

CATERING MENU

Fall & Winter 2025-2026

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. All pricing within the core business hours includes staffing charges.

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 are subject to an unmet minimum fee.

Catering Approval

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

Receptions and 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

A technical assistant is provided to set up AV requirements 30 minutes prior to the event. AV requirements must be specified 48-hours prior to the event.

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 and 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

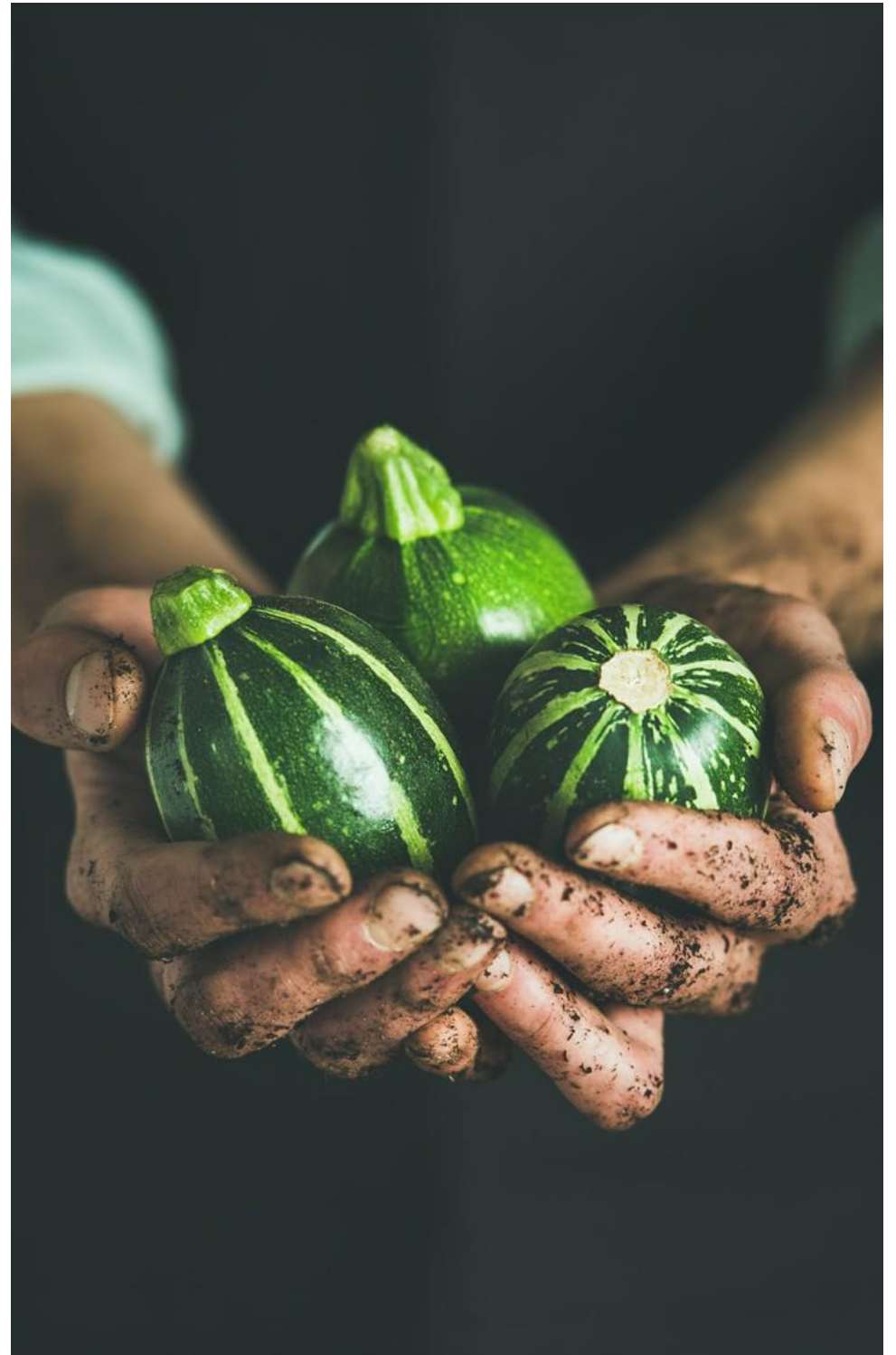
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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, Bagels & Muffins

Cream Cheese, Butter & Preserves

Add on: Smoked Salmon Platter, Lemon, Capers, Dill, Red Onions - \$8.95

ARTISAN BREAKFAST BAR

10.35 per person
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread

Roasted Honeynut Squash & Almond Butter Toast, Maple, Toasted Almonds Multigrain Bread

Cage-free Egg Bites, Wild Mushrooms, Goat Cheese, Tarragon, Chive

Overnight Oats, Vanilla, Milk, Chia, Roasted Pears, Maple

Sausiccion, Brie, Figs

Seasonal Whole Fruit

HOT

9.25 per person
(10-person minimum)

Sliced Fresh Fruit

Sweet Potato &
Cremini Hash

Select 1:

Southwest Tofu Scramble

Scrambled Cage-free Eggs, Chives

Select 2:

Vegetarian Sausage

Nueske Smoked Bacon

Chicken Apple Sausage



BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.

All breakfast packages include premium coffee & tea service.

BREAKFAST SANDWICHES

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

Select 3:

Egg White, Pico de Gallo, Cheddar Jack, Wheat Wrap

Egg, Cheddar, Brioche

Egg, Mushroom, Scallions, Swiss, Wrap

Nueske BLT, Brioche

Smoked Salmon Multigrain Tartine, Scallion Cream Cheese, Capers, Dill (*open-faced*)

Egg White, Turkey, Avocado, 7-Grain Roll

Egg, Ham, Gruyere, Parker House Roll

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)

Cage-free Eggs, Butternut, Spinach, Feta Frittata

Brussels Sprouts & Potato Hash

Roasted Cremini Mushrooms, Leeks, Thyme

Fresh Berry Bowl

Apple Cinnamon Chia Almond Pudding

BALANCE

8.00 per person
(5-person minimum)
*Additional selections
4.25 per person*

Select 2:

Bagels, Cream Cheese, Butter, Jelly

Sliced Fruit & Berries

Seasonal Whole Fruit

Greek Yogurt Parfait, Mixed Berries, Granola

Overnight Oats, Vanilla, Milk, Chia,

Roasted Pears, Maple

Assorted Danish & Pastries

Avocado Toast

Hard-boiled Eggs

Packaged Greek Yogurt

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	2.75 per person
Seasonal Whole Fruit	1.00 per person
Greek Yogurt Parfait, Mixed Berries, Granola	3.05 per person
Overnight Oats, Vanilla, Milk, Chia, Roasted Pears, Maple	2.50 per person
Bagels, Butter, Cream Cheese, Preserves	250 per person
Hard-boiled Eggs	2.50 per person
Scrambled Cage-free Eggs, Chives	4.95 per person
Cage-free Egg Frittata, Grilled Asparagus, Fontina, Chives	4.95 per person
Nueske Bacon	4.95 per person
Chicken Apple Sausage	4.95 per person



LUNCH

POWER BOWL

11.55 per person
(10-person minimum)
Includes still & sparkling water service

Select 2 Power Grain Salads:

BISTRO

Beluga Lentils, Freekeh, Spring Peas, Shaved Fennel, Roasted Shallots, Baby Artichokes, Maitake & Honshimeji Mushrooms, Rocket Arugula, Champagne Vinegar, Chives, Chervil, White Truffle Extra Virgin Olive Oil

Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

FALL HARVEST

Heirloom Quinoa Blend, Apples, Dried Cranberries, Butternut Squash, Red Cabbage, Roasted Sweet Potato, Spinach, Tarragon, Parsley, Chives, Banyuls Vinegar, Extra Virgin Olive Oil

Toppings

Toasted Pecans, Dried Sultanas, Boursin

LATIN

Farro, Shredded Kale, Grilled Corn, Black Bean, Avocado, Pickled Red Onion, Charred Poblano, Mango, Crispy Tortilla Strips, Cilantro, Lime, Extra Virgin Olive Oil

Toppings

Pepitas, Raisins, Cotija Cheese

Select 2 Proteins*

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

*Additional Protein 6.95 per person

ARTISANAL FLATBREAD

10.10 per person
(5-person minimum)
Includes still & sparkling water service
Select up to 3 flatbreads & 1 room temperature side.

Served room temperature:

Charred Broccolini

Edamame Hummus, Peppadew, Asiago

Wild Mushroom

Goat Cheese, Shallots, Chives

Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

Blackened Chicken

Charred Corn, Peppers, Scallions, Cheddar

Buffalo Chicken

Shaved Celery, Frank's Red Hot, Blue Cheese

Herb Grilled Chicken

Kalamata Olive, Feta, Blistered Toy Box Tomato

Chorizo

Shaved Asparagus, Aji Verde Sauce, Asiago, Oaxaca Cheese

Pepper Crusted Sirloin Steak

Tomato Jam, Caramelized Onions, Danish Blue Cheese

Speck Ham

Shaved Parmesan, Figs, Basil Pesto, Aged Balsamic

Gremolata Shrimp

Sautéed Red Onion, Cherry Peppers, Sliced Caperberry, Asiago



LUNCH

DELI*

10.10 per person

(5-person minimum)

Includes still & sparkling water service

Select up to 3 sandwiches & 1 room temperature side:

Grilled Eggplant

Red Lentil Hummus, Feta, Arugula, Wheat Wrap

Roasted Sweet Peppers

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Balsamic Glazed Vegetable Wrap

Hummus, Spinach, Wheat Wrap

Grilled Chicken

Avocado, Tomato, Lime, Wheat Wrap

Smoked Turkey

Swiss, Lettuce, Beefsteak Tomato, Parker-house Roll

Buffalo Chicken Wrap

Buttermilk Fried Chicken, Blue Cheese, Frank's Red Hot, Wheat Wrap

BUTCHER BLOCK

9.30 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

Roasted Turkey

Cheddar, Apple, Cranberry Mayo, Ciabatta

Black Forest Ham

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

Bistro Grilled Steak

Blue Cheese, Caramelized Onion, Dijon, Focaccia

Roasted Beef

Onion Marmalade, Brie, Ciabatta

Bocadillo

Serrano Ham, Parmesan, Tomato Conserva Spread, Ciabatta

Albacore Tuna

Lettuce, Beefsteak Tomato, 7-Grain

Tuscan Prosciutto & Genoa Salami

Asiago, Banana Peppers, Arugula, Roasted Peppers, Baguette

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

If you have a food allergy, please notify us



LUNCH

CHEF-CURATED PACKAGES

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

MEXICAN

15.75 per person

Served Hot:

Chipotle Chicken Machaca

Beef Picadillo

Mexican Rice

Braised Black Beans

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

STEAKHOUSE

15.75 per person

Served Hot:

Slow Roasted Young Chicken, Truffle Chicken Jus,
Fried Maitake, Chervil

Rosemary Charred NY Strip, Cabernet Demi-Glace

Grilled Broccolini

Garlic Herb Roasted Heirloom Fingerling Potato

THAI

15.75 per person

Served Hot:

Red Curry Chicken, Peppers, Green Beans, Coconut Milk, Kaffir Lime

Crispy Fried Bass, Thai Sweet Chili Glaze, Scallion

Coconut Jasmine Rice, Scallions

Stir-fried Snow Peas, Peppers, Pineapple, Sambal, Thai Basil, Lemongrass

MEDITERRANEAN

15.75 per person

Served Hot:

Za'atar Chicken Breast, Preserved Lemons, Olives, Parsley

Seared Faroe Island Salmon, Provencal Sauce

Haricot Vert, Roasted Garlic, Fresh Herbs

Creamy Toasted Walnut Farro, Brown Butter, Sage

PACIFIC RIM

15.75 per person

Served Room Temperature:

Miso Grilled Flank Steak, Stir-fried Shiitake Mushrooms,
Sesame, Scallion

Char Sui Pork Tenderloin, Asian Pear Slaw, Napa Cabbage,
Kimchi

Sesame Snow Peas, Peppers, Shiitake, Scallion

Chili Lime Cucumber Watermelon Salad, Sambal



LUNCH

PREMIUM CHEF-CURATED PACKAGES

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

ITALIAN COUNTRYSIDE

18.00 per person

Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato, Basil Pesto

Pan-seared Salmon, White Wine, Lemon, Red Onions, Caperberry & Toy Box Tomato Relish

Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan, Lemon

Eggplant Caponata Salad, Olives, Capers

Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic

BETTER FOR YOU

15.75 per person

Pan-seared Chicken, Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char, Chimichurri

Pesto Farro Salad, Baby Tomato, Parmesan

Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

BISTRO

19.00 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelle, 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



LUNCH

ROOM TEMPERATURE ENTREES

15.75 per person*

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Falafel

Sriracha Tzatziki

Chicken Milanese

Marinated Piquillo Peppers, Balsamic, Arugula

Grilled Chicken

Chermoula Sauce, Parsley, Cilantro

Miso Grilled Flank Steak

Stir-fried Shiitake Mushrooms, Sesame, Scallion

Char Sui Pork Tenderloin

Asian Pear Slaw, Napa Cabbage, Kimchi

Blackened Seared Salmon

Carolina Mustard Slaw

Piri Piri Shrimp

Sweet Pepper, Fennel Slaw, Cilantro

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

15.75 per person

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Char-grilled Eggplant Steak

Green Tahini Sauce, Lemon Zest

Penne alla Vodka

Green Peas, Blistered Tomato, Parmesan

Za'atar Chicken Breast

Preserved Lemons, Olives, Parsley

Slow Roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

Grilled NY Strip Loin

Cabernet Demi-Glace

Seared Faroe Island Salmon

Provençal Sauce

Crispy Fried Bass

Thai Sweet Chili Glaze, Scallion

Red Curry Chicken

Peppers, Green Beans, Coconut Milk, Kaffir Lime

Better For You Selections

Grilled Salmon

Kale & Pumpkin Seed Pesto

Pork Tenderloin

Roasted Apple, Fennel, & Red Onion

*Additional protein 6.95 per person



LUNCH

ROOM TEMPERATURE SIDES

Additional sides 3.00 per person

Cider Roasted Brussels Sprouts, Honey, Cranberry
Grilled Broccolini
Sesame Snow Peas, Peppers, Shiitake, Scallion
Butternut Quinoa Salad, Cranberry, Bacon, Pepitas, Kale, Cider Vinegar
Chili Lime Cucumber Watermelon Salad
Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
Mixed Green Salad, Shaved Asian Pear, Walnuts, Blue Cheese Dressing
Garden Salad, Mixed Greens, Tomato, Carrot, Cucumber, Balsamic Vinaigrette
Classic Caesar Salad, Croutons, Parmesan
Classic Potato Salad
House Potato Chips

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
Brown Sugar & Cinnamon Rubbed Butternut Squash
Honey Roasted Baby Heirloom Carrots, Thyme
Sautéed Kalettes, Baby Tomato, Garlic, Shallots
Roasted Romanesco Cauliflower, King Trumpet Mushroom, Hazelnuts
Honey Roasted Brussels Sprouts
Saffron Farro Risotto, Butternut, Cremini Mushroom, Parmesan
Garlic Herb Roasted Heirloom Fingerling Potato
Rice Pilaf, Parsley
Horseradish Pomme Puree, Chives
Fragrant Red Lentil & Jasmine Rice, Ginger, Scallions

Better For You Selections

Maple Glazed Sweet Potatoes
Shaved Brussels Sprouts, Bacon & Habanada Pepper

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	1.45 per person
Assorted 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	1.00 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	3.05 per person
House-baked Cookies	2.05 per person
Assorted Mini Muffins	2.05 per person
Assorted Pastries	1.50 per person
Assorted Brownies	2.05 per person
Assorted Mini Cupcakes	3.05 per person
Assorted Biscotti	3.05 per person
Full-sized Packaged Candy	1.55 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 | 4.00 per person |
| Mediterranean
Tahini Hummus, Baba Ghanoush,
Shepherd's Salad, Grilled Pita | 4.00 per person |
| Tex-Mex Dip
Pico de Gallo, Guacamole, Salsa Verde, Tri-color
Tortilla Chips | 4.00 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 | 4.00 per person |
| Charcuterie
Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini | 8.00 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 | 8.70 per person |
| Italian Pastries
Cannoli, Rainbow Cookies,
Biscotti | 7.70 per person |
| French Sweets
Petits Fours,
French Macarons,
French Butter Cookies | 7.70 per person |



BEVERAGES

Premium Coffee & Tea	3.05 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 Sparkling 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
La Croix	1.75 per person
Assorted Bottled Iced Tea	2.75 per person
Brewed Dammann Iced Tea	10.00 Per Pitcher
Assorted Canned Sodas	1.40 per person
Freshly-squeezed Orange Juice	2.55 per person
Assorted Juices	1.45 per person



PASSED HORS D'OEUVRES

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

Select 6:

Veggie

Butternut Squash & Boursin Cheese Arancini, Sage, Hot Honey

Wild Mushroom & Artichoke Tartlet, Thyme, White Truffle Oil, Chives

Gruyere Sourdough Grilled Cheese, Caramelized Onions

Heirloom Tomato Skewer Fresh Mozzarella, Basil

Fig Jam, Brie, Crostini

Seafood

Crab Cake, Cajun Remoulade

Shrimp Toast, Sesame, Black Garlic Aioli

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

New England Lobster Roll

Poultry

Sesame Chicken Satay, Sweet Soy

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini

Spiced Chicken Kofta, Green Tahini Sauce

Chicken Ropa Vieja Flauta, Lime Crema

Truffle Chicken Salad Tartlet, Chives, Parmesan

Meat

Greek Lamb Meatball, Feta, Aleppo Pepper, Tzatziki

Serrano Ham, Manchego, Quince Paste,

Piquillo Pepper Puree, Crostini

Nduja & Fontina Panini, Ciabatta

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Pepper Crusted Filet, Horseradish Cream, Chive, Crostini

Dessert

Dark Chocolate Mousse Tart

Assorted Mini Cheesecakes Bites


Lemon Tart

Chocolate Petits Fours

French Macarons

Additional Labor Fees Apply

If you have a food allergy, please notify us



THEMED STATIONARY HORS D'OEUVRES

12.35 per person
(15-person minimum)
Additional selections 3.50 per person

Asian

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

Latin

Beef Empanada, Salsa Roja
Arepa, 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

12.35 per person
(15-person minimum)
Additional Selections 3.50 per person

Select 3:

Vegetable Samosa, Mango Chutney

Vegetable Spring Rolls, Soy Sauce

Spanakopita

Asparagus 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

Peking Duck Spring Roll, Duck Sauce

Falafel, Tzatziki

Quattro Formaggi Mac & Cheese Balls

Edamame Pot Sticker, Soy Sauce

Chicken Quesadilla, Salsa Verde

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

STARTERS

Burrata, Roasted Sweet Peppers, Basil, Micro Arugula, Extra Virgin Olive Oil, Maldon Sea Salt
Watercress, Artichokes & Endive, Shaved Manchego in a Green Herb Dressing
Baby Gem Lettuce Wedge Salad, Sugar Bomb Tomato, Shaved Red Onion, Danish Blue Cheese Dressing
Classic Caesar Salad, Romaine, Sourdough Croutons, Creamy Caesar Dressing, Parmesan
Rocket Arugula, Frisee, Heirloom Toy Box Tomatoes, Walnuts, Ricotta Salatta, Roasted Garlic White Balsamic Dressing, Basil
Baby Watercress, Roasted Beets, Pistachios, Blood Orange, Herbed Chevre Dressing
Butternut Squash Bisque, Toasted Pepitas, Maple Crème Fraiche, Sage Oil
Prawn Cocktail, Horseradish Cocktail Sauce, Lemon +5.00pp

ENTREES

Inari Tofu Shiitake, Quinoa, Edamame, Pickled Baby Carrots & Sweet Chili, Japanese Eggplant
Wild Mushroom Ravioli, Sautéed Baby Spinach, Vodka Sauce, Basil, Shaved Asiago
Pan-seared Striped Bass, Quinoa, Herbs, Oven-dried Tomatoes, Kale, Charred Patty Pan Squash, Smoked Tomato Broth
Pan-seared Faroe Island Salmon, Saffron Jasmine Rice & Beluga Lentils, Roasted Delicata Squash, Pomegranate Hibiscus Glaze
Garganella Pasta, Prawns, Charred Romanesco Cauliflower, Arrabbiata Sauce, Shaved Pecorino
Sautéed Duck Breast, Thyme Roasted Baby Carrots, Leeks, Fingerling Potato, Sour Cherry Port Wine Demi
Honey Brined Frenched Chicken Breast, Whipped Sweet Potatoes, Charred Brussels Sprouts & Pearl Onions, Thyme, Bourbon Pan Gravy
Shallot Herb Frenched Chicken Breast, Farro Asparagus Risotto, Asiago, Grilled Broccolini, Wild Mushroom Pan Gravy
Fire-grilled Prime Beef Sirloin, Fingerling Potato With Shallots, Sautéed Asparagus Tips, Heirloom Carrots, Sea Salt, Bordelaise
Cast Iron Seared Filet Mignon, Truffled Pomme Purée, Baby Vegetables, Chive Purée, Au Poivre Sauce
Winter Herb Roasted Rack of Lamb, New Potato & Brussels Sprouts Hash, Chives, Sautéed Kalettes, Shallot Butter, Pinot Demi-Glace

Caramel Macchiato Petit Gateau
NY Cheesecake, Macerated Strawberry
Belgian Chocolate Petite Gateau
Yuzu White Chocolate Cheesecake

Artisanal Cheese Plate
Quince Paste & Honeycomb
Chocolate Truffle Tasting

Petits Fours Tasting
Seasonal Fruit & Berries



EVENING

CHEF-CURATED PACKAGES

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

BETTER FOR YOU

15.75 per person

Pan-seared Chicken, Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char, Chimichurri

Pesto Farro Salad, Baby Tomato, Parmesan

Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

STEAKHOUSE

15.75 per person

Served Hot:

Slow Roasted Young Chicken, Truffle Chicken Jus, Fried Maitake, Chervil

Rosemary Charred NY Strip, Cabernet Demi-Glace

Crispy Parmesan Brussels Sprouts

Garlic Herb Roasted Heirloom Fingerling Potato

BISTRO

19.00 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelle, 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

MEXICAN

15.75 per person

Served Hot:

Chipotle Chicken Machaca

Beef Picadillo

Mexican Rice

Braised Black Beans

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

THAI

15.75 per person

Served Hot:

Red Curry Chicken, Peppers, Green Beans, Coconut Milk, Kaffir Lime

Crispy Fried Bass, Thai Sweet Chili Glaze, Scallion

Coconut Jasmine Rice, Scallions

Stir Fried Snow Peas, Peppers, Pineapple, Sambal, Thai Basil, Lemongrass

ITALIAN COUNTRYSIDE

18.00 per person

Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato, Basil Pesto

Pan-seared Salmon, White Wine, Lemon, Red Onions, Caperberry & Toy Box Tomato Relish

Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan, Lemon

Eggplant Caponata Salad, Olives, Capers

Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic



EVENING

CHEF-CURATED PACKAGES

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

PACIFIC RIM

15.75 per person

Served Room Temperature:

Miso Grilled Flank Steak, Stir-fried Shiitake Mushrooms,
Sesame, Scallion

Char Sui Pork Tenderloin, Asian Pear Slaw, Napa, Kimchi

Sesame Snow Peas, Peppers, Shiitake, Scallion

Chili Lime Cucumber Watermelon Salad, Sambal

MEDITERRANEAN

15.75 per person

Served Hot:

Za'atar Chicken Breast, Preserved Lemons, Olives, Parsley

Seared Faroe Island Salmon, Provençal Sauce

Haricot Vert, Roasted Garlic, Fresh Herbs

Creamy Toasted Walnut Farro, Brown Butter, Sage



EVENING ENHANCEMENTS

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

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

4.00 per person

Mediterranean

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

4.00 per person

Tex-Mex Dip

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

4.00 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

4.00 per person

Charcuterie

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

8.00 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

8.70 per person

Italian Pastries

Cannoli, Rainbow Cookies,
Biscotti

7.70 per person

French Sweets

Petits Fours, French Macarons,
French Butter Cookies

7.70 per person



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

Warm Mulled Vanilla Bourbon Apple Cider
Ginger Pear Vodka Mule
Honey Citrus Gin Spritz

SPECIALTY MOCKTAIL

5.70 per person

Blood Orange Rosemary Smash

BEERS

Imported:

Heineken
Amstel Light

Domestic:

Sam Adams Seasonal Ale
Allagash White
Sixpoint The Crisp
Brooklyn Lager
Lagunitas IPA
Founders All Day IPA

Non-alcoholic:

Heineken
Athletic Free Wave Hazy IPA

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
Pantry Supervisor	per hour	80.00
Porter	per hour	22.00
Runner/ Barback	per hour	30.00
Water Service (1-24 people)	unit	5.00
Water Service (25-49 people)	unit	10.00
Water Service (50-74 people)	unit	15.00
Water Service (75-100 people)	unit	20.00
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

Fall/Winter 2025/2026

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

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Director, Raleigh, NC

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