

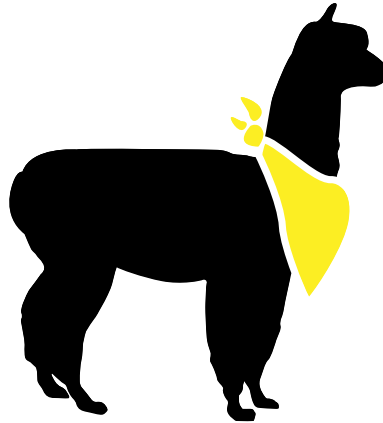


ALPACA[®]

PERUVIAN CHARCOAL CHICKEN

WE CATER!





ALPACA[®]

PERUVIAN CHARCOAL CHICKEN

McKIMMON CENTER MENU

August 1, 2022 - July 31, 2023

**4614 Capital Blvd.
Raleigh, NC 27604
PH: (919) 713-0000
FAX: (919) 322-2948**

Alpaca is a family owned and operated restaurant. We specialize in Peruvian Style "Pollo A la Brasa", or Charcoal Rotisserie Chicken. We opened our first store in Durham in 2007, and since have opened in Cary and Raleigh. We pride ourselves on our food quality and customer service standards. We are pleased to have you as our client. We are dedicated to making the planning of our clients' events as smooth as possible.

BRENDA CONOVER - CATERING DIRECTOR
catering@alpachicken.com

ABOUT COVID-19

As our focus increasingly and justifiably becomes more mindful about the current public health situation brought on by COVID-19, we want you to know that there is nothing more important than the safety and well-being of our valued customers and staff. At this time we are monitoring the constantly changing situation and we will follow all recommendations from local health and government officials and continue to serve the families in our community accordingly.

According to the most recent information from the CDC, for most people, the immediate risk of being exposed to the virus is low, but we want you to feel assured when you come to any Alpaca Chicken location that we are always following the NC Health Department's normal health and safety guidelines for restaurants. Here are some extra precautions we are taking:

- Our staff members will be required to wear gloves and masks while serving guests
- Increased cleaning using approved cleaners in high touch items
- Silverware, plates, glassware, etc. cleaning standards will be excessively monitored.
- Increased wiping down counters throughout the course of service
- Keeping our staff advised on the latest information
- Asking staff to stay home if feeling ill.

Sincerely,

-The Alpaca Chicken Team

POLICIES AND PROCEDURES

BOOKING:

Events may be booked no less than one week in advance with a minimum number of 15 guests. Once booked, a contract to be signed will be sent to the client. No deposit is required to book an event.

GUARANTEE POLICY:

The estimated guarantee for the number of guests attending an event is needed a minimum of 5 full business days prior to the event. The guarantee may be changed up to 2 business days (Monday-Friday) in advance of the event, but cannot fluctuate by more than 10% from the original guarantee. If no change in guarantee is received within that 2-day period, the number given 5 business days out will be invoiced.

SERVICE POLICY:

All menu prices include buffet style setup, plates, plastic ware, and napkins. If you wish to rent linens for dining tables, there will be an additional charge of \$15 per table. We offer buffet style only. Plated service and china upgrades are not available at this time. A formal, disposable upgrade option is available at \$1.75 extra per person; this upgrade includes formal chafing dishes and formal disposables resembling actual "china" and "silverware".

CANCELLATION POLICY:

An event may be canceled with no charges up to 48 hours prior to the event. Cancellation of services made less than 24 hours prior to the event will be charged in full.

INCLEMENT WEATHER POLICY:

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charges associated with their event. If the University remains open or has yet to officially close, and the client makes the decision to cancel the event for any weather-related reason, they will be required to inform Alpaca 48 hours in advance for groups of less than 100 and 72 hours in advance for groups greater than 100, in order to avoid any charges. If the client does not cancel within the designated time period, they are subject to be billed at the caterer's discretion based on costs incurred. All other scenarios will revert to the normal cancellation policy as stated in the menu.

POLICIES AND PROCEDURES CONTINUED

LEFT OVER POLICY:

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is Alpaca's policy that all leftover food remains the property of the caterer & cannot be removed from the catered event space by the client. This policy is intended to limit the risk of foodborne illness due to improper handling or storage of leftover food items. All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

STAFF ALLOWANCE POLICY:

All service prices are based on a basic staffing fee with a 2 hour time frame from start time of event to the end. Any additional service is charged at the rate of \$25 per server/per hour. Additional staffing may be suggested depending on event size and circumstances.

ALCOHOL POLICY:

Alpaca does not provide or serve alcoholic beverages.

PRICING:

The following prices are for caterings at the McKimmon Center Only.

BILLING:

You will receive an invoice prior to the day of your event. Payment is due on event day unless other arrangements have been made. We accept cash, check, and all major credit cards. Please note that State and Local Sales Taxes are not included in the menu pricing.

DELIVERY:

All orders are subject to a \$50.00 delivery fee.

BUFFET STYLE CATERING

\$16.99 per person

- All pricing includes disposable plastic utensils, napkins, plates, cups, and placemats
- Includes ¼ chicken per person (2 pieces), any 3 sides, dipping sauces, and drinks
- Dipping Sauces- Yellow (Mayo based) or Green (Spicy Jalapeño based)
- Buffet style is mixed white and dark meat

SIDES

- Jasmine Rice
- Black Beans
- Rice Topped w/ Beans
- Coleslaw
- House Salad (*Dressings: Choice of Ranch or Cilantro Vinaigrette*)
- Fried Sweet Plantains
- Yuca Fries
- Sweet Corn
- Green Beans

DRINKS

- Unsweet Tea
- Sweet Tea
- Ice Water

ADD ONS

REGULAR SIDE ITEM

Choose from jasmine rice, black beans, cole slaw, house salad or sweet corn.

Serves 40-50 portions **FULL TRAY Add \$122/pt** **HALF TRAY Add \$40/pt**

PREMIUM SIDE ITEM

Choose from sweet plantains, yuca fries or green beans. Serves 40-50 portions

FULL TRAY Add \$163/pt **HALF TRAY Add \$57/pt**

ARROZ CHAUFA

A Peruvian style stir fried rice with eggs, scallions, shredded carrots, chicken, and pork sausage.

FULL TRAY Add \$162.50/pt w/o salad - Add \$250.00/pt w/salad

HALF TRAY Add \$58/pt w/o salad - Add \$75/pt w/salad

SPECIALTY DRINKS

Choose from: Chicha Morada or Horchata. **Add \$2/pp**

ALFAJORES

A traditional Peruvian dessert: Sweet Dulce de Leche between 2 sugar cookies, topped with powdered sugar. **Add \$3.75/pp**

CARAMEL FLAN

Caramel custard topped with a layer of soft caramel. **Add \$4.50/pp**



NEW! BOXED LUNCHES

*boxed lunches require a 10 person minimum

CHOOSE FROM:

OPTION 1: 1/4 CHICKEN COMBO
WITH TWO SIDES \$14.99/pp

OPTION 2: 1/4 CHICKEN COMBO
WITH THREE SIDES \$16.99/pp

COMBO SIDES

RICE
BLACK BEANS
RICE TOPPED W/ BLACK BEANS
HOUSE SALAD

GREEN BEANS
CORN
COLE SLAW
MADUROS

OPTION 3:

ROTISSERIE CHICKEN WRAP W/ PLANTAIN CHIPS \$14.99/pp
Chicken breast, lettuce, tomato, queso fresco, sweet plantains, yellow sauce, cilantro vinaigrette. Served with plantain chips, yellow sauce and green sauce.

