

Rave!  
CATERING

McKIMMON  
**CATERING**  
**GUIDE**



**Rave!**  
CATERING

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# THE WOLFPACK WAKE-UP

A refreshment break service adds hospitality to any meeting or seminar, while our breakfast options are sure to please your early-morning meeting attendees.

*15 guests minimum*

## **Fresh-Brewed Coffee Break**

*Freshly brewed coffee, hot water with assorted tea bags, and ice water.*

\$4<sup>25</sup> per guest

## **Soft Drink Break**

*Canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper)*

\$4<sup>25</sup> per guest

## **Coffee + Soft Drink Break**

*Freshly brewed coffee, hot water with assorted tea bags, ice water, and assorted canned sodas (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper)*

\$4<sup>50</sup> per guest

## **Ms. Wuf Continental Breakfast**

*Freshly brewed coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, plus an assortment of freshly baked Yates Mill Bakery breakfast breads.*

\$7<sup>25</sup> per guest | 2 hours

## **Mr. Wuf Mini Breakfast**

*Freshly brewed coffee, hot water with assorted tea bags, ice water, fruit juices, freshly baked Yates Mill Bakery breakfast breads, seasonal fresh fruit tray, and your choice of: assorted breakfast biscuits (ham, sausage and egg) or assorted mini breakfast burritos (sausage and southwest).*

\$10<sup>25</sup> per guest | 2 hours

## **Tuffy's "Little Lighter" Breakfast**

*Freshly brewed coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, fresh house-made oatmeal served with toppings of cinnamon, brown sugar, and raisins, an assortment of yogurts, plus freshly baked Yates Mill Bakery oat bars.*

\$9<sup>95</sup> per guest | 2 hours



# THE BREAKFAST TABLE

Start your meeting or program off right with a hearty and satisfying breakfast.

*25 guest minimum*

## **The Brickyard Breakfast**

Fluffy scrambled eggs, home-style potatoes, sliced bacon, freshly baked Yates Mill Bakery pastries, freshly brewed coffee, hot water with tea bags, orange juice, and ice water

\$15<sup>25</sup> per guest

## **Free Expression Breakfast**

Choice of one entrée, two sides and one meat from the selection below. Served with freshly baked Yates Mill Bakery pastries, freshly brewed coffee, hot water with assorted tea bags, orange juice, and ice water

\$17<sup>25</sup> per guest

### **ENTRÉE SELECTION**

Fluffy scrambled eggs

Egg, ham and cheese scramble

Cheddar cheese egg strata: choice of ham, sausage or bacon, or peppers and onions

Mini breakfast burrito: sausage or vegetarian

### **SIDE SELECTION**

Buttered or cheese grits

Home-style potatoes

Cheesy potato casserole

Fire-roasted apples

French toast bake

Biscuits and gravy

Fresh fruit tray

### **MEAT SELECTION**

Bacon

Sliced breakfast ham

Sausage patties

Sausage links

Turkey sausage patties



## BREAKFAST ENHANCEMENTS

If you want to add to your breakfast buffet, choose from the following enhancements:

### Fresh Fruit Tray

*Seasonal fresh fruit*

*25 / 50 guests*

\$63.<sup>00</sup> / \$125.<sup>00</sup>

### Assorted Bagels

*Served with cream cheese, butter, and jam*

\$29.<sup>95</sup> per dozen

### Breakfast Breads

*Banana nut, morning glory, chocolate*

*chocolate chip, blueberry, or apple cinnamon*

\$16.<sup>95</sup> per loaf

### Pumpkin Bread

*Serves 12*

\$16.<sup>95</sup> per loaf

### Assorted Muffins

*Blueberry with oat streusel, chocolate*

*chocolate chip and banana walnut*

\$19.<sup>95</sup> per dozen

### Assorted Scones

*Cranberry orange and white chocolate cinnamon*

\$26.<sup>95</sup> per dozen

### Assorted Savory Scones

*Goat cheese with herbs and chorizo*

*with pepper jack cheese*

\$26.<sup>95</sup> per dozen

### Cinnamon Pull-Aparts

*Cinnamon and sugar bread topped*

*with cream cheese icing*

*Serves 24*

\$26.<sup>95</sup>

### Coffee Cake

*Cinnamon streusel, chocolate chip or raspberry*

\$19.<sup>95</sup> per dozen

### Pound Cake

*Vanilla, poppy seed or marble*

*Serves 12*

\$16.<sup>95</sup> per loaf

### Biscuits with Butter and Jelly

*Minimum of 12*

\$24.<sup>95</sup> per dozen

### Biscuits and Gravy

*House-made with sausage gravy*

*Minimum of 12*

\$26.<sup>95</sup> per dozen

### Breakfast Biscuits

*Ham, sausage or egg*

*Minimum of 12 for each selection*

\$29.<sup>95</sup> per dozen

### Mini Breakfast Burritos

*Sausage or southwest vegetarian*

*Minimum of 12 for each selection*

\$26.<sup>95</sup> per dozen

### Assorted Dannon Yogurts

*Minimum of 12*

\$2.<sup>75</sup> each

### Vanilla Greek Yogurt

*Minimum of 12*

\$2.<sup>75</sup> each

### Yates Mill Bakery Granola

*House-made granola with dried fruit and nuts*

*Serves 12*

\$12.<sup>95</sup> per pound

### Gluten-free bowls

*Corn tortilla, eggs, red pepper, pepper jack*

*cheese, green onion, and sausage.*

*Minimum of 12*

\$29.<sup>95</sup> per dozen





# BOX LUNCHES

## PACK ON THE GO

These are perfect for a Grab & Go lunch. Each box includes a bag of Carolina Kettle Chips and a freshly baked cookie and a bottled of chilled Dasani water along with individual packets of condiments.

*25 guest minimum*

### Turkey

*Sliced Turkey, provolone cheese, leaf lettuce and tomato*

\$11.<sup>95</sup>

### Roast Beef

*Sliced Roast beef, provolone cheese, leaf lettuce and tomato*

\$11.<sup>95</sup>

### Ham

*Sliced Ham, Swiss cheese, leaf lettuce and tomato*

\$11.<sup>95</sup>

### Club

*Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato*

\$11.<sup>95</sup>

### White Bean Wrap

*Zesty white bean puree topped with fresh crispy vegetables and wrapped in an herb-garlic tortilla*

\$11.<sup>95</sup>

### Grilled Chicken Caesar Salad

*A classic romaine salad topped with strips of grilled chicken and Parmesan cheese. Served with Caesar dressing. Gluten friendly if ordered without croutons*

\$13.<sup>95</sup>

## GLUTEN-FRIENDLY

Made with gluten-friendly bread; each box includes a bag of Carolina Kettle chips, an individually packaged freshly baked gluten friendly cookie and a bottled of chilled Dasani water.

### Lone Wolf Turkey Sandwich

*Sliced Turkey, provolone cheese, leaf lettuce and tomato*

\$13.<sup>95</sup>

### Lone Wolf Ham Sandwich

*Ham, Swiss cheese, leaf lettuce, and tomato*

\$12.<sup>95</sup>

### Veggie Delight

*Provolone cheese, leaf lettuce and tomato*

\$12.<sup>95</sup>

### Club Sandwich

*Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato*

\$12.<sup>95</sup>

### Chicken Salad Sandwich

*Fresh house-made chicken salad sandwich with lettuce and sliced tomato*

\$13.<sup>95</sup>

## BOX LUNCH ENHANCEMENTS

### Fresh Fruit Cup

\$1.<sup>95</sup> per guest

### Potato Salad

\$1.<sup>95</sup> per guest

### Greek Pasta Salad

\$1.<sup>95</sup> per guest





# SANDWICHES + WRAP PLATTERS TO-GO

Have a crowd to please and need a simple solution? Let us deliver our tasty wrap or sandwich platter to your location. Each platter serves 20 guests.

### Assorted Platter of Half-Wraps

*An assortment of 40 half-wraps including turkey on honey wheat, ham on sundried tomato basil, and vegan on spinach wraps*

*40 Half Wraps*

\$98.<sup>00</sup> per platter

### Assorted Platter of Half Sandwiches

*30 assorted 4" sandwiches including turkey, roast beef, hero (ham, Genoa salami, capicola, and roast beef), and veggie (hummus, American cheese, banana peppers, and red onions). All sandwiches are dressed with provolone cheese, leaf lettuce, and tomato and served on white and wheat rolls with a variety of condiments*

\$98.<sup>00</sup> per platter

### Gluten Friendly Half Sandwich Platter

*An assortment of 30 gluten-friendly half sandwiches comprised of the Lone Wolf Turkey, Lone Wolf Ham, and Veggie Delight*

\$98.<sup>00</sup> per platter

*Options for custom trays are available please speak to your Rave! Coordinator.*

## PLATTER ENHANCEMENTS

To complement your platter, please order any of the following items a la carte:

#### Pasta Salad

*Serves 20*

\$26.<sup>95</sup>

#### Southern Potato Salad

*Serves 20*

\$26.<sup>95</sup>

#### Cole Slaw

*Serves 20*

\$19.<sup>00</sup>

#### Romaine Salad with Two Dressings

*Serves 20*

\$19.<sup>00</sup>

#### Hummus with Pita Bread

*Serves 20*

\$37.<sup>95</sup>

#### House-Made Specialty Cookies

*Serves 20*

\$27.<sup>95</sup>

#### House-Made Assorted Cookies

*Serves 20*

\$26.<sup>95</sup>

#### Gluten-Friendly Flourless Chocolate Cookies

*Serves 20*

\$26.<sup>95</sup>

#### Canned Soda

\$1.<sup>75</sup>

#### Bottled Water

\$1.<sup>50</sup>

#### Sweet or Unsweetened Iced Tea

*Serves 15*

\$14.<sup>95</sup> per gallon







# HOWLING GOOD SANDWICHES

Gourmet sandwiches for that extra special occasion. Sandwiches are displayed on a tray for your guests to select.

Served with kettle chips, choice of two house prepared salads, and a Yates Mill Bakery seven-layer bar, plus your choice of sweet iced tea, assorted canned sodas, or bottled water.

*25 guest minimum*

## GOURMET SANDWICHES

### Italian Deli

*Ham, salami, capicola, provolone, Swiss and tapenade on ciabatta bread*

\$16<sup>95</sup>

### The Bird and Berry

*Turkey, havarti cheese, Granny Smith apples and cranberry chutney on whole-grain bread*

\$16<sup>95</sup>

### Not Your Regular Roast Beef

*Roast beef, cheddar cheese, leaf lettuce, tomato, red onion and horseradish on ciabatta bread*

\$16<sup>95</sup>

### The Vegetarian Southern Star

*Pimento cheese, leaf lettuce, tomato and avocado on rye bread*

\$16<sup>95</sup>

## HOUSE-MADE SALADS\*

Please limit your choice to two types of salads per group. Choice of two salads + dressings (*Ranch, Italian, Bleu Cheese or Balsamic Vinaigrette*).

Southern Potato Salad

Greek Pasta Salad

Curry Chickpea Salad

Fruit Salad

Romaine Salad







# FRESH ORIGINS BISTRO SALADS

When your guests would like a light but substantial entrée, offer them one of our delicious bistro salads. Served with rolls, sweet iced tea, ice water and dessert bar. Please limit your choices to two types of salads per group.

*15 guest minimum*

## **Jamaican Me Crazy**

*Traditional Caribbean jerk chicken over field greens and mixed cabbage, grilled pineapple, and roasted peppers. Laced with citrus vinaigrette and served with a jalapeño corn muffin*

**\$16<sup>.95</sup>**

## **New World Caesar Salad**

*We make a classic Caesar salad, only we replace the romaine with kale, "The Super Food." It's topped with a marinated roasted chicken breast and finished with a creamy Caesar dressing and served with a Parmesan wafer*

**\$16<sup>.95</sup>**

## **Carolina on My Mind**

*Carolina-style slow-roasted pork rillettes on a bed of shredded cabbage and mesclun, sweet potato croûtons, and dressed with an eastern North Carolina-style vinaigrette*

**\$16<sup>.95</sup>**

## **The Florentine**

*Poached salmon fillet on baby spinach leaves with marinated red onions, grape tomatoes, crispy bacon, creamy goat cheese and a Cabernet vinaigrette*

**\$17<sup>.95</sup>**

## **The Brown Derby**

*House greens, turkey breast, bacon, boiled eggs grape tomatoes, scallions, cheddar cheese, bleu cheese, and laced with an herb vinaigrette*

**\$17<sup>.95</sup>**

## **Southwestern Steak Salad**

*Coffee crusted beef medallions and crisp house greens with corn salsa, cucumbers, feta cheese, tri-colored tortilla strips, and drizzled with a smoked tomato vinaigrette*

**\$17<sup>.95</sup>**

## **Black and Bleu**

*Spicy blackened chicken with house greens, grape tomatoes, diced cucumbers, bleu cheese and served with a Dijon vinaigrette*

**\$16<sup>.95</sup>**

## **The Santorini**

*Fire-roasted shrimp on crisp romaine lettuce with tomatoes, cucumbers, green peppers, feta cheese, Greek dressing, and toasted pita chips*

**\$17<sup>.95</sup>**

*\*\* Please limit your choice to 2 types of salads per group*





# BELLTOWER BUFFET

Looking for an option that's delicious and affordable? Try our Belltower Buffet and create your own buffet. Choose one entrée and two side dishes from the list below. Served with tossed green salad, rolls, dessert du jour and sweet iced tea with lemon and ice water. Catering service is based on a two-hour time frame.

*25 guest minimum*

\$19<sup>95</sup> per guest | Add any second entrée for \$2<sup>95</sup> per guest

## ENTRÉES

**Southern Fried Chicken**

*Hot and crispy*

**Buffalo Chicken**

*Nice full flavor with buffalo spice*

**Herb-Baked Chicken**

*Dusted with herbs and then baked to perfection*

**Sliced Roast Turkey with Dressing and Gravy**

*Sliced turkey garnished with dressing and gravy*

**Sliced Roast Beef and Gravy**

*Sliced roast beef lightly drizzled with gravy*

**Red Bean Ratatouille**

*Vegetarian and vegan*

**Vegetable Pot Pie**

*Vegetarian*

**Vegetable Lasagna**

*Vegetarian*

## SIDE DISHES

Macaroni and Cheese

Peppered Mashed Potatoes

Herb Wild Rice

Lemon Herb-Roasted Potatoes

Broccoli

Seasoned Fresh Vegetables

Honey-Glazed Carrots

Home-Style Green Beans

Buttered Corn

*All buffet menus are set menus and substitutions are not allowed.*





# DESIGN & DINE BUFFET

Customize your buffet with a myriad of options that are sure to please your guests. Choice of two entrées, two side dishes, and two salads from the list below. Served with fresh baked rolls, two chef's choice desserts du jour, sweet iced tea with lemon and ice water. Catering service is based on a two-hour time frame.

*25 guest minimum*

*\$27<sup>95</sup> per guest*



## ENTRÉES

### POULTRY

Southern-fried chicken  
Ranch baked chicken  
Herb baked chicken  
Poblano chicken  
Stuffed pimento cheese chicken  
Teriyaki grilled chicken  
Asian orange chicken  
Barbeque chicken  
Sliced roasted turkey with dressing

### SEAFOOD

Jambalaya  
Pan-seared salmon  
with a bourbon glaze

### BEEF

Beef brisket  
Sliced roast beef and gravy  
Beef tips and mushroom sauce  
Marinated flank steak  
Meat lasagna  
Baked ziti

### VEGETARIAN

Vegetable lasagna  
Eggplant parmesan  
Red bean ratatouille (vegan)  
Three cheese ziti  
Vegetable couscous

## CARVED OPTIONS

Upgrade one of your entrée choices to a carving station.

**Chef-Carved Top Round Beef**  
Extra \$10.<sup>00</sup> per guest

**Chef-Carved Black Oak Ham**  
Extra \$10.<sup>00</sup> per guest

**Chef-Carved Roast Turkey**  
Extra \$8.<sup>00</sup> per guest

## SIDE DISHES

### POTATOES AND GRAINS

Macaroni and cheese  
Mashed redskin potatoes  
Peppered mashed potatoes  
Mashed sweet potatoes  
Au gratin potatoes  
Roasted potatoes  
Brown rice  
Basmati white rice  
Herb wild rice

### VEGETABLES

Baked beans  
Broccoli  
Roasted cauliflower  
Buttered corn  
Green bean casserole  
Honey-glazed carrots  
Seasonal fresh vegetables  
Tomato and zucchini tian

### SALADS

Fruit salad  
Romaine salad with two dressings  
Spinach salad  
Waldorf salad  
Quinoa asian salad  
Tomato and mozzarella salad  
Caesar salad  
Greek pasta salad  
Southern potato salad

*All buffet menus are set menus and substitutions are not allowed.*

# CENTENNIAL BUFFETS

From barbeque to Mediterranean cuisine, we can provide a themed buffet to delight your guests. All buffets are served with iced tea with lemon and ice water. Catering service is based on two-hour time frame.

*25 guest minimum*

## GFB – GLUTEN-FRIENDLY BUFFET

\$23<sup>95</sup> per guest

- Sirloin with Chimichurri Sauce
- Grilled Chicken with Roja Sauce
- Seasonal Roasted Vegetables
- Black Beans + Rice
- Cranberry Almond Spinach Salad
- Flourless Chocolate Cake

## ASIAN FUSION

\$22<sup>95</sup> per guest

- Glazed Orange Chicken Breast
- Kung Pao Eggplant
- Mandarin Spinach Salad
- Stir-Fried Asian Vegetables
- Coconut Rice
- Strawberry Mousse Cake with Coconut and Green Tea

## SOUTHERN GOODNESS

\$22<sup>95</sup> per guest

- Sage + Cumin Rubbed Pork Loin
- Ranch-Baked Chicken
- Baked Sweet Potatoes
- Kale Caesar Salad
- Buttered Corn
- Collards with Ham Hocks
- Assorted Yates Mill Bakery Cupcakes

## ITALIAN FRESH

\$22<sup>95</sup> per guest

- Chicken Marsala
- Bowtie Primavera
- Fresh Zucchini with Onions
- Tomato + Mozzarella Salad
- Garlic + Herb Pull Apart
- Orange-Scented Cannoli with Chocolate Shavings



## DOWN HOME COOKING

\$22.<sup>95</sup> per guest

Fried Pork Chops  
Chicken Pot Pie  
Cucumber + Tomato Salad  
Peppered Mashed Potatoes  
Gravy  
Home-Style Green Beans  
Rolls  
Peach Crumble with Whipped Cream

## MEDITERRANEAN

\$22.<sup>95</sup> per guest

Moroccan Chicken  
Vegetable Tagine  
Fresh Vegetable Sauté  
Hummus with Pita Wedges  
Tomato + Cucumber Salad  
Walnut Baklava

## WOLFPACK BARBEQUE

\$21.<sup>95</sup> per guest

Pork Barbeque  
Fried Chicken  
Collards with Ham Hocks  
Buttered Corn  
Cole Slaw  
Potato Salad  
Corn Muffin  
Banana Pudding

## SOUTHWESTERN FIESTA BAR

\$21.<sup>95</sup> per guest

Taco Seasoned Beef  
Vegetarian Tamale  
Southwestern Rice  
Refried Beans  
Corn Taco Shells + Flour Tortillas  
Cheddar Cheese, Sour Cream,  
Shredded Lettuce, Tomatoes  
+ Onions  
Green Salad with  
Oranges + Red Onions  
Tres Leches Cake  
Tortilla Chips

ADD ADDITIONAL VEGETARIAN ENTRÉE  
TO ANY CENTENNIAL BUFFET:

\$2.<sup>95</sup> per guest

Vegetable lasagna  
Red bean ratatouille (vegan)  
Eggplant parmesan  
Three cheese ziti  
Vegetable couscous







# HOT OFF THE GRILL

Take your event outdoors with our old-fashioned cookout!

*25 Guest Minimum*

\$19<sup>95</sup> per guest

Grilled burgers and hot dogs with buns

Leaf lettuce, tomato, onions, and condiments

Sliced cheese tray

Cole slaw

Baked beans with molasses

Hot dog chili

Potato chips

Choice of lemonade or sweet iced tea

Assorted large cookies

## ADDITIONAL OPTIONS

Veggie Burgers

\$1<sup>75</sup> per guest

12-oz. Canned sodas or bottled water

\$1<sup>75</sup> each



# PLATED PERFECTION

If you want to add an elegant touch to your catered affair, choose a full-service plated meal to delight your guests. Each meal comes with your choice of a house or Caesar salad, chef's selected starch, vegetable, rolls and choice of dessert. The tables are preset with ice water and sweet tea will be available upon request. Your meal will also include coffee service with dessert.

*25 guest minimum*



## ENTRÉES

### Chicken Breast Supreme

*Roasted breast of chicken topped with a creamy supreme sauce of applewood smoked bacon, wild mushrooms and a blend of cheeses.*

\$32<sup>95</sup>

### Oven Roasted Mushroom Chicken Breast

*Topped with a mushroom madeira sauce.*

\$32<sup>95</sup> per guest

### Arugula Stuffed Chicken

*Garlic and wilted arugula stuffed chicken breast.*

\$31<sup>95</sup> per guest

### Prime Rib

*Roasted prime rib au jus, served with horseradish.*

\$44<sup>95</sup> per guest

### Beef Tenderloin Steak

*Grilled garlic and rosemary-marinated beef tenderloin.*

\$43<sup>95</sup> per guest

### Pan Roasted Atlantic Salmon

*Finished with a dell bechamel sauce.*

\$31<sup>95</sup> per guest

### Surf and Turf

*Petite filet with an aged port wine glaze and jumbo lump crab stuffed shrimp, topped with a Madagascar vanilla bean beurre blanc.*

\$43<sup>95</sup> per guest

### Cabernet Braised Boneless Short Ribs

*Garnished with rich root vegetable glaze.*

\$36<sup>95</sup>

### Coca-Cola brined Pork Loin

*Topped with a strawberry bacon jam.*

\$36<sup>95</sup>

### Espresso-Rubbed Pork Tenderloin

*Tender roasted espresso-rubbed pork tenderloin served with a sweet port wine reduction sauce.*

\$36<sup>95</sup> per guest

### Roasted Turnip + Vegetable Ratatouille

*Roasted turnip stuffed with vegetable ratatouille, warm lentils and a fire-roasted tomato sauce.*

\$26<sup>95</sup> per guest

### Cauliflower Three Ways

*Cauliflower prepared in three ways: caramelized, herb roasted, and mashed and topped with eggplant caponata and drizzled with basil oil. Served with bibb lettuce with fresh herbs.*

\$26<sup>95</sup> per guest

### Vegetable Tagine

*Moroccan tomato and roasted vegetable stew with garden vegetables, apricots and raisins over couscous.*

\$26<sup>95</sup> per guest

## DESSERT SELECTIONS

### Cheesecake with Fresh Fruit

*Strawberry coulis, fresh berries*

### Chocolate Swirl Cheesecake

*Chocolate sauce, chocolate curls*

### Lemon Meringue Tart

*Lemon curd, sweet meringue, raspberry coulis*

### Tiramisu

*Sweet mascarpone cream, espresso, cocoa*

### Strawberry Mousse Cake with Coconut + Green Tea

*Coconut frangipane, green tea*

### Chocolate Mousse Cake

*Chocolate brownie, chocolate mousse, fresh fruit*

### Flourless Chocolate Cake

*Whipped cream, macerated berries*

### Peach Pie with Whipped Cream

*Whipped cream, caramel sauce*

### Pecan Pie

*Whipped cream, chocolate curls*

*All plated menus are set menus and substitutions are not allowed.*







# RECEPTION PACKAGES

Wow your guests with a display of delicious and savory treats. Enhance your event by adding appetizers or tray and displays. Hors d'oeuvre party trays and packages are based on a two-hour time frame and not designed to replace a daily meal. Therefore, receptions that are longer than the allotted time frame or intended to replace a meal may require additional food to adequately serve your guests. Packages are sold per person, but based on 25-guest minimum.

## COOL AND CRISP

\$14<sup>95</sup> per guest

Fruit tray

Cubed cheese tray with crackers

Vegetable tray with goat cheese ranch dip

Sweet iced tea and spa water

## BOLD AND WARM

\$16<sup>95</sup> per guest

Artichoke dip with assorted breads

Meatballs in a moonshine BBQ sauce

Cheese and fruit platter

Assorted tea cookies

Sweet iced tea and spa water

## ROBUST AND SAVORY

\$19<sup>95</sup> per guest

Beef and boursin canapés

Pesto chicken skewers

Traditional and roasted red pepper hummus,  
served with toasted pita chips

Cheese and fruit platter

Vegetable tray with goat cheese ranch dip

Assorted Yates Mill Bakery dessert bars

Sweet iced tea and spa water

Additional hors d'oeuvres in the *Trays and Displays* section can be ordered to enhance your reception package.







# TRAYS + DISPLAYS

## HORS D'OEUVRES

Complement your reception with a tray display or special hors d'oeuvres. There is a 25 person minimum on most displays unless otherwise noted.

### CHICKEN

#### Chicken Strips with Honey Mustard Sauce

*Lightly breaded and fried chicken tenders  
with sweet and tangy honey mustard*

\$5.<sup>95</sup> per guest

#### Sweet Mango Curry Chicken Bouchées

*Flakey pastry cups filled with curried chicken  
and garnished with a sweet mango chutney*

\$5.<sup>95</sup> per guest

#### Buffalo Wings

*Wings tossed in a hot buffalo sauce*

\$6.<sup>95</sup> per guest

#### Sesame Chicken Skewers

*Chicken skewers marinated in a  
sweet sesame sauce*

\$5.<sup>95</sup> per guest

#### Spicy Chicken Skewers

*Marinated buffalo-style chicken skewers*

\$5.<sup>95</sup> per guest

#### Assorted Tea Sandwiches

*Chicken salad, egg salad and pimento*

\$4.<sup>95</sup> per guest

### BEEF, PORK + LAMB

#### Meatballs

*Chipotle BBQ, bourbon, or Swedish*

\$5.<sup>95</sup> per guest

#### Meatloaf Sliders

*House-made meatloaf served on slider buns*

\$6.<sup>95</sup> per guest

#### Boursin Canapé

*Toasted focaccia crostini with boursin, sliced  
tenderloin and micro greens*

\$4.<sup>95</sup> per guest

#### Beef Koftas with Saffron Mint Yogurt Dip

*Lightly spiced beef skewers served with traditional  
yogurt dip*

\$5.<sup>95</sup> per guest

#### Sausage-Stuffed Mushroom Caps

*Fresh mushroom caps stuffed with sweet Italian  
sausage and breadcrumbs*

\$5.<sup>95</sup> per guest

#### Braised Pork Belly Crostini with Radish and Apple Butter

*Braised local pork belly on crostini with local apple  
butter and a radish salad*

\$5.<sup>95</sup> per guest

**Pork Pot Stickers in  
Asian Dipping Sauce**

*Traditional pot sticker dumpling filled with ground pork, ginger and scallions*

\$5<sup>95</sup> per guest

**Lollipop Lamb Chops with Molasses  
Dijon Glaze and Mint Pesto**

*Tender baby lamb chops*

\$12<sup>95</sup> per guest

**Antipasto Display**

*Display of cheeses, meats, olives and marinated vegetables; served with crostini*

*Serves 25*

\$92<sup>00</sup> per tray

**Fried Coconut Shrimp**

*Each shrimp is lightly fried with a tropical coconut infused coating*

\$7<sup>95</sup> per guest

**Grilled Shrimp Platter**

*Choose a platter of grilled shrimp: blackened, pesto, or traditional seasonings*

*Serves 25*

\$149<sup>00</sup> per tray

**Shrimp Louie Shooter**

*Shrimp Louie in a shot glass*

\$4<sup>95</sup> per guest

**Bacon Wrapped Scallops**

*Bite size sea scallop wrapped with bacon*

\$12<sup>95</sup> per guest

**Mini Crab Cakes Garnished  
in Remoulade Sauce**

*Appetizer sized crab cake topped with a remoulade sauce*

\$7<sup>95</sup> per guest

**Smoked Salmon Canapé**

*Cornets of smoked salmon on pumpernickel wedges and garnished with cream cheese*

\$6<sup>95</sup> per guest

**Grilled Salmon with  
Peach Barbeque Sauce**

*Grilled Atlantic salmon drizzled with a house-made peach barbeque glaze*

\$145<sup>00</sup> per platter

**VEGETARIAN**

**Olive Tapenade and Herbed  
Goat Cheese Crostini**

\$5<sup>95</sup> per guest

**Florentine Stuffed Mushrooms**

*Mushrooms stuffed with a seasoned spinach mix*

\$5<sup>95</sup> per guest

**Jalapeño Poppers**

*Breaded and fried cheddar stuffed jalapeños*

\$5<sup>95</sup> per guest

**Spicy Black Bean Cakes**

*Bite sized spicy black bean cakes garnished with roasted red pepper and mango coulis*

\$5<sup>95</sup> per guest

**Mini Egg Rolls with  
Sweet and Sour Sauce**

*Traditional fried wrapper filled with shredded vegetables and served with dipping sauce*

\$5<sup>95</sup> per guest

**Hot Artichoke Dip  
with Artisan Breads**

*Warm and creamy dip with artisan breads*

*Serves 50*

\$149<sup>00</sup> per display



**Brie and Apricot on  
Hot Pepper Jelly Toasts**

*Crostini with velvety Brie and garnished  
with a spicy pepper compote*

\$5<sup>95</sup> per guest

**Brie en Croute with Raspberry Sauce**

*Creamy Brie filled with a sweet raspberry sauce,  
then wrapped in a pastry shell and baked until  
golden brown. Served with crackers*

*Serves 50*

\$98<sup>00</sup> per display

**Spanakopita**

*Phyllo pastry filled with seasoned spinach  
and baked to perfection*

\$5<sup>95</sup> per guest

**Veggie Crudité Shooters**

*Shot glass of goat cheese ranch dip with crisp  
garden fresh sticks of red and yellow peppers,  
carrots and celery*

\$4<sup>95</sup> per guest

**Fresh Vegetable Tray with  
Goat Cheese Ranch Dip**

*Garden fresh vegetables with a tasty dip*

Trays:

25 - \$54<sup>00</sup>

50 - \$108<sup>00</sup>

**Roma Tomato and Mozzarella Platter  
with French Bread**

*Slices of vine ripened tomatoes and creamy  
mozzarella cheese garnished with an herb balsamic  
reduction and served with French bread crostini.*

*Serves 50*

\$125<sup>00</sup> per platter

**Mini Marinated Caprese Skewers**

*Mini skewers of mozzarella, tomato and basil*

\$4<sup>95</sup> per guest

**Fresh Fruit Tray**

*Seasonal fresh cut fruit*

Trays:

25 - \$63<sup>00</sup>

50 - \$125<sup>00</sup>

**Classic Cheese Platter**

*Classic cubed cheese display garnished with fruit  
and served with assorted crackers*

Tray Serves 25 - \$58<sup>00</sup>

**Gourmet Cheese Tray  
with Artisan Breads**

*Assorted international cheeses and spreads served  
with artisan breads*

Tray Serves 25 - \$95<sup>00</sup>

**Spinach Dip with Artisan Breads**

*House-made spinach dip served with artisan breads*

*Serves 25*

\$49<sup>00</sup>

**Traditional and Roasted Red Pepper  
Hummus with Toasted Pita Chips**

*House-made traditional and roasted red pepper  
hummus, served with toasted pita wedges*

*Serves 25*

\$49<sup>00</sup>

**“Los Lobos” Tortilla Chips and Salsa**

*House-made chips served with traditional salsa  
fresco*

*Serves 25*

\$39<sup>00</sup>

# SNACKS

## **Kettle Chips**

*Serves 20*

\$9<sup>95</sup> per bag

## **Pretzel Gems**

*Serves 30*

\$10<sup>95</sup> per bag

## **Goldfish Crackers**

*Serves 30*

\$16<sup>95</sup> per box

## **Mixed Nuts**

*Serves 40*

\$36<sup>00</sup> per jar

## **Trail Mix**

*One pound of house-made mix*

*Serves 12*

\$12<sup>95</sup> per pound

## **Peanuts Only**

*Serves 50*

\$39<sup>00</sup> per jar











# **YATES MILL BAKERY DESSERTS, PASTRIES & SWEETS**



All Yates Mill Bakery items are sold by the dozen unless otherwise noted.

### Breakfast Breads

*Banana nut, morning glory, chocolate chocolate chip, blueberry or apple cinnamon*

\$16.<sup>95</sup> per loaf

### Assorted Muffins

*Blueberry with oat streusel, chocolate chocolate chip and banana walnut*

\$19.<sup>95</sup> per dozen

### Cinnamon Pull-Aparts

*Cinnamon and sugar pull-apart bread topped with cream cheese icing*

*Serves 24*

\$26.<sup>95</sup>

### Scones

*Assortment of cranberry orange and white chocolate cinnamon*

\$26.<sup>95</sup> per dozen

### Coffee Cake

*Chocolate chip cinnamon streusel, cinnamon streusel or raspberry*

\$19.<sup>95</sup> per dozen

### Pound Cake

*Poppy seed, vanilla or marble*

\$16.<sup>95</sup> per loaf

### House-Made Cookies

*Assortment of snickerdoodle, oatmeal raisin and chocolate*

\$16.<sup>95</sup> per dozen

### Your Choice House-Made Cookies

*You choose the flavor: Snickerdoodle, oatmeal raisin or chocolate*

\$17.<sup>95</sup> per dozen

### Assorted House-Made Specialty Cookies

*Almond white chocolate, chocolate espresso and oatmeal chocolate cranberry*

\$17.<sup>95</sup> per dozen

### Flourless Chocolate Cookies (Gluten-friendly)

\$17.<sup>95</sup> per dozen

### Brownies

*Walnut or chocolate chip*

\$18.<sup>95</sup> per dozen

### Cream Cheese Brownies

\$18.<sup>95</sup> per dozen

### Oat Bars

*Raspberry or apricot*

\$19.<sup>95</sup> per dozen

### Cupcakes

*Chocolate, vanilla or red velvet*

\$29.<sup>95</sup> per dozen

### Mini Specialty Cupcakes

*Red velvet, salted caramel, lemon raspberry and chocolate*

\$15.<sup>95</sup> per dozen

## SPECIAL OCCASION SHEET CAKE

Double-layer sheet cake with choice of chocolate or vanilla Italian buttercream icing. Flavors of cakes: Vanilla, chocolate, red velvet, marble, or lemon

### Quarter Sheet

*Serves 24*

\$48.<sup>00</sup> per cake

### Half Sheet

*Serves 48*

\$79.<sup>95</sup> per cake

### Full Sheet

*Serves 98*

\$119.<sup>95</sup> per cake

*Add a simple decoration such as "Congratulations", "Happy Birthday", or "Thank You" on any of our Special Occasion Cakes free of charge. If you wish to have a custom logo or artwork on your cake, a \$25.00 fee applies.*







# BEVERAGES

## Punch

*Lemonade or pineapple*

*Serves 12-16*

*3 gallon minimum*

\$14<sup>95</sup> per gallon

## Coffee

*Serves 12-16*

*3 gallon minimum*

\$21<sup>00</sup> per gallon

## Sweet and Unsweetened Iced Tea

*Serves 12-16*

*3 gallon minimum*

\$9<sup>95</sup> per gallon

## Spa Water (Fruit Infused Water)

*Serves 12-16*

*3 gallon minimum*

\$6<sup>95</sup> per gallon

## Spa Water (Basil and Cucumber)

*Serves 12-16*

*3 gallon minimum*

\$6<sup>95</sup> per gallon

## Ice Water

*3 gallon minimum*

\$4<sup>95</sup> per gallon

## Dasani Bottled Water

\$1<sup>50</sup> each

## 12oz. Canned Sodas

\$1<sup>75</sup> each

## BAR SETUP FOR ALCOHOL

### Plastic Cup Bar Setup with Napkins and Ice

\$3<sup>95</sup> per guest

### Glassware Bar Setup with Napkins and Ice\*\*

*Includes 6 ½ oz. wine glass and 10 oz. beverage goblet. Additional charges may occur if you require other types of glassware, e.g. Martini, Pilsner, Rocks, etc.*

\$4<sup>95</sup> per guest

### Bartender

*A bartender is required to serve alcohol. Please see policies for more information when serving alcohol on campus.*

\$75<sup>00</sup> per hour



™  
**HOWLING COW**  
THE CREAM FROM NC STATE UNIVERSITY



# HOWLING COW<sup>®</sup> ICE CREAM

Everyone loves ice cream, especially when it is NC State's own Howling Cow<sup>®</sup> premium ice cream! It's made on campus with fresh milk and cream from our local dairy cows.

## ICE CREAM SOCIAL

*35 guest minimum*  
\$7<sup>95</sup> per guest

Howling Cow<sup>®</sup> ice cream served with all the toppings listed below. Rave! delivers the ice cream, toppings and provides the bowls, spoons and napkins only. The Ice Cream Social package comes with your choice of either chocolate or vanilla ice cream. **To add servers to your social, add \$20 per server per hour.**

Prices are based on a two-hour time frame. If servers for your ice cream social are needed, add \$20 per server per hour. We recommend one server per 35 guests.

### INCLUDED TOPPINGS

- Nuts
- Chocolate syrup
- Caramel
- Sprinkles
- Whipped cream

### ADDITIONAL TOPPINGS:

*Choose any 2 to be included with your Ice Cream Social*  
\$1.95 per Guest

- Fresh berries
- Crushed oreo cookies
- Crushed butterfinger
- Crushed heath bars
- Cherry halves

### Wolf Pup Ice Cream Social

*Minimum 72 cups/guests*  
*One flavor per 24 cups*  
\$3<sup>95</sup> per guest

For smaller groups, enjoy individual Howling Cow<sup>®</sup> ice cream cups (chocolate, vanilla, strawberry). Includes nuts and chocolate syrup.

# GUIDELINES

## CATERING AND EVENT PLANNING SERVICES

Bringing the best combination of award-winning fine cuisine and professional staff, Rave! Catering will deliver elegance and attention-to-detail to every event. Rave! Catering can do it all, whether you are hosting a small meeting where the presentation of coffee and an array of Yates Mill pastries help set the tone or a large served dinner for faculty and staff where every minute detail contributes to the overall experience. Consider It Done!

Rave! Catering is a division of Campus Enterprises, the lead organization for retail and hospitality on the NC State University Campus. Please call our office at 919.515.7283 and speak to our experienced staff to help develop the perfect menu, develop a theme and create the perfect atmosphere for your event.

# THINGS TO KNOW

## ORDERING

To ensure a successful event, please reserve your date as soon as possible. All catering orders need to be placed with us one (1) week in advance. For large parties over 300 guests or custom created menus we request that your order is placed with us at least two (2) weeks in advance.

Your order will include menu choices and your estimated number of guests, location, time, date and program information. If your order is placed with insufficient notice, we may be unable to accommodate your needs or you may be subject to additional charges.

## GUARANTEE YOUR GUEST COUNT

Your catered event is an agreement between you and Rave! Event services. For menus, a guaranteed minimum number of guests must be given to us by noon, seven (7) days prior to your event. Once given, the guaranteed minimum number may not be decreased. Billing will be based on your guaranteed number or actual attendance, whichever is higher.

DAY OF YOUR EVENT:	GUARANTEE DUE BY NOON:
Monday	Monday – prior event
Tuesday	Tuesday – prior event
Wednesday	Wednesday – prior event
Thursday	Thursday – prior event
Friday	Friday – prior event
Saturday	Monday – prior event
Sunday	Monday – prior event

## LOCATION AND AGENDA

Your event location will be fully set for your guests 15 minutes prior to your serving or start time. Please discuss your agenda with your Rave! Event Coordinator in advance if service times need to be altered, and provide us with a copy of your program when available seven (7) days prior to event.



## CHANGE ORDER POLICY

Change orders are alterations made to the event environment such as: room sets, , timeline changes, location or menus cannot be accommodated once the guarantee due date has passed.

## CANCELLATION POLICY

All orders will incur a 50% fee of the estimated charges should the event be canceled with in two working days. Cancellations with one working day of the function will be billed in full.

## 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, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform Rave! Catering 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48-hour time period, they will be billed 35% fee of the estimated total cost. All other scenarios will revert to the normal cancellation policy.

## SPECIAL DIETARY NEEDS AT CATERING EVENTS

We are committed to meeting the needs of guests who have special dietary needs such as vegan, vegetarian diets, food allergies or intolerances.

Rave! Catering Coordinators can reasonably guide event planners in booking events and making menu selections which can accommodate their guests. In most instances, food allergies and intolerances can be managed. When events are booked in which special requests such as vegetarian or allergen details are disclosed, we will provide the client colored cards and labels to assist in correct service to the guests.

Rave! Catering does not label all allergens at catered functions.

With advance notice, Rave! Catering can generally accommodate most guests who must avoid the most common food allergens, as well as gluten.

## MENU ITEM MINIMUMS

Some of the menus that Rave! Catering services offers may have a minimum guest count on which pricing is based. These minimum guest counts MUST be adhered to. On rare occasions exceptions may be granted by the Rave! Catering Director and Assistant Director.

## MENU PRICING

The menu prices published by Rave! Catering services are intended to be the prices charged for the duration of the catering year. Due to the possibility of sharp price changes in food costs, Rave! Catering services reserves the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments of replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

## LINEN

Rave Catering! will provide linen for food tables (except when the event is delivery only). Linen will also be provided for guest tables if the event includes a plated meal or buffet meal. This does not include linen for miscellaneous tables such as registration, cocktail tables, award tables, etc. Linen can be added to any event for the below fees. Your Sales Coordinator can assist with size and quantity needs.

114" Black or White | \$10.00 each, 85" Black or White | \$10.00 each, 132" Black or White | \$12.00 each

## CHINA FEE

China service is included in the per person price for all events held within the Talley Student Union. For events outside the Talley Student Union, an upgrade to china service is available for \$5.00/guest (this upgrade also includes linen for guest tables).

## LIABILITY

In accordance with NC Health Department regulation, any leftover food remains the property of Rave! Catering and under law must be disposed of by the caterer and cannot be removed by the client. No outside food or beverage may be provided by others at your event without our express permission.

## SERVICE CHARGES

With the exception of full day break service, most events have a two (2) hour time limit. Please check each menu section carefully for specifics regarding service charges for exceeding designated time allowances. Additional staff can be scheduled if your event exceeds event time limit, a fee is associated with this service.

## ALCOHOLIC BEVERAGES

Rave Catering Policies for Alcohol served on Campus: Per Campus policy alcohol cannot be served before 5:00 pm on campus. Alcohol can only be served in conjunction with Food during a reception or dinner. Alcohol service is only available to clients with events booked with Rave Catering. Service of alcohol requires a bartender in attendance. Bartenders are scheduled by Rave and a Per-hour charge Per-bartender is associated with this service, please contact the Rave Catering office for details.

For your convenience Rave Catering offers a Beer & Wine beverage package to our guests, Please speak to your Rave Coordinator. Rave can also receive the client's delivery of alcohol at the Talley Student Union for your event. Rave Catering will then transport the alcohol to the venue when needed. Any leftover alcohol must be picked up from the Talley Student Union within 48 hours of your event or the product becomes property of Rave. A fee is associated with this service.

Full Glass Bar Set-up or a plastic bar-set up can be selected by the client based on the profile of your event. A fee is associated with this service. The use of Kegs requires that special conditions are met, your Rave Coordinator can provide that information. McKimmon Center oversees their own policy and procedures for Alcohol/Bar Service. Please confirm with McKimmon staff when booking and planning alcohol service.

## MENU PRICING

The menu prices published within this document are intended to be the prices charged for the duration of the catering year. Because of occasional increases in food costs, we reserve the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments or replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

## BILLING

For NC State University Departments: a university account number will be required when booking your event. A service contract will be mailed, faxed or e-mailed to you for your review prior to the event. Please check the information carefully, sign and return the contract to Rave! Catering. If there are questions or corrections, please contact the sales office at 919.513.7283.

For Non-University Customers: a service contract will be mailed, faxed or e-mailed to you for your review prior to your event. Please check the information carefully, then sign and return it to our sales office. If there are questions or corrections, please contact us at 919.515.7283

For Non-University Clients a 25% non-refundable deposit is required at the time of booking to confirm your event. Balance is required when the final guest guarantee is given.



Following your event, an invoice will be mailed to you. Please check this invoice carefully. If there are no changes, the charges for your event will be automatically deducted from the university account designated in the contract. Campus departments are exempt from sales tax. If you have any question concerning your invoice please call our accounting office at 919.515.3618. We also accept Visa, MasterCard, Discover Card and American Express.

We make every effort to maintain the availability of products listed on the menu; however there may be instances when the manufacturer or distributor discontinued items without notice.

### EVENT AGENDAS

Catering events are sometimes planned in conjunction with meetings or seminars that vary in length of time. Please discuss all event details with your event planner so we can recommend the best service options to accommodate your needs. Client's event timelines and agendas must be provided with your final guarantee seven (7) days prior to event.

### TABLES AND CHAIRS FOR EVENTS

Rave! Catering services does not provide tables or chairs for events located outside or not held in the Talley Student Union. Tables and chairs are the responsibility of the client. Tables must be set up at least two (2) hours prior to your event. Speak to your McKimmon agent.

### MCKIMMON CENTER STAFF ALLOWANCE

All service and staffing for McKimmon is based on the event time frame of 2 hours. Our server charge for additional servers is based on \$20.00 per server per hour. Served china-plated meals that are scheduled at the McKimmon Conference and Training Center which exceed 300 guests will be charged a \$1.00 per guest staffing fee for additional staffing needs

### DISCLAIMER

Rave! Catering makes every effort to mark food allergens and train staff appropriately; however, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency of ingredients without our knowledge, and product availability may fluctuate.

Please Note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

NC STATE

**Rave!**  
CATERING

Rave! Catering is part of Campus Enterprises.  
Learn more at [campuserprises.ncsu.edu](http://campuserprises.ncsu.edu)

*Fall 2022*

PHONE 919.515.7283  
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