Hope Valley DINER AND CATERING COMPANY

Catering Menu
For NCSU McKimmon Center Only
Effective August 1, 2026 – July 31, 2027

Welcome and thank you for inquiring about Hope Valley Catering.

Whether you are hosting a business meeting, conference, or special occasion we are here to help.

We look forward to serving you.

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Goat Cheese Tartlets with Caramelized Onion & Scallions

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Contact Information

Contacts: Will Davis / Lindee Patterson

Email: hopevalleydiner@hopevalleydiner.com

Direct Catering Phone: 919-403-7707

Office Hours:

Monday through Friday from 8:00 am – 5:00 pm

Website: www.hopevalleydiner.com

Hope Valley Diner & Catering

3710 Shannon Road, Durham NC

Suite 114

Mailing Address:

PO Box 51189

Durham, NC 27717

Roasted Airline Chicken Stuffed with Cornbread & Apples

Special Information & Events

Bookings:

- Contact Hope Valley Diner & Catering Company via email at hopevalleydiner@hopevalleydiner.com or call 919-403-7707
- We require 5 business days advance notice to fully accommodate your order. However, we will try to accommodate all orders placed at any time based on availability and our policies
- Orders of 250+ guests require 5-10 business days advance notice or may be subjected to limited menu selections based on availability
- Orders less than 50 people will accrue a $50.00 fee
- Additional $2 per person for services on weekdays after 4:00 PM, and weekends.

Guarantee Participant Count Policy:

- The guarantee participant count represents the number of people for whom food will be prepared. Client will be billed for this number regardless of attendees
- The estimated guarantee for the number of participants attending an event needs a minimum of 5 full business days before the event
- The guarantee may be changed up to 48 hours (Monday– Friday) in advance of the event but cannot fluctuate by more than 10% from the original estimate

Billing:

- All payments are due the day of the event unless prior arrangements have been made. We accept cash, checks, and all major credit cards. Pricing does not include sales tax
    - If you are tax-exempt, please provide a letter of exemption to our office staff
- An estimate will be sent to the client for final approval. To confirm the event the client must sign the estimate as approval and send a copy to hopevalleydiner@hopevalleydiner.com
- Once the approval is received a 50% deposit of the estimate is required to book the event date. For further questions please contact our office staff

Please call and speak with our catering professionals regarding State Per Diem options

Cancellations:

- An event may be cancelled with no charge up to 1 week before the event. Cancellations made after this time will be charged 25% of the total bill
- Any cancellations within 72 hours of the event will be charged the full amount of the projected bill
- Cancellations due to inclement weather should refer to the inclement weather policy section

Special Information & Events

Service Pricing:

- All pricing for standard service includes disposable clear plastic plates, napkins, silverware, and cups. In addition, we provide floor-length linens for buffet and beverage serving tables ONLY at no additional cost. Linens for seating are NOT INCLUDED and will require an additional expense
- Additional linens starting at $35 per linen for basic linen offerings, based on selections. *Specialty colors and materials are available upon request and may incur additional charges
- China is available at an additional cost. Please contact our office staff for additional information

Eco-Friendly and Compostable Ware:

- We are pleased to offer a variety of biodegradable and compostable options in place of standard disposable plastic ware. Additional charges for these options will vary according to your specific needs

Plated Meal Pricing:

- We offer plated meals to suit your specific event needs. Please note that plated service requires additional servers and materials that will be priced according to event size and circumstances to ensure the efficiency of service
- Plated service will require china & linens at an additional charge to accommodate quantities of courses and desired items that may be added
- *Specialty plates, glassware, silverware, and napkins may incur additional charges and are available upon request

Grilled Flank Steak with Balsamic Caramelized Onions

Special Information & Events

Staffing:

- We allot 1 hours for 1 staff member per service (does not include set-up or breakdown)
    - Additional staffing may be requested or suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the actual serve time
- Additional banquet staff and time is charged at a rate of $40.00 an hour per staff member (this includes partial hours)
- Kitchen staff members may be required or requested for your event at a rate of $50.00 an hour per kitchen staff (this includes partial hours)
- Bartenders are $50.00 per hour for a minimum of 3 hours which includes set-up and tear down
- Carvers are $50.00 per hour for a minimum of 3 hours which includes set-up and tear down

Alcoholic Beverages:

- Hope Valley Diner & Catering will serve alcoholic beverages at your function. We can both procure and/or solely serve refreshments for your event
- Bartenders are required anytime alcohol is served.
- Corkage fees (for client-procured alcohol) start at $4 per person
- Water is always provided when alcoholic beverages are displayed
- According to McKimmon Center guidelines, service of alcohol can last no longer than one hour unless granted prior approval
- No kegs, cash bars or drink tickets allowed

Airline Chicken with Stuffed Goat Cheese & Sundried Tomatoes

Special Information & Events

Food Handling Policy:

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

Wild Mushroom Rice with Grilled Vegetables & Balsamic Drizzle

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 or has yet to officially close, but the client makes the decision to cancel their event for any weather-related reason, they will be required to inform the caterer within the standard cancellation deadline as stated in the menu to avoid any costs
- If the client does not cancel within the designated time-frame, 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

Bell Pepper Stuffed with Rice, Corn & Black Beans

Breakfast Buffet

Freshly Brewed Coffee & Iced Water included with services

Breakfast of Champions

Scrambled Eggs
Grits, Hash Browns, or Home Fries
Bacon or Sausage Links
Biscuits
$15.00 per person

Hot Off The Griddle

Pancakes
Scrambled Eggs
Bacon or Sausage Links
$15.00 per person

Build Your Own Breakfast Sandwich

Scrambled Eggs
Bacon
Sausage Patties
Sliced Cheese
Biscuits
Fresh Fruit Salad
$15.00 per person

Additional Services

Minimum of 10
(per person)

Assorted Hot Tea with lemons & honey	$3.00
Assorted Individual Juices	$3.00
Boiled Eggs	$2.00
Bagels & Cream Cheese	$4.00
Individually Wrapped Gluten-Free Blueberry Muffins	$6.00
Croissants	$3.00
Fresh Fruit Salad	$3.00
Assorted Muffins	$5.00
Assorted Pastries (1.5 per person)	$4.00
Sausage Gravy	$3.00
Turkey Bacon/Turkey Sausage Patties	$3.00
Sausage/Bacon	$3.00
Grits	$3.00
Hashbrowns/Home Fries	$4.00

All breakfast catering includes the necessary equipment and condiments
(ketchup, creamers, sugar, butter, jelly, etc.)
Disposable plates and utensils needed for service are included
Compostable disposables are available upon request

(1 hour allotted time)

The Rise & Shine

Frittata
(Ham & Cheddar) or (Spinach & Tomato)
Fresh Fruit Salad
Assorted Muffins
$15.00 per person

Morning Delight

Yogurt Parfaits (pre-made)
Includes the following:
Vanilla Yogurt, Mixed Berries & Granola
Assorted Bagels with Cream Cheese
$15.00 per person

Alternative Breakfast Classics

Freshly Brewed Coffee & Iced Water included with services

All breakfast catering includes the necessary condiments
(ketchup, creamers, sugar, butter, jelly, etc.)

These items are available for add-on to any buffet package to accommodate special dietary needs

Vegan Breakfast Burritos
(Home fries, black beans, onion, and tomato in a flour tortilla. Served with a side of pico de gallo)

$8.00 per person
Can be made Gluten Free (add $1)
Minimum of 8 people

Vegetarian Breakfast Burritos
(Scrambled eggs, black beans, onion, tomato and cheddar cheese in a flour tortilla. Served with a side of pico de gallo)

$9.00 per person
Can be made Gluten Free (add $1)
Minimum of 8 people

Vegan Oatmeal
(Brown sugar, pecans & raisins)

$7.00 per person
No Minimum

Vegan French Toast Casserole
(Syrup)

$9.00 per person
Minimum of 10 people

Vegan Home Fries - *Gluten Free*
(Onions, peppers & mushrooms)

$3.00 per person
No Minimum

All breakfast catering includes the necessary equipment and condiments
(ketchup, creamers, sugar, butter, jelly, etc.)
Disposable plates and utensils needed for service are included
Compostable disposables are available upon request

(1 hour allotted time)

Break Service

Iced Water & necessary condiments are included

Please call for additional break service options

(per person)

Mini Break Service

(1 hour allotted time)
Perfect for mornings or afternoons

Coffee Break - $3.25
Freshly brewed coffee, assorted tea bags, lemons, and honey

Spa Water & Soft Drink Break - $4.00
Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - $4.75
Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Full-Day Break Service

All day is refreshed once at a prescheduled time

Coffee Break - $5.00
Freshly brewed coffee, assorted tea with lemons, and honey

Spa Water & Soft Drink Break - $6.00
Assorted canned sodas (2 per person) & citrus infused water

Coffee & Soft Drink Break - $7.00
Freshly brewed coffee, assorted canned sodas (2 per person), assorted tea bags, lemons, and honey

Break Menu Items

Salty

Assorted Packaged Nuts $3.00

Packaged Chex Mix $3.00

Assorted Bagged Kettle Chips $3.00

Bagged Popcorn $3.00

Homemade Chips & Ranch Dip $4.00

Packaged Trail Mix $3.00

Healthy Mix

Assorted Protein Bars $5.00

Cubed Cheese & Crackers $5.00

Fresh Fruit & Yogurt Dip $5.00

Fresh Vegetables & Ranch Dip $5.00

Hummus, Vegetables, & Pita Bread $7.00

Sweet

Assorted Mini Candy Bars $4.00

Assorted Muffins $5.00

Individually Wrapped Gluten-Free

Muffins $7.00

Assorted Cookies $2.00

Chocolate Chip Brownies $2.00

Gluten-Free Brownie Packaged $6.00

Boxed Lunches

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends
(Gluten-free bread is available for $2.00 per person)

Specialty Boxed Lunches

Sandwiches can be assorted ,but sides and desserts must all be the same

Sandwiches ($12.00 per person with one side and dessert)

Oven-Roasted Turkey - Lettuce, tomato, and cheddar on a kaiser roll

BLT- Bacon, lettuce, and tomato on white bread

Fried Chicken Breast Sandwich – Southern fried served on a brioche bun

Grilled Chicken Breast - Lettuce and tomato on a kaiser roll

Old Fashioned Chicken Salad – Homemade with lettuce and tomato on croissant

Old Fashioned Egg Salad – Traditional egg salad on White Bread

Virginia Baked Ham - Lettuce, tomato, and Swiss on a kaiser roll

Vegan Vegetable Wrap – Tomatoes, cucumbers, carrots, shaved red onion and hummus on a wrap

Add a second side to any boxed lunch for $2.00 per person

Sides

Homemade Red Bliss Potato Salad

Fresh Fruit Cup

Homemade Potato Chips

Chef Choice Pasta Salad

Broccoli Salad

Desserts

Assorted Cookies

Chocolate Chip Brownies

Fresh Fruit Cup

Gluten-Free Brownies (additional $2.00 per person)

(1 hour allotted time)

Sandwiches ($14.00 per person with one side and dessert)

Chicken Souvlaki – Romaine lettuce, tomatoes with a side of tzatziki on grilled pita bread

Italian - Ham, salami, provolone, lettuce, tomato, onion, oregano, oil & vinegar on a grinder roll

Mediterranean – Oven-roasted turkey, marinated feta cheese, roasted red peppers, mixed greens, and a kalamata olive aioli on a kaiser roll

Roast Beef - Roasted red peppers, provolone, horseradish aioli on a kaiser roll

Tarragon Chicken Salad - Homemade with grapes, granny smith apples, and lettuce on a croissant

Salads ($14.00 per person with a dessert)

Chef Salad - Ham, turkey, cucumbers, tomatoes, boiled eggs, red onions, and cheddar cheese

Cobb Salad - Avocado, turkey, bacon, boiled egg, tomatoes, red onions, and cheddar cheese

Greek Salad - Kalamata olives, pepperoncini, feta, tomatoes, red onions, and bell peppers

Grilled Chicken Salad - Char-grilled chicken strips, tomatoes, cucumbers and red onions

Spinach Salad - Fresh spinach, red onions, mushrooms, hard-boiled eggs

Buffalo Chicken Salad - Breaded chicken tossed in a buffalo sauce with blue cheese, red onion, cucumbers, and tomatoes

Dressing Choices

Honey Mustard, Italian, Ranch, Blackberry Vinaigrette, Greek Feta, or Balsamic Vinaigrette

(1 hour allotted time)

Lunch & Dinner Offerings

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends

Deli Platter

Starting at $16.00 per person

Sliced Deli Ham, Turkey, Traditional Chicken Salad
Assorted Cheese Slices
Lettuce, Tomato, Onion and Dill Pickles
Sliced Assorted Bread
Assorted Condiments
Choice of 2 Sides from the following:
Garden Salad, Fresh Fruit Salad, Chips with Ranch, and Red Bliss Potato Salad
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Fresh Roast Beef for $5.00 *(4oz per person)*
Vegan Wrap for $8.00

Four Salad Sampler (Vegan Option Available)

Starting at $16.00 per person

Garden Salad with Ranch & Italian Dressing
Sliced Grilled Chicken
Chef Choice Pasta Salad
Broccoli Salad
Fresh Fruit Salad
Crackers
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Tarragon Chicken Salad $5.00
Old Fashioned Chicken Salad $4.00

Baked Potato & Salad Bar

Starting at $17.00 per person

Garden Salad with Topping of
Sliced Grilled Chicken Breast, Broccoli, Tomatoes & Cucumbers
Ranch & Italian Dressing
Baked Potatoes with Toppings of
Bacon, Sour Cream, Shredded Cheese & Butter
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Baked Sweet Potatoes with Cinnamon Sugar $3.00
Broccoli Salad $3.00
Fresh Fruit Salad $3.00

Additional Upgrades
For Four Salad Sampler or Baked Potato and Salad Bar

Broccoli & Cheese Soup
Tomato Vegetable Soup
Chicken Noodle Soup
Beef & Bean Chili

Lunch & Dinner Offerings

(1 hour allotted time)

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends

Greek Feast
Starting at $18.00 per person
Chicken Souvlaki
Grilled Vegetables
Hummus
Grilled Pita Bread
Greek Salad with Toppings of
Kalamata Olives, Pepperoncini, Feta, Tomatoes, Red Onions, and Bell Peppers
with Greek Feta Dressing
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Baklava $4.00
Spinach Spanakopita with Cucumber Dill Sauce $4.00

Pasta Bar
Starting at $17.00 per person
Choose 1 Pasta
Penne, Cheese Tortellini, Bowtie, or Linguini
Comes with
Homemade Alfredo & Meat Sauce
Garden Salad Ranch & Italian Dressing
Garlic Bread
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Grilled Chicken Breast $6.00
Meatballs $5.00 *(3 per person)*
Chicken Parmesan $7.00
Gluten Free Pasta available for $1.00 extra

Taco Bar
Starting at $16.00 per person
Taco Chicken & Beef
Spanish Rice
Soft Flour & Corn Tortillas
Shredded Lettuce, Cheese, Sour Cream, and Salsa
Garden Salad with Ranch & Italian Dressing
Assorted Cookies

Additional Upgrades (per person) (Minimum of 10)
Marinated Shrimp $6.00 *(3 pcs per person)*
Seasoned Black Beans $2.00
Guacamole & Tortilla Chips $3.00
Queso & Tortilla Chips $3.00
Salsa & Tortilla Chips $3.00
Seasoned Vegetables $3.00

Fajita Bar
Starting $20.00 per person
Marinated Fajita Chicken & Flank Steak Strips
Grilled Onions & Peppers
Spanish Rice
Soft Flour & Corn Tortillas
Shredded Lettuce, Cheese, Sour Cream, and Salsa
Garden Salad with Ranch & Italian Dressing
Assorted Cookies

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends

Starting at $20.00 per person
One Entrée, Garden Salad, Two Sides, Yeast Rolls, and Choice of Cookies, Brownies, or Cheesecake Bites
**Additional Entrée Starting at $4.00 per person*
**Additional Side Starting at $3.00 per person*

Prices marked are additional cost
**Asterisks represent market priced items

Beef Entrées

Baked Ziti
Hamburger Steak
Meat Loaf
Meat Lasagna
Shepards Pie

Pot Roast with Potatoes & Carrots *(included as one side option)*

Beef Tips (add $3)
Country Style Steak (add $2)
Smoked Beef Brisket (add $3)
Roast Beef with Au Jus (add $3)

**Grilled Flank Steak with one of the following:
Balsamic Caramelized Onions
Béarnaise Sauce
Madeira Sauce

**Ribeye Steak

(1 hour allotted time)

Chicken Entrées

BBQ Chicken (Bone-In or Boneless) *1.5 pieces per person* Chicken & Dumplings
Chicken Pot Pie
Chicken Tenders
Fried Chicken (Bone-In) *1.5 pieces per person*
Grilled Chicken Breast
Roasted Rosemary Chicken (Bone-In or Boneless) *1.5 pieces per person*

Chicken Stuffed with one of the following: (add $2)

Cordon Blue
Broccoli & Cheese
Cornbread Stuffing with Apples
Goat Cheese & Sundried Tomatoes
Spinach, Feta and Mushrooms

Chicken Parmesan (add $2)
Chicken Marsala (add $2)
Chicken Piccata (add $2)
Pretzel Crusted Chicken (add $2) Roasted Airline Chicken (add $2)

Chicken Breast with one of the following:

Apricot Glaze
Rosemary & Lemon Glaze
Tomato & Basil Bruschetta
Teriyaki Glaze with Pineapple (add $2)

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends

Starting at $20.00 per person
One Entrée, Garden Salad, Two Sides, Yeast Rolls, and Choice of Cookies, Brownies, or Cheesecake Bites
**Additional Entrée Starting at $4.00 per person*
**Additional Side Starting at $3.00 per person*

Prices marked are additional cost
**Asterisks represent market priced items

Pork Entrées

Black Oak Ham with Apple Cider Glaze
Country Ham
Pork Chops
Chopped Pork BBQ

Grilled Pork Tenderloin with one of the following: (add $2)
Apricot Glaze
Rosemary & Lemon Glaze
Teriyaki Glaze with Pineapple (add $2)

Seafood Entrées

Shrimp & Grits (add $4)

Grilled Salmon with one of the following (add $8)
Dill, Garlic, Parsley, Lemon & Olive Oil
Or
Lemon White Wine Sauce

Vegetarian & Vegan Entrées

Vegetable Lasagna - *V*
Stuffed Peppers with Vegetables & Rice - *V & VG*
Pasta Primavera - *V & VG*
Asian Vegetable Stir Fry - *V & VG*
Eggplant Parmesan - *V*
Mushroom Risotto Cakes - *V & VG*

Ricotta Sweet Potato *(served with brown butter sage sauce)(*add $4) - *V*

Lemon Basil Pasta with roasted tomatoes, squash, zucchini, artichokes, spinach & green olives (add $4) - *V & VG*
Gluten Free Pasta available for $1 extra

(1 hour allotted time)

Hope Valley Buffet

Iced Tea (sweet & unsweet) & Water Included
Additional $2.00 per person weekdays after 4:00pm & weekends

Starting at $20.00 per person
One Entrée, Garden Salad, Two Sides, Yeast Rolls, and Choice of Cookies, Brownies, or Cheesecake Bites
**Additional Entrée Starting at $4.00 per person*
**Additional Side Starting at $3.00 per person*

Salad

Caesar Salad with croutons and Parmesan cheese
Feature Salad with granny smith apples, golden raisins, candied pecans, and blue cheese on mixed greens with blackberry vinaigrette (add $3)
Greek Salad with feta cheese, kalamata olives, pepperoncini, red onions, tomatoes and bell peppers with Greek dressing (add $3.00)

Vegetable

Braised Collard Greens
Broccoli Salad
Broccoli & Rice Casserole
Baked Beans
Black Beans
Black-Eyed Peas
Butter Beans
Carrot Souffle
Cut Corn
Corn on the Cob
Corn Pudding
Caramelized Carrots with Thyme
Cole Slaw
Fruit Salad
Fried Apples
Green Beans
Grilled Vegetable Medley
Pinto Beans
Steamed Cabbage
Turnip Greens
Sautéed Haricot Verts (add $2)
Steamed Asparagus (add $2)
Roasted Brussels Sprouts (add $2)

Starch

Baked Potato
(Butter & Sour Cream)
Boiled Parsley Potatoes
Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Herbed Wild Rice
Jasmine Rice
Macaroni & Cheese
Pasta Salad
Potato Salad
Rice Pilaf
Herb Roasted Red Potatoes
Scalloped Potatoes

Whipped Sweet Potatoes (add $1)
Butternut squash (add $2)
Loaded Baked Potato (add $3)
(Butter, Sour Cream, Bacon & Cheese)
Baked Sweet Potato (add $3)
(Butter & Cinnamon Sugar)

(1 hour allotted time)

Alternative Lunch & Dinner Classics

All items will be individually packaged unless they are over 10 servings per item or requested

These items are available for add-on to any buffet package to accommodate special dietary needs

Stuffed Bell Pepper
Choice of Vegetarian & Vegan
(Vegetables, rice & corn in a light red sauce)

$12.00 per person (no sides)
No Minimum

Mushroom Risotto Cake - *Vegetarian*
(Served with brussels sprout and savory mushroom thyme sauce)

$14.00 per person (no sides)
Minimum of 10 people

Tofu Asian Vegetable Stir-Fry - *Vegan*
(Crispy tofu sauteed with mixed vegetables and served with white rice)

$14.00 per person (no sides)
Minimum of 10 people

Pasta Primavera
Choice of Vegetarian & Vegan
(Vegetables tossed in linguine in a light garlic balsamic red sauce)

$12.00 per person (no sides)
Gluten Free (add $1)
No Minimum

Lemon Basil Pasta
Choice of Vegetarian & Vegan
(Roasted tomatoes, squash, zucchini, artichokes, spinach & green olives)

$14.00 per person (no sides)
Gluten Free (add $1)
No Minimum

Eggplant Parmesan - *Vegetarian*
(Served with marinara sauce & topped with Mozzarella cheese)

$14.00 per person (no sides)
Minimum of 10 people

Fried Polenta Cakes - *Vegan*
(Served with marinara sauce)

$16.00 per person (no sides)
Minimum of 10 people

(1 hour allotted time)

Prices Do Not Include Sales Tax

Specialty Desserts

Pies
$6.00 per person

Key Lime
Kentucky Bourbon Pecan Pie
Chocolate Chess Pie

Strawberry Cake with Vanilla & Strawberry Sauce

Cakes
$6.00 per person

Angel Food Cake
Carrot Cake
NY Style Cheesecake
Strawberry Cake
Chocolate Cake

Ice Cream Sundae Bar
$9.00 per person

Vanilla Ice Cream
Hot Fudge Topping
Rainbow Sprinkles
Oreo Crumbs
Cherries
Whipped Cream

Additional Desserts

(per person)

Assorted Cheesecake Bites	$4.00
Banana Pudding	$4.00
Gluten Free Chocolate Torte	$7.00
Assorted Mini Dessert Bars	$4.00

Please call for additional dessert options

Reception

Hors d'oeuvres
(per person)

McKimmon Center requires two hot items to be served in conjunction with alcoholic beverages. Please see the policy section for additional details

Asian Pork Dumplings with Soy Ginger Dipping Sauce $5.00

Vegetable Spring Rolls with Sweet Thai Chili Sauce $4.00

Savory Tartlets with Caramelized Onion & Goat Cheese with Balsamic Drizzle $5.00

Wild Mushroom Risotto Cakes topped with a Mushroom & Parmesan Ragu $4.00

Mushrooms stuffed with Sweet Italian Sausage & Parmesan $4.00

Chicken & Pineapple Skewers with Teriyaki Glaze $4.00

Spinach Spanakopita served with Cucumber Dill sauce $4.00

Mini Assorted Quiches $4.00

Fried Grit Cake topped with Pimento Cheese $4.00

Breaded Chicken Tenders served with Honey Mustard & BBQ Sauce $3.00

Beef Skewers with vegetables with Demi Sauce $5.00

BBQ Pork Sliders with Cole Slaw & BBQ Sauce $5.00

Pork Belly Sliders with a Molasses BBQ glaze $5.00

Spinach Spanakopita with Cucumber Dill Sauce

Iced Tea & Water included

(1.5 hour allotted time)

Platters & Displays
(per person)

Assorted Cubed Cheese Display with Crackers $5.00

Fresh Fruit Display served with Yogurt Dip $5.00

Fresh Vegetable Crudités served with Ranch Dip $5.00

Grilled Vegetable & Hummus Display with Pita Points $7.00

Mini Honey Ham Biscuits with Whole Grain Mustard $4.00

Mini Chicken Salad Biscuits $4.00

Asparagus Wrapped in Prosciutto $5.00

Bruschetta with Fresh Tomato and Basil served with Crostini $4.00

Mini Caprese Skewers with Grape Tomato, Fresh Mozzarella, Fresh Basil & Balsamic Drizzle $4.00

Roasted Beef Crostini with Horseradish aioli $5.00

Cocktail Shrimp Cold with Tails & served with Cocktail Sauce $6.00
(3 shrimp per person)

Cheese & Fruit Display

Carving Station

A Carver is required for all stations. Carvers are $50.00 per hour for minimum of 3 hours which includes set-up and tear down

Top Round of Beef
Slow Roasted Top Round Crusted with Herbs & Spices
Served with Horseradish, BBQ, Mayo & Dijon Mustard
*Market Price, Serves approximately 75 people

Whole Turkey Breast
Slow Roasted Turkey Breast
Served with Mayo, Cranberry & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves approximately 30 people

Roasted Pork Loin
Brown Sugar & Herb Crusted
Served with Herbed Mayo & Dijon Mustard
Assorted Yeast Rolls
*Market Price, Serves approximately 40 people

Beef Tenderloin
Oven Roasted with Garlic & Herbs
Served with Mustard, Horseradish, Mayo & Au Jus
Crusty French Bread & Yeast Rolls
*Market Price, Serves approximately 25 people

Additional Beverages

(per person)

Assorted Soft Drinks	$2.00
Bottled Water	$2.00
Citrus Infused Water	$3.00
Coffee Service	$3.00
Lemonade	$3.00
Hot Tea	$3.00
Iced Tea	$3.00
Orange Juice	$3.00