



*The Alternative to
the Ordinary*

Neomonde Bakery & Deli

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**Catering menu for
Jane S. McKimmon Center**

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INTRODUCTION

Neomonde's Catering dishes are great alternatives to greasy fried foods and unhealthy processed meats and cheeses. Our vegetables are hand picked from the Farmers' Market. We only use the healthiest oils: Olive oil for all our salads and dips, and Canola Oil for sautéing. Call us for your next event to experience the alternative to the ordinary.

For over 20 years, Neomonde Baking Company has proudly served our customers as a purveyor of fine pita breads, French breads, specialty breads and Lebanese/Mediterranean cuisine. Our uncompromising commitment to excellence is deeply rooted in tradition and family.

Neomonde Baking Company was founded by the Saleh brothers, Samir ("Sam"), Joseph ("Joe"), and Mounir, who came to America from the mountainous region of northern Lebanon. Growing up in a close-knit, loving family, the brothers learned an appreciation for traditional values - including their mother's homemade bread. She baked her bread fresh daily, and its texture and delicious taste made every meal a celebration. It was a bread of life and the soul.

When the brothers moved to Raleigh, North Carolina, and opened their bakery in 1977, it was their goal to bake Lebanese bread just like their mother had made it. Neomonde, which means "new world," seemed like the perfect name for their new business.

Today, Neomonde Baking Company has grown into a thriving success, renowned for the exquisite flavor of our breads. Our approach involves using simple, natural ingredients of the finest variety, prepared in strict accordance with traditional baking methods, resulting in a truly distinctive level of authenticity. Everything the Saleh brothers sell must be as good as what they would make for their own family. They consider this their responsibility as ambassadors of their country and their culture - to provide nothing less than the best of the best.

Terms and Conditions

To use our services:

Please contact us as early as possible in order to insure availability for your date of event. We will do our best to cater any last minute order, but we will not guarantee the availability of all our menu selections.

Cancellations:

A 72-hour cancellation notice prior to the event will be accepted with no charge if cancelled within 48 hours. Cancellations after this time will result in a 50% charge to cover our food and labor costs of the event. Cancellations due to inclement weather will result in no charge if cancelled within 48 hours. However, if the event is not rescheduled, a cancellation fee of 25% of the estimated cost of the event will be assessed.

Inclement Weather Policy:

In the extreme rare event the University officially closes during adverse weather or threat of impeding 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 48-hour time period, they will be billed 35% of the estimated cost. All other scenarios will revert to the normal cancellation policy noted in the menu.

Guarantees:

A guaranteed number of guests is required 48 hours prior to the event date. No decrease will be accepted 48 hours before the date of the event. We will accept any increase received 48 hours before the event, but will not guarantee the availability of every item/food added to the previous order.

Billing:

We accept MasterCard, Visa, American Express, Discover, Cash or Checks. No more than a 50% deposit may be required for groups over 100 people. All invoices are due the day of event unless prior payment arrangements are made. Invoices turned into NCSU accounting or the State of NC will be due 30 days from the event.

Food Handling Policy:

Due to food handling rules and NC health department regulations, any food not consumed shall not be removed by the customers and must remain the property of Neomonde catering.

Staff Allowance:

All buffets prices are based on a 1-1/2 hour time frame, additional time charged at a rate of \$1.00 per person per hour. All meals are ready to serve 15 minutes prior to catering start time.

Service:

We provide white linens for buffet serving tables at no additional cost. Additional linens are available for \$10 per linen. China and silverware are available for an additional fee of \$4.00 per person.

Alcohol Policy:

We do not provide or serve alcoholic beverages at the McKimmon Center.

Tax:

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

Gourmet Boxed Lunches or Sampler Platters

(All pricing is based on a time frame of 1-1/2 hours
and a minimum of 40 people)

Boxed lunches are served with a choice of sandwich, two salads, dessert, ice tea and water. Prices include disposable plates and cups, plastic-ware and napkins.

Sampler Platters are served with ice tea and water. The dessert choice for boxed lunches is walnut baklava. Coffee and/or Canned Soda products are available at an additional cost of \$1.00 per person.

Sandwiches and Wraps:

- **Beef and Lamb Shawarma:** Thinly sliced meats, marinated in seven spices & topped with Tomatoes, Onions, Pickles and Lemon Tahini dressing \$9.95
- **Chicken Shawarma:** Grilled slices of Chicken with Garlic paste, topped with Tomatoes, Pickles & Lemon Tahini sauce \$9.95
- **Chicken Wrap:** Grilled marinated Chicken breast, with Spinach, Tomatoes and Feta Cheese \$8.95
- **Vegetable Wrap:** Grilled seasonal Vegetables with Feta Cheese \$8.95
- **Smoked Turkey Wrap** \$8.95
- **Roast Beef Sandwich** \$8.95

Boxed Lunch Sandwich Specials:

- **Falafel Sandwich (veggie patty):** With Lettuce, Tomato, Pickles, Banana Peppers and Tahini Sauce. \$9.99
- **Cold Cut Sandwich:** Turkey or Ham with Cheese, Lettuce, Tomato, Mustard or Mayo. \$9.99

Salad choices: (Choose 2 for boxed lunch orders)

- **Potato Salad**
- **Fatoush** (tomato and green pepper salad)
- **Pasta Salad**
- **Mediterranean Cabbage Salad**
- **Hummus** (chickpea and tahini dip)
- **Labneh** (yogurt)

Sampler Platter: Stuffed Grape Leaves, Tabouli, Hummus and Baba Ghanouj \$9.99
(Dessert selections available for additional cost- call for custom platter).

Sales Tax not included.

Lunch Buffet

(All pricing is based on a time frame of 1-1/2 hours
and a minimum of 40 people)

*Lunch Buffet is served with your choice of two Salads, one Meat entrée, one
Vegetable, and dessert. \$9.50 per person*

All buffet meals include ice tea and water. Prices include placemats and paper products; plates, cups, plastic-ware and napkins. Coffee and/or Canned Soda products are available at an additional cost of \$1.00 per person.

China and silverware available for an extra cost of \$4.00 per person.

Salads & Dips:

- House Salad
- Mediterranean Cabbage Salad
- Potato Salad
- Tabouli (Parsley, Tomato, Onion and Mint Salad)
- Pasta Salad
- Cucumber, Yogurt & Mint Salad
- Hummus
- Baba Ghanouj (Eggplant and Tahini Dip)

Meat Entrees:

- Chicken & Rice with Spices and Nuts
- Mediterranean Meatballs and Potatoes
- Curry Chicken Stew with Vegetables
- Kafta or Chicken Kabobs over Rice
- Chicken with Roasted Potatoes, Garlic and Lemon sauce

Vegetable Entrees and Sides:

- Mjadarah (Lentil and Rice stew)
- Grilled Vegetables
- Okra and Tomato Sauce
- Cabbage Delight with Cracked Wheat
- Zucchini and Yellow Squash

Desserts:

An assortment of our Gourmet Pastries that includes Pistachio Baklava, Walnut Baklava, Birds Nest, Lady Finger, Namoura and more...

Sales Tax not included.

Dinner Buffet

(All pricing is based on a time frame of 2 hours
and a minimum of 40 people)

*Dinner Buffet is served with your choice of two salads, two meat entrees,
two vegetable entrees and dessert \$11.95 per person*

All buffet meals include ice tea and water. Prices include placemats and paper products; plates, cups, plastic-ware and napkins. Coffee and/or Canned Soda products are available at an additional cost of \$1.00 per person.

China and silverware available for an extra cost of \$4.00 per person.

Salads & Dips:

- House Salad
- Mediterranean Cabbage Salad
- Potato Salad
- Tabouli (Parsley, Tomato, Onion and Mint Salad)
- Pasta Salad
- Cucumber, Yogurt & Mint Salad
- Hummus
- Baba Ghanouj (Eggplant and Tahini Dip)

Meat Entrees:

- Chicken & Rice with Spices and Nuts
- Mediterranean Meatballs and Potatoes
- Curry Chicken Stew with Vegetables
- Kafta or Chicken Kabobs over Rice
- Chicken with Roasted Potatoes, Garlic and Lemon sauce

Vegetable Entrees and Sides:

- Mjadarah (Lentil and Rice stew)
- Grilled Vegetables
- Okra and Tomato Sauce
- Cabbage Delight with Cracked Wheat
- Zucchini and Yellow Squash

Desserts

An assortment of our Gourmet Pastries that includes Pistachio Baklava, Walnut Baklava, Birds Nest, Lady Finger, Namoura and more...

Sales Tax not included.

Platters for Receptions

(All pricing is based on a time frame of 1-1/2 hours
and a minimum of 40 people)

All Platters are served with ice tea, coffee and water. Paper plates, napkins, and plastic-ware are included. If china and silverware are requested, there will be an additional charge of \$4.00 per person. Canned sodas and Bottled Water available for additional \$1.00 per person.

Neomonde Platter

\$8.50 per person

Falafel, Baba Ghanouj, Kibbeh, Hummus, Feta Cheese, Tabouli, Olives, Stuffed Grape Leaves and Pita Bread

Grilled Vegetable Platter

\$7.50 per person

An Assortment of Grilled Vegetables, served with our special Lebanese Yogurt Dip, Hummus and Pita Bread

Meat and Cheese Platter

\$10.95 per person

An assortment of Smoked Turkey, Roast Beef, Grilled Chicken, Ham, Salami and Sliced Cheeses. Served with Pita bread

Fruit Platter

\$4.95 per person

An assortment of seasonal Fruit from the Farmers' Market, served with yogurt dip

Crudite Platter

\$5.95 per person

An array of Fresh seasonal Vegetables from the Farmers' Market, served with Tatziki, Baba Ghanouj or Hummus dip

Dessert Platter

\$ 2.50 per person

An assortment of our Gourmet Pastries

Sales Tax not included.