

CATERING MENU

Spring & Summer 2026

Raleigh



DINING GUIDELINES



Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations.

Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5.25 are subject to an unmet minimum fee.

Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

Receptions & Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package.

Please reach out to the Catering Manager for more details.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing and rental charges.

Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event. Please reach out to the Catering Manager for more details.

AV Support

This location is a Silver Tier; a permanent on-site technician is no longer available. Support can be requested in advance for a fee by placing a ticket [online](#).

Wi-Fi

If required, please create a Wi-Fi account for your guest at [goto/wifi](#).

Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

Kosher Meals & Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

For special events, please contact our Catering Manager, 919-520-3174 or 615-727-4805.

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

OUR COMMITMENT

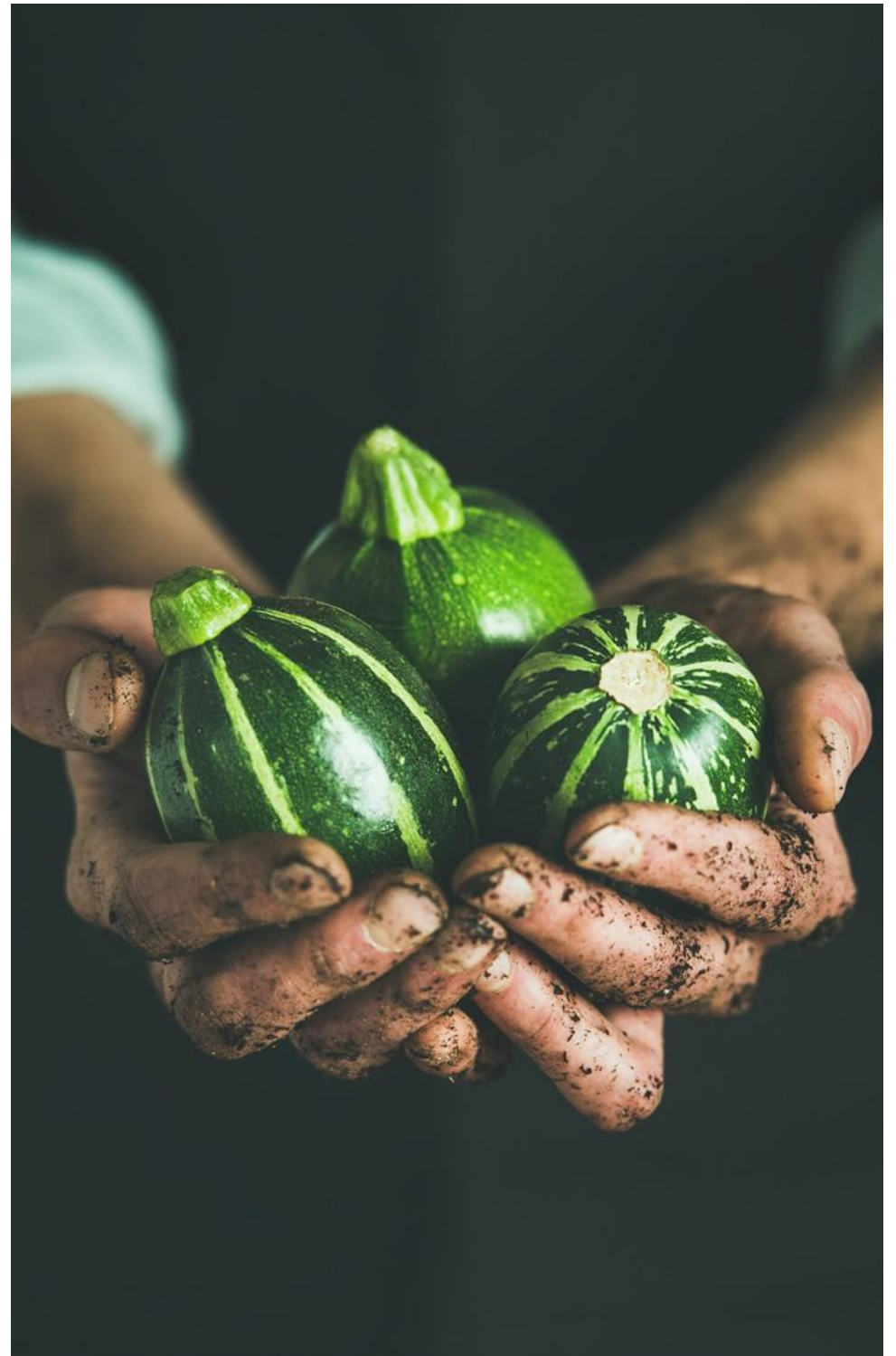
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair-Trade Coffee
- We support the Women's Business Enterprise National Council

Our Local Partners in Food:

- Manhattan Bakery (*Cary, NC*)
- Neomonde Bakery (*Apex, NC*)
- Fresh Point (*Morrisville, NC*)
- Long Beverage (*Raleigh, NC*)





BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.

All breakfast packages include premium coffee & tea service.

CONTINENTAL

12.25 per person
(no min required)

Sliced Fresh Fruit & Berries

Assorted Pastries & Butter Croissants

Cream Cheese, Butter & Preserves

ARTISAN BREAKFAST BAR

14.50 per person
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread

Lemon Whipped Ricotta & Macerated Strawberry Toast, Multigrain Bread

Cage-free Egg Bites, Sautéed Spinach, Fontina, Sun-dried Tomato

Buttermilk Fried Chicken, Country-style Biscuit, Hot Honey

Berry Bowl, Greek Yogurt, Granola, Toasted Almonds

HOT

15.35 per person
(10-person minimum)

Served with:

Sliced Fresh Fruit

Sweet Potato &
Cremini Hash

Select 1:

Biscuits & Gravy

Scrambled Cage-free Eggs, Chives

Select 2:

Vegetarian Sausage

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Sausage

**Add Creamy Cheddar Grits - 2.50 per person*



BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

BREAKFAST SANDWICHES

14.75 per person
(5-person minimum)
Served with sliced fruit and berries

Select 3:

Egg White, Asparagus, Boursin, Wheat Wrap
Egg, Cheddar, Brioche
Buttermilk Biscuit, Spicy Fried Chicken Sandwich
Southwest Omelet Burrito, Peppers, Onions, Pepper Jack
Egg, Bacon, Cheddar, Brioche

**Plant-forward substitution available upon request: Southwest Tofu Scramble, Vegetarian Sausage*

BETTER FOR YOU

15.60 per person
(10-person minimum)

Greek Yogurt, Berry Blended Greek Yogurt
Fresh Berries
Granola, Toasted Almonds, Dried Fruit, Dukkha, Hemp Seeds, Ground Flax Seeds, Cacao Nibs, Roasted Pepitas, Chia Seeds, Peanut Butter, Almond Butter
Wildflower Honey, Agave, Maple Syrup

BALANCE

8.75 per person
(5-person minimum)
Additional selections 4.45 per person

Select 2:

Bagels, Cream Cheese, Butter, Jelly	Assorted Danish & Pastries
Sliced Fruit & Berries	Avocado Toast
Seasonal Whole Fruit	Hard-boiled Eggs
Greek Yogurt Parfait, Mixed Berries, Granola	Packaged Greek Yogurt
Overnight Oats, Chia, Blueberry,	
Almond Milk, Honey, Toasted Almonds	

RAPID RESPONSE

13.00 per person
Available for requests past the cut off time

Assorted Kind Bars
Whole Fruit
Oatmeal Cups



BREAKFAST ADD-ONS

(5-person minimum)

All add-ons must be ordered with an existing package.

Sliced Fruit & Berries	3.50 per person
Seasonal Whole Fruit	1.10 per person
Greek Yogurt Parfait, Mixed Berries, Granola	3.35 per person
Overnight Oats, Chia, Blueberry, Almond Milk, Honey Toasted Almonds	2.50 per person
Creamy Cheddar Grits	2.50 per person
Bagels, Butter, Cream Cheese, Preserves	2.50 per person
Hard-boiled Eggs	2.80 per person
Scrambled Cage-free Eggs, Chives	4.95 per person
Cage-free Egg Bites, Sautéed Spinach, Fontina, Sun-dried Tomato	4.95 per person
Applewood Smoked Bacon	4.95 per person
Chicken Apple Sausage	4.95 per person
Buttermilk Fried Chicken, Country-style Biscuit, Hot Honey	4.95 per person



LUNCH

BUILD YOUR OWN POWER BOWL

13.60 per person

(10-person minimum)

Includes still & sparkling water service

Build Your Own Salads:

Select 2 Greens

Romaine, Mesclun, Baby Spinach, Baby Arugula, Baby Kale

Select 2 Grains / Legumes

Farro, Quinoa, Brown Rice, Black Beans, Garbanzo Beans, Lentils, Edamame

Select 5 Vegetables

Grape Tomato, Carrots, Corn, Cucumber, Green Beans, Roasted Zucchini, Red Cabbage, Broccoli, Mushroom, Pickled Red Onion, Radish, Buffalo Cauliflower, Raw Beets, Asparagus, Peas, Roasted Eggplant, Shaved Fennel

Select 2 Dressings

Blue Cheese Dressing, Caesar Dressing, Ranch Dressing, Champagne Vinaigrette, Balsamic Vinaigrette, Lemon Juice & Extra Virgin Olive Oil, Red Wine Vinegar & Extra Virgin Olive Oil

Select 2 Toppings

Almonds, Cranberry, Raisin, Pepitas, Sunflower Seeds, Pistachio, Dukkah, Crispy Tortilla Strips, Croutons, Crispy Fried Onions, Pine Nuts, Herb Blend with Parsley, Chives & Dill

Select 2 Premium Toppings

Goat Cheese, Crispy Bacon Crumbles, Parmesan, Shredded Cheddar, Avocado, Hard-boiled Eggs, Fresh Mozzarella, Feta

Select 2 Proteins*

Grilled Tofu, Chickpea Falafel, Herb Grilled Chicken, Pepper Crusted Flank Steak, Grilled Salmon

**Additional Protein 6.95 per person*



LUNCH

DELI*

10.75 per person

(5-person minimum)

Includes still & sparkling water service

Select up to 3 sandwiches & 1 room temperature side:

Charred Eggplant

Shaved Parmesan, Arugula, Smokey Romesco, Baguette

Roasted Sweet Peppers

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Caponata Roasted Vegetables

Peppers, Eggplant, Squash, Mushroom, Olives, Feta, Tomato, Wheat Wrap

Grilled Chicken Caesar

Parmesan, Romaine, Caesar Dressing, Wrap

Chicken Salad

Chicken Salad, Lettuce, Tomato, Croissant

Buffalo Chicken Wrap

Blue Cheese, Frank's Red Hot

BUTCHER BLOCK

10.75 per person

(5-person minimum)

Served with mixed garden salad,
still & sparkling water service

Lettuce Wraps, Artisanal Bread Selection,
Grilled Seasonal Vegetables,
Chickpea Falafel, All-natural Deli Meats,
Grilled Free-range Chicken, Albacore Tuna Salad,
Assorted Cheeses, House-made Pickles, Mustard, Mayo

Turkey BLT

Avocado, Bacon, Pepper Jack, Chipotle Mayo, Ciabatta

Black Forest Ham

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

Roasted Turkey Wrap

Turkey, Swiss, Lettuce & Tomato

Roasted Beef

Brie, Arugula, Horseradish Aioli, Sourdough Roll

Chimichurri Steak

Grilled Flank Steak, Spinach, Red Onion, Baguette,
Chimichurri

Albacore Tuna

Dijon, Red Onion, Lemon, Lettuce, Beefsteak Tomato,
Parkerhouse Roll

Prosciutto

Soppressata, Mortadella, Fresh Mozzarella, Basil,
Tomato, Ciabatta

**Rapid Response: Chef's choice of sandwiches & side
are available for requests past the cut off time.*



LUNCH

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service (15-person minimum)

MEXICAN

12.75 per person

Served Hot - Choose 1 Protein:

Chipotle Chicken Machaca

Taco Beef

Mexican Rice

Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce, Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

INDIAN

12.75 per person

Served Hot - Choose 1 Protein:

Chicken Tikka Masala

Palak Paneer

Chana Masala

Basmati Pulao

Kachumber Salad

Cilantro Chutney, Tamarind Chutney, Mango Chutney

Naan

BISTRO

25.00 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelles, Bordelaise

Char-grilled Romanesco, Lemon Caper Beurre Noisette

Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit, Chervil Dressing

Haricot Vert, Toasted Almonds, Port Braised Shallots, Fine Herb Vinaigrette

SOUTHERN BBQ

14.75 per person

Served Hot:

BBQ Pulled Pork

BBQ Roasted Chicken

Baked Beans

Mac-n-Cheese

Cole Slaw

Alabama White Sauce, Chipotle Honey BBQ Sauce, Eastern NC BBQ Sauce

Cheddar Jalapeno Cornbread

Sourdough Roll



LUNCH

ROOM TEMPERATURE ENTREES

14.75 per person*

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Falafel

Sriracha Tzatziki

Chicken Milanese

Heirloom Tomato & Baby Arugula Salad

Grilled Chicken

Aji Verde Sauce, Cilantro

Honey Hoisin Flank Steak

Pickled Daikon Radish & Carrot Slaw

Mojo Marinated Pork Tenderloin

Spicy Avocado Yogurt Crema

Blackened Seared Salmon

Carolina Mustard Slaw

Ginger Lemongrass Shrimp

Mango Chili Sauce, Watercress

Better For You Selections

Pan-seared Chicken

Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char

Chimichurri

**Additional protein 6.95 per person*

HOT ENTREES

14.75 per person

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Palak Paneer

Paneer Cheese, Spinach, Cream

Penne alla Vodka

Green Peas, Blistered Tomato, Parmesan

Southern Fried Buttermilk Chicken

Hot Honey

BBQ Chicken

Slow Roasted Bone in Chicken, Kansas City BBQ

Chicken Tikka Masala

Stewed Chicken Thighs, Tikka Masala Sauce

Grilled NY Strip Loin

Wild Mushroom Duxelles, Bordelaise

Seared Bronzino

Lemon, Olive Oil, Capers, Parsley

Better For You Selections

Grilled Salmon

Fava Bean Salad, Tarragon Extra Virgin Olive Oil

Pork Tenderloin

Roasted Apple, Fennel & Red Onion

**Additional protein 6.95 per person*

If you have a food allergy, please notify us



LUNCH

ROOM TEMPERATURE SIDES

Additional sides 3.00 per person

Lemon Grilled Asparagus
Cole Slaw
Creamy Broccoli Salad, Bacon
Haricot Vert, Port Braised Shallots, Fine Herb Vinaigrette
Kachumber Salad
Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
Baby Kale & Romaine Salad, Radishes, Dried Cherries, Toasted Almonds, Balsamic Vinaigrette
Watercress & Endive Salad, Shaved Pears, Red Onion, Blue Cheese, Ranch Dressing
Classic Caesar Salad, Croutons, Parmesan
Classic Potato Salad

Better For You Selections

Pesto Farro Salad, Baby Tomato, Parmesan
Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

HOT SIDES

Additional sides 3.00 per person

Haricot Vert Almondine
Grilled Broccolini
Stir-fried Cremini, Shitake, Oyster Mushrooms, Scallion, Sesame, Soy
Honey Roasted Baby Heirloom Carrots, Thyme
Sautéed Cremini, Baby Tomato, Spinach, Shallots
Roasted Romanesco Cauliflower, King Trumpet Mushroom, Hazelnuts
Lemon Grilled Asparagus
Mushroom Risotto, Parsley, Parmesan
Garlic Herb Roasted Heirloom Fingerling Potato
Basmati Pulao
Red Bliss Mashed Potatoes, Chives
Mac & Cheese
Chana Masala

Better For You Selections

Maple Glazed Sweet Potatoes
Sautéed Rainbow Carrots & Asparagus

DESSERT & SNACKS

SNACKS

Kind Bar	2.40 per person
Rx Bar	3.25 per person
Luna Bar	3.05 per person
Clif Bar	3.00 per person
Assorted Trail Mix	3.00 per person
Skinny Pop Popcorn Assorted	1.45 per person
Chips	1.85 per person
Pretzels	1.45 per person
Assorted Bagels	2.50 per person
Packaged Peanut Butter	1.00 per person
Packaged Almond Butter	1.00 per person
UBS Packaged Mints	
	4.25 per small bowl (25 servings)
	8.25 per medium bowl (50 servings)

FRUIT & YOGURT

Sliced Fruit & Berries	2.75 per person
Seasonal Whole Fruit	1.10 per person
Assorted Individual Greek Yogurt	2.50 per person
Parfait	3.05 per person
<i>(Greek Yogurt, Mixed Berries, Granola)</i>	

DESSERTS

Premium Cookies	3.10 per person
House-baked Cookies	2.45 per person
Assorted Mini Muffins	2.05 per person
Assorted Pastries	1.50 per person
Assorted Brownies	2.40 per person
Assorted Mini Cupcakes	3.05 per person
Assorted Biscotti	3.05 per person
Full-sized Packaged Candy	2.05 per person
<i>(Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)</i>	

CUSTOM CAKES

Please inquire with the catering manager for cake selections and pricing, custom inscriptions and decorations available.





DESSERT & SNACKS

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki

5.00 per person

Mediterranean

Tahini Hummus, Baba Ghanoush,
Shepherd's Salad, Grilled Pita

5.00 per person

Tex-Mex Dip

Pico de Gallo, Guacamole,
Salsa Verde, Tri-color Tortilla Chips

5.00 per person

Cheese & Fruit

Selection of Cheeses, Fresh
Seasonal Fruit, Water Crackers

6.65 per person

Graze

Sweet & Spicy Cashews,
Vadouvan Almonds, Dried Fruits,
Chocolate-Covered Espresso
Beans, Popcorn

5.00 per person

Charcuterie

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

8.75 per person
(10-person minimum)

Artisanal Cheese & Salumi

Prosciutto di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince
Paste, Honeycomb, Herb Crostini,
Balsamic Figs

14.25 per person
(20-person minimum)

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

Assorted Cookies,
Brownies, Blondies

7.15 per person

Chocolate Lovers

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

9.50 per person

Italian Pastries

Cannoli, Pistachio Éclair,
Biscotti

8.75 per person

French Sweets

Petits Fours,
French Macarons,
French Butter Cookies

8.75 per person



BEVERAGES

Premium Coffee & Tea	3.65 per person
La Colombe Cold Brew	3.50 per person
Acqua Panna Water 8.4 Oz	1.85 per person
Saratoga Still Water 12 Oz	1.50 per person
Saratoga Still Water 28 Oz	2.75 per person
Saratoga Sparkling Water 28 Oz	2.75 per person
Water Service	Delivery Charge Only
Citrus Infused Waters	Delivery Charge Only
Bubly	1.75 per person
Brewed Harney & Sons Iced Tea	10.00 Per Pitcher
Assorted Canned Sodas	1.40 per person
Freshly-squeezed Orange Juice	2.55 per person
Assorted Juices	1.60 per person



PASSED HORS D'OEUVRES

18.50 per person, 2-hour reception
(20-person minimum)

Select 6:

Veggie

Saffron Asiago Arancini, Fava Bean, Parsley

Gruyere Sourdough Grilled Cheese,
Caramelized Onions

Baba Ghanoush, Pita Crips, Sesame Pine Nut Crunch

Brie & Fig Jam Crostini

Seafood

Crab Cake, Cajun Remoulade

Shrimp Cocktail, Horseradish Cocktail Sauce

Togarashi Seared Tuna, Rice Cracker,
Yuzu Kosho Aioli, Scallion

Lobster Roll, Sesame Bun

Poultry

Thai Chicken Satay, Red Curry Coconut Mango Sauce

Korean BBQ Chicken, Asian Pear, Gochujang Aioli, Wonton Crisp

Chicken Ropa Vieja Flauta, Lime Crema

Curried Chicken Salad, Toasted Coconut, Raisin Walnut Crisp

Meat

Greek Lamb Meatball, Feta, Aleppo Pepper, Tzatziki

Kansas City-style Pulled Pork, Cole Slaw, Potato Roll

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Beef Carpaccio Crostini, Parmesan, Micro Arugula, Truffle Oil

Dessert

Assorted Mini Cheesecakes Bites

Key Lime Tart

Chocolate Petits Fours

French Macarons

Additional Labor Fees Apply

If you have a food allergy, please notify us



THEMED STATIONARY HORS D'OEUVRES

13.25 per person
(15-person minimum)
Additional selections 3.75 per person

Asian

Vegetable Spring Rolls, Soy Sauce
Chicken Dumplings, Sweet Chili Sauce
Pork Gyoza, Soy Sauce

Latin

Beef Empanada, Salsa Roja
Arepas, Jalapeno, Cheese, Salsa Roja
Chicken Quesadilla, Salsa Verde

American

Franks en Croute, Mustard
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese
Quattro Formaggi Mac & Cheese Balls

Mediterranean

Spanakopita
Falafel, Tzatziki
Asparagus Arancini



STATIONARY HORS D'OEUVRES

13.25 per person
(15-person minimum)
Additional Selections 3.75 per person

Select 3:

Vegetable Samosa, Mango Chutney
Vegetable Spring Rolls, Soy Sauce
Spanakopita
Wild Mushroom & Truffle Arancini
Chicken Dumplings, Sweet Chili Sauce
Beef Empanada, Salsa Roja
Chicken Empanada, Salsa Verde
Franks en Croute, Mustard
Spicy Chicken Bites, Frank's Red Hot, Blue Cheese

Pork Gyoza, Soy Sauce
Arepa, Jalapeno, Cheese, Salsa Roja
Falafel, Tzatziki
Quattro Formaggi Mac & Cheese Balls
Edamame Pot Sticker, Soy Sauce
Chicken Quesadilla, Salsa Verde
Coconut Shrimp
Chocolate Petits Fours
French Macarons



EVENING

DINNER BUFFET

(10-person minimum)
80.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees with Sides, 1 Dessert, Sliced Fruit

3-COURSE DINNER

(10-person minimum)
119.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees, 1 Dessert

Please make your selections from the following menu. Custom menus are available upon request.



EVENING

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(15-person minimum)

MEXICAN

12.75 per person

Served Hot - Choose 1 Protein:

Chipotle Chicken Machaca

Taco Beef

Mexican Rice

Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese,
Shredded Lettuce, Guacamole, Sour Cream,
Flour Tortilla, Taco Shells, Nacho Chips

INDIAN

12.75 per person

Served Hot - Choose 1 Protein:

Chicken Tikka Masala

Palak Paneer

Chana Masala

Basmati Pulao

Kachumber Salad

Cilantro Chutney, Tamarind Chutney,
Mango Chutney

Naan

BISTRO

25.00 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelles, Bordelaise

Char-grilled Romanesco, Lemon Caper Beurre Noisette

Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit,
Chervil Dressing

Haricot Vert, Toasted Almonds, Port Braised Shallots,
Fine Herb Vinaigrette

SOUTHERN BBQ

14.75 per person

Served Hot:

BBQ Pulled Pork

BBQ Roasted Chicken

Baked Beans

Mac-n-Cheese

Cole Slaw

Alabama White Sauce, Chipotle Honey BBQ Sauce,
Eastern NC BBQ Sauce

Cheddar Jalapeno Cornbread

Sourdough Roll



EVENING ENHANCEMENTS

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

5.00 per person

Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki

Mediterranean

5.00 per person

Tahini Hummus, Baba Ghanoush,
Shepherd's Salad, Grilled Pita

Tex-Mex Dip

5.00 per person

Pico de Gallo, Guacamole, Salsa Verde,
Tri-Color Tortilla Chips

Cheese & Fruit

6.65 per person

Selection of Cheeses, Fresh
Seasonal Fruit, Water Crackers

Graze

5.00 per person

Sweet & Spicy Cashews, Vadouvan
Almonds, Dried Fruits, Chocolate
Covered Espresso Beans, Popcorn

Charcuterie

8.75 per person

(10-person minimum)

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

Artisanal Cheese & Salumi

14.25 per person

(20-person minimum)

Prosciutto di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince
Paste, Honeycomb, Herb Crostini,
Balsamic Figs

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

7.15 per person

Assorted Cookies,
Brownies, Blondies

Chocolate Lovers

9.50 per person

Chocolate Covered Strawberries,
Brownies, Mini Chocolate
Cupcakes, Chocolate Covered
Pretzels

Italian Pastries

8.75 per person

Cannoli, Pistachio Éclair,
Biscotti

French Sweets

8.75 per person

Petits Fours, French Macarons,
French Butter Cookies



BAR

Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined on page 24. Standard and top shelf bar packages do not include staffing. All events with alcohol require a minimum of 17 days notice. Please reach out to the Catering Manager for more details.

Consumption

Any unopened bottles returned at the end of the event will be deducted from the service.

1.85 per Beer Bottle

29.55 per House Red, White, or Sparkling Wine Bottle

61.90 per Champagne Bottle

Beer & Wine 16.20 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

Standard 20.95 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

House Select Liquors & Accompaniments

Sodas, Juices & Water

Top Shelf 25.70 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Premium Liquors & Accompaniments

Sodas, Juices & Water



BAR

SPECIALTY COCKTAILS

7.60 per person

Red or White Sangria

Spring Bloom: Vodka, Honey, Lemon, Mint, Club Soda

Hugo Spritz: Elderflower, Prosecco, Club Soda

SPECIALTY MOCKTAIL

5.70 per person

Mint & Honey Limeade

BEERS

Imported, Domestic, and Non-alcoholic beers available.

SNACKS

Mixed Nuts	4.00 per person
Tortilla Chips, Salsa	4.00 per person
Flavored Popcorn	4.00 per person
Fruit & Nut Trail Mix	4.00 per person
Premium Chips	4.00 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	54.00
Butler	per hour	54.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	40.00
Chef	unit	350.00
Overtime	per hour	43.00
Porter	per hour	45.00
Runner/ Barback	per hour	49.00
Water Service (1-24 people)	unit	5.25
Water Service (25-49 people)	unit	10.50
Water Service (50-74 people)	unit	15.75
Water Service (75-100 people)	unit	21.00
Staffing charges are incurred for events outside of business hours and special requests for events. Minimum of 5 hours. Staffing charges are incurred for water services.		

CONTACT US

SPRING/SUMMER 2026

With a mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

Timothy Ryan

Café & Catering Manager, Raleigh, NC

Email: timothy.ryan@ubs.com

Robert Hamilton

Director, Raleigh, NC

Email: robert-za.hamilton@ubs.com

Jennifer Collazo

Regional Director

Email: jennifer.collazo@ubs.com

