



McKimmon Center Menu

August 1, 2009 - July 31, 2010



Premiere Catering & Events
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We introduce you to **Premiere Catering & Events...**

You have an unlimited array of choices for every aspect of your very special event - from the menu to the music to the decor. One of the first and most important decisions you will make in your event planning process is selecting a caterer.

We, at **Premiere Catering** want to make your personal vision a reality. Our experienced event planners are dedicated to working directly with you and everyone involved creating an unforgettable experience that's uniquely yours. Combined, our team has more than a century of experience creating spectacular events. From your initial inquiry to the moment the last guest departs, we will be there to manage every aspect.

Food is at the core of what we do. We carefully select only the best ingredients and customize your menu to reflect your personal style and character. No menu detail is ever too small. Our trained chefs are dedicated to providing you and your guests with a meal to remember. Whether it be a business style luncheon delivery, a casual buffet reception or an elegant formal dinner, your menu will be designed with flair and prepared with skill.

Service is of the utmost importance to us...from our chef's to our servers to our bartenders, they share one common goal: Anticipate your every need and exceed your every expectation, ultimately insuring your day's true success.

Event Planning is not only our profession but also our passion. We can think of nothing greater than to be a part of such a special day for you, your colleagues, your family and all of your guests. At Premiere Catering we not only create an event, we create an experience. We feel a great responsibility to provide as much information as possible to truly make your life easier and your event more successful. As a full service event planning company, we can take care of every detail; personalized budgeting sessions, creating customized invitations, arranging transportation, floral designs, rentals, event design and of course, catering! Our seasoned planning professionals will guide through your entire process until you depart from your event feeling like a guest at your own party!

Thank you for choosing Premiere Catering & Events!



Creating Events. Creating Experiences

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**please note that as a custom caterer, we are pleased to design a menu that suits the needs, style, theme and feel of your event. Please speak with your Premiere Catering Event Coordinator for details.*

Policies & Procedures

Booking:

Please contact Heather Irvin at 919-423-0691 or heather@premiere-catering.com to check for your date availability and begin the proposal process.

To ensure a successful event, please reserve your date as soon as possible. We require all events to be booked five days in advance (including menu choices and number of guests). Your number of guests must be confirmed at least 48 hours in advance (Monday - Friday) prior to your event.

For large parties over 100 guests, we require menu choices confirmed two weeks prior to your event.

Guarantee Policy:

In order to accurately prepare for your event, we ask that you provide the guaranteed number of guests by 12 p.m. ten business days before your scheduled event. Saturday and Sunday events must be finalized before 12 p.m. on Monday. Food quantities, service items and billings will be based on this number. We will make every effort to accommodate changes after this final count is set; however, we cannot guarantee availability of all items, and additional charges may apply.

Cancellation Policy:

An event may be cancelled with no charges up to ten days prior to the event. Cancellation of services made less than five days prior to the event may be charged in full. Events cancelled with less than the required notice will be assessed charges based on costs incurred.

Inclement Weather Policy:

In the extreme rare event the University officially closes during adverse weather, or 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 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.

Liability:

In accordance with the NC Health Department regulations, any leftover food will remain the property of the caterer and under law must be disposed of by the caterer and cannot be removed by the client.

Service Charges:

All menus include basic service with a 1.5 hour time limit. Additional time is charged at a rate of \$1.50 per person per hour or part thereof for groups under \$100 and \$1.00 per person for groups over 100.

Additional staffing may be suggested depending on event needs and circumstances.

Alcoholic Beverages:

We are also happy to serve beer, wine, or liquor provided by the client. There is a \$2 per guest corkage fee for beer and wine service which does not include your bartender. There is a \$4.50 per guest Full Bar Set Up fee which includes all mixers, garnishes, and ice.

Bartenders will be provided for events with beer, wine, and liquor service through Premiere Catering & Events without exception at a rate of \$30 per bartender per hour.

Billing:

A 50% non refundable deposit is required upon date reservation for events exceeding 100 guests. Balance is due the day of the function unless other arrangements have been made and approved through Premiere Catering & Events.

China, Glassware & Flatware

Basic white china, glassware, and flatware is available for an additional \$4 per guest.

Availability of Products:

Premiere Catering & Events makes every effort to maintain the availability of products listed on the menu, however there may be instances when items are discontinued by the manufacturer or distributor without notice. Clients will be informed of any changes immediately.

Event Times:

Catering events are sometimes planned in conjunction with meetings or seminars that vary length of time. Please discuss all event details with our staff so we can recommend the best service options to accommodate your needs.

Event Set Up:

Event set up required by Premiere Catering Staff will be reflected in the staffing portion of your proposal based upon length of time necessary to execute the set up.

White floor length linens will be provided at no additional cost for food and beverage tables. Additional white floor length linens for guest and accent tables can be provided for an additional \$14.50 per table.

Upgraded linens based upon size, style, patterns, and material are available upon request for your special event.

Special Services:

Premiere Catering & Events offers full service planning and décor services. Please speak with your event coordinator for full details and pricing.

Continental Breakfast Buffet

To be served with Disposable Plates, Flatware, Cups, and Napkins
Minimum 30 guests. Available Saturday and Sunday ONLY

1.5 hour time frame

(Basic Glassware and China may be substituted for an additional charge of \$4 per person)

Choice of 2 Breads, 1 Side, with Coffee and Condiments: \$9/guest

Choice of 3 Breads, 2 Sides, with Coffee and Condiments: \$11.50/guest

Breads:

Assorted Bagels with Cream Cheese
Assorted Danishes
Assorted Muffins
Coffee Cake
Cinnamon Rolls
Carrot Cake with Cream Cheese Frosting
Buttermilk Biscuits with Butter

Sides:

Seasonal Fruit Display with Honey Yogurt Dip
Seasonal Whole Fruit
Maple Oatmeal
Southern Style Cheddar Grits
Assorted Yogurt Cups

Executive Breakfast Buffet

To be served with Disposable Plates, Flatware, Cups, and Napkins
Minimum 30 guests. Available Monday through Sunday.

1.5 hour time frame

(Glassware and China may be substituted for an additional charge of \$3 per guest)

Choice of 2 Breads, 1 Entree, 1 Meat, 1 Side, with Coffee and Condiments: \$12.95/guest

Choice of 2 Breads, 2 Entrees, 2 Meats, 2 Sides, with Coffee and Condiments: \$14.95/guest

Breads:

(Add Assorted Jams and Spreads for \$.50/guest)
Assorted Bagels with Cream Cheese
Assorted Danishes
Assorted Muffins
Coffee Cake
Cinnamon Rolls
Carrot Cake with Cream Cheese Frosting
Buttermilk Biscuits with Butter
French Toast
Pancakes with Maple Syrup
Croissants
Fajita Frittata with Crème Fraiche

Sides:

Seasonal Fruit Display with Honey Yogurt Dip
Seasonal Whole Fruit
Maple Oatmeal
Southern Style Cheddar Grits
Assorted Yogurt Cups
Scrambled Eggs

Entrees:

Quiche Florentine
Sausage Patties with Country Gravy
Eggs Benedict Casserole

Meats:

Bacon
Ham
Country Ham
Sausage Links

Additional Beverages:

Assorted Juices \$2/guest
Hot Chocolate \$2/guest
Hot Water with Assorted Teas \$3/guest
Chai Tea \$3/guest



Signature Boxed Lunches

To be served in Bio-pack disposable boxes with Plastic Cutlery
Minimum 30 guests
Please order at least 10 of each sandwich variety.
Includes one hour service

Choice of 2 Sandwich options, 1 Side, 1 Dessert, with Iced Tea: \$10/guest
Choice of 3 Sandwich options, 2 Sides, 1 Dessert, with Iced Tea: \$12.25/guest
Choice of 2 Salad Options, 1 Side, 1 Dessert, with Iced Tea: \$11.25/guest

Sandwiches:

Please Choose White or Wheat. All Served with Lettuce, Tomato, and Kosher Dill Pickle Spear

Ham and Havarti
Turkey, Bacon, Ranch
Roast Beef and Cheddar
Classic Chicken Salad
Tuna Salad
Vegetarian Roasted Pepper and Portabella



Salads

Waldorf Chicken Salad
Chickpea and Feta Salad
Olive Oil Poached Tuna Salad
Orzo and Mint Salad
Two Potato Salad
Caprese Salad

Sides:

Assorted Chips and Pretzels
Mediterranean Pasta Salad
Classic Potato Salad
Cole Slaw
Whole Fresh Fruit
Fresh Fruit Toss
Garden Salad with Ranch or Balsamic Vinaigrette

Desserts:

Chocolate Chip Cookies
Fudge Brownie
Cheesecake Bites
Lemon Bars
Marbled Blondies

Sales tax not included in pricing

Premiere Boxed Lunches

To be served in Bio-pack disposable boxes with Plastic Cutlery
Minimum 30 guests.

Please order at least 10 of each sandwich variety.

Includes one hour service

Choice of 2 Sandwich options, 1 Side, 1 Dessert, with Iced Tea: \$13.25/guest

Choice of 3 Sandwich options, 2 Sides, 1 Dessert, with Iced Tea: \$14.95/guest

Sandwiches:

Deluxe Club

Ham, Turkey, Bacon, Provolone, Lettuce, Tomato, Avocado, Mayonnaise, Sunflower Wheat Bread

Chicken Caesar Wrap

Grilled Marinated Chicken, Romaine, Herbed Croutons, Caesar Dressing, Sundried Tomato Tortilla

Muffaletta

Ham, Genoa Salami, Provolone, Olive Tapenade, Ciabatta

Prime Rib

Boursin, Horseradish Aioli,

Veggie Delight Panini

Fire Roasted Peppers, Aubergine, Courgette, Hummus, Grilled Foccacia

Caprese

Roma Tomato, Basil, Mozzarella Bocconcini, Balsamic Vinaigrette, Whole Wheat Hoagie

Crabcake

(Add \$1.50/guest)

3oz Crabcake, Arugula, Chipotle Aioli, Kaiser Roll

Sides:

Couscous Salad with Dried Fruit and Mint

Pear and Radish Salad with Mesclun Greens Orange Walnut Vinaigrette

Orzo and Feta Salad

Caribbean Fruit Salad

Herb Potato Salad

Desserts:

Chocolate Chip Cookies

Fudge Brownies

Vanilla Bean Cheesecake Bites

Lemon Bars

Marbled Blondies

Deli Platters

All Platters served with assorted Rolls, Mustards, Mayonnaise, Lettuce, Tomatoes, Pickle Spears, one deli side item, and Iced Tea. *(Iced Water available upon request)*

Minimum 50 guests

Includes one hour service

Hoagie Heaven

\$12.50/guest

Smoked Turkey, Honey Tavern Ham, Roast Beef, Cheddar, Mozzarella, Swiss

Italian Dream

\$13.50/guest

Pastrami, Genoa Salami, Capicola Ham, Mortadella, Prosciutto, Mozzarella, Provolone

Carnegie

\$14.50/guest

Smoked Turkey, Honey Tavern Ham, Roast Beef, Pastrami, Genoa Salami, Capicola Ham, Mortadella, Prosciutto, Cheddar, Mozzarella, Swiss, Provolone

Deli Sides

Mediterranean Pasta Salad

Classic Potato Salad

Cole Slaw

Whole Fresh Fruit

Fresh Fruit Toss

Garden Salad with Ranch or Balsamic Vinaigrette (additional \$1.50)

Couscous Salad with Dried Fruit and Mint (additional \$1.50)

Orzo and Feta Salad (additional \$1.50)

Caribbean Fruit Salad (additional \$1.50)

Herb Potato Salad (additional \$1.50)

Beverages

Assorted 12oz Sodas \$1.95/guest

Southern Peach or Mint Tea \$2/guest

Lemonade \$1.50/guest

Raspberry Lemonade \$2/guest

Bottled Water \$1.50/guest

Sparkling Water \$2.25/guest

Signature Buffets

Served with assorted Dinner Rolls and Whipped Butter

For Dinner Buffets add \$3 per guest

Minimum 40 guests. Includes Premium Plasticware.

Includes 1.5 hours service

(Basic China can be substituted for \$4 per guest)

Choose 1 Salad, 1 Entree, 1 Sides, 1 Dessert, & Iced Tea: \$13.95/guest

Choose 1 Salad, 2 Entrees, 2 Sides, 1 Dessert, & Iced Tea \$15.95/guest

Entrees:

Blackened Chicken Pasta

Pecan Crusted Chicken with Spinach (add \$2)

Lemon Fried Picnic Chicken

Braised Chicken with White Wine and Mushrooms

Barbecue Baked Chicken

Prosciutto and Spinach Stuffed Chicken Breast (add \$2)

Bourbon Marinated Pork Loin with Jezebel Sauce

Pulled Pork BBQ

Applewood Smoked Pork Tenderloin (add \$3)

Herb Basted Turkey Breast with Gravy

Brown Sugar Glazed Meatloaf

Slow Roasted Beef with Autumn Root Vegetables

Chimichurri Flank Steak (add \$2)

Prime Rib with Au Jus (add \$3)

Beef Tenderloin with Rosemary Cocoa Sauce (add \$4)

Sautéed Shrimp and Grits with Bacon & Onions

Shrimp Scampi with Linguini (add \$2)

Herb Baked Salmon with Mustard and Thyme

Salmon En Croute (add \$2)

Pasta Primavera

Classic Lasagna



***additional selections and
customized menus available upon
request*

Sales tax not included in pricing

Sides

Roasted Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Potato Gratin
Wild Rice Pilaf
Sautéed Green Beans
Southern Sautéed Greens
Twisted Black Eyed Peas
Southern Succotash
Sautéed Vegetable Medley
Corn on the Cob
Steamed Jasmine Rice
Balsamic Glazed Seasonal Vegetables
Grilled Vegetables
Garden Salad with Assorted Dressings
Classic Caesar
Mediterranean Pasta Salad
Caprese Salad
Greek Salad
Wild Mushroom Risotto (add \$1.50)
Potato-Cauliflower Puree (add \$1.50)
Grilled Sweet Potatoes with Lime Vinaigrette (add \$1.50)
Roasted Eggplant Polenta (add \$1.50)

Desserts

Apple Pie
Pecan Pie
Blueberry, Apple, or Peach Cobbler
Jumbo Chocolate Chip Cookies
Tiramisu
Lemon Pound Cake with Fresh Fruit
Lemon or Pecan Squares

Hors d'oeuvre Reception Packages

Choose one of our Pre-Designed Packages

Minimum 50 guests.

Basic China/Glassware/Flatware can be added for \$3 per guest.

Includes 1.5 hours service.

On the Lighter Side

Fruit and Cheese Skewers
Crudités with Pesto Dip
Chicken Satays with peanut dip
Chipotle Meatballs
Crab Cakes with Chipotle Mayo
Breads and Spreads Display
\$16.95

A Moderate Southwest Nosh

Spicy Bacon Wrapped Shrimp
Caprese Skewers
Spinach and Feta Stuffed Mushrooms
Chorizo Empanadas
Chicken and Chipotle Quesadillas
Savory Fiesta Cheesecake with Crackers
Artichoke, Queso and Spinach Dip with tortillas
Cumin Roasted and Grilled Vegetable Platter
\$21.95



Mediterranean Escape

Chicken Saltimbocca on Crostini
Chickpea and Feta Salad Spoons
Breads and Spreads Display
Antipasto Display
Caprese Salad
Prosciutto and Spinach Stuffed Chicken Breast
Wild Mushroom Risotto
\$24.95

An Elegant Affair

Gazpacho Shooters
Beef Tenderloin Forks
Martini Salads
Carved Pork Loin with Petite Rolls
Vegetable Stack Small Plates
Cheesecake Martinis
\$26.95

Southern Charm

Petite Smithfield Ham Biscuits with Jezebel
Fried Green Tomato BLTs
Farmers Market Crudité with Pesto Dip
Southern Shrimp and Grits Station
Applewood Smoked Pork Tenderloin
Sweet Potato Puree
Southern Greens
\$28.95

A La Carte Hors D' Oeuvres

Minimum 50 pieces

Hot Hors D' Oeuvres

Baked Brie and Mushroom Pastries	\$1.50
Fried Green Tomato BLTs	\$2.00
Spanikopita	\$1.25
Stuffed Red Bliss Potatoes	\$1.50
Tomato Soup Shots with Grilled Cheese Wedges	\$2.00
Butternut Squash Bisque Shots	\$2.25
Stuffed Mushrooms with Spinach and Feta	\$1.75
Andouille Stuffed Mushrooms	\$1.50
Swedish Meatballs	\$1.25
Beef Satays with Mint and Sweet Chili Sauce	\$1.50
Petite Beef Wellington	\$1.75
Petite Cheeseburgers	\$2.25
Asian Chicken Satays	\$1.50
Chicken Saltimbocca on Crostini	\$1.75
Petite Crab Cakes with Chipotle Aioli	\$2.75
Herb Basted Grilled Shrimp Skewers	\$2.50
Bacon Wrapped Scallops	\$2.50
Petite Smithfield Ham Biscuits with Jezebel	\$1.50



Cold Hors D' Oeuvres

Fresh Fruit and Cheese Skewers	\$1.25
Caprese Skewers with Balsamic Reduction	\$1.50
Chickpea and Feta Salad Spoon	\$1.50
Mango Gazpacho Shots with Candied Ginger	\$2.00
Andalusian Gazpacho Shots	\$2.00
Chevre and Chutney Crostini	\$1.25
Hummus and Cilantro Crostini	\$1.25
Kalamata Olive Tapenade Crostini	\$1.25
Roasted Fingerling Potatoes with Crème Fraiche	\$1.75
Beef Tenderloin Crostini with Rosemary	\$1.75
Prosciutto Wrapped Melon	\$1.50
Tarragon Chicken Mousse Cups	\$1.50
Citrus Crab Salad Spoons	\$1.75
Tea Smoked Duck Crostini	\$2.00
Chilled Shrimp with Bloody Mary Shots	\$2.25
Smoked Salmon Canapé with Tarragon	\$2.00



A La Carte Displays and Platters

Mouthwatering Works of Art.

Seasonal Fruit with Domestic and Imported Cheeses

With Honey Yogurt Dip

\$110.00 (serves 50)

Farmers Market Crudité

With Pesto Dip

\$100.00 (serves \$50)

Grilled and Chilled Crudité

With Balsamic Gaze

\$125.00 (serves \$50)

Breads and Spreads

Toasted Baguette, Pita Points, and Foccacia with Hummus, Kalamata Olive Tapenade, Muhammara
Roasted Pepper-Walnut Spread, and Tomato-Basil Bruschetta Topping

\$175.00 (serves \$50)

Antipasto Display

Italian Meats and Cheeses with Fresh, Grilled, and Marinated Vegetables

\$200.00 (serves 50)

Chilled Seafood

Jumbo Shrimp, Shucked Oysters, Jonas Crab Claws, Smoked Salmon, Trout Dip, with Lemon Wedges,
Cocktail Sauce, Mignonette, and Icelandic Mustard

\$16.95/guest (minimum 100 guests)

Savory Cheesecakes

Our approach to a classic cheese display.

Choose from Pimento Cheese, Stilton & Pear, Mascarpone and Sundried Tomato, or Mexican style

\$95/each (serves 45)

Grilled and Chilled Skewers

An assortment of freshly grilled items such as balsamic glazed salmon, grilled and marinated vegetables,
mojo-marinated steak and a variety of dipping sauces

\$255.00 (serves 50)



Plated Full Service Lunches & Dinners

Minimum 60 guests

Includes two hours service

Basic China can be added for \$4 per guest

Packages include one entrée, one salad, one dessert and Iced Tea or Water

Beef

New York Strip Steak

Sautéed Zucchini, Duchess Potatoes, Rosemary Cocoa Sauce
\$31.95

Filet Mignon

Haricot Vert, Roquefort Gratin, Red Wine Glacé
\$34.00

Braised Beef Short Rib

Black Eyed Pea Succotash, Sherry Reduction
\$28.95

Prime Rib

Sautéed Seasonal Vegetables, Fingerlings, Au Jus
\$26.95

Chicken

Hazelnut Crusted Chicken Breast

Haricot Verts, Wild Mushroom Risotto, Chardonnay Crème
\$26.95

Red Wine Braised Chicken Thighs

Pearl Onions, Lardons, Roasted Potatoes, Red Wine Jus
\$23.95

Chevre Stuffed Airline Breast

Asparagus, Parsnip Puree, Honey Glace de Poulet
Smoked Pork Porterhouse
\$28.95

Grilled Balsamic Glazed Chicken

Apple Radicchio Slaw, Wild Rice Pilaf
\$25.95

Vegetarian

Vegetable Stack

Zucchini, Squash, Aubergine, Portobello, Chili Infused Couscous
\$25.95

Foraged Mushroom Risotto

Portobello, Shitake, French Trumpets, Morels
\$26.95

Vegetable Paella

Tomatoes, Mushrooms, Haricot Verts, Saffron
\$23.95

Sales tax not included in pricing

Pork

Pork Tenderloin Roulade

Roasted Chilies, Ricotta, Apple Risotto, Balsamic Reduction
\$28.95

8oz Pork Chop

Cider Braised Radicchio, Sweet Potato Puree, Green Tomato
Chutney
\$27.00

Baby Back Ribs

Brown Sugar Apricot Glaze, Bok Choy Slaw, Celeriac
\$25.95

Smoked Pork Porterhouse

Lemon Sage Couscous, Asparagus, Cherry Port Vinaigrette
\$ 31.95

Seafood

Salmon En Croute

Crab Stuffing, Spinach, Hollandaise
\$25.95

Tilapia

Wilted Mixed Greens, Butternut Risotto, Maple Butter
\$21.95

Halibut

Sage Gnocchi, Shitakes, Fava Puree, Brown Butter
\$29.95

Grilled Swordfish

Balsamic Reduction, Roasted Potatoes, Tomato Basil Relish
\$23.95



Duet Plates

Petite Filet Mignon & Crab Cake

Roasted Garlic Mashed Potatoes, Rosemary Cocoa Sauce
Wilted Spinach, Saffron Aioli
\$43.95

Hanger Steak & Muhammara Stuffed Chicken Breast

Green Peppercorn Demi, Potato Gratin
Haricot Verts, Chili Lime Vinaigrette
\$36.95

Grilled Atlantic Salmon & NY Strip Steak

Caramelized Onion Polenta Cake, Beet Butter
Tempura Courgettes, Foraged Mushroom Vinaigrette
\$34.95

First Course Selections

Choose One

Premiere House Salad

Spinach Salad

With red onion, bacon, and bleu cheese

Caesar Salad

Hearts of Romaine, Focaccia Croutons, Parmesan, Caesar Dressing

Mixed Greens

Sliced Apples, Walnuts, Goat's Cheese Truffle, Citrus Champagne Vinaigrette

Caprese Salad

Heirloom Tomatoes, Mozzarella Bocconcini, Basil, Balsamic Reduction

Dessert Selection

Choose one

Cheesecake with Fresh Fruit

Chocolate Cake with Ganache and Whipped Cream

Pound Cake with Fresh Fruit

Lemon Layer Cake

Dark Chocolate Brownie

Pumpkin Pie

Pecan Pie

Apple Pie

Decadent Desserts

These desserts can be added to your special function for an additional cost per guest.

Flourless Chocolate Torte

Raspberry Coulis, White Chocolate Citrus Ganache
\$5

Tiramisu

Fresh Berries, Rum Caramel
\$4

Watermelon Sorbet

Pickled Melon Rind, Sherry-Ginger Gastrique
\$4

Pumpkin Crème Catalan

Turbinado Sugar, Chocolate Tuille
\$3

Strawberry Banana Fool

Fresh strawberries and bananas, moist yellow cake,
vanilla custard, whipped cream.
\$3

Cheesecake Martinis

Pumpkin, Marbled or Traditional
\$3

Imported Belgium Chocolate covered Cookies

\$1.75/each

Chocolate Covered Strawberries

\$2

Petite Tarts

(Pecan, Lemon, Fruit Custard)
\$1.50/each

Raspberry Chocolate Mousse Cups

1.25/each

Mini Éclairs

\$1.25/each

Assorted Petitfores

\$3/each

Vanilla Bean Cheesecakes Lollipops

\$2.50/each

Espresso Chocolate Mousse

\$4



