

# CATERING MENU



*Rave!*  
EVENTS

# THE WOLFPACK WAKE-UP

---

A refreshment break service adds hospitality to any meeting or seminar, while our breakfast options are sure to please your early-morning meeting attendees.

*15 guests minimum*

## **FRESH-BREWED COFFEE BREAK**

Freshly brewed Port City Java coffee, hot water with assorted tea bags, and ice water

\$2.<sup>95</sup> per guest

## **SOFT DRINK BREAK**

Canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper), and ice water

\$3.<sup>00</sup> per guest

## **COFFEE AND SOFT DRINK BREAK**

Freshly brewed Port City Java coffee, hot water with tea bags, ice water, and canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper, and Diet Dr. Pepper)

\$3.<sup>95</sup> per guest

## **AM / PM COMBINATION BREAK**

Served in the morning: freshly brewed Port City Java coffee, hot water with tea bags and ice water, along with an assortment of fresh baked Yates Mill Bakery pastries. Beverages are replenished mid-morning.

Served in the afternoon: chilled canned soft drinks (Coke, Diet Coke, Sprite, Dr. Pepper and Diet Dr. Pepper), a seasonal fresh fruit tray, and assorted Yates Mill Bakery house-made cookies

\$9.<sup>95</sup> per guest

## **MS. WUF CONTINENTAL BREAKFAST**

Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, plus an assortment of freshly baked Yates Mill Bakery breakfast breads

\$6.<sup>25</sup> per guest

## **MR. WUF MINI BREAKFAST**

Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, fruit juices, freshly baked Yates Mill Bakery breakfast breads, seasonal fresh fruit tray, and your choice of: assorted breakfast biscuits (ham, sausage and chicken) or assorted mini breakfast burritos (sausage and southwest)

\$7.<sup>75</sup> per guest

## **TUFFY'S "LITTLE LIGHTER" BREAKFAST**

Freshly brewed Port City Java coffee, hot water with assorted tea bags, ice water, seasonal fresh fruit tray, fresh housemade oatmeal served with toppings of cinnamon, brown sugar, and raisins, an assortment of yogurts, plus freshly baked Yates Mill Bakery oat bars

\$8.<sup>75</sup> per guest

# THE BREAKFAST TABLE

---

Start your meeting or program off right with a hearty and satisfying breakfast.

*25 guest minimum*

## THE BRICKYARD BREAKFAST

Fluffy scrambled eggs, home-style potatoes, sliced bacon, freshly baked Yates Mill Bakery pastries, freshly brewed Port City Java coffee, hot water with tea bags, orange juice, and ice water

\$10.<sup>95</sup> per guest

## FREE EXPRESSION BREAKFAST

Choice of one entrée, two sides and one meat from the selection below. Served with freshly baked Yates Mill Bakery pastries, freshly brewed Port City Java coffee, hot water with assorted tea bags, orange juice, and ice water

\$12.<sup>95</sup> per guest

### ENTRÉE SELECTION

Fluffy scrambled eggs

Egg, ham and cheese scramble

Cheddar cheese egg strata: choice of ham, sausage or bacon, or peppers and onions

Mini breakfast burrito: sausage or vegetarian

### SIDE SELECTION

Buttered or cheese grits

Home-style potatoes

Cheesy potato casserole

Fire-roasted apples

French toast bake

Biscuits and gravy

Fresh fruit tray

### MEAT SELECTION

Bacon

Sliced breakfast ham

Sausage patties

Sausage links

Turkey sausage patties

# PACK ON THE GO

---

Our box lunches are perfect for working lunch sessions. Includes Lay's potato chips, a freshly baked large cookie and either canned soda or bottled water. Choice of white or wheat sub rolls. A \$25 delivery charge applies to orders fewer than 15 lunches. We recommend lunches be consumed within one hour of delivery.

## TURKEY

Turkey, provolone cheese, leaf lettuce and tomato  
\$9.<sup>95</sup>

## ROAST BEEF

Roast beef, provolone cheese, leaf lettuce and tomato  
\$9.<sup>95</sup>

## HAM

Ham, Swiss cheese, leaf lettuce and tomato  
\$9.<sup>95</sup>

## CLUB

Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato  
\$9.<sup>95</sup>

## WHITE BEAN WRAP

Zesty white bean puree topped with fresh crispy vegetables and wrapped in a herb-garlic tortilla  
\$9.<sup>95</sup>

## GRILLED CHICKEN CAESAR SALAD

A classic romaine salad topped with strips of grilled chicken and Parmesan cheese. Served with Caesar dressing. Gluten friendly if ordered without croûtons  
\$11.<sup>95</sup>

# BOX LUNCH ENHANCEMENTS

---

## FRESH FRUIT CUP

\$1.<sup>25</sup> per guest

## POTATO SALAD

\$1.<sup>15</sup> per guest

## GREEK PASTA SALAD

\$1.<sup>15</sup> per guest

# GLUTEN FRIENDLY BOX LUNCHES

---

Made with gluten friendly bread; each box includes Lay's chips, a freshly baked gluten friendly cookie, and either canned soda or bottled water.

## **GLUTEN-FRIENDLY LONE WOLF TURKEY SANDWICH**

Turkey, provolone cheese, leaf lettuce and tomato

\$10.<sup>95</sup>

## **GLUTEN-FRIENDLY LONE WOLF HAM SANDWICH**

Ham, Swiss cheese, leaf lettuce, and tomato

\$10.<sup>95</sup>

## **GLUTEN-FRIENDLY VEGGIE DELIGHT**

Hummus, leaf lettuce, sliced green peppers, tomatoes, and cucumber

\$9.<sup>95</sup>

## **GLUTEN-FRIENDLY CLUB SANDWICH**

Turkey, ham, bacon, provolone cheese, leaf lettuce and tomato

\$10.<sup>95</sup>

## **GLUTEN-FRIENDLY CHICKEN SALAD SANDWICH**

Fresh house-made chicken salad sandwich with lettuce and sliced tomato

\$10.<sup>95</sup>

# PLATED PERFECTION

---

If you want to add an elegant touch to your catered affair, choose a full-service plated meal to delight your guests. Each meal comes with your choice of a house or Caesar salad, chef's choice starch, vegetable, rolls and choice of dessert. The tables are preset with both sweet iced tea and ice water and coffee is available throughout the meal.

*25 guest minimum*

## ENTRÉES

### CHICKEN BREAST SUPREME

Roasted breast of chicken topped with a creamy supreme sauce of applewood smoked bacon, wild mushrooms and a blend of cheeses. Served with wild rice and seasonal vegetables

\$24.<sup>95</sup>

### OVEN ROASTED MUSHROOM CHICKEN BREAST

Topped with a mushroom madeira sauce and served with garlic mashed potatoes and seasonal vegetables

\$24.<sup>95</sup> per guest

### ARUGULA STUFFED CHICKEN

Garlic and wilted arugula stuffed chicken breast with broccoli rabe and potato pave

\$23.<sup>95</sup> per guest

### PRIME RIB

Roasted prime rib au jus, served with horseradish, peppered mashed potatoes and seasonal vegetables

\$32.<sup>95</sup> per guest

### BEEF TENDERLOIN STEAK

Grilled garlic and rosemary-marinated beef tenderloin served with redskin mashed potatoes and asparagus

\$31.<sup>95</sup> per guest

### PAN ROASTED ATLANTIC SALMON

Finished with a dell bechamel sauce. Served with a rich mushroom parmesan risotto

\$22.<sup>95</sup> per guest

### SURF AND TURF

Petite filet with an aged port wine glaze and jumbo lump crab stuffed shrimp, topped with a Madagascar vanilla bean beurre blanc. Served with roasted mix of fingerling potatoes and a julienne of garden vegetables

\$29.<sup>95</sup> per guest

### CABERNET BRAISED BONELESS SHORT RIBS

Garnished with rich root vegetable glaze. Served with egg pasta and seasonal vegetables

\$24.<sup>95</sup>

### COCA-COLA BRINED PORK LOIN

Topped with a strawberry bacon jam. Served with a couscous primavera and seasonal vegetables

\$24.<sup>95</sup>

### ESPRESSO-RUBBED PORK TENDERLOIN

Tender roasted espresso-rubbed pork tenderloin served with a sweet port wine reduction sauce, duchess potatoes and sautéed vegetables

\$25<sup>.95</sup> per guest

### ROASTED TURNIP AND VEGETABLE RATATOUILLE

Roasted turnip stuffed with vegetable ratatouille, warm lentils and a fire-roasted tomato sauce

\$22<sup>.95</sup> per guest

### CAULIFLOWER THREE WAYS

Cauliflower prepared in three ways: caramelized, herb roasted, and mashed and topped with eggplant caponata and drizzled with basil oil. Served with bibb lettuce with fresh herbs

\$22<sup>.95</sup> per guest

### VEGETABLE TAGINE

Moroccan tomato and roasted vegetable stew with garden vegetables, apricots and raisins over couscous

\$22<sup>.95</sup> per guest

## DESSERT SELECTIONS

### CHEESECAKE WITH FRESH FRUIT

Strawberry coulis, fresh berries

### CHOCOLATE SWIRL CHEESECAKE

Chocolate sauce, chocolate curls

### LEMON MERINGUE TART

Lemon curd, sweet meringue, raspberry coulis

### TIRAMISU

Sweet mascarpone cream, espresso, cocoa

### STRAWBERRY MOUSSE CAKE WITH COCONUT AND GREEN TEA

Coconut frangipane, green tea

### CHOCOLATE MOUSSE CAKE

Chocolate brownie, chocolate mousse, fresh fruit

### FLOURLESS CHOCOLATE CAKE

Whipped cream, macerated berries

### PEACH PIE WITH WHIPPED CREAM

Whipped cream, caramel sauce

### PECAN PIE

Whipped cream, chocolate curls