.

When you choose to Share Your Meal, attendees will appreciate your organization's commitment to giving back in a memorable, impactful way. We hope this act of "paying it forward" inspires them to carry on the spirit of contributing, whether through your organization or in their home communities.

***Here's how Share Your Meal works:***

- Order additional meals (25 minimum) for one of your planned meal functions.
- No service charge will be applied on additional meals.
- Catering and the RCC will match your contribution.
- Meals will be packed up and distributed to the Food Bank of Eastern and Central North Carolina.
- At your event, share the good news with your attendees!

Please note that your total number of donated meals must be confirmed at least (7) days in advance to coordinate with the Food Bank of Eastern and Central North Carolina.

FOOD BANK OF CENTRAL & EASTERN NORTH CAROLINA



# BREAKFAST



# Continental Breakfasts

*Prices listed are per guest.*

*Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.*

**MOORE SQUARE** | 22
Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves and cream cheese

**PULLEN PARK** | 28
Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves, and cream cheese. Seasonal sliced fresh fruit and berries

*Pair with: Mimosas with Ruffino Prosecco*

* *Substitute with assorted gluten free muffins for additional +3.*

## CONTINENTAL BREAKFAST ENHANCEMENTS

*Prices listed are per item.*

**FRIED EGG SANDWICH** | 8
Sausage, egg, and cheddar cheese on brioche

**FLAKY CROISSANT SANDWICH** | 8
Fried egg, Swiss cheese, and Carolina smoked ham

**BREAKFAST BURRITO** | 8
Scrambled eggs, chorizo sausage and cheddar Jack cheese served with salsa

**VEGAN BREAKFAST BURRITO** | 9
Just Egg, vegan chorizo, vegan cheddar, gluten free tortilla

**HARD BOILED EGG** | 2

**INDIVIDUAL CEREALS AND MILK** | 6

**SPINACH AND CHEESE CRUSTLESS QUICHE** | 8
With sautéed spinach, Swiss and Monterey Jack cheese

**FRUIT AND YOGURT PARFAIT** | 7
Fresh seasonal fruit and low fat yogurt with granola

**OVERNIGHT ESPRESSO OATS** | 7
With salted caramel cream

**ENGLISH MUFFIN** | 8
Fried egg, Canadian bacon, cheddar cheese

**SOUTHERN CHICKEN BISCUIT** | 8
With hot honey



# Breakfast Buffets

*Prices listed are per guest. Minimum of 50 guests.*

*Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.*

**CITY OF OAKS BUFFET | 34**

- Farm fresh scrambled eggs with herbs
- Stone ground cheddar cheese grits
- Applewood smoked bacon and link sausage
- Seasonal sliced fresh fruit
- Assortment of breakfast pastries, muffins* and bagels
- Served with butter, preserves, and cream cheese

**THE TRIANGLE BREAKFAST BUFFET | 38**

- Farm fresh scrambled eggs with herbs
- Banana bread French toast with warm maple syrup, fresh berry compote, and whipped butter
- Farmer's style red bliss potatoes
- Applewood smoked bacon and link sausage
- Seasonal sliced fresh fruit
- Assortment of breakfast pastries, muffins* and bagels
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

* *Substitute with assorted gluten free muffins for additional +3.*

**ADD AN ADDITIONAL PROTEIN TO YOUR BUFFET:**

- *Chicken Apple Sausage +4*
- *Country Ham +3*
- *Vegan Breakfast Sausage Patties +3*

**HEALTHY BREAKFAST BUFFET | 43**

- Seasonal sliced fresh fruit
- Assorted Gluten Free muffins*
- Acai bowl with yogurt, acai, honey, chia seed, hemp seed and topped with berries and granola
- Spinach and Swiss frittata with Monterey Jack cheese
- Chicken apple sausage vegetable hash and sweet potato
- Cinnamon apple oatmeal served with golden raisins, cinnamon, and brown sugar
- Served with ketchup and hot sauce

**GF/VEGAN BREAKFAST BUFFET | 47**

- Sliced fruit and berries
- Vegan Yogurt Parfait with Agave Nectar, Fresh seasonal berries, chia, and hempseeds
- 'Just Egg' vegan scramble
- Quinoa and seasonal vegetable hash
- Plant based breakfast sausage patty
- Farmers style red bliss potatoes
- Blueberry muffins



# Breakfast Stations

*Prices listed are per guest. Minimum order quantity noted per item.*

**FRENCH TOAST STATION** (V) **|** 14

*(Minimum of 25 guests)*

Bananas Foster French toast served with rum and raisin infused maple syrup, whipped cream, toasted pecans, honey butter, and fresh seasonal berries

**SMOKED SALMON DISPLAY | 23**

*(Minimum of 20 guests)*

Capers, red onions, sliced tomatoes, and hard-boiled eggs served with bagels and herb cream cheese (LOCAL)

**STROMBOLI STATION** *(12 slices, per loaf)* **| 45**

*Please select from the following:*

- Bacon, ham and pimento cheese with eggs
- Chorizo, Monterey Jack cheese, salsa and eggs
- Sun-dried tomato, spinach, mushrooms, Swiss cheese, and eggs (V)

**EGG SCRAMBLE STATION TO ORDER | 20**

*(Minimum of 25 guests)*

Farm fresh eggs to order with choice of peppers, onions, mushrooms, tomato, spinach, asparagus, bacon, ham, cheddar cheese, and Swiss cheese

*One Culinary Professional required per 30 attendees.*

**SOUTHERN BUTTERMILK BISCUITS | 12**

*(Minimum of 20 guests)*

Homemade buttermilk biscuits and creamy sage sausage gravy



# Plated Breakfast

*Prices listed are per guest.*

*Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, orange juice, and freshly baked croissants with butter and preserves.*

**THE SIR WALTER RALEIGH | 30**
Farm fresh scrambled eggs, applewood smoked bacon, and farmer's style red bliss potatoes served with ketchup and hot sauce

**BANANA FRENCH TOAST | 31**
House-made banana French toast, fresh berries, maple syrup, sausage links, and farm fresh eggs

**SPINACH FRITTATA | 32**
Spinach and Swiss frittata, apple smoked bacon, sweet potato and kale hash, served with ketchup and hot sauce

**BREAKFAST QUESADILLA* | 31**
Flour tortilla, Monterey Jack cheese, chorizo and eggs. Served with Farmer's style red bliss potatoes and salsa
*Pair with: Ruffino Prosecco Orange Mimosas*

**STEAK AND EGGS | 39**
Maple braised short rib with farm fresh scrambled eggs and farmers style red bliss potatoes and maple demi

**"JUST EGG" VEGAN SCRAMBLED EGG | 35**
With quinoa and vegetable hash, plant-based breakfast sausage, roasted farmers tomatoes. Served with GF/Vegan blueberry muffins

**"JUST EGG" AND PLANT-BASED CHORIZO BURRITO | 33**
With a plant-based cheddar and salsa served with farmers style red bliss potato and roasted tomato

*Enhance plated breakfast with seasonal fresh fruit cup for additional $6*





# A LA CARTE & BREAKS

# A la Carte

## NON-ALCOHOLIC BEVERAGES

**FRESHLY BREWED COFFEE** *(gallon)* | 64
Served with sugars and cream

**FRESHLY BREWED DECAFFEINATED COFFEE** *(gallon)* | 64
Served with sugars and cream

**COFFEE STATION ENHANCEMENT** *(per person)* | +5
- With syrups and toppings
- Hazelnut biscotti and chocolate biscotti

**SELECTION OF HOT HERBAL TEAS** *(gallon)* | 54
Served with honey and lemon wedges

**ASSORTED JUICES** *(gallon)* | 47
*Please select one from the following:*
Orange, cranberry, grapefruit, or apple

**FRESHLY BREWED ICED TEA** | 45
*(gallon)*

**LEMONADE** *(gallon)* | 45

**ICE WATER** *(gallon)* | 22

**SPA INFUSED WATER OR HYDRATION STATION** *(gallon)* | 35
Fresh sliced, fruit enhanced
*Please select from the following:*
- Orange, cranberry, and thyme
- Cucumber, lemon, mint
- Pineapple, ginger, cilantro
- Tangerine, blackberry, basil

**AQUAFINA BOTTLED WATER** *(each)* | 4

**SPARKLING MINERAL WATER** *(each)* | 6

**ASSORTED CANNED SODAS** | 4
Pepsi® products *(each)*

**BOTTLED FRUIT JUICE** *(each)* | 5
Assorted flavors

**STARBUCKS® NITRO COLD BREW** *(each)* | 7
Assorted flavors



# A la Carte – Snacks

**SIGNATURE TRAIL MIX** *(pound)* | 28
Dried fruit, nuts, granola,
and RCC M&M's® candy

**BUFFALO STAMPEDE MIX** *(pound)* | 25
Buffalo nuts, everything sticks, butter toasted peanuts, smoked almonds, and guacamole bites

**DRIED FRUIT SNACK MIX** *(pound)* | 26
Assorted dried fruits *(Nut free)*

**TORTILLA CHIPS** *(pound)* | 38
With salsa and guacamole
*Enhance with jalapeño cheddar cheese sauce for additional +10*

**POTATO CHIPS AND DIP** *(pound)* | 28
French onion dip

**PRETZEL TWISTS** *(pound)* | 22

**MIXED NUTS** *(pound)* | 45

**SLICED FRUIT & BERRIES** *(per guest)* | 6
Farm fresh, local, and seasonal

**WHOLE FRESH FRUIT** *(each)* | 4

**CHOBANI® GREEK YOGURT** *(each)* | 5
Assorted Flavors

**KELLOGG'S® NUTRI-GRAIN® CEREAL BARS** *(each)* | 5
Assorted flavors, Individually wrapped

**ASSORTED CANDY BARS** *(each)* |4

**ASSORTED LOCAL BAG CHIPS** *(each)* | 5

**PREMIUM ICE CREAM NOVELTIES** *(each)* | 6
Blue Bunny® brands, Klondike®, Nestle®,
and Good Humor® brands

**PROTEIN BARS*** *(each)* | 8
Assorted flavors, Individually wrapped
**May contain traces of wheat, peanuts, and tree nuts*

**CRISPY PITA CHIPS** *(each)* |10
Cucumber tzatziki and whipped hummus

**ASSORTED NATURE VALLEY® GRANOLA BAR** *(each)* |5

**FRESH POPPED POPCORN** *(with attendant)* | 5
*Note: Bagged, 50 person minimum.*
*Includes popcorn machine rental.*
*Additional $100++ Fee per attendant, per machine.*

**NUGO® GLUTEN-FREE BAR** *(per person)* | 9

**HEALTHY SNACKS OPTIONS** *(each)* | 8
- Assorted Hippies® chickpea snacks
- Sweet potato chips



# A la Carte – Bakery

*Prices listed are per dozen, unless otherwise noted.*

**FRESHLY BAKED MUFFINS*** | 47
Assortment of flavors

**FRESHLY BAKED GLUTEN FREE MUFFINS*** | 54
Bran and reduced fat blueberry muffins

**NEW YORK STYLE BAGELS** | 47
Assortment of flavors

**DANISH** | 47
Assortment of flavors

**MINI BREAKFAST BREADS** | 43
*(12 slices per dozen) Please select from the following:*

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon

**LEMON BARS** *(dozen)* | 43

**SALTED CARAMEL BARS** *(dozen)* | 43

**MOORE SQUARE FRUIT & NUT BARS** | 40
With fresh granola, oats, dried cranberries and pecans

**BAVARIAN SOFT PRETZEL STICKS** | 36
Served with mustard and cheese sauce

**FRESHLY BAKED COOKIES** | 41
Chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut, red velvet, s'mores, and double chocolate

**FRESHLY BAKED BROWNIES*** | 41
*(Minimum 8 dozen) Please select from the following:*

- Double Chocolate Brownies
- S'more Brownies, stuffed with marshmallow, graham cracker and chocolate chunks
- Red Velvet Brownies, studded with Oreo white chocolate and sweet cream cheese

**RICE KRISPIES® TREATS** | 34
Homemade and dipped in chocolate

**JUMBO CINNAMON ROLLS** | 47

**GOURMET CUPCAKES** *(dozen)* | 40
*Please select from the following:*

- Carrot cake with cream cheese icing, candied pecans
- Vanilla cupcake, maple frosting, and bacon
- Boston cream with custard filling, vanilla icing
- Caramel cupcake, chocolate cake with caramel icing topped with toffee bits
- Red velvet cake with cream cheese icing, sprinkled with chocolate curls
- Chocolate cake with raspberry buttercream and dehydrated raspberry bits

**VEGAN CUPCAKES** *(dozen)* | 48
Double chocolate and lemon raspberry

**SPECIAL OCCASION CAKE** *(each)*
*Custom artwork available upon request.*
*Elaborate logos require additional $50 each.*

- **Full Sheet Cake** *(80 slices)* | **315**
- **Half Sheet Cake** *(40 slices)* | **160**
- **10" Round Cake** *(16 slices)* | **85**

*Gluten free muffins or brownies available for additional $12



# Break Service

*Prices listed are per guest. Minimum of 50 guests.*
*Maximum service time of 30 minutes.*

**AN APPLE A DAY** (v) | 12

- Whole fresh apples
- Cinnamon apple strudel (LOCAL)
- Apple pecan coffee cake
- Kellogg's® Nutri-Grain® apple cereal bars

*Served with apple juice, freshly brewed coffee, decaffeinated coffee, herbal hot teas, and ice water*

**BALL PARK** | 12

- Gourmet soft pretzels sticks with mustard and cheese sauce
- Mini hot dogs
- Individual bags of dry roasted peanuts and popcorn

*Served with freshly brewed ice tea, lemonade, and ice water*

**CAROLINA ON MY MIND** | 12

- House-smoked pulled barbeque pork sliders served with barbeque sauce
- Pimento cheese spread with moist mini corn meal muffins
- Assortment of crackers

*Served with freshly brewed ice tea and lemonade*

**SOUTH OF THE BORDER** (v) | 12

- Cheese quesadillas served with corn tortilla chips
- Spicy guacamole and sour cream
- Jalapeño queso and salsa

*Served with Yucatan punch and ice water*

**AVOCADO STATION** | 18

- Trio of house-made Guacamole: cilantro and lime, fresh guacamole pico de gallo, charred corn and chorizo guacamole (VG)
- Fresh corn tortilla chips, pork rinds, jalapeño and cheese arepas
- Assorted toppings: Pickled onions, limes, cilantro, black bean salsa, cotija cheese
- Avocado and cucumber gazpacho shooter with micro mint (VG)





# Break Service *continued*

*Prices listed are per guest. Minimum of 50 guests.*
*Maximum service time of 30 minutes.*

**MEDITERRANEAN BREAK** (v) | 16

Crispy pita, naan bread, olives, hummus,
veggies 'crudité', cucumber tzatziki and pistachio bar

**COASTAL SEAFOOD BREAK** | 25

Poached shrimp with Bloody Mary cocktail sauce,
hushpuppies, crab dip, chips and crackers, and
Old Bay grilled veggie tray

**YOGURT BAR** (v) | 15

Flavors: Plain, Acai, and Greek
Toppings: granola, berries, hemp, sunflower seeds,
honey, fresh berries, dried cranberries, golden raisins,
and yogurt glazed granola bars

# LUNCH



# Boxed Lunches

*Prices listed are per guest.*

*Served with a gourmet chocolate chip cookie*, potato chips, choice of side, and a soda or bottled water. Limit of (5) types per day. *All vegan lunches served with chocolate quinoa bar (GF, DF). **Substitute with gluten free white bread for additional $2. A 7-day notice is required when ordering gluten free items.*

## SANDWICHES

**TURKEY & CHEDDAR SANDWICH** | 29
Roasted turkey breast with cheddar cheese, leaf lettuce, and tomato on wheatberry bread**

**HAM & SMOKED SWISS SANDWICH** | 29
Honey baked ham layered with Swiss, leaf lettuce and tomato on a hoagie roll**

**ROAST BEEF & PROVOLONE SANDWICH** | 29
Herbed roast beef topped with leaf lettuce and tomato on multigrain bread**

**CROISSANT CHICKEN SALAD** | 30
Southern chicken salad with leaf lettuce and house made pickle relish on a butter croissant

**ITALIAN STYLE MUFFALETTA** | 30
Sliced provolone with capicola, mortadella, salami, leaf lettuce and tomato with olive tapenade on a focaccia bun

**ROASTED PORTOBELLO SUPREME SANDWICH** | 31
Marinated and grilled portobello mushrooms, roasted red peppers, arugula, Kalamata olive tapenade and basil on gluten free roll**

**TUNA SALAD** | 29
Albacore tuna with celery, lemon herb aioli, leaf lettuce and tomato on a butter croissant

## WRAPS

**TURKEY 'WALDORF' WRAP** | 32
Chopped turkey with celery, cranberries, grapes, and walnuts with herb mayo and leaf lettuce on a spinach wrap

**SMOKED BBQ CHICKEN & PIMENTO WRAP** | 31
House-smoked chicken, pimento cheese, pickles and southern slaw on a garlic herb wrap

**SOUTHWEST ROAST BEEF CHIPOTLE MAYO WRAP** | 31
Peppered roast beef, Pepper Jack, leaf lettuce, and tomato in a jalapeño wrap

**MEDITERRANEAN TOFU WRAP** | 32
Herb marinated tofu, baby tomato, cucumber, chickpeas, and pickled onions on a gluten free wrap

## SIDES

*Please select one (1) side for sandwiches or wraps. All sides are gluten free and vegan.*

- Chopped fruit salad
- Herb slaw with white balsamic vinaigrette
- Kale and Brussel sprout slaw with apple cider vinegar





# Boxed Lunches *continued*

## SALADS

*Prices listed are per guest.*

*Served with gourmet chocolate chip cookie*, and a soda or bottled water.*
*All gluten free lunches served with Rice Krispies treat.*
*All vegan lunches served with whole fruit.*

**SOUTHERN SMOKEHOUSE BBQ GRAIN BOWL** | 31
Mixed greens, wild rice, black beans, smoked corn and onions with an apple cider vinaigrette
*Add BBQ Smoked Chicken for $5*

**SLICED GRILLED CHICKEN CAESAR SALAD*** | 29
Shredded Parmesan, croutons,
baby heirloom tomatoes and creamy Caesar dressing
**Gluten free without packaged croutons*

**QUINOA MIXED GREENS GRAIN BOWL** | 31
Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, honey poppy seed vinaigrette

**ASIAN RICE NOODLE SALAD** | 33
With sesame crusted tofu, kale, carrot-radish slaw, tomato, cucumber, sesame seeds, soy-ginger vinaigrette

- **Add Steak to any Salad | +9**
- **Add Chicken to any Salad | +7**

# Chilled Plated Lunches

*Prices listed are per guest.*

*Served with hearth baked rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea, and ice water. Please select one main course.*

## SALAD ENTRÉES

**SEARED SHRIMP NIÇOISE SALAD** | 36
Mixed greens with French beans, olives, eggs, potatoes and rosemary dijon vinaigrette
*Pair with: La Jolie Fleur Rosé*

**RALEIGH COBB SALAD** | 34
Hydroponic romaine and watercress with marinated heirloom tomatoes, eggs, bacon, grilled chicken and avocado ranch dressing
*Pair with: Kendall Jackson Chardonnay*

**SOUTHERN SMOKEHOUSE SALAD** | 33
Mixed greens, wild rice, spicy pecans, black beans, smoked corn and onions with an apple cider vinaigrette
· **Add BBQ Smoked Chicken | +6**
*Pair with: Kim Crawford Sauvignon Blanc*

**LOCAL FARMER'S MARKET SALAD** | 30
Mixed greens, heirloom tomatoes, cucumbers, radishes, carrots and pickled onions served with roasted garlic vinaigrette
· **Add Chicken to Salad | +6**
*Pair with: Saint Clair Sauvignon Blanc*

**THAI-STYLE BEEF AND NOODLE SALAD** | 36
Seared skirt steak, baby kale, rice noodles, carrot-radish slaw, herb salad, and soy-ginger dressing
· **Substitute Shrimp | +7**
*Pair with: La Crema Pinot Noir*

**GRILLED CHICKEN CAESAR** | 32
Baby romaine, frico, marinated artichoke and tomato, Kalamata served with truffled Caesar vinaigrette
*Pair with: Jermann Pinot Grigio*

## DESSERTS *Please select one from the Desserts on page 23.*



# Plated Lunches

*Prices listed are per guest. Served with hearth baked rolls and butter, choice of salad or soup, main course, dessert, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water.*

*Please select one (1) Soup or Salad:*

## SOUP

**CORN AND BACON CHOWDER**
Corn, potatoes, celery, bacon, and onions in a cream broth

**SMOKED TOMATO BISQUE** (V)
Parmesan Croutons

**CHILLED TOMATO GAZPACHO** (VG)
With cucumbers and peppers

**BUTTERNUT SQUASH BISQUE** (VG)
With curry and coconut

**CREAMY WHITE BEAN & TOMATO SOUP** (V)
With basil

## SALADS

**BIBB SALAD** (V)
Hydroponic bibb lettuce, fire roasted corn, tomatoes, radishes, Cotija cheese, lime crema, toasted corn nuts and cilantro champagne dressing

**BABY SPINACH SALAD** (VG)
Sliced strawberries and blueberries with crumbled goat cheese and almond brittle with white balsamic and mint vinaigrette

**ICEBERG WEDGE SALAD** (V)
Hearts of palm, artichoke, olives, tomatoes, feta, balsamic-oregano vinaigrette

**SPRING MIX SALAD** (VG)
Baby heirloom tomatoes tossed in smoked extra virgin olive oil, carrot, radishes, house-pickled cucumbers, cider vinaigrette

**RALEIGH FIELD GREENS** (V)
Baby romaine with pimento cheese, baby heirloom tomatoes, cucumber, Lima bean, pickled onions, and peppers with corn bread croutons and smoked paprika ranch

**CAPRESE SALAD** (V)
Arugula, marinated heirloom tomato, cucumber, mozzarella, sweet drop peppers, white balsamic pesto vinaigrette
*Pair with: Kim Crawford Sauvignon Blanc*



# Plated Lunches *continued*

## MAIN COURSE

*Please select one (1) Main Course:*

**BALSAMIC & HERB RUBBED CHICKEN BREAST | 39**
Oregano roasted fingerling potatoes, garlic broccolini with lemon cream sauce
*Pair with: Jermann Pinot Grigio*

**LIME & CILANTRO CHICKEN BREAST | 38**
Tomato rice, mojo spiced squash and zucchini served with tomatillo and cilantro crema
*Pair with: Hartford Court Chardonnay*

**FRENCH HERB & DIJON CRUSTED CHICKEN BREAST | 39**
Red bliss mashed potatoes, sauteed Haricot vert and peppers with a Bearnaise cream
*Pair with: Saint Clair Sauvignon Blanc*

**PIRI PIRI CHICKEN BREAST | 39**
Roasted garlic and paprika mashed potatoes, sauteed mushroom, roasted baby carrots, and salsa verde
*Pair with: Kim Crawford Sauvignon Blanc*

**CHIPOTLE AND HONEY PORK LOIN | 37**
Creamy poblano rice, sauteed tomatoes and kale with cilantro chimichurri
*Pair with: Siduri Pinot Noir*

**RED WINE BRAISED SHORT RIB | 40**
Roasted fingerling sweet potato, creamed colored, tri color cauliflower salad and balsamic demi
*Pair with: Napa Cellars Cabernet Sauvignon*

**'NOT YOUR MOMS' MEATLOAF | 40**
Smoked mashed potatoes, roasted turnips and baby carrot, crispy leeks, and shallot demi
*Pair with: La Crema Pinot Noir*

**LEMON & HERB ATLANTIC SALMON | 39**
Wild rice, black-eyed pea and corn salsa, blistered heirloom tomatoes, and dill cream
*Pair with: Fleur de Mer Rosé*



# Plated Lunches *continued*

## MAIN COURSE *continued*

### VEGAN AND GLUTEN FREE OPTIONS

**ITALIAN VEGAN MEATBALLS** | 35
Tomato Risotto, roasted tomatoes, zucchini, and squash with Farmers herb pesto
*Pair with: Kendall Jackson Chardonnay*

**VEGETABLE JAMBALAYA** | 32
Creole spiced vegetables served with blackened tofu and wild rice pilaf
*Pair with: Saint Clair Sauvignon Blanc*

**CRISPY TOFU PAD THAI** | 35
Soy-ginger stir fry vegetables, sesame rice noodles and sweet and sour sauce
*Pair with: Jermann Pinot Grigio*

**VEGAN STIR FRY** | 34
Broccoli, carrots, snow peas, and Impossible™ meat served with red curry sauce and coconut steamed rice
*Pair with: Jermann Pinot Grigio*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## DESSERTS *Please select one from the* *Desserts on page 23.*



# Plated Lunches *continued*

## LUNCH DESSERTS

*Please select one (1) Dessert:*

**LEMON RASPBERRY CAKE** (v)
Lemon pound cake with raspberry jam topped with white chocolate butter cream

**NEW YORK CHEESECAKE** (v)
Strawberry sauce and vanilla cream

**CHOCOLATE FLOURLESS CAKE** (v)
Mocha cream and raspberry drizzles

**BLACK FOREST CAKE** (v)
Chocolate and tart cherries, whipped cream and chocolate sauce

**CARROT CAKE** (v)
Candied pecans and cream cheese icing

**KEY LIME MOUSSE TORTE** (v)
Graham cracker crust, coconut whip and raspberry coulis

**COCONUT CREAM CAKE** (v)
Mango rum sauce and toasted coconut

**SALTED CARAMEL MOUSSE TART** (v)
Amaretto cookie with mocha anglaise

**WHITE AND DARK BAR** (v)
White chocolate mousse and chocolate flourless cake, hazelnut crunch

**ANGEL FOOD CAKE** (v)
With macerated strawberries and chantilly cream

**COOKIES-N-CREAM CHOCOLATE CAKE** (v)
Chocolate cake stuffed with cookies-n-cream filling, topped with vanilla buttercream

**BOURBON PECAN PIE** (v)
Chocolate sauce

**WHITE CHOCOLATE MACADAMIA TART** (v)
Bourbon anglaise and fresh whipped cream

## VEGAN AND GLUTEN FREE OPTIONS

**RASPBERRY COCONUT BOMB**
Coconut mousse filled with raspberry jam on top of a chocolate cake disc

**CHOCOLATE MOUSSE TORTE**
Chocolate cake layered with chocolate mousse topped with chocolate buttercream

**PASSIONFRUIT MOUSSE TORTE**
Vanilla cake filled with passionfruit mousse vanilla and vanilla cream top

**VEGAN CHOCOLATE FLOURLESS BAR**
Chocolate flourless cake topped with ganache, non-dairy whipped topping and raspberry sauce



# Lunch Buffets

*Prices listed are per guest. Minimum order of 50 guests.*

*All Buffets are served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.*

*Additional soup, salad, side, or dessert from Premium Buffet options for $3.*
*Additional main course from Premium Buffet options for $6.*

## THE DELICATESSEN | 38

- Tossed garden salad with herbed ranch and balsamic dressing
- Turkey and cheddar cheese on wheatberry
- Ham and Swiss on marble rye
- Southern style chicken salad on croissant
- Roast beef and Pepper Jack on jalapeño wrap
- Southern smoked tofu on gluten-free wrap VG
- Southern style pasta salad V
- Homemade barbeque spiced potato chips VG
- Chocolate cheesecake V
- Blueberry lemon crumb bar V

## CAROLINA COMFORT | 46

- Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing V
- Southern corn succotash salad with Lima bean, tomatoes, peppers, lemon herb vinaigrette VG
- Herbed chicken and dumplings
- Smoked Brisket with red onion demi
- Creamed collard greens V
- Baked 5-cheese mac and cheese with buttered cracker crust V
- Bananas Foster bread pudding with house-made caramel sauce and whipped cream V
- Cream cheese pound cake with blackberry jam filling and vanilla buttercream V



# Lunch Buffets *continued*

## LITTLE ITALY | 49

- Panzanella salad with baby heirloom tomatoes, pickled squashes, cucumbers, herbs, arugula, roasted garlic and rosemary red wine vinaigrette (V)
- Romaine and radicchio salad, roasted tomato, black pepper and Pecorino vinaigrette, frico chips (V)
- Fresh baked rolls (V)
- Braised short rib with wild mushrooms and Marsala demi
- Chicken Scapariello with local Italian sausage, cipollini onions, roasted potatoes and aged balsamic
- Baked cheese tortellini pasta with spinach and roasted garlic bechamel (V)
- Roasted asparagus and roasted beets with truffle vinaigrette (VG)
- Lemon ricotta cheesecake with blueberry and limoncello compote (V)
- Chocolate Budino with mascarpone cream and fresh blackberries (V)

## TASTE OF THE MEDITERRANEAN | 46

*Served with crispy pita in place of hearth baked rolls*

- Grecian orzo salad with feta cheese, Kalamata olives, cucumbers, artichokes, fresh oregano, and lemon dressing (V)
- Niçoise salad with garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing
- Lemon herb salmon with white wine cream topped with artichoke, olives, and tomatoes
- Balsamic and herb seared chicken with sundried tomato and basil vinaigrette
- Honey roasted carrot and lemon scented cauliflower (VG)
- Lemon and oregano roasted fingerling potatoes (VG)
- Italian cream cake (V)
- Chocolate ricotta cannoli (V)





# Lunch Buffets *continued*

## MEXICALI CANTINA | 45

*Hearth baked rolls and butter not included.*
*Served with sour cream and salsa*

- Seasonal greens, radishes, peppers, marinated tomatoes and avocado ranch
- Street corn salad with roasted corn, peppers, radishes, Cotija cheese and chipotle lime vinaigrette
- Chicken fajitas with roasted red onions and peppers
- Warm soft flour tortillas
- Chipotle honey pork loin and chimichurri sauce
- Cilantro confetti rice
- Chili spice broccoli, cauliflower, and butternut squash
- Sweet potato cinnamon pecan bar
- Spiced hot chocolate cake with chipotle chocolate pudding

# Premium Buffet

**LUNCH** | 50 **DINNER** | 60

*Prices listed are per guest. Minimum of 50 guests. Choice of two Salads or Soups, two Main Courses, two Sides, and two Desserts. Served with hearth baked rolls and butter, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea and ice water.*

### ENHANCE YOUR BUFFET

*Additional Soup, Salad, Side or Dessert | +4 per guest*
*Additional Main Course | +8 per guest*

## SOUPS AND SALADS

*Please select two (2) Soups or Salads:*

**SMOKED TOMATO BISQUE** (v)
Parmesan croutons

**CORN AND BACON CHOWDER**
Corn, potatoes, celery, bacon and onions in a cream broth

**CREAMY POTATO AND LEEK SOUP** (v)

**TUSCAN WHITE BEAN SOUP** (vg)
With kale and tomatoes

**CLASSIC GARDEN SALAD** (vg)
Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

**BROCCOLI & BACON SALAD**
With Hoop cheddar, pickled onion, and apple cider dressing

**SEASONAL FRUIT SALAD** (vg)
Fresh from the farm

**NIÇOISE SALAD** (v)
With garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing

**PASTA SALAD** (v)
With olives, artichokes, Cipollini onions, fire-roasted peppers, aged Parmesan, sundried tomato basil vinaigrette

**ROASTED BUTTERNUT SQUASH & BRUSSELS SPROUTS** (vg)
With wild rice, dried cranberries, pumpkin seeds, pickled red onions, pomegranate vinaigrette



# Premium Buffet *continued*

## MAIN COURSE

*Please select two (2) Main Courses:*

**CAVATAPPI PASTA**
Braised short rib, mushrooms, with leeks and mascarpone cream sauce

**CHEESE TORTELLINI**
Pesto chicken, roasted broccoli, and Parmesan cream

**HOUSE-SMOKED BEEF BRISKET**
Sliced and chopped brisket with dried cherry demi sauce

**8-HOUR BRAISED BEEF SHORT RIB**
With red wine bordelaise

**BALSAMIC AND HERB RUB CHICKEN**
Lemon cream sauce

**DIJON AND HERB CHICKEN BREAST**
With Bearnaise cream sauce

**ROSEMARY ROASTED CHICKEN BREAST**
Truffle and peppercorn demi with wild mushroom fricassee

**NC TURKEY COTTAGE PIE** LOCAL
Roasted root vegetables with sweet potato crust

**CHIPOTLE AND HONEY PORK LOIN**
Peach and pickled onion salsa

**ROASTED ATLANTIC SALMON FILET**
White wine cream with artichoke, tomato, and olives

**MAHI MAHI**
Cilantro lime sauce with charred pineapple-jalapeño chutney

**SMOKEY BARBEQUE TOFU** VG
Braised collard greens, Vidalia onions, charred farmers tomatoes, and pickled okra

**ROASTED LASAGNA WITH MEATLESS BOLOGNESE SAUCE** V
Impossible™ meat, mozzarella, ricotta, and Parmesan

**CRISP TOFU** VG
Sesame rice noodles, stir fry vegetables and sweet and sour sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*



# Premium Buffet *continued*

## SIDES

*Please select two (2) Sides:*

**ROASTED SEASONAL VEGETABLES**

**BAKED FIVE-CHEESE MAC AND CHEESE**
With buttered cracker crust

**ROSEMARY ROASTED FINGERLING POTATOES**

**CREAMY MASHED POTATOES**
With garlic and chives

**SOUTHERN BRAISED GREENS AND BBQ SPICED TURNIPS**

**ROASTED VEGETABLE RATATOUILLE**
Eggplant, squash, and tomatoes

**SOUTHERN ROASTED ROOT VEGETABLES WITH BACON**

**CREAMED COLLARDS**

**CAROLINA CAST IRON RICE**
With charred corn and shaved Brussels sprouts and caramelized onions

**SWEET POTATO CASSEROLE**
With herb granola crust

**ROASTED BUTTERNUT SQUASH**
With dried cherry gremolata

**SPINACH AND WILD MUSHROOM BREAD PUDDING**

**ORZO AND SPINACH FLORENTINE**
With garlic Parmesan sauce

**POTATO AU GRATIN**
With fresh herbs and Parmesan cheese



# Premium Buffet *continued*

## DESSERTS

*Please select two (2) Desserts:*

**NEW YORK CHEESECAKE** (v)
Strawberry sauce and vanilla whipped cream

**CARROT CAKE** (v)
With local honey cream cheese frosting and candied pecans

**CHOCOLATE FLOURLESS CAKE** (v)
Mocha cream and raspberry drizzles

**HO HO CAKE** (v)
Chocolate cake, vanilla buttercream filling, topped with chocolate ganache

**LEMON MERINGUE TART** (v)
With raspberry coulis

**SEASONAL FRUIT CRUMBLE** (v)
Baked and topped with streusel

**BANANAS FOSTER BREAD PUDDING** (v)
Banana custard, caramel and whipped cream

**CHOCOLATE MOUSSE TORTE** (v)
Chocolate mousse filled chocolate cake, topped with chocolate butter cream and shaved chocolate

**STRAWBERRY MOUSSE TORTE** (v)
Vanilla cake stuffed with strawberry mousse, fresh berries and topped with whipped butter cream

**PEACH COBBLER SWIRL CHEESECAKE BAR** (v)
Topped with cinnamon crumble





# DINNER

# Dinner Buffets

*Prices listed are per guest. Minimum of 50 guests. Served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.*

## ENHANCE YOUR BUFFET

*Additional Soup, Salad, Side or Dessert from Premium Buffet Options | +4*
*Additional Main Course from Premium Buffet Options | +9*

### DOWN HOME CLASSIC BUFFET | 62

- House chopped salad with charred radicchio and iceberg, cucumbers, tomatoes with house-made blue cheese dressing and herbed red wine vinaigrette
- Heirloom caprese salad with fresh mozzarella, toasted pine nuts, and pesto vinaigrette
- Peppercorn braised beef short ribs, and truffle bordelaise
- Local dijon and herb glazed chicken breast, and apple-brandy demi
- Lemon-dill roasted salmon and shrimp, blistered corn and chive cream
- Baked potato au gratin, Gruyère cheese, and chives
- Roasted seasonal vegetables with sundried tomato gremolata
- Turtle torte with chocolate pecans and caramel
- Seasonal wild berry cobbler, whipped cream

### SOUTHERN BUFFET | 58

- Local farmer's salad with seasonal vegetables Green Goddess and herbed balsamic dressing
- NC Apple salad with radishes, pickled celery, grapes, Brussels sprouts, and lemon thyme dressing
- House-smoked beef brisket, horseradish cream and charred onion
- Sage-roasted NC Turkey breast, bourbon apple marmalade
- Sweet tea-brined Smithfield pork loin, Bone-suckin' BBQ sauce
- Creamed collard greens
- Baked pimento mac & cheese with rosemary cracker crust
- Red velvet layer cake with cream cheese icing
- Tarheel "Mud" pie, chocolate mousse, toffee crunch, chocolate crust



# Plated Dinners *($5 More for Lunch Entrée)*

*Prices listed are per guest. Minimum of 20 guests.*

*Served with hearth baked rolls and butter, choice of salad, main course, dessert, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.*

## SALADS

*Please select one (1) Salad:*

**BABY ROMAINE BRUSCHETTA** (v)
Herb whipped ricotta, marinated tomatoes, cucumbers, pickled sweet onion, garlic crouton with aged balsamic

**CAPITAL FIELD GREENS** (v)
Fresh raspberries, local goat cheese, cocoa roasted walnuts, seasonal flowers, bittersweet chocolate curls, blackberry-peppercorn vinaigrette

**BABY ROMAINE** (v)
Grilled radicchio, NC Gouda, baby heirloom tomatoes, cucumbers, radish, and dill citrus vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*

**ROASTED BEET SALAD** (v)
With goat cheese custard, wild rice, shaved radish, and orange segments, with frisee lettuce and white balsamic cherry vinaigrette

**WATERCRESS & ARUGULA SALAD** (v)
Roasted root vegetables, curried rutabaga, whipped hummus, pickled red onion, curry granola, and lime yogurt dressing

**LOCAL HYDROPONIC BIBB SALAD** (VG) (LOCAL)
NC Apples, pickled celery, red pepper crema, radishes, chopped almonds and lemon-thyme dressing

*Pair a Salad with: Kendall Jackson Chardonnay*



# Plated Dinners *continued*

## MAIN COURSE

*Please select one (1) Main Course:*

**BALSAMIC AND HERB CHICKEN BREAST** | 48
Butternut squash puree, roasted mushrooms, fingerling potatoes, asparagus, and thyme cream sauce
*Pair with: Kim Crawford Sauvignon Blanc*

**ROSEMARY PEPPERCORN BEEF FILLET** | 63
Truffle potato pavé, seasonal farmer's vegetables, and brandy peppercorn sauce
*Pair with: Franciscan Estate Cabernet Sauvignon*

**HERB CRUSTED GROUPER** | 71
Celery root puree, corn and heirloom tomato relish, roasted broccoli, and citrus cream
*Pair with: Saint Clair Sauvignon Blanc*

**TOMATO BASIL CRUSTED SALMON** | 54
Sundried tomato and garlic farro, sauté baby kale and cannellini beans with Tuscan red pepper sauce

**ROSEMARY ROASTED PORK LOIN** | 44
Sweet potato mash, warm Brussel sprouts and onion slaw, roasted baby carrots, and apple brandy demi
*Pair with: Siduri Pinot Noir*

**CAROLINA RUBBED CHICKEN BREAST** | 45
Smoked mashed potatoes, cider braised purple cabbage, farmer beans and peppers, roasted garlic chicken demi

**TERIYAKI GLAZED SALMON** | 52
Kimchi fried rice, stir fried bok-choy and Shiitake mushroom and soy ginger demi

**PIRI PIRI SPICED FILET OF BEEF** | 65
Roasted fingerling sweet potato, cream collards, tri-colored cauliflower, and roasted garlic demi
*Pair with: La Crema Pinot Noir*

**BOURBON BRAISED SHORT RIB** | 67
Boursin mashed potatoes, sauté mushrooms, and roasted baby carrots with cherry bordelaise demi

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*



# Plated Dinners *continued*

## MAIN COURSE *continued*

*Please select one (1) Main Course:*

**ROASTED VEGETABLE TERRINE** | 37
Seasonal vegetables with tofu, fire roasted tomato ragout
*Pair with: Kendall Jackson Chardonnay*

**VEGETABLE JAMBALAYA** | 36
Creole spiced vegetables served with blackened tofu and wild rice pilaf
*Pair with: Jermann Pinot Grigio*

**CRISPY TOFU PAD THAI** | 37
Soy-ginger stir fry vegetables, sesame rice noodles and sweet and sour sauce
*Pair with: Jermann Pinot Grigio*

**VEGAN STIR FRY** | 37
Broccoli, carrots, snow peas, and Impossible™ meat served with red curry sauce and coconut steamed rice
*Pair with: Saint Clair Sauvignon Blanc*

**RED CURRY** | 36
Lentils cauliflower, chickpeas, served with coconut basmati rice

## DUAL ENTREE

*Our team would be happy to offer two dual entrees. If you would like different dual entrees, please reach out and the chefs will create one for your event.*

**HERB ROASTED FILET AND CRAB CAKE** | 76
Sour cream mashed potatoes, farmers vegetables and peppery bordelaise
*Pair with: La Crema Pinot Noir*

**LEMON GARLIC CHICKEN AND BUTTER POACHED SHRIMP** | 55
Roasted red pepper cous cous and blistered baby tomatoes with citrus beurre blanc
*Pair with: La Jolie Fleur Rosé*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*



# Plated Dinners *continued*

## DESSERTS

*Please select one Dessert:*

**SALTED CARAMEL TART**
Ameretti cookie mocha anglaise

**ALMOND RASPBERRY TORTE**
Brandy whipped cream, toasted almonds, and raspberry jam

**BLACK AND WHITE BAR**
Chocolate flourless cake with non-dairy whipped topping and candy crunch

**SWEET POTATO & WHITE CHOCOLATE BAR**
Hazelnut crunch with anglaise

**NEW YORK CHEESECAKE**
Blueberry compote and fresh whipped cream

**STRAWBERRY PIE**
With cinnamon crumble, vanilla anglaise, and chantilly cream

**RALEIGH'S LOCAL HONEY MOUSSE**
In a beehive meringue, vanilla cake, chocolate sauce

**SOUTHERN CLASSIC TRIO**
- Chocolate bourbon pecan tart
- Banana pudding shooter
- Classic red velvet cake

**DECADENT CHOCOLATE TRIO**
- Grand Marnier toffee opera cake
- Chocolate crème brûlée
- Truffle torte

**CANNOLI TART**
Chocolate dipped tart shell, cannoli filling with whipped cream and fresh berries

**CHOCOLATE GRAND MARNIER BAR**
Chocolate cake, Grand Marnier pudding filling and chocolate ganache





# Plated Dinners *continued*

## DESSERTS *continued*

*Please select one Dessert:*

**CREATE-YOUR-OWN TRIO**

*Please select three:*
*(Including Items from Signature Trios)*

- Milk Chocolate S'more Tart (V)
- White Chocolate Raspberry Brûlée Tart (V)
- Lemon Meringue Tart (V)
- Dark and White Chocolate Cheesecake (V)
- Local Honey Ginger Panna Cotta
- Chocolate Covered Strawberries (V)
- Grand Marnier Toffee Opera Cake (V)
- Buttermilk Pie (V)
- Salted Caramel Tart (V)
- Strawberry Cream Profiterole (V)
- Espresso Ganache Tart (V)
- Mini French Cream Eclair (V)
- Mini Chocolate Dipped Cannoli (V)
- Red Velvet Cake Bite (V)
- Chocolate Bourbon Pecan Tart (V)

**GLUTEN FREE/VEGAN TRIO OPTIONS**

- Raspberry Coconut Bomb (VG)
- Chocolate Mousse Cake (VG)
- Strawberry Mousse Torte (VG)
- Vegan Chocolate Flourless Bite (VG)

*Pair a Dessert with: Ruffino Prosecco*

# RECEPTION



# Cold Hors d'Oeuvres

*Prices listed are per piece. Minimum order of 50 pieces.*

**SOUTHERN CHICKEN SALAD** | 5
Cheddar-chive biscuit

**SOUTHERN DEVILED EGG PARFAIT** | 5
Creamy egg mousse and chives

**PEPPER SEARED FILET** | 6
Caesar aioli, baby romaine, Parmesan crisp

**NC SHRIMP SHOOTER** | 6
Local Hail Mary cocktail sauce

**TOMATO CAPRESE SKEWER** | 5
Balsamic glaze

**TUNA TARTARE IN CUCUMBER CUP** | 6
Ginger-soy, Yuzu aioli

**TOMATO BASIL BRUSCHETTA** | 5
Whipped ricotta and balsamic glaze

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*

**SAKE AND GINGER COMPRESSED PINEAPPLE** | 5
With basil crystals

**ROASTED RED PEPPER AND GARLIC HUMMUS** | 5
Cucumber cup and radish salad

**SHRIMP SALAD** | 6
Old Bay aioli, crispy phyllo tart

**SMOKED SALMON WITH EVERYTHING BAGEL CRISP** | 5
Whipped Boursin cheese and hot honey drizzle

**FALAFEL BITE WITH TZATZIKI** | 6
Cucumber, tomato, chickpea, and feta salad

**ROASTED BEET PARFAIT** | 6
Goat cheese mousse and spiced pecan

**SOUTHERN EGG SALAD BRUSCHETTA** | 5
Shaved radishes



# Hot Hors d'Oeuvre

*Prices listed are per piece. Minimum order of 50 pieces.*

**CUBAN CIGAR SPRING ROLL** | 6
Ham, Swiss, pickle, in a crispy roll, with dijon aioli

**SESAME TEMPURA CHICKEN** | 5
Cilantro-ginger aioli

**ROSEMARY FRIED CHICKEN & WAFFLE CROQUETTE** | 5
Maple bourbon syrup

**MINI BEEF WELLINGTON** | 6
Puff pastry, red pepper aioli

**BBQ PORK & CORN MUFFIN CANNONBALL** | 5
Sweet and spicy mustard

**MINI CHICKEN WELLINGTON** | 5
Puff pastry, red pepper aioli

**BRAISED ITALIAN BEEF & ROASTED TOMATO** | 6
Crispy herb polenta and pesto aioli

**SHORT RIB AND POTATO CROQUETTE** | 6
Horseradish aioli

**BACON WRAPPED SHRIMP** | 6
Roasted jalapeño remoulade

**CRISPY REUBEN SPRING ROLL** | 7
1000 Island dipping sauce

**PIMENTO GRILLED CHEESE** | 5
Buttery sourdough bread, tomato jam

**MINI FALAFEL CAKE** | 5
With red pepper hummus

**CRISPY TEMPURA SHRIMP** | 6
Yuzu ginger dipping sauce

**CHICKEN & LEMONGRASS POT STICKERS** | 5
Soy-ginger sauce

**BBQ PORK BAO BUN** | 6
Honey hot Sriracha glaze

**VEGETABLE QUESADILLA TRIANGLE** | 7
Chili lime crema

**BROCCOLI & CHEDDAR QUICHE** | 5
Caramelized onion jam

**JALAPEÑO AND JACK CHEESE AREPA** | 5
Local peach jam, roasted corn, pepper garnish

**SWEET POTATO TART** | 6
Herbed cranberry

**CRISPY ARTICHOKE BEIGNET** | 6
Chive crema



# Reception Small Plates

*Prices listed are per guest. Minimum order of 50 guests.*

## AMBIENT

**NEW ENGLAND LOBSTER ROLL** |17
House fried Old Bay chip

**PORK BELLY BANH MI SANDWICH** | 12
Pickled daikon carrot, cucumber, and fresh herbs with yum yum sauce

**CHILI LIME SHRIMP** | 11
Street corn salad, Cotija cheese and cilantro lime vinaigrette

**HOUSE-SMOKED SALMON NIÇOISE** | 11
Haricot verts, roasted fingerling potatoes, tomato and olives, dijon balsamic vinaigrette

**ROASTED CARROTS & ARTICHOKES** VG | 8
Roasted garlic whipped hummus, charred red pepper vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness, especially if you have certain medical conditions.*

## HOT

**COCONUT SHRIMP** | 15
Herbed jasmine rice, coconut curry broth, cilantro oil

**SHRIMP & GRITS** | 12
Butter poached shrimp, Hoop cheddar grits, sausage gravy

**BRAISED BEEF** | 16
Sour cream and chive mash with balsamic demi

**PANKO FRIED SOUTHERN CHICKEN** | 13
Buttermilk mashed potatoes, Roasted baby carrots, roasted Vidalia onion gravy

**CHOPPED BRISKET** | 14
Smoked mashed potatoes and crispy onion and horseradish demi

**FALAFEL CAKES** VG | 12
Warm whipped hummus, kale salad, and red pepper sauce



# Reception Stations

*Prices listed are per guest, unless otherwise noted. Minimum order of 50 guests.*

**ANTIPASTO DISPLAY** (V) | 11
Grilled vegetables, olives, artichokes, marinated tomatoes and grilled vegetables, Italian sliced meats, cheeses and an olive tapenade. Served with lavosh

**GARDEN VEGETABLES** (V) | 10
Assorted herb grilled vegetables with spinach artichoke dip served with crispy pita bread

**CROSTINI AND FLAT BREADS** (V) | 9
Pimento cheese, white bean and mustard greens hummus, smoked corn dip, creamy southern pickle dip, served with a variety of toasted flat breads and artisan crackers

**IMPORTED AND LOCAL NC CHEESE** (V) (LOCAL) | 14
Served with sliced baguettes and assorted crackers

**DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** (VG) | 8
Farm fresh, local and seasonal

**FRESH VEGETABLE CRUDITÉ** (V) | 8
Green Goddess and Gorgonzola-buttermilk dressing

**SLIDER STOP** | 17
*Please select three from the following:*

- **Pulled Short Rib –** Provolone fondue and pickled peppers
- **All American Slider –** beef patty, special sauce, tobacco onions, cheddar cheese
- **Fried Chicken Slider –** ham, Swiss and tarragon mustard
- **All-American "Meatless" –** Impossible™ meat, special sauce, tobacco onions, cheddar cheese (V)

**FLAT BREAD PIZZAS** | 17

- BBQ Chicken with red onions, roasted tomato, and Hoop cheddar and BBQ sauce
- Prosciutto, rosemary roasted peaches and fresh mozzarella
- Wild mushroom, spinach goat cheese, pickled onion, and truffle Parmesan (V)

**STROMBOLI** *(12 slices, per loaf)* | 42
*Please select from the following:*

- Italian sausage, roasted red peppers, Provolone
- Salami, capocollo, prosciutto, and Mozzarella
- Short rib with balsamic caramelized onions, Provolone cheese
- Spinach, artichoke, and sundried tomato with Fontina and Parmesan (V)



# Culinary-Attended Action Stations

*Prices listed are per guest. Minimum order quantity noted per item.*

***A $200++ fee per culinary professional required.***

**YUKON GOLD AND SWEET POTATO BAR*| 14**
*(Minimum of 50 guests)*
Buttered Yukon gold mashed potatoes and southern style sweet potatoes. Served with sour cream, cheddar cheese, scallions, applewood smoked bacon, candied pecans, mini marshmallows, and brown sugar whipped butter

*Add House-smoked Pulled Pork $2 per guest*
*Add Creamy Blue Crab $8 per guest*

*Two culinary professionals required per station*

**SOUTHERN POUTINE* | 16**
Roasted marble fingerlings, pimento cheese fondue, and chicken gravy. Served with bacon, chives, pickled jalapeño, chicharrónes, and cheese curds

**CREAMY MAC N' CHEESE BAR* | 11**
*(Minimum of 50 guests)*
Creamy four-cheese macaroni, wild mushroom "mousse" and applewood smoked bacon, served with scallions and sage-brown butter Panko

*Add House-smoked Pulled Pork $2 per guest*
*Add Shrimp $6 per guest*

**SALAD WALL | 30** *(Minimum of 300 guests)*
Baby heads of lettuce trimmed

- **Chopped Cobb Salad** – baby heirloom tomatoes, cucumber and avocado with Green Goddess dressing
- **Kale and Shaved Brussels Sprouts Salad** – dried cranberries, and roasted butternut squash with white balsamic and dijon vinaigrette
- **Proteins:** Smoked paprika and black peppercorn crusted flank steak, honey and herb grilled chicken
- **Toppings:** Sliced egg, thick cut bacon, pickled red onions, blue cheese crumbles, hoop cheddar, feta cheese, sunflower seeds

**RAMEN BAR | 35**
Fresh ramen noodles with choice of the following:

- **Broths:** *(Choose 2)* Hoisin ginger beef broth, Miso scallion broth, Cilantro vegetable broth
- **Proteins:** Korean BBQ boneless short rib, Tandoori chicken, crispy tofu *(Protein will match the broth)*
- **Toppings:** Cilantro, scallions, carrots, zucchini, edamame, baby Bok Choy, snow peas, red onion, fresh jalapeño, toasted sesame seeds, chili crunch, Sriracha

*Note: (Minimum of 300 guests, 6 chefs per 30 guests)*



# Culinary-Attended Action Stations *continued*

*Prices listed are per guest. Minimum order quantity noted per item.*

***A $200++ fee per culinary professional required.***

**HERB-BUTTER ROASTED TURKEY CARVING STATION* | 10**

*(Serves approximately 30 guests)*

Sage brown butter aioli and cranberry orange relish, served with freshly baked rolls

**GLAZED HAM CARVING STATION* | 10**

*(Serves approximately 75 guests)*

Grain mustards and pesto mayonnaise served with freshly baked rolls

**HERB CRUSTED TENDERLOIN OF BEEF CARVING STATION* | MARKET PRICE**

*(Serves approximately 25 guests)*

Horseradish cream, rosemary dijon mustard, and truffle aioli, served with brioche rolls

**TOP SIRLOIN CARVING STATION* | 12**

*(Serves approximately 100 guests)*

Horseradish cream, dijon mustard, and herb mayonnaise served with fresh baked rolls

**TORCH SEARED MOROCCAN SPICED PICHANNA CARVING STATION | MARKET PRICE**

Harissa demi, tzatziki, naan bread and pickled papaya salad with daikon, assorted radishes, cucumber, carrots, cilantro, and scallions

*200 guests minimum, 1 chef per 100 guests, 1 torch per 300 guests*





# Dessert Stations

*Minimum order of 50 guests.*

**CAROLINA CONFECTIONS** *(per guest)* | **8**

- Banana pudding shooter
- Salted pecan fudge
- Mini red velvet cupcakes and apple crumble bar
- Sweet potato and cream tart

**S'MORES ACTION** *(per guest)* | **10**

House-made marshmallow, house-made fudge, skewered and chef torched and dressed in graham cracker crumbs

**CAKE POPS** (v) *(each)* | **5**

*Minimum of 50*

Assorted flavors, chocolate dipped

**CHEESECAKE LOLLIPOPS** (v) *(each)* | **5**

*Minimum of 50*

Assorted cheesecake flavors on a stick



# BAR SERVICE

# Bar Service – Premium Package

*Prices listed are per drink. A $175++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of $600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.*

**DOMESTIC BEER**
*(by the can)*
**HOSTED: 7**

- Miller Lite
- Coors Light
- Michelob Ultra

**IMPORTED & CRAFT BEER**
*(by the can)*
**HOSTED: 8**

- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Local Seasonal Offering
- Mango Cart
- White Claw Hard Seltzer
- Best Day West Coast IPA *N/A*
- Best Day Kolsch *N/A*

**PREMIUM SPIRITS**
**HOSTED: 10**

- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tradicional
- Bulleit Bourbon
- Jack Daniel's Whiskey
- Jameson Irish Whiskey
- Dewar's Scotch

**PREMIUM WINE**
**HOSTED: 9**

- Kendall Jackson Special Select Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- La Crema Monterey Pinot Noir
- La Jolie Fleur Rosé
- Ruffino Prosecco
- Luminara Chardonnay *N/A*
- Luminara Cabernet Sauv. *N/A*

**NON-ALCOHOLIC BEVERAGES**

- Pepsi Products **HOSTED: 4**
- Bottled Water **HOSTED: 4**
- Sparkling Water **HOSTED: 6**



# Bar Service – Ultra Premium Package

*Prices listed are per drink. A $175++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of $600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.*

**AMERICAN BEER**
*(by the can)*
**HOSTED: 7**
- Miller Lite
- Coors Light
- Michelob Ultra

**IMPORTED & CRAFT BEER**
*(by the can)*
**HOSTED: 8**
- Corona Extra
- Pernicious IPA
- Trophy Mort's Lager
- Local Seasonal Offering
- Mango Cart
- White Claw Hard Seltzer
- Best Day West Coast IPA *N/A*
- Best Day Kolsch *N/A*

**ULTRA PREMIUM SPIRITS**
**HOSTED: 12**
- Grey Goose Vodka
- Bombay Sapphire Gin
- Queen Charlotte's Rum
- Patron Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Bourbon
- Jameson Irish Whiskey
- Crown Royal Whisky
- Hennessy VSOP Cognac

**ULTRA PREMIUM WINE**
**HOSTED: 10**
- Hartford Court, Russian River Valley Chardonnay
- Jermann Pinot Grigio
- Saint Clair Sauvignon Blanc
- Napa Cellars Cabernet Sauvig.
- Siduri, Santa Barbara Pinot Noir
- Fleur de Mer Rosé
- Domaine Chandon Brut Sparkling
- Luminara Chardonnay *N/A*
- Luminara Cabernet Sauv. *N/A*

**NON-ALCOHOLIC BEVERAGES**
- Pepsi Products **HOSTED: 4**
- Bottled Water **HOSTED: 4**
- Sparkling Water **HOSTED: 6**



# Craft Cocktails

*Prices listed are per drink. Hosted only, minimum of 100 guests. $175 Fee per Bartender.*

## MARTINI TRADITIONS | 15 *per drink*

- Classic Martinis
- Strawberry Basil Martinis
- Cosmopolitans

***Featuring Tito's Handmade Vodka and Tanqueray Gin***

***UPGRADE to Grey Goose Vodka & Bombay Gin | 18** per drink*

## COCKTAIL PACKAGE | 15 *per drink*

- Palomas
- Mojitos
- Moscow Mules

## BUILD YOUR OWN OLD FASHIONED BAR | 20 *per drink*

Choose your own bourbon:

***Larceny, Bulleit, Bulleit Rye, or Knobb Creek***

Served with assorted bitters and assorted cherries

## MIMOSA BAR | 12 *per drink*

- Strawberry Puree
- Peach
- Mixed Berry
- Orange Juice



# Wine

## BY THE BOTTLE

### SPARKLING

Ruffino Prosecco D.O.C. – *Veneto, Italy* | **35**

*Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.*

Domaine Chandon Brut – *California* | **60**

*Crisp, fresh and effortlessly cool, Chandon Brut is an elegant Méthode Traditionnelle sparkling wine. A classic expression of our California vineyards, signature green apple, pear and citrus notes precede a soft, dry finish.*

### CHARDONNAY

Kendall Jackson, Special Select – *California* | **35**

*Fermented in small oak barrels to artfully blend richness with vibrant flavors of peach and mango.*

Hartford Court, Russian River Valley – *California* | **60**

*Subtle aromas of jasmine flower, citrus oil, green apple and pear. The elegant aromatics are complemented by fresh kiwi, lemon drop and green apple flavors. The fruit focused mid-palate is followed by subtle mineral notes and a hint of crystallized ginger in the finish.*

### SAUVIGNON BLANC

Kim Crawford – *New Zealand* | **35**

*A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.*

Saint Clair – *New Zealand* | **45**

*Pure and focused with layers of passion fruit, jalapeño, and crushed herb. The palate is generous and refreshing with salty mineral notes and a long lingering finish.*

### PINOT GRIGIO

Jermann D.O.C. – *Friuli, Italy* | **55**

*Intense straw-yellow color; its aroma is intense, full, and fruity, with excellent persistence. Its taste is dry, velvety, fragrant, and persistent.*

*Beverage selections subject to availability.*



# Wine

## BY THE BOTTLE

### ROSÉ

La Jolie Fleur – *France* | **36**
*Aromas of orange blossom, white peach, and fresh-picked grapefruit. Smooth, silky palate offers notes of raspberry, strawberry, and pear.*

Fleur de Mer – *France* | **50**
*Opens with aromas of white peach and summer strawberries, complemented by hints of florals. These notes carry through on the bright, expressive palate, layered with raspberry and cranberry characteristics framed by Fleur de Mer's hallmark crisp, refreshing hints of salinity, reminiscent of sea spray.*

### PINOT NOIR

La Crema, Monterey – *California* | **40**
*Dark red fruit flavors with light touches of toasted oak. A medium-bodied red wine that offers robust fruit flavors and subtle savory notes along with a silky mouthfeel.*

Siduri, Santa Barbara – *California* | **50**
*Sourced from two of the premier growing regions within Santa Barbara, this presents aromas of cherry, mulberry and sage. Black Cherry and spice round out the opulent flavors of this medium bodied Pinot Noir.*

### CABERNET SAUVIGNON

Franciscan Estate – *California* | **35**
*Full bodied with notes of dark cherry and toasted caramel. Bold and plush, and not overpowered by oak or tannins which allows the fruit to shine through.*

Napa Cellars – *California* | **65**
*Aromas of blackberry, cassis, fig, and mocha. On the palate, dark fruit and earthy tobacco notes are threaded with spicy clove, mocha, and vanilla. The finish is polished with a full mouthfeel, plush tannins, and a nice persistent acidity.*

### NON-ALCOHOLIC

Luminara Chardonnay – *California* | **45**
*Reflects its premium Napa Valley terroir with rich tropical fruit aromas, followed by a palate of Fuji apple and lemon cream. The finish brings a refreshing crispness. This wine shows a lively medium-weighted palate with vibrant varietal fruit characteristics, making our Chardonnay a luminous offering for any occasion.*

Luminara Cab. Sauvignon – *California* | **45**
*Reflects the heart and soul of Napa Valley terroir, showcasing complex red fruit characteristics. The medium palate culminates in a long, lingering finish, making this Cabernet Sauvignon a luminous offering for any occasion.*

*Beverage selections subject to availability.*



# FINE PRINT



# Fine Print

## POLICIES AND PROCEDURES

### EXCLUSIVITY

As the food and beverage provider to Raleigh Convention & Performing Arts Complex, we strive to deliver quality and exceptional service throughout your event, and we are delighted to handle all water, food, and beverage service for you and your guests. Contact your catering sales manager with your requirements, location, and start / end times for your functions, and we'll handle the rest. Exhibitors are reminded that outside food and beverage may not be brought into the venue, and any requests for specific products can be directed to our professional catering sales managers. We appreciate your business, and look forward to working with you to make your event a success.

### MENU SELECTION

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager — together with our Executive Chef — will be happy to design menus to suit your special occasion.

### CONTRACTS

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to your catering representative prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and catering. In addition, full payment for all services must be received in advance of your first event.

### EXHIBIT BOOTH CATERING SERVICES

Our catering services are provided on high-quality disposable catering ware and are drop-off services (unless otherwise noted). We will be glad to coordinate specialty equipment* or linens* to optimize services in your booth (*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).

Client is responsible for arranging the following:

I. Electrical power directly with the Raleigh Convention & Performing Arts Complex for related food and beverage services

II. Supplying adequate space within their contracted exhibition space, for bar, work/counter space and/or storage needed to provide contracted service(s).

III. Trash cans, garbage removal, tables and other equipment are to be arranged through your show's event manager and/or decorator

IV. It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations

### FOOD AND BEVERAGE PRICING

Customer acknowledges that Caterer has provided a good faith estimate of its food and beverage prices for the Event. Caterer reserves the right to make reasonable product substitutions or adjustments to pricing after reasonable consultation with Customer due to fluctuations in market prices and product availability. Caterer further reserves the right to make reasonable menu substitutions and revise the style of service due to supply interruptions and/or health and safety regulations.

### PAYMENT POLICY

Customer hereby agrees that one hundred percent (100%) of the projected payment plus an additional ten percent (10%) of the estimated cost to cover contingency / incidental charges, for the event shall be paid at least thirty (30) days prior to the event. Any deposit shall be credited toward the total payment for the event; deposits may be presented as checks, wire transfers, or money orders. The deposit will not bear interest.

Customer shall provide a company credit card through Caterer's payment portal to guarantee any additional charges that would exceed the deposit. 100% prepayment is required for all events to occur.

Catering shall not be required to provide any services hereunder, nor will catering be required to commence planning for the event unless and until customer has returned a signed agreement to us and has complied with the payment requirements.

### ADDITIONAL SERVICES AND CORRESPONDING FEES

A twenty-three percent (23%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor, service charges, and equipment rentals in accordance with applicable tax laws and regulations. If the Customer is an entity claiming exemption from taxation in the state where the facility is located. Please provide us with satisfactory evidence of such exemption thirty (30) days prior to the event in order to be considered for relief of obligation to pay state and local sales taxes.

### GUARANTEES/ATTENDANCE

Customer represents that it has provided Caterer with a good faith estimate of the number of people that will attend the Events so that Caterer can effectively and efficiently plan accordingly (the "Estimated Attendance"). Not less than ten (10) days prior to the Event, Customer shall notify Caterer of the final number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance"). Thereafter, Customer agrees that increases in the Guaranteed Attendance of greater than ten percent (10%) may be subject to an additional twenty percent 20% surcharge, in Caterer's sole discretion.

# Fine Print

## POLICIES AND PROCEDURES *continued*

In no event shall the Guaranteed Attendance exceed the maximum capacity of the areas within the Facility in which the Event will be held.

If Customer fails to notify Caterer of the Guaranteed Attendance within the time period set forth above, Caterer shall prepare for and provide services to persons attending the Event on the basis of the Estimated Attendance, and such Estimated Attendance shall be deemed to be the Guaranteed Attendance. In the event additional persons attend the Event in excess of the total of the Guaranteed Attendance, Caterer will make reasonable efforts to accommodate such additional persons subject to product and staffing availability, and Customer shall be subject to the additional charges per person.

### PER PERSON CHARGES/PER ITEMS

If the BEOs provided for reflect per person charges, customer shall pay catering for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the guaranteed attendance, the customer shall pay the per person charges on the basis of the guaranteed attendance. We reserve the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the guaranteed attendance, the customer shall pay the guaranteed attendance. If the BEOs reflect per item charges, customer shall pay catering for every item served at each event at the per item charge specified on the BEOs provided.

### CANCELLATION POLICY

In the event the Customer wishes to cancel the Event, Customer shall provide written notice to Caterer as soon as practicable and Customer shall be required to pay a "Cancellation Fee" as follows:

- If Customer cancels ten (10) days or fewer prior to the Event, the Cancellation Fee shall be one hundred percent (100%) of the Deposit.
- If Customer cancels between eleven (11) days and thirty (30) days prior to the Event, the Cancellation Fee shall be fifty percent (50%) of the Deposit, the remainder of which shall be refunded to Customer.
- If Customer cancels between thirty-one (31) and sixty (60) days, the Cancellation Fee shall be twenty-five percent (25%) of the Deposit, the remainder of which shall be refunded to Customer.
- If Customer cancels the Event outside of sixty (60) days, Caterer shall refund the Deposit to Customer less the cost of:
  i. any specialty items or perishable items that have been purchased or ordered by Caterer for the Event and cannot be returned
  ii. any services that have been purchased or ordered by Caterer for the Event and cannot be cancelled
  iii. any equipment that has been rented by Caterer for the Event in a contract that cannot be cancelled; and/or
  iv. a reasonable fee to compensate Caterer for expenses leading up to the Event.

### ECO-FRIENDLY SERVICES

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

### FORCE MAJEURE

Upon any Force Majeure Event (as defined below), either party may terminate this Agreement without liability to the other party, by providing written notice to the other party as soon as reasonably practical (but in no event longer than five (5) days) after learning of such Force Majeure Event, which notice shall set forth the basis for such termination. "Force Majeure Event" means any unforeseen event or circumstance beyond the parties' reasonable control (including, but not limited to, acts of God, labor disputes, governmental regulations, declared war in the Continental United States, terrorist attacks in the city in which the Facility is located, or civil disorder within a five (5) mile radius of the Facility) that makes it illegal or impossible to provide Services or use the Facility for the Event. In the case of termination pursuant to this provision, Caterer shall refund to Customer any Deposit held less its actual out-of-pocket expenses for specialty products and/or equipment acquired for the Event plus any associated labor costs actually incurred and documented.

### ALCOHOLIC BEVERAGE GUIDELINES

Catering and Customer shall comply with all applicable local and state liquor laws. We are the sole holder of liquor licenses for the Raleigh Convention & Performing Arts Complex. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse service to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

# Fine Print

## POLICIES AND PROCEDURES *continued*

### SAMPLING GUIDELINES

If exhibitors are providing samples they will need to fill out a sampling form which must be emailed over to your catering sales manager, no later than two weeks prior to the event start date. All samplings must also have a COI made out to Sodexo Live! for $1 million. Sodexo Live! 500 South Salisbury Street Raleigh, NC 27601
The COI can be emailed with the sampling form.

- A company or organization may not bring on to the premises food or beverages for use in the hospitality lounge, staff offices, or backstage areas.
- A company or organization may only distribute samples of food and non-alcoholic beverage products that the company or organization produces or sells in its normal day-to-day operations granted items are not temperature sensitive.
- A company or organization must provide a Certificate of Liability Insurance in the name Sodexo Live! Or Sodexo Live! At the Raleigh Convention & Performing Arts Complex as the certificate holder.
- Food samples are limited to (2) ounce portions and must be non-perishable.
- Non-alcoholic beverage samples are limited to (2) ounce portions.
- A written description that outlines the product and portion size to be sampled shall be submitted in advance to Sodexo Live! Please use the sampling form.
- Approval of sampling arrangements will be provided to the company or organization in writing from Sodexo Live!

### LIABILITY

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Sodexo Live! and the Raleigh Convention & Performing Arts Complex.

### ALCOHOLIC BEVERAGE SAMPLING GUIDELINES

Beer and wine sampling only permitted. No sampling/tasting of spirituous liquors is permitted. Sampling and/or tasting is only permitted by licensed breweries and/or wineries, if the following requirements are upheld. All other groups are prohibited from all alcohol beverage sampling; these services can be ordered through Sodexo Live.

- Sampling/tasting request must comply with the following guidelines:
- NC ABC Board Wine-Tasting Permit and/or Malt Beverage Tasting Permit must be on-site throughout sampling event.
- Winery and/or brewery representative(s) must be on-site overseeing sampling.
- A Sodexo Live! bartender is required to facilitate all alcoholic beverage sampling. Sodexo Live! Bartender fee is $175.
- Wine and/or malt beverage (beer) sampling/tasting event shall not exceed four hours.
- Sampling/tasting size may not exceed: 2 ounces for wines, 2 ounces for malt beverages (beers).
- At any one tasting area, there may not be more than (6) wines sampled and/or more than (4) malt beverages (beers) sampled.
- No sale of alcoholic beverages is permitted, including sale of packaged items.
- There can be no Sodexo Live! bar service (cashless nor hosted) in operation during sampling/tasting event.
- Brewery and/or winery display can be set up next to bar to showcase product.

### CHANGES IN SERVICE

The dates and times of service, specified on the BEOs and the other terms and conditions of this agreement, may be changed only by a written addendum signed by both the customer and catering. Any additional expenses, arising from changes made at the customer's request, will be paid by the customer.

### FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made at least four (4) weeks in advance of the start of the event. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information. Failure to comply with any portion of these requirements may result in the immediate termination of sampling activity by the offending party for the remaining duration of the show.

THE COMPLEX

Atlantic Union Bank Convention Center

Martin Marietta Center for the Performing Arts

Red Hat Amphitheater



THE COMPLEX

# THANK YOU

**Samantha Amodio**
**Senior Catering Sales Manager**
**(919) 996-8682**
**Samantha.Amodio@sodexo.com**