EMPIRE EATS CATERING

McKimmon Conference and Training Center

August 1, 2026 through July 31, 2027

Empire Eats Catering operates from:

415 Royal Street

Raleigh, NC 27607

www.empireeatscatering.com Email:

Catering@Empireeats.com

Or Call:

919-582-9470

Billing Address:

133 Fayetteville Street

Raleigh, NC 27601

Table of Contents

Policies and Procedures…….. 3

Signature Buffet Packages……..5

Box Lunch and Breakfast…….6-7

Hor D'oeuvres and Displays……8

Bar Packages……9

Policies and Procedures

Booking

To ensure a successful event, please reserve your date as soon as possible. We request that contracts be signed seven business days after proposal (including menu choices and number of guests). For all parties, we require menu choices be confirmed five business days prior to your event. We cater to groups of 25 people minimum, unless otherwise noted.

Guarantee Policy

In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests by 2pm, five business days prior to your scheduled event. Saturday and Sunday events must be finalized by 2pm, the previous Monday. Food quantities, service items and billing will be based on this number. An adjustment of 10%of the final guest guarantee will be allowed up to forty-eight (48) hours prior to event date. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

Cancellation Policy

Cancellations of less than three business days are subject to a cancellation fee of 50% of the estimated total. Orders cancelled within 1 business day are subject to full charges.

Inclement Weather Policy

If the University officially closes during adverse weather, or threat of impending inclement weather, the client will only be charged costs incurred for food & beverages associated with the canceled event. If the University remains open, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within 48-hour time period, they will be billed 35% of the estimate cost. All other scenarios will revert to the normal cancellation policy noted in the menu.

Leftover Food Policy

In accordance with the Wake County Health Department recommendations regarding food health and safety, it is McKimmon Center 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

All service prices are based on a basic staffing fee with a two hour time frame up to 25 guests. Additional Servers will be charged at a rate of $2 per person (guest) per hour or part thereof. Additional Staffing may be suggested depending on event size and circumstances for an additional fee.

Inclusions

Biodegradable paper plates, napkins, plastic utensils, paper cups and placemats are included in all catered menu pricing. All food and beverage tables will be covered with linen tablecloths. Items such as china, glassware, stainless flatware, table linens and linen napkins are available to rent at an additional cost to the client. These items range in cost depending on selection. Delivery fees may apply.

China & Linen

We offer the standard china upgrade at $8.00 per person. This includes stainless dinner and salad forks, knife and dessert spoon, salad plate, dinner plate, dessert plate, beverage glass and black or white linen napkin. Basic white, ivory or black linens for round dining tables are $25.00 per table. Please inquire about upgraded quality china and linens as they may be an additional cost.

Bar Service

Empire Eats Catering is able to procure beer and wine. All alcoholic beverages are charged based on consumption. We can provide mixers and serve liquor drinks, but liquor must be provided by the client. Please consult with your event planner for details on copsts for beverages. Bartender service requires a minimum 3 hours at $45.00 per hour per bartender. 1 Bartender per 100 people is recommended. No kegs or cash bars are permitted.

Contracts/Payment/Billing

You will receive an invoice within 24 hours of your event. If we have a credit card on file, we will charge this card the balance due, unless other arrangements have been made. We accept cash, check, VISA, MasterCard, American Express and Discover. There is no additional fee for Credit Card Processing. Caterings are confirmed with a signed contract and deposit. A 30% deposit may be required at signing of contract, unless other arrangements have been made. Sales Tax is not included in any pricing. If you are tax exempt, we must have your sales tax exemption form on file.

Signature Buffet Packages
$28 per person. $30 per person with Dessert
*Includes Iced Tea & Water
(minimum of 25 people/prices do not include tax)

The Pit

Eastern NC Chopped BBQ
BBQ Chicken
Cole Slaw
Mac & Cheese
Dessert Option: Banana Pudding

Sitti

Sitti Salad
Chicken Kabob with Garlic Whip
Onion and Grilled Tomatoes
Sitti Rice
Dessert Option: Baklava

Gravy

Classic Caesar
Lasagna (Vegetarian or Bolognese)
Chicken Marsala
Steamed Green Beans
Dessert Option: Tiramisu

Raleigh Times

Green Salad with Chipotle Ranch
Chicken Tinga with Tortillas, Sour Cream, Cheese and Pico de Gallo
Cilantro Lime Rice
Black Beans
Dessert Option: Strawberry Shortcake

Express Lunches

Includes Tea and Water

(minimum 30 people/prices do not include tax)

The Pit

Pit Cooked BBQ Sandwich
House Made Cole Slaw
Mac & Cheese
Chocolate Chip Cookie
$20.00

Raleigh Times

Grilled Chicken Sandwich on Ciabatta Bun
Ms Vickies Chips
Cucumber Salad
Fresh Baked Cookie
$19.00

Gravy

Caesar Salad
Chicken Marsala
Roasted Vegetables
Rolls and Butter
Sugar Cookie
$20.00

Sitti

Sitti Salad
Grilled Chicken Kabob
Sitti Rice
Snickerdoodle Cookie
$20.00

Breakfast
Includes Coffee and Water
Minimum of 30 people/prices do not include tax
Orange Juice – additional $3.00pp
Prices are Per Person/Disposables Included

The Empire

Scrambled Eggs, Sausage, Grits or Roasted Potatoes,
Fresh Fruit, Biscuits with Butter and Jam.
$20.00

Hors d'oeuvres and Displays

*Includes Iced Tea and Water (minimum 30 pieces per item/prices do not include tax)
Prices are Per Person/Disposables Included.

VEGETARIAN

Gravy's Bruschetta $3.50

Risotto Balls $4.00

The Pit's Deviled Eggs $3.00

Fresh Fruit Platter $7.00

Cheese Platter $9.00

Fresh Vegetables Platter $6.50

Chips, Salad and Guacamole $5.50

CHICKEN

Sitti's Mini Chicken Kabob $4.50

The Pit's Smoked Chicken Wings $5.00

BEEF

Sitti's Mini Beef Kabob $5.50

Gravy's Meatballs $4.50

SEAFOOD

Raleigh Times' Salmon Cake $5.00

Shrimp and Grits Spoon $5.50

PORK

The Pit's Chopped BBQ Slider $6.50

The Pit's Pimento Cheese Biscuit with Country Ham $4.50

Bar Packages

By Consumption

*Minimum 30 people/prices do not include tax

Service of alcohol can last no longer than one hour unless approval through McKimmon Center

$7 per beer

House Selection of Michelob Ultra, Lonerider Sweet Josie Brown Ale, Lonerider Shotgun Betty Hefeweizen and Lonerider Hoppy Ki Yay IPA

$30 per bottle of wine

House Selection of 2 Reds and 2 Whites

Upgraded wine package available upon request, prices vary.

Corkage Fees

If host is providing their own beer and wine, EEC will charge $5 corkage fee per person. We will provide ice, containers for beer and wine and beverage napkins for your event.