

McKimmon Center Catering Menu

August 1, 2022 - July 31, 2023

KAPLAN CATERING

Kaplan Catering – Full Flavored Fresh Cuisine

Smoke Rise BBQ Co. – Traditional Smoked
BBQ Catering

Parrilla Picante – Authentic Taco and Latin Catering

Kaplancatering.com

Parrillapicante.com

Smokerisebbq.com

9420 Forum Drive, Suite 111 Raleigh, NC 27615

919-846-9808 / 919-274-0456

Bruce Kaplan

kaplancatering@cs.com

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KAPLAN



CATERING

Kaplan Catering is proud to offer exciting and innovative full-flavored catering to the Triangle community for many years with an extraordinary selection of innovative foods and pastries. Our inspiration comes from the fresh flavors and food of Latin America, the Mediterranean, and traditional southern fare. We also feature exceptional vegetarian entrees and accompaniments. This menu is a sample of what we cater, for additional selections please call or email us.

We provide boxed lunches with traditional, regional, and international flavor accompanied by fresh salads and desserts. Our Smoke Rise BBQ Division offers backyard BBQ cooking with Carolina hickory smoked BBQ, slow smoked brisket, and smoked, baked, or fried chicken.

Parrilla Picante, authentic Latin cuisine is our specialty and passion. We offer themed events including taco events, authentic Central and South American specialties.

From an elegant, meal with appetizers to a simple luncheon or catered theme party, let us help plan your next event. Select from our menus below to best suit your taste.

POLICIES AND PROCEDURES

Bookings:

Contact Kaplan Catering at KAPLANCATERING@CS.COM or by calling 919-274-0456. We require 5 business days advance notice to fully accommodate your order. We will try to accommodate all orders placed after that time, based on availability. Please confirm menu choices as soon as possible after booking. We require menu choices and final guest count be reconfirmed with our event planners 3 business days before your event by calling 919-274-0456.

There will be a \$40.00 service fee for orders that do not meet the minimum party requirement. Minimum requirements are listed in each meal section.

Service:

All meals and beverages are served buffet style using paper placemats, paper plates, paper napkins, plastic cups, and heavy plastic cutlery. Upon request we can provide compostable disposables, clear plastic plates, silverware, and cups, white china, glassware, stainless flatware with cloth napkins and tablecloths for an additional charge.

China and Plated Meals:

For stainless flatware, china, glassware, and cloth napkins add \$5.00. For plated meals see page 15 for more information. We require a 40-guest minimum for plated service.

Eco-Friendly Efforts:

Kaplan Catering is committed to serving the community and preserving the environment. We continually strive to be even more eco-friendly. Our green efforts include buying organic, seasonal and locally grown foods whenever possible. We offer 100% compostable green ware as an eco-friendly option and encourage the use of our reusable dinnerware and linens.

While diverting waste is a priority, we also work with food banks and shelters to donate excess foods back to our local community.

Biodegradable compostable dinnerware adds \$1.00 per person.

Composting service - \$1.00 per guest per meal.

Eco-Friendly buffet reusable china plates glassware flatware rental adds \$5.00

Linens:

Food and beverage table linens are included in the cost of the meal at no additional charge. Dining table linens are \$14.00 per table. McKimmon Center round tables will seat up to 8 guests per table. Some linens may incur additional cost depending on color and size.

Guarantees:

The estimated guarantee for the number of guests will be required a minimum of five business days prior to the event date. The guarantee may be changed up to 72 hours (Monday – Friday) in advance of the event but cannot fluctuate by more than 20% from the original estimate. If no change in the guarantee is received within that 72-hour period, the number given five business days out will be invoiced. If attendance falls below the guaranteed number, the client will be charged for the guaranteed number. Final counts must be given directly to Bruce Kaplan of Kaplan Catering.

Deposits:

A deposit may be requested at the time of booking your event. Deposits are 30% of the estimated total contract. For events of 100+ guests, a deposit totaling 50% of the estimated contract may be required.

Cancellation:

Any event can be canceled without charge up to 45 days prior to the scheduled event date. Cancellations of less than 45 days prior are subject to a cancellation fee of 50% of the estimated total. Orders cancelled within 5 business days are subject to full charges.

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, or has yet to officially close, but the client makes the decision to cancel their event for any reason cancellation fees will apply and 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.

Bar Services:

Kaplan Catering will serve alcoholic beverages at your function but cannot serve as an agent to procure alcohol. Alcohol service time is limited to 1 hour unless special permission is given by the McKimmon Center. We can supply bartenders and set-ups with mixers for all types of bar services. Basic service is one bartender per 80 guests. Additional service may be suggested based on the circumstances of the event. Bartender charges are \$40.00 per hour with a minimum of 3 hours. There can be no drink tickets or cash bars at McKimmon center events. .

Staff Allowance:

All catering comes with basic service of one staff member for 2 hours of service for up to 30 people. Our basic service charge is based on \$30.00 per server per hour based on a 3-hour minimum including partial hours. Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to actual catering start time.

Proposal & Confirmation:

Menu and event proposal confirmations will be presented for review and approval signature prior to the event. Please carefully review all event confirmation information, confirm proposals when required to Kaplan Catering. Please direct any questions or concerns to Kaplan Catering at 919-274-0456.

Payment:

Balance of payment must be made in full by cash, check or credit card (Visa, M.C., American Express) on the day of the event unless prior arrangements have been made. North Carolina state agencies are subject to a 1% Wake County food and beverage tax. Tax exempt clients must provide official documentation prior to the event. Finance charges will be applied to past due balances at 1.5 percent per month. An administration service fee of 3% will be applied to all orders paid by credit card.

Leftover Food 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 and 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 of leftover food items. leftover food and beverages will be donated to food shelters or disposed of by the caterer at the conclusion of the meal function.

Note-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Breakfast – 1.5 Hours of Service

Full Breakfast Buffet \$14.50,

- Fluffy Scrambled Eggs
- Bacon and Sausage
- Belgian Waffles or French Toast with Syrup
- Biscuits, Grits, Cheese Grits, or Hash Browns
- Beverage Station with Orange Juice, Coffee, and Water
- Yogurt and Granola, Hot Oatmeal Bar, or Fresh Fruit Salad - add \$1.75

Breakfast Sandwich \$8.95, Sales tax not included served with Coffee and Water
– (Minimum of 40 guests)

Filing Choices: (Select up to 3 Sandwiches)

Bacon, Sausage, Ham, Turkey Bacon, Turkey sausage, Egg, Cheddar, American Cheese, Havarti Cheese, Swiss, Spinach

Bread Selection

Large Biscuit, Flatbreads, Bagels, Toasted Brioche and Artisan breads, Toasted English Muffin, Toasted Croissants.

Breakfast Sandwiches are served with Coffee and Water

Yogurt, Hot Oatmeal Bar or Fresh Fruit Salad - add \$1.75

Please ask for our full Breakfast and breakfast sandwich menu available on request.

Hot or Cold Continental Breakfast Package 1.5 hours of service

\$9.00, Sales tax not included –(Minimum 40 or more)

(Choice of 3 of the following)

- Muffin Assortment
- Fresh Fruit Salad
- Sour Cream Coffee Cake
- Assorted Danish
- Hot Oatmeal Bar
- Hot Belgian Waffle with Syrup
- Assorted Donuts
- Quiche, assorted fillings (Counts as 2 choices)
- Served with Coffee, Hot Tea, Orange Juice, and Water
- Bagels with Cream Cheese and Butter or Yogurt Assortment with Granola - Add \$1.75

Break Service – 1.5 Hours of Service (Available Saturday and Sunday only)

Break stations are billed separately for morning and afternoon functions.

Prices are , sales tax not included – (Minimum 30 for each function)

Coffee Service

- Fresh brewed coffee with hot water and assortment of tea bags
- Water service

\$3.25

Coffee and Pastries

- Assorted pastries: coffeecake, scones, muffins, Danish, donuts (choice of 2)
Fresh brewed coffee with hot water and assortment of tea bags
- Fresh brewed coffee
- Water service

\$6.75

Beverage Break

- Fresh brewed coffee with hot water and assortment of tea bags
Assorted fruit juices

\$6.25

Coffee and Dessert

- Cookie assortment
- Brownies
- Fresh brewed coffee with hot water and assortment of tea bags
- Water service

\$5.25

Snack Break

- Fresh fruit salad
- Cheese and cracker tray
- Assorted soda or Coffee
- Water

\$6.75

Add-Ons

- | | | | |
|------------------|---------------|-----------------------|---------------|
| • Regular coffee | <i>\$2.00</i> | Assorted pastries | <i>\$3.75</i> |
| • Decaf coffee | <i>\$2.00</i> | Assorted granola bars | <i>\$2.75</i> |
| • Hot tea | <i>\$2.00</i> | Homemade potato chips | <i>\$2.50</i> |

• Iced tea	<i>\$2.00</i>	Bagels and cream cheese	<i>\$3.50</i>
• Fruit punch	<i>\$2.50</i>	Fresh fruit salad	<i>\$3.25</i>
• Assorted fruit juices	<i>\$2.50</i>	Cheese and cracker tray	<i>\$4.50</i>
• Milk	<i>\$1.95</i>		
• Infused water service	<i>\$1.50</i>		
• Bottled water	<i>\$1.50</i>		
• La Croix or San Pellegrino	<i>\$1.75</i>		
• Lemonade fresh in house	<i>\$1.50</i>		
• Assorted sodas=	<i>\$1.50</i>		
• Cookie assortment	<i>\$2.00</i>		
• Brownies	<i>\$2.85</i>		

Boxed Lunch In or Out of the Box - \$12.95 , Add Soup for 1.95

Any Sandwich can be made as a wrap; we can make any sandwich or wrap gluten free

A large selection of additional sandwich choices and seasonal soup menus are available upon request

- Honey roasted turkey and swiss with honey dijonaise on baguette or croissant
- Roast beef and swiss with spring onion horseradish mayo on baguette
- Smoked turkey and Havarti with lettuce, tomato, herb mayo on ciabatta roll or croissant
- Southwestern turkey wrap - smoked turkey, cheddar, romaine, tomato, and salsa rolled in a flour tortilla wrap
- Chicken Caesar wrap grilled chicken, Caesar-tossed romaine parmesan
- Cuban – sliced ham and pork and Swiss cheese with dijonaise and sliced pickle
- Deviled egg salad on toasted wheat berry bread
- Grilled vegetable and red pepper hummus on toasted pita
- B.L.T. - crisp bacon, lettuce, and tomato on toasted country white bread with tomato cracked pepper mayo
- Croissant club with roast turkey, bacon, lettuce, tomato, served with tomato cracked pepper mayo
- Tuna salad with lettuce and onion on toasted wheat berry bread or toasted croissant
- Pimento cheese on toasted wheat berry bread
- Italian sub of ham or turkey, provolone, tomato, lettuce, onion, oil, and vinegar
- Southern chicken salad on toasted croissant
- Ham, salami, provolone, roasted pepper, romaine, and tomato on crusty baguette with oil, vinegar, and spices

Served with choice of two sides: Penne Pesto Pasta, Potato Salad, Cole Slaw, Caesar Salad, Fresh Potato Chips, Sweet Potato Chips, Corn Tortilla Chips, Fruit Salad.

Beverages – Iced Tea and Water (Canned Soda and Bottled Water with Boxed lunch - add \$1.00) **Desserts** – Assorted Cookies

(Dessert Upgrade Chocolate Brownie or Mini Bundt Cake - Add \$1.00)

The Deli Buffet – 1.5 Hours of Service

\$14.00 , Sales tax not included - (Minimum of 40 Guests) (Per diem rates for Municipalities and Federal and State Agencies only)

Includes a selection of deli meats & cheeses according to customer preferences, two sides, assorted cookies, iced tea, water, and a spread of toppings to dress up your sandwich.

Meat (Choice of 2)

Turkey, Ham, Roast Beef, or Salami

* Additional meat or cheese add \$1.50

* Add Tuna, Chicken or Egg Salad - \$1.50

Cheese (Choice of 2)

Swiss, Provolone, Havarti, or American

Breads (Choice of 2)

White, Wheat, Sourdough, Croissant, Kaiser Rolls, Multi Grain, Wheat Berry or Rye

Toppings

Lettuce, Tomato, Onion, Pickle Slices, Mayo, Chipotle Mayo, Dijonnaise, Mayo, Mustard, Tomato Cracked Pepper Mayo

Buffet Sides (Choice of 2)

Caesar Salad or Mixed Green Salad with Balsamic or Ranch Dressing

Penne Pesto Pasta Salad

Homemade Potato Chips

Potato Salad Fruit Salad (Add \$1.00)

The Salad Conference – 1.5 Hours of Service

Includes 3 salad choices OR 2 salad choices and 1 soup.

\$14.50 , Sales tax not included – (Minimum Of 40 Guests) Includes a three-salad buffet lunch or composed salad buffet lunch, assorted cookies or mini cakes, iced tea, and water.

Grilled Sliced Flank Steak and Salmon available with Salad at Market Price

Salads – (Choice of 3 of the following.)

Country Chicken Salad

Grilled Chicken Salad

Grilled Chicken Salad with Orange Honey & mint

Grilled Chicken Breast over Greens

Pesto Tortellini Salad

Tuna Salad

Orzo Vegetable Salad

Mushroom, Spinach and Garlic

Grilled and Marinated Vegetables

Black Bean & Roasted Corn Salad with Peppers

Turkey Salad with Stone Fruits and Pecans

Penne with Basil Pesto

Oriental Sesame Tofu Salad

Caesar Salad

Chickpea with Lemon Parsley

Tabouli Salad

Ratatouille served warm or chilled

Antipasto Salad Marinated Vegetables & Cheese

Sausage with Cappelletti

Greek Salad

Lo-Mein Noodle Salad

Grilled Vegetable Salad

Fresh Grilled Salmon Salad

Fruit Salad

Panzanella Salad

Deviled Egg Salad

Please ask for soup selections and additional salad and sandwich options.

Authentic Latin Fiestas

Taco Bar - \$14.95

With choice of Sliced Grilled Chicken, Pork Carnitas or Grilled Shredded Beef. Choice of Pinto, Black or Refried Beans. Served with Soft Flour Tortillas and/or Crisp Corn Shells, Southwestern Rice, Shredded Cheese, Shredded Lettuce, Cilantro, Jalapenos, Sour Cream, Pico de Gallo, Salsa Verde, Iced Tea, Water and assortment of cookies.

Taco Salad Bar - \$14.95

With choice of Sliced Grilled Chicken, Pork Carnitas or Grilled Shredded Beef. Choice of Pinto, Black or Refried Beans. Served with Southwestern Rice, Shredded Cheese, Shredded Lettuce, Cilantro, Cucumbers, Jalapenos, Sour Cream, Pico de Gallo, Salsa Verde, Cilantro Lime Vinaigrette & Southwestern Ranch Dressing, Iced Tea, Water and an assortment of cookies.

Fajita Bar - \$14.50

With choice of Sliced Grilled Chicken or Grilled Sliced Steak. Served with Soft Flour Tortillas, Sautéed Peppers and Onions, Southwestern Rice and Refried Beans, Shredded Cheese, Shredded Lettuce, Cilantro, Sour Cream, Jalapenos, Pico de Gallo, Salsa, Iced Tea, Water, and an assortment of cookies.

Nacho Bar - \$14.50

With choice of Sliced Grilled Chicken, Grilled Shredded Beef, or Pork Carnitas, Choice of Pinto or Black Beans. Served with fresh Crispy Corn Chips, Queso Cheese Dip, Shredded Lettuce, Cilantro, Sour Cream, Jalapenos, Pico de Gallo, Salsa Verde, Iced Tea, Water, and an assortment of cookies.

Additional Selections:

- * Additional Meat \$2.50
- * Oven Roasted Sweet Plantains \$2.00
- * Our Fresh Guacamole \$1.50
- * Fresh Hot Queso Cheese Dip \$1.50
- * Grilled Tofu \$2.00
- * Empanadas- Choice of Spinach, Chicken or Beef with Salsa \$3.75
- * Grilled Peppers and Onions \$1.50
- * Canned Sodas & Bottled Water \$1.75
- * La Croix or San Pellegrino Carbonated Water (assorted flavors) \$1.75
- * Fresh Corn Tortilla Chips and Salsa \$1.50
- * Latin Dessert \$2.50
- * Lemonade or Fresh Fruit Beverages \$1.00

Quesadilla Station - \$14.95

Quesadilla with choice of Marinated Grilled Chicken, Grilled Shredded Beef, or Pork Carnitas. Choice of Pinto, Black or Refried Beans. Served with Southwestern Rice, Salsa, Shredded Lettuce, Pico De Gallo, Jalapenos, Sour Cream, Iced Tea, Water, and an assortment of cookies.

Vegetarian Quesadilla with Spinach and Cheese, Choice of Pinto, Black or Refried Beans. Served with Southwestern Rice, Salsa, Shredded Lettuce, Pico De Gallo, Jalapenos, Sour Cream, Iced Tea, Water, and an assortment of cookies.

Burrito Station - \$14.50

Rolled Burrito with choice of meat and Beans, Rice, Cheddar and Jack Cheeses. Served with Fresh Corn Chips and Salsa, Iced Tea, Water, and an assortment of cookies.

*Meat choices: Marinated Grilled Chicken or Grilled and Chopped Flank Steak. *Bean choices: Refried Beans, Pinto Beans or Black Beans.

JR. Burrito Station - \$12.95

Rolled Burrito with choice of marinated grilled chicken or beef and choice of Beans, Rice, and shredded cheese. Served with corn chips, salsa & queso, cookie, selection of soda and water or Iced tea and water.

Additional Selections:

- * Sour Cream \$0.50
- * Our Fresh Guacamole \$1.50
- * Hot Queso Cheese Dip \$1.50
- * Empanadas – Choice of Spinach, Chicken or Beef with Salsa \$3.75
- * Canned Soda and/or Bottled Water \$1.75
- * La Croix or San Pellegrino Carbonated Water (assorted flavors) \$1.75
- * Lemonade, made fresh in house or Fresh Fruit beverages \$1.00

Smoke Rise BBQ Menu

Standard Buffet #1 \$14.95 –

Entrée (Select 1) – Sides (Select 2)

Includes Rolls, Choice of Dessert from Dessert Selection

Iced Tea and Water

Some selections incur additional costs*

Standard Buffet #2 \$16.95

Entree (Select 1) - Sides (Select 3)

Includes Rolls, Choice of Dessert from Dessert Selection

Iced Tea and Water

Some selections incur additional costs*

Deluxe Buffet #1 \$18.95

Entrée (Select 2) - Sides (Select 2)

Includes Rolls, Choice of Dessert from Dessert Selection

Iced Tea and Water

Some selections incur additional costs*

Deluxe Buffet #2 \$19.95

Entrée (Select 2) - Sides (Select 3)

Includes Rolls, Choice of Dessert from Dessert Selection

Iced Tea and Water

Some selections incur additional costs*

Add-Ons

Soda or Bottled Water add \$1.25

La Croix or San Pellegrino Carbonated Water (assorted flavors) add \$1.25

Coffee Service add \$1.50

Additional Entrée \$4.00

Additional Side \$2.00

Lemonade, made fresh in House or Fresh Fruit beverages \$1.00

See following pages for Food Selections

Entrées

- Southern Fried Chicken
- Smoked Chicken Quarters with BBQ Sauce
- Brisket, Slow Smoked * add \$2.50pp
- Country Style Pork Ribs *add \$2.00pp
- Hickory Smoked Pulled Pork BBQ
- Hickory Smoked Chicken Pulled BBQ
- Hickory Smoked Turkey BBQ
- Smoked or Grilled Pork Tenderloin *add \$2.00pp
- 5 Meat Chili – smoked brisket, smoked pork, ground beef, grilled flank steak, grilled sausage
- Chicken Fried Chicken (Boneless, Skinless)
- Smoked Sliced Turkey with BBQ Sauce
- Smoked Pork Loin * add \$2.00pp
- Baby Back Ribs *add \$3.50pp
- Smoked Carolina Pulled Turkey BBQ
- Grilled Pork Chops w/ BBQ Sauce on side
- Chicken and Waffles with spreads *add \$2.00pp

Bread Selection

- Sweet Rolls
- Corn Bread
- Biscuits
- Grilled Texas Toast

Sides

- Mixed Green Salad or Caesar Salad
- Parsley New Potatoes
- Green Beans
- Mac and Cheese or Smoked Mac and Cheese
- Corn (on or off the cob)
- Boiled Potatoes
- Hoppin John
- Collard Greens
- Twice Baked Mashed Potatoes
- Cole Slaw
- Potato Salad
- Pasta Salad
- Roasted Vegetables
- Grilled Vegetables
- BBQ Baked Beans
- Garlic Mashed Potato
- Squash & Onions
- Fresh Fruit Salad

Dessert Selection

- Chocolate Brownie Cake
- Caramel Cake
- All American Chocolate Cake
- Assortment of Brownies & Cookies
- Coconut Cake
- Assortment of Mini Bundt Cakes
- Banana Pudding
- Caramel Bread Pudding
- Vanilla Cake with Chocolate Icing

Specialty Desserts – Add \$2.00

- Strawberry Shortcake
- Cheesecake with Strawberry or Berry Sauce
- Tiramisu Cup
- California Carrot Cake
- Chocolate Cherry Cake
- Mixed Berry Shortcake
- Fresh Fruit Tarts
- French Silk Pie
- Bourbon Chocolate Pecan Pie

Please ask for our special event desserts and additional dessert choice menu.

Additional Buffet Service (1.5 hours of service)

Standard Buffet #1 \$14.95

Entrée (Select 1) – Sides (Select 2)
Includes Rolls, Choice of Dessert from Dessert Selection
Iced Tea and Water
Some selections incur additional costs*

Standard Buffet #2 \$16.95

Entree (Select 1) - Sides (Select 3)
Includes Rolls, Choice of Dessert from Dessert Selection
Iced Tea and Water
Some selections incur additional costs*

Deluxe Buffet #1 \$18.95

Entrée (Select 2) - Sides (Select 2)
Includes Rolls, Choice of Dessert from Dessert Selection
Iced Tea and Water
Some selections incur additional costs*

Deluxe Buffet #2 \$19.95

Entrée (Select 2) - Sides (Select 3)
Includes Rolls, Choice of Dessert from Dessert Selection
Iced Tea and Water
Some selections incur additional costs*

Add-Ons

Soda or Bottled Water add \$1.25
La Croix or San Pellegrino Carbonated Water (assorted flavors) \$1.25 add
Coffee Service add \$1.50
Additional Entrée \$4.00
 Additional Side \$2.00
Lemonade, Made fresh in house or Fresh Fruit Beverage \$1.00

See following pages for Food Selections

Plated Service (1.5 hours of service)

There is a 40-person minimum order for plated service. Any service required beyond 1.5 hours (not including set-up and break down) is subject to an additional staff charge of \$35.00 per hour for each additional staff member. Please keep in mind that plated meals will require additional staff to ensure smoothness of the event.

Plated menu includes china plates, stainless steel flatware, linen napkins, and glassware. Plated meals include 1.5 hours of standard service.

One Entrée Two Sides

Pre-set Salad

Pre-set Dessert

\$42.00, Sales tax not included

*Some options incur additional cost where noted

Two Entrée Two Sides

Pre-set Salad

Pre-set Dessert

\$45.00, Sales tax not included

*Some options incur additional cost where noted

Plated Menus will be served with an Assortment of Breads and Butter, Iced Tea and Water. Linens are \$14.00 per table.

Vegetarian & Vegan Entrees

- Eggplant Parmesan
- Lasagna Filled with Three Cheeses, Spinach and Three Cheese, Mushroom Artichoke Lasagna
- Spanakopita – Greek Pastry or Spinach and Cheese
- Empanadas - Cheese, Spinach and Cheese, or Potato and Cheese
- Cheese Quesadilla with Spinach or Grilled Vegetables (Vegan Options Available)
- Three-Cheese and Spinach Cannellini
- Pasta Primavera or Alfredo
- Vegetable Strudel – Spinach & Cheese, Savory Mushroom or Grilled Vegetable with Smoked Red Pepper Tomato Sauce
- Stuffed Poblano Pepper with Black Lentils, Quinoa, Rice with Smoked Red Pepper Tomato Sauce
- Pastas – Puttanesca, Pink Vodka, Tortellini with Grilled Vegetable Marinara or Alfredo
- Roasted Vegetable and Chickpea Cassoulet served with Rice
- Eggplant Milanese with Marinara over Linguini
- Pasta Vegetable Sauté - Oven Roasted Tomato, Grilled Zucchini and Red Pepper, Spinach w/ Basil and Garlic
- Pasta with Walnut Basil Pesto, Sautéed Spinach and Parmesan

- Rigatoni Pasta Oven Dried Tomatoes, Cannellini Beans, Spinach and Grilled Zucchini, Basil and Garlic
- Stir Fried Oriental Vegetables in Teriyaki Glaze served with Steamed Rice OR Brown Rice
- Latin Rice Bowl with Black Beans, Oven Baked Sweet Plantains, Caramelized Onions with Peppers, Jack Cheese and Salsas
- Roasted Ratatouille with Basil couscous or Herbed Parmesan Polenta
- Vegetable Coconut Curry with Jasmine Rice
- Potato and Pea Samosas with Tamarind Chutney
- Black Bean and Roasted Vegetable Empanadas
- Falafel Cakes with Lemon Tahini Dressing, Lettuce and Tomato, served with Grilled Pita Bread
- 5 Bean Chili served with Rice, garnished with Spring Onions (with Shredded Cheese on Side)
- Mixed Mushroom Sautéed over Parmesan Polenta or Broad Pasta
- Black Bean and Rice Burrito with grilled vegetables, cheese & salsa, served with corn chips
- Mediterranean Pasta Sautee of Grilled Zucchini & Red Peppers, with Spinach, Roasted Tomatoes, Kalamata olives, Capers, and Feta cheese

Beef and Pork Entrée (Additional Choices in our Smoke Rise BBQ Menu)

- Our Meatballs in Marinara or Brown Gravy
- Beef Lasagna
- Meatloaf with Gravy ▪ Pork Roast with Gravy
- Beef with Peppers and Onions served with Gravy Add \$1.00
- Beef Brisket Slowly Roasted in a Rich BBQ Sauce -* Add \$1.50
- Beef Stroganoff with Mushrooms in Gravy -* Add \$1.00
- Slow Smoked Roasted Beef or Pulled Beef with Au Jus or BBQ Glaze -* Add \$1.00
- Beef Bourguignon – Beef Braised in Red Wine Sauce -* Add \$1.50
- Beef with Caramelized Onions and Mushrooms -* Add \$1.00
- Beef with Broccolini and Scallions with Asian Brown Sauce Add \$1.50
- Smoked Sausage with Peppers and Onions served with Garlic Bread
- 5 Meat Chili – smoked brisket, smoked pork, ground beef, grilled flank steak, grilled sausage
- Grilled Pork Chops with BBQ Sauce on Side or Apple Compote
- Hot or Mild Italian Sausage with Sautéed Peppers and Onions served with Garlic bread
- Grilled Pork Loin with Apple Compote, BBQ Glaze or Gravy
- Grilled Greek Marinated Beef Sliced with Tzatziki Sauce * Add \$1.50
- Grilled Flank Steak with Caramelized Onion Gravy - *Add \$1.00
- Sliced Roast Beef with Brown Gravy or Au Jus - *Add \$1.50
- Slow Roasted Beef Tips in Beef Gravy *Add \$1.00
- Beef Filet served with a Rich Wine Sauce - * Add \$5.00
- Roasted Filet Mignon with 3 Pepper Sauces - * Add \$8.00
- Roast Prime Rib of Beef Au Jus - * Add \$6.00
- Slow Roasted Beef Filet with Chipotle Sauce and Manchego Cheese - *Add \$4.00
- Cuban Roasted Pork with Mojo Salsa
- Churrasco Style Grilled Flank Steak with Chimichurri Sauce - * Add \$2.00
- Braised Beef with Orecchiette or Rigatoni in Peppercorn Demi-Glace
- Smoked Pork Tenderloin with BBQ Sauce Glaze

Poultry Entrees (Additional Choices in our Smoke Rise BBQ Menu)

- Oven Roasted Sliced Turkey with Gravy or with BBQ sauce
- Chicken Parmesan filled with Parmesan Ricotta Cheese in Marinara
- Herb Roasted or Smoked Chicken Breast with Gravy or BBQ sauce
- Grilled Chicken Breast Quarter
- Grilled Chicken Breast in Mushroom Artichoke Wine Sauce
- Chicken Milanese topped with a Rich Mushroom Wine Sauce
- Chicken Filled with Spinach leeks and Imported Cheeses with Lemon Wine Sauce
- Chicken Marsala with sautéed Mushrooms
- Grilled Bourbon Chicken
- Chicken Fried Chicken with Pepper Gravy
- Chicken Kiev with Lemon Wine Sauce
- Chicken Piccata with Lemon and Capers in White Wine Sauce
- Grilled Chicken Teriyaki Breasts or Grilled Teriyaki Chicken Skewers
- Grilled Greek Marinated Chicken Skewers with Tzatziki Sauce served with Rice Pilaf
- Chicken Cordon Bleu with Shaved Ham and Swiss topped with Lemon Wine Sauce
- Rigatoni with Grilled Chicken with Oven Dried Roma Tomatoes, Basil, Parmesan and Garlic
- Chicken Milanese filled with Provolone and Herbs topped with Lemon Garlic Wine Sauce
- Grilled Chicken Milanese Breaded and Sautéed, filled with Provolone Shaved Smoked Ham
- Grilled Chicken Breast served over Pasta Alfredo
- BBQ Grilled Chicken Breast Skinless Boneless with BBQ Glaze
- Coq au Vin Chicken Red Wine Sauce, Mushrooms, Pearl Onions, Smoked Pork, and Fine Herbs
- BBQ Chicken Grilled and Smoked, Sauces include BBQ and Chimichurri
- Grilled Chicken Breast filled with Aged Provolone and Herbs topped with Parmesan Lemon Wine Sauce served over Linguini
- Greek Grilled Lemon Herb Chicken Breasts with Tzatziki Sauce
- Orecchiette or Rigatoni with House made Italian Chicken Sausage and Broccoli
- Breaded Chicken Breast rolled with Prosciutto and Provolone, served with Parmesan Lemon Cream Sauce
- Breaded Chicken Breast with Slivered Ham and Swiss with Parmesan Wine Sauce
- Marinated and Grilled Chicken Breast served with Mediterranean Pasta Saute, Grilled Zucchini and Red Peppers, with Spinach, Roasted Tomatoes, Kalamata olives, Capers, and Feta cheese

- Grilled Chicken Breast with Fried Vegetable Brown Rice and Broccoli in Bourbon Sauce Glaze §
Grilled Margarita Chicken Breast in Balsamic Glaze with Tomato, Fresh Mozzarella and Basil

Seafood - Market Price

- Shrimp Scampi served over Pasta
- Teriyaki Grilled Salmon
- Salmon Cakes with fresh Cracked Pepper and Tomato Sauce
- Grilled Salmon with Tomato-Dill Sauce

***Please ask for our Greek themed meal options and additional menu selections.**

Sides

Salads

- Mixed Green Salad w/choice of Dressing
- Caesar Salad with Herb Croutons
- Fresh Fruit Salad
- Southern ColeSlaw
- Homemade Potato Salad
- Pesto Pasta Salad

Vegetables

- Sauteed Green Beans with Carrots & Dill
- Sauteed Squash and Onion
- Corn (on or off the cob)
- Sautéed Vegetable Medley
- Carrots, Zucchini & Cauliflower Medley
- Roasted Vegetables
- Honey Glazed Carrots
- Grilled Vegetables
- Seasonal Vegetable Medley

Potatoes, Rice and Pasta

- Oven Roasted Rosemary Potatoes
- Twice Baked Potatoes
- Mashed Potatoes with Gravy
- Roasted Garlic Mashed Potatoes
- Sweet Potatoes with Apples
- Brown Rice
- Baked Ziti
- Buttered Noodles
- Parsley New Potatoes
- Cornbread Stuffing
- Jasmine Rice Pilaf
- Florentine Rice

Breads and Rolls

- Dinner Rolls or Crusty French Bread with Butter

***Contact us for additional Entrée and Side Selections.**

Dessert Selection

- Chocolate Brownie Cake
- Caramel Cake
- All American Chocolate Cake
- Assortment of Brownies & Cookies
- Coconut Cake
- Assortment of Mini Bundt Cakes
- Banana Pudding
- Caramel Bread Pudding
- Vanilla Cake with Chocolate Icing

Specialty Desserts – Add \$1.50

- Strawberry Shortcake
- Cheesecake with Strawberry or Berry Sauce
- Tiramisu Cup
- California Carrot Cake
- Chocolate Cherry Cake
- Mixed Berry Shortcake
- Fresh Fruit Tarts
- French Silk Pie
- Bourbon Chocolate Pecan Pie

***Please ask for our special event dessert and additional dessert choice menu.**

Per Diem Buffet – 1.5 Hours of Service –

Kaplan Catering will honor the North Carolina State per diem to include tax for the following menu selections for the 2022-2023 fiscal year. ****For Municipalities and Federal and State Agencies only.**

Buffet menu selection

Choice of one entrée and two side dishes from the below menu list, served with rolls and butter, chef choice dessert, iced tea and water on request. Served on quality disposables.

Canned soda and/ or bottled water Add \$1.75

Coffee Service –Add \$2.00

Buffet Selections:

Entrees

- Herb Roasted Chicken Quarters
- BBQ Chicken Front Quarters
- Southern Fried Chicken
- Sliced Roast Turkey
- Chicken Fried Chicken
- Grilled Teriyaki Chicken
- Bourbon Chicken
- Country Meatloaf with Gravy
- Meatballs
- Marinara Roast Beef with Gravy
- Pork Roast with Gravy
- Lasagna -Cheese, Vegetable and Cheese or Beef

Dessert – Chef's Choice

Beverage – Iced Tea and Water

Sides

Mixed Green Salad w/choice of Dressings
Parsley New Potatoes
Caesar Salad with Herb Croutons
Potato Salad
Green Peas and Carrots
Baked Ziti
Roasted Garlic Mashed Potatoes
Macaroni and Cheese

Caraway Coleslaw
Mashed Potatoes with Gravy
Herbed Stuffing
Sautéed Green Beans and Carrots
Sautéed Vegetable Medley
Twice Baked Mashed Potato

Appetizer Reception Packages

LIGHT TASTING

\$14.00

Deviled eggs spiced or herbed

Cut fruit display or Breads and spreads

Cheese board with imported and domestic cheeses, smoked and cured meats and assorted crackers

Iced tea and infused water

MEDIUM APPETIZERS

\$16.00

Artichoke and spinach dip with toasted pita points

Antipasto tray of marinated vegetables with cheese and olives or Fruit display

Grilled Jerk chicken skewers with Jerk ranch dip

Mini meatballs with BBQ sauce or Parmesan Cream sauce

Iced tea and infused water

HEAVY APPETIZERS

\$19.50

Smoked chicken wings or Chicken fried Chicken strips with sauces

Spanakopita triangles filled with spinach and feta

House smoked BBQ brisket sliders with bread and butter pickles, or Hickory smoked BBQ Pork Sliders with

Micro slaw and Eastern & Western Sauces

Vegetable tray with ranch dip or Fruit display

Iced tea and infused water

VEGETARIAN DELUXE

\$14.50

Fresh spring rolls with dipping sauce or Potato samosas with tamarind chutney

Quesadilla wedges with Pico de Gallo and cilantro sour cream

Grilled crostini with bruschetta

Fruit display

Iced tea and infused water

Appetizer Stations

CAESAR SALAD STATION – TOSSED AND SERVED WITH HERBED CROUTONS AND SHREDDED PARMESAN CHEESE

\$6.50

PASTA STATION – ALFREDO, PESTO PUTTANESCA, AND BASIL MARINARA

\$8.95

SHRIMP AND GRITS SAUTE STATION

\$9.95

TACO STATION – GRILLED CHICKEN AND BEEF BARBACOA WITH SALSAS AND TOPPINGS

\$9.75 (vegetarian options available) (fish tacos add \$1.00)

There is a 50-person minimum for appetizer packages and appetizer stations.

Additional appetizer displays may be added to any package, see options below.

Please ask for additional selections.

Appetizer Displays

*There is a 25-person minimum. *Denotes hot items.*

VEGETABLE TRAYS

ARTICHOKE AND SPINACH DIP WITH TOASTED PITA POINTS*

\$4.75

GRILLED CROSTINI WITH BRUSCHETTA

\$4.75

ANTIPASTO OF MARINATED VEGETABLES WITH CHEESE AND OLIVES

\$4.95

FRESH CUT FRUIT DISPLAY

\$4.50

CHEESE BOARD OF IMPORTED AND DOMESTIC CHEESES, SMOKED AND CURED MEATS WITH ASSORTED CRACKERS

\$7.25

FRESH POTATO CHIPS WITH BLUE CHEESE DIP

\$4.50

DEVEILED EGGS SPICED OR HERBED

\$3.95

HUMMUS WITH HERBED PITA POINTS

\$4.25

HOMEMADE GUACAMOLE AND FRESH SALSA SERVED WITH TORTILLA CHIPS

\$4.95

SPRING ROLLS WITH HOMEMADE DUCK SAUCE & SOY SAUCE*

\$4.95

CALIFORNIA ROLLS WITH DIPPING SAUCE, WASABI, AND PICKLED GINGER

\$5.95

ROASTED RED PEPPER AND EGGPLANT DIP WITH TOASTED PITA WEDGES

\$4.50

QUESADILLA WITH JACK AND CHEDDAR CHEESE AND PEPPERS AND ONIONS*

\$5.95

SPANAKOPITA TRIANGLES FILLED WITH SPINACH AND CHEESE*

\$4.95

POTATO SAMOSAS WITH CILANTRO SOUR CREAM OR TAMARIND CHUTNEY*

\$5.95

BEEF AND PORK

SHREDDED BEEF EMPANADAS WITH ROASTED CHILI PEPPERS AND JACK CHEESE*

\$4.95

HOUSE SMOKED BBQ BRISKET SLIDERS WITH BREAD-AND-BUTTER PICKLES*

\$5.95

PORK POTSTICKERS WITH DIPPING SAUCE*

\$5.25

SAUSAGE IN PASTRY WITH POMMERY MUSTARD*

\$5.25

MINI MEATBALLS WITH BBQ SAUCE OR PARSLEY GARLIC SAUCE*

\$5.25

MINI HAM BISCUITS WITH APRICOT HONEY MUSTARD*

\$4.50

ROAST BEEF OR GRILLED SLICED FLANK STEAK WITH FRESH BAKED ROLLS

\$7.50

EUROPEAN CHEESE TRAY WITH SMOKED AND CURED MEATS, JAMS AND MUSTARDS

\$7.50

ITALIAN SAUSAGE AND PEPPERS WITH ROASTED GARLIC BREAD*

\$5.50

POULTRY

HOT CHICKEN FINGERS WITH SAUCES*

\$5.95

GRILLED CHICKEN AND CHEESE QUESADILLA WEDGES WITH TROPICAL SALSA OR PICO DE GALLO*

\$6.50

CHICKEN WINGS: SPICY, AISAN, BBQ, CHIPOTLE OR SMOKED WITH ASSORTED SAUCES*

\$6.75

CHICKEN POTSTICKERS WITH DIPPING SAUCE*

\$6.50

SHREDDED CHICKEN EMPANADAS WITH ROASTED PEPPERS AND JACK CHEESE*

\$6.25

OVEN ROASTED OR SMOKED TURKEY SLICED WITH ASSORTMENT OF FRESH DINNER ROLLS

\$6.75

GRILLED JERK CHICKEN SKEWERS WITH JERK RANCH DIP OR CARIBBEAN MANGO SALSA*

\$6.50

SEAFOOD

PAN SAUTEED CRAB CAKES WITH AIOLI*

\$8.95

SHRIMP OR SCALLOPS WRAPPED IN BACON IN LIGHT BBQ GLAZE*

\$8.00

CRAB DIP WITH TOASTED CROSTINI

\$7.75

SALMON TUNA SASHIMI OR ROLL WITH GINGER DIPPING SAUCE
\$8.95

SHRIMP COCKTAIL WITH COCKTAIL SAUCE AND LEMON WEDGES
\$11.50

GRILLED SHRIMP QUESADILLAS WITH ROASTED CHILI PEPPERS AND JACK CHEESE*
\$8.50

MARINATED SHRIMP AND ARTICHOKE SKEWERS
\$6.75

DESSERT SELECTIONS

- LEMON BARS ~ **\$3.50**
- PECAN BARS ~ **\$3.50**
- MINI FRUIT TARTS ~ **4.75**
- MINI BUNDT CAKES ~ **\$4.50**
- BROWNIE TRAY ~ **\$3.85**
- ASSORTED COOKIES ~ **\$2.95**

****Additional dessert selections available upon request.***

BEVERAGES

- LA CROIX OR SAN PELLEGRINO (assorted flavors) ~ **\$1.25**
- ASSORTED SODA OR BOTTLED WATER ~ **\$1.25**
- FRUIT PUNCH ~ **\$2.95**
- COFFEE SERVICE ~ **\$1.75**
- LEMONADE MADE IN HOUSE OR FRESH FRUIT BEVERAGE ~ **\$1.00**