

CATERING MENU

Spring/Summer 2025

Raleigh



DINING GUIDELINES



Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section. All pricing within the core business hours includes staffing charges.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations. Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5 are subject to an unmet minimum fee.

Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

Receptions and Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package. Please reach out to the Catering Manager for more details.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing and rental charges.

Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event. Please reach out to the Catering Manager for more details.

AV Support

A technical assistant is provided to set up AV requirements 30 minutes prior to the event. AV requirements must be specified 48-hours prior to the event.

Wi-Fi

If required, please create a Wi-Fi account for your guest at goto/wifi.

Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

Kosher Meals and Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

For special events, please contact our Catering Manager, 919-520-3174 (NC) or 615-727-4805 (NC).

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

OUR COMMITMENT

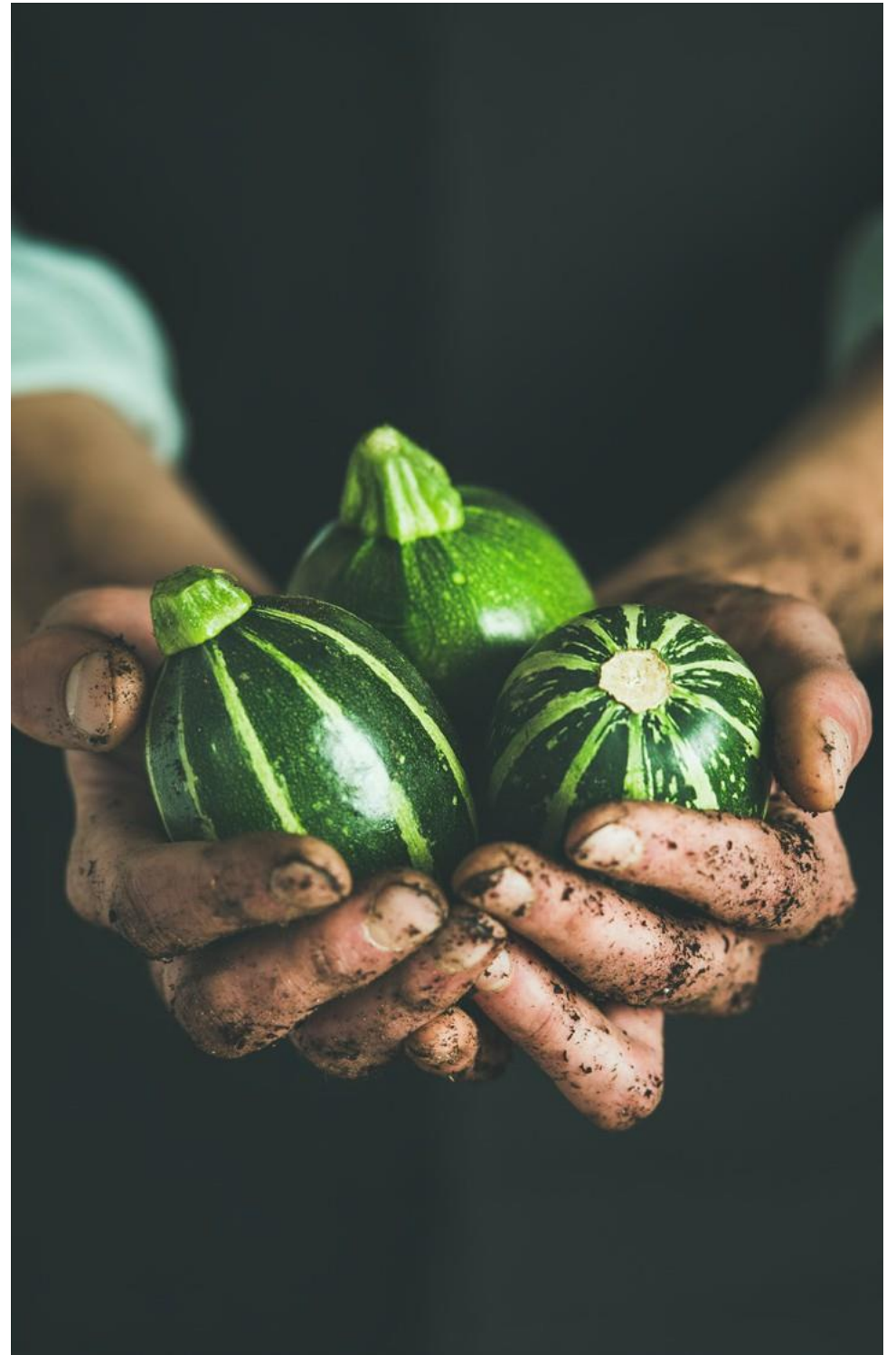
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair Trade Coffee
- We support the Women's Business Enterprise National Council

Our Local Partners in Food:

- Manhattan Bakery (*Cary, NC*)
- Neomonde Bakery (*Apex, NC*)
- Fresh Point (*Morrisville, NC*)
- Long Beverage (*Raleigh, NC*)





BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.

All breakfast packages include premium coffee & tea service.

CONTINENTAL

12.25 per person
(no min required)

Sliced Fresh Fruit & Berries

Assorted Pastries, Mini Bagels & Muffins

Cream Cheese, Butter & Preserves

ARTISAN BREAKFAST BAR

10.35 per person
(10 person minimum)

Avocado Toast, Lemon, Rustic Bread

Roasted Grape & Labneh Toast, Walnuts, Hot Honey, Multigrain Bread

Cage Free Egg Bites, Grilled Asparagus, Fontina, Chives

Overnight Oats, Soy Milk, Vanilla, Macerated Strawberry, Cacao Nibs

Sausiccion, Brie, Figs

Seasonal Whole Fruit

HOT

9.25 per person
(10 person minimum)

Select 1:

Southwest Tofu Scramble

Scrambled Cage-free Eggs, Chives

Sliced Fresh Fruit

Fingerling Potato

Home Fries

Select 2:

Vegetarian Sausage

Nueske Smoked Bacon

Chicken Apple Sausage

BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

BREAKFAST SANDWICHES

10.35 per person
(5 person minimum)
Served with sliced fruit and berries

BETTER FOR YOU

15.60 per person
(10 person minimum)

BALANCE

8.00 per person
(5 person minimum)
*Additional selections
4.25 per person*

RAPID RESPONSE

13.00 per person
*Available for requests past
the cut-off time*

Select 3:

Egg White, Spinach, Feta, Wheat Wrap
Egg, Cheddar, Brioche
Egg, Salsa, Pepperjack, Wrap
Nueske BLT, Brioche
Smoked Salmon Multigrain Tartine, Scallion
Cream Cheese, Capers, Dill (*open-faced*)

Egg White Frittata, Asparagus, Tomato, Squash,
Goat Cheese
Ratatouille Vegetable Hash
Charred Broccoli, Blistered Tomato, Parsley
Fresh Berry Bowl
Chia Pudding, Blueberries, Honey, Almonds

Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly
Sliced Fruit & Berries
Seasonal Whole Fruit
Greek Yogurt Parfait, Mixed Berries, Granola
Overnight Oats, Soy Milk, Vanilla,
Macerated Strawberry, Cacao Nibs

Assorted Kind Bars
Whole Fruit
Oatmeal Cups

Egg White, Turkey, Avocado, 7-Grain Roll
Egg, Ham, Gruyere, Parker House Roll
Egg, Bacon, Cheddar, Brioche

**Plant-forward Substitution Available Upon
Request – Southwest Tofu Scramble, Vegetarian
Sausage*

Assorted Danish & Pastries
Avocado Toast
Hard-boiled Eggs
Packaged Greek Yogurt

BREAKFAST ADD-ONS

(5 person minimum)

All add-ons must be ordered with an existing package.

Sliced Fruit & Berries	4.75 per person
Seasonal Whole Fruit	1.50 per person
Greek Yogurt Parfait, Mixed Berries, Granola	4.50 per person
Overnight Oats, Soy Milk, Vanilla, Macerated Strawberry, Cacao Nibs	2.50 per person
Mini Bagels, Butter, Cream Cheese, Preserves	2.50 per person
Hard-boiled Eggs	3.95 per person
Scrambled Cage-free Eggs, Chives	4.95 per person
Cage-free Egg Frittata, Grilled Asparagus, Fontina, Chives	4.95 per person
Nueske Bacon	4.95 per person
Chicken Apple Sausage	4.95 per person



LUNCH

POWER BOWL

11.55 per person
(10 person minimum)
Includes still & sparkling water service

Select 2 Power Grain Salads:

BISTRO

Beluga Lentils, Freekeh, Spring Peas, Shaved Fennel, Roasted Shallots, Baby Artichokes, Maitake & Honshemeji Mushrooms, Rocket Arugula, Champagne Vinegar, Chives, Chervil, White Truffle Extra Virgin Olive Oil

Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

SPRING GARDEN

Heirloom Quinoa Blend, Green Garbanzo, Grilled Asparagus, Roasted Holland Pepper, Spinach, Sugar Bomb Baby Tomato, English Cucumber, Red Onion, Basil, Parsley, Cabernet Vinegar, Extra Virgin Olive Oil

Toppings

Toasted Hazelnuts, Dried Cherries, Asiago

LATIN

Farro, Shredded Kale, Grilled Corn, Black Bean, Avocado, Pickled Red Onion, Charred Poblano, Mango, Crispy Tortilla Strips, Cilantro, Lime, Extra Virgin Olive Oil

Toppings

Pepitas, Raisins, Cotija Cheese

Select 2 Proteins*

Grilled Tofu, Chickpea Falafel, Herb Grilled Chicken, Pepper Crusted Strip Steak, Grilled Salmon

*Additional Protein 6.95 per person

BUTCHER BLOCK

9.30 per person
(5 person minimum)
Served with mixed garden salad and still & sparkling water service

Lettuce Wraps, Artisanal Bread Selection, Grilled Seasonal Vegetables

Chickpea Falafel, All-Natural Deli Meats, Grilled Free-range Chicken, Albacore Tuna Salad, Assorted Cheeses

Red Pepper Hummus, Olive Tapenade, Charred Peppers, Basil, Aged Balsamic

House-made Pickles, Mustard, Mayo



LUNCH

ARTISANAL FLATBREAD

10.10 per person
(5 person minimum)
Includes still & sparkling water service
Select up to 3 flatbreads & 1 room temperature side:

Charred Broccolini

Edamame Hummus, Peppadew, Asiago

Mushroom Duxelle

Gruyère, Chives, Shallots

Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

Blackened Chicken

Charred Corn, Peppers, Scallions, Cheddar

Buffalo Chicken

Shaved Celery, Franks Red Hot, Blue Cheese

Herb Grilled Chicken

Kalamata Olive, Feta, Blistered Toy Box Tomato

Prosciutto Caprese

Oven-dried Tomato, Fresh Mozzarella, Arugula Pesto

Pepper Crusted Sirloin Steak

Tomato Jam, Caramelized Onions, Danish Blue Cheese

Iberico Ham

Blistered Grapes, Preserved Olives, Queso Fresco

Calabrian Chili Shrimp

Sautéed Red Onion, Asparagus, Capers, Pecorino

DELI*

10.10 per person
(5 person minimum)
Includes still & sparkling water service
Select up to 3 sandwiches & 1 room temperature side:

Caprese

Heirloom Tomato, Pesto, Fresh Mozzarella, Ciabatta

Pesto Portobello

Boursin, Arugula, Sourdough

Falafel Wrap

Red Pepper Hummus, Pepitas, Tomato, Spinach Wrap

Chicken Milanese

Baby Arugula, Fresh Mozzarella, Balsamic Glaze, Focaccia

Turkey Gruyère

Spinach, Gruyère, Sundried Tomato Pesto, Focaccia

Buffalo Chicken Wrap

Buttermilk Fried Chicken, Blue Cheese, Frank's Red Hot, Plain Wrap

Turkey BLT

Bacon, Avocado, Mayonnaise, Baguette

Black Forest Ham

Pepperjack, Honey Mustard, Parker House Roll

Roast Beef

Provolone, Red Onion Jam, Baby Greens, Ciabatta

Prosciutto

Fresh Mozzarella, Fig Chutney, Tomato Focaccia

Albacore Tuna

Spinach, Beefsteak Tomato, 7-Grain

Smoked Ham

Cheddar, Lettuce, Tomato, Sourdough

Roasted Turkey

Swiss, Lettuce, Tomato, Parker House Roll

**Rapid Response: Chef's choice of sandwiches and sides are available for requests past the cut-off time*

If you have a food allergy, please notify us





LUNCH

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(10 person minimum)

MEXICAN

15.75 per person

Served Hot:

Chipotle Chicken Machaca

Beef Picadillo

Mexican Rice

Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce, Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

STEAKHOUSE

15.75 per person

Served Hot:

Slow-roasted Young Chicken, Truffle Chicken Jus, Fried Maitake, Chervil

Rosemary Charred NY Strip, Cabernet Demi-Glace, Crispy Parmesan Brussels Sprouts

Garlic Herb Roasted Heirloom Fingerling Potato

ITALIAN COUNTRYSIDE

18.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers

Pan-seared Salmon, Tomato Caper Relish, Parsley, Grilled Fennel, Portobello Mushrooms, Radicchio, Lemon Oil

Farro Salad, Olives, Sun-dried Tomato, Green Garbanzo, Shredded Spinach, Pesto Vinaigrette

Marinated Heirloom Tomato, Basil, Burrata

BETTER FOR YOU

15.75 per person

Served Room Temperature:

Pan-seared Tofu, Mango Sweet Chili Sauce

Togarashi Seared Salmon, Mizuna, Ponzu Sauce

Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon

Baby Kale Salad, Apples, Walnuts, Parmesan

Shaved Radish Salad, Mint, Parsley

PACIFIC RIM

15.75 per person

Served Room Temperature:

Miso Grilled Flank Steak, Stir-fried Shitake Mushrooms, Sesame, Scallion

Char Sui Pork Tenderloin, Asian Pear Slaw, Napa, Kimchi

Sesame Snow Peas, Peppers, Shitake, Scallion

Chili Lime Cucumber Watermelon Salad, Sambal

BISTRO

19.00 per person

Served Hot:

Woodland Mushroom Bourguignon

Grilled NY Strip Loin, Charred Cipolini Onion, Thyme

Served Room Temperature:

Char-grilled Prawns, Frisee, Lardons, Haricot Vert, Toasted Almonds

French Lentils, Fine Herbs, Piquillo Pepper, Goat Cheese

LUNCH

ROOM TEMPERATURE ENTREES

15.75 per person*

(10 person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Cumin & Coriander Crusted Tofu Steak

Cilantro Chutney

Falafel

Sriracha Tzatziki

Chicken Milanese

Heirloom Tomato & Arugula Salad

Herb Seared Chicken

Fresh Herbs, Wild Mushrooms

Miso Grilled Flank Steak

Stir-fried Shitake Mushrooms, Sesame, Scallion

Char Sui Pork Tenderloin

Asian Pear Slaw, Napa, Kimchi

Pistachio Crusted Salmon

Roasted Fennel & Onion

Piri Piri Duxelles Shrimp

Sweet Pepper, Fennel Slaw, Cilantro

HOT ENTREES

15.75 per person

(10 person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Cauliflower Steak

Herb Purée, Lemon Zest

Woodland Mushroom Risotto

Seasonal Wild Mushrooms, Parmesan, Thyme, Parsley

Za'atar Chicken Breast

Preserved Lemons, Olives, Parsley

Slow-roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

Grilled NY Strip Loin

Charred Cippolini Onions, Demi, Thyme

Seared Faroe Island Salmon

Provençal Sauce

Crispy Fried Bass

Thai Sweet Chili Glaze, Scallion



*Additional protein 6.95 per person



LUNCH

ROOM TEMPERATURE SIDES

Additional sides 3.00 per person

- Lemon Grilled Asparagus
- Grilled Broccolini
- Sesame Snow Peas, Peppers, Shitake, Scallions
- Greek Quinoa Salad, Feta, Kalamata Olives
- Chili Lime Cucumber Watermelon Salad
- Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
- Rocket Arugula Salad, Heirloom Tomato, Boursin Cheese, Toasted Walnuts, Truffle Chive Dressing
- Classic Caesar Salad, Croutons, Parmesan
- Classic Potato Salad
- House Potato Chips

HOT SIDES

Additional sides 3.00 per person

- Honey Roasted Baby Heirloom Carrots, Thyme
- Sautéed Haricot Vert, Roasted Garlic, Fresh Herbs
- Roasted Romanesco Cauliflower, King Trumpet Mushroom, Hazelnuts
- Creamy Toasted Walnut Farro, Brown Butter, Sage
- Garlic Herb Roasted Heirloom Fingerling Potatoes
- Rice Pilaf, Parsley
- Lemon Grilled Asparagus
- Grilled Broccolini
- Garlic Herb Smashed Potatoes
- Fragrant Red Lentil & Jasmine Rice, Ginger, Scallions

DESSERT & SNACKS

SNACKS

Kind Bar	2.40 per person
Rx Bar	3.25 per person
Luna Bar	3.05 per person
Clif Bar	3.00 per person
Assorted Trail Mix	3.00 per person
Skinny Pop Popcorn	1.45 per person
Assorted Chips	1.85 per person
Pretzels	1.45 per person
Assorted Mini Bagels	2.50 per person
Packaged Peanut Butter	1.00 per person
Packaged Almond Butter	1.00 per person

UBS Packaged Mints

4.25 Per Small Bowl (25 Servings)

8.25 Per Medium Bowl (50 Servings)

FRUIT & YOGURT

Sliced Fruit & Berries	4.75 per person
Seasonal Whole Fruit	1.50 per person
Assorted Individual Greek Yogurt	3.25 per person
Parfait	4.50 per person

(Greek Yogurt, Mixed Berries, Granola)

DESSERTS

Premium Cookies	3.05 per person
House Baked Cookies	2.05 per person
Assorted Mini Muffins	2.05 per person
Assorted Pastries	3.25 per person
Assorted Brownies	3.75 per person
Assorted Mini Cupcakes	3.75 per person
Assorted Biscotti	4.25 per person
Full-Sized Packaged Candy	1.55 per person

(Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)

CUSTOM CAKES

Please inquire with the catering manager for cake selections and pricing, custom inscriptions and decorations available.



DESSERT & SNACKS

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

Garden Vegetable Crudité Carrots, Tomatoes, Celery, Peppers, Roasted Pepper Hummus, Tzatziki	4.00 per person
Mediterranean Tahini Hummus, Babaganoush, Shepherd's Salad, Grilled Pita	4.00 per person
Tex-Mex Dip Pico de Gallo, Guacamole, Salsa Verde, Tri-color Tortilla Chips	4.00 per person
Cheese & Fruit Selection of Cheeses, Fresh Seasonal Fruit, Water Crackers	6.75 per person
Graze Sweet & Spicy Cashews, Vaudouvan Almonds, Dried Fruits, Chocolate Covered Espresso Beans, Popcorn	4.00 per person
Charcuterie Prosciutto di Parma, Soppressata, Saucisson, Herb Crostini	8.00 per person (10 person minimum)
Artisanal Cheese & Salumi Prosciutto di Parma, Soppressata, Saucisson, Manchego, Marco Polo, Goat Cheese, Quince Paste, Honeycomb, Herb Crostini, Balsamic Figs	14.25 per person (20 person minimum)

SWEET BOARDS

(5 person minimum)

Cookies & Brownies Assorted Cookies, Brownies, Blondies	7.15 per person
Chocolate Lovers Chocolate Covered Strawberries, Brownies, Mini Chocolate Cupcakes, Chocolate Covered Pretzels	8.70 per person
Italian Pastries Cannoli, Rainbow Cookies, Biscotti	7.70 per person
French Sweets Petits Fours, French Macarons, French Butter Cookies	7.70 per person





BEVERAGES

Premium Coffee & Tea	3.05 per person
La Colombe Cold Brew	3.50 per person
Acqua Panna Water 8.4 Oz	1.85 per person
Saratoga Still Water 12 Oz	1.50 per person
Saratoga Sparkling Water 12 Oz	1.50 per person
Saratoga Still Water 28 Oz	2.75 per person
Saratoga Sparkling Water 28 Oz	2.75 per person
Water Service	Delivery Charge Only
Citrus Infused Waters	Delivery Charge Only
La Croix	1.75 per person
Assorted Bottled Iced Tea	2.75 per person
Brewed Dammann Iced Tea	10.00 Per Pitcher
Assorted Canned Sodas	1.40 per person
Freshly-squeezed Orange Juice	2.55 per person
Assorted Juices	1.45 per person

PASSED HORS D'OEUVRES

18.00 per person, 2-hour reception
(20 person minimum)

Select 6:

Veggie

Eggplant, Feta, Dill, Corrozza, Tzatziki

Wild Mushroom & Artichoke, Tartlet, Thyme,
White Truffle Oil, Chives

Grilled Halloumi, Cantaloupe, Mint Pesto

Heirloom Tomato Brochette, Fresh Mozzarella, Basil

Fig Jam, Brie, Crostini

Seafood

Pan con Tomate, White Sardines,
Extra Virgin Olive Oil

Crab Cake, Cajun Remoulade

Shrimp Toast, Sesame, Black Garlic Aioli

Spicy Togarashi Seared Tuna, Rice Cracker,
Yuzu Kosho Aioli, Scallion

New England Lobster Roll

Poultry

Thai Chicken Satay, Peanut Sauce

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini

Bulgogi Glazed Chicken Meatball, Scallion, Sesame

Chicken Ropa Vieja Flauta, Lime Crema

Curried Chicken Salad, Raisin Walnut Crostini, Toasted Coconut

Meat

Char Sui Pork, Wonton Crisp, Plum Glaze, Scallion

Serrano Ham, Manchego, Quince Paste, Piquillo Pepper Puree, Crostini

Corn Tostada, Carne Asada, Smokey Pepper Purée, Cilantro

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Pepper Crusted Filet, Horseradish Cream, Chive, Crostini

Dessert

Pistachio Crème, Chocolate Tartlet

Assorted Mini Cheesecakes Bites

Lemon Tart

Chocolate Petits Fours

French Macarons

Additional Labor Fees Apply

THEMED STATIONARY HORS D'OEUVRES

12.35 per person

(15 person minimum)

Additional Selections 3.50 per person

Asian

Vegetable Spring Rolls, Soy Sauce

Chicken Dumplings, Sweet Chili Sauce

Pork Gyoza, Soy Sauce

Latin

Beef Empanada, Salsa Roja

Arepa, Jalapeno, Cheese, Salsa Roja

Chicken Quesadilla, Salsa Verde

American

Franks en Croûte, Mustard

Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Quattro Formaggi Mac & Cheese Balls

Mediterranean

Spanakopita

Asparagus Arancini

Falafel, Tzatziki



STATIONARY HORS D'OEUVRES

18.00 per person

(15 person minimum)

Additional Selections 3.50 per person

Select 3:

Vegetable Samosa, Mango Chutney

Vegetable Spring Rolls, Soy Sauce

Spanakopita

Asparagus Arancini

French Onion Boule, Gruyère

Chicken Dumplings, Sweet Chili Sauce

Beef Empanada, Salsa Roja

Chicken Empanada, Salsa Verde

Franks en Croûte, Mustard

Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Pork Gyoza, Soy Sauce

Arepa, Jalapeno, Cheese, Salsa Roja

Peking Duck Spring Roll, Duck Sauce

Falafel, Tzatziki

Quattro Formaggi Mac & Cheese Balls

Edamame Pot Sticker, Soy Sauce

Chicken Quesadilla, Salsa Verde

Chocolate Petits Fours

French Macarons





EVENING

DINNER BUFFET

(10 person minimum)

80.00 per person

Includes House Red & White Wine

Selection of Premium Coffee, Tea, Sodas, Water

1 Starter, 2 Entrees with Sides, 1 Dessert, Sliced Fruit

3-COURSE DINNER

(10 person minimum)

119.00 per person

Includes House Red & White Wine

Selection of Premium Coffee, Tea, Sodas, Water

1 Starter, 2 Entrees, 1 Dessert

*Please make your selections from the following menu.
Custom menus are available upon request.*



EVENING

STARTERS

Burrata, Roasted Sweet Peppers, Basil, Micro Arugula, Extra Virgin Olive Oil, Maldon Sea Salt
Watercress, Artichokes & Endive, Shaved Manchego in a Green Herb Dressing
Baby Gem Lettuce Wedge Salad, Sugar Bomb Tomato, Shaved Red Onion, Danish Blue Cheese Dressing
Classic Caesar Salad, Romaine, Sourdough Croutons, Creamy Caesar Dressing, Parmesan
Rocket Arugula, Frisée, Heirloom Toy Box Tomatoes, Walnuts, Ricotta Salatta, Roasted Garlic White Balsamic Dressing, Basil
Pan con Tomate, Toasted Baguette, White Sardines, Micro Greens, Lemon, Extra Virgin Olive Oil
Baby Chicory Greens, Strawberries, Boursin, Toasted Almonds, Aged Balsamic Vinaigrette
Prawn Cocktail, Horseradish Cocktail Sauce, Lemon +5.00pp

ENTREES

Inari Tofu Shiitake, Quinoa, Edamame, Pickled Baby Carrots & Sweet Chili, Japanese Eggplant
Wild Mushroom Ravioli, Sautéed Baby Spinach, Vodka Sauce, Basil, Shaved Asiago
Pan-seared Striped Bass, Quinoa, Herbs, Oven-dried Tomatoes, Kale, Charred Patty Pan Squash, Smoked Tomato Broth
Grilled Faroe Island Salmon, Herb Polenta, Truffle Tremor Goat Cheese, Spinach, Port Wine Reduction
Garganelle Pasta, Prawns, Charred Romanesco Cauliflower, Arrabiata Sauce, Shaved Pecorino
Sautéed Duck Breast, Thyme Roasted Baby Carrots, Leeks, Fingerling Potatoes, Sour Cherry Port Wine Demi
Pan-roasted Chicken Breast, Toasted Fregola, Spring Peas, Brown Butter, Haricot Vert, Maitake Mushrooms, Truffle Pan Gravy
Shallot Herb Frenched Chicken Breast, Farro Asparagus Risotto, Asiago, Grilled Broccolini, Wild Mushroom Pan Gravy
Fire Grilled Prime Beef Sirloin, Fingerling Potato with Shallots, Sautéed Asparagus Tips, Heirloom Carrots, Sea Salt, Bordelaise
Cast Iron Seared Filet Mignon, Truffled Pomme Purée, Baby Vegetables, Chive Purée, Au Poivre Sauce
Colorado Lamb Chops, Goat Cheese Risotto, Fine Herbs, Thumbelina Carrots, Zinfandel Demi, Rosemary

DESSERTS

Lemon Raspberry Layer Cake
Cookies & Crème Cheesecake
Belgian Chocolate Petite Gateau

Artisanal Cheese Plate
Quince Paste & Honeycomb
Chocolate Truffle Tasting

Petits Fours Tasting
Seasonal Fruit & Berries

EVENING

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(10 person minimum)

MEXICAN

19.95 per person

Served Hot:

Chipotle Chicken Machaca

Beef Picadillo

Mexican Rice

Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce,
Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

STEAKHOUSE

19.95 per person

Served Hot:

Slow-roasted Young Chicken, Truffle Chicken Jus,
Fried Maitake, Chervil

Rosemary Charred NY Strip, Cabernet Demi-Glace,
Crispy Parmesan Brussels Sprouts

Garlic Herb Roasted Heirloom Fingerling Potato

ITALIAN COUNTRYSIDE

29.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers

Pan-seared Salmon, Tomato Caper Relish, Parsley, Grilled
Fennel, Portobello Mushrooms, Radicchio, Lemon Oil

Farro Salad, Olives, Sun-dried Tomato, Green Garbanzo,
Shredded Spinach, Pesto Vinaigrette

Marinated Heirloom Tomato, Basil, Burrata

BETTER FOR YOU

22.00 per person

Served Room Temperature:

Pan-seared Tofu, Mango Sweet Chili Sauce

Togarashi Seared Salmon, Mizuna,
Ponzu Sauce

Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon
Baby Kale Salad, Apples, Walnuts, Parmesan

Shaved Radish Salad, Mint, Parsley

PACIFIC RIM

19.95 per person

Served Room Temperature:

Miso Grilled Flank Steak, Stir-fried Shitake Mushrooms,
Sesame, Scallion

Char Sui Pork Tenderloin, Asian Pear Slaw, Napa, Kimchi

Sesame Snow Peas, Peppers, Shitake, Scallion

Chili Lime Cucumber Watermelon Salad, Sambal

BISTRO

34.00 per person

Served Hot:

Woodland Mushroom Bourguignon

Grilled NY Strip Loin, Charred Cipollini Onion, Thyme

Served Room Temperature:

Char-grilled Prawns, Frisee, Lardons, Haricot Vert, Toasted Almonds

French Lentils, Fine Herbs, Piquillo Pepper, Goat Cheese





EVENING ENHANCEMENTS

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

- Garden Vegetable Crudité** 4.00 per person
Carrots, Tomatoes, Celery, Peppers, Roasted Pepper Hummus, Tzatziki
- Mediterranean** 4.00 per person
Tahini Hummus, Babaganoush, Shepherd's Salad, Grilled Pita
- Tex-Mex Dip** 4.00 per person
Pico de Gallo, Guacamole, Salsa Verde, Tri-Color Tortilla Chips
- Cheese & Fruit** 6.65 per person
Selection of Cheeses, Fresh Seasonal Fruit, Water Crackers
- Graze** 4.00 per person
Sweet & Spicy Cashews, Vaudouvan Almonds, Dried Fruits, Chocolate Covered Espresso Beans, Popcorn
- Charcuterie** 8.00 per person
(10 person minimum)
Prosciutto di Parma, Soppressata, Saucisson, Herb Crostini
- Artisanal Cheese & Salumi** 14.25 per person
(20 person minimum)
Prosciutto di Parma, Soppressata, Saucisson, Manchego, Marco Polo, Goat Cheese, Quince Paste, Honeycomb, Herb Crostini, Balsamic Figs

SWEET BOARDS

(5 person minimum)

- Cookies & Brownies** 7.15 per person
Assorted Cookies, Brownies, Blondies
- Chocolate Lovers** 8.70 per person
Chocolate Covered Strawberries, Brownies, Mini Chocolate Cupcakes, Chocolate Covered Pretzels
- Italian Pastries** 7.70 per person
Cannoli, Rainbow Cookies, Biscotti
- French Sweets** 7.70 per person
Petits Fours, French Macarons, French Butter Cookies



BAR

Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined on page 25. Standard and top shelf bar packages do not include staffing.

Consumption

Any unopened bottles returned at the end of the event will be deducted from the service

1.85 per beer bottle

29.55 per house red, white, or sparkling wine bottle

61.90 per champagne bottle

Beer and Wine 16.20 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

Standard 20.95 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

House Select Liquors & Accompaniments

Sodas, Juices and Water

Top Shelf 25.70 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Premium Liquors & Accompaniments

Sodas, Juices & Water

BAR

SPECIALTY COCKTAILS

7.60 per person

Spiced Sangria (Choice of red or white)
Apple Cinnamon Hot Toddy
Maple Pomegranate Tequila Punch

SPECIALTY MOCKTAIL

5.70 per person

Cranberry Citrus Fizz

BEERS

Imported:

Heineken
Amstel Light

Domestic:

Sam Adams Seasonal Ale
Allagash White
Sixpoint The Crisp
Brooklyn Lager
Lagunitas IPA
Founders All Day IPA

Non-alcoholic:

Heineken
Athletic Free Wave Hazy IPA

SNACKS

Mixed Nuts	4.00 per person
Tortilla Chips, Salsa	4.00 per person
Flavored Popcorn	4.00 per person
Fruit & Nut Trail Mix	4.00 per person
Premium Chips	4.00 per person



STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	54.00
Butler	per hour	54.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	40.00
Chef	unit	350.00
Overtime	per hour	43.00
Pantry Supervisor	per hour	80.00
Porter	per hour	22.00
Runner/ Barback	per hour	30.00
Water Service (1-24 people)	unit	5.00
Water Service (25-49 people)	unit	10.00
Water Service (50-74 people)	unit	15.00
Water Service (75-100 people)	unit	20.00

Staffing charges are incurred for events outside of business hours and special requests for events. Minimum of 5 hours.
Staffing charges are incurred for water services.

CONTACT US

SPRING/SUMMER 2025

With a mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

Catering Services

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