



catering
spring/summer 2024

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. 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.

Cancellation Policies

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

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, 615-727-4805 (Raleigh).

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 plant, 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:

- 5 Spoke Creamery (Goshen, NY)
- Bell & Evans Farms (Fredericksburg, PA)
- The Bread Gal Bakery (Paterson, NJ)
- Gotham Seafood (Bronx, NY)
- Hudson River Fruit (Milton, NY)
- Murray's Cheese (New York, NY)
- Norwich Meadows Farm (Norwich, NY)
- Pat LaFrieda (North Bergen, NJ)
- Satur Farms (Cutchogue, NY)

BREAKFAST

spring/summer 2024

BUFFETS

*all buffet packages include still and sparkling vivreau water service
all breakfast packages include premium coffee & tea service*

continental

8.50 per person

*sliced fresh fruit & berries
assorted pastries, mini bagels & muffins
cream cheese, butter & preserves*

artisan breakfast bar

10.35 per person

(10 person minimum)

*avocado toast, lemon, rustic bread
strawberry toast, lemon mascarpone, honey, black pepper, multigrain
egg white frittata, spinach, mushroom, turkey bacon, fontina
quinoa berry bowl, pepitas, toasted almonds, mint
overnight oats, oat milk, vanilla, sour cherries, honey
seasonal whole fruit*

hot

9.25 per person

(10 person minimum)

select 1 option:

*southwest tofu scramble
scrambled cage-free eggs, chives*

select 2 options:

*vegetarian sausage
apple-wood smoked bacon
chicken apple sausage*

sliced fresh fruit

roasted new zucchini hash, baby potato, cherry tomato, herbs



BREAKFAST

spring/summer 2024

BUFFETS

all buffet packages include still and sparkling vivreau 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:

southwest tofu scramble, wrap

cage free eggs, duxelle-style wild mushrooms, gruyere, ciabatta

egg white, kale, sweet peppers, pepper jack cheese, wrap

egg, cheddar, brioche

egg, prosciutto, boursin, mini croissant

egg white, ham, cheddar, brioche

egg, chicken apple sausage, pepperjack, mini croissant

egg, bacon, cheddar, wrap

**plant forward substitution available upon request – southwest tofu scramble, vegetarian sausage*

smoked salmon platter

10.10 per person

(10 person minimum)

smoked salmon

mini bagels, pumpernickel batard

capers, tomato, hard boiled eggs, scallions,

cucumber, baby watercress, lemon, cream cheese, lite cream cheese

balance

8.00 per person

(5 person minimum)

additional selections 4.25 per person

select 2:

mini bagels, cream cheese, butter, jelly

sliced fruit and berries

seasonal whole fruit

greek yogurt parfait, mixed berries, granola

overnight oats, oat milk, vanilla, sour cherries, honey

assorted danish and pastries

avocado toast

hard boiled eggs

packaged greek yogurt



BREAKFAST

spring/summer 2024

BREAKFAST ADD ONS

(5 person minimum)

all add ons must be ordered with an existing package

<i>sliced fruit and berries</i>	<i>2.75 per person</i>
<i>seasonal whole fruit</i>	<i>1.00 per person</i>
<i>greek yogurt parfait, mixed berries, granola</i>	<i>3.05 per person</i>
<i>overnight oats, oat milk, vanilla, sour cherries, honey</i>	<i>2.50 per person</i>
<i>mini bagels, butter, cream cheese preserves</i>	<i>1.75 per person</i>
<i>assorted pastries</i>	<i>1.50 per person</i>
<i>assorted mini muffins</i>	<i>1.50 per person</i>
<i>berry goji protein smoothie</i>	<i>5.95 per person</i>
<i>sweet greens protein smoothie</i>	<i>5.95 per person</i>
<i>peanut butter banana protein smoothie</i>	<i>5.95 per person</i>
<i>roasted new zucchini hash, baby potato, cherry tomato, herbs</i>	<i>3.00 per person</i>
<i>challah french toast, vanilla, cinnamon</i>	<i>4.95 per person</i>
<i>avocado toast</i>	<i>4.95 per person</i>
<i>southwest tofu scramble</i>	<i>4.95 per person</i>
<i>broiled tomato</i>	<i>2.50 per person</i>
<i>hard boiled eggs</i>	<i>2.50 per person</i>
<i>scrambled cage free eggs, chives</i>	<i>4.95 per person</i>
<i>egg white frittata, sweet peppers, kale, pepper jack cheese</i>	<i>4.95 per person</i>
<i>apple-wood smoked bacon</i>	<i>4.95 per person</i>
<i>chicken apple sausage</i>	<i>4.95 per person</i>



LUNCH

spring/summer 2024

POWER BOWL

11.55 per person
(10 person minimum)
includes still and sparkling vivreau water service

select 2 power grain salads:

bistro– lentils, baby chickpeas, haricot verts, avocado, baby tomato, radish, charred corn, roasted golden patty pans, herb greens, red chili, lemon, extra virgin olive oil

toppings – almonds, goat cheese, crispy bacon crumbles

summer harvest– quinoa, shaved zucchini, grilled peach, endive, baby kale, beech mushrooms, green peas, sherry wine vinegar, extra virgin olive oil

toppings – shaved almonds, sunflower seeds, feta

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

BUTCHER BLOCK

9.30 per person
(5 person minimum)
served with mixed garden salad and still and sparkling vivreau 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

red pepper hummus, charred cauliflower puree

house made pickles, mustard, mayo

LUNCH

spring/summer 2024

ARTISANAL FLATBREAD

10.10 per person
(5 person minimum)
includes still and sparkling vivreau water service
select up to 3 flatbreads & 1 room temperature side:

shaved asparagus
red pepper hummus, pickled radish, charred fennel

mushroom duxelle
gruyere, chives, shallots

heirloom tomato
heirloom tomato, mozzarella, basil

poblano chicken
charred peppers, cilantro, queso blanco

buffalo chicken
shaved celery, franks red hot, blue cheese

turmeric herb chicken
fava, corn, cherry tomato, farmers cheese

prosciutto
basil pesto, peppadew, asiago

chipotle grilled steak
queso fresco, black beans, pickled red onion

iberico ham
piquillo peppers, oil cured olives, manchego

sweet chili prawns
edamame sesame puree, beech mushrooms, crispy leeks

DELI

10.10 per person
(5 person minimum)
includes still and sparkling vivreau water service
select up to 3 sandwiches & 1 room temperature side:

caprese
heirloom tomato, pesto, fresh mozzarella, ciabatta

grilled asparagus
roasted portobello, tomato, goat cheese, wrap

grilled buffalo cauliflower
lettuce, tomato, buttermilk avocado dressing, wheat wrap

yucatan chicken
cilantro, tomato, shredded lettuce, lime, wheat wrap

turkey cemita
black bean spread, caramelized onions, avocado, jalapeno, cotija, hoagie roll

buffalo chicken
buttermilk fried chicken, blue cheese, frank's red hot, wrap

roast turkey
gruyere, spinach, sundried tomato pesto, focaccia

black forest ham
brie, apple, dijon, honey, brioche

roast beef
muenster, tomato, horseradish cream, french hero

serrano ham
baby arugula, quince paste, manchego, croissant

southwest albacore tuna
peppers, avocado, lime, wheat wrap

italian
capicola, salami, provolone, calabrian chili relish, balsamic, focaccia

black forest ham
cheddar, lettuce, tomato, sourdough

roast turkey
swiss, lettuce, tomato, parker house roll

LUNCH

spring/summer 2024

ROOM TEMPERATURE ENTREES

15.75 per person*
(10 person minimum)
includes still and sparkling vivreau water service
select 2 proteins and 2 sides:

maryland-style hearts of palm cake
grain mustard remoulade

spiced tofu steak
mango sweet chili sauce

cauliflower steak
chimichurri sauce

chicken cutlet
arugula almond pesto

blackened chicken
corn salsa, cilantro, lime

roasted maple brined turkey breast
honey bbq glaze

carne asada strip steak
aji verde puree

bulgogi beef
asian pear slaw, scallions

tuscan garlic rosemary roast pork
fig & red onion jam

miso marinated salmon
stir fried shiitake, sesame, scallion

grilled swordfish
avocado tomato relish

chili lime shrimp
lime crema

HOT ENTREES

15.75 per person*
(10 person minimum)
includes still and sparkling vivreau water service
select 2 proteins and 2 sides:

curried vegetable & tofu stir fry
snap peas, broccoli, carrots, peppers

wild mushroom farro risotto
wild mushrooms, parmesan, black pepper

cauliflower steak
herb puree, lemon zest

penne pasta
sauteed fava beans, pecorino, vodka sauce

jerk chicken
charred pineapple, jerk sauce

skillet roasted baby chicken
spring onion confit, lemon verbena

coffee rubbed ny strip
shallot demi

rosemary charred ny strip
mushroom fricassee

spiced moulard duck breast
sour cherry demi

yuzu kosho prawns
warm spicy yuzu sauce

broiled faroe island salmon
braised tomato confit

simply grilled market fish
lemongrass soy emulsion, pea tendrils

*additional protein 6.95 per person

LUNCH

spring/summer 2024

ROOM TEMPERATURE SIDES

*side options for room temperature entrees
additional sides 3.00 per person*

lemon grilled asparagus

roasted fingerling and oyster mushrooms, rosemary

grilled broccolini

pickled golden beets, red onion, dill

mango, heirloom tomato, avocado, lime, cilantro

quinoa tabbouleh

english pea, fava beans, lemon oil, mint, parsley

green garbanzo cucumber & radish salad, olive, harissa dressing

rotini pasta, pesto, roasted tomato, caramelized onion, parmesan

rocket arugula salad, heirloom tomato, boursin cheese, toasted walnuts, truffle chive dressing

classic caesar salad, croutons, parmesan

strawberry spinach salad, toasted almonds, goat cheese, red onion, balsamic vinaigrette

HOT SIDES

*side options for hot entrees
additional sides 3.00 per person*

lemon grilled asparagus

grilled broccolini

jasmine rice, scallions

roasted corn, poblano, asparagus

sauteed haricot vert, roasted garlic, fresh herbs

roasted romanesco, king trumpet mushrooms, hazelnuts

sesame ginger cauliflower rice

garlic herb roasted heirloom fingerling potato

toasted orzo pilaf, tomato, parsley

sauteed kale, vidalia onion, roasted tomato

honey roasted baby heirloom carrots, thyme

truffle whipped potato

LUNCH

spring/summer 2024

CHEF-CURATED PACKAGES

all chef-curated packages include still and sparkling vivreau water service

(10 person minimum)

indian

potato & pea samosas, vegetable tikkis

aloo gobi matar, chickpea chaat

spiced basmati rice

coriander chutney, mango chutney, tomato chutney

cucumber tomato salad, raita dressing

pappadam, naan

18.00 per person

italian countryside

grilled fennel, portobello mushrooms, radicchio, lemon oil

chicken milanese, rocket arugula, roasted sweet peppers

pan seared salmon, tomato caper relish, parsley

farro salad, olives, sundried tomato, green garbanzo, shredded spinach, pesto vinaigrette

marinated heirloom tomato, basil, burrata

18.00 per person

(room temperature buffet)

bistro

served hot:

grilled butternut squash steak, sage, toasted pepitas, pomegranate gastrique

peppercorn crusted filet mignon, wild mushrooms, chive oil

served room temperature:

char-grilled prawns, baby heirloom tomato, mango, avocado, cilantro

grain mustard fingerling potato, arugula, green onion

grilled artichokes, charred baby peppers, basil

19.00 per person

DESSERTS & SNACKS

spring/summer 2024

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

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 and berries

2.75 per person

seasonal whole fruit

1.00 per person

assorted individual greek yogurt

2.50 per person

parfait

greek yogurt, mixed berries, granola

3.05 per person

DESSERTS

premium cookies

3.05 per person

house baked cookies

2.05 per person

assorted brownies

2.05 per person

assorted mini cupcakes

3.05 per person

assorted french macarons

3.75 per person

assorted petits fours

3.75 per person

assorted nut based friandises

3.75 per person

assorted biscotti

3.05 per person

full-sized packaged candy

peanut m&m, kit kat, hershey bar, skittles, sour patch kids

1.55 per person

CUSTOM CAKES

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

DESSERTS & SNACKS

spring/summer 2024

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

garden vegetable crudite
*carrots, tomatoes, celery, peppers, roasted
pepper hummus, tzatziki*
4.00 per person

mediterranean
*tahini hummus, baba ganoush, 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

gastropub
*spinach artichoke dip, cheddar ale spread,
pretzel bites, kettle chips*
4.00 per person

charcuterie
*prosciutto di parma, soppressata, parmesan,
ciliegine mozzarella with charred peppers, basil
marinated olives, herb crostini, balsamic figs*
8.00 per person
(10 person minimum)

artisanal cheese & salumi
*prosciutto di parma, soppressata, saucisson,
manchego, marco polo, bucheron goat cheese,
quince paste, honeycomb, seasonal berries and
grapes, dried fruit*
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

spring/summer 2024

premium coffee & tea
3.05 per person

freshly squeezed orange juice
2.55 per person

la colombe cold brew
3.50 per person

assorted juices
1.45 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

vivreau 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

EVENING

spring/summer 2024

PASSED HORS D'OEUVRES

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

select 6:

veggie

*moo shu stir fried oyster mushroom, scallion pancake, hoisin
corn hushpuppies, roasted pepper, herb aioli
grilled halloumi, cantaloupe, mint pesto
pickled watermelon skewer, whipped goat cheese, basil puree
fig jam, brie, crostini*

seafood

*pan con tomate, white sardines, extra virgin olive oil
crab cake, lemon caper aioli
lobster avocado toast
tuna tartar cone, peruvian potato, crispy capers, herbs, lemon
smoked salmon, dill horseradish cream, pumpernickel crostini*

poultry

*moroccan lemon olive chicken, naan
duck pastrami, grain mustard, gherkins, raisin walnut crostini
bulgogi glazed chicken meatball, scallion, sesame
truffle chicken pate, sauteed wild mushrooms, country bread crostini
curried chicken salad, raisin walnut crostini, toasted coconut*

meat

*vietnamese pork meatball, sambal oelek & ginger
cracked pepper seared filet, crispy potato, roasted garlic aioli
classic bistro sliders, cheddar, sriracha ketchup
prosciutto crostini, fig jam, truffle pecorino
lamb adana kebob, cucumber yogurt*

dessert

*strawberry white chocolate mousse, dark chocolate cup
cheesecake lollipops
double vanilla donuts
chocolate petits fours
french macarons*

additional labor fees apply

STATIONARY HORS D'OEUVRES

12.35 per person
(10 person minimum)
additional selections 3.50 per person

select 3:

vegetable samosa, mango chutney
vegetable spring rolls, soy sauce
spanakopita
wild mushroom arancini
fig and mascarpone purse
chicken dumplings, sweet chili sauce
beef empanada, salsa roja
chicken empanada, salsa verde
franks en crouete, mustard
spicy chicken bites, frank's red hot and blue cheese
pork potsticker, soy sauce
chicken samosa, coriander chutney
arepa, jalapeno, cheese, salsa roja
chicken cordon bleu
falafel, tzatziki
quattro fromage mac & cheese balls
edamame potsticker, soy sauce
chicken quesadilla, salsa verde
chocolate petits fours
french macarons

additional labor fees apply

EVENING

spring/summer 2024

CHEF-CURATED PACKAGES

(10 person minimum)

indian

potato & pea samosas, vegetable tikkis

aloo gobi matar, chickpea chaat

spiced basmati rice

coriander chutney, mango chutney, tomato chutney

cucumber tomato salad, raita dressing

pappadam, naan

18.00 per person

mezze hummus bowl

classic hummus, red pepper

hummus,

baba ganoush

charred cauliflower, charred

eggplant

marinated feta with chili and
herbs

shepherd's salad with cucumber,

tomato, olive,

feta & red onion

harissa, tzatziki, grilled pita

points

15.75 per person

(room temperature buffet)

italian countryside

grilled fennel, portobello mushrooms, radicchio,

lemon oil

chicken milanese, rocket arugula, roasted sweet

peppers

pan seared salmon, tomato caper relish, parsley

farro salad, olives, sundried tomato, green garbanzo,

shredded spinach, pesto vinaigrette

marinated heirloom tomato, basil, burrata

18.00 per person

(room temperature buffet)

bistro

served hot:

grilled butternut squash steak, sage, toasted pepitas,

pomegranate gastrique

peppercorn crusted filet mignon, wild mushrooms,

chive oil

served room temperature:

char-grilled prawns, baby heirloom tomato, mango,

avocado, cilantro

grain mustard fingerling potato, arugula, green

onion

grilled artichokes, charred baby peppers, basil

19.00 per person

DINNER BUFFET

(10 person minimum)

includes house red and white wine

selection of premium coffee, tea, sodas, water

1 starter, 2 entrees with sides, 1 dessert, sliced fruit

80.95 per person

3-COURSE DINNER

(10 person minimum)

includes house red and white wine

selection of premium coffee, tea, sodas, water

1 starter, 2 entrees, 1 dessert

119.00 per person

Please make your selections from the following menu.

Custom menus are available upon request.

EVENING

spring/summer 2024

STARTERS

lacinato kale salad *grilled peach, feta in a golden agave vinaigrette*

burrata *shaved summer truffles, asparagus tips, herb salad, aged balsamic, extra virgin olive oil*

watercress, artichokes & endive *shaved manchego in a green herb dressing*

shaved california romaine *za'atar zucchini bacon, trevisano, shaved parmesan, black pepper parmesan dressing*

pâté de campagne *watercress, grain mustard, cornichons, pickled grapes, brioche toast*

poached lobster *avocado, watermelon salad, lime, mint, cold pressed olive oil - +5.00pp*

ENTREES

grilled tofu *shiitake, quinoa, edamame, pickled baby carrots and sweet chili, japanese eggplant*

saffron risotto *seared braised fennel, grilled sweet pepper coulis, watercress pesto*

grilled branzino *charred heirloom courgette, pearl onion, spinach couscous, lemon confit*

grilled faroe island salmon *poached fava beans, herbs, spiced green top carrots, pinot vin blanc*

papardelle pasta *lobster, charred cauliflower, sun-dried tomato, shaved ricotta salata, carrot broth*

muscovy duck breast *glazed fennel & carrots, wheatberries, honey champagne gastrique*

pan seared amish chicken breast *smashed fingerling potato, pickled gold bar squash, truffle pan gravy, chervil*

shallot herb frenched chicken breast *farro asparagus risotto, asiago, grilled broccolini, wild mushroom pan gravy*

fire grilled kobe beef sirloin *fingerling tart with shallots & brie, sauteed asparagus tips, heirloom carrots, sea salt, bordelaise*

cast iron seared filet mignon *truffled pomme puree, baby vegetables, chive puree, au poivre sauce*

pesto-rubbed roasted loin of colorado lamb *fregola spinach, confetti vegetables, fresh herbs, sauteed asparagus tips, pearl onion*

DESSERTS

opera cake

ny cheesecake

georgia peach cake

triple mousse cake

artisanal cheese plate *quince paste and honeycomb*

petits fours tasting plate

seasonal fruit & berries

EVENING ENHANCEMENTS

spring/summer 2024

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

*garden vegetable crudite
carrots, tomatoes, celery, peppers, roasted
pepper hummus, tzatziki
4.00 per person*

*mediterranean
tahini hummus, baba ganoush, 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*

*gastropub
spinach artichoke dip, cheddar ale spread,
pretzel bites, kettle chips
4.00 per person*

*charcuterie
prosciutto di parma, soppressata, parmesan,
ciliegine mozzarella with charred peppers, basil
marinated olives, herb crostini, balsamic figs
8.00 per person
(10 person minimum)*

*artisanal cheese & salumi
prosciutto di parma, soppressata, saucisson,
manchego, marco polo, bucheron goat cheese,
quince paste, honeycomb, seasonal berries and
grapes, dried fruit
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*

TENDED

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.

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 and wine

*choice of 2 house red and 2 house white wines
imported and domestic beer*

sodas, juices and water

16.20 per person, 2-hour reception

standard

*choice of 2 house red and 2 house white wines
imported and domestic beer*

house select liquors and accompaniments

sodas, juices and water

20.95 per person, 2-hour reception

top shelf

*choice of 2 house red and 2 house white wines
imported and domestic beer*

premium liquors and accompaniments

sodas, juices and water

25.70 per person, 2-hour reception

SPECIALTY COCKTAILS

tropical green tea spritzer
7.60 per person

mint cherry mimosa
7.60 per person

appletini punch
7.60 per person

SPECIALTY MOCKTAIL

ginger passionfruit refresher
5.70 per person

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 0.0
athletic free wave hazy IPA

sommelier available upon request, 500.00

mixologist available upon request, 325.00

SNACKS

mixed nuts
4.00 per person

tortilla chips, salsa
4.00 per person

flavored popcorn
4.00 per person

fruit and nut trail mix
4.00 per person

premium chips
4.00 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	2024 Pricing
bartender	Per Hour	\$54
butler	Per Hour	\$54
captain	Per Hour	\$80
coat check	Per Hour	\$54
cook	Per Hour	\$40
chef	Per unit	\$350
overtime	Per Hour	\$43
pantry supervisor	Per Hour	\$80
porter	Per Hour	\$22
runner/barback	Per hour	\$30
water service (1 - 24 people)	unit	\$5
water service (25 - 49 people)	unit	\$10
water service (50 - 74 people)	unit	\$15
water service (75 - 100 people)	unit	\$20

*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.

CATERING BY RA

spring/summer 2024

With a healthy 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!

catering manager, raleigh

tc ryan

timothy.ryan@ubs.com

director, raleigh

robert hamilton

robert-za.hamilton@ubs.com

regional director

jennifer collazo

jennifer.collazo@ubs.com