

Catering Menu

2011-2012



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Rave!

BREAKFAST BUFFETS

Start your meeting or program off right with a hearty and satisfying breakfast buffet.

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof. Served on premium disposables.

Upgrade to linen and china service: \$5.00 / person

SIGNATURE BREAKFAST..... \$9.00 / guest

Choice of one entrée, one bakery item, one side and one meat from the full breakfast menu, served with freshly brewed Port City Java coffee, hot water with tea bags and condiments.

PREMIUM BREAKFAST \$11.00 / guest

Choice of one entrée, two bakery items, two sides and two meats from the full breakfast menu, served with freshly brewed Port City Java coffee, hot water with tea bags and condiments.

CHOOSE FROM THE FOLLOWING:

ENTREE SELECTION

- Scrambled Eggs
- Frittata with Peppers, Onions and Cheddar Cheese
- Ham, Egg and Cheese Casserole

SIDE SELECTION

- Buttered or Cheese Grits
- Homestyle Potatoes
- Stewed Apples
- French Toast
- Belgian Waffles

BAKERY SELECTION

- Biscuits with Butter and Assorted Jams
- Assorted Muffins
- Cinnamon Roll Bites
- Assorted Danishes
- Petite Croissants with Butter and Assorted Jams
- Bagels with Butter, Cream Cheese and Assorted Jams
- Cinnamon Streusel Coffee Cake

MEAT SELECTION

- Bacon Slices (3 per guest)
- Sliced Breakfast Ham (1 slice per guest)
- Country Ham (1 slice per guest)
- Sausage Patties (2 per guest)
- Sausage Links (2 per guest)
- Turkey Sausage Patties (2 per guest)



BOX LUNCHES

EXPRESS

Our Express boxes are perfect for working lunch sessions and are available Monday through Friday. The options below can be ordered as a salad or a sandwich (8-inch wheat or white sub roll). Includes pickle wedge, condiments, chips, Pepperidge Farm cookies, and canned soft drink or bottled water.

A \$25.00 service charge applies to orders fewer than 15 lunches. We recommend lunches be consumed within one hour of delivery.

TURKEY \$9.25 / guest
Turkey, provolone cheese, shredded lettuce and tomato.

ROAST BEEF \$9.25 / guest
Roast beef, provolone cheese, shredded lettuce and tomato.

THE HERO \$9.25 / guest
Ham, genoa salami, capicola, roast beef, provolone cheese, shredded lettuce and tomato.

THE SPICY ITALIAN \$9.25 / guest
Genoa salami, cooked salami, ham, capicola, pepperoni, provolone cheese, shredded lettuce and tomato.

CLUB \$9.25 / guest
Turkey, ham, bacon, provolone cheese, shredded lettuce and tomato.

VEGGIE \$9.25 / guest
Provolone, American and Swiss cheeses, shredded lettuce, tomato and banana peppers.

PREMIUM

Looking for a gourmet option? Choose our Premium lunch. Sandwiches are served on premium 12-grain bread. Lunch includes gourmet chips, fresh-baked cookies, a pickle wedge, condiments and choice of side (broccoli/grape salad, fresh fruit cup, whole banana or apple, pasta salad, or baked potato salad), canned soft drink or bottled water.

A \$25.00 service charge applies to orders fewer than 15 lunches. We recommend lunches be consumed within one hour of delivery.

LONE WOLF SANDWICH \$10.50 / guest
Choose either ham, turkey, or roast beef with provolone cheese, served with leaf lettuce and tomato.

CAPRESE SANDWICH \$10.50 / guest
Mozzarella and basil pesto, served with leaf lettuce and tomato.

VEGGIE DELIGHT SANDWICH \$9.75 / guest
Hummus, leaf lettuce, sliced green peppers and cucumber slices.

ZESTY ROAST BEEF SANDWICH \$10.50 / guest
Tender roast beef, red onion, homemade horseradish sauce, cheddar cheese, leaf lettuce and tomato.

CURRY CHICKEN SANDWICH \$10.50 / guest
Chicken breast, red peppers, celery and onions tossed in our signature curry sauce, topped with romaine lettuce and Roma tomatoes.

RANCH GRILLED CHICKEN WRAP \$11.00 / guest
Grilled chicken, ranch dressing, leaf spinach and tomato wrapped in a 12-inch tortilla.

CHEF SALAD \$10.50 / guest
Tossed romaine with succulent ham, turkey, savory American and mozzarella cheeses, bacon bits, tomato, and olives. Served with crackers and dressing.

GRILLED CHICKEN CAESAR SALAD \$11.00 / guest
A classic romaine salad topped with strips of grilled chicken and parmesan cheese. Served with croutons and Caesar dressing.



EXPRESS WRAP AND SANDWICH PLATTERS

Have a crowd to please and need a simple solution? Pick up our wrap or sandwich platter. This package serves 20 guests and is ideal for business meetings or lunch on the go. Items are packaged on premium disposables with utensils.

Delivery is available for an additional \$20.00. We recommend that these items be consumed within one hour of delivery.

ASSORTED WRAPS (includes vegetarian option) \$70.00 / platter
Includes turkey on honey wheat, ham on sundried tomato basil and veggie on spinach wrap.

ASSORTED SANDWICHES (includes vegetarian option) \$70.00 / platter
Includes turkey, roast beef and Hero (ham, genoa salami, capicola and roast beef) on white and wheat sub rolls. Sandwiches are dressed with provolone cheese, shredded lettuce and tomato and served with a selection of condiments.

To complement your platter, you may add any of the following items à la carte:

PASTA SALAD \$23.00 each
Serves 20

BAKED POTATO SALAD \$23.00 each
Serves 20

HUMMUS WITH PITA BREAD PLATTER \$27.00 each
Serves 20

GOURMET COOKIES \$16.50 each
Serves 20

CANNED SODAS AND BOTTLED WATER \$1.20 each
Serves 20

LUNCH AND DINNER BUFFETS

Customize your buffet with a myriad of options that are sure to please your guests.

SIGNATURE BUFFET (25-guest minimum)..... \$13.50 / guest

- Upgrade to linen and china service: \$5.00 / guest
- Add coffee: \$1.50 / guest
- Add one vegetarian entrée: \$2.50 / guest

Choice of one salad, one entrée and two side dishes from the full buffet menu, served with rolls, dessert du jour, iced tea with lemon and iced water. Served on quality disposables. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

PREMIUM BUFFET (25-guest minimum)..... \$16.00 / guest

- Upgrade to linen and china service: \$5.00 / guest
- Add coffee: \$1.50 / guest
- Add one vegetarian entrée: \$2.50 / guest

Choice of two salads, two entrées, and three side dishes from the full buffet menu, served with rolls, dessert du jour, iced tea with lemon and iced water. Served on quality disposables. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

SALADS

- Fruit Salad
- Romaine Salad with Two Dressings
- Spinach Salad
- Mesclun Salad with Two Dressings
- Waldorf Salad
- Cucumber and Tomato Salad
- Marinated Vegetable Salad
- Tomato and Mozzarella Salad
- Caesar Salad
- Greek Salad
- Bowtie Pasta Salad
- Baked Potato Salad

SIDE DISHES

POTATOES & GRAINS

- Macaroni and Cheese
- Redskin Potatoes
- Peppered Mashed Potatoes
- Mashed Redskin Potatoes
- Scalloped Potatoes
- White Rice
- Herb Wild Rice
- Mashed Sweet Potatoes
- Au Gratin Potatoes
- Roasted Potatoes

VEGETABLES

- Baked Beans
- Broccoli
- Broccoli and Cheddar Cheese Casserole
- Buttered Corn
- Creamed Corn
- Green Beans
- Green Bean Casserole
- Green Peas
- Honey Glazed Carrots
- Yellow and Green Bean Medley
- Roasted Vegetables

ENTRÉES

POULTRY

- Southern Fried Chicken
- Ranch Baked Chicken
- Herb Baked Chicken
- Chicken Marsala
- Poblano Chicken
- Chicken Breast Stuffed with Broccoli and Cheese
- Sliced Roast Turkey with Dressing ◊
- Barbeque Chicken
- Thai Chicken Breast

BEEF

- Beef Brisket
- Sliced Roast Beef ◊
- Beef Tips with Mushroom Sauce ‡
- Beef and Broccoli ‡
- Marinated Flank Steak ◊
- Lasagna
- Baked Ziti

PORK

- Brown Sugar-Glazed Ham
- Herb Baked Pork Loin
- Fried Pork Chops
- Carved Black Oak Ham *

SEAFOOD

- Beer-Battered Haddock
- Jambalaya
- Salmon (available at Market price)

VEGETARIAN

- Vegetable Lasagna
- Red Bean Ratatouille
- Eggplant Parmesan
- Cheese Stuffed Shells
- Three-Cheese Ziti
- Spinach Lasagna
- Vegetable Couscous

◊ Carver optional for \$2.00 per person

* Carver required at \$2.00 per person

‡ Suggest rice as a side item

SPECIALTY BUFFETS

From barbeque to Tex-Mex, we can provide a themed buffet to delight your guests. All buffets are served with iced tea with lemon and iced water.

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof. Served on premium disposables.

Upgrade to linen and china service: \$5.00 / person
Add coffee: \$1.50 / person

WOLFPACK BARBEQUE \$14.00 / guest

- | | |
|------------------------------|--|
| - Pork Barbeque | - Corn on the Cob or Buttered Corn |
| - Chicken, Barbeque or Fried | - Redskin Potatoes or Baked Potato Salad |
| - Green Beans | - Corn Muffin or Dinner Roll |
| - Cole Slaw | - Banana Pudding or Brownie |

ITALIAN BUFFET \$14.00 / guest

- | | |
|---|---|
| - Italian Sausage with Peppers and Onions | - Tomato and Mozzarella Salad |
| - Spaghetti with Marinara or Meat Sauce | - Garlic Bread |
| - Vegetable Lasagna | - Cheesecake (available with strawberry or blueberry topping) |
| - Steamed Zucchini | |

DOWN HOME BUFFET \$14.00 / guest

- | | |
|-----------------------------|---|
| - Fried Pork Chops | - Homestyle Green Beans |
| - Turkey Pot Pie | - Hot Yeast Rolls |
| - Cucumber and Tomato Salad | - Peach Cobbler with NC State Howling Cow Vanilla Ice Cream |
| - Peppered Mashed Potatoes | |
| - Gravy | |

ASIAN BUFFET \$14.00 / guest

- | | |
|-------------------------|--|
| - Sesame Chicken Breast | - Vegetarian Egg Rolls with Sweet-and-Sour Sauce |
| - Spinach Salad | - Lemon Cake |
| - Asian Vegetables | |
| - Stir-Fried Rice | |

MEDITERRANEAN BUFFET \$14.00 / guest

- | | |
|------------------------------|----------------------------|
| - Moroccan Chicken | - Tabbouleh Couscous Salad |
| - Roasted Eggplant Casserole | - Basmati Rice |
| - Hummus | - Pita Bread |

TEX-MEX FIESTA BAR \$12.50 / guest

- | | |
|---|--------------------------------------|
| - Seasoned Beef | - Hard and Soft Taco Shells |
| - Mexican Rice | - Tortillas with Queso Dip and Salsa |
| - Refried Beans | - Jalapeño Poppers |
| - Cheddar Cheese | - Lemon Bars |
| - Sour Cream, Shredded Lettuce, Diced Tomatoes, Guacamole | |

GOODNESS GROWS BUFFET \$14.00 / guest

- | | |
|-----------------------------------|--|
| - Sage and Cumin Rubbed Pork Loin | - Buttered Corn |
| - Ranch Baked Chicken | - Collards |
| - Carrot Salad | - Baked Sweet Potatoes |
| - Potato Salad | - NC State Howling Cow Vanilla Ice Cream |

SIMPLE BUFFET

Looking for an option that's delicious and affordable? Try our Simple Buffet.

SIMPLE BUFFET (25-guest minimum) \$ 10.45 / guest

Upgrade to linen and china service: \$5.00 / guest

Add coffee: \$1.50 / guest

Add additional vegetarian entree: \$2.50 / guest

Choice of one entrée and two side dishes from the list below, served with salad, rolls, dessert du jour, iced tea with lemon and ice water. Served on premium disposables. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

ENTRÉES

- Southern Fried Chicken
- Herb Baked Chicken
- Roast Turkey with Dressing
- Roast Beef
- Brown Sugar Glazed Ham
- Pollock with Butter and Herbs
- Vegetable Lasagna
- Red Bean Ratatouille (*vegan*)

SIDE DISHES

- Macaroni and Cheese
- Peppered Mashed Potatoes
- Herb Wild Rice
- Broccoli
- Yellow and Green Bean Medley
- Honey Glazed Carrots
- Homestyle Green Beans
- Buttered Corn
- White Rice with Gravy



PLATED LUNCH AND DINNER OPTIONS

If you're planning an elegant affair, we have a wide selection of dishes to fit any occasion.

Select one entrée, one salad, and one dessert for your group. You may substitute a vegetarian choice for a regular entrée, as needed. Price includes one entrée, one salad, one dessert selection, rolls with butter, beverage service (preset iced tea with lemon, iced water, and coffee), complete china, silver, and linen service.

It would be our pleasure to help you design your own custom-plated menu around your special event with items such as Grilled Strip Steak, Beef Wellington, Petite Beef Filet, Jumbo Shrimp or any other menu item you may wish to consider. Contact us for additional information, pricing, and any special dietary restrictions.

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

BALSALMIC GLAZED CHICKEN \$28.00 / guest
Fresh chicken breast with a savory glaze served with local sweet potatoes and seasonal vegetables.

GRILLED CHIPOTLE CHICKEN BREAST \$28.00 / guest
Fresh chicken breast roasted and basted in a sweet and spicy chipotle marinade, served with rice and roasted corn with black beans.

CHICKEN BREAST FLORENTINE \$28.00 / guest
Fresh chicken breast with a creamy spinach and cheese filling, served with wild mushroom sauce, roasted potatoes and seasonal vegetables.

PRIME RIB \$32.00 / guest
Roasted prime rib au jus, served with peppered mashed potatoes, seasonal vegetables. *Horseradish sauce available upon request.*

BEEF TENDERLOIN Market Price
Garlic and rosemary marinated beef tenderloin served with redskin mashed potatoes and asparagus.

SALMON WITH DILL SAUCE \$28.00 / guest
Grilled salmon, served with wild rice and baby green peas with mushrooms.

MUSHROOM RAVIOLI \$18.75 / guest
Ravioli with a wild mushroom filling, served with a light cream sauce accompanied by a bed of sautéed spinach. *Vegetarian*

EGGPLANT PARMESAN \$18.75 / guest
Served with pasta and tomato-herb coulis sauce. *Vegetarian*

SALAD SELECTIONS

- Caesar Salad
- Mesclun Salad with Roma Tomatoes, Olives and Balsamic Vinaigrette
- Field Greens with Feta, Sun-Dried Tomatoes and Basil Vinaigrette
- Spinach Salad with Bleu Cheese, Bacon, Tomato, Red Onion and Ranch Dressing
- Mozzarella Tomato and Olive Salad with Pesto and Balsamic Vinaigrette

DESSERT SELECTIONS

- Cheesecake (with strawberry or blueberry topping)
- Lemon Cake
- Carrot Cake
- Chocolate Cake with Fresh Berries
- Pecan Pie
- Pumpkin Pie
- Red Velvet Cake
- Key Lime Pie
- New York-Style Cheesecake

SPECIALTY DESSERTS

Additional \$3 / guest

- Tiramisu
- Raspberry White Chocolate Brûlée
- Cheesecake
- Chocolate Mousse Torte
- Crème Brûlée Cheesecake
- Caramel Granny Smith Apple Pie
- Luscious Strawberry Shortcake
- Chocolate Pyramid Anglaise ◊ with Spiced Pecans and Raspberry Sauce

◊ Additional \$5 / guest



PLATED SALAD OPTIONS

For a fresh and elegant option, consider one of our artfully designed salads, served with dinner rolls, dessert du jour, beverage service (preset iced tea with lemon, iced water and coffee), complete china, silver and linen service. Please contact us with any special dietary restrictions.

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

- BLACKENED SHRIMP CAESAR** \$17.00 / guest
Traditional Caesar salad topped with chilled jumbo Cajun-seasoned shrimp and Caesar dressing.
- GRILLED CHICKEN CAESAR** \$16.00 / guest
Classic Caesar salad of romaine lettuce with grilled chicken strips, parmesan cheese and croutons with Caesar dressing.
- TERIYAKI CHICKEN** \$16.00 / guest
Teriyaki-marinated chicken strips mixed with angel hair pasta and mandarin vegetables tossed in a sesame dressing. Served over baby spinach.
- MANGO CURRY CHICKEN** \$16.00 / guest
Fresh chicken, mango, pineapple and grapes in a sweet and tasty cilantro yogurt dressing. Served over a bed of leaf lettuce and radicchio.
- FLANK STEAK** \$18.00 / guest
Chilled marinated flank steak thinly sliced and layered on a bed of romaine, served with baked potato salad and marinated bean salad. Balsamic dressing on the side.
- MEDITERRANEAN COUSCOUS** \$15.00 / guest
Couscous salad with artichokes, feta cheese, hearts of palm, tomatoes, cucumbers and kalamata olives.
- TERIYAKI TOFU** \$15.00 / guest
Baked teriyaki tofu salad with Asian vegetables, edamame on a bed of spinach with sesame dressing.

Add Petite Croissants: Additional \$.75 / person





RECEPTION PACKAGES

Wow your guests with a display of sweet and savory treats.

Hors d'oeuvre party trays and packages are based on a two-hour time frame and not designed to replace a daily meal. Therefore, receptions that are longer than the allotted time frame or intended to replace a meal may require additional food to adequately serve your event. Receptions include buffet linens, plastic glasses and plates.

Upgrade to linen and china service: \$5.00 / person

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof.

PACKAGE ONE \$7.00 / guest

- Seasonal Fruit Tray
- Cubed Cheese Tray with Crackers
- Vegetable Tray with Dip
- Pineapple Punch

PACKAGE TWO \$8.25 / guest

- Petite Mousse Parfaits
- Assorted Sweet Street Miniatures
- Petit Fours
- Seasonal Fruit Tray
- Pineapple Punch

PACKAGE THREE \$9.00 / guest

- Artichoke Dip with Crackers
- Spicy Chicken Skewers
- Pound Cake
- Seasonal Fruit Tray
- Pineapple Punch

PACKAGE FOUR \$12.50 / guest

- Carved Sirloin Station
- Choice of Four:
 Bread Round with Spinach Dip
 Tortilla Chips with Salsa
 Cubed Cheese and Fruit Tray with Crackers
 Vegetable Tray with Dip
- Pineapple, Lemonade or alcohol-free Mojito Punch
- Hummus with Toasted Pita Chips
 Mini Egg Rolls with Sweet-and-Sour Sauce
 Hot Wings (Barbeque or Spicy)
 Chicken Strips with Honey Mustard Sauce

À LA CARTE RECEPTION OPTIONS

À La Carte items can be ordered individually or in addition to your reception package.

COLD HORS D'OEUVRES AND PARTY TRAYS

Assorted Finger Sandwiches Pimento, Chicken and Egg	(3 per guest)	\$3.00
Chilled Shrimp Platter Choose from Pesto, Blackened or Traditional	(Serves up to 20)	\$90.00
Roma Tomato and Mozzarella Platter with Sliced French Bread	(Serves up to 50)	\$65.00
Hummus with Toasted Pita Chips	(Serves up to 25)	\$26.75
Bread Round with Spinach Dip	(Serves up to 25)	\$26.50
Brie en Croute with Raspberry Sauce	(Serves up to 50)	\$80.00
Vegetable Platter with Dip	(Serves up to 25) (Serves up to 50)	\$45.50 \$85.50
Cheese Platter with Fruit Garnish	(Serves up to 25) (Serves up to 50)	\$50.00 \$90.00
Seasonal Fruit Platter	(Serves up to 25) (Serves up to 50)	\$50.00 \$90.00
Cheese and Seasonal Fruit Platter	(Serves up to 25) (Serves up to 50)	\$50.00 \$95.00
Antipasto Platter	(Serves up to 20)	\$85.00
International Cheese Tray with Crackers	(Serves up to 25)	\$80.00

CUSTOM STATIONS

We can design a station especially for your event and budget needs, such as gourmet mashed potatoes, shrimp and grits, caesar salad, or pasta and sauces. Call us for ideas and quotes.

HOT HORS D'OEUVRES

CHICKEN

Chicken Strips with Honey Mustard Sauce	(2 per guest)	\$3.50
Hot Wings	(4 per guest)	\$4.50
Sesame Chicken Skewers	(3 per guest)	\$3.50
Spicy Chicken Skewers	(3 per guest)	\$3.50

BEEF AND PORK

Meatballs Choose from Chipotle BBQ, Bourbon or Plum Sauce	(3 per guest)	\$2.75
Sausage-Stuffed Mushroom Caps with Bourbon Glaze	(2 per guest)	\$4.50
Lollipop Lamb Chops with Molasses Dijon Glaze and Mint Pesto	(2 per guest)	\$8.50
Teriyaki Ribs	(2 per guest)	\$3.75
Mini Quiche	(2 per guest)	\$3.50
Pork Pot Stickers in Asian Dipping Sauce	(2 per guest)	\$4.00

À LA CARTE RECEPTION OPTIONS (continued)

À La Carte items can be ordered individually or in addition to your reception package.

SEAFOOD

Seared Tuna Carpaccio with Wasabi Mayo on Fried Won Ton Wrapper	(3 per guest)	\$7.00
Crab Dip with Toasted Bread	(Serves up to 50)	\$200.00
Scallops Wrapped in Bacon	(3 per guest)	\$7.00

VEGETARIAN

Mini Egg Rolls with Sweet-and-Sour Sauce	(2 per guest)	\$2.50
Hot Artichoke Dip with Crackers	(Serves up to 50)	\$125.00
Spanakopita	(3 per guest)	\$5.25
Stuffed Artichoke Hearts with Chili Dipping Sauce	(3 per guest)	\$6.50
Jalapeño Poppers	(2 per guest)	\$2.75

COLD STATION AND TRAYS (includes rolls and condiments)

Beef Tenderloin	(Serves up to 30)	Market Price
Smoked Salmon Tray	(Serves up to 50)	\$175.00
Honey Glazed Ham	(Serves up to 50)	\$150.00
Smoked Turkey	(Serves up to 50)	\$150.00



BAR SETUP FOR ALCOHOL

Bar Setup Napkins, Ice and Plastic Cups	\$1.75 / guest
Bartender	\$45.00 each

We cannot serve as an agent to procure alcohol, but we will transfer alcohol from the Talley Student Center to your event. A bartender is required to serve alcohol.

SNACKS

Kettle Chips	(Serves 20)	\$8.25 / bag
Kettle Chips with Ranch Dip	(Serves 20)	\$13.25 each
Pretzel Gems	(Serves 20)	\$6.25 / bag
Goldfish Crackers	(Serves 30)	\$14.00 / box
Mixed Nuts	(Serves 40)	\$32.00 / can
Tortilla Chips and Salsa	(Serves 20)	\$10.00
Tortilla Chips, Salsa and Guacamole	(Serves 20)	\$16.00

À LA CARTE RECEPTION OPTIONS (continued)

À La Carte items can be ordered individually or in addition to your reception package.

À LA CARTE BEVERAGES

Punch (Lemonade, Pineapple or Alcohol-Free Mojito)	\$11.00 / gallon
Coffee (Regular or Decaf / Minimum 3 gallons per order)	\$13.50 / gallon
Iced Tea	\$6.00 / gallon
Sparkling Grape Juice	\$6.00 / bottle
12 oz. Canned Sodas and Bottled Water	\$1.20 each

FANCY SWEETS

Assorted Large Cookies (Chocolate Chip, Sugar and Oatmeal)	\$7.50 / dozen
Gourmet Cookies (Double Fudge and Macadamia Nut)	\$8.00 / dozen
Assorted Sweet Street Cupcakes	\$3.00 each
Assorted Sweet Streets Miniatures	\$20.00 / dozen
Brownie Bites by Edible Art	\$3.00 / guest
Chocolate Brownies	\$11.00 / dozen
Cream Cheese Brownies	\$12.00 / dozen
Lemon Bars	\$10.75 / dozen
Luscious Layer Cake (Serves 60 / server required)	\$90.00 / cake
Mini Cheesecake (2 per guest)	\$3.00 / guest
Pepperidge Farm Fancy Assorted Cookies	\$4.00 / dozen
Petit Fours	\$13.50 / dozen
Petite Mousse Parfaits	\$2.50 each
Pound Cake (Serves 25) (Choose from Vanilla, Lemon and Poppy Seed)	\$20.25 / loaf
Pumpkin Bread (Serves 25)	\$20.25 / loaf

SEASONAL OUTDOOR MENU

Take your event outdoors with our old-fashioned cookout, available May 1 through September 30. Served on quality plasticware with iced tea or lemonade.

25-guest minimum. Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof. Add coffee: \$1.50 / person

HOT OFF THE GRILL \$9.50 / guest

- Grilled Hot Dogs and Hamburgers with Buns
- Leaf Lettuce, Tomato and Onion Tray
- Cheese Tray
- Cole Slaw
- Baked Beans
- Hot Dog Chili
- Potato Chips
- Condiments

CHOICE OF DESSERT:

- Assorted Large Cookies
- Cream Cheese Brownies

ADDITIONAL OPTIONS:

- Veggie Burgers \$2.00 / guest
- 12-oz. Canned Sodas or Bottled Water \$1.20 each

CUSTOM CAKES

Rave! Catering is pleased to offer fine cakes from Edible Art, one of the finest bakeries in the Raleigh area. Through our special relationship with Edible Art, we will handle your cake selection through our wholesale account and pass the savings on to you.

SPECIAL OCCASION SHEET CAKES

Small	(Serves up to 35)	\$65.00
Large	(Serves up to 70)	\$110.00

ICE CREAM SOCIAL

Everyone loves an ice cream social, especially when it features NC State's own Howling Cow premium ice cream! It's made on campus with fresh milk and cream from our local dairy cows.

ICE CREAM SOCIAL (Serves up to 50) **\$5.50 / guest**

Howling Cow ice cream served with all the toppings listed below. Package provides two three-gallon tubs of vanilla ice cream. Additional tubs are available for \$42.00 each for groups larger than 50. Flavors are Wolf Tracks, Vanilla, Strawberry, Chocolate, Mint Chocolate Chip, and Butter Almond.

Prices are based on a two-hour time frame. Additional time is charged at a rate of \$2.00 per guest per hour or part thereof. To have servers at your social, add \$15 per server per hour.

TOPPINGS:

- Nuts
- Chocolate Syrup
- Caramel
- Sprinkles
- Cherry Halves
- Strawberry Topping
- Whipped Cream
- Fresh Seasonal Berries



ABOUT RAVE! CATERING

Rave! Catering is a division of Campus Enterprises, the lead organization for retail and hospitality on the N.C. State University Campus. Our menu reflects our commitment to quality, variety and outstanding service.

Our culinary team strives to develop and produce customized events for each client. Use this guide to assist with your event planning, and feel free to call our experienced staff to help create a menu, develop a theme and design the perfect atmosphere for your event. We look forward to serving you and your guests.

RAVE! CATERING

Hours: 8 a.m. – 5 p.m., Monday through Friday
Location: 4109 Talley Student Center
Phone Number: (919) 515-2023
Fax number: (919) 515-8827
E-Mail: info@ncsucatering.com
Web Site: go.ncsu.edu/rave

BOOKING

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked one (1) week in advance (including menu choices and number of guests) with our sales office. Your number of guests must be confirmed at least 72 hours (by noon, three (3) business days) prior to your event. For large parties over 300 guests, we require menu choices confirmed three (3) weeks prior to your event and your final guaranteed number of guests one (1) week before.

GUARANTEE POLICY

In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests by noon three (3) business days before your scheduled event. Saturday and Sunday events must be finalized before 5:00 p.m. on Wednesday. Food quantities, service items and billings will be based on this number. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

CANCELLATION POLICY

An event may be canceled with no charges up to 72 business hours prior to the event. Cancellation of services with less than the required notice will be assessed charges based on costs incurred.

INCLEMENT WEATHER POLICY

In the extremely rare event that the University officially closes during adverse weather, or the threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48-hour time period, they will be billed 35% of the estimated total cost. All other scenarios will revert to the normal cancellation policy.

LIABILITY

In accordance with NC Health Department regulations, any leftover food remains the property of the caterer and under law must be disposed of by the caterer and cannot be removed by the client. No outside food or beverage may be provided by others at your event without our express permission.

SERVICE CHARGES

With the exception of break service, events have a two (2) hour time limit. Please check each menu section carefully for specifics regarding service charges for exceeding designated time allowances.

ALCOHOLIC BEVERAGES

Rave! Catering cannot serve as an agent to procure alcohol for an event, but we will deliver alcohol from Talley Student Center to your event. Service of alcohol requires a bartender in attendance. We charge \$45.00 per hour per bartender. Contact the sales office for details. Leftover alcohol must be picked up from the sales office within 48 hours of your event. Kegs or cash bars are not allowed.

MENU PRICING

The menu prices published within this document are intended to be the prices charged for the duration of the catering year. Because of sharp increases in food costs, University Dining reserves the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments or replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

SUSTAINABILITY

If you would like to make your event more eco-friendly, we can supply compostable products. Contact us and we can provide you with information about this service.

BILLING

For NC State University Departments: A University account number will be required when booking your event. A service contract will be mailed, faxed or e-mailed to you for your review prior to the event. Please check the information carefully, sign and return the contract to Rave! Catering. If there are questions or corrections, please contact the sales office at (919) 515-2023.

Following your event, an invoice will be mailed to you. Please check this invoice carefully. If there are no changes, the charges for your event will be automatically deducted from the University account designated in the contract. Campus departments are exempt from sales tax.

For Non-University Customers: A service contract will be mailed, faxed or e-mailed to you for your review prior to your event. Please check the information carefully, then sign and return it to our sales office. If there are questions or corrections, please contact the sales office at (919) 515-2023.

Following your event, an invoice will be mailed to you. Please return this invoice with your payment to the address listed below. We also accept Visa, MasterCard and American Express.

**RAVE! CATERING
ACCOUNTING DEPARTMENT
BOX 7307 | RALEIGH, NC 27695**

AVAILABILITY OF PRODUCTS

We make every effort to maintain the availability of products listed on the menu; however there may be instances when the manufacturer or distributor discontinued items without notice.

EVENT TIMES

Catering events are sometimes planned in conjunction with meetings or seminars that vary in length of time. Please discuss all event details with sales staff so we can recommend the best service options to accommodate your needs.

EVENT SETUP

Rave! Catering does not provide tables for events. Table rental is the responsibility of the client. Tables must be set up at least two (2) hours prior to your event. China buffets are preset including silverware, napkin and a glass. Pitchers of iced tea and ice water are provided at each table. Plated meals include a complete place setting, preset iced tea, ice water and freshly brewed coffee served at your table by our staff.

SPECIAL SERVICES

To add to the overall appearance of your event, our sales staff can make arrangements for flowers, balloons, or specialty linens. If applicable, those costs can be added directly to your final invoice. Please contact our sales office for assistance with these items.



Rave! Catering is a division of Campus Enterprises, the lead organization for retail and hospitality at N.C. State University.

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