Chef Driven. Locally Sourced. Southern Inspired.

McKimmon Conference and Training Center Menu

August 1st, 2026 - July 31st, 2027

Billing Address:

4205 Branchwood Drive Durham, NC 27705

Contact:

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ABOUT SOUTHERN HARVEST

Who We Are

We began our journey more than almost two decades ago as The Q Shack in North Hills, a local BBQ joint that would soon do great things. Over the years, one restaurant turned into Southern Harvest Hospitality Group, comprising several restaurants in the Raleigh-Durham area. In 2012, we created Southern Harvest Catering Company as a sister company to The Q Shack Catering division. Why? We wanted to provide more than just great BBQ to our guests, and founded Southern Harvest on the basis of providing chef driven, locally sourced, and southern inspired cuisine. Over time, catering and events became our main focus, leading us to where we are today. We proudly manage two cafes, operate a catering company, and provide staffing, event planning/coordinating, and bar services for events of all sizes. In 2024, we are excited to announce that we have rebranded our BBQ! We are now Knucklehead BBQ!

Our owner, Tom Meyer, had a dream of becoming the most respected hospitality group in North Carolina, and we work tirelessly every single day to make that dream come true. If there's anything we can do to make your experience with us better, please let us know! Loving and nourishing our guests is behind everything we do at Southern Harvest. From the initial meeting to serving you on your special day, we are dedicated to understanding the vision you have for your guests and we're committed to executing it in the very best way possible!

POLICIES & PROCEDURES

BOOKING POLICY

To ensure a successful event, please reserve your date as soon as possible. We ask that your reservations be made as soon as possible on your schedule to allow us adequate time to prepare for your food and service needs. We can accommodate last minute orders,subject to availability ,but do ask that reservations be confirmed 5 business days from your event date. Groups of fewer than 20 guests will incur a $30 service fee.

GUARANTEE POLICY

In order to accurately prepare for your event, we ask that you provide a guaranteed number of guests at least 10 business days prior to your scheduled event. Saturday and Sunday events must be finalized by the previous Monday. Food quantities, service items, and billing will be based on this final number. An adjustment of 10% of the final guest guarantee will be allowed up to forty-eight (48) hours before the event date. We will make every effort to accommodate changes after the final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

CANCELLATION POLICY

We understand that cancellations happen. Deposits on catering reservations are 50%of the contracted pricing and non-refundable. We can cancel a party without further fees up to 72 hours before the party date and time. We will always do our best to reschedule or adjust parties without additional fees.

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.

ALCOHOLIC BEVERAGE POLICY

We are happy to provide any beer or wine distributed in North Carolina for your event. Recommended quantities and pricing will be based on both the guest count at your event and the specific alcohol you choose. Please contact our catering representative to discuss your plans for alcoholic beverage service and we will make recommendations and provide pricing for you in your proposal. If you only need alcohol served, bartenders are available at a rate of $50 per hour for a minimum of two hours (hours billed will include setup and clean up time, as well as service). One bartender is required for every 50 guests. According to McKimmon Center guidelines, service of alcohol can last no longer than (1) one hour unless granted prior approval from the center. No kegs, drink tickets, or cash bars are permitted.

STAFFING ALLOWANCE POLICY

All service staff are included in the price of the package, up to 100 guests. For the highest quality service, we provide one (1) server for every 25 guests. Additional servers can be added at $35 per hour with a minimum of 4 hours. Your salesperson may recommend additional staffing if needed.

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 food borne 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.

SERVICE PRICING POLICY

All standard buffet packages include linens for service tables, clear plastic plates, utensils, cups, and paper napkins. If you would like to upgrade to china, there will be an additional charge from an outside rental partner. An upgrade to linen rentals for guest tables will be $20 per table.

BILLING POLICY

We require that all events be paid in-full at least 14 business days before the event date, and we retain the right to remit extra charges (as per the above stated policies) to the provided method of payment for cancellation fees, added services, or additional guests. We ask that guests use our credit card authorization form as a preferred method of payment, but will accept company checks as well (provided they are received before the event date).

TAX-EXEMPT CLIENTS

If you are a tax-exempt entity, we must have your tax-exempt form on-file at the time of booking.

CATERING MENU

All menus include sweet and unsweet tea,lemonade,and water+clear plastic plates and utensils. Service staff is included in pricing as well as setup/clean up, all fees, and equipment. NC and Wake County tax are not included in pricing. A 20% service fee will be added to all events.

Sandwich Platter- $19/pp

- *Mix and match sandwich platter. Choose from (on white bread) turkey, chicken salad, roast beef, ham, veggie wrap with one (1) side selection from below, a bag of potato chips, and a chocolate chip cookie. **Side selection limited to 1 per group***

Level 1- $25/pp

- *Grilled Chicken Breast with choice of sauce (mushroom gravy or dijon cream), 2 sides & dinner rolls*
- *Smoked pulled pork BBQ with 2 sides & slider rolls. Includes BBQ sauces*
- *Penne pasta with choice of sauce (marinara, alfredo, basil pesto) with grilled chicken strips, meatballs or grilled vegetables, Caesar salad, & dinner rolls*
- *Meatloaf with 2 sides & dinner rolls*

Level 2- $29/pp

- *Fajita Bar- grilled chicken, flank steak, and grilled veggies served with salsa, sour cream, shredded cheese, fajita seasoned rice, & black beans*
- *Smoked beef brisket, 2 sides, & cornbread. Includes BBQ sauce, pickles, and raw red onion*
- *Roasted or smoked, bone-in chicken quarters (mixed), 2 sides, mixed greens salad with balsamic and ranch dressings, & dinner rolls (sauce upon request)*
- *Shrimp and grits, mixed greens salad with balsamic and ranch dressings & dinner rolls*
- *Pasta Station- penne pasta with choice of 2 meats (Italian sausage, ground beef, grilled chicken, flank steak, grilled portobello) 2 sauces (marinara, alfredo, basil pesto, vodka), 2 veggies (seasonal veggies, eggplant, mushrooms, spinach, sun dried tomatoes, sauteed red onion), parmesan cheese served with Caesar salad & dinner rolls*

Level 3- $35/pp

- *Grilled salmon with lemon butter dill sauce, 2 sides, Greek salad, & dinner rolls*
- *Grilled flank steak with chimichurri and horseradish sauce (on the side), 2 sides, mixed greens salad with balsamic and ranch dressings & dinner rolls*
- *Bacon wrapped pork tenderloin with maple glaze with 2 sides, mixed greens salad with balsamic and ranch dressings, & dinner rolls*
- *Jumbo house-made crab cakes with 2 sides & cornbread*

Appetizer Package- $22/pp (choose 3)

- *Choose 3 appetizers from the list below (charcuterie is exempt)*

Sides

- *Mashed potatoes*
- *Herb roasted potatoes*
- *Mac and cheese*
- *Baked beans*
- *Cole slaw*
- *Green beans with roasted red peppers and toasted almonds*
- *Grilled seasonal vegetables*
- *Rice pilaf*
- *Steamed broccoli*
- *Mixed greens salad*
- *Pasta Salad*

Add Ons

- ***Desserts $5/pp (choose 2 max)****- strawberry shortcake, brownies, cookies, banana pudding, assorted cheesecake bites, and assorted dessert bars*

- ***Additional protein $8/pp****- choose from: chicken breast, pulled pork, pulled chicken, meatloaf, smoked or roasted pork loin*

NC and Wake County tax are not included in pricing.

Appetizers:

Charcuterie- $12/pp
Roasted potato boats- $135/platter (60 servings)
Cucumber cups with Thai chicken salad- $135/platter (60 servings)
Cheese platter with crackers $165/platter (60 servings)
Fruit platter $185/platter (60 servings)
Artichoke Dip with baguette- $185/60 servings
Grilled vegetable skewers- $135/platter (60 servings)
Deviled eggs- $110/platter (60 servings)
Balsamic tomato baguette- $150/platter (60 servings)
Pimento cheese baguette- $135/platter (60 servings)

The Southern Harvest kitchen is a peanut-free kitchen, but we do use tree nuts in certain recipes. Please ask your salesperson for a more detailed recipe description. Dietary information also available upon request. Gluten free options are available