



**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

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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*

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## 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*

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## **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*

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## 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

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## 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

## 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*

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## 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*

bistro

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

*peppercorn crusted filet mignon, wild mushrooms, chive oil*

*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

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*spring/summer 2024*

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*

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*

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*

*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*

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*

bistro

*grilled butternut squash steak, sage, toasted pepitas,  
pomegranate gastrique  
peppercorn crusted filet mignon, wild mushrooms,  
chive oil  
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*

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## 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

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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

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## **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

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### **director, raleigh**

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