



2023 CATERING MENU



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Dietary Information

Df: Dairy-Free Gf: Gluten-Free V: Vegetarian Vg: Vegan



Breakfast CONTINENTAL

Sweet Starts 8.25 PP (MINIMUM OF 5 GUESTS)

Assortment of rich pastries.....	220-510 Cal each
Regular, decaf coffee, assorted teas, Bevi water.....	0 Cal/8 oz. serving
Assorted fruit juices.....	110-170 Cal/8 oz. serving

Continental Petite Sampler 10.39 PP (MINIMUM OF 5 GUESTS)

Flaky croissants.....	320 Cal each
Muffins.....	400-510 Cal each
Assorted pastries.....	220-530 Cal each
Local bakery bagels.....	170-290 each
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Assorted fruit juices.....	110-170 Cal/8 oz. serving

Yogurt & Cereal Starter 9.32 PP (MINIMUM OF 5 GUESTS)


Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Creamy low-fat yogurt cups.....	50 Cal each
Individual cereal cups.....	140-260 Cal each
With 2% milk.....	140 Cal/8 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving

Lox & Bagel Beginnings 12.86 PP (MINIMUM OF 5 GUESTS)

Norwegian smoked salmon, chopped hard-cooked eggs, sliced tomato, cucumber, red onion.....	110 Cal/3 oz. serving
New York-style bagels.....	170-290 Cal each
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving

European Breakfast Platter 12.86 PP (MINIMUM OF 5 GUESTS)

Ham, prosciutto, Brie, pickled onion, hard-boiled egg.....	70-160 Cal/ 1 oz. serving
Artisan bread selection.....	90-200 Cal each
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/ 3 oz. serving
Assorted fruit juices.....	110-170 Cal/8 oz. serving



Breakfast CONTINENTAL

Artisanal Frittatas 16.08 PP (MINIMUM OF 10 GUESTS)

BREAKFAST BLEND FRITTATAS, THREE WAYS

Ham and potato.....	300 Cal each
Sausage and potato.....	440 Cal each
Hearty vegetable.....	170 Cal each
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Assorted fruit juices.....	110-170Cal/ 8 oz. serving
Assorted pastries.....	220-510Cal each

Hearty American 12.22 PP (MINIMUM OF 10 GUESTS | CONFERENCE CENTERS ONLY)

Fluffy scrambled eggs (Gf).....	180 Cal/4 oz. serving
Crisp, sliced hash-brown potatoes.....	140 Cal/2 oz. serving
Smoky bacon (Gf).....	40 Cal each
Breakfast sausage links (Gf).....	130 Cal each
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Warm, freshly baked biscuits.....	180 Cal each
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Assorted fruit juices.....	110-170Cal/8 oz. serving
Assorted pastries.....	220-510Cal each

Sunrise Sandwiches 11.79 PP (MINIMUM OF 10 GUESTS)

FRESHLY GRIDDLED EGG SANDWICHES, THREE WAYS

Sausage, egg, and cheese biscuit.....	520 Cal each
Roasted vegetable wrap (Vg).....	270 Cal each
Bacon, egg, and cheese bagel.....	370 Cal each
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Regular, decaf coffee, assorted teas, and Bevi water.....	0 Cal/8 oz. serving
Assorted fruit juices.....	110-170Cal/8 oz. serving





Breakfast CONTINENTAL

Protein Breakfast 17.15 PP (MINIMUM OF 10 GUESTS)

Fluffy scrambled eggs (Gf).....	180 Cal/4 oz. serving
Egg white, roasted tomato and onion frittata (Gf).....	270 Cal/4 oz. serving
Protein-enriched Individual Quaker oatmeal1.....	40-260 Cal
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving

Breakfast ADD-ONS

Manhattan Bakery: New York–Style Bagels

31.09 PER BAKER’S DOZEN

Includes plates, utensils, assorted spreads, and butters..... 170-290Cal each

Local Bakery Bagel Baker’s Dozen

18.22 PER BAKER’S DOZEN

Includes plates, utensils, assorted spreads, and butters..... 170-290Cal each

Petite Sampler 2.67 PP (MINIMUM OF 5 GUESTS)

Muffins.....	400-510 Cal each
Rich pastries.....	220-530Cal each
Buttery scones.....	200-430Cal each

Traditional Lox and Bagels 9.64 PP (MINIMUM OF 5 GUESTS)

Norwegian smoked salmon, chopped hard-cooked eggs, sliced tomato, cucumber, red onion.....	110 Cal/ 3 oz. serving
New York style bagels.....	170-290Cal each

Cinnamon-Orange French Toast 5.35 PP (MINIMUM OF 10 GUESTS)

French toast.....	90 Cal each
Maple syrup.....	110/1 oz. serving

Breakfast ADD-ONS

Handcrafted Yogurt Parfaits 6.42 PP (MINIMUM OF 5 GUESTS)

Creamy low-fat yogurt layered with enticing fruits (choose two):

Mixed berry.....	370 Cal
Apple pie.....	410 Cal
Honey ginger pear.....	440 Cal each
Strawberry.....	370 Cal each

Southern Biscuits and Gravy 6.42 PP (MINIMUM OF 5 GUESTS)

Fresh baked buttermilk biscuits with house-made

sausage gravy.....	590 Cal/7 oz. serving
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Seasonal Sliced Fruit 3.21 PP.....40 Cal/ 3 oz. serving

Granola Bars 3.21 PP.....190-230Cal each

Breakfast BEVERAGES (MINIMUM OF 5 GUESTS)

Fruit-Infused Spa Waters 2.13 PP

Choose from five refreshing flavors:

Lemon.....	0 Cal/8 oz. serving
Orange.....	0 Cal/8 oz. serving
Cucumber.....	0 Cal/8 oz. serving

Assorted Premium Juice Drinks 4.28 PP.....210-420Cal each

Assorted Fruit Juices 2.13 PP.....110-170Cal/8 oz. serving

Coffee, Decaf, Assorted Teas 3.21 PP.....0 Cal/8 oz. serving

Bevi Water 2.13 PP.....0 Cal/8 oz. serving

Assorted Beverages 2.13 PP.....0-240 Cal

Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite, Coke Zero, Diet Sprite, Cherry Coke

We are consciously local in everything we do. From farms and food to partners and programs our clean, healthy, local and global choice create holistic wellness.



Lunch PACKAGES (MINIMUM OF 5 GUESTS)

DELIVERY AVAILABLE TO ALL FLOORS.

Classic Sandwich Board 15.00 PP

Three premium sandwiches, chef's choice.....	280-740Cal each
Two side salads (Gf, V).....	25-330Cal each
Crunchy potato chips.....	120-160Cal/1 oz. serving
Assorted beverages and Bevi water.....	0-240 Cal each
House-baked cookies.....	240-290Cal each

Salad Collection 15.00 PP

Three handcrafted entrée salads	
Grilled chicken Cobb salad.....	450 Cal/10 oz. serving
Wild Pacific salmon Caesar salad.....	320 Cal each
Fresh seasonal fruit assortment (Gf, V).....	40 Cal/3 oz. serving
Bakery-fresh rolls.....	90 Cal each
House-baked cookies.....	240-290Cal each
Assorted beverages and Bevi water.....	0 Cal/8 oz. serving

RTP Deli Platter 12.75 PP

MINIMUM OF 15 GUESTS

An assortment of plattered luncheon meats:

Sliced oven-roasted turkey.....	60 Cal/1 oz. serving
Sliced roast beef.....	30 Cal/ 1 oz. serving
Sliced deli ham.....	40 Cal/ 1 oz. serving
Tuna salad.....	80 Cal /1 oz. serving
Cheese tray.....	60 Cal/2 oz. serving
Relish tray of lettuce, tomato, onion, pickles, pepperoncini.....	30 Cal/2 oz. serving
Bakery-fresh breads and rolls.....	110-160Cal each
Two side salads (V).....	25-330Cal each
Assorted beverages and Bevi water.....	0-240 Cal each
House-baked cookies.....	240-290Cal each

Pizza (SERVES 3-4)

Cheese.....	10.71
Single Topping.....	11.79
Specialty.....	15.00

Meat Lovers, Supreme, Pesto Chicken, Buffalo Chicken, etc.

Add side salad for 3.22 per person.

Gluten-free dough options available.

Side Salad Options

Balsamic garden salad.....	60 Cal/4 oz. serving
Creamy cole slaw.....	190 Cal/4 oz. serving
Red-skinned potato salad.....	240 Cal/4 oz. serving
Corkscrew and veggie pasta salad.....	130 Cal/3 oz. serving

Entrée Salad Options

Chicken Cobb salad.....	450 Cal each
Garden salad.....	60 Cal each
Santa Fe chicken Caesar salad.....	430 Cal each

Sandwich Options

Turkey and Swiss on wholegrain.....	490 Cal each
Avocado and Sriracha slaw ciabatta.....	390 Cal each
Grilled chicken Caesar wrap.....	630 Cal each
Toast beef ciabatta.....	450 Cal each
Ham and Swiss sub.....	380 Cal each
Tuna salad ciabatta.....	540 Cal each



Lunch BOXED LUNCHES (MINIMUM OF 10 GUESTS)

ORDERS OF 50 PEOPLE OF MORE REQUIRE THREE BUSINESS DAYS' NOTICE.

Premier Salad 15.02 PP

One handcrafted entrée salad.....	235-480Cal each
One piece of ripe whole fruit (Gf, V).....	80-110Cal each
Bakery-fresh roll.....	90 Cal each
House-baked Cookie.....	240-290Cal each
Canned beverage.....	0-240 Cal each

Premier Sandwich 15.02 PP

One premium sandwich.....	350-800Cal each
One side salad.....	25-330Cal each
One piece of ripe whole fruit (Gf, V).....	80-110Cal each
Crunchy potato chips.....	150-160Cal each
House-baked cookies.....	240-290Cal each
Canned beverage.....	0-240 Cal each



Reclaim your lunch! We provide convenience all day, so you don't have to use your lunchtime for errands.





Lunch AMBIENT BUFFETS (MINIMUM OF 10 GUESTS)

DELIVERY AVAILABLE TO ALL FLOORS.

Choice of Two Entrées, Two Sides, Mixed Green Salad with Balsamic Vinaigrette

(50 Cal/ 3.5 oz. serving), cookies, and Brownies 200-290

Cal each, Assorted beverages and Bevi water 0-240 Cal

One Entrée 19.29 | Two Entrée 23.58

Pick Your Entrée

Herb-marinated roasted turkey breast (Df, Gf)	120 Cal/4 oz. serving
Pesto chicken breast (Df, Gf)	130 Cal/4 oz. serving
Seared salmon (Df, Gf)	200 Cal/4 oz. serving
Roasted herb pork tenderloin (Df, Gf)	150 Cal/4 oz. serving
Chimichurri flank steak (Df, Gf)	160 Cal/4 oz. serving
Lemon herb grilled shrimp (Gf)	90 Cal/4 oz. serving

Pick Your Sides

Roasted marble potatoes (Gf, V)	100 Cal/3 oz. serving
Haricots verts and roasted baby carrots (Df, Gf, V)	30 Cal/3 oz. serving
Green lentil salad (Df, Gf, V)	170 Cal/3 oz. serving
Roasted asparagus (Df, Gf, V)	40 Cal/3 oz. serving
Shaved Brussels sprouts and roasted peppers (Df, Gf, V)	120 Cal/3 oz. serving
Chickpea, tomato, feta salad with pomegranate molasses (V)	150 Cal/3 oz. serving
Raw kale and fresh berries with orange segments (Gf, V)	120 Cal/3 oz. serving
Tabbouleh and baby kale with cucumber, mint, and heirloom tomato (Vg)	110 Cal/3 oz. serving
Avocado and citrus segments with shaved radishes (Gf, V)	110 Cal/3 oz. serving
Grilled vegetable salad with feta, baby spinach, and Kalamata olives (Gf, V)	150 Cal/3 oz. serving
Quinoa with roasted cauliflower, asparagus (Gf, V)	110 Cal/3 oz. serving
Quinoa with roasted corn and fresh mint (Gf, V)	100 Cal/3 oz. serving

International Chilled Packages

THREE BUSINESS DAYS' NOTICE. MINIMUM OF 10 PEOPLE.
ALTERNATE OPTIONS ARE AVAILABLE UPON REQUEST FOR ALL INTERNATIONAL BUFFETS.

Asian Inspirations 19.29 PP

Orange-marinated chicken breast, baby spinach, house-made sesame ginger vinaigrette.....	230 Cal/ 4 oz. serving
Honey teriyaki salmon, lemon-garlic green beans (Df, Gf, V).....	100 Cal/3 oz. serving
Cayenne-spiced Asian slaw (Vg).....	40 Cal/ 4 oz. serving
Cilantro-peanut noodles (Vg).....	210 Cal/ 4 oz. serving
Dessert selection of brownies, bars and cookies.....	200-290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Mexican Connection 19.29 PP

<i>Marinated carne asada, roasted potatoes, spicy</i>	
Ranchero sauce (Vg).....	170 Cal/3 oz. serving
Lemon-pepper chicken.....	140 Cal/4 oz. serving
Roasted corn and black bean relish (Vg).....	30 Cal/ 1 oz. serving
Fresh jicama chopped romaine salad (Vg).....	120 Cal/ 4 oz. serving
Crisp tortilla chips, salsa and creamy guacamole.....	330 Cal/ 4 oz. serving
Cinnamon sugar-dusted dessert sopaipillas.....	150 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

The Executive Grill 19.29 PP

Grilled beef tenderloin medallions (Df).....	156 Cal/4 oz. serving
Herb-roasted chicken breast (Gf).....	140 Cal/4 oz. serving
Mango chutney, dijon mustard, and horseradish sauce.....	29-132 Cal/1 oz. serving
Balsamic garden salad (Vg).....	50 Cal/3.5 oz. serving
Kale and fresh berry salad (Vg).....	120 Cal/4 oz. serving
Artisan breads and rolls.....	120-230 Cal
Cookies and brownies.....	200- 290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Think diverse and bold flavors from down
the street or across the globe accessible
every day.



International Hot Buffet PACKAGES

CONFERENCE CENTER ONLY. THREE BUSINESS DAYS’ NOTICE. MINIMUM OF 10 PEOPLE. ALTERNATE OPTIONS ARE AVAILABLE UPON REQUEST FOR ALL INTERNATIONAL BUFFETS.

Tavolino 17.16 PP

Roasted eggplant Parmesan.....	400 Cal/7.7 oz. serving
Sautéed Italian sausage, peppers, onions.....	590 Cal/4.75 oz. serving
Fresh basil penne marinara with sliced, grilled chicken.....	140 Cal/5 oz. serving
Caesar salad.....	180 Cal/3 oz. serving
Bakery-fresh rolls.....	90 Cal each
Dessert selection of brownies, bars, and cookies.....	200-290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Mayan Rice Bowl 20.37 PP

Braised, shredded beef brisket (Df, Gf).....	160 Cal/3oz. serving
Tender pulled chicken (Df, Gf).....	180 Cal/3 oz. serving
White or brown cilantro-lime rice.....	120-140 Cal/3 oz. serving
Marinated and grilled Portobello (Vg).....	20 Cal/225 oz. serving
Seasoned black beans (Vg).....	110 Cal/3 oz. serving
Chunky guacamole (Vg).....	40 Cal/1.33 oz. serving
Romaine salad (V).....	0 Cal/.25 oz. serving
With creamy avocado ranch dressing.....	80 Cal/1oz. serving
Dessert selection of brownies, bars, and cookies.....	200-290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Mykonos Retreat 19.29 PP

Garlic and rosemary-rubbed chicken.....	210 Cal skewers
Crispy falafel.....	60 Cal each
Roasted eggplant.....	100 Cal/3 oz. serving
Israeli couscous with fresh mint (Vg).....	140 Cal/ 4 oz. serving
Fresh spinach sautéed in garlic.....	60 Cal. 3 oz. serving
Soft white or whole wheat pita.....	250/210 Cal each
Creamy tzatziki (Vg).....	50 Cal/ 1 oz. serving
Dessert selection of brownies, bars, and cookies.....	240-290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Korean Fusion BBQ 19.29 PP

Savory Korean barbecued fillings (choose two)

Pork	110 Cal/2 oz. serving
Chicken	140 Cal/2 oz. serving
Tofu	90 Cal/2 oz. serving
Jasmine rice	130 Cal/3 oz. serving
Vegetable egg rolls (Vg)	240 Cal each
Dessert selection of brownies, bars, and cookies	200-290 each
Assorted beverages and Bevi water	0-240 Cal each

Republic of Spice 19.29 PP

Spicy kadai prawn masala	130 Cal/5 oz. serving
Fiery-red tandoori chicken	150 Cal/3 oz. serving
lemon-ginger basmati rice	160 Cal/3 oz. serving
Kachumbari side salad	30 Cal/4 oz. serving
Curry-spiced naan	30 Cal/4 oz. serving
Dessert selection of brownies, bars, and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

BBQ District 18.23 PP

N.C. pulled pork BBQ	290 Cal/3 oz. serving
BBQ chicken	190 Cal/3 oz. serving
Brown sugar baked beans	150 Cal/4 oz. serving
Parmesan-crust mac and cheese	160 Cal/4 oz. serving
Home-made N.C. cole slaw	190 Cal/4 oz. serving
Slider buns	80 Cal each
Dessert selection of brownies and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

Pizza Party 17.15 PP (MINIMUM OF 5 GUESTS)

MINIMUM 10 GUESTS, 24 HOUR NOTICE

Choose from cheese	250 Cal/slice
Pepperoni	440 Cal/slice
Sausage	430 Cal/slice
Buffalo chicken	357 Cal/slice
Roasted vegetables	380 Cal/slice
Peppers, onions, and mushrooms	380 Cal/slice
Garden salad or Caesar salad	50-160 Cal/3.5 oz. serving
Dessert selection of brownies, bars, and cookies	200-290 Cal each
Assorted beverages and Bevi water	0-240 Cal each

We create everything from scratch and with heart, because let's face it—it tastes better when you can feel the love.





Bento Box BREAKFAST

AVAILABLE FROM 7:00 AM TO 11:00 AM.

Lite Start Bento Box 22.00 PP

Option of locally sourced miniature pastry, muffin, or bagel

Seasonal fresh fruit

Greek yogurt parfait topped with dried fruit and agave

House made jams and jellies

Prosciutto and Bagel Bento Box 22.00 PP


Boar's Head prosciutto

Toasted miniature bagel

Whipped herb and vegetable cream cheese

Hard boiled egg

Sliced heirloom tomato and shaved red onion



Bento Box LUNCH

AVAILABLE FROM 11:30 AM TO 2:30 PM.

Spinach and Goat Cheese Quiche Bento Box 32.00 PP

Savory quiche stuffed with fresh spinach, goat cheese and tomato

Arugula and pickled red onion salad

Roasted balsamic brussels sprouts

Seasonal fruit

Lemon raspberry tart

Curried Atlantic Salmon Bento Box 32.00 PP

Pan seared wild caught Atlantic salmon filet with a curried mustard glaze

Farro and roasted vegetable salad

Mixed green salad

Baguette with whipped butter

Lemon raspberry tart

Chimichurri Tenderloin Bento Box 32.00 PP

Sliced tenderloin of beef with chimichurri sauce

Roasted brussels sprouts, fingerling potatoes and crispy pancetta

Baby greens with champagne vinaigrette

Baguette with whipped butter

Chocolate pecan delight





Bento Box AFTERNOON SNACK

AVAILABLE FROM 2:00 PM TO 5:30 PM.

Antipasto Bento Box 15.00 PP

Herb and oil marinated mozzarella pearls
Cured Italian meats (prosciutto, pepperoni, and salami)
House made assorted pickles
Olive and roasted red pepper salad
Local toasted baguette

Mediterranean Bento Box 15.00 PP

Baba ghanoush
Roasted red pepper hummus
Herb marinated artichoke hearts
Baked pita chips
Fried chickpeas

Off The Board Bento Box 15.00 PP

Aged cheddar
Boursin cheese
Smoked gouda
Swiss cheese
Dried fruit and candied nuts
Seasonal jam
Assorted flatbreads

Bento Box AFTERNOON SNACK

AVAILABLE FROM 2:00 PM TO 5:30 PM.

Mix and Match Bento Box: Choose any four sweet & salty and healthy items and pair with choice of dip.

Sweet & Salty 20.00 PP

Assorted roasted nuts
Tortilla chips
Candied walnuts
Granola bites
Mini cookies
Chocolate covered strawberries
Chocolate covered pretzels
Cajun trail mix
Dried fruit and nut mix
Brownie bites
Pound cake bites

Healthy 20.00 PP

Carrot sticks
Celery sticks
Sliced peppers
Roasted brussels sprouts
Cumin roasted cauliflower
Steamed edamame
Roasted apples
Toasted pita chips
Pretzels

Dip It! 20.00 PP

Roasted red pepper hummus
Baba ghanoush
Spinach & artichoke dip
Olive tapenade
Mango salsa
Pico de gallo
Southwest corn dip
Guacamole
French onion dip
Black bean tex mex dip





All-Day Snacks (MINIMUM OF 5 GUESTS)

Chocolate Indulgence 9.11 PP

Luscious chocolate-dipped strawberries.....	20 Cal each
Sweet and salty chocolate-dipped pretzels.....	110 Cal each
Selection of petite candy bars.....	45 Cal each
Creamy chocolate milk (Gf).....	200 Cal/ 8 oz. serving
House-baked cookies.....	240-290 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each

Wholesome Boost 8.57 PP

ASSORTMENT OF FRESH WHOLE FRUIT

Red apples (V).....	80 Cal each
Granny Smith apples (V).....	100 Cal each
Oranges (V).....	50 Cal each
Bananas (V).....	110 Cal each
Seasonal choice.....	50-110 Cal each
Creamy low-fat yogurt cups.....	50 Cal each
Crunchy trail mix.....	290 Cal each
Hearty granola bars.....	160-250 Cal
Assorted beverages and Bevi water.....	0-240 Cal each

Snack Relief 7.50 PP

Fudgy house-baked brownies.....	220 Cal/2 oz. serving
Sweetly salty honey peanuts.....	160 Cal/1 oz. serving
Hearty granola bars.....	160-250 Cal
Chips in an assortment of flavors.....	150-160 Cal each
Assorted beverages and Bevi water.....	0-240 Cal each



Platters

MINIMUM OF 10 PEOPLE

Cookies 2.05 PP240-290Cal each

Array de Crudités (V) 3.21 PP

A collection of carrots, broccoli crowns, red pepper, cauliflower, grape tomatoes, zucchini, yellow squash, and fresh celery.....120 Cal/ 4 oz. serving
Ranch dill dressing.....90 Cal/1 oz. serving

Antipasto Board 7.50 PP


A craveable collection of mixed olives, provolone cheese, roasted red peppers, and sliced genoa salami.....250 Cal/4 oz. serving
Crostini.....40 Cal each
Marinated artichoke hearts (V).....90 Cal/4 oz. serving
Roasted mushroom, shallot, and tomato salad (Vg).....40 Cal/3 oz. serving

Cheese Display 3.74 PP

A delicious assortment of domestic and imported cheeses
Sliced cheeses.....209 Cal/4 oz. serving
Crostini and crackers.....40-140 Cal/1 oz. serving

Premium Cheese Board 6.96 PP

An impressive display of sliced and block cheeses with fresh berries for garnish
Artisan cheeses.....80-160 Cal/2.5 oz. serving
Fresh berries and dried fruits (Vg).....30-85 Cal/2.5 oz. serving
Crostini and crackers.....40-140 Cal/1 oz. serving





Virtual Happy Hour

ALL KITS MAKE APPROXIMATELY 4 SERVINGS.

Kits need to be ordered two weeks in advance. Virtual boxes are assembled, packaged and shipped from Raleigh Credit Suisse.

Sweet & Salty

Spicy Buffalo Peanuts.....	\$7.25
Honey Mustard Pretzels.....	\$8.25
100% Snack Mix.....	\$7.50
El Bertito’s Hurricane.....	\$12.50
Scent of a Mule.....	\$15.93
Northbound Train.....	\$16.23
Counter Culture Coffee Break.....	\$18.98
Numi Tea Time.....	\$18.98
Single Serving Coffee/Tea Package.....	\$10.49
Packaging.....	\$7.27*
Shipping.....	\$15.00-\$45.00**

*Standard packaging cost for one kit. Cost may vary for customized kits or if multiple kits are ordered for each participant.

**Home delivery ground shipping. Typically arrives in 2 days.
Shipping prices vary by destination and package dimensions/ weight.





Plated Events, Hors d'Oeuvres, & Receptions

Our imaginative chefs and tastemakers thrive on being ahead of the latest culinary trends. Let them collaborate with you to bring your custom plated event vision to life!

(212) 325-6700

Policies and Procedures

Deliveries are available 7:30 AM – 5:00 PM

- Please ensure catering requests are finalized by 12:00 PM the business day prior in order to guarantee best quality of service.
- An hourly labor rate of \$30/hour is required for any early or late deliveries.
- As always, Aramark will attempt to accommodate every last-minute request, but menu items may be limited based on product availability.

Dedicated Service

- To ensure highest quality of service, all events with over 50 guests will require dedicated waiters.
 - Dedicated waiters are \$20/hour of service,
- Special events may require specialty staff members and will incur a rate of \$20 per hour.
 - There is a 5-hour minimum for special event staff,

It's our pleasure to provide service for your weekend events at the Credit Suisse campus. Please be aware that weekends are outside of our normal operating hours and will incur an additional cost.

Rental equipment is available for all events. Items requested will be delivered and set up by our staff members for your event. Please contact your catering manager for pricing on rental items.

Cancellation Policy

Beverage orders, AM/PM snack breaks, continental breakfasts, sandwich platters, boxed lunches and pizza orders can be canceled at no expense if the cancellation is before 2:00 PM the business day prior to service.

Conference, banquet, and cake services will not incur any cost if canceled three business days prior to service by 2:00 PM.

Revision to events and any change in guest count must be finalized three business days prior to the event by 2:00 PM. If guest count drops by more than 25 percent, within this window, changes may apply. As always Aramark will do our best to accommodate any changes made with in the three-business-day time window.

20 percent General Conditions Fee will apply to all external functions not billed to an internal Credit Suisse Cost Center.





2023 CATERING MENU

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