



Catering Menu

**For McKimmon Center only
Effective August 1, 2022 -
July 31, 2023**

www.hopevalleydiner.com

Welcome and thank you for inquiring about Hope Valley Catering. We look forward to serving you. Whether you are planning a class, business meeting, conference or any other special occasion, we are here to help.

Hope Valley Diner & Catering

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Table of Contents

Introduction (Cover Page)	Page 1
Table of Contents	Page 2
Policies & Event Standards	Page 3-4
Breakfast Buffets	Page 5
Weekend Break Service	Page 6
Boxed Lunch Menu	Page 7
Lunch Display Menus	Page 8-10
Lunch & Dinner Buffet Menu	Page 11
Upscale Lunch & Dinner Buffet Menu	Page 12-15
Reception Menu	Page 16-18
Carving Station	Page 18



Special Information & Event Standards

Bookings:

Contact Hope Valley Diner & Catering Company via email at debbie@hopevalleydiner.com or call 919-403-7707. We require 5 business days advance notice to fully accommodate your order. However, we will try to accommodate all orders placed at any time based on availability and our policies. Orders of 250+ guests require 5-10 business days' advance notice or may be subjected to limited menu selections based on availability. We will cater to any size group, but an additional charge of \$30.00 dollars will be charged for groups with less than 30 guests.

Guarantee Participate Count Policy:

The estimated guarantee for the number of participants attending an event needs a minimum of 5 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday-Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 5 business days out will be invoiced.

Billing:

All payments are due the day of the event unless prior arrangements have been made. We accept cash, check, and all major credit cards. Pricing does not include sales tax.

*****Please call and speak with our catering professionals regarding State Per Diem options*****

Cancellations:

An event may be canceled with no charge up to 1 week prior to the event. Cancellations made after this time will be charged 25% of the total bill. Any cancellations within 72 hours of the event will be charged the full amount of projected bill. Cancellations due to inclement weather should refer to the inclement weather policy section.

Service Pricing:

- All pricing for standard service includes disposable clear plastic plates, napkins, silverware and cups. Eco-friendly items, including compostable tableware available upon request. In addition, we provide floor length linens for buffet and beverage serving tables ONLY at no additional cost. Linens for seating are NOT INCLUDED, and will require an additional expense
- Additional linens start at \$19 per linen for basic linen offerings, based on selections. *Specialty colors and materials are available upon request and may incur additional charges.
- Basic china service is an extra \$8.00 per person for china, glassware, silverware, and cloth napkins.

Eco-Friendly and Compostable Ware:

We are pleased to offer a variety of biodegradable and compostable options in place of standard disposable plastic ware. Additional charges for these options will vary according to your specific needs.

Plated Meal Pricing:

We offer plated meals and are happy to suit your specific event needs. Please note that plated service requires additional servers and materials that will be priced according to event size and circumstances in order to ensure smoothness of service.

- Plated service will require an upgraded china charge to accommodate quantity of courses desired. Upgraded china service includes all china plates, glassware, silverware, and cloth napkins required. *Specialty plates, glassware, silverware, and napkins may incur additional charges and are available upon request.

China service for three courses will be charged \$9.50/person

China service for four courses will be charged \$11/person

- An additional \$12 per person will be added to the meal pricing on pages 12-15. The plated upgrade charge includes the labor to pre-set salads, rolls, drinks, and the labor to serve your guests during the standard two-hour service time.
- Since plated menus are labor intensive, any service beyond the standard 1.5 hour time frame will be charged \$30 per hour per staff member.

Staff Allowance:

All service prices include a basic service by one staff member for a 1.5 hour time frame for up to 30 people, unless otherwise noted. Additional time is charged at a rate of \$30 per staff member per hour (this includes partial hours). Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the actual serve time.

Additional Service Staff:

We have a great catering staff available for bartending, table service, and other requested event needs. If bartenders or wait staff are requested or suggested, there will be an additional charge of \$30 per hour per server, with a minimum of 3 hours, including set-up and tear down. Carvers are \$35.00 per hour with a minimum of 3 hours.

Alcoholic Beverages:

Hope Valley Diner & Catering will be happy to serve alcoholic beverages at your function. We can both procure and/or solely serve refreshments for your event. Bar setup and breakdown fees vary depending on the type of bar, time required, and guest count. Corkage fees (for client procured alcohol) start at \$4 per person. Bartenders are required anytime alcohol is served and are charged at a rate of \$30 per hour with a minimum of 3 hours, including set-up and tear down. According to McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval. No cash bars or drink tickets allowed.

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, 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 for groups of less than 100 & 72 hours in advance for group of more than 100, 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.

Food Handling Policy:

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is McKimmon Center 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.

Additional Materials & Specialty Decorations:

Additional materials may be suggested depending on the event size and circumstances. Flower arrangements, candles, centerpieces, etc. can be arranged by our staff for an additional charge.



Breakfast Catering

Scrambled Eggs (2 per person)
Hash Browns, Grits, Home Fries, or Tater Tots
Bacon or Sausage
Biscuits
Coffee
\$11.99 per person

Belgian Waffles
Scrambled Eggs
Sausage or Bacon
Coffee
\$12.99 per person

Quiche/Breakfast Casserole
Fresh Fruit Salad
Assorted Muffins
Coffee
\$12.99 per person

Scrambled Eggs
Country Ham or Virginia Ham
Hash Browns, Grits, Home Fries, or Tater Tots
Biscuits
Coffee
\$12.99 per person

Mini Roasted Vegetable Frittata
Assorted Muffins
Fresh Fruit Salad
Coffee
\$12.99 per person

Scrambled Eggs
Bacon or Sausage
Assorted Muffins & Pastries
Fresh Fruit Salad
Coffee
\$12.99 per person

Assorted Breakfast Biscuits
Assorted Pastries
Fresh Fruit Salad
Coffee
\$12.99 per person

Scrambled Eggs
Sweet & Red Potato Hash
Country Ham OR Country Sausage
Biscuits
Roasted Tomato & Sweet Onion Compote
Fresh Fruit Salad
Coffee
\$14.99 per person

Build Your Own Yogurt & Granola Parfaits
Granola
Vanilla Yogurt
Fresh Seasonal Fruit
Assorted Bagels & Cream Cheeses
Coffee
\$13.99 per person

Add Juice for an additional \$2.49 per person
Add Hot Tea for an additional \$2.00 per person
Add Sausage Gravy for an additional \$2.50 per person
Add Turkey Sausage for an additional \$2.00 per person
Add Fresh Fruit Salad for an additional \$2.99 per person
Ice Water included at no additional charge

All breakfast catering includes the necessary equipment and condiments (ketchup, creamers, sugar, butter, jelly, etc.). Disposable ware and utensils needed for service are included. Compostable disposables are available upon request.

Prices do not include Sales Tax

Break Service

standard break service is one hour

(Minimum of 30)

Fresh Brewed Coffee

2.99 per person

Fresh Fruit

Sliced Watermelon

Sliced Cantaloupe

Yogurt Covered Pretzel Bites

\$5.99 per person

Assorted Mini Biscuits

Honey Ham

Old Fashioned Chicken Salad

Pimento Cheese

3.00 per Biscuit

Snack Display

Assorted Cheese and

Crackers

Fresh Fruit Salad

6.99 per person

Ice Cream Sundae Bar

Vanilla Ice Cream

Hot Fudge Topping

Rainbow Sprinkles

Oreo crumbs

Cherries

Whipped Cream

\$8.99 per person

Pastry Display

Delicious Cinnamon Rolls

or

Assorted Breakfast Breads

Fresh Fruit Salad

\$6.99 per person

(Iced Water and necessary condiments are included)

Assorted Snacks (per person)

Gourmet Popcorn \$2.99

Assorted Nuts \$2.99

Fresh Fruit and Dip \$3.00

Cubed Cheese and Cracker \$4.99

Chips and Dip \$3.99

Fresh Veggies and Dip \$4.99

Hummus, Veggies, and Pita bread \$5.99

Assorted Protein Bars or Balls \$4.99

Assorted Mini Tarts \$3.99

Cookies or Brownies \$1.99

Assorted Filled Cream Puffs \$3.99

Assorted Muffins \$2.99

Trail Mix \$2.99

Beverages (per person)

Assorted Sodas \$2.00

Bottled Water \$2.00

Coffee Service \$2.99

Hot Tea \$2.00

Iced Tea (Sweet and Unsweetened) \$2.59

Assorted Juices \$2.59

***Please call for additional break service options.
Pricing includes paper napkins, heavy duty plates,
and high-quality disposable silverware.***

Prices do not include Sales Tax

Boxed lunches

\$10.99 per person with one side or \$11.99 per person with two sides

(Minimum of 30)

All boxed lunches include necessary utensils and condiments

Sandwiches (Choose 2 Sides and 1 Dessert from the options below)

Bread Choices- Kaiser, White, Wheat, Sourdough, Rye, Hoagie Roll, Pita Bread, Pretzel Rolls, Croissant, or Wrap (Gluten Free bread is also available for \$2 per person)

Oven Roasted Turkey - Lettuce, Tomato, and Cheddar

Virginia Baked Ham - Lettuce, Tomato, and Swiss

Grilled Vegetables with Hummus

Tuna Salad- Lettuce and Tomato

Traditional Chicken Salad - House made with Lettuce and Tomato

Pimento Cheese - House made with Lettuce and Tomato

BLT- Bacon, Lettuce and Tomato

Fried Chicken Breast Sandwich (served warm) – Southern Fried or Panko Breaded. Served on a Brioche Bun

Grilled Chicken Breast- Lettuce and Tomato

Specialty Boxed Lunches

14.99 per person with two sides and 1 Dessert

Chicken Souvlaki – Romaine Lettuce, Tomatoes, on Grilled Pita, with a side of Tzatziki

Tarragon Chicken Salad - House made with Grapes, Granny Smith Apples, and Lettuce

Italian - Ham, Salami, Provolone, Lettuce, Tomato, Onion, Oregano, Oil & Vinegar

Mediterranean - Oven Roasted Turkey, Marinated Feta Cheese, Roasted Red Peppers, Mixed Greens, and a Kalamata Olive Mayonnaise

Roast Beef - Roasted Red Peppers, Provolone, Horseradish Mayonnaise

Salads 13.99 per person (Choose 1 Dessert from the options below)

Chef Salad Ham, Turkey, Cucumbers, Tomatoes, Boiled Eggs, Red Onions, Cheddar Cheese

Cobb Salad Tomatoes, Red Onions, Boiled Egg, Bacon, Turkey, Avocado, Cheddar Cheese

Greek Salad Tomatoes, Kalamata Olives, Pepperoncini, Feta, Red Onions, Bell Peppers

Grilled Chicken Salad Tomatoes, Cucumbers, Red Onions, and Char-grilled Chicken Strips

Buffalo Chicken Salad Breaded Chicken tossed in a spicy Buffalo Sauce, Red Onion, Cucumbers and Roma Tomatoes and Blue Cheese

Spinach Salad Fresh Spinach, Red Onions, Mushrooms, Hard-Boiled Eggs

Dressing Choices- Honey Mustard, Italian, Ranch, Fat-Free Ranch, Fat-Free Italian, Fat-Free French, Blackberry, French, 1000 Island, Balsamic Vinaigrette*

Sides

Broccoli Salad

Pasta Salad

Side Garden Salad

Homemade Potato Chips

Orzo Salad

Black Bean & Corn Salad

Red Bliss Potato Salad

Cucumber & Tomato Salad

Fresh Fruit

Side Garden Salad

(Gluten Free also Available)

Desserts

Fried Apple Turnovers

Brownies

Blondies

Cookie Assortment Lemon

Beverages (all included): Sweet Tea, Unsweetened Tea, & Iced Water

*Bottled water and sodas add \$2.00 extra per person

Prices do not include Sales Tax

Lunch & Dinner Display Menus
\$13.99 per person *unless noted otherwise (Minimum of 30 people)

Deli Platters

Sliced Deli Ham, Turkey, Chicken Salad

(Roast Beef is an additional \$2.00 per person)

(Vegetarian options also available)

Assorted Cheese Slices

Lettuce, Tomato, Dill Pickles

Assorted Breads

Choice of 2 from the following Sides:

Pasta salad, potato salad, broccoli salad, cucumber tomato salad, lemon orzo salad,

Garden salad, Caesar salad, black bean and corn salad, fruit salad, or homemade chips

Assorted Cookies

Assorted Condiments

Hot Philly Cheese Steak (\$15.99 per person)

Beef Philly

Chicken Philly

Hoagie Rolls

*Toppings Include-Shredded Lettuce, Sliced Tomatoes,

Cheese, Grilled Onions, Grilled Peppers

Homemade Chips

Fresh Fruit Salad

Cookies

Taco Bar (\$14.99 per person)

Flour Tortilla Shells

House made Tortilla Chips

Chicken Fajita Strips

Taco Beef

Spanish Rice

Shredded Lettuce, Shredded Cheese

Sour Cream and Salsa

Garden Salad & Assorted Dressings

Cookies

*Add Seasoned Black Beans, or Corn & Black Bean Salad for \$2.00 per person

Upscale Taco Bar (\$18.99 per person)

Flour Tortilla Shells

House made Tortilla Chips

Marinated Flank Steak

Marinated Chicken

Spanish Rice

Shredded Lettuce, Shredded Cheese

Sour Cream, Salsa

Seasoned Black Beans

*Add Marinated Shrimp for \$3.00 per person

*Add Seasoned Black Beans or Corn & Black Bean Salad for \$2.00 per person

*Add Guacamole for \$3.00 per person

*Add Queso for \$3.00 per person

Prices do not include Sales Tax

Lunch & Dinner Display continued...
\$13.99 per person *unless noted otherwise

Salad & Baked Potato Bar

Fresh Garden Salad with Toppings
Grilled Chicken Breast
Assorted Dressings
Baked Potato
Served with Sour Cream,
Butter, Bacon, Shredded Cheese
Cookies

Pasta Bar

Choose 2 pastas:
Penne, Cheese Tortellini, Bowtie, Linguini
Choose 2 Sauces:
Marinara, Pesto Cream, Alfredo,
Tomato Cream and Meat Sauce
Served with a Garden Salad & Assorted Dressings
Garlic Bread
Cookies

Four Salad Sampler

Garden Salad with Assorted Dressings
Grilled Chicken Strips
Pasta Salad or Lemon Orzo Salad
Broccoli Salad
Fruit Salad
Crackers
Cookies

Picnic Lunch (\$14.99 per person)

**Grilled Hamburgers
**Grilled Hotdogs
Green Leaf Lettuce, Assorted Sliced Cheese & Sliced Tomatoes
Baked Beans
Homemade Chips
Dill Pickle Spears
Served with Hamburger Buns and Hot Dog Buns
Mayonnaise, Ketchup & Mustard
Assorted Cookies, Brownies, or Watermelon
**we will provide on average 80% hamburgers and 20% hotdogs

Picnic Lunch Upgrades: Grilled Chicken, Vegetable Burgers – add \$5.00 per entree per person
Add a Garden Salad, Potato Salad, Pasta or Broccoli Salad – add \$2.00 per person per selection

Pig Pickin (\$15.99 plus dessert)

Hand Pulled NC BBQ Pork
Baked Beans
Cole Slaw
Rolls & Cornbread
Banana Pudding or Fruit Cobbler for an additional \$4.00 per person

Lunch & Dinner display menus continued...
\$11.99 per person *unless noted otherwise

Greek Feast (\$17.99 per person)

Chicken Souvlaki
Grilled Vegetables
Hummus
Pita Bread
Greek Salad with Greek Feta Dressing
Baklava

Tex-Mex Nacho Bar (\$16.99 per person)

Tri-colored Tortilla Chips
Choice of Taco Beef, Grilled Chicken, or Pulled BBQ Pork
Seasoned Black Beans
Nacho Cheese Dip
Diced Tomatoes, Diced Green Onions, Sour Cream, Salsa
Guacamole, Sliced Jalapeños
Shredded Lettuce and Shredded Cheese
Cookies

Lunch Display Menus include Sweet Tea, Unsweet Tea, and Iced Water.
Pricing includes disposable ware, condiments & paper placemats.
Compostable Disposables are available on Request

Prices do not include Sales Tax

Lunch & Dinner Buffet

(Upscale menu items begin on page 12)

Basic Buffet \$13.99 per person (One Entrée, Two Sides, rolls and cornbread, choice of a cookie, brownie, or fried apple turnover)

Standard Buffet \$15.99 per person (One Entrée, Three sides, rolls and cornbread, and choice of cookie, brownie, or fried apple turnover)

Premium Buffet \$18.99 per person (Two Entrée, Three Sides, rolls and cornbread, choice of one specialty dessert listed below)

***Additional entrées may be added for \$5.00 per person, additional sides for \$3.00 per person (Minimum of 30 people)**

Entrees

Fried Chicken	BBQ Chicken	Chicken Skewers
Rosemary Roasted Chicken	Chicken Cordon Bleu (add \$2)	Roast Beef (add \$2)
Beef Skewers *add \$2pp	Grilled Chicken Breast	Hamburger Steak
Virginia Baked Ham	Chicken & Dumplings	Chicken Pot Pie
Chicken Tenders	Country Style Steak (add \$2)	Meatloaf
Roasted Turkey Breast	Grilled Pork Tenderloin	Pot Roast
Country Ham	Pork BBQ	Beef Tips *add \$2pp
BBQ Pork chops	Smoked Beef Brisket (add \$2)	Shepherd's pie
Stuffed Peppers with Beef & Rice	Stuffed Chicken with Broccoli & Cheese (add \$2)	
Apricot Glazed Chicken Breast	Grilled Teriyaki Chicken Breast with Grilled Pineapple Slices	

Sides

Corn	Turnip Greens	Collard Greens	Butter Beans	Steamed Cabbage
Potato Salad	Cole Slaw	Fried Apples	Pinto Beans	Black-eyed Peas
Corn Pudding	Green Beans	Mashed Potatoes	Baked Beans	Macaroni & Cheese
Baked Potato	Fruit Salad	Broccoli Salad	Rice Pilaf	Baked Sweet Potato
Carrot Soufflé	Pasta Salad	Grilled Vegetables	Black Beans	Scalloped Potatoes
Garden Salad	Caesar Salad	Corn on the Cob	Deviled Eggs	Boiled Parsley Potatoes
Glazed Carrots	Broccoli & Rice Casserole			

*Upgrade to a Baby Greens Salad w/ Granny Smith Apples, Pecans, Blue Cheese, Golden Raisin, And Blackberry Vinaigrette for \$2.00 per person

Dessert (Other Specialty Desserts Available Upon Request)

Pies: Apple, Cherry, Peach, Blackberry, Blueberry, Coconut, Coconut Custard, Pecan, Key Lime, Chocolate Custard, Chocolate Chess, Chocolate Meringue, Lemon Meringue, Pumpkin

Cobblers: Apple, Cherry, Peach, Blackberry, Blueberry

Cakes: Carrot, Red Velvet, Lemon Poppy Seed, German Chocolate, Double Chocolate, Chocolate Truffle, Sour Cream Pound Cake, Tiramisu, Peanut Butter, Coconut, Strawberry Shortcake, Cheesecake, Angel Food (with fresh berries)

Tarts: Fruit, Cheesecake, Butter Pecan, Chocolate Ganache, Chocolate Caramel

Others: Dessert Bars, Banana Pudding, Brown Butter Blondies, Chocolate Chunk Brownies, Chocolate Raspberry Bars, Assorted Trifles, Parfait Cups

Buffet includes Sweet Tea, Unsweetened Tea, Iced Water, Rolls and Cornbread.

Prices include disposable ware, condiments & paper placemats

Compostable Disposables are available on Request

Prices do not include Sales Tax

Standard Upscale Buffet \$19.99 per person (Garden or Caesar Salad, One Entrée, Two Sides, Choice of Dessert)

Deluxe Buffet \$25.99 per person (Garden or Caesar Salad, Two Entrées, Two Sides, Choice of Dessert)

***Asterisked items will be charged at market price**

***Upscale Salads (will be charged \$2.00 more per person)**

Sweet Tea, Unsweetened Tea, Water, Dinner Rolls & Butter are included in the menu.

Coffee may be added for an additional \$2.99 per person. (Minimum of 40 people)

Starters & Salads

Garden Salad with Cucumber, Tomato and Croutons

Caesar Salad with Croutons, Kalamata Olives and Parmesan

***Feature Salad** with Mixed Baby Greens, Sliced Granny Smith Apples, Golden Raisins, Candied Pecans, Blue Cheese, and a Blackberry Vinaigrette

***Greek Salad** with Feta Cheese, Kalamata Olives, Pepperoncini, Red Onions and Cucumber

***Wedge Salad** with Blue Cheese Crumbles, Bacon Bits, Diced Tomatoes, & Blue Cheese Dressing

***Strawberry Spinach Salad** with Sliced Red Onions, Strawberries, Toasted Almonds, Fresh Avocado, and a Poppy Seed Vinaigrette

***Caprese Salad** with Roma Tomatoes, Fresh Mozzarella, sliced Red Onion, and Fresh Basil tossed with a Balsamic Vinaigrette

Chicken

Chicken Parmesan lightly breaded and topped with Marinara Sauce and Mozzarella Cheese

Chicken Enchiladas slow cooked Chicken with Roasted Chilies rolled in a flour tortilla topped with Tomatillo Salsa and Monterey Jack Cheese

Chicken Pot Pie Creamy Chicken Velouté filled with Peas, Carrots and Onions and topped with a Flaky Pie Crust

Chicken Marsala topped with Sautéed Mushrooms and a Marsala Wine Sauce

Chicken Piccata topped with Lemon Caper Sauce

Chicken Cordon Bleu breast stuffed with Ham & Swiss cheese finished with Dijon Mustard Cream Sauce

Jerk Chicken Grilled chicken seasoned with a Jerk Seasoning topped with a Mango Salsa

Chicken Amandine breaded filets with Buttermilk and Almond Flour, fried golden brown, served with Lemon Cream Sauce

Crushed Pretzel Chicken Panko served with a Honey Mustard Sauce

Cajun Chicken Breast seasoned with a Cajun seasoning finished with a Béarnaise Sauce

***Chicken Breast** Stuffed with one of the following:

Spinach, Feta and Mushrooms

Cornbread Stuffing, Apples and Pecans served with an Apple Cider Sauce

Goat Cheese and Sun-dried Tomatoes

Chicken Crepes with Spinach and Artichokes topped with Fontina Cheese Sauce

Chicken Breast with one of the following:

Apricot Glaze

Orange Marmalade Glaze

Balsamic Pear Reduction Sauce

Orange Whiskey Glaze

Apple Brandy Cream Sauce

Sweet & Sour Glaze

Tarragon Cream Sauce

Caramelized Onions & Apples

Prices do not include Sales Tax

Upgraded Lunch & Dinner Options continued

Italian Chicken Breast with Tomato & Basil Bruschetta topping
Rosemary Roasted Airline Chicken with charred lemon wheels
Coq au Vin with Pearl Onions and Root Vegetables
Stewed Chicken with Garlic, Tomatoes and Olives
Sage Roasted Chicken with Madeira Sauce

Pork

***Pork Chop** Stuffed with Bourbon, Apple and Cornbread stuffing

***Ribs** Glazed with one of the following:

Orange Whiskey

Apple BBQ sauce

Pork Tenderloin with one of the following:

Ginger Raisin Sauce

Red Grapes and Balsamic Glaze

Honey & Hoisin Glaze

Molasses & Whole Grain Mustard Glaze

Apricot Glaze

Orange Marmalade Glaze

Pork Loin Roasted and stuffed with Dried Fruit, Apples and Nuts

Jerk Pork Tenderloin Seasoned with Cajun seasoning and topped with Mango Salsa

***Grilled Pork Chop** with a Bourbon-Peach Glaze

Grilled Rosemary Pork Tenderloin

***Prosciutto Stuffed Pork Tenderloin** with Wild Mushroom Sauce

Seafood

***Shrimp & Grits** with Country Ham, Tomatoes, Mushroom and Scallions

***Grilled Salmon** with a Lemon Dill Vinaigrette

***Salmon roasted** with Dill, Garlic, Parsley, Lemon and Olive Oil

***Sea Scallops pan seared** with

Herbed Cream Sauce

Apple Brandy Sauce

Lemon Brown Butter Sauce

Balsamic Glaze

Cranberry, Bacon and Dijon Mustard Aioli

Tarragon Cream Sauce

Wrapped in Bacon and tossed in BBQ Sauce

Pear infused Balsamic Reduction

Hazelnut Crusted

***Lobster Quesadilla with Fontina Cheese** served with a Mango Salsa

***Maryland Crab Cake**

***Coconut Breaded Shrimp** with Orange Marmalade Sauce

***Lobster Ravioli** topped with a Shrimp and Cognac Cream Sauce

***Seared Tuna** with Herbs

***Grilled Swordfish** with an Olive Tapenade

***NC Rainbow Trout Almandine** served with a Lemon Cream Sauce topped with Sliced Almonds

Prices do not include Sales Tax

Upgraded Lunch and Dinner Options continued

- ***Shrimp & Crab Crepes** topped with a Newburg Sauce
- ***Lobster Crepes** topped with Sherry Cream Sauce
- ***Pistachio Crusted Grouper** served with a Vanilla Lobster Sauce
- ***Shrimp Quesadilla** served with a Black Bean & Corn Salsa
- ***Ginger Glazed Mahi Mahi**
- ***Poached Salmon**
- ***Scandinavian Dill Shrimp Salad**
- ***Paella with Chicken, Clams, Shrimp and Mussels** with Saffron Rice
- ***Shrimp, Spinach, Feta and Tomatoes** in Garlic White Wine Sauce

Beef/Lamb

- Pot Roast** served with Baby Carrots and Potatoes
- Lasagna** with Beef, Mozzarella & Ricotta Cheeses, Marinara
- Grilled Flank Steak** with Balsamic Caramelized Onions
- Grilled Flank Steak** with Madeira Sauce
- Grilled Flank Steak** with an Herb Chimichurri
- Grilled Flank Steak** served with a Béarnaise Sauce
- Grilled Hoisin-Soy Flank Steak**
- ***Steak au Poivre Peppercorn Crusted Strip Steak** with Cognac Sauce
- ***Bacon Wrapped Beef Filet**
- ***Grilled Ribeye Steak**
- ***Beef Oscar** topped with Crabmeat and Hollandaise Sauce
- ***Beef Bourguignon** Braised Beef with Country Ham, Mushrooms, Carrots and Herbs
- ***Flank Steak** topped with Avocado Chimichurri
- ***Cajun Rubbed Ribeye Steak**
- ***Beef Filet** topped with Blue Cheese and served with a Horseradish Sauce
- ***Pan seared Ribeye** with Pinot Noir Shallot Sauce
- ***Bacon Wrapped Beef Filet** topped with Blue Cheese Butter
- ***NY Strip Steak** topped with Cabernet Peppercorn & Mushroom Demi-glace
- ***Steak Diane Ribeye** with Mushrooms, Onions, Bell Peppers served with a Dijon Demi-glace
- ***Herb Crusted Rack of Lamb** with Rosemary Cabernet Sauce

Vegetarian

- Grilled Vegetable Lasagna** with Marinara Sauce
- White Lasagna** with Spinach, Mushrooms, Onions, and a Béchamel Sauce
- Pasta Primavera** Roasted Vegetables and Linguine Pasta tossed in a Light Garlic White Wine Sauce
- Eggplant Parmesan** sautéed with Marinara Sauce topped with Mozzarella Cheese
- Lemon Basil Pasta** Roasted Tomatoes, Squash, Zucchini, Artichokes, Spinach with Candied Walnuts and Green Olives
- Potato Gnocchi**
- Manicotti** topped with House Marinara, Fresh Mozzarella and Basil
- Cheese Enchiladas** with Green Tomatillo Salsa rolled in a Flour Tortilla topped with Fontina and Monterey Jack cheese
- Stuffed Shells** with Marinara Sauce garnished with Eggplant Fries
- Stuffed Poblano Peppers** with Cheese, Currants and Pine Nuts topped with Walnut Cheese Cream Sauce
- Spinach & Mushroom Crepes** topped with a Parmesan Cream Sauce
- Crepes** stuffed with Grilled Vegetables, Sautéed Spinach and Onions finished with a light Cream Cheese
- Mushroom Risotto Cake** Cremini Mushroom Risotto Cake with Brussels Sprout and Savory Sage Sauce

Prices do not include Sales Tax

Upgraded Lunch & Dinner Options continued

Sides

Roasted Red Potatoes with Herbs
Scalloped Potatoes
Herbed Wild Rice
Grilled Corn on Cob with Herb Butter
Braised Collard Greens
Roasted Root Vegetables
Caramelized Carrots with Thyme
Sugar Snap Peas
Grilled Vegetable Medley
Oven Roasted Brussels Sprouts with Pancetta
Herb Roasted Fingerling Potatoes

Potato & Wild Mushroom Gratin
Sautéed Haricot Verts
Steamed Asparagus
Whipped Sweet Potatoes
Roasted Sweet Potatoes
Garlic Mashed Potatoes
Asian Vegetable Stir-Fry
Jasmine Rice
Pesto Green Beans
Cheesy Polenta

Dessert (Other Specialty Desserts Available Upon Request)

Parfait Cups	NY Style Cheesecake	Banana Pudding
Carrot Cake	Coconut Cake	Fruit Cobbler
Double Chocolate Cake	Sour Cream Pound Cake	Assorted Trifles
Key Lime Pie Cake	Lemonade Cake	Assorted Tarts
Angel Food Cake with Fresh Berries	Strawberry Cake	

Pricing includes paper placemats, paper napkins, heavy duty plates and high-quality disposable silverware.

Custom menus are available upon request



Prices do not include Sales Tax

Reception Menu

Reception pricing includes paper napkins, heavy duty plates, high quality disposable silverware, and one hour of service. (Minimum of 40 people)

****Please call and speak with one of our catering professionals to discuss options and pricing****

*****McKimmon Center requires two hot items to be served in conjunction with alcoholic beverages. Please see the policy section for additional details.***

Cold Reception Menu Options

Fresh Fruit Display

To include a Seasonal Selection of Fresh Fruit
Served with Yogurt Dip

Fresh Vegetable Crudités

To include Cucumbers, Celery, Broccoli, Carrots, and a variety of seasonal vegetables
Served with Ranch Dip

Grilled Vegetable & Hummus Display

To include Grilled Red Peppers, Red Onions, Yellow Squash, and Zucchini
Served with Toasted Pita Points

Cheese Display with Select Cheeses

Assorted cubed cheese with Grapes and Assorted Crackers

Mini Maple Glazed Ham Biscuits with Whole Grain Honey Mustard

Grilled Pork Tenderloin, Watercress, and Dried Cranberry Chutney on Toasted Baguette

Tarragon Maine Lobster Salad with Baby Greens on Brioche

Seared Yellowfin Tuna on Wonton Crisps with a Wasabi Aioli

Asparagus Wrapped in Prosciutto with Cantaloupe Garnish

Bruschetta with Fresh Tomato and Basil. Served with Crostini

Mini Caprese Skewers, Grape Tomato, fresh Mozzarella, fresh Basil, and a Balsamic drizzle

Roasted Beef Crostini with Horseradish Mayo

Cucumber Rounds topped with an herb cream cheese and smoked salmon

Cocktail Shrimp Cold with Tails & Served with Cocktail Sauce (3 Shrimp per person)

Pork Belly Wontons topped with a pickled beet relish, greens, and coconut aioli

Hummus Tartlets phyllo tarts filled with creamy hummus and topped with an olive tapenade

Southern Style Deviled Eggs

Prices do not include Sales Tax

Hot Reception Menu Items

Whole Baked Brie wrapped in Puff Pastry and stuffed with Cinnamon-Apples or Brown Sugar and Almonds. Served with French bread Crostini (each serves 12)

Asian Pork Dumplings with Soy Ginger Dipping Sauce

Spicy Thai Vegetable Spring Rolls with 2 Dipping Sauces

Savory Tartlets with Caramelized Onion and Goat Cheese with Balsamic Drizzle

Warm Spinach & Artichoke Dip served with tri colored tortilla chips or pita points

Warm Buffalo Chicken Dip served with tri colored tortilla chips

Wild Mushroom Risotto Cakes topped with a Mushroom and Parmesan Ragu

Bite Sized Lump Crab Cakes Served with Remoulade Sauce

Mushrooms stuffed with Sweet Italian Sausage and Parmesan

Chicken and Pineapple Skewers with Teriyaki Glaze

Spinach Spanakopita served with Cucumber Dill sauce

Mini Assorted Quiches

Fried Grit Cake topped with Pimento Cheese

Crispy Polenta Cakes topped with Olive Tapenade

Panko Breaded Chicken Tenders served with Honey Mustard and BBQ Sauce

Herb Breaded Mozzarella Sticks, Fried and Served with Marinara Sauce

Seared Bay Scallops Wrapped with Bacon

Marinated Beef Kabobs Skewered with Fresh Mushrooms with Demi Sauce

BBQ Pork Sliders with Cole Slaw

Pork Belly Sliders with a Molasses BBQ glaze

Dessert

Assorted Dessert Bars and Fruit Tarts

Beverages

Coffee Service

\$2.99 per person

Fruit Punch

\$2.49 per person

Tea & Soft Drinks

\$2.00 per person

Mixers for Bar Service

\$1.99 per person

Please inquire about beer and wine pricing

Prices do not include sales tax

Carving Stations & Reception Menu

A Carver is required for all stations

All carvers are \$35.00 per hour per carver for a minimum of 3 hours

Top Round of Beef

Slow Roasted Top Round crusted with Herb & Spices

Served with Horseradish, BBQ, Mayo, Dijon Mustard

Assorted Rolls

*Market Price, serves 75

Whole Turkey Breast

Slow Roasted Turkey Breast

Served with Mayo, Cranberry, Dijon Mustard

Assorted Rolls

*Market Price, serves 30

Roasted Pork Loin

Brown Sugar and Herb Crusted Pork loin

Served with Herbed Mayonnaise, Dijon Mustard

Assorted Breads & Rolls

*Market Price, Serves 40

Beef Tenderloin

Oven Roasted with Garlic & Herbs

Served with Mustard, Horseradish, Mayo, Au jus

Crusty French bread and Rolls

*Market Price, Serves 25

Pricing includes paper napkins, heavy duty plates and high-quality disposable silverware.

Compostable Disposables are available on Request

Additional linens start at \$19 per linen for basic linen offerings, based on selections.