the Flying Biscuit® cafe

McKimmon Center Catering Menu

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*Sales Tax Not Included In Pricing

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ABOUT FLYING BISCUIT CAFE

Who We Are

Flying Biscuit is proud to call the Village District in Raleigh, North Carolina home since January 12, 2009. Cater with us and see why Flying Biscuit is an institution serving the Best Breakfast All Day for over 25 years...southern charm with a twist of fun. That's our mantra and how we do things! We're not a place that serves up any old food with a run-of-the-mill experience. We pride ourselves on offering healthy, stand-out items like fried green tomato sandwiches, shrimp and creamy dreamy grits, and of course, famous buttery biscuits and cranberry-apple butter. We've gone from baking 90 biscuits a day to 5,000! See why we've taken off at your next event. Flying Biscuit offers customizable catering with a delicious variety of breakfast, brunch, lunch, and dinner menu options and something for every dietary restriction. We look forward to catering a successful event with you.

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Policies & Procedures

Booking Policy

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked 3 business day in advance (including menu choices and number of guests.) For large parties over 400 guests, we require menu choices to be confirmed 4 business days prior to your event. Minimum of 20 guests required for all orders unless otherwise stated. We will cater to groups less than the minimum when needed, a $30 service fee will be added.

Guarantee Policy

A final count of guests will be required at least 24 hours prior to your event.

Cancellation Policy

An event may be canceled with no charges up to 24 hours prior to the event. Cancellation of services day of the event will be be charged in full.

Inclement Weather Policy

If the University officially closes during adverse weather or the threat of impending inclement weather, the client will only be charged costs incurred for food and 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 toinform the caterer within the standard cancellation deadline as stated in the menu to avoid any costs.

Staff Allowance Policy

All buffet and box breakfast/lunch prices are based on 90 minutes. All catering comes with basic service of one staff member for 1.5 hours of service for up to 30 people. Additional staffing may be suggested depending on event size and circumstances at a rate of $25 per hour per person. All meals will be ready to serve 15 minutes prior to the actual catering start time. b

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Service Policy

We provide black or white linens for buffet serving and beverage tables at no additional cost. We provide wire rack chafing dishes, serving utensils, plates, cups, silverware packets, and paper place mats. We can provide formal chafing dishes at the customer's request at no additional cost. If interested, for an additional fee, we offer 100% compostable greenware as an eco-friendly option. We do not offer extra dining linens or china table settings. Individually boxed meals are available at NO additional cost.

Leftover Food Policy

In accordance with the Wake County Health Department recommendations regarding food health and safety, it is McKimmon Center's policy that all leftover food remains the property of the caterer and 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 and drink will be disposed of by the caterer at the conclusion of the meal function.

Alcohol Policy

We will not provide or serve alcoholic beverages at the McKimmon Conference.

Billing Policy

Payment is due following all events. We require a credit card on file in advance of the event to finalize the order. We accept Visa, Mastercard, Amex, and checks. Please note, sales tax is NOT included in menu pricing. If you are tax exempt, we must have your sales tax exemption form on file.

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Breakfast/Brunch

**10 person minimum. All meals include coffee and ice water.*

Flying Biscuit Power Breakfast

Large farm fresh eggs scrambled, our signature chicken sage sausage, all-natural nitrate-free applewood bacon, southern style grits, “moon dusted” breakfast potatoes, and a fluffy Flying Biscuit with our famous cranberry apple butter.

19.99 per person

Power Breakfast with Thick Sliced French Toast

Our Power Breakfast with thick sliced French toast, served with raspberry sauce, honey crème anglaise, and syrup.

21.99 per person

Power Breakfast with Buttermilk Pancake or Belgian Waffles

Our Power Breakfast includes fluffy buttermilk pancakes served with butter and syrup, or organic oatmeal pancakes with warm peach compote and syrup.

22.99 per person

Traditional Power Breakfast

Fresh scrambled eggs with your choice of chicken breakfast sausage or bacon, creamy dreamy grits or “moon dusted” potatoes, and our Flying Biscuits served with cranberry apple butter.

17.99 per person

Classic Chicken & Waffles

O A Southern brunch classic- crispy buttermilk chicken served with golden Belgian waffles, butter, Nashville hot sauce, Honey butter, and syrup.

22.99 per person

Vegan Power Breakfast

Tamari Marinated Tofu scrambled with onion, red and green peppers, mushrooms, and spinach. Served with vegan Beyond breakfast sausage, fresh fruit, and whole wheat toast with cranberry apple butter.

19.99 per person

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Breakfast/Brunch

**10 person minimum. All meals include coffee and ice water.*

Signature Breakfast Scrambles

A selection of our favorite breakfast dishes served with a choice of grits, potatoes, or a fresh fruit cup and a Flying Biscuit with cranberry apple butter. Choose from our Garden Fresh Veggie Scramble, Southern Scramble, Piedmont Scramble, or Smoked Salmon Scramble.

19.99 per person

Hot Breakfast Sandwiches

Your choice of a biscuit sandwich filled with chicken sausage, Beyond sausage, pork bacon, turkey bacon, fried chicken and egg and cheese, with your choice of grits or potatoes, or a fresh fruit cup.

12.89 *per person*

Southern Biscuits & Gravy

A fluffy Flying Biscuit served with our signature chicken sausage gravy, farm-fresh scrambled eggs, and your choice of potatoes and grits.

19.99 per person

Custom / Off-Menu Orders Available

Tell us what you need, your budget, and any dietary restrictions, and we'll help you create your perfect menu.

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Sides & Add Ons

*No minimum needed

Beignet Donut Tray

Bite-sized beignet donuts, dusted with powdered sugar and served with Honey Anglaise dipping sauce.

Small (50 donuts) 34.99
Large (100) 49.99

Assorted Continental Tray

An assortment of our fresh baked muffins and fluffy flying biscuits with cranberry apple butter.

Small (serves 12) 34.99
Medium (serves 15) 38.99
Large (serves 20) 49.99

Seasonal Fresh Fruit

Small (serves 12) 30.99 / Large (serves 20) 45.99

Hot Fluffy Pancakes

Fluffy buttermilk pancakes (2) served with butter and syrup or our organic oatmeal pancakes (2) served with warm peach compote, butter and syrup.

10.99 *per person*

Hot Heavenly French Toast

Thick sliced whole wheat french toast (2) served with raspberry sauce, honey crème anglaise, syrup.

10.99 *per person*

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Sides & Add Ons

Make Your Own Acai Bar

Blended acai, served with strawberries, bananas, blueberries, blackberries, shaved coconut, chia seeds, and granola.

Small (serves 8) 39.99

Large (serves 15) 54.99

Bacon Strata

Breakfast egg casserole made with all-natural nitrate-free applewood pork bacon, diced tomatoes, red onion, and cheddar cheese.

Serves 15 69.99

Sausage Strata

Breakfast egg casserole made with chicken sage sausage, caramelized sweet onions, red and green peppers, and cheddar cheese.

Serves 15 69.99

Veggie Strata

Breakfast egg casserole made with white onions, red and green peppers, mushrooms, spinach, and white cheddar cheese.

Serves 15 69.99

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A La Carte & Heavenly Additions

Farm Fresh Scrambled Eggs
5.99 per person

All-Natural Nitrate-Free Applewood Pork Bacon
3 strips 5.99 per person

Turkey Bacon
3 strips 5.99 per person

Signature Chicken Sage Sausage
2 patties 5.99 per person

Vegan Beyond Breakfast Sausage
2 patties 5.99 per person

Chicken Sage Sausage Gravy
6.39 per person

Creamy Dreamy White Cheddar Cheese Grits
6.39 per person

“Moon Dusted” Breakfast Potatoes
6.39 per person

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Yogurt Parfait with Granola and Fresh Fruit

7.49 per person

Fresh Berries

7.49 per person

Flying Fried Green Tomatoes

Two slices of cornmeal-crusted green tomatoes served with our cashew-jalapeno relish and goat cheese.

6.99 per person

Side Salad

Chopped romaine topped with fresh tomatoes, shredded carrots, red onions, fresh cucumbers, and your choice of ranch, balsamic vinaigrette, honey mustard or raspberry vinaigrette.

6.99 per person

Spicy Vegan Collard Greens

6.99 per person

Grilled Mac and Cheese

6.99 per person

Fluffy Flying Biscuits

Served with famous cranberry apple butter.

1.79 each

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Lunch - Sandwiches - Burgers - Wraps - Salad

All sandwiches are served with a choice of housemade seasoned kettle chips, sweet potato fries, or a side salad (salads are served with a choice of balsamic, raspberry vinaigrette, ranch or honey mustard) and a fluffy Flying Biscuit with cranberry apple butter. Ice tea and iced water are included with all lunch sandwiches and salads. (Individual sandwich boxes are available upon request at no additional charge.)

Hot Burger Bar

Choice of black bean, beef, or vegan Beyond burgers served medium with choice of bun, onion, lettuce, tomato, cheese, pickle chips, and bacon.

18.99 per person

Pimento Cheese Wrap

Pimento cheese, applewood bacon, and thinly sliced tomatoes wrapped in a sun-dried tomato tortilla.

16.99 per person

Nashville Hot Chicken Wrap

Crispy homemade chicken tenders tossed in our Nashville hot sauce with melted pepper-jack cheese and pickle chips wrapped in a flour tortilla.

16.99 per person

Fried Green Tomato BLT

Cornmeal-crusted green tomatoes, applewood bacon, honey jalapeno cashew relish, and goat cheese served on sun-dried tomato bread.

16.99 per person

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Chicken Quesadilla

Shredded chicken, grilled peppers and onions, serrano peppers, black beans, and white cheddar cheese sandwiched in a flour tortilla. Served with sour cream and salsa.

16.99 per person

Chicken Club Wrap

Shredded chicken, melted cheese, crispy all-natural nitrate-free applewood bacon, lettuce, tomato and chipotle mayo served in a sun-dried tomato tortilla.

16.99 per person

Vegan Tofu Wrap

Spicy soy marinated tofu, lettuce, red and green peppers, fresh mushroom and basil with a spicy vegan chipotle sauce wrapped in a flour tortilla.

16.99 per person

Chicken Caesar Salad

Chopped romaine topped with crispy buttermilk chicken tenders, parmesan cheese, homemade croutons, and Caesar dressing.

16.99 per person

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Hot Lunch Buffets

Served buffet style or individually packaged at no additional charge.
A minimum of 10 people for buffet-style orders. Iced tea and iced waters included will all hot lunch buffets.

Shrimp & Grits

Creamy dreamy white cheddar grits topped with blackened shrimp, applewood bacon, caramelized onions, and a rustic tomato sauce. Garnished with fresh chives. Served with a fluffy Flying Biscuit and cranberry apple butter and a side salad served with ranch, balsamic vinaigrette, honey mustard or raspberry vinaigrette.

22.99 per person

Chicken Tender Platter

Crispy, hand-breaded chicken tenders served with grilled mac and cheese and spicy collard greens, with honey mustard or ranch for dipping. Served with a fluffy Flying Biscuit with cranberry apple butter.

22.99 per person

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Sweet Treats & Extra Beverages

Fresh Baked Cookies

Choice of cookies. Minimum of 10.

1.99 per person

Chocolate "Biscuit" Bread Pudding

Rich and decadent, served with our house-made honey creme anglaise.

5.99 per person

Fresh Brewed Coffee

Our freshly brewed dark roast coffee is served with cream, sugar, artificial sweeteners, and cups.

Serves 10 25.99

Gallon of OJ

Serves 10 18.99 per gallon

Gallon of Assorted Fruit Juices

Apple - Cranberry - Grapefruit 19.99 per gallon

Gallon of Lemonade

Serves 10 17.99 per gallon

Gallon of Sweet or Unsweet Tea

Serves 10 16.99 per gallon

Bottled Water & Individual Sodas

2.19 per bottle and can soda

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