



Lip Service Contemporary Catering  
311 Ashville Avenue  
Cary, NC  
Phone: 919 859 8100  
Email: [lipservice@bellsouth.net](mailto:lipservice@bellsouth.net)

**Mckimmon Center Menu  
August 1<sup>st</sup> 2009 – July 31<sup>st</sup> 2010**

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**Lip Service is an independently owned business committed to sustainability, local purveyors, environmentally friendly practices packaging & composting whenever possible.**

**We offer innovative menus in all styles and are able to accommodate vegetarian, vegan and most diet restrictions. We love to create locovore menus and invite you to call on us for a customized menu using the local farms we love - subject to McKimmon Center's approval of course.**

**With Lip Service you get handcrafted foods with an emphasis on seasonal, local ingredients, common sense suggestions & warm friendly service.**

## **Catering Policy**

### **Guarantee Participate Count Policy:**

The estimated guarantee for the number of participants attending an event will be needed a minimum of 5 full business days prior to the event date. The guarantee may be changed up to 48 hours (Monday-Friday) in advance of the event, but cannot fluctuate by more than 10% from the original estimate. If no change in guarantee is received within that 48 hour period, the number given 5 business days out will be invoiced.

### **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 the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48 hour period, they will be billed 35% of the estimated total cost. All other scenarios will revert to the normal cancellation policy noted in the menu.

### **Deposits**

For groups of 100 + we may require a 50% deposit. For new clients a contract may be necessary.

### **Cancellation Policy**

We hope that the need to cancel your event does not arise, but if it should, please call us as soon as possible. For most functions of 50 guests or less, cancellations will be accepted a minimum of five (5) working days prior to the event with no charge, for groups over 50 guests, cancellations will be accepted a minimum of ten (10) business days prior to the event with no charge. Cancellations with less notice than stated may result in your being charged 25% of the event cost. Numbers cannot be reduced at the time of cancellation. Cancellation fees will be calculated at 50 percent of the event cost if cancelled 24 hours or less prior to the event.

### **Food Handling Policy:**

In accordance with NC Health Department regulations, any leftover food remains the property of the caterer and under law must be disposed of by the caterer and cannot be removed by the client. Lip Service may donate the food to an area food shuttle if there is enough quantity to make it worthwhile & if the food has not remained on a buffet for more than 2 ½ hours.

### **Staff Allowance Policy:**

All buffet prices are based on 2.0 hour time frame, additional time charged at a rate of \$1.00 per person per hour for groups fewer than 100 and \$.50 for groups over 100. Box lunches and plated meals staffing time frame will be determined at time of booking. All meals will be ready to serve 15 minutes prior to actual catering start time.

## **Catering Service & Billing Options**

**All menu pricing includes disposable tableware.**

**We can offer composting pick up service for your event. Brooks Composting will deliver composting containers to the location, pick them up after the event weigh the amount of compost and bill you after the event.**

### **Bar Service:**

**Bartenders are available for \$35.00 per hour with 3 hour minimum to include set up and clean up. Standard Bar Mixer set ups are available for \$3.50 per guest. Deluxe Bar with House made Mixers is \$4.50 per guest. No Cash Bar Service Allowed.**

### **Linens**

**Lap Length Linens for Dining Tables - \$10.00 per table  
Classic White or Colors just ask, many are available  
Linen Upgrade – Price varies depending on linens chosen  
Many styles and lengths are available**

### **China**

**Standard China Service - \$7.50 per guest  
White China Dinner, Salad, & Dessert Plate,  
Water Goblet & Silverware  
Price includes delivery & staff  
China Service Upgrade  
Charges vary depending upon Place settings chosen.  
Please call us to discuss your needs.**

### **Billing**

**Payment is due on the day of the event unless billing arrangements have been made in advance. We accept payment by check or credit card. A signed contract or credit application may be required for new clients. Finance charges may apply for overdue accounts.**

## Lip Service Lunch Box – Sandwiches & Wraps

30 person minimum at McKimmon Center  
Please order at least 5 of each Sandwich Variety.  
Iced Tea or Bottled water and Chef's Choice Cookie or bar included.

Your choice of one side  
Roasted Tomato Basil & Grilled Vegetable Pasta  
Zapps Potato Chips, Broccoli Salad, Creole Potato Salad  
New Potatoes Vinaigrette, Fresh Fruit Cup

### **Pulled Herb Poached Chicken Salad - \$8.50**

With Toasted Almonds, Grapes, Lemony Dressing & Lettuce

### **Southern Style Chicken Salad – \$8.50**

Celery, Sweet Pickle, Black Pepper Mayonnaise, Lettuce & Local Tomato

### **Lemon Herb Tuna Salad - \$8.50**

with Cucumber, Tomato & Lettuce

### **Sharp Cheddar Pimiento Cheese - \$8.00**

with Cucumber, Lettuce & Local Tomato

### **Deviled Egg Salad - \$8.00**

with Swiss, Lettuce & Tomato

### **Roast Beef, Provolone - \$9.00**

with Lettuce, Tomato, Balsamic Onions & Horseradish Sauce

### **Italian Steak Roll - \$9.75**

With Provolone, Roasted Pepper, Mushrooms, Marinara & Fresh Basil

### **Black Forest Ham & Gruyere - \$9.00**

with Lettuce, Tomato & Da' John Mustard

### **BLT - \$8.00**

Local Tomato, Bacon, Lettuce & Duke's Mayo

### **Grilled Chicken Club - \$9.50**

Thinly sliced Chicken Breast, Bacon, Lettuce, Cracked Pepper Dressing

### **Roast Turkey & Provolone - \$9.00**

with Lettuce & Local Tomato

### **California Club - \$9.75**

Roast Turkey, Jack, Avocado, Turkey Bacon,  
Local Tomato, Lettuce & Cracked Pepper Dressing

### **Caprese Sandwich - \$9.00**

Chapel Hill Creamery's fresh mozzarella, Fresh Basil, Balsamic Vinaigrette  
Local Tomatoes (greenhouse or roasted out of season)

### **Mediterranean Wrap - \$8.50**

Hummus, Cucumber, Grated Carrot, Tomato, Calamata Olives  
Arugula & Lettuce with Tzatziki Sauce

### **Chicken Tikka Wrap - \$9.00**

Grilled Chicken in Tikka Masala Sauce with Sautéed Onions, Mint  
Cucumber, Carrot & Lettuce

All menu prices are subject to NC Sales Tax.

## Lip Service Lunch Box – Salads

30 person minimum at McKimmon Center  
Please order at least 10 of each Sandwich Variety.

Iced Tea or Bottled water and Chef's Choice Cookie or bar included.

### **Tortellini Salad \$8.50**

Cheese Filled Tortellini, Fresh Herbs, Grape Tomato, Grilled Vegetables,  
Parmigiano Reggiano Cheese Tossed with Honey Balsamic Vinaigrette  
Add Grilled Chicken \$9.50

### **Szechwan Chicken Salad \$9.00**

Hoisin Marinated Chicken, Seared Fresh Gold Pineapple, Grilled Onion,  
Mushrooms, Red Pepper, Mixed Greens, Scallions and Ginger Dressing

### **Classic Greek Salad \$8.50**

Mixed Greens, Calamata Olives, English Cucumbers, Red Pepper, Pepperoncinis  
Thinly Sliced Sweet Onion, with Feta & Vinaigrette  
Add Grilled Lemon Thyme Chicken Strips or Seared Shrimp \$9.50

### **Barbecued Chicken Cobb Salad \$9.50**

Strips of BBQ Chicken, Bacon, Avocado, Blue Cheese Chunks, Tomato  
Boiled Egg, Mixed Greens, with Vinaigrette or Buttermilk Ranch

### **Steak au Poivre Salad - \$9.50**

Pepper Crusted sliced Steak, Blue Cheese, Grilled Onion Potato Salad  
Mixed Greens with Red Wine Worcestershire Vinaigrette

### **Southern Nicoise Salad - \$9.00**

Sliced Barbecued Chicken, Deviled Eggs, Dijon Potato Salad,  
Marinated Green Beans & Tomato on Mixed Greens  
With Seared Pepper Crusted Tuna or Steak - \$9.75

### **Cashew Noodles \$9.00**

Red Curry Marinated Grilled Chicken or Tempeh  
Thin Noodles with Julienne Vegetables, Fresh Herbs  
Scallion & Sunflower Seeds tossed with Ginger Honey Scallion Dressing

### **Salad Plate \$8.50**

Chicken Salad or Tuna Salad with  
Mixed Greens, Tomatoes, Cucumbers, Boiled Egg  
With Vinaigrette or Buttermilk Ranch

### **Roasted Lemon Harrissa Hummus Plate - \$8.50**

Mixed Greens with Tomatoes, Cucumbers, Crisp Vegetables, Olives, Pita & Tzatziki Sauce

All menu prices are subject to NC Sales Tax.

## **Working Lunch Buffets**

**30 person minimum at McKimmon Center  
Please order at least 10 of each Sandwich Variety.**

**All Working Lunch Buffets include Two Salads, Zapps Chips  
Iced Tea & Bite Sized Dessert Tray**

**Deli Spread - \$10.50**

**Special selection of fine meats & cheeses**

*Selection of meats & cheeses varies according to availability & customer preferences  
NC pasture raised meats, salamis, cold cuts & cheeses are available at additional charge*

**Lettuce, Cucumbers, Olives, Banana Peppers, Kalamata Olives  
And always Local Tomatoes either Greenhouse grown or Field ripened  
With Fresh Breads and individual condiment packs**

**Sandwich Basket - \$11.00**

**A variety of sandwiches wrapped in halves.**

**Choose from our box lunch sandwich menu or let us choose our most popular**

### **Salad Choices**

**Roasted Tomato Basil & Grilled Vegetable Pasta, Moroccan Three Grain Salad  
Creole Potato Salad, New Potato Herb Vinaigrette, Tabbouli,  
Mixed Greens, Fresh Fruit, Broccoli Salad, Greek Tomato Cucumber Salad**

**We can add Herb Poached Chicken Salad, Southern Style Chicken Salad  
or Lemon Herb Tuna Salad for \$1.50 per person**

**We can add a delicious soup to your menu.**

**Soup \$2.50 (must order for entire group)**

**Tomato Corn Chowder, Potato Poblano with Cheddar,  
Creamy Clam Chowder, Indian spiced Lentil  
Creamy Broccoli, Chicken Orzo with Vegetables  
Give us a call to discuss our seasonal varieties.**

**All menu prices are subject to NC Sales Tax.**

## Southern Dinner Buffets

30 person minimum at McKimmon Center  
Includes Mixed Greens with Ranch & Vinaigrette  
Southern Bread Basket with Butter, Sweet & Unsweetened Iced Tea  
Buffet with One Entrée, 2 Sides, 1 Dessert - \$14.50  
Buffet with Two Entrées, 3 Sides, 1 Dessert - \$17.25  
*Prices are good for lunch or dinner at Mckimmon Center*

### Entrées

Soft Bread Crumb & Herb Crusted Chicken with Tarragon Cream  
Smothered Chicken  
Barbecue Chicken with our House made sauce  
Wine Braised Chicken with Mushrooms & Sweet Onion  
Brown Sugar Ketchup Glazed Meatloaf  
Seared Steak au Poivre Bordelaise  
Deviled Crab Cakes with Tarragon Tartar Sauce (add \$2.00 per guest)  
Mustard Barbecue Salmon (market price for wild salmon)  
Shrimp Creole  
Hickory Smoked Pork Loin with Homemade Pineapple Chutney  
Abita Root Beer Glazed Pork Chops  
N.C. Hot Sausages with Peppers & Onions  
Hand Pulled Hickory Smoked Pork Barbecue  
with our Trio of House made Sauces

### Sides

Sautéed Seasonal Greens with Parmesan & Garlic  
French Green Beans with Lemon Butter & Toasted Almonds  
Snap Beans, Carrots & Peas with Fresh Thyme  
Parmesan Chive Mashed Potato  
Sharp Cheddar Mac & Cheese  
Warm Creole Potatoes with Green Onion Dressing  
Two Potato Gratin  
New Potatoes with Parsley, Scallion & Black Pepper Butter  
Corn Pudding  
Wide Noodles with Butter & Herbs  
Cheddar Crusted Zucchini Casserole  
Slow Cooked Squash & Onion  
Lemon Parsley Brown Texmati Rice  
Succotash Carolina Style (Lima Beans, Corn, Sweet Onion & Tomato)

### Desserts

Sweet Potato Pound Cake  
Pig Picking Cup Cakes  
Butter Pound Cake with Seasonal Fruit  
Lemon Chess Pie Squares  
Bananas Foster Bread Pudding with Banana Rum Sauce  
Orange Chocolate Chip Cake  
Coconut Chess Pie, Sweet Potato Pie  
Chocolate Cream Pie  
Blueberry Crunch  
Blackberry, Apple or Peach Cobbler  
A Variety of Our House made Bite Sized Dessert Bars & Cookie

All menu prices are subject to NC Sales Tax.

## Asian Style Buffets

**Minimum of 30 Guests at Mckimmon Center**  
*Prices are for lunch or dinner at McKimmon Center*

**Includes Mixed Greens with Ginger Dressing & Vinaigrette and Iced Tea**

**Choose One Entrée and Two Accompaniments - \$13.50**  
**Choose Two Entrees and Two Accompaniments – \$15.95**

### *Entrées*

#### **Mango Sweet & Sour Chicken**

Strips of Grilled Marinated Chicken  
Tossed with Black & White Sesame Seeds, Scallions and Tangy Sauce

#### **Pepper Steak**

Angus Tenderloin Tips stir-fried with Spring Onions, Celery  
Roasted Garlic, Red Peppers & Snow Peas

#### **Mongolian Pork**

Roasted Pork Loin with Honey-Hoisin Glaze, Red Chili, Garlic, Scallions

#### **Singapore Shrimp**

Stir-fried with mixed vegetables, Singapore Style curry sauce & Rice Noodles

#### **Miso Honey Lacquered Salmon**

with Shiitake Mushrooms & Spring Onions

### *Accompaniments*

#### **Vegetable Fried Rice**

#### **Green Beans**

*Stir-fried with Tomato, Ginger and Garlic*

#### **Broccoli & Mushrooms**

*Stir-fried with Orange Soy Sauce*

#### **Miso Glazed Grilled Vegetables**

*Seasonal Vegetables, grilled and finished with savory glaze*

#### **Cashew Noodles**

*Noodles tossed with Rainbow Vegetables, Scallion Ginger Vinaigrette and Roasted Cashews. Served at Room Temperature*

#### **Brown Basmati Rice with Tamari Butter**

### **Desserts**

**Double Gingerbread Squares with Lemon Scented Cream**

**Pound Cake with Tropical Fruit Salsa**

**Ginger Honey Shortcakes with Seasonal fruit**

**A Variety of Our House made Bite Sized Dessert Bars & Cookies**

**All menu prices are subject to NC Sales Tax.**

## Italian Buffets

**30 person minimum at McKimmon Center**

*Prices are for Lunch or Dinner at McKimmon Center*

**Includes Mixed Greens with Vinaigrette & Ranch  
Sweet & Unsweetened Iced Tea, Italian Bread Basket, Dessert**

### **Menu One \$11.50**

#### **Grilled Chicken Parmesan**

*Marinated Grilled Chicken Breast with a blend of Italian Cheeses  
Topped with House made Marinara Sauce*

#### **Market Pasta**

*An Assortment of Grilled Market Vegetables, Fresh Herbs, Arugula,  
Spinach, Fresh Garlic, Extra Virgin Olive Oil,  
Parmigiano Reggiano & Pecorino Romano Cheeses*

### **Menu Two - \$12.00**

#### **Grilled Lemon Thyme Chicken**

#### **Stuffed Shells**

*Jumbo shells with a blend of Ricotta & Parmesan with Smoked Tomato Cream  
Sautéed Zucchini, Peppers & Sweet Onions*

### **Menu Three – 12.00**

#### **Hunters Chicken**

*Boneless Breasts & Thighs simmered in Red Wine Tomato Sauce  
With Garlic, Mushrooms, Shallots & Thyme*

#### **Parmesan Herb Risotto**

**Fresh Green Beans with Lemon Butter**

### **Menu Four \$14.50**

**Grilled Sweet & Hot Italian Sausages with Peppers & Onions  
Parmesan Crusted Chicken with Roasted Tomato & Fresh Basil  
Baked Penne with Four Cheeses  
Garlicky Seasonal Greens**

### **Menu Five \$13.50**

#### **Balsamic Glazed Airline Chicken Breast**

#### **Tortelloni Primavera**

*Roasted Roma Tomatoes, Seasonal Vegetables, Fresh Herb Sauce  
Lemon Broccoli Salad with Raisins & Pine nuts*

### **Desserts**

#### **Tiramisu**

#### **Chocolate Marquis**

**Vanilla Cheesecake with Raspberry Sauce**

**A Variety of Our House made Bite Sized Dessert Bars & Cookies**

**All menu prices are subject to NC Sales Tax.**

**Mexican – Southwestern Buffets**

**30 person minimum at McKimmon Center**

*Prices are for Lunch or Dinner at McKimmon Center*

**Each Buffet comes with your choice of our Special Desserts & Iced Tea**

**Southwestern Style - \$13.50**

**Chicken Al Carbon with Orange Cilantro Salsa**

**Black Bean Ravioli**

**With Smoked Tomato Sauce & Manchego Cheese**

**Seared Corn & Zucchini with Green Chiles**

**Southwest Caesar Salad**

**Make your own Tostada \$12.50**

**(add barbecue shrimp or Spiced Ground Beef additional \$2.00pp)**

**Crispy Corn Tortilla with an Assortment of Toppings:**

**Grilled Chile Lime Marinated Chicken, Vegetarian Refried Beans**

**Grated Queso Fresco, Pico de Gallo,**

**Grilled Onions, Jalapenos, Guacamole, Shredded Lettuce**

**Green Chile Rice & Corn Casserole**

**Mixed Green Salad with Ranch & Citrus Vinaigrette**

**Tex –Mex \$13.50**

**Seared Flank Steak with Chile Spiced Vegetables**

**Grilled Vegetable & Queso Fresca Quesadillas**

**Spanish Rice**

**Mixed Green Salad with Ranch & Citrus Vinaigrette**

**New Mexican Barbecue \$16.00**

**Carne Adobado – New Mexican, Marinated, Smoked Pulled Pork**

**Grilled Marinated Chicken with Tomato Avocado & Corn Salsa**

**Drunken Pinto Beans with Cilantro & Bacon**

**Mashed Potatoes with Cheddar & Poblanos**

**Southwest Slaw with Lime Cumin Vinaigrette**

**Honey Buttermilk Cornbread**

**Desserts**

**Guava Flan**

**Tres Leches Cake**

**Chocolate Dipped Mexican Brownies**

**Capriotoda with Cajeta Sauce**

**(Mexican Bread Pudding with Apples, Cream Cheese & Caramel Sauce)**

**A Variety of Our House made Bite Sized Dessert Bars & Cookies**

**All menu prices are subject to NC Sales Tax.**

**Reception Menus**

***Minimum of 40 Guests at Mckimmon Center, Reception Time 1 ½ hours***

**Southern Table \$12.50 per guest**

***A light reception with Southern flair***

**Sweet Potato Biscuits with Ham & Pepper Jelly**

**Smoked Chicken Pate  
Crackers & Crisp Vegetable Sticks**

**Pimiento Cheese Fondue  
Focaccia Crisps & Fritos**

**K.Seans Deviled Eggs,**

**Gingered Pecans**

**Chocolate Dipped Brownie Truffles**

**Grazing Menu \$13.00 per guest**

***This menu is healthy & fun with Mediterranean flavor***

**Feta, Parmesan Phyllo Cigars**

**Greek Meatballs with Spiced Tomato Sauce**

**Lemon Thyme Chicken Bites with Tzatziki Sauce**

**Roasted Lemon Harissa Hummus  
Accompanied by Pita, Flatbread & Colorful Vegetables**

**Olive Oil Roasted Almonds with Rosemary and Sea Salt**

**Walnut Coconut triangles**

**Dinner by the Bite \$15.50 per guest**

***This menu is perfect for those groups who want something substantial for their reception***

**Chilled Spiced Jumbo Shrimp  
Served with Lemon Herb Cocktail Sauce**

**Rosemary Garlic Beef Tenderloin Skewers  
With Mushroom, Peppers & Onion**

**Carolina Blue Crab Dip with Focaccia Crisps**

**Blue Cheese Walnut Torte, Danish Havarti  
Abbeydale Double Gloucester with Chive  
With Fruit Garnish, Breads, Flatbreads & Crackers**

**Bite Sized Dessert Tray**

**All menu prices are subject to NC Sales Tax.**

**Beverages by the Gallon**  
Iced Tea - \$10.00  
Lemonade - \$12.00  
Strawberry Lemonade \$12.50  
Fruit Tea Punch \$12.50

**Bottled or Canned Beverages**  
San Benedetto Sparkling or Still Water (1Liter) -\$4.00  
Individual Bottled Water - \$1.50  
Individual Canned Sodas - \$2.00  
Individual Orangina Bottles \$3.00

**Coffee bar featuring Counter Culture's Lip Service Blend**  
With Sweeteners, Half & Half, Low fat Milk  
Available for 30 or more guests  
With Glass Mugs \$3.00 guest, Disposable Cups \$2.50 per guest  
Hot Tea set up also available

### **Wines**

**We have an ever changing variety of Wines & Sangrias Please call for our current list.**

**Bartender fee \$35.00 per hour with three hour minimum including set up and clean up**

**A large variety of wine glasses are available for rent or we can supply biodegradable plastic.**