

CATERING MENU

Fall/Winter 2024/2025

Raleigh



If you have a food allergy, please notify us

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 (NC) or 615-727-4805 (NC).

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

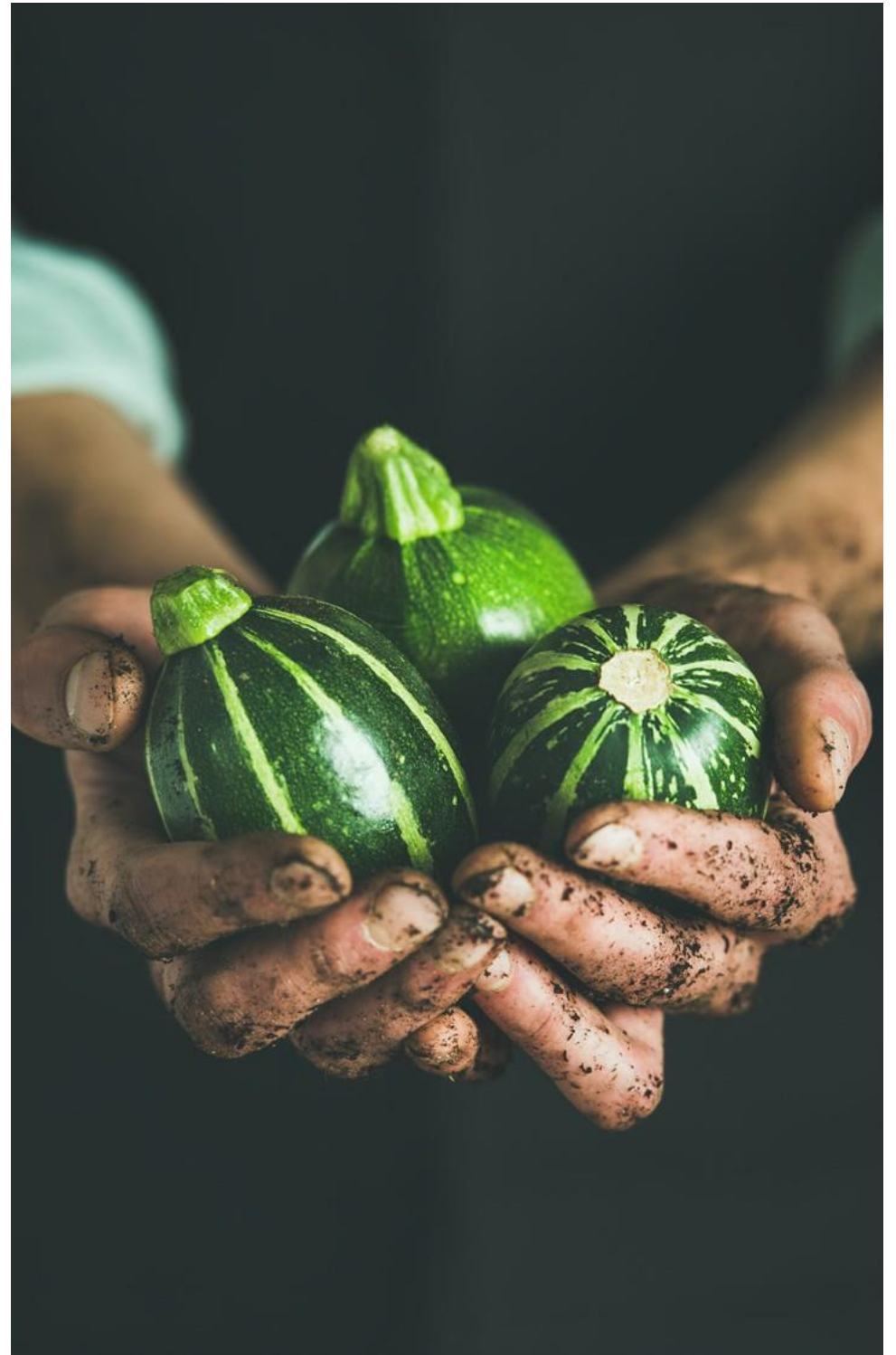
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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 and sparkling water service.

All breakfast packages include premium coffee & tea service.

CONTINENTAL

8.50 per person
(no min required)

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 Bread

Egg White Frittata, Sautéed Mushrooms, Chives, Gruyère

Quinoa Berry Bowl, Pepitas, Toasted Almonds, Mint

Overnight Oats, Almond Milk, Roasted Apple, Honey, Cranberries

Seasonal Whole Fruit

HOT

9.25 per person
(10 person minimum)

Select 1:

Southwest Tofu Scramble

Scrambled Cage-Free Eggs, Chives

Select 2:

Vegetarian Sausage

Nueske Smoked Bacon

Chicken Apple Sausage

Sliced Fresh Fruit

Sweet Potato Hash Mushrooms, Thyme

BREAKFAST

BUFFETS

All buffet packages include still and 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

BETTER FOR YOU

15.60 per person
(10 person minimum)

BALANCE

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

RAPID RESPONSE

13.00 per person
Available for requests past the cut off time

Select 3:

Cage-Free Fried Eggs, Avocado, Queso Fresco, Parker House Roll

Egg White, Kale, Sweet Peppers, Pepper Jack Cheese, Wrap

Egg, Cheddar, Brioche

Spinach, Roasted Tomato, Goat Cheese Frittata

Red Bliss Potato Hash

Smoked Salmon Platter, Lemon, Capers, Dill, Red Onion, Cream Cheese, Mini Whole Wheat Bagel

Hard Boiled Eggs

Kale Blueberry & Beet Salad, Avocado, Green Tea Dressing

Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly

Sliced Fruit & Berries

Seasonal Whole Fruit

Greek Yogurt Parfait, Mixed Berries, Granola

Overnight Oats, Almond Milk, Roasted Apple, Honey, Cranberries

Assorted Kind Bars

Whole Fruit

Oatmeal Cups

Egg, Prosciutto, Boursin, Mini Croissant

Egg White, Ham, Smoked Gouda, Brioche

Egg, Turkey Sausage, Swiss, Mini Croissant

Egg, Bacon, Cheddar, Wrap

**Plant Forward Substitution Available Upon Request – Southwest Tofu Scramble, Vegetarian Sausage*

Assorted Danish & Pastries

Avocado Toast

Hard Boiled Eggs

Packaged Greek Yogurt

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, Almond Milk, Apple, Honey, Cranberries	2.50 Per Person
Mini Bagels, Butter, Cream Cheese, Preserves	1.75 Per Person
Assorted Pastries	1.50 Per Person
Assorted Mini Muffins	1.50 Per Person
Strawberry Banana Smoothie	5.95 Per Person
Avocado Cacao Smoothie	5.95 Per Person
Ginger Almond Smoothie	5.95 Per Person
Sweet Potato Hash, Mushrooms, Thyme	3.00 Per Person
Challah French Toast, Vanilla, Cinnamon	4.95 Per Person
Avocado Toast	4.95 Per Person
Southwest Tofu Scramble	4.95 Per Person
Broiled Tomato	2.50 Per Person
Hard Boiled Eggs	2.50 Per Person
Scrambled Cage-Free Eggs, Chives	4.95 Per Person
Egg White Frittata, Quinoa, Broccoli, Cheddar	4.95 Per Person
Nueske Bacon	4.95 Per Person
Chicken Apple Sausage	4.95 Per Person
Smoked Salmon	8.95 Per Person



LUNCH

POWER BOWL

11.55 per person

(10 person minimum)

Includes still and sparkling water service

Select 2 Power Grain Salads:

Bistro

Lentils, Baby Chickpeas, Haricot Verts, Avocado, Tomato, Radish, Charred Corn, Roasted Golden Patty Pans, Herb Greens, Red Chili, Lemon, Extra Virgin Olive Oil

Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

Fall Harvest

Wheatberry, Edamame, Caramelized Pear, Radicchio, Baby Kale, Butternut Squash, Sautéed Leeks, Sage, Cider Vinegar, Extra Virgin Olive Oil

Toppings

Pumpkin Seed, Cranberries, 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

BUTCHER BLOCK

9.30 per person

(5 person minimum)

Served with mixed garden salad and still and 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

Red Pepper Hummus, Charred Cauliflower Puree

House Made Pickles, Mustard, Mayo





LUNCH

ARTISANAL FLATBREAD

10.10 per person

(5 person minimum)

Includes still and sparkling water service

Select up to 3 flatbreads & 1 room temperature side:

Charred Broccoli

Cauliflower Puree, Cheddar, Scallion

Mushroom Duxelle

Gruyère, Chives, Shallots

Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

Curry Chicken

Apricots, Babaganoush, Fried Paneer

Buffalo Chicken

Shaved Celery, Franks Red Hot, Blue Cheese

Turmeric Herb Chicken

Fava, Corn, Cherry Tomato, Farmers Cheese

Prosciutto

Basil Pesto, Peppadew, Asiago

Charred Coffee Rubbed Steak

Caramelized Onion, Balsamic Peppers, Smoked Maple Cheddar

Iberico Ham

Piquillo Peppers, Oil Cured Olives, Manchego

Za'atar Seared Shrimp

Green Garbanzo Hummus, Peppadew, Feta

DELI*

10.10 per person

(5 person minimum)

Includes still and sparkling water service

Select up to 3 sandwiches & 1 room temperature side:

Caprese

Heirloom Tomato, Pesto, Fresh Mozzarella, Ciabatta

Charred Eggplant

Parmesan, Arugula, Romesco, Ciabatta

Charred Broccolini

Red Pepper Hummus, Cremini, Butternut Squash, Wheat Wrap

Chicken Milanese

Parmesan, Red Onion, Aged Balsamic, Hoagie Roll

Roast Turkey

Fontina, Honey Mustard, French Hero

Buffalo Chicken

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

Turkey BLT

Bacon, Avocado, Mayonnaise, Baguette

Black Forest Ham

Swiss, Honey Mustard, Pretzel Roll

Roast Beef

Brie, Red Onion Jam, Watercress, Brioche

Mortadella

Prosciutto, Soppressata, Fresh Mozzarella, Ciabatta

Mediterranean Albacore Tuna

Celery, Peppers, Red Onion, Lemon, Wheat Wrap

Italian

Capicola, Salami, Fresh Mozzarella, Olive Tapenade, Pesto, Spicy Pepper Relish, Baguette

Black Forest Ham

Cheddar, Lettuce, Tomato, Sourdough

Roast Turkey

Swiss, Lettuce, Tomato, Parker House Roll

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



LUNCH

CHEF-CURATED PACKAGES

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

CARIBBEAN

15.75 per person

Served Hot:

Jerk Chicken, Charred Pineapple, Jerk Sauce
Garlic Lime Seared Shrimp, Aji Amarillo Sauce, Cilantro
Honey Roasted Baby Heirloom Carrots, Thyme
Rice Pilaf, Parsley

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

ITALIAN COUNTRYSIDE

18.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers
Pan Seared Salmon, Tomato Caper Relish, Parsley, Grilled
Fennel, Portobello Mushrooms, Radicchio, Lemon Oil
Farro Salad, Olives, Sun-dried Tomato, Green Garbanzo,
Shredded Spinach, Pesto Vinaigrette
Marinated Heirloom Tomato, Basil, Burrata

BETTER FOR YOU

15.75 per person

Served Room Temperature:

Pan Seared Tofu, Mango Sweet Chili Sauce
Herb Roasted Arctic Char, Chimichurri
Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon
Baby Kale Salad, Apples, Walnuts, Parmesan
Shaved Radish Salad, Mint, Parsley

NEW AMERICAN

15.75 per person

Served Room Temperature:

Herb Seared Chicken, Wild Mushrooms
Seared Branzino, Gremolata
Farro, Butternut, Mizuna, Maple Vinaigrette,
Pumpkin Seeds
Grilled Broccolini

BISTRO

19.00 per person

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

LUNCH

ROOM TEMPERATURE ENTREES

15.75 per person*

(10 person minimum)

Includes still and sparkling water service

Select 2 proteins & 2 sides:

Maryland-Style Hearts Of Palm Cake

Grain Mustard Remoulade

Cumin & Coriander Crusted Tofu Steak

Cilantro Chutney

Herb Charred Cauliflower Steak

Persillade Sauce

Chicken Milanese

Ricotta Pumpkin Seed Pesto

Herb Seared Chicken

Fresh Herbs, Wild Mushrooms

Slow Roasted Turkey Breast

Herb Compound Butter

Carne Asada Strip Steak

Aji Verde Puree

Honey Hoisin Flank Steak

Sesame, Scallions

Bourbon Glazed Pork Roast

Honey Roasted Pears

Pistachio Crusted Salmon

Roasted Fennel & Onion

Seared Bronzino

Herb Gremolata

Old Bay Seared Shrimp

Watercress, Cajun Remoulade

*Additional protein 6.95 per person

HOT ENTREES

15.75 per person*

(10 person minimum)

Includes still and sparkling water service

Select 2 proteins & 2 sides:

Sun-Dried Tomato, Spinach & Asiago Polenta Cake

Calabrian Chili Butter, Roasted Garlic

Cauliflower Steak

Herb Puree, Lemon Zest

Tuscan Herb Seared Tofu

Charred Pepper Sauce, Parsley Oil

Jerk Chicken

Charred Pineapple, Jerk Sauce

Slow Roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

Cast Iron Seared Tenderloin

Roasted Fennel, Bermuda Onions, Bordelaise

Rosemary Charred NY Strip

Cabernet Demi Glace

Peppercorn Roasted Rack of Lamb

Sauce Robert, Rosemary

Garlic Lime Seared Shrimp

Aji Amarillo Sauce, Cilantro

Broiled Faroe Island Salmon

Braised Tomato Confit

Simply Grilled Market Fish

Lemongrass Soy Emulsion, Pea Tendrils

*Additional protein 6.95 per person





LUNCH

ROOM TEMPERATURE SIDES

Additional sides 3.00 per person

- Lemon Grilled Asparagus
- Grilled Broccolini
- Roasted Brussels Sprouts, Apple, Toasted Pistachio
- Farro, Butternut Squash, Mizuna, Maple Vinaigrette, Pumpkin Seeds
- Buckwheat Soba Noodle Salad, Sesame
- Lemon Olive Oil Fingerling Potato Salad, Chives, Parsley
- Spicy Heirloom Carrot Salad, Leeks, Harissa
- Green Garbanzo, Cucumber & Radish Salad, Olive, Harissa Dressing
- Pasta Salad, Pesto, Roasted Tomato, Caramelized Onion, Parmesan
- Rocket Arugula Salad, Heirloom Tomato, Boursin Cheese, Toasted Walnuts, Truffle Chive Dressing
- Classic Caesar Salad, Croutons, Anchovies, Parmesan
- Baby Kale, Apple, Celery Salad, Red Grapes, Cider Yogurt Dressing, Honey

HOT SIDES

Additional sides 3.00 per person

- Lemon Grilled Asparagus
- Grilled Broccolini
- Rice Pilaf, Parsley
- Crispy Parmesan Brussels Sprouts
- Sautéed Haricot Vert, Roasted Garlic, Fresh Herbs
- Maple Roasted Acorn Squash
- Saffron Risotto, Parmesan
- Garlic Herb Roasted Heirloom Fingerling Potato
- Quinoa Garbanzo Pilaf, Tomato, Rosemary Parmesan Garlic Butter
- Miso Roasted Root Vegetables, Ginger
- Honey Roasted Baby Heirloom Carrots, Thyme
- Red Bliss Mashed Potato

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 Mini Bagels	1.75 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	2.55 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 Crudite** 4.00 per person
Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki
- Mediterranean** 4.00 per person
Tahini Hummus, Babaganoush,
Shepherd's Salad, Grilled Pita
- Tex-Mex Dip** 4.00 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
- Gastropub** 4.00 per person
Spinach Artichoke Dip, Cheddar Ale
Spread, Pretzel Bites, Kettle Chips
- Charcuterie** 8.00 per person
(10 person minimum)
Prosciutto Di Parma, Soppressata,
Parmesan, Ciliegine Mozzarella With
Charred Peppers, Basil Marinated
Olives, Herb Crostini, Balsamic Figs
- Artisanal Cheese & Salumi** 14.25 per person
(20 person minimum)
Prosciutto Di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince Paste,
Honeycomb, Seasonal Berries & Grapes,
Dried Fruit

SWEET BOARDS

(5 person minimum)

- Cookies & Brownies** 7.15 per person
Assorted Cookies,
Brownies, Blondies
- Chocolate Lovers** 8.70 per person
Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels
- Italian Pastries** 7.70 per person
Cannoli, Rainbow Cookies,
Biscotti
- French Sweets** 7.70 per person
Petits Fours, French
Macarons, French Butter
Cookies





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

Eggplant, Feta, Dill, Corrozza, Tzatziki

Corn Hushpuppies, Roasted Pepper, Herb Aioli

Grilled Halloumi, Cantaloupe, Mint Pesto

Charred Pumpkin, Pomegranate Molasses,
Toasted Pine Nuts, Lime Pickle

Fig Jam, Brie, Crostini

Seafood

Pan Con Tomate, White Sardines,
Extra Virgin Olive Oil

Crab Cake, Lemon Caper Aioli

Shrimp Toast, Sesame, Black Garlic Aioli

Tuna Tartar Cone, Wasabi Tobiko,
Fried Shallot, Sesame, Scallion

Smoked Salmon, Dill Horseradish Cream,
Pumpnickel Crostini

Poultry

Sesame Chicken Sate, Harissa Pomegranate Aioli

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini

Bulgogi Glazed Chicken Meatball, Scallion, Sesame

Ras El Hanout Chicken Arancini, Truffle Herb Aioli

Curried Chicken Salad, Raisin Walnut Crostini, Toasted Coconut

Meat

Char Sui Pork, Wonton Crisp, Plum Glaze, Scallion

Corn Tostada, Carne Asada, Smokey Pepper Puree, Cilantro

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Prosciutto Crostini, Fig Jam, Truffle Pecorino

Lamb Adana Kebob, Cucumber Yogurt

Dessert

Pistachio Crème, Chocolate Tartlet

Lemon Tart

Chocolate Petits Fours

French Macarons

Additional Labor Fees Apply

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 And Blue Cheese
Quattro Formaggi Mac & Cheese Balls

Mediterranean

Spanakopita
Honey And Goat Cheese Phyllo
Falafel, Tzatziki



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

Wild Mushroom Arancini

Pear & Roquefort Cheese Phyllo

French Onion Boule, Gruyère

Chicken Dumplings, Sweet Chili Sauce

Beef Empanada, Salsa Roja

Chicken Empanada, Salsa Verde

Franks En Croute, Mustard

Spicy Chicken Bites, Frank's Red Hot And Blue Cheese

Honey And Goat Cheese Phyllo

Pork Gyoza, Soy Sauce

Chicken Samosa, Coriander Chutney

Arepa, Jalapeno, Cheese, Salsa Roja

Chicken Cordon Bleu

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)

80.95 per person

Includes House Red And 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 And 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

Jamon Serrano, Honeydew Melon, Shaved Fennel, Olive Oil Crostini
Burrata, Roasted Sweet Peppers, Basil, Micro Arugula, Extra Virgin Olive Oil, Maldon Sea Salt
Watercress, Artichokes & Endive, Shaved Manchego In A Green Herb Dressing
Shaved California Romaine, Za'atar Zucchini Bacon, Trevisano, Shaved Parmesan, Black Pepper Parmesan Dressing
Classic Caesar Salad, Romaine, Sourdough Croutons, Creamy Caesar Dressing, Parmesan
Pan Con Tomate, Toasted Baguette, White Sardines, Micro Greens, Lemon, Extra Virgin Olive Oil
Rocket Arugula Greens, Blackberries, Herbed Goat Cheese
Prawn Cocktail, Yuzu Cocktail Sauce, Pickled Watermelon Radish +5.00pp

ENTREES

Inari Tofu Shiitake, Quinoa, Edamame, Pickled Baby Carrots And Sweet Chili, Japanese Eggplant
Eggplant Ricotta Cannelloni, Grilled Artichokes, Fresh Tomato Puree, Arugula Pesto, Shaved Parmesan
Grilled Branzino, Charred Heirloom Courgette, Pearl Onion, Spinach Couscous, Lemon Confit
Grilled Faroe Island Salmon, Herb Polenta, Truffle Tremor Goat Cheese, Spinach, Port Wine Reduction
Garganelle Pasta, Prawns, Charred Romanesco Cauliflower, Arrabiata Sauce, Shaved Pecorino
Slow Roasted Duck Breast, Brussels Sprouts With Apples, Toasted Fregola, NY Apple Cider Reduction
Frenched Chicken Breast, Herbed Fingerling Potato, Brie, Caramelized Shallots, Candied Green Top Carrots, Madeira Demi
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 Puree, Baby Vegetables, Chive Puree, Au Poivre Sauce
Pesto-Rubbed Roasted Loin Of Colorado Lamb, Fregola Spinach, Confetti Vegetables, Fresh Herbs, Sautéed Kale Sprouts, Pearl Onion

DESSERTS

Chocolate Decadence Cake

New York Cheesecake

Red Fruit Petite Gateau, White Chocolate

Artisanal Cheese Plate

Quince Paste And Honeycomb

Chocolate Truffle Tasting

Petits Fours Tasting

Seasonal Fruit & Berries

EVENING

CHEF-CURATED PACKAGES

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

CARIBBEAN

15.75 per person

Served Hot:

Jerk Chicken, Charred Pineapple, Jerk Sauce
Garlic Lime Seared Shrimp, Aji Amarillo Sauce, Cilantro
Honey Roasted Baby Heirloom Carrots, Thyme
Rice Pilaf, Parsley

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

ITALIAN COUNTRYSIDE

18.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers
Pan Seared Salmon, Tomato Caper Relish, Parsley, Grilled Fennel, Portobello Mushrooms, Radicchio, Lemon Oil
Farro Salad, Olives, Sun-dried Tomato, Green Garbanzo, Shredded Spinach, Pesto Vinaigrette
Marinated Heirloom Tomato, Basil, Burrata

BETTER FOR YOU

15.75 per person

Served Room Temperature:

Pan Seared Tofu, Mango Sweet Chili Sauce
Herb Roasted Arctic Char, Chimichurri
Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon
Baby Kale Salad, Apples, Walnuts, Parmesan
Shaved Radish Salad, Mint, Parsley

NEW AMERICAN

15.75 per person

Served Room Temperature:

Herb Seared Chicken, Wild Mushrooms
Seared Branzino, Gremolata
Farro, Butternut, Mizuna, Maple Vinaigrette, Pumpkin Seeds
Grilled Broccolini

BISTRO

19.00 per person

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



EVENING ENHANCEMENTS

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

Garden Vegetable Crudité 4.00 per person

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

Mediterranean 4.00 per person

Tahini Hummus, Babaganoush,
Shepherd's Salad, Grilled Pita

Tex-Mex Dip 4.00 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

Gastropub 4.00 per person

Spinach Artichoke Dip, Cheddar Ale
Spread, Pretzel Bites, Kettle Chips

Charcuterie 8.00 per person

(10 person
minimum)

Prosciutto Di Parma, Soppressata,
Parmesan, Ciliegine Mozzarella With
Charred Peppers, Basil Marinated
Olives, Herb Crostini, Balsamic Figs

Artisanal Cheese & Salumi 14.25 per person

(20 person
minimum)

Prosciutto Di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince Paste,
Honeycomb, Seasonal Berries & Grapes,
Dried Fruit

SWEET BOARDS

(5 person minimum)

Cookies & Brownies 7.15 per person

Assorted Cookies,
Brownies, Blondies

Chocolate Lovers 8.70 per person

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

Italian Pastries 7.70 per person

Cannoli, Rainbow Cookies,
Biscotti

French Sweets 7.70 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.

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 16.20 per person, 2-hour reception
Choice of 2 House Red and 2 House White Wines
Imported and Domestic Beer
Sodas, Juices and Water

Standard 20.95 per person, 2-hour reception
Choice of 2 House Red and 2 House White Wines
Imported and Domestic Beer
House Select Liquors and Accompaniments
Sodas, Juices and Water

Top Shelf 25.70 per person, 2-hour reception
Choice of 2 House Red and 2 House White Wines
Imported and Domestic Beer
Premium Liquors and Accompaniments
Sodas, Juices and Water



BAR

SPECIALTY COCKTAILS

7.60 per person

Spiced Sangria (Choice of red or white)
Apple Cinnamon Hot Toddy
Maple Pomegranate Tequila Punch

SPECIALTY MOCKTAIL

5.70 per person

Cranberry Citrus Fizz

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 and 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 2024/2025

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!

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