



ALPACA[®]
PERUVIAN CHICKEN

CATERING





McKIMMON CENTER MENU

AUGUST 1, 2026 – JULY 31, 2027

4614 CAPITAL BLVD. RALEIGH, NC 27604

Alpaca is a family owned and operated restaurant. We specialize in Peruvian Style “Pollo a la Brasa”, or Charcoal Rotisserie Chicken. We opened our first store in Durham in 2007, and since have opened in Cary, Raleigh and surrounding areas. We pride ourselves on our food quality and customer service standards. We are pleased to have you as our client. We are dedicated to making the planning of our clients’ events as smooth as possible.

EMAIL:

anastasiia@alpacachicken.com

OR

catering@alpacachicken.com



**SCAN FOR
ALLERGEN GUIDE**



POLICIES & PROCEDURES

BOOKING:

Events may be booked no less than one week in advance with a **minimum number of 30 guests**. Once booked, a contract to be signed will be sent to the client. No deposit is required to book an event.

GUARANTEE POLICY:

The estimated guarantee for the number of guests attending an event is needed a minimum of 5 full business days prior to the event. The guarantee may be changed up to 2 business days (Monday–Friday) in advance of the event, but cannot fluctuate by more than 10% from the original guarantee. If no change in guarantee is received within that 2-day period, the number given 5 business days out will be invoiced.

SERVICE POLICY:

All menu prices include buffet style setup, plates, plastic ware, and napkins. If you wish to rent linens for dining tables, there will be an additional charge of \$35 per table. We offer buffet style only. Plated service and china upgrades are not available at this time. A premium, disposable upgrade option is available at \$3.00 extra per person; this upgrade includes formal chafing dishes and formal disposables resembling actual “china” and “silverware”.

CANCELLATION POLICY:

An event may be canceled with no charges up to 48 hours prior to the event. Cancellation of services made less than 24 hours prior to the event will be charged in full.

INCLEMENT WEATHER POLICY:

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will not incur any charge associated with their event. If the University remains open or has yet to officially close, and the client makes the decision to cancel the event for any weather-related reason, they will be required to inform Alpaca 48 hours in advance for groups of less than 100 and 72 hours in advance for groups greater than 100, in order to avoid any charges. If the client does not cancel

within the designated time period, they are subject to be billed at the caterer’s discretion based on costs incurred. All other scenarios will revert to the normal cancellation policy as stated in the menu.

LEFTOVER POLICY:

In accordance with the Wake County Health Department recommendations regarding food health and safety, it is Alpaca’s policy that all leftover food remains the property of the caterer and cannot be removed from the catered event space by the client. This policy is intended to limit the risk of food-borne illness due to improper handling or storage of leftover food items. All leftover food and drink will be disposed of by the caterer at the conclusion of the meal function.

STAFF ALLOWANCE POLICY:

All service prices are based on a basic staffing fee that includes one server for one hour of service, from start time of the event to the end. Any additional service is charged at the rate of \$35 per server/ per hour. Additional staffing may be recommended depending on event size and circumstances.

ALCOHOL POLICY:

Alpaca does not provide or serve alcoholic beverages.

PRICING:

The following prices are for caterings at the McKimmon Center only.

BILLING:

You will receive an invoice prior to the day of your event. Payment must be received at least 48 hours before the event to secure the reservation, though it will not be processed until the day of the event. We accept checks and all major credit cards. Please note that State and Local Sales Taxes are not included in the menu pricing.

DELIVERY:

All orders are subject to a \$50.00 delivery fee.

BUFFET STYLE CATERING

17.85/Person

ALL INCLUSIVE PACKAGE

- 1/4 chicken per person (2 pieces), buffet style with mixed white and dark meat
- Includes 3 sides, dipping sauces (yellow (mayo based) or green (spicy jalapeño based)), and 2 beverage selections
- All pricing includes disposable plastic utensils, napkins, plates, cups, and placemats

29.89/Person

PREMIUM PACKAGE (2 PROTEINS)

- 1/4 chicken per person (cut into 1/8 pieces, 2 pieces total, mixed white and dark meat), plus a 3 oz serving of lomo (steak) with veggies
- Includes 3 sides, dipping sauces (yellow (mayo based) or green (spicy jalapeño based)), and 2 beverage selections
- All pricing includes disposable plastic utensils, napkins, plates, cups, and placemats



REGULAR SIDE ITEMS

Jasmine rice
Black beans
Cole slaw
Yellow corn
House salad
(dressings: ranch, cilantro vinaigrette or garlic mojo)

BEVERAGE CHOICES:

Choose 2: Unsweet Tea, Sweet Tea, Lemonade

Upgrade: Chi Cha Morada +\$2/person, Horchata +\$2/person

*Water and ice are included with every order.

PREMIUM SIDE ITEMS

Sweet plantains
Rice topped with beans
Yuca fries
Green beans



BUFFET STYLE CATERING (CONT.)

ADD ONS

Full Tray serves 40-45 | Half Tray serves 15-20

REGULAR SIDE ITEM

Full Tray 117.00 | Half Tray 39.00

PREMIUM SIDE ITEM

Full Tray 156.00 | Half Tray 55.00

QUINOA FRESH SALAD VG V

Our house salad topped with steak or chicken, cherry tomatoes, cucumbers, queso fresco, hard-boiled eggs, quinoa, crunchy yuca, dried cranberries, and choclo (Peruvian corn). Dressing options: ranch, cilantro vinaigrette, garlic mojo. Vegan and vegetarian options available.

Regular: Full Tray 243.60 | Half Tray 101.00

Chicken: Full Tray 306.00 | Half Tray 126.00

Steak: Full Tray 344.00 | Half Tray 143.00

ARROZ CHAUFA VG V

A Peruvian style stir fried rice with eggs, scallions, shredded carrots, chicken and pork sausage. Vegetarian and Vegan option available.

Full Tray 155.60 | Half Tray 55.00

ALFAJORES

A traditional Peruvian dessert: Two soft sugar cookies filled with Dulce de Leche topped with powdered sugar.

+3.75/person

TRES LECHES

A light, airy sponge cake soaked in three rich milks, topped with whipped cream. Sweet, moist, and irresistibly delicious.

+5.50/piece



NEW!

BOXED LUNCHES

*Boxed lunches require a 30 person minimum

OPTION 1

**1/4 CHICKEN COMBO
WITH 2 SIDES**

15.75/Person

OPTION 2

**1/4 CHICKEN COMBO
WITH 3 SIDES**

17.85/Person

OPTION 3

VEGETARIAN WITH 3 SIDES

15.75/Person

OPTION 4

**VEGETARIAN ARROZ CHAUFA
WITH SALAD**

16.85/Person

COMBO SIDES:

Jasmine rice, black beans, rice topped with beans, house salad, green beans, corn, cole slaw, maduros



OPTION 5

QUINOA FRESH SALAD VG V

Our house salad topped with steak or chicken, cherry tomatoes, cucumbers, queso fresco, hard-boiled eggs, quinoa, crunchy yuca, dried cranberries, and choclo (Peruvian corn). Dressing options: ranch, cilantro vinaigrette, garlic mojo. Vegan and vegetarian options available.

Vegetarian 15.75/Person

Chicken 19.75/Person

Steak 21.75/Person

OPTION 6

**ROTISSERIE CHICKEN WRAP
WITH PLANTAIN CHIPS**

Chicken breast, lettuce, tomato, queso fresco, sweet plantains, yellow sauce, cilantro vinaigrette. Served with plantain chips, yellow sauce and green sauce.

15.75/Person