



2501 Blue Ridge Rd. G190,
Raleigh, NC 27607

Phone: (919) 800-8599
cateringbyjasmin@gmail.com

McKimmon Center CATERING MENU

AUGUST 1, 2022– JULY 31, 2023

Let us cater your special events and business functions of all sizes!

Mediterranean Dishes & Healthy Food

Table of Contents

Introduction	Page 3
Special Information & Event Standards	Page 4, 5
Lunch & Dinner Buffets	Page 6, 7
Buffet Upgrades	Page 8
Platters for Receptions	Page 8

Jasmin&Olivz Mediterranean Bistro

Jasmin&Olivz is a family owned and operated Mediterranean Bistro, which uniquely blends both Greek and Lebanese (eastern Mediterranean) cuisines. This unique menu, which is made from scratch in its entirety, ranges from the famous Greek dishes of spanakopita and gyros to famous Middle Eastern delights such as chicken kabobs, chicken shawarma, hummus, falafel, grape leaves, and many others. We also have great variety of pitas and panini wraps that will surely make a great lunch option. When selecting Jasmin for catering you are selecting fresh, healthy, and delicious food. We cater business functions and social events for all sizes!

Special Information & Event Standards

Guarantee Participate Count Policy:

The estimated guarantee for the number of participants attending an event is needed a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday– Friday) in advance of the event, but can't fluctuate by more than 15% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 3 business days out will be invoiced.

Booking:

To properly provide the best service, please reserve your date as soon as possible. We require all events to be booked and contracted 7 business days in advance for parties exceeding 100 persons. If the party is less than 100 persons we require 5 business days notice. We might accommodate on a shorter notice but a menu will be limited. We also require a 30-person minimum per order. An additional charge of \$100.00 will be charged on groups under 30 guests.

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. Tax exempt clients must provide documentation prior to the event. A credit card processing fee of 3% will be applied to all orders paid by credit card. A 50% deposit may be required for groups over 100 guests. State sales tax is not included in menu pricing.

Cancellations:

An event may be canceled with no charge 7 business days prior to the event. Cancellations made after this time will be charged 25% of the total bill. Any cancellations within 3 business days of the event will be charged the full amount of projected bill.

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.

Staff Allowance Policy:

We have a great catering staff available for table service & assisting to all your catering needs. All service prices are based on a basic staffing fee with a 1.5-hour time frame; additional time is charged at a rate of \$2 per person per hour. Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the lunch or dinnertime specified in the contract.

McKimmon Center requires that all buffet lines and tables be set prior to the start of banquets. If a client requests catering to be serve until the end of the event and the meal is in the same room as the general program, a staffing fee will be assessed.

China & Linen Service:

Basic china upgrade is \$10 per person. This includes 1 dinner plate, 1 desert plate, 1 fork, 1 knife, and 1 glass. For linens, we will charge starting at \$4.50 per guest and this price may increase based on the level of upgrade you choose. Please let our catering staff know of any special need you may have.

Leftover Policy:

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is the 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. The caterer after the meal function will dispose of all leftover food & drink.

Decorations:

Flower arrangements, candles, centerpieces, etc. can be arranged by our staff for an additional charge.

Standard Package:

With no upgrades or other changes your event will include linens for buffet tables, placemats at each seat, plastic ware, paper plates, ice, cups and napkins.

Alcohol Policy:

Jasmin Bistro does not serve any alcoholic beverages or products for any events at the McKimmon Center at this time. No cash bars or drink tickets are permitted at NC State McKimmon Center.

Buffet Options

All pricing is based on a time frame of 1.5 hours and minimum of 30 guests.

→ **Taxes are not included.**

All buffets include the following:

Pita bread, Ice Tea, Ice Water, Plastic ware, Paper plates, Napkins and Placemats.

Lunches

❖ **Lunch Buffet 101**

Chicken Kabob, \$15.95/person

Served with Greek Salad, Hummus, Tzatziki Dip, and Rice Pilaf

❖ **Lunch Buffet 202**

Mediterranean, \$16.95/person

Served with Chicken Shawarma, Rice Pilaf, Grape Leaves, Greek Salad, Hummus and Tzatziki Dip

❖ **Lunch Buffet 303**

Assorted Panini Wraps, \$14.95/person

Choose two types of wraps - Chicken, Gyro, Spinach, or Falafel

Served with Greek Salad, Hummus and Tzatziki Dip

❖ **Lunch Buffet 353**

Make Your Pita, \$14.95/person

Choose two types – Chicken, Gyro, or Falafel

Served with Greek Salad, Hummus, and Tzatziki Dip

Dinners

Dinner Buffets are also available during lunch

❖ **Dinner Buffet 505**

Assorted Kabob, \$19.95/person

Chicken and Beef Tenderloin, Grilled Vegetables, Greek Salad, Hummus, Tzatziki Dip, Rice Pilaf, Pita, and Baklava

❖ **Dinner Buffet 353**

Chicken Shawarma, Gyro, and Falafel \$17.95/person

Rice Pilaf, Greek Salad, Hummus, Tzatziki Dip, Pita and Baklava

❖ **Choice Buffet 707**

A. 1 Entrée, 1 Salad, 2 Sides, 1 Sauce, 1 Dessert, \$16.95/person

B. 2 Entrées, 1 Salad, 2 Sides, 2 Sauces, 1 Dessert, \$19.95/person

Choices

Entrées	Salads	Sides	Sauces	Desserts
Chicken Kabob	Greek	Fruit Salad	Tzatziki	Walnut Baklava
Kafta*	Tabbouli	Hummus	Jasmin	Pistachio Baklava
Beef Kabob	House	Falafel	Pesto	Chocolate Baklava
Chicken Shawarma		Grape Leaves	Garlic	Cookies
Gyro Meat (Beef/ Lamb)		Baked Veggies	Tahini	
Falafel		Rice Pilaf		
Grilled Panini/Zaki				
Spinach Pie*				

*Check for Availability

Buffet Upgrades

Each Item is \$1.95 per person unless otherwise stated...

- Freshly squeezed lemonade
- Hot coffee or Hot tea
- Canned Soda or bottled water (add \$1.00)
- Baklava or Cookies
- Additional Side or Salad

Platters for Receptions

All pricing is based on a time frame of 1.5 hours and *minimum* of \$500 order. Small platters serve 8-10 and large serve 14-16. Paper plates, napkins, and plastic ware are included.

<u>Greek Salad Bowl</u> With Feta and House Dressing	
Small	\$40.00
Large	\$65.00
<u>Baklava Tray</u> We make our own Fresh Baklava	
24 assorted pieces	\$60.00
<u>Shawarma Platter</u> Chicken and/or Gyro with Tzatziki Sauce, Pita, Romaine, Tomato & Onion. Make your own Pita!	
Small	\$95.00
<u>Mixed Fruit Tray</u> Small	
	\$60.00

<u>Greek Salad with Chicken</u> 12-15 Serving of Greek Salad	\$125.00
<u>Hummus & Pita Platter</u> Small	\$40.00
<u>Grape Leaves Tray</u> 36 stuffed grape leaves with Tzatziki	\$55.00
<u>Mixed Panini/Zaki Tray</u> Comes with 8 zakis cut in 4 pieces Choose 2 flavors: chicken, gyro, spinach, or falafel	\$70.00
<u>Falafel Tray (48 pieces)</u> 36 falafels with tahini sauce	\$55.00
<u>Spinach Pie (SPANAKOPITA) Tray</u> 24 pieces	\$80.00