Rave!
CATERING
McKIMMON
MENU BOOK

Rave!
CATERING

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THE BREAKFAST TABLE

Start your meeting off right with a hearty and satisfying breakfast. Max of two hours.

25 person minimum

The Brickyard Breakfast

Fluffy scrambled eggs, home-style potatoes, sliced bacon, freshly baked pastries, freshly brewed coffee, hot water with assorted organic tea bags, orange juice and ice water.

$15.25 per guest

ENTRÉE SELECTION

- Fluffy Scrambled Eggs
- Egg, Ham and Cheese Casserole
- Cheddar Cheese Egg Strata with a choice of: ham, sausage, bacon or vegetables

SIDE SELECTION

- Buttered or Cheese Grits
- Home Style Potatoes
- Cheesy Potato Casserole
- Hash Browns

MEAT SELECTION

- Bacon
- Sliced Breakfast Ham
- Sausage Patties
- Sausage Links
- Turkey Sausage Patties
- Chicken-Apple Sausage Links
- Chicken Tenders
- Plant-Based Sausage Patties (additional $1 per guest)

Free Expression Breakfast

Choice of one entrée, two sides and one meat from the selection below. Served with pastries, freshly brewed coffee, hot water with assorted organic tea bags, orange juice and ice water.

$17.25 per guest

- Mini Breakfast Burritos: sausage or vegetarian southwestern

- French Toast Bake
- Biscuits and Gravy
- Fresh Sliced Fruit Tray with Yogurt Dip
- Waffles

BREAKFAST ENHANCEMENTS

Enhance your buffet with any of the following:

Fresh Seasonal Fruit Tray
25 / 50 guests
$80.00 / $160.00

Bagels + Spreads
Served with butter, assorted cream cheese and jam
$30.00 per dozen

Breakfast Breads
Apple cinnamon, banana nut, blueberry, morning glory or zucchini
Serves 12
$17.50 per loaf

Pumpkin Bread
Serves 12
$17.25 per loaf

Assorted Muffins
Blueberry, banana walnut and chocolate chocolate chip
$22.00 per dozen

Assorted Sweet Scones
Cranberry orange and white chocolate cinnamon
$27.00 per dozen

Assorted Savory Scones
Goat cheese with herbs and bacon, cheddar and chive
$27.00 per dozen

Cinnamon Sugar Pull-Aparts
Serves 24
$27.00

Coffee Cake
Cinnamon, chocolate-cinnamon or raspberry
$20.00 per dozen

Pound Cake
Marble, poppy seed or vanilla
Serves 12
$17.25 per loaf

Biscuits with Butter and Jelly
$25.00 per dozen

Biscuits and Gravy
$27.00 per dozen

Chicken Biscuits
$45.95 per dozen

Breakfast Biscuits
Ham, sausage, turkey sausage or egg and cheese
Minimum of 12 for each selection
$30.00 per dozen

Bacon, Egg and Cheese Biscuits or Sausage Egg and Cheese Biscuits
$39.00 per dozen

Breakfast Burritos served with Salsa + Guacamole
Southwestern or sausage
$30.00 per dozen

Breakfast Charcuterie
Cured Meats, smoked salmon, caviar, cheese, deviled eggs, dried fruit, assorted spreads, blinis and crostini
$13.95 per guest

Fresh Fruit Parfait
Vanilla yogurt topped with fresh berries and granola
Minimum of 12
$5.00 each

Made to Order Smoothies
$6.00 per person

Vanilla Greek Yogurt
Minimum of 12
$2.75 each

Fruit + Nut Granola
Serves 12
$15.50 per pound

Gluten Free Burrito Bowls served with Salsa + Guacamole
Made with a corn tortilla
choice of sausage or vegetarian southwestern
Minimum of 12
$30.50 per dozen

Gluten Free Blueberry Muffins
Minimum of 12
$4.00 each

Vegan Hummingbird Loaf
Serves 12
$17.25 per dozen

PACK-ON-THE-GO BOX LUNCHES

Our box lunches are perfect for working lunch meetings. Each box includes Carolina Kettle chips, a choice of chocolate chip cookie or a gala apple and either a canned soda or bottled water. Choice of white or wheat sub rolls. We recommend lunches be consumed within one hour of delivery. All sandwich options can be made gluten-free for an additional $1 per box.

15 guest minimum

SANDWICHES + WRAPS

Turkey
Sliced turkey, provolone cheese, leaf lettuce and tomato
$14.00

Ham
Sliced ham, Swiss cheese, leaf lettuce and tomato
$13.50

Club
Sliced turkey and ham, bacon, leaf lettuce and tomato
$14.50

Spicy Italian
Sliced ham, genoa salami, capicola ham, pepperoni, provolone cheese, leaf lettuce and tomato
$14.50

Chicken Salad Sandwich
Fresh house-made chicken salad sandwich with lettuce and sliced tomato
$13.00

Chicken Bacon Ranch Wrap
Sliced chicken, bacon, cheddar cheese, leaf lettuce, tomato and ranch dressing
$13.50

Veggie Delight
Hummus, green peppers, cucumber, leaf lettuce and sliced tomato
$13.00

White Bean Wrap
Zesty white bean puree topped with fresh crispy vegetables and wrapped in a herb-garlic tortilla
$13.00

SALADS

Vegan Cobb Salad
Romaine lettuce, cucumbers, tomatoes, red onions, roasted tofu "scrambled eggs", roasted chickpeas and corn. Served with a vegan green goddess dressing.
$11.25

Chef Salad
Turkey, ham, cheddar cheese, romaine lettuce, tomato, red onion, boiled egg and bacon. Served with ranch dressing.
$16.00

Grilled Chicken Caesar Salad
A classic Romaine salad topped with strips of grilled chicken breast and parmesan cheese. Served with Caesar dressing and croutons. Gluten free if ordered without croutons.
$16.00

BOX LUNCH ENHANCEMENTS

Greek Pasta Salad
$2

Potato Salad
$2.50

Apple or Orange
$2

SANDWICHES + WRAP PLATTERS TO-GO

Assorted Platter of Half-Wraps
An assortment of 40 half-wraps including turkey on honey wheat, ham on sun-dried tomato basil and vegan on spinach tortillas.
$125

Assorted Platter of Half Sandwiches
An assortment of 30 four-inch sandwiches including turkey, roast beef, hero and veggie. All sandwiches are dressed with provolone cheese, leaf lettuce and tomato and served on white and wheat rolls with a variety of condiments.
$130

Gluten Friendly Half Sandwich Platter
An assortment of 30 gluten-friendly four-inch sandwiches comprised of the Turkey, Ham and Veggie Delight.
$125

PLATTER ENHANCEMENTS

Fruit Salad
Serves 15
$40

Greek Pasta Salad
Serves 15
$33

Southern Potato Salad
Serves 15
$28

Romaine Salad with Two Dressings
Serves 15
$22

Hummus with Pita Bread
Serves 20
$34

Kettle Chips
$2.50 each

House-Made Specialty Cookies
Serves 20
$30.00

House-Made Assorted Cookies
Serves 20
$26.00

Gluten-Friendly Flourless Chocolate Cookies
Serves 20
$27.00

Canned Soda or Bottled Water
$2.25

Sweet + Unsweetened Iced Tea
Three gallon minimum
$16.00 per gallon

Lemonade
Three gallon minimum
$16.00 per gallon

HOWLING GOOD SANDWICHES

Gourmet sandwiches for that extra special occasion.

Sandwiches are cut in half and displayed on a tray for your guests to select. Served with kettle chips, choice of two house-made salads, a seven-layer bar, sweet iced tea and ice water.

$18.00 per guest

25 guest minimum

Italian Deli
Ham, salami, capicola, provolone, Swiss and olive tapenade spread on ciabatta bread

The Bird and Berry
Turkey, havarti cheese, Granny Smith apples and cranberry chutney on whole-grain bread

Vegan Chickpea "Tuna" Salad Sandwich
Chickpea salad on white-grain bread

Not Your Regular Roast Beef
Roast Beef, cheddar cheese, leaf lettuce, tomato, red onion and horseradish cream on ciabatta bread

The Vegetarian Southern Star
Pimento cheese, leaf lettuce, tomato and avocado on rye bread

HOUSE-MADE SALADS

Southern Potato Salad

Greek Pasta Salad

Curry Chickpea Salad

Fruit Salad

Romaine Salad with Two Dressings

WOLFPACKS

Starter + Entrée
$34.00

Entrée Only
$23.50

Entrée + Dessert
$34.00

Starter, Entrée + Dessert
$42.00

STARTERS

Grilled Vegetable Salad
Fresh seasonal vegetables grilled and tossed in a balsamic vinaigrette served on top of crisp romaine hearts with choice of dressing

Vegetable Crudite with Red Pepper Hummus + Pita Chips

Mini Charcuterie Board
Assorted meats and cheeses, zucchini, marinated olives, peach chutney, served with specialty crackers

Green Bean Salad
Fresh haricot vert tossed with toasted almonds, fresh basil, feta cheese and julienne yellow peppers, served with a lemon dijon vinaigrette

blueberry Kale Salad
Fresh blueberries, kale and Granny Smith apples tossed with dried cranberries and orange scented goat cheese, topped with toasted pecans and pickled red onion

ENTRÉES

Minimum of six each per entrée selection.

Mojito Shrimp + Salmon
Mojito grilled shrimp and salmon with an avocado crema, spinach-arugula salad with crispy chickpeas, English cucumbers, heirloom cherry tomatoes and edamame with a Meyer lemon vinaigrette and seasonal grilled vegetables

Rainbow Quinoa Bowl
Rainbow quinoa with mint, cilantro, almonds, kale, white beans and walnuts tossed with an orange-pomegranate vinaigrette, julienne peppers and a purple cabbage salad, with roasted asparagus and tofu

Ancho Rubbed Flank Steak
Sliced ancho rubbed flank steak with grilled tortillas, fire roasted peppers, charred corn, lime wedges, cotija cheese, red chimichurri, cilantro pickled onions, guacamole and chili-lime crema

Mediterranean Grazing
Pita chips and house-made crostini served with a creamy white bean dip with rosemary oil, carrot slices, seasonal roasted vegetables, herb marinated feta cheese, falafel, tzatziki sauce and kalamata olives

Grilled Chicken Tacos
Grilled corn tortillas served with sliced, grilled chicken breast and a black bean fire-roasted corn salad, sauteed peppers and onions, cilantro, salsa and sour cream

Cumin Lime Grilled Chicken
Sliced grilled chicken breast marinated with cumin and lime. Served with a mediterranean orzo salad, thyme-roasted carrots, tabbouleh, feta cheese, pita chips and tzatziki

Brazilian Pork
Marinated pork tenderloin, sliced and served with cheese arepas, a pineapple-chipotle salsa, charred sweet potatoes and a cilantro rice salad

New World Caesar Salad
A Caesar salad made with kale, topped with a marinated roasted chicken breast and finished with a creamy Caesar dressing and a Parmesan wafer

The Brown Derby
House greens, turkey breast, bacon, boiled eggs, grape tomatoes, scallions, cheddar cheese, bleu cheese and laced with an herb vinaigrette

PETITE DESSERTS

Lemon Meringue Tart

Pecan Tart

Chocolate Chess Tart

Banana Pudding Tart

Key Lime Tart

Fresh Fruit Tart

Vegan Flourless Cake

BELLTOWER BUFFET

Choice of entrée, one salad and two side dishes from the list below.
Served with rolls, dessert du jour, sweet iced tea and ice water.

$20.00 per guest - One Entrée | $24.00 per guest - Two Entrées
Add any additional entrée for $4 per guest | Add any additional side or salad for $2 per guest

25 guest minimum

ENTRÉES

POULTRY

- Herb Baked Chicken Breast (WF)
- Chicken Piccata
- Ranch Baked Chicken
- Teriyaki Chicken Breast
- Barbeque Chicken (WF)
- Spanish Roasted Chicken (WF)
- Southern Fried Chicken
- Sliced Roast Turkey with Gravy ((WF) if gravy is on the side)

BEEF

- Yankee Pot Roast
- Smoked Beef Brisket (WF)
- Marinated Flank Steak
- Sirloin with Chimichurri Sauce (WF)

SEAFOOD

- Shrimp and Grits
- Blackened Swordfish with Mango Salsa
- Pan Seared Salmon with a Bourbon Glaze

VEGETARIAN

- Plant-Based Chorizo Stuffed Peppers
- Portabella Provencal (WF)
- Eggplant Involtini (WF)
- Vegetable Lasagna
- Lentil Quinoa
- Red Bean Ratatouille (WF)

SIDE DISHES

POTATOES AND GRAINS

- Macaroni and White Cheddar
- Yukon Gold Mashed Potatoes
- Au Gratin Potatoes
- Mashed Sweet Potatoes
- Roasted Fingerling Potatoes (WF)
- Lemon Roasted Potatoes (WF)
- Brown Rice (WF)
- Basmati White Rice (WF)
- Vegetable Couscous
- Classic Bread Stuffing

VEGETABLES

- Broccoli (WF)
- Seasonal Fresh Vegetables (WF)
- Green Beans (WF)
- Black Beans and Rice (WF)
- Squash Casserole
- Honey Glazed Carrots (WF)
- Butternut Squash and Brussel Sprouts
- Roasted Root Vegetables (WF)
- Sauteed Zucchini and Onions (WF)
- Collard Greens (WF)

SALADS

- Romaine Salad with Two Dressings
- Fruit Salad
- Spinach Salad
- Quinoa Asian Salad
- Tomato and Mozzarella Salad
- Caesar Salad
- Greek Salad
- Southern Potato Salad
- Vegan Cobb Salad

CARVING STATIONS

Herb Roasted Turkey Breast
Served with a cranberry mayonnaise, dijon mustard and rolls
$13.00

Black Forest Ham
Served with dijon mustard and rolls
$12 per guest

Beef Tenderloin
Served with horseradish sauce and rolls
$18 per guest

(WF) denotes that the item is worry-free

CENTENNIAL BUFFETS

DOWN HOME COOKING

$23.50

- Yankee Pot Roast
- Chicken Pot Pie
- Cucumber and Tomato Salad
- Yukon Gold Mashed Potatoes
- Gravy
- Green Beans
- Rolls
- Peach Crumble with Whipped Cream

WOLFPACK BARBEQUE

$23.00

- Pork BBQ
- Smoked Chicken
- Corn Pudding
- Collard Greens with Ham Hock
- Cole Slaw
- Potato Salad
- Sweet Yeast Rolls
- Banana Pudding

*** Add pulled jackfruit for $2.50 per guest*

HOWL BACK BARBEQUE

$25.00

- Smoked Turkey
- Sliced Beef Brisket
- Fire Roasted Corn on the Cob with Chipotle Lime Butter
- Smoky Potato Salad
- Cole Slaw
- Mini Jalapeno Cornbread Muffins
- Chocolate Eclair

*** Add pulled jackfruit for $2.50 per guest*

THE MESA BUFFET

$22.00

- Taco Meat or Fire Braised Chicken
- Plant Based Chorizo Stuffed Peppers
- Southwestern Rice
- Cuban Black Beans
- Corn Taco Shells and Flour Tortillas
- Cheddar Cheese, Sour Cream, Shredded Lettuce and Cabbage, Tomatoes, Onions, Green Chiles, Guacamole
- Tres Leches Cake
- Tortillas Chips and Salsa

*** Upgrade to both chicken and beef for $3 per guest*
*** Add pulled jackfruit for $2.50 per guest*

GLUTEN FRIENDLY BUFFET

$25.50

- Sirloin with Chimichurri Sauce
- Grilled Chicken with Roja Sauce
- Seasonal Root Vegetables
- Black Beans and Rice
- Strawberry Almond Spinach Salad
- Flourless Chocolate Cake

THE FAR EAST BUFFET

$23.00

- Choice of Beef and Broccoli or Orange Glazed Chicken Breast
- Thai Lemongrass Curry Tofu over Purple Rice + Quinoa
- Mandarin Spinach Salad
- Stir-Fried Asian Vegetables
- Thai Vegetable potstickers
- Coconut Cake

*** Upgrade to both chicken and beef for $3 per guest*

MEDITERRANEAN

$23.00

- Choice of Beef Kofta or Moroccan Chicken
- Tagine Kadai Paneer
- Vegetables Cous Cous
- Hummus with Pita Chips
- Tomato and Cucumber Salad
- Walnut Baklava

*** Upgrade to both chicken and beef for $3 per guest*

SOUTHERN GOODNESS BUFFET

$22.50

- Sage and Cumin Rubbed Pork Loin
- Ranch-Baked Chicken
- Baked Sweet Potatoes
- Kale Caesar Salad
- Corn Pudding
- Collard Greens with Ham Hocks
- Assorted Cupcakes

ITALIAN FRESH

$23.50

- Choice of Italian Braised Pork or Chicken Brushetta
- Butternut Ravioli with Kale Pesto
- Fresh Zucchini with Onions
- Tomato and Mozzarella Salad
- Garlic and Herb Pull Aparts
- Orange-Scented Cannoli with Chocolate Shavings

*** Upgrade to both chicken and pork for $3 per guest*

HOT OFF THE GRILL

$20.00 per guest
For an additional $100 fee, Rave! will grill onsite*

25 Guest Minimum

Grilled Burgers + Hot Dogs with Buns

Leaf Lettuce, Tomato, Onions and Condiments

Sliced Cheese Tray

Cole Slaw

Baked Beans with Molasses

Hot Dog Chili

Potato Chips

Choice of Lemonade or Sweet Iced Tea

Ice Water

Assorted House-Made Cookies

ADDITIONAL OPTIONS

Black Bean Burgers
$2.50 per guest

Turkey Burgers
$2.50 per guest

Gluten-Free Buns
$3.00 each

**grilling onsite is available based on chef scheduling.*

PLATED PERFECTION

If you want to add an elegant touch to your catered affair, choose a full-service plated meal to delight your guests. Each meal comes with your choice of a salad and dessert, chef's selected starch and vegetable and dinner rolls with butter. The tables are preset with ice water. Sweet tea is available upon request. Your meal will also include coffee service with dessert.

Select one salad option, up to three entrées and one dessert option.

25 guest minimum

SALADS
Choose one.

Classic Caesar Salad

House Salad

Greek Salad

Caprese Salad

Wedge Salad

ENTRÉES
Choose up to three.

Spinach and Artichoke Chicken
Grilled chicken breast finished with an artichoke-spinach sauce
$36.00

Chicken Forestier
Oven-roasted boneless chicken breast drizzled with a rich mushroom ragu and served with wild rice and fresh chives
$36.00

Arugula Stuffed Chicken
Garlic and wilted arugula stuffed chicken breast
$36.00

Beef Medallions
Espresso crusted beef medallions with a brandy sauce.
$48.00

Miso Glazed Salmon
Seared filet of Salmon glazed with Miso and brown sugar
$39.00

Blackened Swordfish
Blackening crusted Swordfish loin with a mango relish
$41.00

Surf and Turf
Petite filet with a balsamic glaze and jumbo lump crab-stuffed shrimp topped with lemon beurre blanc
$52.00

Cabernet Braised Boneless Short Ribs
Garnished with a rich root vegetable glaze
$43.00

Double-Cut Pork Chop
Brined and Grilled French cut Pork Chop, Balsamic BBQ Reduction
$36.00

Plant-Based Chorizo Stuffed Pepper
Bell Pepper stuffed with a plant based chorizo
$32.00

Portobello Provencal
Roasted portobello stuffed with vegetable ratatouille, warm lentils and a fire roasted tomato sauce
$32.00

Eggplant Involtini
Tofu "ricotta" filled eggplant roll with a vegan polenta cake and pomodoro sauce
$32.00

DESSERTS
Choose one.

Cheesecake with Fresh Fruit

Lemon Meringue Tart

Tiramisu

Flourless Chocolate Cake

Decadent Dark Chocolate Brownie

Bourbon Pecan Tart

Seasonal Fruit Tart

Vegan Flourless Chocolate Cake

RECEPTION PACKAGES

COOL AND CRISP

$15.00

- Fruit Tray
- Cubed Cheese Tray with crackers
- Vegetable Tray with goat cheese ranch dip
- Sweet Ice Tea
- Spa Water

BOLD AND WARM

$17.00

- Hot Artichoke Dip with Pita Chips
- Moonshine Meatballs
- Cheese and Fruit Platter
- Assorted Tea Cookies
- Sweet Ice Tea
- Spa Water

ROBUST AND SAVORY

$20.00

- Beef and Boursin Canapes
- Pesto Chicken Skewers
- Traditional and Roasted Red Pepper Hummus with Pita Chips
- Cheese and Fruit Platter
- Vegetable Tray with goat cheese ranch dip
- Assorted dessert bars
- Sweet Ice Tea
- Spa Water

TRAYS, DISPLAYS + STATIONS

All Hors d`oeuvres are priced per piece.

A minimum of 40 pieces per item

HOT HORS D`OEUVRES

Chicken Tenders with Honey Mustard $2.25
Tandoori Chicken Skewers $3
Southwestern Chicken Phyllo Cups with a Cilantro Citronette $1.50
Chicken and Waffles Bite Skewer $3
Yakitori Chicken Skewer $3.50
Mini Chicken Cordon Bleu $5
NC Country Ham Slider with a Honey Sugar Glaze $3.50
Pork Potstickers Served with Asian Dipping Sauce $2.50
Meatballs (Bourbon, Chipotle BBQ or Moonshine) $2.25
Beef Kofta Skewers Served with a Saffron Mint Yogurt Dip $2.50
Beef Yakitori Skewer $5.50
Beef Tenderloin Lollipop with a Bearnaise Aioli $9
Smoked Brisket Picadillo Empanada $4.50
Crab Cakes with Remoulade Sauce $3.50
Florentine Stuffed Mushrooms $2.50
Chickpea-Artichoke “Crab” Cakes $3
Spanakopita $3
Mini Egg Rolls with a Sweet Thai Chili Sauce $2.50
Plant-Based Meatballs (Bourbon, Chipotle BBQ or Moonshine) $2.25
Raspberry Brie En Croute $4
Mini Jalapeno Cheese Arepas with Green Goddess and Pico de Gallo $2.50

COLD HORS D`OEUVRES

Traditional Shrimp Cocktail $2.25
Scallops with a Bacon Jam $6
Blackened Tuna on a Rice Cracker with Stone Fruit Mostarda $2.50
Smoked Salmon Canape $3.50
Shrimp Louie Shooter $2.50
Finger Sandwiches (Pimento Cheese, Cucumber-Dill Cream Cheese, Egg Salad BLT) $2
Heart of Palm Ceviche Plantain Tart $2.50
Caprese Skewer $2.50
Vegetable Crudite Shooter $2.50

DISPLAYS

Sliced Fruit Tray	$80 per tray (25 servings)
Fresh Vegetables Tray with Goat Cheese Ranch or Hummus Dip	$60 per tray (25 servings)
Grilled Vegetable Tray	$65 per tray (25 servings)
Classic Cheese Tray	$80 per tray (25 servings)
Gourmet Cheese Tray served with Artisan Breads	$120 per tray (25 servings)
Antipasto Tray Served with Crostini	$130 per tray (25 servings)
Buffalo Chicken Dip Served Warm with House-Made Tortilla Chips	$150 per display (serves 50)
Crab Dip Served Warm with Crostini	$175 per display (serves 50)
Artichoke Dip Served Warm with Pita Chips	$150 per display (serves 50)
Hummus Served with Pita Chips	$2.50 per guest
Spinach Dip Served Cold with Artisan Bread	$2.50 per guest
Garlic-Herb Parmesan Pull-Aparts	$30

STATIONS

25 guest minimum

Southern Inspiration Station
Black eyed pea hummus, house-made pimento cheese and a warm cheesy cauliflower served with artisan bread
$7.00 per guest

Mac and Cheese Station
Cavatappi macaroni in both traditional cheddar and Asiago cheese cream sauces served with a selection of toppings: Cajun chicken, bleu cheese crumble, shredded cheddar, sliced scallions and fresh bacon bits
$9.00 per guest

Mini Street Taco Station
Braised chicken tinga, smoked brisket barbacoa, fajita vegetables, pico, guac, sour cream, queso
$9.00 per guest

Mashed Potato Bar
Whipped NC sweet potatoes + Yukon gold potatoes served with an assortment of toppings to include: whipped butter, brown sugar, bacon, cheddar cheese, chives, sour cream and spiced pecans
$6.50 per guest

Shrimp and Grits Station
Sauteed shrimp with andouille sausage, peppers and onions served with creamy cheese grits, bacon bits and green onions
$7.50 per guest

Southern Slider Station
Freshly smoked beef brisket and pulled pork served with slider rolls, cole slaw, barbeque sauce and a vinegar-based sauce
$7.50 per guest

CARVING STATIONS

25 guest minimum

Herb Roasted Turkey Breast
Served with a cranberry mayonnaise, dijon mustard and rolls
$13 per guest

Black Forest Ham
Served with dijon mustard and hawaiian rolls
$12 per guest

Beef Tenderloin
Served with horseradish sauce and rolls
$18 per guest

DESSERTS, PASTRIES + SWEETS

Breakfast Breads
Apple cinnamon, banana nut, blueberry, morning glory, or zucchini
$17.50 per loaf

Assorted Muffins
Blueberry, banana walnut and chocolate chocolate chip muffins
$20.50 per dozen

Cinnamon Pull-Aparts
Cinnamon and sugar pull-apart bread topped with cream cheese icing
Serves 24
$27.00

Scones
Assortment of cranberry orange and white chocolate cinnamon
$27.00 per dozen

Coffee Cake
Chocolate chip, cinnamon streusel or raspberry
$20.00 per dozen

Pound Cake
Poppy seed, vanilla or marble
$17.25 per loaf

Pumpkin Bread
$17.25 per loaf

House-Made Cookies
Assortment of chocolate chip, oatmeal raisin and snickerdoodle
$17.25 per dozen

Your Choice House-Made Cookies
You choose the flavor: chocolate chip, oatmeal raisin or snickerdoodle
$18.00 per dozen

Assorted Specialty Cookies
Assortment of rocky road, toffee and white chocolate chip - macadamia nut
$22.00 per dozen

Flourless Chocolate Cookies
(Gluten Friendly)
$17.25 per dozen

Brownies
Choice of Cream Cheese, Walnut or Chocolate Chip
$19.00 per dozen

Oat Bars
Raspberry or apricot
$19.95 per dozen

Seven Layer Bars
$25.00 per dozen

Cupcakes
Chocolate, vanilla and red velvet
$30.00 per dozen

Mini Specialty Cupcakes
Red velvet, salted caramel and raspberry
$15.00 per dozen

Chef's Choice Assorted Desserts
An assortment of mini tarts
$34.00 per tray (24 pieces)

SPECIAL OCCASION SHEET CAKE

Double-layer sheet cake with choice of chocolate or vanilla Italian buttercream icing.
Flavors of cakes: vanilla, chocolate, red velvet, marble or lemon.

Quarter Sheet
Serves 24
$48 per cake

Half Sheet
Serves 48
$79.95 per cake

Full Sheet
Serves 98
$150 per cake

Add a simple decoration such as "congratulations," "happy birthday" or "thank you" on any special occasion cakes free of charge. If you wish to have a custom logo or artwork on your cupcakes or cake, please inquire into pricing.
Cake Server Fee $25 per cake.

SNACKS

Kettle Chips
$2.50 each

Pretzel Twists
$2.50 each

Mixed Nuts
Serves 40
$45 per jar

Trail Mix
One pound of house-made mix
Serves 12
$15 per pound

Peanuts
Serves 50
$30 per jar

White Cheddar Popcorn
$2.50 per guest

Goldfish Crackers
$2.50 per guest

Chips, Salsa and Guacamole
$4 per guest
***Add queso for $2 per guest*

BEVERAGES

Punch
Lemonade or pineapple
Three gallon minimum
Lemonade - $16 per gallon
Pineapple - $22 per gallon

Coffee
Serves 12-16
Three gallon minimum
$30.00 per gallon

Hot Water with Tea Bags
Three gallon minimum
$5 per gallon

Hot Chocolate Packets
12 packets minimum
$1.50 per packet

Sweet and Unsweetened Ice Tea
Three gallon minimum
$16.00 per gallon

Spa Water (Fruit Infused Water)
Three gallon minimum
$8.00 per gallon

Spa Water (Basil + Cucumber)
Three gallon minimum
$8.00 per gallon

12 oz Canned Soda
$2.25 each

Dasani® Bottled Water
$2.25 each

S. Pellegrino Sparkling Water
$3.75 each

Bottled Juices
Choice of Orange, Apple or Cranberry-Grape
$3.50 each

BAR SETUP FOR ALCOHOL

Plastic Cup Bar Setup with Napkins + Ice
$3.95 per guest

Glassware Bar Setup with Napkins + Ice
Includes a 12oz multi-purpose stemless glass
$5.50 per guest

Bartender
A bartender is required to serve alcohol. Please see policies for more information when serving alcohol on campus.
$100 per hour - 3 hour minimum

ALCOHOL PACKAGE

Beer, Wine and Beverage Package
Our beer, wine and beverage package includes an assortment of bottled beer, red and white wine, bottled water and can soda.
$19 per guest

***Alcohol cannot be served before 5pm without approval from the Chancellor's office.*
Refer to NC State alcohol policy at ***policies.ncsu.edu/policy/pol-04-20-02***

HOWLING COW® ICE CREAM

Everyone loves ice cream, especially when it is NC State's own Howling Cow® premium ice cream! It's made on campus with fresh milk and cream from our local dairy cows.

ICE CREAM SOCIAL

$8 per guest

55 guest minimum

Howling Cow® ice cream served with all the toppings listed below. Rave! Delivers the ice cream, toppings, bowls, spoons and napkins. The Ice Cream Social package comes with one tub of ice cream. You can choose either chocolate or vanilla ice cream. Additional flavors can be added for $70.

Prices are based on a two-hour time frame. If servers are needed, add $30 per server per hour.
We recommend one server per 35 guests.

INCLUDED TOPPINGS:

- Nuts
- Chocolate Syrup
- Caramel
- Sprinkles
- Whipped Cream

ICE CREAM SUNDAE BAR

$9.50 per guest

35 guest minimum

Howling Cow® ice cream and your choice of Chocolate Chip Cookies or Brownies (Choose from Chocolate Chip, Cheesecake or Walnut). Served with the following toppings:

- Hot Fudge Sauce
- Whipped Cream
- Caramel
- Cherry Halves

WOLF PUP ICE CREAM SOCIAL

$4.00 per guest
One flavor per 24 cups

72 cups/guests minimum

For smaller groups, enjoy individual Howling Cow® ice cream cups (chocolate, vanilla and strawberry). Includes sprinkles and chocolate syrup.

HOWLING COW® ICE CREAM CUPS

$48 per case

Choose from Chocolate, Strawberry or Vanilla.

ADDITIONAL OPTIONS

Additional toppings can be added to any ice cream package.

Each additional topping is $1.50 per guest.

- Fresh Berries
- Crushed OREO Cookies
- Crushed Butterfinger®
- Crushed HEATH Bars
- Cherry Halves
- Strawberry Topping
- Fudge Sauce (Hot)
- Waffle Cones
- Wet Walnuts

GUIDELINES

CATERING AND EVENT PLANNING SERVICES

Bringing the best combination of award-winning fine cuisine and professional staff, Rave! Catering will deliver elegance and attention-to-detail to every event. Rave! Catering can do it all, whether you are hosting a small meeting where the presentation of coffee and an array of pastries help set the tone or a large served dinner for faculty and staff where every minute contributes to the overall experience. Consider it done!

Rave! Catering is a division of Campus Enterprises, the lead organization for retail and hospitality on the NC State University Campus. Please call our office at 919.515.7283 and speak to our experienced staff to help develop the perfect menu, develop a theme and create the perfect atmosphere for your event.

THINGS TO KNOW

ORDERING

To ensure a successful event, please reserve your date as soon as possible. All catering orders need to be placed with us one (1) week in advance. For large parties over 300 guests or custom menus, we request that your order is placed with us at least two (2) weeks in advance.

Your order will include menu choices and your estimated number of guests, location, time, date, program information and payment details. If your order is placed with insufficient notice, we may be able to accommodate your needs. Any order that is placed less than three (3) business days out will be charged a $25 late booking fee.

GUARANTEE YOUR GUEST COUNT

Your catered event is an agreement between you and Rave! Catering. For menus, a guaranteed minimum number of guests must be given to us by noon, three (3) business days prior to your event. Once given, the guaranteed minimum number may not be decreased. Billing will be based on your guaranteed number or actual attendance, whichever is higher.

DAY OF YOUR EVENT:	GUARANTEE DUE BY NOON:
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday

LOCATION AND AGENDA

Your event location will be fully set for your guests 15 minutes prior to your serving or start time. Please discuss your agenda with your Rave! Catering Sales Coordinator in advance if service times need to be altered and provide us with a copy of your program, when available prior to the date of your event.

In order for us to be fully set up for your event, we request to have access to the event location a minimum of 1 hour before start time for break services, 2 hours prior for buffets and receptions and 2.5 hours prior for plated service events. This allows us time to get set up in the event space and to locate storage space for our carts prior to your guests arriving. For events over 300 guests, your Rave! Catering Sales Coordinator may request additional time.

Rave! Catering does not provide tables or chairs for events. Tables and chairs are the responsibility of the client. Please speak to your McKimmon Coordinator.

CHANGE ORDER POLICY

Change orders, or alterations, made to the event environment such as room sets, timeline changes, location or menus should be made prior to the three (3) day guest guarantee.

Any changes that are requested within three (3) business days of the event will be considered on a case by case basis and are subject to a Late Change Fee of $50.

CANCELLATION POLICY

All orders will incur a 50% fee of the estimated charges should the event be canceled within two business days. Cancellations with one business day of the function will be billed in full.

INCLEMENT WEATHER POLICY

In the extremely rare event that the university officially closes during adverse weather, or the threat of impending inclement weather, the client will not incur any charges associated with their 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 Rave! Catering 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48-hour time period, they will be billed 35% of the estimated total cost. All other scenarios will revert to the normal cancellation policy.

SPECIAL DIETARY NEEDS AT CATERING EVENTS

We are committed to meeting the needs of guest who have special dietary needs such as vegan and vegetarian diets, allergies and intolerances.

Rave! Catering Sales Coordinators can reasonably guide event planners in booking events and making menu selections which can accommodate their guests. In most instances, food allergies and intolerances can be managed. When events are booked in which special requests such as vegetarian or allergen details are disclosed, we will provide the client colored cards and labels to assist in correct service to the guests.

Rave! Catering labels the top 8 allergens of items listed in our catering book. With advance notice, Rave! Catering can generally accommodate most guests who must avoid other food allergens.

MENU ITEM MINIMUMS

Some of the menus that Rave! Catering services offers may have a minimum guest count on which pricing is based. These minimum guest counts must be adhered to. On rare occasions, exceptions may be granted by the Rave! Catering Director or Assistant Director.

MENU PRICING

The menu prices published by Rave! Catering are intended to be the prices charged for the duration of the catering year. Due to the possibility of sharp price changes in food costs, Rave! Catering reserves the right to adjust the price of items that have experienced significant escalation of cost or to recommend a replacement menu item. Such adjustments of replacements will be stated in writing before issuance of a revised contract and with full disclosure to all parties.

LINEN

Rave! Catering will provide linen for food tables (except when the event is delivery only). Linen will also be provided for guest tables if the event includes a plated meal or china service. This does not include linen for miscellaneous tables such as registration, cocktail tables, award tables, etc. Linen can be added to any event for the below fees. Your Sales Coordinator can assist with size and quantity needs.

114” Black/White - $10 each | 85” Black/White - $12 each | $132” Black/White - $15 each | 156” Black - $15 each

CHINA FEE

China service is included in the per person price of all plated or full buffet events held within Talley Student Union. For events outside of Talley Student Union, an upgrade to china service is available for $5/guest (this also includes 85” linen for guest tables).

LIABILITY

Any leftover food remains property of Rave! Catering and under law must be disposed of by the caterer and cannot be removed by the client. This policy is to limit the risk of foodborne illness due to improper handling or storage of leftover food items in accordance with recommendations from the NC Health Department regarding food health and safety.

No outside food or beverage may be provided by others at your event without the express permission of the Rave! Catering Director.

For pick-up or delivery orders, it is the client's sole responsibility to ensure food safety once the items are picked up or delivered. By signing this agreement, you agree to serve the food in a timely manner and in the way in which it was prepared.

SERVICE CHARGES

With the exception of full day break service, most events have a two (2) hour time limit. Please check each menu section carefully for specifics regarding service charges for exceeding designated time allowances. Additional staff can be scheduled if your event exceeds the event time limit or if you are requesting additional staff to serve food, a fee is associated with this service. Our server charge is based on $30 per server per hour.

ALCOHOLIC BEVERAGES

Rave! Catering Policies for alcohol served on campus: per Campus Policy, alcohol cannot be served before 5:00 pm on campus. Alcohol can only be served in conjunction with food during a reception or dinner. Alcohol service is only available to clients with events booked by Rave! Catering. Service of alcohol requires a bartender in attendance. Bartenders are scheduled by Rave! And a per-hour charge per-bartender is associated with this service. Please contact the Rave! Catering office for details.

For your convenience, Rave! Catering offers a Beer, Wine and Soda beverage package to our guests. Please speak to your Rave! Sales Coordinator. Rave! Catering can also receive the client's delivery of alcohol at the Talley Student Union for your event and will then transport the alcohol to the venue as needed. Any leftover alcohol must be picked up from the Talley Student Union within 48 hours of your event or the product becomes property of Rave! Catering.

BILLING

For NC State University Departments, a university account number is required to book your event. A service contract will be mailed, faxed or emailed to you for your review prior to the event. Please check the information carefully, sign and return the contract to Rave! Catering. If there are questions or corrections, please contact the sales office at 919.513.7283 or make corrections online as needed.

For Non-University clients, a service contract will be mailed, faxed or emailed to you for your review prior to your event. Please check the information carefully, then sign and return it to our sales office. If there are questions or corrections, please contact the sales office at 919.513.7283 or make corrections online as needed.

For Non-University clients, a 25% non-refundable deposit is required at the time of booking to confirm your event. Balance is required when the final guest guarantee is given.

Following your event, an invoice will be mailed to you. Please check the invoice carefully. If there are no changes, the charges for your event will be automatically deducted from the university account designated in the contract. Campus departments are exempt from NC sales tax, but are required to pay 1% Prepared Food Tax. If you have questions concerning your invoice, please call our accounting office at 919.515.3618.

We also accept Visa, MasterCard, Discover Card and American Express.

AVAILABILITY OF PRODUCTS

We make every effort to maintain the availability of products listed on the menu. If there is an instances when the manufacturer or distributor discontinued items without notice, we will make every effort to find a comparable replacement and communicate any changes with the client.

DISCLAIMER

Rave! Catering makes every effort to mark food allergens and train staff appropriately; however, ingredients and nutritional content may vary. Manufacturers may change their product formulation or consistency of ingredients without our knowledge and product availability may fluctuate.

Please Note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

NC STATE

Rave! Catering is part of Campus Enterprises.
Learn more at **campusenterprises.ncsu.edu**

Rave! CATERING

Phone 919.515.7283
Fax 919.515.8827
Email rave-catering@ncsu.edu
Web **go.ncsu.edu/rave**

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