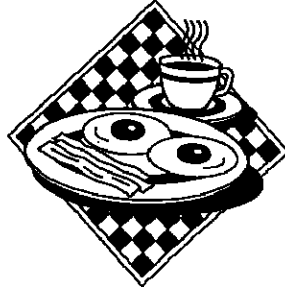


Rick's
Diner
& Catering Co.



Catering Menu
For McKimmon Center only
August 1, 2009 – July 31, 2010

Welcome and thank you for inquiring about Rick's Catering. We look forward to serving you. Whether you are planning a Business Meeting, or any other Special Occasion we are here to help!

Rick's Diner & Catering
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Special Information & Event Standards

Guarantee Participate Count Policy:

The estimated guarantee for the number of participants attending an event is needed a minimum of 5 full business days prior to the event. The guarantee may be changed up to 48 hours (Monday–Friday) in advance of the event, but can't 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. **An additional charge of \$25.00 dollars will be charged on groups under 30 guests.**

Billing:

All payments are due the day of the event, unless prior arrangements have been made. We accept cash, checks, and all major credit cards.

Cancellations:

An event may be canceled with no charge up the 1 week prior to the event. Cancellations made after this time will be charge 25% of the total bill. Any cancellations within 72 hours of the event will be charge the full amount of projected bill. Cancellations due to inclement weather incur no extra charge if event is rescheduled.

Decorations:

Flower arrangements, candles, centerpiece, etc. can be arranged by our staff for an additional charge.

Wait staff:

We have a great catering staff available for table service & assisting to all your catering needs. If bartenders or wait staff are needed there will be an additional charge of \$18 per hour per server/bartender with minimum of 2 hours. Carvers are \$25.00 per hour with a minimum of 2 hours. Bartenders are needed anytime alcohol is served. No cash bars or kegs permitted at NC State McKimmon Center.

China & Linen:

Basic charge is an extra \$6.00 per person for china, silverware and cloth napkins. Basic charge for tablecloths is \$20.00 per linen. Please let our catering staff know of any special needs you may have.

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 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.

Food Handling Policy:

In accordance with NC Health Department regulations, 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.

Staff Allowance Policy:

All buffet prices are based on 2 hour time frame, additional time charged at a rate of \$1.00 per person per hour for groups under 100 and \$.50 for groups over 100. All meals will be ready to serve 15 minutes prior to event start time.

Breakfast Catering

(Available Monday-Sunday)

Minimum of 30 guests & Minimum 1.5 Hours Time Frame

Scrambled Eggs (2 per person)
Hash browns or Grits
Bacon or Sausage
Biscuits
Coffee
\$7.95 per person

Pancakes (2 per person)
Scrambled Eggs
Sausage or Bacon
Coffee
\$ 9.75 per person

Daily selection of quiche
Fresh Fruit Salad
Assorted Muffins
Coffee
\$9.75 per person

Scrambled Eggs
Country Ham or Virginia ham
Hash browns or Grits
Biscuits
Coffee
\$9.95 per person

Assorted Breakfast Biscuits and Croissants
Assorted Pastries
Fresh Fruit Salad
Coffee
\$8.50 per person

Add Bottled Juice for an additional \$1.00 per person
Add Sausage Gravy for an additional \$1.50 per person

All breakfast catering includes the necessary condiments (ketchup, creamers, sugar, butter, jelly, etc.) and equipment. We will also provide all disposable ware and utensils needed for service.

Prices do not include sales tax

Boxed lunches
Minimum of 30 Guest & One Hour Time Frame
\$ 9.75 per person

All boxed lunches include necessary utensils and condiments

Sandwiches: (Choose 2 Sides and 1 Dessert)

Bread Choices – Kaiser, White, Wheat, Sourdough, Hoagie Roll or Croissant.

Oven Roasted Turkey and Cheddar
Virginia Baked Ham and Swiss
Roast Beef, Roasted Red Peppers, Provolone, Horseradish Mayonnaise
Grilled Vegetables and hummus on pita
Tuna Salad
Traditional Chicken Salad
Tarragon Chicken Salad
Grilled Chicken Breast
Vegetarian - Sprouts, Avocado, Tomatoes, Cucumbers, Mixed Greens, Mushrooms and Shaved Red Onions
Italian- Ham, Salami, Provolone, Lettuce, Tomato, Onion, Oregano, Oil & Vinegar
Mediterranean - Oven Roasted Turkey, Marinated Feta Cheese, Roasted Red Peppers, Mixed Greens, and Black Olive Mayonnaise

Salads: (Salads come with one dessert choice)

Chef Salad: Ham, Turkey, Cucumbers, Tomatoes, Boiled Eggs, Red Onions, Cheddar Cheese, Monterey Jack Cheese on a Bed of Lettuce.

Cobb Salad: Chilled Romaine and Iceberg Lettuce, Tomatoes, Red Onions, Boiled Egg, Bacon, Turkey, Avocado, and Cheddar Cheese

Greek Salad: Romaine and Iceberg, Tomatoes, Kalamata Olives, Pepperoncinis, Feta Cheese, Red Onions and Bell Peppers.

Grilled Chicken Salad: Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, and Char-grilled Chicken Strips.

Dressing Choices* Honey Mustard, Italian, Ranch, Fat-Free Ranch, Fat-Free Italian, Fat-Free French, Blackberry, French, 1000 Island, Balsamic Vinaigrette

Sides

Broccoli Salad
Pasta Salad
Red Bliss Potato Salad
Homemade Potato Chips
Fresh Fruit

Desserts

Brownies
Chocolate Chip Cookies
Sugar Cookie
Oatmeal Raisin Cookies
Peanut Butter Cookie
White chocolate macadamia nut cookie

Beverages (Choose 1)

Sweet Tea
Un-sweet Tea
Lemonade

*Bottle water and sodas add \$1.00 extra per person

Prices do not include sales tax

Lunch Display Menus

Minimum of 30 guests & Minimum of 1½ hours time frame

Under 30 guest add an additional \$25.00

\$9.75 per person

Deli Platters

Sliced Deli Ham, Turkey, Roast Beef

Swiss, & Cheddar Cheeses

Chicken Salad

Vegetarian options also available

Lettuce, Tomato, Onion, Dill Pickles,

Choice of 2 Sides, (pasta salad, potato salad, broccoli salad, fruit salad, or homemade chips.)

Condiments,

Cookies

Assorted Breads

Salad & Baked Potato Bar

Fresh Garden Salad with Assorted Toppings &

Assorted Dressings, Grilled Chicken Strips

Baked Potato Bar Served with Sour Cream,

Butter, Bacon, Shredded cheese

Cookies

Taco Bar

Chicken Fajita Strips, Taco Beef

Soft Shells and Tortilla Chips

Shredded Lettuce & Cheese

Sour Cream and Salsa, Spanish rice

Garden Salad & Assorted Dressings

Black Beans

Cookies

Pasta Bar

Choose 2 pastas:

Penne, Tortellini, Bowtie, Linguini

Choose 2 Sauces:

Marinara, Pesto Cream, Alfredo,

Tomato Cream and Meat Sauce

Served with a Salad & Assorted Dressings

Garlic Bread

Cookies

Pig Picken

Hand Pulled BBQ (*pit cooked over charcoal*)

Baked Beans

Cole Slaw

Fresh Corn on the Cob

Rolls & Cornbread

Banana Pudding or Fruit Cobbler

Four Salad Sampler

Garden Salad with Assorted Dressings,

Grilled Chicken Strips, Pasta Salad

Broccoli Salad

Fruit Salad

Crackers

Cookies

Greek Feast

Chicken Souvlaki

Grilled Veggies and Hummus

Pita Bread

Greek Salad and Dressing

Wild Rice

Baklava

Served with Iced Tea (Sweet and Un-sweet) and Lemonade. We will also include disposableware, condiments & paper placemats. Tablecloths are \$20.00 per linen

Prices do not include sales tax

Lunch Buffet

Minimum of 30 guests & Minimum 1.5 Hours Time Frame
Under 30 guest add an additional \$25.00

**Basic Lunch is \$8.75 per person (One Entrée, Two Sides, and
Basic Dessert: Choose from Basic selection below)**

**Standard Lunch is \$10.10 per person (One Entrée, Two Sides, and
Standard Dessert: choose from standard selection below)**

Upgrade to Feature Salad, add an additional \$2.00 per person

Additional entrée's may be added at \$3.00 per person, and additional sides at \$2.00 per person

Entrees (Choice of One) for Basic & Standard

Rosemary Chicken, Stuffed Shells, Pulled BBQ Chicken, Fried Chicken, Turkey, Hamburger Steak, Lasagna, Virginia Baked Ham, Baked Ziti, Chicken Pot Pie, Chicken Tenders, Chicken Salad, Tuna Salad, Meatloaf, Country Ham, Pork BBQ, Baked Spaghetti, BBQ Chicken, Country Style Steak, Chicken & Dumplings, BBQ Pork Chops, Stuffed Peppers, Grilled Chicken Breast, Vegetarian Lasagna, Ribs.

Sides (Choice of Two) for Basic & Standard

Corn, Turnip Greens, Collard Greens, Butter Beans, Crowder Peas, Steamed Cabbage, Potato Salad, Cole Slaw, Fried Apples, Pinto Beans, Black-eyed Peas with Corn, Stewed Okra & Tomatoes, Corn Pudding, Glazed Carrots, Green Beans, Mashed Potatoes, Rice, Macaroni & Cheese, Baked Potatoes, Baked Sweet Potatoes, Boiled Parsley Potatoes, Herb Roasted Potatoes, Scalloped Potatoes, Broccoli & Rice Casserole, Carrot Soufflé, Garden Salad with Dressings, Caesar Salad, Fruit Salad, Pasta Salad, Broccoli Salad, Baked Beans, Corn On Cob,

Desserts (Choice of One)

Basic Selection: Assorted Cookies or Brownies

Standard Selection: Apple Pie, Cherry Pie, Peach Pie, Chocolate Cake, Double Chocolate Cake, Blackberry Cobbler, Apple Cobbler, Banana Pudding, Bread Pudding, Blueberry Cobbler, Cherry Cobbler, Carrot Cake, Peach Cobbler, Pecan Pie, Pumpkin Pie, Lemon Meringue, Strawberry Rhubarb Pie, Champagne Cake, Cup Cakes.

Please choose from the above menu one entrée, two sides, one dessert, rolls and cornbread.

Lunch menus served with Sweet Tea, Un-Sweet Tea and Lemonade.

We will also include disposable ware, condiments & paper placemats.

Tablecloths are \$20.00 per linen.

Prices do not include sales tax

Upscale Buffet Lunch & Dinner Menu

Minimum of 30 guests & Minimum of 2 hours time frame
Under 30 guest add an additional \$25.00

Lunch is \$13.00 per person (One entrée, one salad, one side, one dessert)

Dinner is \$18.00 per person (Two entrées, one salad, two sides, one dessert)

Served with Iced Tea (Sweet and Unsweet), water, dinner rolls & butter. **An additional entrée may be added for \$3.00 per person and additional side for \$2.00 per person.**
Coffee available for extra cost of \$1.50 per person.

Salads

Red Bliss Potato Salad with Dijon Vinaigrette
Orzo with feta, spinach, olives with lemon vinaigrette
White Bean with parsley, lemon & sundried tomatoes
Beet Salad with blue cheese & black olive croutons
Bowtie Pasta with broccoli & sundried tomato pesto
Tomato, Basil & Fresh Mozzarella
Dill Cucumber Salad
Mixed Greens with spicy pecans, granny smith apples,
crumbled blue cheese and Black berry Vinaigrette

Black Bean & Corn Salad
Asparagus with tomato vinaigrette
Watermelon Salad with Watercress
Caesar Salad with Garlic Croutons
Red Cabbage Slaw
Six Bean Salad with fennel
Salad Nicoise

Entrees

Beef Tips
Grilled Pork Tenderloin
Roasted Pork Chops
Sage Roasted Chicken
Shrimp Scampi
Meat Lasagna
Grilled Chicken
Beef Stroganoff

Chicken Cordon Bleu
Coq au Vin with Pearl Onions & Root Vegetables
Marinated Flank Steak with Caramelized Onions
Sundried Tomato & Goat Cheese Stuffed Chicken Breast
Turkey Breast stuffed with Sausage, Fennel & Raisins
Stewed Chicken with Garlic, Tomatoes and Olives
Pasta Primavera
Shrimp, Spinach, Feta and Tomatoes with Linguine

Sides

Roasted Red Potatoes with Herbs
Au Gratin Potatoes
Grilled Corn on cob with herb butter
Roasted Root Vegetables
Caramelized Carrots with thyme
Grilled Vegetable Medley

Potato & Wild Mushroom Gratin
Sautéed Green Beans
Sweet Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Asian Vegetable Stir-fry

Herbed Wild Rice
Basmati Rice
Steamed Asparagus

Dessert

Cup Cakes
Carrot Cake
Double Chocolate Cake
Angel Food Cake with Fresh Berries

NY Style Cheesecake
Champagne Cake
Chocolate Meringue
Lemon Meringue

Peach Pie
Apple Pie
Blackberry Cobbler
Apple Cobbler

Prices do not include Sales Tax

Reception Menu

Minimum of 30 guests & Minimum 1.5 hours time frame
Under 30 Guest add an additional \$25.00

Option # 1 choice of 2 cold & 2 hot items & dessert \$14.50 per person

Option # 2 choice of 2 cold & 3 hot items & dessert \$18.50 per person

Option # 3 choice of 3 cold & 3 hot items & dessert \$21.25 per person

* Some items count as 2 & are specified below* & *drinks are not included in pricing –see page 11*

Cold Menu Options:

Fresh Fruit Display

To include Seasonal Fresh Fruit: Cantaloupe, Honeydew, Watermelon,
Strawberries, Grapes & Served with Yogurt Dip

Fresh Vegetable Crudités

To include Cucumbers, Celery, Broccoli, Peppers, Carrots, Radishes, Yellow Squash,
Zucchini, Mushrooms served with Ranch Dip

Grilled Vegetable & Hummus Display

To include Roasted Red Peppers, Red Onions, Yellow Squash,
Zucchini, & Portobello Mushrooms Garnished with Cucumbers
Roma Tomatoes with Grilled Pita Triangles

Cheese Display with Domestic & Imported Cheeses

Cheddar, Swiss, Gorgonzola, Goat Cheese, Pepper jack, & Provolone served with Grapes & assorted Crackers

Mini Maple Glazed Ham Biscuits with Whole Grain Honey Mustard

Grilled Pork Tenderloin, Watercress, & Dried Cherry Chutney on Baguette

Tarragon Maine Lobster Salad with Baby Greens on Brioche ***(count as 2)***

Seared Yellow fin Tuna on Wonton Crisps with Wasabi Aioli ***(count as 2)***

Crab and Citrus Salad in Endive Leaves

Asparagus Wrapped in Prosciutto with Cantaloupe Garnish

Tomato and Basil Bruschetta

Smoked Salmon Canapés with Dill Crème Fraiche

Cocktail Shrimp Cold with Tails & Served with Cocktail Sauce (4 Shrimp per person)

(Count as 2)

**The above pricing involves paper napkins, heavy duty plates and high quality disposable silverware.
Prices do not include sales tax.**

Reception Menu (Continued)

**Minimum of 30 guests & Minimum 1.5 hours time frame
For Description of Reception Menu options 1 – 3, see page 9**

Hot Menu Items

Whole Baked Brie
Brie wrapped in puff pastry and stuffed with Apples and Cinnamon or Brown Sugar & Almonds.
Served with French Bread Crostini

Beef Tenderloin Crostini with
Horseradish Mayo

Asian Pork Dumplings with Soy Ginger Dipping Sauce

Spicy Thai Vegetable Spring Rolls with
2 Dipping Sauces

Caramelized Onion and Goat Cheese Tartlets
with Balsamic Drizzle

White Bean and Rosemary Bruschetta

Wild Mushroom Risotto Cakes

Jumbo Lump Crabcakes Served With Remoulade Sauce

Sausage and Parmesan Stuffed Mushrooms

Chicken and Pineapple Skewers
With Teriyaki Glaze

Spinach and Feta Cheese
Wrapped in Filo Dough

Mini Assorted Quiches

Herb Crusted Rack of Lamb with Cabernet Demi

Pan-Fried Polenta with Olive Tapenade

The above pricing involves paper napkins, heavy duty plates and high quality disposable silverware.

Prices do not include sales tax

Reception Menu: Hot Items (Continued)

Minimum 30 guests & Minimum 1.5 hours time frame

Chicken Breast Tenderloins
Served with Honey Mustard and BBQ Sauce

Chicken Breast Tenderloins Glazed with Teriyaki Sauce
And Sesame Seeds

Herb Breaded Mozzarella Sticks, fried and
Served with Marinara Sauce

Seared Bay Scallops wrapped with Bacon

Marinated Beef Kabobs Skewered with Fresh Mushrooms
Served with a Cabernet Reduction Sauce

Baked Brie Crostini with brown sugar and pecans.

Dessert Bar Display

Chocolate Raspberry Brownies, Lemon Bars, Chocolate Walnut Brownies, Chocolate Fudge Brownies (without nuts), Blondies with Pecans, Walnuts & Chocolate Chips or Butterscotch Chips, Chocolate Peanut Butter Bars
Coconut Chocolate Chip Bars, Rocky Road Squares

Beverages

Coffee Service
*\$1.50 per person

Tea & Soft Drinks
*\$1.00 per person

Punch
*1.00 per person

Mixers for Bar Service
*\$1.00 per person

The above pricing involves paper napkins, heavy duty plates and high quality disposable silverware.

Prices do not include sales tax

Carving Stations

Minimum 30 guests

**A Carver is needed for all stations
\$25.00 per hour (minimum of 2 hours)**

Top Round of Beef

Slow Roasted Top Round crusted with Herb & Spices
Served with Horseradish, BBQ, Mayo, Dijon Mustard
Assorted Rolls
\$195.00 (serves 75 people)

Whole Turkey Breast

Slow roasted
Served with Mayo, Cranberry, Dijon Mustard
Assorted Rolls
\$95.00 (Serves 30 people)

Roasted Pork Loin

Brown Sugar and Herb Crusted Pork loin
Served with Herbed Mayonnaise, Dijon Mustard
Assorted Breads & Rolls

\$149.00 (Serves 40 people)

***We can design a custom menu to meet your catering needs.
Please contact Debbie for pricing and menu options.**

The above pricing involves paper napkins, heavy duty plates and high quality disposable silverware.

Prices do not include sales tax

