Neomonde
Mediterranean
SINCE 1977
A New World of flavor.

SOCIAL & CORPORATE CATERING

The McKimmon Center

August 1st, 2026-July 31st, 2027

Contact Us

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Visit Us Online

www.neomonde.com

Locations in Raleigh, Morrisville, and Durham

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NEOMONDE SINCE 1977

Since 1977, Neomonde has proudly offered Mediterranean Cuisine inspired by traditional Lebanese cooking that the Saleh brothers grew up with in their mountain village. Every dish on Neomonde's menu is prepared using simple, natural ingredients– just as Cecilia, the

family matriarch, prepared them long ago. With dedication to excellence, Neomonde continues to mix traditional and contemporary fare filled with fresh heart-healthy choices and is proud to include a wide variety of vegan, vegetarian, and gluten-free options.

TERMS & CONDITIONS

BOOKING | To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked for five (5) business days in advance (including menu choices and number of guests). For large parties with over 300 guests, we require menu choices confirmed ten (10) business days prior to your event. We will cater to groups less than the 30-person minimum for a $35.00 service fee.

GUARANTEE POLICY | In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests by 12:00 p.m. three (3) business days before the scheduled event. Saturday and Sunday events must be finalized before 12:00 p.m. on Wednesday. Food quantities, service items, and billings will be based on this number. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee the availability of all items, and additional charges may apply.

CANCELLATIONS | An event may be canceled with no charges up to 72 hours prior to the event. Cancellation of services made less than 72 hours prior to the event may be charged in full or 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.

LEFTOVER FOOD 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.

STAFF ALLOWANCE We charge $35.00 per hour/per server with a minimum of four hours for setup, up to 2 hours of service, and breakdown. The first staff member is included in menu pricing, but additional staffing may be suggested depending on event size and circumstances. Additional servers are charged at the rate of $35.00 per server/per hour or part thereof. Certain menu items require additional kitchen staff and are noted in the menu. Kitchen staff are charged at the rate of $35.00 per server/per hour or part thereof.
Pricing: The listed prices are for catering events at McKimmon Center only

SERVICE PRICING | All pricing includes eco-friendly disposable silverware, tableware, and placemats. We provide standard white or black linens for buffet serving tables and beverage stations at no additional cost. Linens for round dining tables are available for $30 per linen. Chinaand silverware are available for $10.00 per person and include plates, glassware, flatware, and linen napkins.

ALCOHOLIC BEVERAGES | Neomonde can serve as an agent to procure alcohol for an event. Service of alcohol requires a bartender in attendance. We charge $50.00 per hour/per bartender with a minimum of three hours for setup, service, and breakdown. Alcohol service time is limited to 1 hour unless special permission is given by the McKimmon Center. The McKimmon Center does not allow drink tickets, cash bars, or kegs.

BILLING | A contract will be sent to the client for approval, once approved the estimate becomes an invoice. A 50% deposit may be required for groups of over 100 people to hold the date and the remainder of the balance is due on the day of your event unless prior payment arrangements are made. We accept MasterCard, Visa, American Express, Discover, Cash or Checks. Sales tax is not included in menu prices.

TAX | All prices are subject to the current state and local taxes.

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SIGNATURE BOXED LUNCHES

(All meals will be ready to serve 15 minutes before the actual catering start time)

Includes ***eco-friendly*** disposable plates and plastic ware, cups, placemats, and napkins
Upgrades: China Service $10 pp / Table Linens $30 each

CHOICE OF PITA POCKET, (2) SIDES & BAKLAVA, ICED TEA & WATER SERVICE **$15/guest**

Pita Pockets | Selection

Substitute Wheat-Free Wrap for an additional $2

FALAFEL PITA | chickpeas, onion, garlic, herbs, and spices, fried in sunflower oil and served with shredded lettuce, diced tomato, Lebanese pickles, turnips, and lemon tahini sauce V

GRILLED VEGGIE & FETA PITA | marinated grilled eggplant, zucchini, squash, onions, red bell pepper, lettuce, and parsley topped with house dressing and feta cheese VGT

CHICKEN SHAWARMA | grilled chicken with garlic paste, diced tomato, Lebanese pickles and lemon tahini dressing

CHOPPED GARLIC CHICKEN | grilled chicken, tomato, shredded lettuce, scallions, garlic, diced jalapenos, parsley balsamic dressing

FAMOUS CHICKEN SALAD | chicken breast, celery, golden raisins, walnuts, mayo, parsley, spices, served with shredded lettuce and sliced tomato

BEEF AND LAMB SHAWARMA **+$1.5** | thinly sliced marinated beef and lamb, diced tomato, onion, Lebanese pickles, and lemon tahinidressing

STEAK **+$1.5** | hummus spread, lettuce, sliced tomato, Lebanese pickles, and house dressing

LAMB KAFTA **+$1.5** | hummus spread, lettuce, sliced tomato, Lebanese pickles and house dressing

Sides | Selection

BLACK BEAN SALAD | black beans, chickpeas, diced red and green peppers, parsley, cilantro, jalapenos, green onion, EVOO, red wine vinegar, lemon juice, and spices WF, V

COUSCOUS | a delicious mixture of couscous, chickpeas, and tomatoes in a lemon herb dressing V

LEBANESE SLAW | cabbage, tomatoes, parsley, EVOO, garlic, andlemon juice WF, V

POTATO SALAD | with scallions, green pepper, parsley, mint, lemon juice, olive oil and spices WF, V

CHICKPEA SALAD | whole chickpeas, scallions, olives, parsley, vinegar, olive oil and spices WF, V

FRUIT SALAD | delicious blend of seasonal fruits WF, V

ORZO SALAD | with fresh basil, feta cheese, herbs & spices in a balsamic vinaigrette VGT

TABOULI | minced Italian parsley, chopped tomato, cracked wheat, cucumber, onions, tossed in olive oil, lemon juice, and spices V

QUINOA TABOULI | minced Italian parsley, chopped tomato, quinoa, cucumber onions, tossed in olive oil, lemon juice, and spices WF, V

LUNCH & DINNER BUFFET

(All meals will be ready to serve 15 minutes before the actual catering start time)

Includes ***eco-friendly*** disposable plates and plastic ware, cups, placemats, and napkinsUpgrades: China Service $10 pp / Table Linens $30 ea

ONE ENTRÉE BUFFET
CHOICE OF (1) ENTRÉE (1) SALAD, (2) SIDES, PITA & BAKLAVA, ICED TEA & WATER **$18/guest**

TWO ENTRÉE BUFFET
CHOICE OF (2) ENTRÉES (1) SALAD, (2) SIDES, PITA & BAKLAVA, ICED TEA & WATER **$20/guest**

Entrées | Selection

CHICKEN KABOBS | Grilled chicken breast marinated in yogurt, herbs, and spices; served on a bed of grilled onions and tomatoes WF

CHICKEN SHAWARMA | Seared tender strips of chicken marinated in garlic yogurt with grilled tomato and Lebanese pickles WF

CHOPPED CHICKEN ORZO | Marinated chicken breast, orzo pasta with onions, garlic, cilantro, Italian parsley, and EVOO

CURRY CHICKEN | Chopped grilled chicken breast with roasted seasonal vegetables, simmered in a yogurt curry WF

LEMON CHICKEN | Chopped grilled chicken with oven-roasted potatoes, simmered in a garlic lemon sauce WF

MEATBALLS | Seasoned lamb meatballs, potatoes, onions, and spices, simmered in a marinara sauce WF

STEAK KABOBS **+$1.5** | Grilled beef filet seasoned with fresh herbs and spices; served on a bed of grilled onions and tomatoes WF

LAMB KAFTA KABOBS **+$1.5** | Lean ground lamb seasoned with fresh herbs and spices; served on a bed of grilled onions and tomatoes WF

BEEF & LAMB SHAWARMA **+$1.5** | Sizzling strips of beef & lamb sautéed with tomatoes, onions and Lebanese pickles WF

Entrées (Vegetarian) | Selection

FALAFEL |crispy chickpea fritters made with a blend of garlic, herbs, and spices. Served with tahini on the side WF, V

RATATOUILLE | roasted eggplant, tomato, onion, green pepper, garlic and spices WF, V

GRILLED VEGGIE LASAGNA | layers of roasted eggplant, zucchini, yellow squash, potatoes, onion, garlic, feta cheese, tomato sauce, olives, and spices WF, VGT

LUNCH & DINNER BUFFET CONTINUED

Salad | Selection

KALE SALAD | kale, green apple, walnuts, red pepper, olive oil, red wine vinegar WF, V

POMEGRANATE SALAD | mixed greens, strawberries, walnuts, feta cheese pomegranate dressing WF, VGT

HOUSE SALAD | romaine, tomato, cucumber, kalamata olives, house dressing WF, VGT

FATOUSH | romaine, tomato, red onion, cucumber, green pepper, radish, parsley, olive oil WF, V

Sides | Selection

BLACK BEAN SALAD | black beans, chickpeas, diced red and green peppers, parsley, cilantro, jalapenos, green onion, EVOO, red wine vinegar, lemon juice and spices WF, V

COUSCOUS | a delicious mixture of couscous, chickpeas, tomatoes in a lemon herb dressing V

LEBANESE SLAW | cabbage, tomatoes, parsley, EVOO, garlic and lemon juice WF, V

POTATO SALAD | with scallions, green pepper, parsley, mint, lemon juice, olive oil and spices WF, V

MEDITERRANEAN RICE | long grain rice and vermicelli cooked in a vegetable broth V

BABA GHANOUJ | eggplant, tahini, lemon juice, garlic, salt,and spices WF, V

TATZIKI | Lebanese yogurt, cucumber chunks, garlic, andmint WF, VGT

HUMMUS | chickpeas, tahini, lemon juice, garlic, and spicesWF, V

CILANTRO JALAPENO HUMMUS | classic hummus, cilantro, jalapeno WF, V

CHICKPEA SALAD | whole chickpeas, scallions, olives, parsley, vinegar, olive oil and spices WF, V

FRUIT SALAD | delicious blend of seasonal fruits WF, V

ORZO SALAD | with fresh basil, feta cheese, herbs & spices in a balsamic vinaigrette VGT

MJADARAH | rice and lentils topped with caramelized onions (served hot) WF, V

CHICKEN SALAD | chopped chicken breast with celery, golden raisins, walnuts, mayo, parsley and spices WF

TABOULI | minced Italian parsley, chopped tomato, cracked wheat, cucumber, and onions, tossed in olive oil, lemon juice, and spices V

QUINOA TABOULI | minced Italian parsley, chopped tomato, quinoa, cucumber, and onions, tossed in olive oil, lemon juice, and spices WF, V

RECEPTION PLATTERS

(All meals will be ready to serve 15 minutes before the actual catering start time)

Includes ***eco-friendly*** disposable plates and plastic ware, cups, placemats, and napkins
Upgrades: China Service $10 pp / Table Linens $30 ea

Reception Platters served with iced tea and water
Small Platters (30 servings) / Large Platter (60 servings)

MEZZA PLATTER | Sampling of Middle Eastern delicacies including baba ghanouj, vegetarian grape leaves, tabouli, hummus, mixed olives, and pita bread V

SM $130 / LG $260

HUMMUS & PITA | Chickpeas, tahini, EVOO, lemon juice, and garlic blended into a creamy dip and served withpita chips V

SM $70 / LG $140

FALAFEL | Crispy chickpea fritters made with a blend of garlic, herbs, spices and served with tahini and pita bread V

SM $90 / LG $180

KIBBEH PLATTER | Bite size pieces of baked ground lean beef, cracked wheat, onions, pine nuts, spices and served with labneh dip

SM $90 / LG $180

MANOUSHE (FLATBREADS) | Traditional Lebanese flatbreads; assortment includes savory beef, feta spinach, three cheese, tomato olive, and herb zaatar

SM $90 / LG $180

VEGETARIAN GRAPE LEAVES | Hand-rolled grape leaves from the vine; stuffed with rice, tomato, spices and served with labneh dip WF, VGT

SM $90 / LG $180

MEDITERRANEAN CHEESES | Elegant array of imported cheeses and mixed olives WF, VGT

SM $90 / LG $180

SEASONAL FRUIT | Beautiful arrangement of grapes, strawberries, pineapple, melons WF, V

SM $80 / LG $160

CRUDITES | Colorful harvest of raw cut veggies; served with kalamata yogurt dip WF, VGT

SM $80 / LG $160

BAKLAVA | Mediterranean pastries filled with layers of filo dough, nuts, and syrup; baked and cut into bite-size pieces VGT

SM $70 / LG $140

COOKIES & BROWNIES | Assortment of freshly baked cookies and fudge brownies cut into bite-size pieces VGT

SM $70 / LG $140