

RECEPTION AND BREAK TIME / PRICING

North Carolina Central University
FDY Inc.
1801 Fayetteville Street
Durham, NC 27707
Phone: (919) 530-7802
Fax: (919) 530-7768

Catering Guide



HOW TO REACH US:

W. G. PEARSON ADMINISTRATIVE OFFICE

(919) 530-6192

(919) 530-7769 Fax

FOOD SERVICE DIRECTOR

(919) 530-7807

(919) 530-7769 Fax

EAGLE NEST FOOD COURT

(919) 530-6498

THE DELI

(919) 530-5163

CATERING

(919) 530-7802

NORTH CAROLINA CENTRAL UNIVERSITY

NCCU DINING SERVICES

1801 FAYETTEVILLE STREET

DURHAM, NC 27707

PARTY PLATTERS

Let us help you plan your next party. Our party trays are quick, easy and convenient and can be ready for you to pick up on your way home from work. Our small trays will accommodate up to fifteen (15) people, medium trays will serve up to thirty (30) people and our large trays will serve up to fifty (50) people.

ENTRÉES

CHEESE PLATTER WITH ASSORTED CRACKERS
Cheddar, Provolone, Swiss

VEGETABLE PLATTER WITH DIP
Broccoli, Cauliflower, Carrot Sticks, Cucumbers

CHICKEN WINGS AND DRUMMETTES
with Celery and Dip

ASSORTED SANDWICHES TRAYS

MEAT PLATTER
Sliced Turkey, Ham, Roast Beef

FRUIT TRAY
Cantaloupe, Honeydew, Strawberries, Pineapples and Grapes

DINNER SELECTIONS

When the occasion calls for a touch of elegance, a served dinner does just that. You may select one appetizer, one salad, one entrée, one vegetable and one starch to make your event complete. For every (10) guests there will be a service person to serve and clear the meal. Make your selection from the following choices to create your own elegant dining experience.

ENTRÉES

CHICKEN
Oven Roasted Chicken Quarter
Sesame Seed Chicken Breast
Breast of Chicken with Apple Sauce
Herbed Baked Chicken
Chicken Pecan
European Chicken with Corn Relish

BEEF
Oven Roasted Beef with Au Jus
Veal Marsala, Piccata, or Oscar
Grilled Ribeye Steak
Beef Wellington
Surf & Turf with Mushroom Gravy
Beef Tenderloin with Béarnaise Sauce

PORK
Roast Tenderloin
Pork with Apple Sauce
Medallions of Pork with Mushrooms
Sliced Pork with Honey Mustard Sauce
Grilled Ham or Steak with Fruit Sauce or Light Mustard

FISH
Stuffed Flounder with Crab Meat
Perch with Lemon Juice
Grilled Salmon with Dill Sauce
Cornish Hen

SERVED WITH YOUR CHOICE

APPETIZERS
Fresh Fruit Cup
Scallops Wrapped in Bacon
Stuffed Mushrooms
Shrimp Cocktail

STARCHES
Wild Rice
Rice Pilaf
Twice Baked Potatoes
Baby Red Skin Potatoes
Baked Potato with Sour Cream

SALADS
Caesar Salad
Tossed Garden Salad
Mandarin Waldorf Salad
Spinach Salad w/Hot Bacon Dressing

VEGETABLES
Green Beans Almondine
Glazed Carrots
Broccoli Florets
Vegetable Medley
Stuffed Broiled Tomato
Zucchini, Yellow Squash and Red Peppers

WELCOME

NCCU Catering Service welcomes you to the world of fine dining and excellent customer service. This catering brochure is intended to make suggestions to help you plan your event. We will be happy to customize a menu to fit your particular needs and budget. This menu only represents a starting point. Our commitment is to customize menus for your occasion. We will assist with planning your event and offer creative menus, elegant presentations and thoughtful service to provide your guests with a pleasurable experience. To plan your next event or for further assistance, please call us at (919) 530-7802 or email us at jlassiter@nccu.edu or dclay@nccu.edu.

PLANNING YOUR EVENT

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

1) CONTACT THE CATERING DEPARTMENT

Even if the date of the event is only tentative, please make arrangements with the catering department including location, number of guests, time of the function and menu selection so that we can place you on our records. Final guarantee is due at least four (4) business days prior to the event date. You may contact the catering department at (919) 530-7802.

2) RESERVE A ROOM

Whether the event is to take place on campus or off, the location needs to be reserved before we deliver. Room reservations should be made with the campus facility coordinator prior to contacting NCCU Catering Service for food service arrangements. When reserving the time please allow three hours for setup and two hours for cleanup time. Request for room setups, including tables for food, should be made at this time.

3) FINALIZE DETAILS WITH CATERING DEPARTMENT

At least ten days before your event, contact the catering office at (919) 530-7802 or stop by the office located in the W.G. Pearson Dining Hall. Some arrangements can be made by the telephone; others require an appointment with the Catering Director. The office hours are Monday – Friday 8am-5pm. Our fax number is (919) 530-7768.

CATERING INFORMATION

After we have finalized all the details of your special event, you will receive a catering contract and catering proposal that needs to be confirmed with a signature. Please review carefully all information on this catering contract and catering proposal for accuracy and completeness before signing. This contract must be returned to us upon receipt by fax at (919) 530-7768.

THE FINE PRINT

CANCELLATION POLICY

Cancellation must be in writing with an appropriate signature and date. Please see your catering contract for details.

PAYMENT

All catered functions must have a secured payment before they occur. Purchase orders, checks, foundation letters, cash and credit cards are all valid payment methods. Non-college related groups are required to make a 50% deposit four (4) days prior to the event with the other 50% due no later than the day of the event and in all cases, prior to the commencement of the event. Client acknowledges that FDY/Sodexo shall have no obligation to commence service until full payment has been received. There shall be no exceptions to this policy.

DELIVERY FEES

There is no delivery fee for catering services held within the college campus.
Deliveries outside the college campus will be subject to a \$25.00 to \$50.00 delivery fee.

REASONABLE SUBSTITUTIONS

FDY/Sodexo reserves the right to make reasonable substitutions on function rooms or menus to cover any such increases.

HOT HORS D'OEUVRES

Cocktail Franks in BBQ Sauce
Chicken Drumettes (fried)
Deep Fried Vegetables with Dip
(zucchini, cauliflower, mushrooms)
Mini Pizza Square
Meatballs in BBQ or Swedish Sauce
Mozzarella Sticks with Marinara Sauce
Spanikopita
Sausage Stuffed Mushroom
Chicken Strips with Honey Mustard or BBQ Sauce
Glazed Ham with Pineapple
Spinach Empanadas
Sesame Chicken Strips with Sweet and Sour Sauce
Rumaki
Egg Rolls with Mustard Sauce
Bacon Wrapped Water Chestnuts
Baby Barbecue Ribs
Mini Quiche
Whole Baked Brie with Apples and Crackers
Scallops Wrapped in Bacon
Deep Fried Shrimp
Crab Cakes

Some of our hors d'oeuvres are specialty items and advance order is required.

HORS D'OEUVRES AND DESSERTS

THE GRAND FINALE

Choose from any one of our fine dessert selections to complement your meal.

HOUSE DESSERTS

Sherbet
Ice Cream
Fruit Pie
Boston Cream Pie
Lemon Meringue Pie
Fruit Cup
Carrot Cake
Chocolate Cake
Fruit Cobbler (Hot or Cold)

SPECIALTY DESSERTS

Lemon Mousse
Apple Pie Crumble
Cookies and Cream Pie
Cheesecake with Fruit Topping
Chocolate Mousse
Coconut Layer Cake
Lemon Cream Cake
German Chocolate Cake
Fresh Strawberries with Cream (Seasonal)

GOURMET DESSERTS

Cream Apple Pie
Chocolate Decadence
Health Bar Crunch
Cappuccino Silk Pie
Sweet Street Snickers Cheesecake
Strawberry La Bamba Cheesecake
Peaches and Cream Pie (Seasonal)

RECEPTIONS

COLD HORS D'OEUVRES

Cubed Cheese with Crackers
Crudite with Dip
Cut Fruit with Dip
Gourmet Cheese Tray with Fruit
Liver Plate
Ham & Cheese Pinwheels
Cheese Stuffed Celery
Deviled Eggs
Salami & Cream Cheese Coronets
Chicken Salad in Shells
Finger Sandwiches
(egg salad, chicken salad, tuna salad or ham salad)
Assorted Fancy Canapes
Iced Shrimp with Cocktail Sauce

SERVICES

Our catering department provides high quality plastic products as our standard, unless otherwise requested.
If china service is desired for events please request when reserving your date.

As a standard we provide tablecloths and table skirting for all food and beverage tables. If you would like extra linen for guest tables there will be a \$5.00 fee for each tablecloth. The same applies to registration tables, nametags, head tables and any additional table that will not be directly used for setup.

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

ATTENDANTS

A labor charge for bartenders, waiters and station attendants is \$12.00 per hour of service with a minimum of four (4) hours of service for each employee. Client shall reimburse FDY/Sodexo for any other expenses incurred by FDY/Sodexo in completing or servicing the client's function.

SAFETY GUIDELINES

According to food safety guidelines that protect the integrity of the food, FDY/Sodexo must pick-up all remaining cold or hot foods two (2) hours after the start time of the event. Remaining food products must be discarded for health and safety reasons.

ALCOHOL PROCEDURES/POLICY

FDY/Sodexo is responsible for compliance with the regulations promulgated by the Alcoholic Beverage Control Board. As such, alcohol service may be denied to those that appear to be intoxicated or under age. North Carolina Central University does not allow alcoholic beverage services on campus.

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account, at replacement costs.

BREAKFAST

The menus are all served buffet style. If a served breakfast is desired, an appropriate menu can be tailored to suit your needs. Minimum 10 people.

CONTINENTAL

Fresh Fruit Tray
Assorted Danish
Assorted Mini Muffins
Chilled Juice, Coffee, Teas and Decaffeinated Coffee

HEARTY

Breakfast Potatoes
Choice of: Eggs, French Toast, Buttermilk Pancakes
Choice of: Bacon Slices, Sausage Links, Grilled Ham
Choice of: Danish, Muffins, Scones
Chilled Juice, Coffee, Tea and Decaffeinated Coffee

SOUTHERN

Melon Slices
Grits
Sausage Gravy with Biscuits
Breakfast Potatoes
Assorted Danish
Chilled Juice, Coffee, Tea and Decaffeinated Coffee

FULL BREAKFAST

Grits
Eggs
Bacon Slices
Sausage Links or Patties
Biscuits
Coffee
Juice
Tea

TRADITIONAL

Fresh Fruit Cup
Scrambled Eggs
Bacon Slices and Sausage Links
Breakfast Potatoes
French Toast with Syrup
Assorted Mini Muffins and Mini Bagels
Chilled Juice, Coffee, Tea and Decaffeinated Coffee

THEME BUFFETS

All buffets include freshly baked rolls and butter, iced tea, water, freshly brewed regular and decaffeinated coffee and hot tea. Buffets are accompanied with the appropriate décor.

LITTLE ITALY

Traditional Caesar Salad
Antipasto Salad
Zesty Meat Lasagna
Grilled Vegetable Lasagna
Pasta with Roasted Garlic Marinara
Home Baked Italian Bread
Herbed Focaccia
Tiramisu

SALAD EXTRAVAGANZA

Fresh Homemade Soup-of-the-Day
Sesame Beef Salad
Tossed Greek Salad
Fresh Fruit Salad with Poppyseed Dressing
Italian Herbed Bread Salad
Chicken Salad with Grapefruit and Almonds
Flatbread and Rolls
Gourmet Dessert Bars

A SOUTHERN BARBECUE

Creamy Coleslaw
Pork Barbecue
Fried Chicken
Green Beans
Brunswick Stew
Buttermilk Biscuits
Pecan Bars

SOUTHWESTERN OLE

Flour Tortillas
Grilled Chicken and Spicy Vegetable Fajitas
Assorted Toppings
Southwestern Style Black Beans
Spanish Rice
Tortilla Chips, Salsa and Guacamole
Cinnamon Crisps

PACIFIC RIM BUFFET

Egg Drop Soup
Egg Rolls
Spicy Hunan Beef/Chicken/Shrimp Stir Fry
Sweet and Sour Chicken
Steamed White Rice
Stir Fried Vegetables
Almond Cookies

BACKYARD COOKOUT

Hamburgers
Hot Dogs
Veggie Burgers
Old-Fashioned Macaroni Salad
Potato Chips
Relish Tray and Condiment Tray
Watermelon Slices or Brownies

LUNCHEON AND DINNER BUFFETS

LUNCHEON BUFFETS

The buffet is a great way of entertaining in an informal atmosphere. The buffet has become a standard for versatile entertaining allowing your guests the ease of self-service. Choose one or two entrees, one vegetable, one starch, a salad and dessert.

All buffets include rolls with butter, coffee, iced tea and water. Minimum 20 people.

ENTREÉS

Fried, Baked, or BBQ Chicken
Baked Hawaiian Ham
Meat Loaf
Sliced Roast Beef
Veal Parmesan
Pork Chop with Apple Almond Dressing
Baked Lasagna

SALADS

Tossed Green Salad
Fresh Pasta
Potato Salad
Macaroni Salad
Creamy Cole Slaw

STARCHES

Wild Rice
Rice Pilaf
Au Gratin Potatoes
Tiny Whole Potatoes
New Potatoes
Duchess Potatoes
Buttered Noodles

VEGETABLES

Green Beans
Summer Squash
Sautéed Zucchini
Julienne Carrots
Broccoli with Butter
Whole Kernel Corn

DESSERTS

Apple Pie
Cookies and Cream Pie
Cheesecake with Fruit Topping
German Chocolate Cake
Coconut Layer Cake
Carrot Cake

BREAKS

EXECUTIVE CONFERENCE COFFEE SERVICE

The minimum order is service for 10 people.

Regular and Decaffeinated Coffee
Assorted Gourmet Teas
Hot Chocolate
Assorted Juices
Bottled Water

TAKE A BREAK

Customize an early morning, mid-morning, or afternoon break to fit your budget.

We recommend one and one-half (1 1/2) bakery items per person and one gallon (1) of beverage for each ten (10) guests. Minimum 10 people.

BAKERY

Donuts
Cookies
Petit Fours
Tea Cookies
Banana Nut Bread
Danish
Brownies
Lemon Bars
Muffins
Bagels
Specialty Cakes

BEVERAGES

Regular & Decaffeinated Coffee
Assorted Teas
Iced Teas
Juices
Punch
Spiced Cider (Seasonal)
Canned Soda
Bottled Water
Sparkling Cider

BREAKFAST AND BUFFET SELECTIONS

BON APPETIT LUNCHESES

LUNCH TO GO

Our boxed lunches give your guest the freedom of eating their lunch in the meeting room or finding a shady spot on the tranquil ground of the campus. All luncheons come with appropriate condiments and utensils. Minimum 10 people. Please limit your selections to two (2) types of lunch per order. All lunches are served with dill pickle spear, iced tea and water.

CHICKEN TARRAGON SALAD

Served on a Croissant with red tip Lettuce and sliced Tomato

SMOKED TURKEY BREAST

Served on Marble Bread with Lettuce, sliced Tomato and Honey Mustard

CORNED BEEF

Served on a Kaiser Roll with Swiss Cheese, Sauerkraut and Thousand Island Dressing

BAKED HAM AND CHEESE

Served on Marble Bread with red tip Lettuce, sliced Tomato and course grain Mustard

STUFFED PITA

Enjoy your choice of Egg Salad, Tuna Salad, Chicken Salad, Ham Salad or Turkey Salad prepared in a Pita

VEGGIE PITA

Served with Broccoli, Cauliflower, Green Peppers, Cheddar and Swiss Cheese topped with Yogurt Sauce

FRESH APPROACH LUNCH BUFFET

The following deli lunch selections are preset for your convenience including self-serve beverage stations and a basket of our fresh baked cookies or brownies. Inquire about adding the Soup du Jour (\$.85) to your "Fresh Approach" order.

CHEF SALAD

Fresh, crisp Lettuce with Tomato wedges, Egg halves, julienne strips of Ham, Turkey and Cheese. A choice Dressing, Crackers, assorted Breads and Margarine accompany this Salad

CROISSANT

A generous portion of chunky Chicken Salad with shredded Lettuce and sliced Tomato, served with Cole Slaw and a Pickle Spear

DELI SPECIAL

Enjoy your choice of shaved Turkey, shaved Ham, or shaved Roast Beef on your choice of Croissant or Kaiser Roll, served with Pickle Spear and Pasta Salad

COLD BUFFET

A lunch platter heaped with thinly sliced Roast Beef, Turkey and Ham, swiss and American cheese, sliced Tomatoes, Lettuce, Onions and choice of Breads and Rolls, served with Potato Salad, Tossed Salad and a selection of Dressings

CHICKEN CAESAR SALAD

Enjoy tender slices of seasoned Grilled Chicken Breast tossed with Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Salad dressing, served with sliced Fresh Fruit and Sesame Sticks

PROFESSOR'S CLUB

Triple-decker of sliced Ham, Sliced Turkey, crisp Bacon, Lettuce, Tomato and Cheese on toasted white and wheat Bread, served with fresh marinate Vegetables

LUNCHEON SELECTIONS

Your luncheon entrée selection includes beverages, rolls, fruit cup appetizer, tossed salad and a choice of one (1) dessert from the house selections. Minimum of 10 people. One server for each 20-25 guests will be provided.

VEGETARIAN QUICHE

Broccoli Cheese Quiche served with Rice Pilaf and Savory Tomatoes

ROAST BEEF

Tender Slices of Roast Beef served with Creamy Whipped Potatoes, Gravy and Vegetable Medley

CHARBROILED CHICKEN BREAST

Charbroiled, Boneless, Skinless Breast of Chicken served with Wild Rice and Baby Carrots

BAKED FISH

Succulent White Fish Sprinkled with Seasoned Bread Crumbs and baked until golden, served with Oven-Browned Potatoes and Garden Peas

BAKED PORK CHOP

Center Cut Pork Chop, seasoned and baked served with Fettuccine Alfredo and Cut Green Beans

BUFFET ADDITIONS AND DELI SELECTION

BREAKFAST

Continental	\$5.50 per person
Hearty	\$5.75 per person
Southern	\$6.25 per person
Full Breakfast	\$7.50 per person
Traditional.....	\$9.50 per person

BREAKS

EXECUTIVE CONFERENCE

COFFEE SERVICE.....	3.75 per person
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BAKERY

Donuts	\$3.40 per dozen
Cookies	\$5.00 per dozen
Petit Fours	\$6.00 per dozen
Tea Cookies	\$4.95 per dozen
Banana Nut Bread	\$6.25 per loaf
Danish.....	\$6.25 per dozen
Brownies	\$5.50 per dozen
Lemon Bars	\$5.50 per dozen
Muffins	\$5.50 per dozen
Bagels.....	\$6.95 per dozen
Specialty Cakes.....	\$20.95-\$65.95
Chips	\$1.00 per person

BEVERAGES

Regular & Decaffeinated	
Coffee	\$8.75 per gallon
Assorted Teas.....	\$.50 each
Iced Teas	\$8.75 per gallon
Juices.....	\$6.50 per gallon
Punch	\$6.50 per gallon
Spiced Cider (Seasonal)	\$8.75 per gallon
Canned Soda	\$.75 each
Bottled Water.....	\$1.35 each
Sparkling Cider	\$8.25 per gallon

BON APPETIT LUNCHEES

Chicken Tarragon Salad.....	\$8.50 per person
Smoked Turkey Breast.....	\$8.50 per person
Corned Beef.....	\$8.50 per person
Baked Ham and Cheese	\$8.50 per person
Stuffed Pita.....	\$8.50 per person
Veggie Pita	\$8.50 per person

FRESH APPROACH LUNCH BUFFET

Chef Salad	\$6.90 per person
Croissant.....	\$8.15 per person
Deli Special	\$8.50 per person
Cold Buffet	\$10.00 per person
Chicken Caesar Salad	\$9.00 per person
Professor's Club	\$9.90 per person

LUNCHEON SELECTIONS

Vegetarian Quiche	\$8.95 per person
Roast Beef	\$11.95 per person
Charbroiled Chicken Breast	\$10.95 per person
Baked Fish	\$10.15 per person
Baked Pork Chop.....	\$10.15 per person

LUNCHEON BUFFETS

ENTRÉES

All prices are per person

	One Entrée	Two Entrées
Fried, Baked, or BBQ Chicken	\$9.95	\$13.95
Baked Hawaiian Ham.....	\$9.95	\$13.95
Meat Loaf	\$9.25	\$13.95
Sliced Roast Beef	\$10.50	\$13.95
Veal Parmesan.....	\$10.50	\$13.95
Pork Chop with Apple Almond Dressing	\$9.95	\$13.95
Baked Lasagna	\$9.95	\$13.95

THEME BUFFETS

Little Italy	\$18.95 per person
A Southern Barbecue	\$21.95 per person
Pacific Rim Buffet	\$21.95 per person
Salad Extravaganza	\$18.95 per person
Southwestern Ole	\$18.95 per person
Backyard Cookout	\$18.95 per person

DINNER SELECTIONS

ENTREES

CHICKEN

Oven Roasted Chicken Quarter	\$12.95 per person
Sesame Seed Chicken Breast	\$12.95 per person
Breast of Chicken with Apple Sauce	\$12.95 per person
Herbed Baked Chicken	\$12.95 per person
Chicken Pecan	\$12.95 per person
European Chicken with Corn Relish	\$12.95 per person

BEEF

Oven Roasted Beef with Au Jus	\$13.95 per person
Veal Marsala, Piccata, or Oscar	\$13.95 per person
Grilled Ribeye Steak	\$13.95 per person
Beef Wellington	\$13.95 per person
Surf & Turf with Mushroom Gravy	\$13.95 per person
Beef Tenderloin with Béarnaise Sauce	\$13.95 per person

PORK

Roast Tenderloin Pork with Apple Sauce	\$12.50 per person
Medallions of Pork with Mushrooms	\$13.95 per person
Sliced Pork with Honey Mustard Sauce	\$13.95 per person
Grilled Ham or Steak with Fruit Sauce or Light Mustard	\$14.95 per person

FISH

Stuffed Flounder with Crab Meat	\$19.95 per person
Perch with Lemon Juice	\$11.95 per person
Grilled Salmon with Dill Sauce	\$14.95 per person
Cornish Hen	\$15.95 per person

THE GRAND FINALE

House Desserts	\$1.50 per person
Specialty Desserts	\$1.95 per person
Gourmet Desserts	\$3.50 per person

RECEPTIONS

COLD HORS D'OEUVRES

Cubed Cheese with Crackers	\$2.00 per person
Crudite with Dip	\$2.00 per person
Cut Fruit with Dip	\$3.00 per person
Gourmet Cheese Tray with Fruit	\$4.00 per person
Liver Plate	\$6.00 per person
Ham & Cheese Pinwheels	\$6.00 per person
Cheese Stuffed Celery	\$6.00 per person
Deviled Eggs	\$6.00 per person
Salami & Cream Cheese Coronets	\$6.25 per person
Chicken Salad in Shells	\$7.25 per person
Finger Sandwiches	\$8.26 a dozen
Assorted Fancy Canapes	\$22.50 a dozen
Iced Shrimp with Cocktail Sauce	\$4.00 per person

HOT HORS D'OEUVRES

Cocktail Franks in BBQ Sauce	\$7.25 per dozen
Chicken Drumettes (fried)	\$7.25 per dozen
Deep Fried Vegetables with Dip	\$7.25 per dozen
Mini Pizza Square	\$7.25 per dozen
Meatballs in BBQ or Swedish Sauce	\$8.25 per dozen
Mozzarella Sticks with Marinara Sauce	\$8.25 per dozen
Spanikopita	\$7.50 per dozen
Sausage Stuffed Mushroom	\$7.50 per dozen
Chicken Strips with Honey Mustard or BBQ Sauce	\$8.25 per dozen
Glazed Ham with Pineapple	\$8.25 per dozen
Spinach Empanadas	\$8.25 per dozen
Sesame Chicken Strips with Sweet and Sour Sauce	\$7.95 per dozen
Rumaki	\$7.95 per dozen
Egg Rolls with Mustard Sauce	\$8.25 per dozen
Bacon Wrapped Water Chestnuts	\$7.95 per dozen
Baby Barbecue Ribs	\$12.25 per dozen
Mini Quiche	\$12.25 per dozen

HOT HORS D'OEUVRES CONT

Whole Baked Brie	
with Apples and Crackers	\$45.00 lg/ 30.00 sm
Scallops Wrapped in Bacon	Market
Deep Fried Shrimp	Market
Crab Cakes	\$4.00 per person

PARTY PLATTERS

CHEESE PLATTER WITH ASSORTED CRACKERS

Cheddar, Provolone, Swiss

Small	\$40.00
Medium	\$50.00
Large	\$60.00

ASSORTED SANDWICHES TRAYS

Small	\$45.00
Medium	\$65.00
Large	\$85.00

VEGETABLE PLATTER WITH DIP

Broccoli, Cauliflower, Carrot Sticks, Cucumbers

Small	\$35.00
Medium	\$45.00
Large	\$55.00

MEAT PLATTER

Sliced Turkey, Ham, Roast Beef

Small	\$35.00
Medium	\$45.00
Large	\$55.00

CHICKEN WINGS AND DRUMMETTES

with Celery and Dip

Small	\$35.00
Medium	\$45.00
Large	\$55.00

FRUIT TRAY

Cantaloupe, Honeydew, Strawberries, Pineapples and Grapes

Small	\$30.00
Medium	\$45.00
Large	\$65.00

MISCELLANEOUS SERVICES

Service Associate	\$12.00 per hour
Delivery	\$25.00-\$50.00 per delivery
Linen Cloth Rental	\$5.00 per linen
Cloth Napkins	\$.50 per napkin
Ice Cravings	Market
Bud Vase	Market
Centerpieces (Medium to Large)	Market
Buffet Floral Arrangement (Large)	Market



NCCU CATERING SERVICE REQUEST

*Please complete and fax or mail to our office below as soon as possible.
Request must be received at least five (5) working days prior to your event.*



Group Name: _____ Contact: _____
Department: _____ Phone: _____
Fax: _____ Address: _____
City: _____ State: _____
Function Date: _____ Serving Time: _____ AM/PM
Location: _____ Breakdown Time: _____ AM/PM
Type of Service: _____ No. of Guests Expected: _____

Food Items: _____

Beverages: _____

Miscellaneous Items: _____

Special Instructions: _____

A confirmation will be faxed within 24 hrs. Thank You for letting us service your event.

1801 Fayetteville Street
Durham, NC 27707
(919) 530-7802
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