



Catering Menu

Raleigh Event Catering offers a wide selection of menu items designed to appeal to each of your party goers' palettes.

Whether it's the day of the Big Game, a Momentous Milestone, or a Night to Remember . . .

We strive provide a sensational cuisine experience for you and your guests.

Appetizers, Hors d'oeuvres and more...

Crab Cakes- A party classic! Seared crab cakes served with Red pepper glaze and sundried tomato aioli

Cheese Display- A local selection of Hard, Soft and Bleu Cheeses, served with flat bread, house made crackers and Seasonal Fruits (also available are cheese spreads)

Fruit Tray- A seasonal selection of fresh fruit and berries

Shrimp and Crab Dip- served with diced tomatoes and a choice of tortilla chips, pita points, or toasted baguette rounds

Hummus Trio- Red Pepper, Black Bean and Traditional hummus served with grilled pita

Petite Quiche- bite-sized quiches served with your choice of cheese and vegetables

Prosciutto Tray- Grilled Vegetables wrapped with thinly sliced Prosciutto

Shrimp Cocktail- Poached shrimp served with Cocktail sauce and lemon wedges

Caprese salad tray- Fresh Tomatoes and Mozzarella drizzled with balsamic vinegar and olive oil topped with chiffonade of basil and cracked pepper

Chicken salad canapés- Roasted chicken with peppers, red onion, grapes and parsley served on a toasted garlic baguette round or toasted Belgian Endive

Ginger Beef Kabobs-Marinated Beef Shoulder served with Cabbage and Jicama Slaw

Chicken Fingers- Served in a variety of ways, even fried or grilled!

Soups

Cream based:

Roasted Tomato Bisque
New England Clam Chowder
Corn and Bacon Chowder
Cream of Celery
Baked Potato and Leek

Broth Based:

French Onion
Noodle and Vegetable
Schezuan Vegetable and beef
Chicken and Rice
Chicken Noodle

Specials & Seasonal soups:

Curried Carrot and Butternut squash
Chicken Consommé and Vegetables
Braised Beef Stew
Chicken and White Bean Chili
Guadalupe Chili

Salads

House Salad- Field Greens, with cucumbers, tomatoes, shaved carrots, mushrooms and Herb Balsamic dressing

Perfect Caesar- Romaine hearts, shaved Parmesan, cracked black pepper, and croutons with house made dressing (available with or without anchovies)

Wedge- Iceberg quarter wedge with Maytag Bleu cheese dressing, Bacon lardons, Roasted Roma tomato and onion slaw

Caprese salad- Fresh Tomatoes and Mozzarella drizzled with balsamic vinegar and olive oil topped with chiffonade of basil and cracked pepper (Available when in season)

Create your own- Please choose from the following:

Greens: Romaine, Iceberg, Field Greens

Accoutrements: cucumbers, grape tomatoes, Roma tomatoes, mushrooms, carrots, roasted squash, roasted tomatoes, olives (black or green), Hard boiled egg, bell peppers, Onions (red or yellow), pickled onions, or celery

Toppings: blueberries, strawberries, scallions, chives, walnuts, cashews, bacon,

Proteins and meats: Roasted tofu, soybeans, maple cured ham, roasted turkey, roasted chicken, and salami

Cheeses: shredded cheddar, goat cheese, julienne Swiss or Provolone, bleu cheese or Feta cheese

Dressings: oil and vinegar, herb balsamic, Caesar, sundried tomato Caesar, ranch, buttermilk bleu, Italian, Russian, sherry, red wine vinaigrette, raspberry vinaigrette, Dijon vinaigrette, Honey mustard, poppy seed vinaigrette, ginger onion and lemon sesame

First Courses

Bake Brie- Brie wrapped in puff pastry served with fresh fruit, house made crackers and Apple, Raspberry or Dried Fruit Preserves

Crab Cake- Seared crab cake with sweet potato hash and Dijon cream

Beef Carpaccio- Marinated beef served with seasonal greens, olive oil and Balsamic

Main Courses and Entrees

These dishes can be served buffet-style or as a plated dinner service.

Proteins:

Pork Loin
Stuffed Pork Loin
Pork Tenderloin Medallions
Beef Tenderloin
New York Strip Steak
Chicken Breast (Boneless)
Stuffed Chicken Breast (Airline)
Seared or Grilled Rack of Lamb
Salmon Filets
Red Snapper Filets
Tilapia Filets
Flounder Filets

Starches:

Roasted Herb Potatoes
Garlic Whipped Potatoes
Roasted Sweet Potatoes
Sweet Potato Hash
Wild Rice Pilaf
Coconut Sticky Rice

Vegetable entrees:

Roasted Asparagus
Ratatouille Napoleon
Squash Trio
Baby Root Vegetables
Sautéed Broccoli Rabe

Breakfast

Pancakes- Silver Dollar Pancakes with berry compote and Chantilly cream (also available, chocolate chips, blueberries and toasted coconut)

French toast- Thick cut French toast with cinnamon, berry compote and powdered sugar

Stuffed French toast- Our French toast, only better! Stuffed with Fruit cream cheese or Cheese with bacon, ham or sausage

Belgian Waffles- Waffles, waffles and more waffles, crispy golden waffles

Biscuits and Sausage Gravy- House made biscuits served with sausage gravy

Eggs- Scrambled eggs, served plain or with choice of vegetables and cheese

Frittata-

Grits- Grits made with cream and love, not in a microwave (also available with cheese, herb and garlic)

Oatmeal- Available in packets or by the gallon, with fruit, brown sugar

Full Continental- house made pastries, muffins, croissants, English muffins bagels, bread, with jams, cream cheese, butter, oatmeal, cereal, yogurt and fresh fruit (Included items are orange juice, milk, coffee, tea, sweeteners, cream and creamer and a toaster)

Italian breakfast- Cold cuts and cheese with Brioche, Biscotti, Grilled Vegetable plate

Stations

Does your event need a more personal feel? Or maybe something extra? What about both? Our sauté and grille stations offer just that. Not only is it a chance to have that special flair at your event, but a chance to be warmly greeted with an experienced chef and great food.

Omelet Station- Choice of Vegetables and Protein with cheese and eggs, also available are egg beaters and egg whites

Fajita Station- Choice of beef, chicken, rice, beans, lettuce, tomatoes, onions, cilantro, chilies, salsa and sour cream with flour tortillas

Shrimp & Grits Station- Shrimp Sautéed with garlic, white wine, tomatoes, mushrooms and scallions served over Boursin Grits

Crepe Station- Choice of Cherry and Strawberry Jubilee, Orange and Crepe Suzette, or Bananas Foster

Stir Fry Station- six Vegetables, Two Sauces, Two Proteins served with noodles or rice

And if you don't see something listed here that you are interested in, please let us know and we can create a made-to-order-menu tailored especially to your needs!