Jasmin & Olivz

MEDITERRANEAN

McKimmon Center
CATERING MENU

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AUGUST 1, 2026 – JULY 31, 2027

Let us cater your special events and business functions of all sizes! Mediterranean Dishes & Healthy Food

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INTRODUCTION

Welcome to Jasmin & Olivz Mediterranean! As a family-owned and operated restaurant, we take pride in blending the rich flavors of Greek and Lebanese (Eastern Mediterranean) cuisines. Our unique menu is crafted entirely from scratch, featuring beloved Greek dishes like spanakopita and gyros, alongside Middle Eastern favorites such as chicken kabobs, chicken shawarma, hummus, falafel, grape leaves, and more.

In addition to our main dishes, we offer a variety of pitas and panini wraps, perfect for a satisfying lunch. When you choose Jasmin & Olivz for catering, you're choosing fresh, healthy, and delicious food that’s perfect for any business function or social event, no matter the size. Our seasoned catering staff is well-equipped to handle business or social events of any size, ensuring a seamless and delightful experience.

Experience the perfect blend of tradition and taste with Jasmin & Olivz Mediterranean—your top choice for an unforgettable catering experience!

SPECIAL INFORMATION & EVENT STANDARDS

Guarantee Participate Count Policy:

The estimated guarantee for the number of participants attending an event is needed a minimum of 3 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday– Friday) in advance of the event, but can't fluctuate by more than 15% from the original estimate. If no change in guarantee is received within that 48-hour period, the number given 3 business days out will be invoiced.

Booking:

To properly provide the best service, please reserve your date as soon as possible. We require all events to be booked and contracted 7 business days in advance for parties exceeding 100 persons. If the party is less than 100 persons we require 5 business days notice. We might accommodate on a shorter notice but a menu will be limited. We also require a 30-person minimum per order. An additional charge of $100.00 will be charged on groups under 30 guests.

Billing:

All payments are due the day of the event, unless prior arrangements have been made. We accept cash, check, and all major credit cards. Tax exempt clients must provide documentation prior to the event. A credit card processing fee of 3% will be applied to all orders paid by credit card. A 50% deposit may be required for groups over 100 guests. State sales tax is not included in menu pricing.

SPECIAL INFORMATION & EVENT STANDARDS

Cancellations:

An event may be canceled with no charge 7 business days prior to the event. Cancellations made after this time will be charged 25% of the total bill. Any cancellations within 3 business days of the event will be charged the full amount of projected bill.

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.

Staff Allowance Policy:

We have a great catering staff available for table service & assisting to all your catering needs. All service prices are based on a basic staffing fee with a 1.5-hour time frame; additional time is charged at a rate of $2 per guest per hour. Additional staffing may be suggested depending on event size and circumstances. All meals will be ready to serve 15 minutes prior to the lunch or dinnertime specified in the contract.
McKimmon Center requires that all buffet lines and tables be set prior to the start of banquets. If a client requests catering to be served until the end of the event and the meal is in the same room as the general program, a staffing fee will be assessed.

SPECIAL INFORMATION & EVENT STANDARDS

China & Linen Service:

Basic china upgrade is $14 per person. This includes 1 dinner plate, 1 desert plate, 1 fork, 1 knife, and 1 glass. For linens, we will charge starting at $4.50 per guest and this price may increase based on the level of upgrade you choose. Please let our catering staff know of any special need you may have.

Leftover Policy:

In accordance with the Wake County Health Department recommendations regarding food health & safety, it is the 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. The caterer after the meal function will dispose of all leftover food & drink.

Decorations:

Flower arrangements, candles, centerpieces, etc. can be arranged by our staff for an additional charge.

Standard Package:

With no upgrades or other changes your event will include linens for buffet tables, placemats at each seat, plastic ware, paper plates, ice, cups and napkins.

Alcohol Policy:

Jasmin & Olivz does not serve any alcoholic beverages or products for any events at the McKimmon Center at this time.

LUNCH BUFFETS

All lunch buffets include the following:
Pita bread, Ice Tea, Ice Water, Plastic ware, Paper plates, Napkins and Placemats.

Lunch Buffet 101

Chicken Kabob, $17.95/person
Served with Greek Salad, Hummus, Tzatziki Dip, and Rice Pilaf

Lunch Buffet 202

Mediterranean, $17.95/person
Served with Chicken Shawarma, Rice Pilaf, Grape Leaves, Greek Salad, Hummus and Tzatziki Dip

Lunch Buffet 303

Assorted Panini Wraps, $16.95/person
Choose two types of wraps - Chicken, Gyro, Spinach, or Falafel
Served with Greek Salad, Hummus and Tzatziki Dip

Lunch Buffet 353

Make Your Pita, $16.95/person
Choose two types – Chicken, Gyro, or Falafel
Served with Greek Salad, Hummus, and Tzatziki Dip

DINNER BUFFETS

Dinner Buffets are also available during lunch.
All buffets include the following:
Pita bread, Ice Tea, Ice Water, Plastic ware, Paper plates, Napkins and Placemats.

Dinner Buffet 505

Assorted Kabob, $23.95/person
Chicken and Beef Tenderloin, Grilled Vegetables, Greek Salad, Hummus, Tzatziki Dip, Rice Pilaf, Pita, and Baklava

Dinner Buffet 353

Chicken Shawarma, Gyro, and Falafel $21.95/person
Rice Pilaf, Greek Salad, Hummus, Tzatziki Dip, Pita and Baklava

Choice Buffet 707

2 Entrées, 4 Sides/Salads, 2 Sauces, 1 Dessert, $24.95/person

Entrées:
Chicken Kabob
Kafta*
Beef Kabob
Chicken Shawarma
Gyro Meat (Beef/ Lamb)
Falafel
Grilled Panini/Zaki
Spinach Pie*

* Check for Availability

Sides/Salads:
Greek Salad
Tabbouli Salad
House Salad
Fruit Salad
Hummus
Falafel
Grape Leaves
Baked Veggies
Rice Pilaf

Sauces:
Tzatziki
Jasmin
Pesto
Garlic
Tahini

Desserts:
Walnut Baklava
Pistachio Baklava
Chocolate Baklava
Cookies

BUFFET UPGRADES

Each Item is $2.95 per person unless otherwise stated

Freshly squeezed lemonade
Hot coffee/Hot tea
Canned Soda/Bottled water $1.95
Baklava
Cookie $1.95
Additional Side/Salad
Entrée $3.95

LUNCH BOXES

Include 1 Grilled Sandwich, 1 Side/Salad, 1 Sauce, 1 Dessert, 1 Bottled Water/Canned Soda, Plastic ware, Napkins $16.95/person

Sandwich:	Sides/Salads:	Sauces:	Desserts:
Chicken Zaki	Greek Salad	Tzatziki	Walnut Baklava
Pesto Chicken Panini	Fruit Salad	Jasmin	Cookies
Gyro Shawarma	Hummus and Pita	Garlic	
Falafel Panini	Grape Leaves		
Spinach Zaki			