



McKimmon Center Menu

Effective August 1st, 2026 - July 31st, 2027

WELCOME TO MOES!

**Moe's – Village District
506 Daniels St.
Raleigh, NC 27605**

Contact: Ivonne Reyes
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moescatering7799@gmail.com

Are you tired of the same old box lunch or sandwich tray?
Then why not consider Moe's for your next event?
Each Moe's is independently owned and operated and at Village District
we pride ourselves in providing top quality food and service.
For the easiest planning experience you have ever had in your life for any group

30 and up, just give us a call!

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Policies and Procedures

Bookings: To ensure a successful event, please reserve your event date as soon as possible. All events must be booked 5 business days in advance to ensure availability. A minimum of 30 guests are required to book your event, unless otherwise stated.

Guarantee: A final count of guests will be required at least 72 hours prior to your event. The final count may be changed 48 hours in advance of the event, but cannot fluctuate by more than 10% from the guarantee. We will make every effort to accommodate last minute needs; however, additional charges may apply.

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 may be charged in full. Events canceled with less than the required noticed will be assessed charges based on costs incurred.

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.

Billing/Deposit: You will receive an invoice the day of your event. Payment is due the day of your event, unless other arrangements have been made. We accept cash, check, Visa, MasterCard, American Express and Discover.

Tableware: All events are priced using plastic plates, paper napkins, plastic forks, paper cups and placemats. Tabletops: Serving tables will be covered with white tablecloths. Additional tables can be covered with white linen tablecloths at a fee of \$15 per table.

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. All leftover food & drink will be disposed of by the caterer at the conclusion of the meal function.

Alcohol Policy: Moe's does not provide, nor serve any alcoholic beverages for catering.

Staff Allowance Policy: All buffet pricing is based on a 90-minute time frame, additional time charged at a rate of \$30 per server, per hour. Grab & Go meal pricing is based on a 1-hour time frame. All meals will be ready to serve 15 minutes prior to start of catering.

Pricing: The listed prices are for catering events at the McKimmon Center only.

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LUNCH AND DINNER

30 GUEST MINIMUM

All bars served with freshly made iced tea (sweet & unsweet) and water. Includes disposable plates, utensils, napkins & placemats.
Canned soda or bottled water can be added for an additional \$2.50 per item

TACO BAR

\$16.75 PER GUEST + TAX

- Marinated Grilled Chicken & Ground Beef
- Southwestern Rice
- Choice of: Seasoned Black **or** Pinto Beans
- Fresh Soft Flour Tortillas
- Shredded Monterrey Jack & Cheddar Cheese
- Moe's "House Salsa" (mild salsa)
- Pico De Gallo (fresh mild salsa made daily)
- Tomatillo Salsa (green tomato salsa)
- Sour Cream
- Shredded Lettuce
- Fresh Made Corn Tortilla Chips

FAJITA BAR

\$18.75 PER GUEST + TAX

- Marinated Grilled Chicken & Ground Beef (or Tofu on request)
- Southwestern Rice
- Choice of: Seasoned Black **or** Pinto Beans
- Fresh Soft Flour Tortillas • Shredded Monterrey Jack and Cheddar Cheese
- Moe's "House Salsa" (mild salsa) • Pico De Gallo (fresh mild salsa made daily)
- Tomatillo Salsa (green tomato salsa)
- Shredded Lettuce
- Sour Cream
- Homemade Guacamole OR Queso
- Fresh Made Corn Tortilla Chips

SALAD BAR

\$17.75 PER GUEST + TAX

- Marinated Grilled Chicken & Ground Beef
- Lettuce
- Beans
- Shredded Cheese
- Black Olives
- Roasted Corn
- Pico
- Jalapeños
- Dressing Choice of Southwest Vinaigrette **or** Chipotle Ranch •
- Moe's "House Salsa" (mild salsa)
- Fresh Made Corn Tortilla Chips



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PREMIUM UPGRADE OPTIONS

Homemade Guacamole

\$3.25 per person + tax

Queso Cheese Dip

\$3.25 per person + tax

Chocolate Chip Cookies

\$1.75 per person + tax

Steak or Pork in place of Ground

Beef \$1.75 per person + tax

Tofu

\$2.50 per person + tax

Fresh, hot queso cheese dip

(Moe's special blend of cheeses melted to perfection)

\$3.25 per person + tax

Grilled Peppers and Onions

\$2.75 per person + tax

Lemonade (Serves 8-10)

\$9.99 per Gallon + tax

Chocolate Chip Cookies

\$1.75 each + tax

All items must accompany a lunch or dinner order.



Fast & Flavorful

40 PERSON MINIMUM

SETUP INCLUDES:

Pre-rolled burritos in a warming dish, individual bags of chips and individual cups of salsa and pico de gallo.

Cold Wraps

\$11.99 PER GUEST + TAX

Southwest Chicken Wrap

- White Meat Chicken • Roasted Corn • Shredded Cheese and Lettuce • Poblano Crema • Moe's "House" Salsa on the side (mild salsa) • Fresh Made Corn Tortilla Chips • Canned Soda or Bottled Water

Chicken Bacon Guac Wrap

- White Meat Chicken • Bacon • Guacamole • Lettuce • Chiptole Ranch • "House Salsa on the side (mild salsa) • Fresh Made Corn Tortilla Chips • Canned Soda or Bottled Water

Veggie Wrap

- Black Beans • Roasted Corn • Lettuce • Onions and Peppers • Moe's Sauce • Moe's "House Salsa on the side (mild salsa) • Fresh Made Corn Tortilla Chips • Canned Soda or Bottled Water

Moe's Burritos

\$13.99 PER GUEST + TAX

- 12-inch FreshSoft FlourTortilla • Marinated Grilled Chicken or Ground Beef • Choice of: Seasoned Black or Pinto Beans • Southwestern Rice • Shredded Cheese • Moe's House Salsa" on the side (mild salsa) • Fresh Made Corn Tortilla Chips • Canned Soda or Bottled Water

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