



CATERING MENU



Making It Better To Be There Since 1929®

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We believe in the power of hospitality to connect with people.

That's why at event destinations across North America and the United Kingdom, Centerplate has been defining the standard of culinary excellence for more than 85 years. Whenever people come together, we have a common mission: **Making It Better To Be There.**

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Raleigh Convention Center, Duke Energy Center for the Performing Arts, and Red Hat Amphitheater.

Our style is collaborative, and our Raleigh team is delighted to work with you to ensure your experience here is seamless, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

We are dedicated to helping you achieve extraordinary results.



A SPECIAL MESSAGE...

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Centerplate, the exclusive caterer at the Raleigh Convention and Performing Arts Complex, is looking forward to welcoming show management, exhibitors and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remain at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Our Chef, Phillip Evans, will oversee with the implementations and compliance of CDC, along with state or local health directives. He will work with the local health department, provide continued training on new standards of operations at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner.

Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned area
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped flatware
- Only PC condiments to be provided
- QR on Demand and Touchless payments options are readily available at retail locations

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”



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RALEIGH CONVENTION &
PERFORMING ARTS COMPLEX



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jump immediately to that page.*

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CENTERPLATE'S COMMITMENT TO QUALITY

We are very supportive of healthy choices at events by providing a wealth of fresh and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood and lean meats.

Our culinary staff is also available to event planners throughout the planning process, and we solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include chef-attended stations in which guests can assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



SERVICE DIRECTORY

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Gluten Free Items

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten free, or allergen free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

 **Vegan Items**

 **Vegetarian Items**

MEALS WITH A MEANING

Double Your Impact with “Share Your Meal”

Did you know that 1 in 9 Americans are food insecure, including over 11 million children?

Community often begins with a meal and we’re proud to serve meals that set the stage for stronger, thriving communities and organizations. In partnership with the **Food Bank of Eastern and Central North Carolina**, our Share Your Meal program enables your organization to donate meals directly to those in need. To maximize the impact of your gift, Centerplate and the Raleigh Convention & Performing Arts Complex will match 100% of your contribution to double the number of meals donated.

When you choose to Share Your Meal, attendees will appreciate your organization’s commitment to giving back in a memorable, impactful way. We hope this act of “paying it forward” inspires them to carry on the spirit of contributing, whether through your organization or in their home communities.

Here’s how Share Your Meal works:

- Order additional meals (25 minimum) for one of your planned meal functions.
- No service charge will be applied on additional meals.
- Centerplate and the RCC will match your contribution.
- Meals will be packed up and distributed to the Food Bank of Eastern and Central North Carolina.
- At your event, share the good news with your attendees!

Please note that your total number of donated meals must be confirmed at least (7) days in advance to coordinate with the Food Bank of Eastern and Central North Carolina.



RALEIGH CONVENTION & PERFORMING ARTS COMPLEX



“A Seat At The Table”

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Southern Cuisine Featuring North Carolina’s Women-Owned and BIPOC* Farmers and Food Producers

PASSED HORS D’OEUVRES

- GF Southern Red Velvet Deviled Egg Parfait**
With crispy bacon
FARMS – Grass Grazed Farms, Pine Knot Farms
- Vt Sweet Potato Biscuit**
Whipped cream cheese, pepper jelly
FARMS – Hines Family Farms, Peggy Rose’s Pepper Jellies
- Vt Sungold Tomato & Eggplant Chow Chow, Crispy Corn Bread Crostini**
With barrel-aged apple cider and micro basil
FARMS – New Ground Farm, Sweet Peas Urban Garden

SMALL PLATES

- Catfish Po’ Boy on Yeast Roll**
Hydroponic bibb, bread and butter remoulade
FARMS – MG3 Farms, Fogwood Food
- Vt Buttermilk Green Tomato, Whipped Farmer’s Cheese, Micro Herb Salad**
With caramelized onion jam
FARMS – Hines Family Farm, Paradox Farms, Sweet Pea Urban Garden
- Southern Fried Chicken and Krispy Kreme “Waffle”**
With champagne mustard aioli
FARMS – Grass Grazed Farms, Peggy Rose’s Pepper Jellies

COASTAL TO COUNTRY

- Southern Deviled Shrimp Shooter**
With pepper jelly remoulade
FARMS – Peggy Rose’s Pepper Jellies
- Mini Pots of Brunswick Stew**
Stewed pork & chicken, lima beans, blistered corn, okra
FARMS – Pine Knot Farms, New Ground Farm
- Biscuit Bar**
Cheddar– scallion biscuit, sweet potato biscuit, buttermilk biscuit, pimento cheese, black-eyed pea hummus, whipped honey butter, local jams & jellies
FARMS – Paradox Farms, Fogwood Food, Peggy Rose’s Pepper Jellies



“A Seat At The Table” *continued*

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Southern Cuisine Featuring North Carolina’s Women-Owned and BIPOC* Farmers and Food Producers

PIG PICKIN WITH ALL THE FIXINS

Chef-Carved Pork Belly Porchetta

Stuffed with smoked pork and heirloom collards.
Serve with southern corn muffins and barbeque sauces.

FARMS – Pine Knot Farms, New Ground Farms

Vt Broccoli & Bacon Salad

Pickled red onions, cheerwine vinaigrette

FARMS – Hines Family Farms, Pine Knot Farms

Smoked & Creamed Mustard & Turnip Greens

FARMS – Hines Family Farms

Vt GF Carolina Cast Iron Rice with Okra & Peppers

FARMS – New Ground Farm

SWEETS

Vt Peanut & Pepsi Float with Buttermilk Ice Cream

FARMS – America’s Best Nut Co.

Vt Sweet Potato Pie & Apple Slaw

FARMS – Hines Family Farms

Vt Hummingbird Cake

With peach jam and cream cheese frosting

FARMS – Fogwood Food

**Independent farmers and ranchers who are Black, Indigenous and People of Color*



BIPOC* FARMS

HINES FAMILY FARMS – Jacksonville, NC

Donald Hines & Family

Black Farmer – Producing broccoli, cucumbers, eggplant, green pepper, yellow squash, zucchini, tomatoes (red slicer and green), rattlesnake beans, mustard and turnip greens.

hinesfamilyfarms.com

MG3 FARMS – Maxton, NC

Roderick McMillan & Family

Native American Lumbee Farmer –

Producing hydroponic romaine, hydroponic red and green Bibb lettuce and fresh Butter Head lettuce.

www.facebook.com/MG3-Farms

NEW GROUND FARM – Pembroke, NC

Millard and Connie Locklear

Native American Lumbee Farmer –

Producing heirloom collards, radishes, watermelon-Easter eggs, Hakurei turnips, sungold tomatoes, Asian eggplant, okra, and mini bell peppers.

www.facebook.com/New-Ground-Family-Farm

WOMEN-OWNED

PARADOX FARM – West End, NC

Sue Stovall

Producing specialty fresh and aged goat cheeses, and cow's milk cheese. Varieties include award-winning chèvre, Camembert, and feta, among other unique creations.

paradoxfarmcreamery.com

SWEET PEAS URBAN GARDEN

– Raleigh, NC

Tami Purdue

Producing over fifty-five varieties of microgreens, vegetable shoots and edible flowers — exemplifying the precepts of the urban farm movement.

www.sweetpeasurbangardens.com

BLUE THUMB FARMS – Zebulon, NC

Mary Cove and Allison Culbreth

Producing clean and green, healthy herbs and salad mixes like hydroponic baby kale, baby arugula, baby romaine, baby iceberg, spring mix and living basil.

www.bluethumbfarms.com

WOMEN-OWNED

AMERICA'S BEST NUT CO.

– Rocky Mount, NC

Betsy Owens & Jack Lawrence

Producing a variety of roasted gourmet peanuts made from only the finest Virginia-type peanuts.

www.americasbestnutco.com

FOGWOOD FOOD

– Reidsville, NC

Brenda Sutton

Producing small batch specialty jams, jellies, and syrups — all made with local fruits — as well as dehydrated Shiitake mushroom products.

www.fogwoodfood.com

PEGGY ROSE'S PEPPER JELLIES

– Wake Forest, NC

Peggy Rose

Producing award-winning artisan pepper jellies, champagne and spicy mustards, and cranberry-pepper fruit spread.

peggyrosesjellies.com

BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest.
Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.

Vt Freeman's \$18

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves and cream cheese

Vt Coastal Plains \$20

Freshly baked breakfast pastries, muffins* and bagels served with butter, preserves, and cream cheese. Seasonal sliced fresh fruit and berries

Pair with: Mimosas with Lunetta Prosecco

**Substitute with assorted gluten free muffins for additional \$3.*

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per item.

Fried Egg Sandwich \$6

Sausage, egg, and cheddar cheese on brioche

Flaky Croissant Sandwich \$6

Fried egg, Swiss cheese, and Carolina smoked ham

Breakfast Burrito \$6

Scrambled eggs, chorizo sausage, fried potatoes, and cheddar Jack cheese served with salsa

Vt GF Hard Boiled Eggs \$2

Vt Individual Cereals and Milk \$5

Vt GF Spinach and Cheese Crustless Quiche \$7

With sautéed spinach, Swiss and Monterey Jack cheese

Vt GF Fruit and Yogurt Parfait \$5

Fresh seasonal fruit and low fat yogurt with granola

Vt Oatmeal Brûlée \$4

Burnt brown sugar crust on top of steel cut oat custard, side of fresh berries

English Muffin \$6

Fried egg, Canadian bacon, Muenster cheese

Buttermilk Biscuit \$4

Brown sugar smoked pit ham

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BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 50 guests.

Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and assorted juices.

Statehouse Breakfast Buffet \$29

- Vt GF • Farm fresh scrambled eggs with herbs
- Vt GF • Stone ground cheddar cheese grits
- GF • Applewood smoked bacon and link sausage
- Vg GF • Seasonal sliced fresh fruit
- Vt • Assortment of breakfast pastries, muffins* and bagels
 - Served with butter, preserves, and cream cheese

Capital Square Breakfast Buffet \$30

- Vt GF • Farm fresh scrambled eggs with herbs
- Vt • Banana bread French toast with warm maple syrup, fresh berry compote, and whipped butter
- Vg GF • Farmer's style red bliss potatoes
- GF • Applewood smoked bacon and link sausage
- Vg GF • Seasonal sliced fresh fruit
- Vt • Assortment of breakfast pastries, muffins* and bagels
 - Served with butter, preserves, cream cheese, ketchup, and hot sauce

Healthy Breakfast Buffet \$32

- Vg GF • Seasonal sliced fresh fruit
- Vt GF • Assorted Gluten Free muffins*
- Vt GF • Individual yogurt parfaits with granola and fruit
- Vt GF • Roasted red pepper and asparagus frittata with Monterey Jack cheese
- GF • Farmers market turkey sausage vegetable hash with quinoa and sweet potato
- Vt • Ancient grain bar with oats, quinoa, chia seeds, raisins, local honey, and assorted nuts
 - Served with ketchup and hot sauce

*Substitute muffins with assorted gluten free muffins for additional \$3

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BREAKFAST STATIONS

Prices listed are per guest. Minimum order quantity noted per item.

Vt French Toast Station \$8

(Minimum of 25 guests)

Bananas Foster French toast served with rum and raisin infused maple syrup, whipped cream, toasted pecans, honey butter, and fresh seasonal berries

Smoked Salmon Display \$16

(Minimum of 20 guests)

Dill crème fraiche, capers, red onions, sliced tomatoes, and hard-boiled eggs served with bagels and cream cheese

Smoothie Action Station \$12

(Minimum of 50 guests)

Please select 2 from the following:

- Vt GF • **Blue Berry Bliss**
Blueberries, Greek yogurt, almond milk, ginger, honey, and almond butter
- Vg DF • **Clean & Green**
Banana, mango, pineapple, spinach, kale, coconut milk, and lime
- Vt GF • **Bahama Breeze**
Banana, pineapple, strawberry, coconut, and local honey
- Vg GF DF • **Summer Dream**
Mango, pineapple, strawberries, and fresh orange juice
- GF • **This Peanut is Bananas**
Banana, peanut butter, Greek yogurt, and almond milk

Two culinary Professionals required per 50 attendees.



BREAKFAST STATIONS *continued*

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Prices listed are per guest. Minimum order quantity noted per item.

Stromboli Station (12 slices, per loaf) **\$38**

Please select from the following:

- Bacon, ham and pimento cheese with eggs
- Chorizo, Monterey Jack cheese, salsa, and eggs
- Vt** · Roasted tomato, spinach, mushrooms, Swiss cheese, and eggs

Egg Scramble Station to order **\$11**

(Minimum of 25 guests)

Farm fresh eggs to order with choice of peppers, onions, mushrooms, tomato, spinach, asparagus, bacon, ham, cheddar cheese, and Swiss cheese

One Culinary Professional required per 50 attendees.

Crostini Bar & Toast Bar* **\$12**

(Minimum of 20 guests)

- Vt** · **Rustic Italian Bread** – with Mozzarella, balsamic tomato jam, arugula, radishes and egg
- **Sourdough Bread** – with Brie, bacon jam, avocado silk, local farmers herb salad and egg

One Culinary Professional required per 25 attendees.



PLATED BREAKFAST

Prices listed are per guest.

Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, orange juice, and freshly baked croissants with butter and preserves.

GF The Sir Walter Raleigh \$20

Farm fresh scrambled eggs, applewood smoked bacon, and farmer's style red bliss potatoes served with ketchup and hot sauce

Banana French Toast \$22

House-made banana French toast, fresh berries, maple syrup, sausage links, and farm fresh eggs

GF Spinach Frittata \$25

Spinach and Swiss frittata, apple smoked bacon, sweet potato and kale hash, served with ketchup and hot sauce

Chicken Waffle \$27

Belgian waffle, buttermilk fried chicken breast, bourbon maple syrup, served with side of fresh fruit

Chorizo Scramble \$25

Farm fresh scrambled eggs with peppers, onion, and Monterey Jack cheese, chorizo links, farmer's style red bliss potato with caramelized onions served with ketchup and salsa

Vt Savory Oatmeal Bowl \$23

Steel-cut oatmeal, roasted butternut squash, wild mushrooms, roasted grape tomatoes, fried farm fresh eggs and white truffle oil

Vt GF Tofu Breakfast Burrito \$23

Tofu with beans, quinoa, peppers, and onion with salsa roja on a gluten free wrap served with farmer's style breakfast potatoes, served with ketchup/salsa

Pair with: LaMarca Prosecco Orange Raspberry Mimosas

Enhance plated breakfast with seasonal fresh fruit cup for additional \$3

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A LA CARTE

NON-ALCOHOLIC BEVERAGES

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| | | |
|---|---|---|
| Freshly Brewed Coffee (gallon) \$50 Served with sugars and cream | Lemonade (gallon) \$40 | Assorted Canned Sodas \$3.50 Pepsi® products (each) |
| Freshly Brewed Decaffeinated Coffee (gallon) \$50 Served with sugars and cream | Ice Water (gallon) \$22 | Milk (each) \$3 |
| Selection of Hot Herbal Teas (gallon) \$48 Served with honey and lemon wedges | Spa Water (gallon) \$30 Fresh sliced fruit enhanced Please select from the following: <ul style="list-style-type: none"> · Ginger-passion fruit and strawberry · Watermelon, local honey, lime · Cucumber-mint · Tangerine-blackberry and basil | Bottled Fruit Juice (each) \$4 Assorted flavors |
| Assorted Juices (gallon) \$40 Please select one from the following: Orange, cranberry, grapefruit, or apple | Aquafina Bottled Water (each) \$3.50 | Rock Star® Energy Drink (each) \$5 Assorted flavors |
| Freshly Brewed Iced Tea (gallon) \$40 | Sparkling Mineral Water (each) \$4 | Starbucks® Double Shot® Energy (each) \$5 Assorted flavors |
| | Evian® Natural Spring Water (each) \$5 | Starbucks® Double Shot® Espresso (each) \$4 With cream |



SNACKS

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| | | | | | | | | |
|--------------|--|------|--------------|---|------|-----------|--|-----|
| Vt | Signature Trail Mix (pound) | \$25 | Vt | Pretzel Twists (pound) | \$20 | Vt | Kellogg's® Nutri-Grain® Cereal Bar (each) | \$3 |
| | Dried fruit, nuts, granola, and RCC M&M's® candy | | Vt GF | Mixed Nuts (pound) | \$32 | | Assorted flavors, individually wrapped | |
| Vt | Spicy Snack Mix (pound) | \$20 | Vg GF | Sliced Fruit and Berries (per guest) | \$5 | | Assorted Snacks (each) | \$3 |
| | Spicy blend of cheese crackers, bread chips, corn sticks, and nuts | | | Farm fresh, local, and seasonal | | | Assorted individual bags | |
| Vg GF | Dried Fruit Snack Mix (pound) | \$22 | Vg GF | Whole Fresh Fruit (each) | \$3 | Vt | Premium Ice Cream Novelties (each) | \$5 |
| | Assorted dried fruits (Nut free) | | | | | | Blue Bunny® brands, Klondike®, Nestle®, and Good Humor® brands | |
| Vt GF | Tortilla Chips (pound) | \$34 | Vt GF | Chobani® Greek Yogurt (each) | \$4 | Vt | Protein Bars* (each) | \$6 |
| | With salsa and guacamole | | | Assorted Flavors | | | Assorted flavors, individually wrapped | |
| | Enhance with jalapeño cheddar cheese sauce for additional \$10 | | Vt | Quaker® Chewy Granola Bar (each) | \$4 | | *May contain traces of wheat, peanuts, and tree nuts | |
| Vt GF | Potato Chips and Dip (pound) | \$25 | | Assorted flavors, individually wrapped | | | | |
| | French onion dip | | | | | | | |



BAKERY

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Vt **Freshly Baked Muffins*** (dozen) \$34
Assortment of flavors

Vt GF **Freshly Baked
Gluten Free Muffins*** \$46
(dozen)
Bran and reduced fat
blueberry muffins

Vt **New York Style Bagels** (dozen) \$36
Assortment of flavors

Vt **Danish** (dozen) \$35
Assortment of flavors

Vt **Breakfast Breads** \$38
(per loaf, 12 slices)
Please select from the following:

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon Poppy Seed

Vt **Freshly Baked Scones** (dozen) \$36
Blueberry, cranberry,
chocolate chip

Vt **Moore Square Fruit
and Nut Bars** (dozen) \$36
With fresh granola, oats,
dried cranberries and
bonded with honey

Vt **Lemon Bars** (dozen) \$38

Vt **Pecan Bars** (dozen) \$38

Vt **Bavarian Soft
Pretzel Sticks** (dozen) \$30
Served with mustard and
cheese sauce

Vt **Freshly Baked Cookies** (dozen) \$36
Chocolate chip, oatmeal
raisin, sugar, white chocolate
macadamia nut

Vt **Freshly Baked Brownies*** \$37
(dozen)
Cheesecake swirl or espresso

Vt GF **Rice Krispies® Treats** (dozen) \$30
Homemade and dipped
in chocolate

Vt **Gourmet Cupcakes** (dozen) \$36

Please select from the following:

- Carrot cake with cream
cheese icing
- Espresso ganache,
chocolate shavings
- Vanilla cupcake, maple
frosting, and bacon
- Boston cream with custard
filling and vanilla icing
- Lemon cupcake, blueberry
buttercream

Special Occasion Cake (each)

Custom artwork available upon
request. Elaborate logos require
additional \$50 per cake.

Vt **Full Sheet Cake** (80 slices) \$280

Vt **Half Sheet Cake** (40 slices) \$140

Vt **10" Round Cake** (16 slices) \$75

*Gluten free muffins or brownies available for additional \$12



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BREAK SERVICE

BREAK SERVICE

INDEX

*Prices listed are per guest. Minimum of 50 guests.
Maximum service time of 90 minutes.*

Vt An Apple a Day \$10

Whole fresh apples, cinnamon apple strudel, apple pecan coffee cake, and Kellogg's® Nutri-Grain® apple cereal bars

Served with apple juice, freshly brewed coffee, decaffeinated coffee, herbal hot teas, and ice water

Ball Park \$10

Gourmet soft pretzels sticks with mustard and cheese sauce, mini hot dogs, individual bags of dry roasted peanuts, and popcorn

Served with freshly brewed ice tea, lemonade, and ice water

Carolina on My Mind \$10

House-smoked pulled barbeque pork sliders served with barbeque sauce, and pimento cheese spread with moist mini corn meal muffins and an assortment of crackers

Served with freshly brewed ice tea and lemonade

Vt South of the Border \$10

Cheese quesadillas served with corn tortilla chips, spicy guacamole, sour cream, jalapeño queso and salsa

Served with Yucatan punch and ice water

Gourmet Coffee Station \$7

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon

Served with assorted flavored syrups, homemade whipped cream, and cinnamon

Deluxe Coffee Station \$8

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon

Served with assorted flavored syrups, homemade whipped cream, mini marshmallows, peppermint candy, chocolate, white chocolate, butterscotch chips, sugar sticks, cinnamon, and nutmeg





LUNCH

BOXED LUNCHES

INDEX

Prices listed are per guest.

Served with a gourmet chocolate chip cookie*, potato chips, choice of side, and a soda or bottled water.

Limit of (5) types per day. *All gluten free lunches served with Rice Krispies Treat. All vegan lunches served with   chocolate quinoa bar. **Substitute with gluten free white bread for additional \$2. A 7-day notice is required when ordering gluten free items.

SANDWICHES

Turkey and Cheddar Sandwich \$24

Roasted turkey breast with cheddar cheese, leaf lettuce, and tomato on wheatberry bread**

Ham and Smoked Gouda Sandwich \$24

Honey baked ham layered with smoked Gouda, leaf lettuce and tomato on marbled rye bread**

Roast Beef and Horseradish Cheddar Sandwich \$24

Herbed roast beef topped with leaf lettuce, and tomato on a Kaiser roll**

Italian Sub Sandwich \$24

Sliced Provolone cheese with capicola, mortadella, and salami, leaf lettuce, and tomato on a ciabatta roll**

Croissant Chicken Salad \$24

Southern chicken salad with leaf lettuce and house made pickle relish on a butter croissant

Roasted Portobello Supreme Sandwich \$24

Marinated and grilled portobello mushrooms, roasted red peppers, arugula, Kalamata olive tapenade and basil on gluten free ciabatta roll**

WRAPS

Turkey BLT Wrap \$24

Roasted turkey breast with brie, applewood smoked bacon, lettuce and tomato in a tomato basil tortilla

Smoked BBQ Chicken and Pimento Wrap \$24

House-smoked chicken, pimento cheese, pickles and southern slaw on a garlic herb wrap

Southwest Roast Beef Chipotle Mayonnaise Wrap \$24

Peppered roast beef, Pepper Jack, leaf lettuce, and tomato in a jalapeño wrap

Southern Smoked Tofu Wrap \$24

Smoked tofu, black eyed peas, sweet potato, collards, BBQ sauce on a spinach wrap

SIDES

Please select one side for sandwiches or wraps. All sides are gluten free and vegan

- Asian slaw with ginger lime dressing
- Chopped fruit salad
- Roasted corn and black beans with chipotle lime dressing
- Balsamic and herb potato salad

BOXED LUNCHES *continued*

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SALADS

Prices listed are per guest.

Served with gourmet chocolate chip cookie, and a soda or bottled water.*

**All gluten free lunches served with rice krispies treat.*

All vegan lunches served with whole fruit.

Vg GF Southern Smokehouse BBQ Grain Bowl \$26

Mixed greens, wild rice, spicy pecans, black beans, smoked corn and onions with an Eastern Carolina vinaigrette

Add BBQ Smoked Chicken for \$5

GF Sliced Grilled Chicken Caesar Salad \$26

Topped with croutons, shredded Parmesan, baby heirloom tomatoes and creamy Caesar dressing

Vg GF Quinoa Mixed Greens Grain Bowl \$26

Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, pomegranate sorghum vinaigrette

Vg GF Asian Rice Noodle Salad \$26

Kale, carrot-radish slaw, tomato, cucumber, sesame seeds, soy-ginger vinaigrette

Add Marinated Steak for \$6



CHILLED PLATED LUNCHES

Prices listed are per guest.

Served with hearth baked rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, hot herbal tea, iced tea, and ice water. Please select one main course.

SALAD ENTRÉES

Seared Shrimp Niçoise Salad \$25

Mixed greens with French beans, olives, eggs, potatoes and rosemary Dijon vinaigrette

Pair with: Vanderpump Rosé

Raleigh Cobb Salad \$24

Hydroponic romaine and watercress with marinated heirloom tomatoes, eggs, bacon, grilled chicken and avocado ranch dressing

Pair with: Bonterra Chardonnay

Vg GF Southern Smokehouse Salad \$24

Mixed greens, wild rice, spicy pecans, black beans, smoked corn and onions with an Eastern Carolina vinaigrette

Add BBQ Smoked Chicken for \$5

Pair with: Stag's Leap Wine Cellars, Aveta Napa Sauvignon Blanc

Vg GF Local Farmer's Market Salad \$23

Blue Thumb Farm mixed greens, heirloom tomatoes, cucumbers, radishes, pickled carrots and onions served with roasted garlic vinaigrette

Pair with: White Haven Sauvignon Blanc

GF Thai-Style Beef and Noodle Salad \$27

Seared skirt steak, baby kale, rice noodles, carrot-radish slaw, herb salad, and soy-ginger dressing

Sub Shrimp for \$5

Pair with: Mon Frère Pinot Noir

GF Grilled Chicken Caesar \$25

Baby romaine, frico, marinated artichoke and tomato Kalamata served with truffled Caesar vinaigrette

Pair with: Bottega Vinaia Pinot Grigio

DESSERTS

Please select one from the [Desserts on page 30.](#)

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PLATED LUNCHES

Prices listed are per guest. Served with hearth baked rolls and butter, choice of salad or soup, main course, dessert, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Please select one Soup or Salad:

SOUP

Corn and Bacon Chowder

Corn, potatoes, celery, bacon, and onions in a cream broth

Vt GF **Smoked Tomato Bisque**
Parmesan Croutons

Vg GF **Chilled Tomato Gazpacho**
With cucumbers and peppers

Vt **Loaded Sweet Potato Soup**
Crème fraiche, golden raisins, spicy pecan

Poblano and Black Bean Tortilla Soup
With ancho roasted chicken

Pair with: McGuigan Shiraz

SALADS

Vt GF **Baby Spinach Salad**
Assorted grape tomatoes, shaved radishes, local chevre, candied pecans and golden raisins, Dijon-poppy seed vinaigrette

Vg GF **Coastal Plain Farms Salad**
Hydroponic bibb lettuce, shaved fennel, orange segments, olives, fire-roasted peppers, apple cider vinaigrette

Vt GF **Iceberg Wedge Salad**
Hearts of palm, artichoke, olives, tomatoes, feta, balsamic-oregano vinaigrette

Vt GF **Spring Mix Salad**
Red and yellow pear tomatoes, radishes, and carrot curls, with green goddess dressing

Vt GF **Raleigh Field Greens**
Dried apples, pickled red onions, shredded Hoop cheddar, apple-pecan vinaigrette

Vt GF **Caprese Salad**
Arugula, marinated heirloom tomato, cucumber, mozzarella, sweet drop peppers, and white balsamic pesto vinaigrette

Pair with: Bonterra Sauvignon Blanc

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PLATED LUNCHES *continued*

MAIN COURSE

Please select one Main Course:

GF BBQ Grilled Chicken Breast \$30

Sour cream and chive mashed potatoes, southern braised greens smoked onion demi

Pair with: Bonterra Viognier

GF Mojo Chicken Breast \$30

Confetti rice with black beans and corn, achiole squash and zucchini served with poblano cream sauce

Pair with: Drumheller Chardonnay

GF Sesame Chicken Thigh \$28

Fried rice, stir-fried bok-choy and cashew-miso demi

Pair with: Villa Maria Private Bin NZ Sauvignon Blanc

Rosemary Garlic Chicken Breast \$29

Sundried tomato polenta cake, asparagus and mushrooms, tomato-artichoke demi

Pair with: Patz and Hall Chardonnay

Braised Pork Shoulder \$28

Cheddar and chive grits, barbeque spiced turnips and Brussels sprouts served with a North Cackalacky sauce

Pair with: Bonterra Merlot

GF Cola Braised Beef Short Rib \$30

Chive whipped potatoes, wild mushrooms and baby carrots

Pair with: High Heaven Red Blend

Cavatappi Pasta \$25

Braised short rib, roasted squash and mushrooms with roasted tomato demi

Pair with: 100 Stories Gold Rush Red Blend

Local NC Bison Meatloaf \$30

Smoked mashed potatoes, lima bean puree, house-made catsup

Pair with: Erath Resplendent Pinot Noir

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PLATED LUNCHES *continued*

MAIN COURSE *continued*

Cornmeal Crusted Atlantic Salmon \$34

Dirty rice, black-eyed pea and corn salsa with cilantro-lime cream

Pair with: Stags' Leap Viognier

Vt GF Roasted Vegetable Napoleon \$28

Shingled roasted seasonal vegetables with fresh mozzarella, fire roasted tomato ragout

(vegan without mozzarella and sub tofu)

Pair with: Au Contraire Chardonnay

Vg GF Vegetable Jambalaya \$26

Creole spiced vegetables served with blackened tofu and wild rice pilaf

Pair with: Erath Pinot Gris

Vg GF Vegetarian Paella \$26

Stewed tomatoes, artichokes and peas, smoked tofu, saffron jasmine rice

Pair with: Cavit Pinot Grigio

Vg GF Vegan Stir Fry \$28

Broccoli, carrots, snow peas, and Beyond Meat served with red curry sauce and coconut steamed rice

Pair with: J Vineyards & Winery Pinot Gris

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DESSERTS

*Please select one from the
Plated Lunch Desserts on page 30.*

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PLATED DESSERTS

LUNCH DESSERTS

Please select one dessert:

Raspberry Almond Tart

Vt **New York Cheesecake**

Strawberry sauce and vanilla cream

Vt GF **Chocolate Flourless Cake**

Mocha cream and raspberry drizzles

Vt **Bourbon Pecan Pie**

Chocolate sauce

Vt **Carrot Cake**

Candied pecans and cream cheese icing

Vt **Key Lime Mousse Tart**

Graham cracker crust, coconut whip and raspberry coulis

Vt GF **Raleigh's Local Beehive Honey-Ginger Flan**

With walnut granola crumble

Vt **Coconut Cream Cake**

Mango rum sauce and toasted coconut

Vt **Salted Caramel Mousse Tart**

Amaretto cookie with mocha anglaise

Pair with: Mia Dolce Moscato d'Asti

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LUNCH BUFFETS

Prices listed are per guest. Minimum order of 50 guests.

All Buffets are served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.

Additional soup, salad, side, or dessert from Premium Buffet options – \$3

Additional main course from Premium Buffet options – \$6

Carolina Comfort \$36

-  Garden salad with shredded carrots, tomatoes, cucumbers and peppers with herbed ranch and balsamic dressing
-  Broccoli and bacon salad with Hoop cheddar, pickled onion, and apple cider dressing
- Herbed chicken and dumplings
-  House-smoked pulled pork barbeque served with barbeque sauce and hot sauce
-  Braised southern greens
-  Baked 5-cheese mac and cheese with buttered cracker crust
-  Bananas Foster bread pudding with house-made caramel sauce and whipped cream
-  Raleigh's Beehive honey-glazed pineapple upside down cake

Little Italy \$38

-  Caprese salad with mixed greens, tomato, fresh mozzarella cheese, extra virgin olive oil, balsamic glaze, fresh basil
-  Pasta salad with olives, artichokes, Cipollini onions, fire roasted peppers, aged Parmesan served with a sundried tomato vinaigrette
-  Grilled Sicilian chicken breasts with lemon, capers, and Italian herbs
-  Tuscan braised short rib
-  Roasted butternut squash, cauliflower, broccoli, lemon caper gremolata
-  Sweet potato orzo and spinach Florentine
-  Chocolate amaretto cake with candy crunch
-  Tiramisu

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LUNCH BUFFETS *continued*

INDEX

Taste of the Mediterranean \$38

Served with crispy pita in place of hearth baked rolls

- Vt** · Grecian orzo salad with feta cheese, Kalamata olives, cucumbers, artichokes, fresh oregano, and lemon dressing
- Vt GF** · Niçoise salad with garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing
- GF** · Herb-seared salmon and shrimp served with roasted eggplant and potatoes in a spicy tomato broth
- GF** · Moroccan spiced chicken thighs with preserved lemons and olives
- Vg GF** · Roasted harissa spiced vegetables with carrot and chickpea salad
- GF** · Lemon and golden raisin rice pudding
- 🍪** · Three-nut baklava with Raleigh's Beehive honey spiced syrup

Mexicali Cantina \$34

Hearth baked rolls and butter not included – Served with sour cream and salsa

- Vt GF** · Seasonal greens, radishes, jicama, peppers, marinated tomatoes and avocado ranch
- Vg GF** · Orange, grapefruit, cucumber and toasted coconut salad with roasted Serrano vinaigrette
- GF** · Beef fajitas with roasted red onions and peppers
- Vt** · Warm soft flour tortillas
- GF** · Mole spiced chicken thighs with mango chutney
- Vt GF** · Borracho beans – pinto beans with Mexican spices
- Vg GF** · Mexican red tomato rice
- Vt GF** · Zucchini, hominy, and black beans served with queso fresco
- Vt** · Sweet potato cinnamon pecan bar
- Vt** · Tres de leche cake



LUNCH BUFFETS *continued*

The Delicatessen \$30

Hearth baked rolls and butter not included. Served with mayonnaise, whole grain and yellow mustards.

- GF • Tossed garden salad with herbed ranch and balsamic dressing
 - Turkey and cheddar on sourdough
 - Ham and smoked Gouda on marble rye
 - Southern style chicken salad on croissant
 - Roast beef and Pepper Jack on jalapeño wrap
- Vg GF • Southern smoked tofu on gluten free wrap
 - Vt • Southern style pasta salad
- Vg GF • Homemade barbeque spiced potato chips
 - Vt • Chocolate cheesecake
 - Vt • Wild berry frangipane bar

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PREMIUM BUFFET

INDEX

LUNCH \$38 | DINNER \$45

Prices listed are per guest. Minimum of 50 guests.

Choice of two Salads or Soups, two Main Courses, two Sides, and two Desserts.

Served with hearth baked rolls and butter, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea and ice water.

SOUPS AND SALADS

Please select two Soups or Salads:

Vt Smoked Tomato Bisque

Parmesan croutons

Corn and Bacon Chowder

Corn, potatoes, celery, bacon and onions in a cream broth

Poblano and Black Bean Tortilla Soup

With ancho roasted chicken

Vg GF Tuscan White Bean

With kale and tomatoes

Vg GF Classic Garden Salad

Shredded carrots, tomatoes, cucumbers and peppers, balsamic vinaigrette

GF Broccoli and Bacon Salad

With Hoop cheddar, pickled onion, and apple cider dressing

Vt GF Niçoise Salad

With garden greens, roasted potatoes, sliced eggs, French green beans, marinated tomatoes, and caper-balsamic dressing

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert – \$3 per guest

Additional Main Course – \$6 per guest

Vg GF Seasonal Fruit Salad

Fresh from the farm

Vt Pasta Salad

With olives, artichokes, Cipollini onions, fire roasted peppers, aged Parmesan, sundried tomato basil vinaigrette

Vg GF Roasted Butternut Squash & Brussels Sprouts

With wild rice, dried cranberries, pumpkin seeds, pickled red onions, pomegranate vinaigrette

ENTRÉES

Please select two Main Courses:

Cavatappi Pasta

Braised short rib, roasted squash and mushrooms with roasted tomato demi

Cheese Tortellini a la Vodka

Grilled chicken and roasted seasonal vegetables

GF House-Smoked Beef Brisket

Sliced and chopped brisket, smoked onion demi

8-hour Ancho Porter Braised Beef Short Rib

Tarragon-Dijon Chicken Breast

Mushroom cream

GF Cheerwine Glazed BBQ Chicken Thigh

GF Rosemary Roasted Chicken Breast

Truffle and peppercorn demi with wild mushroom fricassee

NC Turkey Cottage Pie

Roasted root vegetables with sweet potato crust

GF Slow Roasted Bacon Pork Loin

Maple bacon jam

Roasted Atlantic Salmon Filet

Sage cream and brown butter breadcrumbs

Mahi Mahi

Cilantro lime sauce with charred pineapple-jalapeño chutney

Vg GF Smokey Barbeque Tofu

Braised collard greens, Vidalia onions, charred farmers tomatoes, and pickled okra

Vt Roasted Lasagna with Meatless Bolognese Sauce

Mozzarella, ricotta, and Parmesan

Vg GF Curried Tofu

Chickpeas and cauliflower, coconut rice

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SIDES

Please select two Sides:

Vg GF **Roasted Seasonal Vegetables**

Vt **Baked Five-Cheese Mac and Cheese**

With buttered cracker crust

Vg GF **Rosemary Roasted Fingerling Potatoes**

Vt GF **Creamy Mashed Potatoes**

With garlic and chives

Vg GF **Southern Braised Greens and BBQ Spiced Turnips**

Vg GF **Multigrain Dirty Rice**

Quinoa, wild rice and house blend Cajun seasoning

Vg GF **Roasted Vegetable Ratatouille**

Eggplant, squash, and tomatoes

GF **Southern Roasted Root Vegetables with Bacon**

Vt **Smoked Creamed Collards**

Vt **Broccoli and Cauliflower Gratin**

Wild rice and Hoop cheddar

Vg GF **Carolina Cast Iron Rice**

With charred corn and shaved Brussels sprouts and caramelized onions



PREMIUM BUFFET *continued*

DESSERTS

Please select two Desserts:

Vt **New York Cheesecake**

Strawberry sauce and vanilla whipped cream

Vt **Carrot Cake**

With local honey cream cheese frosting

Vt **GF** **Chocolate Flourless Cake**

Mocha cream and raspberry drizzles

Vt **Key Lime Tart**

Raspberry coulis

Vt **Peanut Butter and Jelly “Sammich”**

Marshmallow whip

Vt **Peach and Berry Crumble**

Baked and topped with streusel

Vt **Bananas Foster Bread Pudding**

Caramelized bananas and whipped vanilla cream

Vt **Chocolate Silk Torte**

Chocolate mousse, hazelnut crunch, Kahlua anglaise

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DINNER

DINNER BUFFETS

INDEX

Prices listed are per guest. Minimum of 50 guests.

Served with hearth baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.

Down Home Classic Buffet \$50

- Vt GF** · House chopped salad with charred radicchio and iceberg, cucumbers, tomatoes with house-made blue cheese dressing and herbed red wine vinaigrette
- Vt GF** · Heirloom caprese salad with fresh mozzarella, toasted pine nuts, and pesto vinaigrette
 - Peppercorn braised beef short ribs, and cognac cream sauce
- GF** · Local honey-glazed chicken breast, and pickled mustard seeds
 - Lemon-dill roasted salmon and shrimp, blistered corn and chive cream
- GF** · Baked potato au gratin, pancetta, Gruyère cheese, and chives
- Vg GF** · Roasted cauliflower and asparagus with preserved lemon-sundried tomato vinaigrette
- Vt** · Buttermilk pie, chocolate crust, fresh berries
- Vt** · Seasonal wild berry cobbler, whipped cream

ENHANCE YOUR BUFFET

Additional Soup, Salad, Side or Dessert from Premium Buffet Options – \$3

Additional Main Course from Premium Buffet Options – \$6

Southern Buffet \$46

- Vt GF** · Local farmer's salad with seasonal vegetables green goddess and herbed balsamic dressing
- GF** · Melon salad with pickled onions, country ham, farmer's chevre with local basil and mint
 - House-smoked beef brisket, horseradish cream and charred onion
- GF** · Sage-roasted NC Turkey breast, bourbon apple marmalade
- GF** · Sweet tea-brined Smithfield pork loin, Carolina jerk BBQ
- Vg GF** · Braised southern greens, barrel-aged cider vinegar
- GF** · Loaded sweet potato mash with sour cream, chives, and Hoop cheddar
- Vt** · Apple-pecan cake, Granny's caramel frosting
- Vt** · Tarheel "Mud" pie, chocolate mousse, toffee crunch, Oreo crust

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PLATED DINNERS *(\$5 More for Lunch Entrée)*

INDEX

Prices listed are per guest. Minimum of 20 guests.

Served with hearth baked rolls and butter, choice of salad, main course, dessert, freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea, and ice water.

SALADS

Please select one Salad:

Vt GF Baby Romaine Bruschetta

Herb whipped ricotta, marinated tomatoes, cucumbers, pickled sweet onion, garlic crouton with aged balsamic

Vt GF Local Hydroponic Bibb

Raleigh local honey apple butter, honey fig and goat cheese, shaved pickled fennel, honeycomb peanut brittle, sundried tomato-champagne vinaigrette

GF Prosciutto and Melon Salad

Baby gem lettuce, pickled blueberry, white balsamic and chive vinaigrette

Vt GF Capital Field Greens

Fresh raspberries, local goat cheese, cocoa roasted walnuts, seasonal flowers, bittersweet chocolate curls, blackberry-peppercorn vinaigrette

Vg GF Watercress Salad

Whipped hummus, roasted carrots and baby beets, curried granola crumble, charred red pepper vinaigrette

GF Local Baby Romaine

Roasted artichokes, sundried tomatoes, marinated olives, pancetta bits, whipped feta, creamy charred lemon vinaigrette

Pair a Salad with: Au Contraire Chardonnay



PLATED DINNERS *continued*

INDEX

MAIN COURSE

Please select one Main Course:

GF Stuffed Chicken Breast \$35

Pimento cheese and collard stuffed chicken breast, chive smashed farmer's potatoes, butternut squash puree, pepper jelly demi

Pair with: Talbott Kali Hart Chardonnay

GF Orange-Scallion Roasted Chicken Breast \$35

Miso carrot puree, crispy bamboo rice cake, warm Asian slaw with cashew chicken jus

Pair with: Maso Canali Pinot Grigio

GF Mojo Glazed Pork Loin \$35

Plantain and black bean rice cake, tequila braised kale, bacon-pineapple chutney

Pair with: Au Contraire Pinot Noir

Herb Crusted Chicken Breast \$35

Wild mushroom puree, roasted Vidalia onions, sweet peppers, fingerling potatoes and thyme cream sauce

Pair with: Saget La Perriere Sauvignon Blanc

GF Rosemary Peppercorn Fillet \$56

Truffle potato pavé, seasonal farmer's vegetables, and Spanish olive demi

Pair with: Two Vines Merlot

GF Pan Seared Scallops \$38

Aged cheddar polenta cake, corn and lima bean salad, and charred scallion cream

Pair with: Bonterra Sauvignon Blanc

Hoisin Ginger Braised Beef Short Rib \$39

Horseradish mashed potatoes, roasted baby carrots and Shishito peppers with shiitake mushroom glaze

Pair with: Cono Sur Organico Pinot Noir

GF Grilled Atlantic Swordfish \$40

Amaretto and butternut squash mash, artichoke and tomato relish served with warm lemon-sage vinaigrette

Pair with: Martin Codax Albarino

GF Cilantro and Lime Mahi Mahi \$38

Masa corn cake, braised red cabbage, green beans and hominy tomatillo sauce

Pair with: Antinori Guado al Tasso Vermentino



PLATED DINNERS *continued*

MAIN COURSE *continued*

Please select one Main Course:

- GF Herb Roasted Filet and Caramelized Scallops \$52**
Butter mashed lima beans, roasted fingerling potatoes, and farm fresh vegetables with peppery Bordelaise sauce
Pair with: Trivento Golden Reserve Malbec

- Lemon Garlic Chicken and Butter Poached Shrimp \$41**
Roasted red pepper cous cous and blistered asparagus with grapefruit beurre blanc
Pair with: Cavit Rosé

- GF Chili Spiced Chicken \$40**
Duck confit Creole rice, charred Vidalia onions and haricot verts with a foie gras demi
Pair with: Dom Barons Rothschild Légende Bordeaux Blanc

- GF 8-Hour Confit Pork Loin and Crispy Pork Belly \$40**
Roasted sweet potato fingerlings and creamed collards with bourbon maple demi
Pair with: Cono Sur Bicicleta Pinot Noir

- GF Seared Diver Scallops and Crispy Pork Belly \$45**
English pea risotto and roasted baby vegetables with red pepper vinaigrette
Pair with: Locations by Dave Phinney Red Blend

- Red Beet and Balsamic Short Rib \$44**
Beef tortellini, wild mushroom puree and caramelized heirloom squash with a creamy tomato demi
Pair with: Frontera Cabernet Sauvignon

- GF Atlantic Sea Bass and Lobster Whipped Potatoes \$56**
Sautéed fennel and spinach with a chorizo demi
Pair with: Tormaresca Calafuria Rosé

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DESSERTS

Please select one Dessert:

Vt **Salted Caramel Tart**

Chocolate cashew bark

Vt **GF** **Raleigh's Local Beehive
Honey-Ginger Flan**

With walnut granola crumble

Vg **GF** **Black and White Bar**

Chocolate flourless cake with white chocolate mousse and candy crunch

Vt **Sweet Potato and White
Chocolate Napoleon**

Hazelnut crunch with anglaise

Vt **Lemon Ricotta Torte**

Apricot jam, almond nougatine

Vt **Southern Classic Trio**

- Chocolate bourbon pecan tart
- Banana pudding shooter
- Classic red velvet cake

Vt **Decadent Chocolate Trio**

- Opera cake
- Chocolate crème brûlée
- Truffle torte

Raleigh's Local Honey Mousse

In a beehive meringue,
chocolate sauce

Create-Your-Own Trio

Please select three:

(Including Items from Signature Trios)

Vt · Milk Chocolate S'more Tart

Vt · White Chocolate Raspberry Brûlée Tart

Vt · Lemon Meringue Tart

Vt · Lemon Almond Courvoisier Cake

Vt · Dark and White Chocolate Cheesecake

GF · Local Honey Ginger Panna Cotta

Vt **GF** · Chocolate Coconut Haystack Macaron

Vt **GF** · Chocolate Covered Strawberries

Vt · Grand Marnier Toffee Bite

*Pair a Dessert with: Bottega Petalo
"il Vino Amore" Moscato Spumante*



COLD HORS D'OEUVRE

INDEX

Prices listed are per piece. Minimum order of 50 pieces.

Southern Chicken Salad \$3
Cheddar-chive biscuit

GF Southern Deviled Egg Parfait \$3
Creamy egg mousse
and crispy pancetta

GF Pepper Seared Filet \$4
Caesar aioli, baby romaine,
Parmesan crisp

GF Medium Rare Beef Tartare \$4
Whipped blue cheese
mousse, endive leaf

GF NC Shrimp Shooter \$4.50
Local Hail Mary cocktail sauce

GF Tuna Tartare in Cucumber Cup \$4
Ginger-soy, Yuzu aioli

Salmon and Dill Rilette \$4
Toasted pumpernickel
and pickled mustard seeds

Crab and Mango Salad \$4.50
Roasted jalapeno, micro
basil, crispy phyllo tart

Vt GF Tomato Caprese Skewer \$3
Balsamic glaze

Mediterranean Bruschetta \$3.50
Heirloom tomato, artichokes,
olives, and whipped feta
on toasted baguette

Vg GF Basil Compressed Cantaloupe \$3
Freeze dried raspberry

**Vg GF Roasted Red Pepper
and Garlic Hummus** \$3
Cucumber cup and
radish salad

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medical conditions.*



HOT HORS D'OEUVRE

INDEX

Prices listed are per piece. Minimum order of 50 pieces.

Greek Turkey Meatloaf

\$4

Crispy lavosh, cucumber tzatziki sauce

Sesame Tempura Chicken Thigh

\$3.50

Cilantro-ginger aioli

Duck Confit and Fontina Cheese Arancini

\$4

Balsamic tomato jam

Rosemary Fried Chicken & Waffle

\$4

Maple bourbon syrup

Mini Beef Wellington

\$4.50

Puff pastry, red pepper aioli

Reuben Biscuit

\$4

Caramelized onion biscuit, shredded corned beef, Swiss cheese, sauerkraut, Thousand Island dressing

Beef Bourguignon Tart

\$4.50

Braised beef, truffle mash, savory rosemary tart

Short Rib Cheese Steak

\$4.50

Provolone fondue, rosemary tart, pickled pepper & onions

GF Greek Lamb Kofta

\$4.50

Meat stick, cucumber tzatziki sauce

GF Bacon Wrapped Shrimp

\$4

Roasted jalapeno remoulade

Crab & Corn Fritters

\$4

Smoked paprika aioli

Shrimp Pot Sticker

\$4

Soy-ginger sauce



HOT HORS D'OEUVRE *continued*

INDEX

Prices listed are per piece. Minimum order of 50 pieces.

Crispy Catfish Tostada \$4

Cornmeal fried catfish, cilantro and black bean puree, avocado silk

Smoked Salmon Grilled Cheese \$4.50

Buttery sourdough bread, Boursin and brie cheese, tomato jam

Asian Pork Pot Stickers \$4

Soy-ginger sauce

Pork Belly Steam Bun \$4.50

Honey hot Sriracha glaze

Vt Mini "Meatless" Quesadilla \$4.50

Impossible meat seasoned with chipotles, onions, and peppers topped with a Monterey Jack, avocado crema on a flour tortilla

Vt Fried Green Tomatillo \$3.50

Pimento cheese mousse and pepper jelly

Vt Jalapeño and Jack Cheese Arepa \$4

Local peach jam, roasted corn, and pepper garnish

Vg GF Mini "Meatless" Vegan Meatball \$4

Charred marinara, parsley and basil salad

Vg GF Roasted Root Vegetable Skewer \$4

Warm roasted garlic hummus

Vg GF Warm Miso Shooter \$3.50

Crispy tofu and shiitake mushrooms



RECEPTION SMALL PLATES

Prices listed are per guest. Minimum order of 50 guests.

CHILLED

New England Lobster Roll \$13

House fried Old Bay Chip

GF Ahi Tuna Tartare \$9

Yuzu-wasabi aioli, wakame salad, puffed rice noodles

GF Deviled Shrimp \$8

Southern succotash salad, barrel-aged apple cider vinaigrette

GF House-Smoked Salmon Niçoise \$9

Haricot verts, roasted fingerling potatoes, tomato and olives, Dijon balsamic vinaigrette

BBQ Spiced Duck Confit \$10

Whipped chevre, pickled okra, roasted tomato, orange slices, white balsamic and maple vinaigrette

Vg GF Roasted Carrots and Artichokes \$7

Roasted garlic whipped hummus, charred red pepper vinaigrette

HOT

Caramelized Scallop \$10

Herbed jasmine rice, coconut curry broth, cilantro oil

Shrimp & Grits \$10

Butter poached shrimp, Hoop cheddar grit cake, peppered bacon gravy

Hoisin-Ginger Braised Beef Short Rib \$11

Horseradish mash with a shiitake mushroom glaze

Panko Fried Southern Chicken \$9

Buttermilk mashed potatoes, braised collard greens, roasted Vidalia onion gravy

Shepherd's Pie \$11

Harissa ground lamb, roasted vegetables, chive potato mash

Vg GF "Meatless" Kimchi Ball \$10

Bok choy-ginger fried rice, scallion tamari glaze

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RECEPTION STATIONS

INDEX

*Prices listed are per guest, unless otherwise noted.
Minimum order of 50 guests.*

Vt Antipasto Display \$7

Grilled vegetables, olives, artichokes, marinated tomatoes and grilled vegetables, Italian sliced meats, cheeses and an olive tapenade. Served with lavosh

Vt Garden Vegetables \$6

Assorted herb grilled vegetables with spinach artichoke dip served with crispy pita bread

Vt Crostini and Flat Breads \$5

Pimento cheese, white bean and mustard greens hummus, marinated tomato-basil bruschetta, whipped fig and goat cheese with caramelized onions, served with a variety of toasted flat breads and artisan crackers

Vt Imported and Local NC Cheese \$7

Served with sliced baguettes and assorted crackers

Vg GF Display of Sliced Seasonal Fruit and Berries \$6

Farm fresh, local and seasonal

Vt GF Fresh Vegetable Crudit  \$6

Green goddess and Gorgonzola-buttermilk dressing

Slider Stop \$12

Please select three from the following:

- **Pulled Short Rib** – caramelized onions, horseradish cheddar
- **All American Slider** – beef patty, special sauce, tobacco onions, cheddar cheese
- **Southern Fried Chicken Slider** – southern slaw, spicy pickles
- Vt** • **All American “Meatless” Slider** – special sauce, tobacco onions, cheddar cheese
- **Grilled Bison** – Ashe County cheddar cheese, Russian dressing

Flat Bread Pizzas \$12

- Vt** • Caramelized onion and brie with lemon arugula salad
- Prosciutto, figs jam, and Fontina cheese
- Caprese flatbread with pesto

Stromboli 12 slices, per loaf \$38

Please select from the following:

- Italian sausage, roasted red peppers, Provolone
- Salami, capocollo, prosciutto, and Mozzarella
- Southwest chicken and chorizo, poblanos and onions, Pepper Jack cheese
- Short rib with balsamic caramelized onions, Provolone
- Vt** • Spinach, artichoke, and sundried tomato with Fontina and Parmesan

CULINARY-ATTENDED ACTION STATIONS

Prices listed are per guest or station.
Minimum order quantity noted per item.

***A \$125++ fee per culinary professional required.**

Yukon Gold and Sweet Potato Bar* \$10/guest

(Minimum of 50 guests)

Buttered Yukon gold mashed potatoes and southern style sweet potatoes. Served with sour cream, cheddar cheese, scallions, applewood smoked bacon, candied pecans, mini marshmallows, and brown sugar whipped butter

Add House-smoked Pulled Pork \$2 per guest

Add Creamy Blue Crab \$6 per guest

Two culinary professionals required per station

Southern Poutine* \$11/guest

Roasted marble fingerlings, pimento cheese fondue, and chicken gravy. Served with bacon, chives, pickled jalapeño, chicharrónes, and cheese curds

Creamy Mac n' Cheese Bar* \$8/guest

(Minimum of 50 guests)

Creamy four-cheese macaroni, wild mushroom "mousse" and applewood smoked bacon, served with scallions and sage-brown butter panko

Add House-smoked Pulled Pork \$2 per guest

Add Shrimp \$6 per guest

Herb-Butter Roasted Turkey

Carving Station* \$180

(Serves approximately 30 guests)

Sage brown butter aioli and cranberry orange relish, served with freshly baked rolls

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CULINARY-ATTENDED ACTION STATIONS *continued*

Prices listed are per station.

Glazed Ham Carving Station* \$400

(Serves approximately 75 guests)

Grain mustards and pesto mayonnaise served with freshly baked rolls

Top Round of Beef Carving Station* \$600

(Serves approximately 100 guests)

Horseradish cream, Dijon mustard, and herb mayonnaise served with fresh baked rolls

Herb Crusted Tenderloin of Beef Carving Station* \$350

(Serves approximately 25 guests)

Horseradish cream, rosemary Dijon mustard, and truffle aioli, served with brioche rolls

8-Hour Confit Tropical Pork Loin Carving Station* \$275

(Serves approximately 40 guests)

NC Caribbean Jerk BBQ and tomatillo chutney served on a fresh baked chive biscuit

Carolina Porchetta* \$400

(Serves approximately 30 guests)

NC pork loin stuffed with house-smoked pulled eastern pork barbeque and collard greens. Served with mini corn muffins, pimento cheese and southern crackers, NC slaw, and a variety of barbeque and hot sauces

Two culinary professionals required per station.

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DESSERT STATIONS

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Prices below are per guest. Minimum order of 50 guests.

Carolina Confections \$7

- Banana pudding shooter
- Salted pecan fudge
- Mini red velvet cupcakes and peach crumble bar
- Chocolate chess pie and lemon meringue tart

GF We Want Ice Cream \$10

Premium hand-scooped ice cream with toppings to include hot fudge and caramel, sprinkles, Oreo® cookie crumbs, nuts, whipped cream, chopped M&M's® candy, and cherries

Add Root Beer Floats for an additional \$2

Vt Cake Pops \$3 each

Minimum of 50

Assorted flavors, chocolate dipped

Vt Cheesecake Lollipops \$3 each

Minimum of 50

Assorted flavors





BEVERAGES

BAR SERVICE - PREMIUM PACKAGE

Prices listed are per drink. A \$150++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of \$600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.

American Beer

\$4.50 Hosted

Bud Light
Coors Light
Michelob Ultra

Imported and Craft Beer

\$5.50 Hosted

Corona Extra
Heineken
Assorted Raleigh Microbrews:
Trophy Brewing Co.
Big Boss Brewing Co.

Premium Spirits

\$9 Hosted

New Amsterdam Vodka
Tanqueray Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Jack Daniel's Whiskey
Jameson's Irish Whiskey
Seagram's VO Whiskey
Hennessy VSOP Cognac
Baileys Irish Cream Liqueur
Kahlua Liqueur

Premium Wine

\$7 Hosted

Chateau Ste. Michelle, Chardonnay
Ecco Domani, Pinot Grigio
Bonterra, Sauvignon Blanc
Los Vascos, Cabernet Sauvignon
Cono Sur, Pinot Noir
14 Hands, Rosé
Lunetta, Prosecco

Non-Alcoholic Beverages

Pepsi Products **\$3.50 Hosted**
Bottled Water **\$3.50 Hosted**
Perrier Water **\$4.00 Hosted**

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BAR SERVICE - ULTRA PREMIUM PACKAGE

Prices listed are per drink. A \$150++ fee per bartender, per four-hour period, is required for alcohol service. Fee will be waived if a pre-tax minimum of \$600 in sales per bar, per four-hour period, is met. A double bar is considered two bartenders with two guarantees. Beverage selections subject to availability.

American Beer

\$4.50 Hosted

Bud Light
Coors Light
Michelob Ultra

Imported and Craft Beer

\$5.50 Hosted

Corona Extra
Heineken
Assorted Raleigh Microbrews:
Trophy Brewing Co.
Big Boss Brewing Co.

Ultra Premium Spirits

\$10 Hosted

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Camarena Silver Tequila
Dalmore 12 Scotch
Woodford Reserve Bourbon
Jameson's Irish Whiskey
Crown Royal Whiskey
Hennessy XO Cognac
Grand Marnier Orange Liqueur
Chambord Raspberry Liqueur
St. Germain Elderflower Liqueur

Ultra Premium Wine

\$9 Hosted

Santa Cristina, Pinot Grigio
Liquid Light, Sauvignon Blanc
Louis Martini, Cabernet Sauvignon
Columbia Winery, Merlot
Mon Frère, Pinot Noir
Trivento Golden Reserve, Malbec
Ferrari Brut, Sparkling

Non-Alcoholic Beverages

Pepsi Products **\$3.50 Hosted**
Bottled Water **\$3.50 Hosted**
Perrier Water **\$4.00 Hosted**



WINE - BY THE BOTTLE

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Beverage selections subject to availability.

Sparkling

LaMarca Prosecco – Veneto, Italy **\$32**

Fruity flavors of green apple, juicy peach and ripe lemon framed by hints of minerality.

Chardonnay

Au Contraire – California **\$50**

Aromas of lemon-lime citrus with rich pear and red apple layered with a floral note of orange blossom. Focused minerality and acidity with a round mouth feel with a crisp balance.

Bonterra – California **\$30**

An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds. Made with 100% organically grown grapes.

Sauvignon Blanc

**Stag's Leap Wine Cellars,
Aveta – Napa, California** **\$53**

Tangerine, papaya, guava, pineapple and lemongrass aromas. Bright acidity and a flavorful mid-palate leads to a long finish filled with orange zest and kiwi flavors.

Whitehaven – New Zealand **\$48**

Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.

Saget La Perriere – France **\$36**

Fruity fragrances with peach and lychee. Persistent mineral and fruity notes with a lingering finish.

Riesling

Eroica – Washington **\$50**

Sweet lime and mandarin orange aromas with subtle mineral notes and mouth-watering acidity.

Pinot Gris

J Vineyards – California **\$36**

Aromas of roasted pineapple, candied lemon rind and honeysuckle. Ripe flavors of zesty orange, tangerine and Asian pear.

Rosé

Cavit – Veneto, Italy **\$30**

A delicate and pleasing strawberry aroma and flavors of raspberries, cherries and watermelon. Well balanced, fresh, dry, light and crisp.

Fleur de Mer – France **\$44**

Aromas and flavors of fresh red berries, cherry, watermelon, subtle citrus, and Mediterranean herbs. Soft and refreshing acidity cleans out the palate nicely.

Bonterra – California **\$34**

A Grenache based blend with delicate notes of strawberry, key lime, rosewater and pineapple. Made with 100% organically grown grapes.



WINE - BY THE BOTTLE *continued*

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Beverage selections subject to availability.

Merlot

Frei Brothers Reserve – California **\$38**

Medium-bodied wine with intense flavors of blackberry and cherry, hints of spice from barrel aging.

Bonterra – California **\$32**

Elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

Malbec

Don Miguel Gascon Reserva – Argentina **\$50**

Layers of complexity unfold with ripe notes of blackberry and plum framed by hints of brown spice.

Cabernet Sauvignon

Casillero Del Diablo, Reserva Privada – Maipo Valley, Chile **\$48**

Firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and a lingering finish.

Chateau Ste. Michelle Indian Wells – Washington **\$48**

The wine offers dark fruit aromas and flavors. Syrah contributes the richness and concentration.

Mon Frère – California **\$48**

Aromas of plum and blackberry, layered with elegant floral tones of lavender and sage that enhance underlying vanilla tones. A fruity palate with bold texture and a juicy mouthfeel.

Red Blend

Locations by Dave Phinney – California **\$42**

Opens with ripe black fruits. Dense and rich, with hints of chocolate, blackberry compote.

1000 Stories Gold Rush Red – California **\$32**

This wine has a brilliant deep purple hue and is layered with aromas and flavors of rich cherry, cassis, leather and spices.



CRAFT COCKTAILS

INDEX

Prices listed are per drink.

Margarita Madness

\$8 Hosted

Margaritas on the Rocks, Mexican Martinis and House Sangria

Featuring Herradura Silver Tequila and our House Sangria, made with Cono Sur Pinot Noir

Cheers to Champagne

\$9 Hosted

Mimosas, Bellinis, Poinsettias and French 75

Featuring Marquis De La Tour Brut Champagne

Bloody Mary Bar

\$8 Hosted

Garlic stuffed olives, horseradish, pickles, jalapeños, hot sauce, cocktail onions, celery and cucumbers

Featuring New Amsterdam Vodka

Martini Traditions

\$8 Hosted

Classic Martinis and Cosmopolitans

Featuring Tito's Vodka & Tanqueray Gin



GENERAL INFORMATION

POLICIES AND PROCEDURES

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Exclusivity

Centerplate maintains the exclusive right to provide all food and beverage in the Raleigh Convention & Performing Arts Complex. All food and beverages, including water, must be purchased from Centerplate.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Payment Policy

All events must be paid in full prior to the start of the event. A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary banquet contract. The remaining balance is due (5) business days prior to the event. A credit card is required to be on file for any incidental charges incurred during your event. Payments can be made by certified check, wire transfer or credit card.

Cancellation Policy

In the event the function is cancelled within 30 days of the event, the deposit will not be returned. Within 30 days to six months, a refund of the deposit will be based on the viability of re-selling the space. Outside of six months, the deposit will be fully refunded. Full charges will be applied to cancellation of meals received within 72 hours prior to the function.

Service Charges and Taxes

A 23% service charge will apply to all food, beverage and labor charges. This "house" or "administrative" charge of 23% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated, to add or give a gratuity directly to your servers. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges and are subject to applicable tax laws and regulations. Please note any Customer claiming sales tax exemption that within the state of North Carolina, sales tax must be paid at the time of purchase.

Guarantees

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, their "Final" Guaranteed Attendance. Centerplate will only be prepared to serve the guaranteed number of persons. The seating/table pre-sets provided must match the final guarantee for all meals with per person pricing. This policy does not apply to continental breakfasts, box lunches, or events where menu items are ordered a la carte. There may be additional charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event based on the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance. Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

Allergy and Dietary Needs

Please inform your Catering Sales Manager of any special dietary needs. Gluten-free, vegetarian and/or vegan options are available if requested in advance with final guarantee. All gluten free, vegetarian, and/or vegan items are labeled with a symbol within the menu and available substitutions are also noted. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

Specialty Events

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus not in our guide. Your catering sales manager will work with you to design menus that are creatively and logistically appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to orchestrate such events.

Security

At the discretion of the Raleigh Convention and Performing Arts Complex, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Events that are cash bars only with no substantial reception food for the entire party and no concessions available will be subject to having 1 security officer per 2 bartenders for the duration of the event. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

Staffing

Breakfast and lunch service based on four and one-half hours. Two hours set up, one and one-half hour service and 1 hour clean up. Dinner service 5 hours inclusive of two-hour service period. Reception service 4 hours with 2-hour service period. Unless indicated otherwise, charges for the staffing of your function are included in our menu prices. For plated breakfast, lunch and dinners this allocation is based upon 1 to 30 staff to guest ratio on tables of 8 to 10 guests. For buffets, allocated staffing levels are based upon 1 to 40 guests. Additional wait staff available at \$25.00 per hour with a four-hour minimum.

Supplemental Staffing

Attendant or Additional Server Fee – \$100.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 plus tax and service charge for each additional hour after initial four (4) hour period.

Culinary Professional Fee – \$125.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$31.25 plus tax and service charge for each additional hour after initial four (4) hour period.

Bartender Fee – \$150.00 plus tax and service charge for up to four (4) hours. Minimum of four (4) hours per attendant. \$25.00 plus tax and service charge for each additional hour after initial four (4) hour period

Additional fees may apply to orders with guest guarantees lower than stated minimums. All labor fees listed are based on a minimum requirement of four hours.

POLICIES AND PROCEDURES *continued*

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Bar Service

A bartender is required for all alcohol service. There is a \$150.00++ fee per bartender, per four-hour period. Fee will be waived if a pre-tax minimum of \$600.00 in sales per bar, per four-hour period, is met. A double bar is considered two bars with two guarantees.

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high end functions, an additional labor charge will apply.

Concession Service

Appropriate operating of concession outlets will occur during all public show hours, starting ½ hour before doors open to the event. Centerplate reserves the right to determine which carts and outlets are open for business and hours of operation pending the flow of business. For additional private event concessions carts and fixed outlets, a fee per cart / outlet, per four-hour period, will apply. Fee will be waived if the pre-tax sales minimum per four-hour period is met. Please review our concessions menu guide for more information.

China Service

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all meal services, unless our compostable green ware is requested.

All food and beverage events located in the Exhibit Halls and Non-Carpeted Areas except for plated meals, are accompanied by compostable green ware.

If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00 ++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00 ++ per person, per break.

China service is complimentary in our carpeted meeting rooms and ballroom, unless disposable ware is requested.

Linen Service

Centerplate provides its in house linen (lap-length black, white, and/or ivory) for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.



Sustainability

Centerplate is proud to offer locally grown produce from Ford's produce company. Ford's is the leading distributor for the Raleigh Farmers Market and offers a large variety of locally grown produce items. When menus call for local foods, Centerplate proudly delivers this as a sustainable practice!

Whenever possible, Centerplate donates leftover food products to local missions (such as the Interfaith Food Shuttle and Brown Bag Ministry) for use in their efforts to feed needy families and the unfortunate members of our community. Thousands of such individuals have been positively impacted due to Centerplate's donations. In addition, Centerplate has an excellent relationship with the Food Bank of NC and offers training to those in need in the ways of the culinary arts. To date 100s of second chance individuals have been given the opportunity to be exposed to a variety of cooking techniques that will be very useful in job retention in the community.

Centerplate strives to comply with a 100% biodegradable, fully compostable mandate for all retail or concessions operations. These products include completely compostable cups, forks, spoons, cutlery and plates made from materials such as corn resin and sugar cane. The carbon footprint of these items is helpful to the environment as it provides richness to the earth. In the year 2010 alone, Centerplate used approximately 185,220 eco-friendly products to serve its clients. All products are fully biodegradable in under 180 days, whereas plastic and Styrofoam could take a lifetime.

Centerplate is fully green in their chemicals that are use for all dish-washing and cleaning efforts. From the final rinse capsules in our dish machine to the sanitizer used to keep our surfaces free from bacteria, Centerplate is fully in check with their mission to be a leader in the green efforts of Raleigh.

During the normal cycle of disposal of goods, Centerplate takes extreme care to recycle all materials that are deemed as such. Not only do we recycle all cans, boxes, green clear and brown glass, etc., we also compost leftover food remnants so that we do not overload the landfills with unnecessary trash. The effect of this has shown a great reduction of solid waste removed from the building in the mix of other trash.

On average 2.5 times per week our compost is picked up and taken to a local composting site (2000 lb max per pick up). Once fully composted, it is taken to local farms and replanted toward local NC Agriculture. Centerplate's composting efforts provides approximately 260,00 lbs or 130 tons of compost each year, which would otherwise be sitting in a landfill.

All cooking oil is placed in a container for pick up by a local grease company/contractor. Used cooking oils are then transformed into the ever-growing need for bio-diesel fuel. Grease traps are pumped which results in well over 25,000 gallons of liquid and solid waste being removed from the waste stream.

As a part of the NC 10 Percent Campaign, Centerplate has pledge to spend 10% of their existing food dollars locally. Centerplate chefs are committed to sourcing 10 percent of more seasonal, local ingredients from NC farms.

POLICIES AND PROCEDURES *continued*

Some of the companies and farms we work with to sustain our green initiatives:

Lindley Mills
Accidental Baker
Ashley Farms
Sysco Local NC Suppliers
Eco-Products
Burch Farms
Blue Thumb Farms
Lewis Farms
Sunny Creek Farms
Coastal Plain Farms
Wise Farms
Wilson Farms
Sweet Peas Urban Garden
Scott Farms
Latta Egg Ranch
Fogwood Food

Local Dairy:

Ashe County Cheese
Goat Lady Dairy
Holly Grove Cheese
Chapel Hill Creamery
Paradox Farms

NC State Farms Market Vendors:

Barefoot Farms
Joyce's Produce
Ronnie Moore's Fruit & Veggies



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MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

**RALEIGH CONVENTION &
PERFORMING ARTS COMPLEX**

