



Chef Driven. Locally Sourced. Southern Inspired.

McKimmon Conference and Training Center Menu

Billing Address:
4205 Branchwood Drive
Durham, NC 27705

Contact:
catering@southernharvesthg.com
919.600.0811

ABOUT SOUTHERN HARVEST

Who We Are

We began our journey more than a decade ago as The Q Shack in North Hills, a local BBQ joint that would soon do great things. Over the years, one restaurant turned into Southern Harvest Hospitality Group, comprised of several restaurants in the Raleigh-Durham area. In 2012, we created Southern Harvest Catering Company as a sister company to The Q Shack Catering division. Why? We wanted to provide more than just great BBQ to our guests, and founded Southern Harvest on the basis of providing chef driven, locally sourced, and southern inspired cuisine at an affordable price. Over time, catering and events became our main focus, leading us to where we are today. We proudly manage three restaurants, operate two catering companies, and provide staffing, event planning/coordinating, and bar services for events of all sizes.

Our owner, Tom Meyer, had a dream of becoming the most respected hospitality group in North Carolina, and we work tirelessly every single day to make that dream come true. If there's anything we can do to make your experience with us better, please let us know!

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POLICIES & PROCEDURES

BOOKING POLICY

To ensure a successful event, please reserve your date as soon as possible. We ask that your reservations be made as soon as possible on your schedule to allow us adequate time to prepare for your food and service needs. We can accommodate last minute orders, subject to availability, but do ask that reservations be confirmed 5 business days from your event date. Groups of fewer than 20 guests will incur a \$30 service fee.

GUARANTEE POLICY

In order to accurately prepare for your event, we ask that you provide a guaranteed number of guests at least five business days prior to your scheduled event. Saturday and Sunday events must be finalized by the previous Monday. Food quantities, service items, and billing will be based on this final number. An adjustment of 10% of the final guest guarantee will be allowed up to forty-eight (48) hours before the event date. We will make every effort to accommodate changes after the final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

CANCELLATION POLICY

We understand that cancellations happen. Deposits on catering reservations are 50% of the contracted pricing and are non-refundable. We can cancel a party without further fees up to 24 hours before the party date and time. We will always do our best to reschedule or adjust parties without additional fees.

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 the event for any weather-related reason, they will be required to inform the caterer 48 hours in advance for groups of fewer than 100 guests & 72 hours in advance for groups of greater than 100 guests, 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 above.

ALCOHOLIC BEVERAGE POLICY

We are happy to provide any beer or wine distributed in North Carolina for your event. Recommended quantities and pricing will be based on both the guest count at your event and the specific alcohol you choose. Please contact our catering representative to discuss your plans for alcoholic beverage service and we will make recommendations and provide pricing for you in your proposal. If you only need alcohol served, bartenders are available at a rate of \$50 per hour for a minimum of two hours (hours billed will include setup and clean up time, as well as service). One bartender is required for every 50 guests. According to McKimmon Center guidelines, service of alcohol can last no longer than (1) one hour unless granted prior approval from the center. No kegs, drink tickets, or cash bars are permitted.

STAFFING ALLOWANCE POLICY

One server is included in the cost per person for groups of up to 30 people. For groups larger than 30 people, as well as events with special rentals/requests, additional servers may be necessary at the rate of \$35 per hour per server. Staffing recommendations based on your event will be included in the proposal.

SERVICE PRICING POLICY

All standard buffet packages include linens for service tables, clear plastic plates, utensils, cups, and paper napkins. If you would like to upgrade to china, there will be an additional \$5 per person charge. Required linen rentals for guest tables will be \$20 per table.

BILLING POLICY

We require that all events be paid in-full at least five business days before the event date, and we retain the right to remit extra charges (as per the above stated policies) to the provided method of payment for cancellation fees, added services, or additional guests. We ask that guests use our credit card authorization form as a preferred method of payment, but will accept company checks as well (provided they are received before the event date).

TAX-EXEMPT CLIENTS

If you are a tax-exempt entity, we must have your tax-exempt form on-file at the time of booking.



CATERING MENU

All menus include sweet and unsweet tea, lemonade, and fruited water + clear plastic plates and utensils. One server is included in pricing, events with 30+ guests will require additional servers. Pricing includes all fees, equipment, linens for service tables, gratuity, and delivery charges. NC and Wake County tax are not included in pricing.

Traditional BBQ Plate.....\$28 pp

Your choice of pulled pork or chicken BBQ, three housemade sides, and your choice of cookies or brownies

Classic Fajita Bar.....\$30 pp

Sliced steak and chicken with warm corn and flour tortillas, served with grilled seasonal vegetables, rice, black beans, and fresh tortilla chips. Toppings include: lettuce, tomato, cheese, salsa, and onions. Your choice of cookies or brownies for dessert.

Carolina BBQ Sampler.....\$35 pp

Your choice of two delicious smoked meats and three housemade sides, rolls or hushpuppies, and one dessert.

Meat choices: pulled pork BBQ, pulled BBQ chicken, sliced turkey breast, beef brisket, or sliced pork loin

Carolina Grill Out.....\$30 pp

Your choice of two meats and three housemade sides, rolls or hushpuppies, and one dessert.

Meat choices: grilled hamburgers, bratwursts with peppers and onions, grilled chicken breast, or grilled flank steak

The Southern Sampler.....\$35 pp

Flank Steak, and Grilled Chicken Breast or Turkey Breast, plus three house made sides, rolls, and one dessert.

Vegetarian Risotto.....\$20 pp

Vegetarian cauliflower risotto with seasonal vegetables, plus two housemade sides, rolls, and one dessert.

Side Items

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|-------------------------------------|-------------------------------|--------------------------|
| • Oven Roasted Potatoes | • Housemade Potato Chips | • Green Beans |
| • Mashed Red Potatoes | • Grilled Seasonal Vegetables | • Classic Cole Slaw |
| • Mashed Sweet Potatoes | • Brussel Sprouts | • Housemade Potato Salad |
| • Baked Beans | • Grilled Corn on the Cobb | • Fruit Salad (seasonal) |
| • Collard Greens with Bacon & Onion | • Watermelon Salad | • Pesto Pasta Salad |
| • Tossed House Salad | | |

Desserts

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|----------------------------|-------------------------|
| • Banana Pudding | • Assorted Dessert Bars |
| • Fresh Fruit Cobbler | • Cheesecake Bites |
| • Chocolate Chip Cookies | |
| • Chocolate Chunk Brownies | |