



# Carolina Catering

THE UNIVERSITY OF NORTH CAROLINA AT CHAPEL HILL





# CATERING PHILOSOPHY

## CAROLINA CATERING

Our philosophy at Carolina Catering is to create an atmosphere that is fresh and stylish, offering nutritious, variety-filled menus, and serving quality food with flair.



# Planning Information

## Welcome

Carolina Catering is pleased to present our Catering Event Planning Guide. It is designed to assist you in planning special events and includes our most popular menu items. Our service capabilities range from simple coffee breaks to elegantly served receptions and dinners. Let us assist you in selecting one of our menus or in designing signature menus for your special occasion. Please call our Catering Office at (919) 962-0336. We look forward to serving you.

## Room Reservations

There are many locations on the UNC-Chapel Hill campus that can accommodate your group. The first step in planning a successful catered event is to check the availability of banquet facilities as soon as you have selected a date for your event. Once you have confirmed the location of your function, we will gladly work with you on your catering needs. Meeting and banquet space on campus is booked by individual buildings. The only exception is the Frank Porter Graham Student Union, which in addition to booking space within the facility, will also book the following auditoriums on campus: Carroll, Hamilton, Manning, Haynes Art Center, Murphy Hall, and Howell Hall. Inquire at your chosen location for a fee schedule as charges may apply when booking space. After you have secured your room and arrangement details have been completed and approved, the next step is to review this catering guide to determine the specific menu you desire. Three (3) weeks notice for booking reservations on campus is desired. If you are planning an on-campus event within three (3) weeks, please call us for assistance in menu planning to ensure the availability of menu items selected. If booking an on-campus event with less than 72 business hours notice a fee of \$100 may be charged.

## Creating Your Banquet Event Order (BEO)

Remember, close coordination with our staff will help ensure a great event. When scheduling services, Carolina Catering will need the following information:

- Name of person responsible for billing
- Location of the event
- Date and Time of the event -Type of service required
- Estimated number of guests -Purpose of event

## Billing information:

- On campus department requires invoice address, University account number, and contact information
- Off campus clients require mailing address and contact information

After you have contacted us concerning the nature of your event, our sales office will generate a BEO. This contract will clearly state your requirements and our service intentions. Please be sure to review the BEO carefully. It will state all of the important information concerning your event. Sign and date the BEO and return it to our office. Changes may occur throughout your planning and our office will ask that you approve all changes by initialing subsequent BEO's.

**Prices are effective September 1, 2008 - August 31, 2009**



**CAROLINA CATERING**

# Planning Information

## Final Guest Guarantees

We request an estimated head count three (3) weeks in advance if your event involves 200 people or more. This number should be within 25% of your final guarantee to ensure Carolina Catering accommodates any special requests. Your bill for services is based on the guarantee or the actual number in attendance, whichever is greater. A guaranteed guest count is required three (3) full business days prior to your event. When a guaranteed count is not given, the estimated count will become the guarantee for which billing will be based.

## Billing

On Campus (Departments):

All UNC-Chapel Hill departments charging an event to a state, trust, or contracts and grants account number must inform us of the correct account number at the time of booking. For all UNC-Chapel Hill departmental events the following is required three (3) days before the event:

- A complete list of attendees for functions less than 9 guests
- The purpose of the function, e.g. why the event is being conducted and who is attending

Applicable North Carolina State taxes apply to all events that are not tax exempt.

## Third Party Billing:

Groups or individuals that are paying with check, credit card, or money order are required to pay a 50% deposit of the estimated bill two (2) weeks prior to the event. The remainder of the bill will be required the day of the event. A credit card may be required for all consumption-based charges. All checks should be made payable to Carolina Catering/Aramark Higher Education.

## Service

You have the option of using either china service, or disposable serviceware at your event (premium, biodegradable, or standard). It is advised you inquire about the policy at your chosen location for serviceware restrictions. Serviceware arrangements for most on-campus venues should be made with our Catering Coordinator. Where allowed, you may find disposable service desirable for certain events such as a delivery-set, where it would be easier for your guests to keep their work area clear. Linen is provided for all tables requiring set-up. Additional linen and special linen requests, which may require an additional fee, should be arranged through our Catering Coordinator. Table and chair arrangements for your event must be made through your venue contact. Carolina Catering does not provide and will not be held responsible for providing tables and chairs.

A diagram of the room arrangement for all events would be helpful. Please keep in mind that for served meals and buffets our labor is based on 8 guests per round table. If your seating arrangements are outside this standard, please let us know. Special room arrangements for events may require an additional charge. This fee will be quoted at the time of booking.

Any special requests involving the set-up, decorations, or the menu should be arranged with Carolina Catering no less than ten (10) business days prior to the event.

**Prices are effective September 1, 2008 - August 31, 2009**



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# Planning Information

## Service, Attendant, and China Charges

A 22% Service Charge (20% Service Charge and a 2 % Fuel Surcharge) will be added to all events held outside of the Friday Center. Friday Center events have a 20% service charge added to all events. A \$15 Delivery Fee will be charged for each visit made by our staff should you require a beverage refresh or additional deliveries throughout the day. If the total food and beverage price of your event does not exceed \$150.00 there will be an additional \$15.00 delivery fee and \$15.00 set-up fee added to your contract. Events ending after 9:00 pm will be charged an additional \$25.00 per half hour past 9:00pm. Attendants will be provided upon request for parties with sales less than the minimum at a rate of \$20.00 per attendant for the first hour. Each additional hour will be billed at a rate of \$15.00 per attendant per hour. Events that extend beyond two (2) hours will also be billed at this rate. Service charges are not assessed for set-up and breakdown; however, a special request for early set-up will be billed at \$15.00 per hour per attendant. China is available for dinner service at a \$1.75 per person and for receptions and/or beverage service at \$.75 per person. Disposable service is offered at no additional charge. \*Please note, an additional 6.75% state sales tax is not included in the price.

## Express Service

Picking up your smaller event is a way for you to cut costs such as the delivery and set-up fee. Carolina Catering may be picked-up at The Friday Center. Please speak with our Catering Coordinator for more information.

## Service Tips

Please select one entrée for served meals. With three (3) working days' notice we will provide entrees to fulfill vegetarian or special dietary needs of your guests. Please let us know specific dietary needs of individual guests. When ordering a variety of boxed meals for a given event, we request a minimum of six (6) of each selection; however, vegetarian requests are excluded from this policy.

## Cancellations

We require a minimum of three (3) business day's notice in the event of cancellation. A cancellation fee of 50% of the total contracted price will apply to any cancellation with less than three (3) business days and the full charge applies to cancellations made within twenty-four hours of the event.

## Non-Consumed Food

For the health and safety of your guests, Carolina Catering will remove all food remaining from your event at the time of pick-up. We cannot provide to-go containers to take away leftovers.

## Furnishings

Carolina Catering does not furnish tables and chairs for catered functions on campus. If these items are not available through your chosen site, they may be acquired from Facilities Services or from an outside source for a fee. Carolina Catering is not responsible for room set-up or breakdown. Failure to provide proper event set-up may result in the delay of timely event execution and result in additional labor charges.

**Prices are effective September 1, 2008 - August 31, 2009**



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# Planning Information

## Floral Service and Decorations

Floral arrangements and gift baskets can be provided at an additional charge. Our Catering Sales Manager will work with you to select the perfect centerpiece for your event.

## Custom Menus and Tastings

Our Executive Chef will customize a menu to your liking. Tastings are offered for a fee should you choose to sample your selections. Please contact our Catering Coordinator to arrange for your custom menu or tasting.

## Alcoholic Beverages

Alcoholic beverages (mixed drinks, beer, wine, cordials) may be served under terms and conditions consistent with the applicable laws of the State of North Carolina and policies of the University.

Bar Service is available for a per person price and includes glassware, bar set-ups, and attendants based on the attendant charge requirements. A full bar is available for a \$3 per person fee. A beer and wine bar is available for a \$2 per person fee. Wine service with meal is available for a \$1.50 per person fee. Delivery and set-up fees will also be assessed to bar service.

All alcoholic beverages must be purchased and provided to Carolina Catering by your event planner. A representative of your group will be requested to sign an agreement with Carolina Catering indicating that your group assumes responsibility for compliance with applicable laws and policies. This document must be received at least 14 days prior to the event.



## CAROLINA CATERING

## CONTACT INFORMATION

Sales, Campus & Friday Center Catering: 919-962-0336

Billing: 919-962-2638

Director of Carolina Catering: 919-962-0554

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# Breakfast

## BREAKFAST BUFFETS

All breakfast buffets are priced per person, and include assorted juices and coffee.

The Continental (minimum of 30 guests) .....	\$ 6.00
Freshly baked breakfast pastries, assorted bagels, creamery butter, jams and cream cheese	
The Continental Supreme (minimum of 30 guests) .....	\$ 8.00
Freshly baked breakfast pastries, assorted bagels, medley of fresh seasonal fruit, yogurt with granola, creamery butter, jams and cream cheese	
Carolina Breakfast Buffet (minimum of 30 guests) .....	\$10.00
Fluffy scrambled eggs, crisp bacon and sausage links, home fried potatoes or grits, medley of fresh seasonal fruit, buttermilk biscuits, assorted freshly baked goods	

## FROM OUR BAKERY

A la Carte Breakfast Items • Minimum order of 3 dozen per item

Assorted Home Baked Danishes, Muffins, Scones & Croissants with preserves & butter .....	\$12.10 per dozen
Breakfast Breads and Brioche with preserves and butter .....	\$13.05 per loaf
Breakfast Biscuits with preserves & creamery butter .....	\$ 8.60 per dozen
with choice of ham, sausage or country fried steak .....	\$16.40 per dozen
with chicken filet .....	\$18.15 per dozen
Assorted Bagels with cream cheese .....	\$14.50 per dozen
Assorted Doughnuts and Coffee Cake .....	\$11.50 per dozen
Cinnamon Twists .....	\$15.54 per dozen

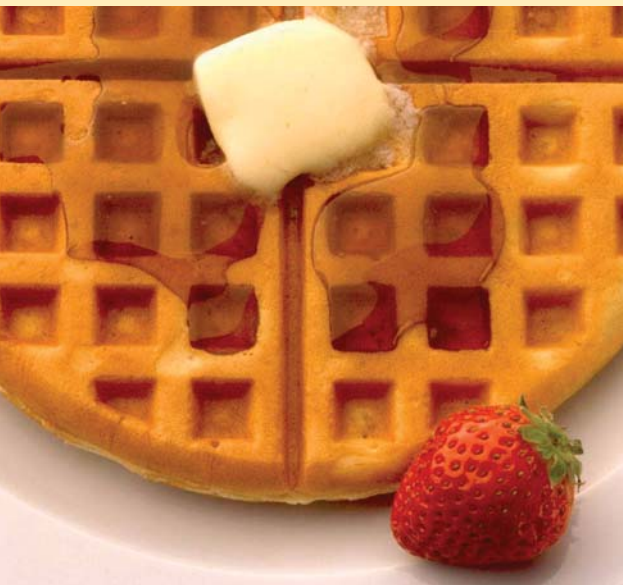
Other special items are available. Please discuss your needs with our Sales Coordinator.

## SERVED BREAKFASTS

Please contact Carolina Catering to discuss menu and pricing options.



CAROLINA CATERING





# Lunch Buffets

All lunch buffets are priced per person and include fresh bread, cookies or brownies, iced tea, coffee or lemonade, and water. A house salad may be added to any buffet for \$2.00 per person.

A minimum of 30 guests is required.

**Beef and Chicken** ..... \$17.50

- Sliced Roast Beef with Mushrooms and Onions
- Braised Chicken with Tomatoes and Vegetables
- Steamed Broccoli
- Sautéed Peas and Pearl Onions
- Garlic Mashed Potatoes

**The Tarheel Tailgate** ..... \$10.50

- Southern Fried Chicken
- Mashed Potatoes and Gravy
- Green Beans Almondine
- Bourbon Baked Beans
- Steamed Carrots

**Carolina Cooking** ..... \$11.00

- Pulled Pork BBQ
- Potato Salad
- Sweet Corn on the Cob
- Vegetable Medley

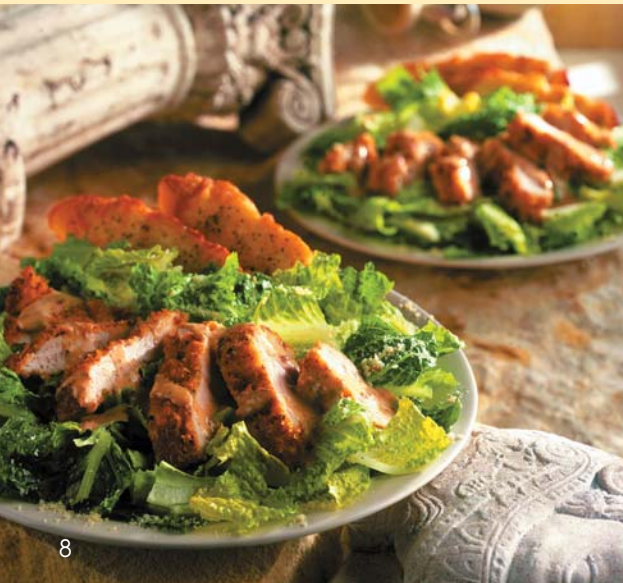
**Cookout Lunch** ..... \$ 9.75

- Hamburgers
- All beef Hot dogs
- Baked Beans
- Potato Chips
- Cole Slaw
- Condiments
- Veggie burgers or hot dogs available upon request at no charge.
- Grilled Chicken, Fried Chicken, or Chopped Pork Barbeque may be added for \$3.15 per person.
- Add Homemade Potato Salad for \$1.25 per person.

**Chicken and Shrimp** ..... \$17.50

- Pan Seared Breast of Chicken with Caramelized Onions
- Shrimp over Creamy Cheese Grits
- Seasoned Green Beans
- Broccoli and Cauliflower Medley
- Roasted Rosemary Potatoes

## CAROLINA CATERING



# Lunch Buffets cont.

All lunch buffets are priced per person and include fresh bread, cookies or brownies, iced tea, coffee or lemonade, and water. A house salad may be added to any buffet for \$2.00 per person.

A minimum of 30 guests is required.

Fajita Bar ..... \$15.00

Chicken or beef strips with peppers and onions, served with black beans, spanish rice, soft flour tortillas, shredded lettuce, diced tomatoes, black olives, sliced jalapeños, shredded cheddar cheese, sour cream, guacamole, and chunky salsa.

Deli Buffet ..... \$11.00

Assorted meats (choose 3):

Smoked turkey breast, ham, roast beef, genoa salami, roasted portobello & red peppers

Sliced cheeses (choose 2):

Cheddar, Swiss, provolone, American, dill havarti, muenster, pepper jack

Prepared salad (choose 1):

Chicken, tuna, pasta, tortellini, vegetable orzo, red onion & tomato, cous cous & raisin.

Assorted deli breads and rolls, lettuce, tomato, onion, pickles, mustard & mayonnaise, fresh fruit salad & potato chips

Southern BBQ Buffet ..... \$15.20

Carolina Pulled Pork BBQ

Buttermilk Fried Chicken

Macaroni and Cheese

Coleslaw

Collard Greens

Italian Lunch Buffet ..... \$15.70

Chicken Marsala

Cheese Lasagna

Sautéed Broccoli Rabe

Roasted Garlic Mashed Potatoes

Focaccia and Ciabatta

Caribbean Buffet ..... \$16.80

Grilled Jerk Mahi-Mahi

Ancho-Peach Glazed Pork Ribs

Coconut Rice

Island Grilled Vegetables

Fried Plantains

Asian BBQ Buffet (served with fortune cookies) ..... \$16.80

Grilled Flank Steak with Hoisin BBQ Sauce

Teriyaki Chicken

Wasabi Mashed Potatoes

Sugar Snap Peas



## CAROLINA CATERING





# Lunch Buffets cont.

All lunch buffets are priced per person and include fresh bread, cookies or brownies, iced tea, coffee or lemonade, and water. A house salad may be added to any buffet for \$2.00 per person.

A minimum of 30 guests is required.

Salad Sampler Buffet ..... \$11.50

Choose 3 Salads:

**Asian Chicken Salad**

Grilled chicken breast over shredded Napa cabbage with almonds, sesame seeds, peas, and Mandarin oranges with sesame vinaigrette

**Southwestern Cobb Salad**

Red leaf lettuce and romaine with turkey, avocado, crispy bacon, hard-boiled eggs, pepper jack cheese, and crumbled blue cheese with house dressing

**Chopped Salad**

Mixed greens with tomato, cucumber, red onion, ham, and turkey with Italian dressing

**Spinach Salad**

Baby spinach with chopped hard-boiled eggs, crispy bacon, mushrooms, and garlic croutons with balsamic vinaigrette

**Mixed Field Greens**

Field greens with pears, candied pecans, and gorgonzola cheese with rasp vinaigrette

Add soup to any lunch buffet ..... \$ 2.75

Choose from Traditional Tomato, Minestrone, or Chicken Noodle

Includes a choice of homemade croutons, saltine crackers, oyster crackers or goldfish crackers with cheddar cheese.

With three (3) working days' notice we will provide entrees to fulfill vegetarian or special dietary needs of your guests. Please let us know specific dietary needs of individual guests.



## CAROLINA CATERING

# Boxed Lunches

All boxed meals include appropriate condiments and utensils and are served with potato chips or pretzels, your choice of cookie or crispy rice square, choice of bottled juice, soda, or bottled water, and whole fruit by request only.

A minimum of six (6) per selection is required, not to exceed three (3) in variety, excluding Vegetarian.

Traditional Selections .....	\$8.60
Traditional sandwiches served with fresh lettuce, tomato, and onion, include your choice of ham and cheddar on white, smoked turkey and swiss on whole wheat, or roast beef and provolone served on a kaiser roll	
The Portobello .....	\$7.85
Portobello on focaccia with fire roasted red peppers, fresh tomatoes and provolone served with a cilantro aioli	
Veggie Wrap .....	\$7.60
Roasted vegetable medley wrapped in a tortilla served with a Dijonaise	
Cali Wrap .....	\$8.85
Grilled chicken breast with avocado, bacon, Monterey Jack cheese, lettuce, and tomato wrapped in a fresh tortilla	
The Tar Heel .....	\$8.60
Flaky croissant filled with our famous chicken salad, lettuce, and tomato	
Monterrey Chicken Wrap .....	\$8.60
Fried chicken tenders with lettuce and tomato wrapped into a tortilla and served with a Monterrey ranch sauce	
Chicken Caesar Wrap .....	\$8.60
Grilled chicken strips and classic caesar salad wrapped in a tortilla	
Turkey Club Croissant .....	\$8.85
Sliced turkey breast on a fresh croissant topped with bacon, cheese, lettuce, and tomato	
Low Carb Turkey Wrap .....	\$8.85
Turkey, cheddar, romaine lettuce and tomato wrapped in a whole wheat tortilla served with honey mustard	
Teriyaki Tofu & Vegetable Wrap .....	\$7.60
Teriyaki marinated tofu oven baked and tossed with crisp snow peas, baby corn, shredded carrots, scallions and mung bean sprouts	



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# Boxed Lunches cont.

## GOURMET BOX LUNCHES

Minimum 6 per selection. Served with gourmet pita or potato chips, fruit salad or pasta salad, cookie or dessert bar, and your choice of bottled water, soda, or juice.

Pesto & Pecan Chicken Salad .....	\$11.00
Pesto and pecan chicken salad with balsamic dressing on focaccia	
Tarragon Grilled Chicken .....	\$11.00
Tarragon grilled chicken with brie and watercress, on a grilled honey wheat hoagie	
Caprese Sandwich .....	\$10.50
Fresh mozzarella, basil, and sliced tomato marinated in balsamic vinaigrette, served on an herb-baked ciabatta and lightly dressed with garlic aioli	
Roasted Turkey .....	\$11.00
Sliced roasted turkey breast served on ciabatta with roasted red peppers, baby spinach, and crumbled feta cheese	
Prosciutto & Artichoke .....	\$11.25
Thinly sliced prosciutto ham, sharp provolone, red onion, artichoke, and sundried tomato spread served on fresh focaccia	
Roast Tenderloin Baguette (minimum 25 per order) .....	\$11.75
Sliced roast beef tenderloin with arugula, red onion marmalade, and baby Swiss cheese served on a toasted baguette and dressed with horseradish mayonnaise	

**CAROLINA CATERING**



# Boxed Lunches cont.

## BOXED SALADS

All boxed meals include appropriate condiments and utensils and are served with chef's choice of fresh seasonal fruit, pita chips or pretzels and your choice of cookie or crispy rice square.

A minimum of six (6) per selection is required, not to exceed three (3) in variety.

Classic Caesar Salad .....	\$7.50
Romaine and garlic croutons tossed with lemony Caesar dressing and topped with fresh-shaved Parmesan	
Mesclun Salad with Candied Walnuts .....	\$8.50
Tender mixed baby greens tossed with fresh seasonal berries, candied walnuts, crumbled blue cheese, and raspberry vinaigrette	
Arugula and Fennel Salad .....	\$8.75
Spicy baby Arugula and sweet fennel tossed with Mandarin oranges and citrus vinaigrette	
Baby Spinach Salad .....	\$8.50
Baby spinach topped with toasted walnuts, raspberries, and tangy goat cheese, with balsamic vinaigrette	
Asian Salad .....	\$8.75
Napa cabbage with snow peas, bean sprouts, red peppers, and cashews with sesame vinaigrette	

### Add to any salad:

Salmon for \$4.50

Grilled chicken for \$3.00

Chicken or tuna salad for \$2.50.



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# Served Lunches

All served lunches are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, and water, and choice of dessert.

A minimum of 30 guests is required.

Apple Brandy Chicken .....	\$15.90
Boneless breast of chicken, breaded, sautéed and served with apple brandy sauce	
Almond Encrusted Chicken Breast .....	\$15.90
Roasted and drizzled with minted honey	
Mesquite Grilled Pork Loin .....	\$18.50
Grilled and topped with caramelized barbecue-infused red onions	
Spinach Ravioli .....	\$15.85
Five al dente spinach-striped ravioli atop a freshly made sun-dried tomato cream sauce finished with fresh basil chiffonade	
Grilled Flat Iron Steak .....	\$18.50
Marinated with fresh thyme and garlic, grilled and topped with roasted red pepper and green onion relish	
Citrus and Chive Marinated Salmon Filet .....	\$22.88
Pan-seared and garnished with candied lemon slices and chives, then drizzled with orange reduction	
Pan-Seared Turkey Tenderloin .....	\$17.50
Seasoned with sage and thyme, sliced and served with dried cherry and cranberry compote	
Jamaican Lime Chicken .....	\$15.90
Lime and Jamaican jerk spice-marinated chicken breast with tropical fruit salsa and lime-cilantro vinaigrette	



**CAROLINA CATERING**



# Served Dinners

All served dinners are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, water, and choice of dessert and side salad.

A minimum of 30 guests is required.

## CHICKEN

Stuffed Statler Breast of Chicken .....	\$18.25
Stuffed with your choice of:	
Wild rice, dried fruit, topped with thyme veloute	
Spinach, Mozzarella, and parmesan topped with basil and tomato puree	
Broccoli and cheese topped with a cheddar béchamel	
Wild mushrooms and roasted garlic topped with a roasted chicken Demi-glace	
Marinated, Grilled Chicken Breast .....	\$17.85
Marinated with fresh herbs and garlic and topped with your choice of the following:	
Pesto Cream	
Spicy Fruit Salsa	
Black Bean and Corn Salsa	
Sundried Tomato Cream	
Diced tomato, basil, and garlic	
Thyme veloute	
Sesame Encrusted Chicken .....	\$17.85
Five spice marinated chicken breast breaded with sesame seeds, pan-fried, and drizzled with sweet soy sauce	
Chicken Saltimbocca .....	\$17.85
Chicken breast layered with prosciutto, sage, and fresh mozzarella, finished with a Madeira wine sauce	
Chicken Piccata .....	\$18.25
Pan-seared chicken breast with white wine, lemon, capers, and fresh parsley	
Chicken Marsala .....	\$17.85
Pan-seared chicken breast with mushrooms and Marsala wine sauce	
Chicken Wellington .....	\$18.25
Breast of chicken topped with mushroom duxelle and Demi-glace and wrapped in flaky puff pastry, baked to perfection	



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# Served Dinners cont.

All served dinners are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, water, and choice of dessert and side salad.

A minimum of 30 guests is required.

## PASTA

Linguine Carbonara .....	\$14.95
Linguine tossed with crispy pancetta, fresh peas, pecorino romano cheese, and a light cream sauce.	
Penne Arriabiatta .....	\$14.95
Fresh egg penne tossed with a slightly spicy, chunky tomato sauce.	
Farfalle Primavera .....	\$14.95
Bow tie pasta tossed with garlic, fresh herbs, olive oil, and white wine, topped with roasted vegetables & grated parmesan.	
Choice of Ravioli or Tortellini with sauce .....	\$16.50
Sauce:	Pasta:
Alfredo Sauce	Spinach and Cheese Ravioli
Spicy Marinara	Cheese Ravioli
Walnut Pesto Sauce	Tri-color Tortellini
Bolognese Sauce	
Sundried Tomato Sauce	

Grilled chicken breast may be added to any pasta, except for ravioli & tortellini, for an additional \$3.00 per person.  
Grilled shrimp may be added for an additional \$5.75 per person.

# CAROLINA CATERING



# Served Dinners cont.

All served dinners are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, water, and choice of dessert and side salad.

A minimum of 30 guests is required.

## SEAFOOD

Pan-Seared Crab Cakes .....	Market Price
Two jumbo lump crab cakes, pan-seared and served with spicy old bay remoulade	
Wasabi Dusted Seared Ahi Tuna .....	Market Price
Seared on the outside, and pink in the middle, garnished with cool pickled ginger, spicy chili sauce, and a sweet soy sauce drizzle	
Pan-Seared Salmon Filet .....	Market Price
Covered with sliced cucumber and topped with a dollop of cucumber and dill yogurt sauce	
Roasted Mahi Mahi .....	Market Price
With diced tomato, caper, and cilantro salsa	
Grilled Swordfish Filet .....	Market Price
Grilled to perfection and served with a sundried tomato, basil, and roasted yellow pepper pesto trio	
Flounder Roulade .....	Market Price
Baby flounder stuffed with crab meat and asparagus, topped with béarnaise sauce	

NOTE : Due to the seasonal nature of seafood, price & availability will vary.  
We will be able to give you an exact quote as we plan your event.

## PORK, DUCK & LAMB

Rosemary Encrusted Pork Tenderloin .....	\$18.60
Roasted, sliced, and served with exotic mushroom and caramelized shallot ragout	
Grilled Pork Chop .....	\$22.95
With apple cornbread stuffing and topped with an apple sage reduction	
Slow Roasted Half Duck .....	\$28.45
Glazed with hoisin, garlic, fresh ginger, and drizzled with a Grand Marnier reduction	
Pistachio and Goat Cheese Encrusted Rack of Lamb .....	\$34.50
Coated with goat cheese and dredged in chopped pistachios, then roasted and finished with a pinot noir reduction	



## CAROLINA CATERING



# Served Dinners cont.

All served dinners are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, water, and choice of dessert and side salad.

A minimum of 30 guests is required.

## BEEF & VEAL

Grilled, Marinated Sirloin Steak .....	\$22.40
Grilled and topped with smoky, spicy chipotle compound butter	
Grilled Ribeye Steak .....	\$24.90
12 oz ribeye steak grilled and topped with chimichurri sauce and haystack onions	
Filet Mignon .....	\$26.05
8 oz filet with Roquefort cream sauce	
Horseradish-Encrusted Tenderloin .....	\$28.05
Roasted and sliced, served atop a merlot Demi-glace and horseradish cream sauce	
Tenderloin and Prawns .....	\$32.25
Soy and garlic marinated 6 oz beef tenderloin filet grilled and topped with two sugarcane skewered jumbo prawns, drizzled with garlic-infused olive oil and fresh lemon juice	
Grilled Veal Chop .....	\$36.45
Marinated with garlic and fresh herbs, grilled moist and glazed with a port wine reduction and shiitake mushroom chips	

**CAROLINA CATERING**



# Served Dinners cont.

All served dinners are priced per person and include Chef's choice of starch and vegetable, fresh bread, iced tea, coffee, water, and choice of dessert and side salad.

A minimum of 30 guests is required.

## VEGETARIAN

Ginger and Garlic Marinated Tofu Cutlets (Vegan) .....	\$12.00
With steamed brown rice and pan-seared Szechuan vegetables	
Sake "Drunken" Tofu (Vegan) .....	\$14.00
With steamed brown rice and citrus-glazed vegetables	
Coconut Curry Vegetables (Vegan) .....	\$12.00
With green tea-infused rice timbales	
Grilled Yellow Squash and Zucchini Napoleon .....	\$12.00
Drizzled with béarnaise sauce and served with cracked pepper asparagus spears	
Julienned Tri-Color Vegetables .....	\$12.00
Tossed with linguine and roasted yellow pepper coulis and dusted with shaved pecorino romano	
Cheese Stuffed Eggplant Cutlets .....	\$14.00
With rosemary béchamel sauce and caramelized baby squash	
Portabella Saltimbocca .....	\$14.00
Grilled portabella mushrooms layered with fresh mozzarella, roasted tomato, and basil, and drizzled with balsamic reduction and sage oil	
Mushroom and Spinach Quesadillas .....	\$12.00
With ancho-lime black beans and hearty sweet potato medallions	
Cilantro Marinated Vegetable Cutlets (Vegan) .....	\$12.00
Over saffron wild rice and quinoa pilaf, topped with avocado puree	



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# Served Desserts

## Classic Served Desserts:

- Opera Torte
- The Gianduja
- Caribbean Chiffon Cake
- Black Forest Gateau
- "Killer" Fudge Cake (contains almonds)
- Chocolate Chambord Gateau
- Poppy Seed Angel Food Cake

## Signature Served Desserts:

For an additional \$1.50 per person, the following may be added to your plated price:

- Meringue shells with crème mousseline and fresh fruit
- Apple tart with vanilla ice cream and pecan brittle
- Cappuccino mousse in a dark chocolate coffee cup
- Chocolate mousse domes
- White chocolate lemon Bavarian cream
- Peach strudel with amaretto mousse glaze
- Chocolate and orange napoleon
- Warm miniature donuts with sambuca hot chocolate
- Vanilla panna cotta with citrus shortbread and blackberry sauce
- "Banana pudding" parfaits
- Lemon blackberry parfaits
- Praline mousse domes
- Roasted pineapple with coconut sorbet and spiced rum sauce
- Crème brulee: choose from classic vanilla, citrus, pumpkin, coconut, passion berry, and mocha

**CAROLINA CATERING**



# Dinner Buffets

All dinner buffets are priced per person and include your choice of salad, one vegetable, starch, and entree(s) with fresh bread, iced tea, coffee, water, and choice of buffet dessert.

A minimum of 30 guests is required.

## Salads

- Mesclun baby greens with two salad dressings
- Black bean, charred corn, and three pepper salad
- Classic Caesar Salad
- Cucumber, Red onion, and feta salad with kalamata olives
- Julienned jicama, celery, and apple slaw with creamy poppyseed dressing
- Spinach salad with red onion and mandarin oranges
- Arugula, Fennel, and Blackberry Salad
- Caprese Salad with mozzarella, tomato, and basil

## Vegetables

- Steamed broccoli
- Whole green beans
- Green peas with mushrooms
- Glazed baby carrots
- Fresh vegetable medley
- Asparagus spears
- Sautéed Swiss chard
- Zucchini Provencale
- Ratatouille
- Roasted cauliflower florets with harissa

## Starches

- Baked potatoes
- Herbed mashed potatoes
- Garlic-infused rice blend
- Potatoes le Francaise
- Harvest multigrain pilaf
- Herbed cous cous
- Herb-roasted potatoes
- Chili-roasted sweet potatoes
- Mashed sweet potatoes



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# Dinner Buffets cont.

All dinner buffets are priced per person and include your choice of salad, one vegetable, starch, and entree(s) with fresh bread, iced tea, coffee, water, and choice of buffet dessert.

A minimum of 30 guests is required.

## CLASSIC ENTREES

One Selection (choose from list below) \$15.00

Two Selections (choose from list below) \$19.00

Marinated, grilled chicken breast

Chicken parmesan

Stir-fry chicken or beef

Chicken Provencale

Sliced roast beef

Marinated sirloin

Chili-rubbed pork loin

Smothered pork chops

Smoked NC pork barbecue

Cumin rubbed tilapia with cilantro-habañero beurre blanc

Fettuccine primavera

Linguine Fra Diavolo

Pesto Tortellini

Classic Lasagna

Vegetable Lasagna

Eggplant Florentine

Cous cous stuffed acorn squash (vegan)

Ravioli with choice of sauce (Alfredo, Bolognese, spicy marinara, sun-dried tomato cream, walnut pesto, fresh tomato and roasted garlic)



CAROLINA CATERING



# Dinner Buffets cont.

All dinner buffets are priced per person and include your choice of salad, one vegetable, starch, and entree(s) with fresh bread, iced tea, coffee, water, and choice of buffet dessert.

A minimum of 30 guests is required.

## SIGNATURE ENTREES

One Selection (choose from list below) \$20.00

Two Selections (choose from list below) \$25.00

Chicken piccata

Chicken roulades

Chicken Wellington

Beef Fillets

Grilled NY Strip

Flounder stuffed with crab meat

Crab cakes

Grilled salmon

Broiled Mahi Mahi

Spinach-Artichoke Crepes

Cabbage rolls stuffed with lentils, eggplant, barley and herbs (vegan)

Carved Extras (add \$8 per person; includes 1.5 hour carving chef)

Prime Rib

Beef Tenderloin

Baked Ham

Turkey Breast

Carving Chef \$75.00 (additional 1.5 Hour Service)

Note: All seafood prices are approximate and, due to seasonality and availability, may be subject to change based on market price at the time of your event.



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# Buffet Desserts

## TRADITIONAL BUFFET DESSERTS

### Classic Cakes

- Banana layer cake with maple cream cheese icing
- Red velvet cake
- Carrot cake with caramel pecan filling
- Old-fashioned yellow cake with chocolate mousse and chocolate buttercream
- Coconut cream cake
- Simply sublime white layer cake layered with raspberry jam
- Lemon cream cake
- Chocolate midnight cake layered with chocolate mousse and iced with dark chocolate glaze

### Cheesecakes

- Triple chocolate
- Turtle
- Cookies and Cream
- Marble
- White chocolate raspberry
- New York classic with fresh berries
- Praline
- Peanut Butter
- Amaretto

### Spoon Desserts

- Banana pudding
- Strawberry rhubarb crisp
- Peach berry crisp
- Apple, cranberry, and walnut crisp
- Dark chocolate bread pudding with rum caramel sauce
- Vanilla crème brulee served with fresh berries
- Fresh seasonal berry trifle

### Pies

- Key Lime
- Double chocolate chess
- Pumpkin
- Sweet potato
- Black bottom banana cream
- Coconut cream
- Strawberry or Lemon chiffon
- Classic apple, peach, blueberry, or cherry



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# Buffet Desserts cont.

## PREMIUM BUFFET DESSERTS

Add \$1.00 per person to your buffet price.

### Tarts

- Pear frangipane
- Sour cream and berry custard tart
- Chocolate raspberry
- Lemon
- Raspberry lime
- Chocolate banana
- Pecan
- Snickers
- Chocolate Caramel
- Apple Royale
- Passion Fruit Cream
- Strawberry pistachio
- White chocolate cranberry pistachio (seasonal)
- Pumpkin caramel (seasonal)

### Specialty cakes

#### Opera Torte

Classic Viennese torte composed of thin almond sponge cake soaked with a coffee syrup and layered with mocha buttercream. Glazed with dark chocolate ganache and garnished with simple yet elegant chocolate décor.

#### The Gianduja

Silky smooth hazelnut and milk chocolate mousse rests on a layer of dark chocolate cake and crunchy praline. Decorated with toasted hazelnuts and chocolate curls.

#### Caribbean Chiffon Cake

A tropical island compote of passion fruit, mangos and bananas is paired with Coconut mousse and soft as silk chiffon cake in this delicious mousse torte.

#### Black Forest Gateau

A classic cake remodeled in a traditional European style.

#### "Killer" Fudge Cake

This rustic looking cake will satisfy any chocolate lover (contains almonds).

#### White Satin

Light white chocolate mousse studded with cubes of chocolate cake.

#### Chocolate Chambord Gateau

Dark chocolate fudge cake layered with raspberry compote and chocolate raspberry mousse. Glazed with a chocolate jelly and garnished with fresh raspberries and caramelized cocoa nibs.

#### Poppy Seed Angel Food Cake

This untraditional take on an American classic combines lemon cream and strawberry mousse with the light touch of poppy seed studded angel food cake.



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# Receptions

## HOT HORS D' OEUVRES

Minimum 3 dozen each item

Petite Quiche .....	\$10.05 per dozen
Chicken Tenders with BBQ sauce .....	\$15.40 per dozen
Chicken Drumettes with honey mustard .....	\$12.70 per dozen
Chicken Satays with ponzu sauce .....	\$16.30 per dozen
Stuffed Mushrooms with crab meat .....	\$15.00 per dozen
Miniature Egg Rolls with sweet soy sauce .....	\$11.45 per dozen
Crispy Spring Rolls with tangy plum soyaki .....	\$11.00 per dozen
Spanakopita .....	\$11.45 per dozen
Hot Crab Dip with toasted pita chips .....	\$70.55 per 64 oz.
Sesame Chicken Tenders .....	\$15.65 per dozen
Toasted Ravioli with marinara sauce .....	\$ 9.20 per dozen
Mini-Pizza .....	\$10.05 per dozen
Beef Satays with plum dauce .....	\$15.95 per dozen
Swedish Meatballs .....	\$ 8.90 per dozen
Breaded Fantail Shrimp with cocktail sauce .....	Market Price
Vegetable Quesadilla Cornucopia .....	\$11.55 per dozen

## COLD HORS D' OEUVRES

Smoked Salmon with Dilled Cream Cheese on Belgian endive .....	\$ 1.65 per piece
Finger Sandwiches .....	\$10.20 per dozen
Your choice of chicken, tuna, ham salad, pimento cheese, or cucumber cream cheese	
Shrimp Canapes .....	\$16.50 per dozen
Spinach Dip with assorted crackers .....	\$28.25 per 64 oz.
Hummus with pita wedges .....	\$28.25 per 64 oz.
Artichoke Dip w/ Crackers .....	\$34.40 per 64 oz.
Spinach and Artichoke Dip .....	\$32.00 per 64 oz.
Peel and Eat Shrimp .....	\$12.75 per dozen
Antipasto .....	\$ 2.25 per person
Prosciutto and Melon Canapes .....	\$11.50 per dozen
Jumbo Gulf Shrimp with Lemon and Cocktail Sauce .....	Market Price
Crab Claws with Lemon .....	Market Price
Stuffed Artichoke Bottoms .....	\$12.25 per dozen

# CAROLINA CATERING



# Receptions cont.

## CHEESE, FRUIT, & CRUDITÉS

	Domestic Cheese	Imported Cheese	Combination
Small (15-20 guests)	\$27.34	\$39.05	\$35.10
Medium (50-75)	\$58.60	\$71.60	\$65.05
Large (100-125)	\$123.85	\$143.05	\$129.80
	Fruit & Dip	Crudite & Dip	Tropical
Small	\$25.95	\$25.95	\$35.10
Medium	\$51.90	\$51.90	\$65.05
Large	\$103.80	\$103.80	\$129.80

## RECEPTION BARS

A minimum of 30 guests is required. All bars include coffee, ice water, and tea or lemonade.

Vertical Crudités Station .....	\$ 3.50 per person
Fresh assorted garden vegetables (including carrots, celery, broccoli, cucumbers, peppers, cherry tomatoes, and cauliflower. Displayed with assorted dips	
Gourmet Cheese and Fruit Display .....	\$ 6.50 per person
Variety of domestic and imported cheeses, baked brie en crouete, strawberries, grapes, apples, and pears. Served with crackers, baguettes, and breadsticks	
Mediterranean Station .....	\$ 8.75 per person
A variety of marinated and roasted vegetables and dips including: stuffed grape leaves, hummus with pita chips, kalamata olives, marinated mushrooms, roasted peppers, roasted tomatoes, grilled zucchini and yellow squash, and parmesan crisps. Served with focaccio, ciabatta, and sliced baguette	
Bruschetta Station .....	\$ 6.50 per person
Served with extra virgin olive oil. Specialty toppings to include: Lemon artichoke relish, eggplant and tomato caponata, green and black olive tapenade, tomato garlic and basil bruschetta, sun-dried tomato pesto, basil pesto. Served with a variety of fresh baked artisan breads	
Southwestern Nacho Station .....	\$ 5.50 per person
Crispy white and blue corn tortilla chips, chili con queso, tomato salsa, fruit salsa, sour cream, guacamole, pico de gallo, and sliced black olives	
Charcuterie Station .....	\$12.00 per person
An ample spread of assorted sausages, sausages en crouete, pates, and terrines. Garnished with fresh sliced artisan breads, fig cake, quince paste, marinated olives, and dried fruit	

# CAROLINA CATERING



# Receptions cont.

## A LA CARTE

Side of Smoked Atlantic Salmon (serves 25) .....	\$110.00 each
Baked Brie in Puff Pastry (serves 25) .....	\$45.00 per wheel
Trail Mix .....	\$ 7.60 per pound
Assorted Snack Mix (your choice sweet or savory, based on availability) .....	\$ 7.60 per pound
Pretzels .....	\$ 5.50 per pound
Mixed Nuts .....	\$10.75 per pound
Butter Mints .....	\$ 4.00 per pound
Goldfish Crackers .....	\$15.30 per 32 oz box
Potato Chips with Dip .....	\$ 7.65 per pound
Nacho Chips with Salsa .....	\$ 7.65 per pound
Fresh Whole Seasonal Fruit .....	\$12.10 per dozen

## DESSERT TABLES

Dessert tables include coffee (regular and decaffeinated), a selection of herbal teas, and ice water. Iced tea and lemonade may be substituted for hot tea and coffee.

Fresh cut fruit, imported and domestic cheeses with crackers, assorted finger desserts including brownies, blondies, lemon bars, pecan spins, mini mousse cups, and coconut basil macaroons .....

\$8.25 per person

Assorted mini confections, fruit tarts, chocolate mousse cups, warm fruit cobbler with custard sauce, fresh cut fruit with yogurt, classic cakes and tarts, and a selection of domestic & imported cheeses .....

\$11.00 per person



## CAROLINA CATERING



# From the Bakeshop

Cookies, Bars, and Brownies (minimum order of 3 dozen per item):

Fresh Baked Cookies .....	\$14.05 per dozen
Crispy Rice Squares .....	\$14.05 per dozen
Tea Cookies .....	\$12.75 per dozen
Tar Heel Cookies .....	\$15.30 per dozen
Biscotti .....	\$10.00 per dozen
Selections include Lemon Ginger Macadamia, Crushed Almond, and Chocolate Hazelnut	
Dessert Bars .....	\$16.60 per dozen
Selections include Lemon, Pecan, Chocolate Peanut Butter, Raspberry Jam, and Brown Sugar Bars	
Brownies .....	\$14.05 per dozen
Selections include Chocolate Chip, Walnut, Cream Cheese, Triple Chocolate Fudge Marble, Peanut Butter, Oreo, Heath Crunch, Butterscotch, and Blondies	
Assorted Mini Confections .....	\$15.50 per dozen
May include Coconut basil macaroons, peanut brittle, mocha brownie bites, mini mousse cups, and mini strawberry pistachio tarts	
French Pastry Selection .....	\$18.50 per dozen
To include mini coffee éclairs, financiers, lemon sables, chocolate sables, gianduja mousse bites, and vanilla crème brulee tartlets	
Chocolate Ecstasy Collection .....	\$16.50 per dozen
May include chocolate peanut butter tartlets, chocolate caramel cups, chocolate cheesecake bites, chocolate petit fours, and chocolate truffle cups	
Petit Cupcake Collection .....	\$14.05 per dozen
May choose three of the following: carrot with citrus cream cheese frosting, lemon blackberry, red velvet, raspberry, double chocolate, and chocolate coconut	

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# From the Bakeshop cont.

## LOAF BREADS AND CAKES

By the loaf ..... \$12.75  
Selections include Lemon Poppyseed, Zucchini, Banana-Nut, and Pumpkin Apple.

	Tier 1	Tier 2
8" Round (Serves 8-12).....	\$24.99	\$26.99
10" Round (Serves 16-20).....	\$38.99	\$42.99
½ Sheet (Serves 35-50).....	\$74.99	\$82.49
Full Sheet (Serves 75-100).....	\$134.99	\$148.50
10" Cheesecakes (See Served Desserts for Flavors).....	\$34.99	

Tier 1 cake flavors include white, yellow, and Devil's Food chocolate

Tier 2 cake flavors include red velvet, carrot, lemon, vanilla pound, lemon poppyseed pound, and banana

Frosting choices include vanilla buttercream, chocolate buttercream, and cream cheese

Specialty fillings are available at a 10% surcharge and include the following:

Mousses (chocolate, white chocolate, raspberry, strawberry, passion fruit, banana, coconut, lemon, praline, pistachio, mocha, and peanut butter)

Dark chocolate ganache

Pecan Caramel

Pastry Cream

Pricing for cakes includes selected cake, frosting and filling flavors, plus simple decoration and message.

Extra charges will apply for elaborate drawings, logos, and designs.

We are delighted to prepare a custom cake for your special occasion.

Please allow 72 hours notice to accommodate your order.

Custom shaped and tiered cakes are also available.

Please contact sales department for pricing and design consultation.

## CAROLINA CATERING





# Presentations

These specialty items are available to add an extra touch to your reception.

## DISPLAY ITEMS

- Chocolate-Dipped Strawberry Tree with Amaretto Dip ..... \$4.00 per person
- Roasted Tuscan Vegetables ..... \$4.00 per person

## ICE CARVINGS

Carvings add an elegant flare to any reception. Select one of our popular designs or allow us to design one for your event. Please contact our Catering Sales Manager for more information.

## FLORAL SERVICE AND DECORATIONS

Floral arrangements and gift baskets can be provided at an additional charge. Our Catering Sales Manager will work with you to select the perfect centerpiece for your event.

## CUSTOM MENUS AND TASTINGS

Our Executive Chef will customize a menu to your liking. Tastings are offered for a fee should you choose to sample your selections. Please contact our Catering Sales Manager to arrange for your custom menu or tasting.

# CAROLINA CATERING



# Beverages

All beverage service includes appropriate condiments and serviceware.

Coffee (regular and decaffeinated) .....	\$15.00 per gallon
Fruit Juice (orange, apple, cranberry) .....	\$12.50 per gallon
Iced Tea .....	\$10.00 per gallon
Lemonade .....	\$10.00 per gallon
Carolina Punch .....	\$10.00 per gallon
Hot Tea .....	\$ 6.55 per gallon
Hot Spiced Cider .....	\$13.40 per gallon
Hot Chocolate .....	\$12.00 per gallon
Sparkling Cranberry Punch .....	\$12.00 per gallon
Fruit Punch .....	\$11.00 per gallon
Golden Punch .....	\$13.50 per gallon
Ice Water .....	\$ 2.50 per gallon
Bottled Fruit Juices .....	\$ 1.75 each
Soft Drinks .....	\$ 1.25 each
Bottled Water .....	\$ 1.50 each

**CAROLINA CATERING**



# A Greener Carolina

In our continued efforts to reduce our environmental footprint, Carolina Catering will proudly help clients plan a more sustainable event, from earth-friendly service wares to local and organic menus.

## EVERYDAY SUSTAINABLE INITIATIVES

Carolina Catering uses reusable table linens as well as compostable napkins at each individual event.

Our dry cleaning services are provided by A Cleaner World and AlSCO. A Cleaner World is committed to reusing hangers and encourages customers to bring in their old hangers. Beginning in 1990, A Cleaner World decided to donate a penny for each hanger that was returned to their establishments. That money went towards purchases of trees for the Triad. AlSCO is committed to recycling over half of the water used in their laundry facilities.

Carolina Catering works with our produce distributor and primary distributor to source locally grown products to incorporate as much locally grown food as possible into the scheduled events on a week by week basis.

Any uneaten food is either composted or donated to local groups such as the Inter-Faith Council.

## WHEN CHOOSING TO GREEN YOUR EVENT

Carolina Catering will provide on-site recycling and compost bins that we will carry away after the event at no extra charge.

Clients can ask us about purchasing local beer and wine for their event.

Biodegradable disposable wares can be added to any event for \$0.50 per guest. These disposable wares consist of corn-based flatware, biodegradable hot cups, corn-based cold cups and biodegradable plates.

Clients may also request a custom sustainable menu sourced from local purveyors.

## CATERING SUSTAINABILITY PHILOSOPHY

Our strategy for achieving sustainability includes encouraging our vendors to supply us with food that is, among other attributes, produced without synthetic pesticides/hormones, or antibiotics given to animals in the absence of diagnosed disease. We will work with our food suppliers and community-based organizations to increase the availability of locally-sourced food, when seasonality permits, in order to: reduce negative environmental impacts by decreasing the distance food travels from farm to plate, improve the economic vitality of communities around our campus, and increase the freshness of fruits and vegetables that we use.

Our employees take pride in reducing waste by recycling, composting, and donating to food banks and other worthy causes.



CAROLINA CATERING





# New Catering Venue

## ROOM RENTALS

- Bell Tower:** \$175 for three hour time block
- End Zone:** \$175 for three hour time block
- Both Rooms:** \$350 for three hour time block
- \$50 set-up fee
- \$5 per extra linen
- \$35 per extra skirt

## ROOM RENTAL INCLUDING CATERED EVENT BY CAROLINA CATERING

- Bell Tower:** \$150 for three hour time block
- End Zone:** \$150 for three hour time block
- Both Rooms:** \$300 for three hour time block

## CAROLINA CATERING

Please allow two weeks advance notice when reserving this space. To reserve, contact our Catering Sales Manager at 919-962-0336.

Student groups should contact our sales office for student rates.







# Carolina Catering

THE UNIVERSITY OF NORTH CAROLINA AT CHAPEL HILL

