ABOUT US

We are Carolina Catering, a division of Carolina Dining Services. From two-person plated meals for the Chancellor to 8,000 employees at the Annual University Employee Appreciation Day buffet each October, there’s no event we cannot do. We provide the caliber of food and distinction of service deserving for the Tar Heel Nation. Since every client has a different view on how an event should be designed, we will work with you to help craft your special event. Anything within each category of service is customizable.

Pricing included effective as of July 2015. If applicable, all local taxes and fees apply. Prices subject to change.
BREAKFAST

Priced per person. Includes disposable service ware, equipment, linens for food tables, staff setup and breakdown.

BREAKFAST COLLECTIONS
Includes Fresh Seasonal Sliced Fruit, Assorted Juices, Regular and Decaf Coffee

MORNING GLORY $12.99
Assorted Danish, Individual Cereal Cups, Milk, Bananas, Granola and Individual Yogurt Cups

NEW YORKER $14.99
Assorted Fresh Bagels, Cream Cheese, Smoked Salmon, Sliced Tomato, Thinly Sliced Red Onion and Capers

THE CONTINENTAL $8.99
Freshly Baked Breakfast Pastries, Assorted Bagels, Creamery Butter, Jams and Cream Cheese

HOT BREAKFAST
Includes Fresh Seasonal Sliced Fruit, Assorted Juices, Regular and Decaf Coffee

ULTIMATE BREAKFAST $14.99
Assorted Pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, Sausage Links, Pancakes and Breakfast Potatoes

CAROLINA BREAKFAST $12.99
Fluffy Scrambled Eggs, Crisp Bacon and Sausage Links, Breakfast Potatoes or Grits, Buttermilk Biscuits and Assorted Pastries

FROM OUR BAKERY
Priced per dozen

Assorted Miniature Muffins, Danish and Scones $16.99
Assorted Bagels with Butter, Cream Cheese and Preserves $16.99
Breakfast Breads and Brioche with Preserves and Butter $16.99
Fruit and Yogurt Parfaits $24.99
BOXED LUNCH

Priced per person.

CLASSIC $8.99
Includes choice of bread, potato chips, whole fruit and cookies
Choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables

PREMIUM $10.99
Choice of cut or whole fruit, coleslaw or pasta salad and two chocolate chip or white chocolate macadamia nut cookies
Ciabatta Muffaletta with Orzo & Grilled Vegetables
Tomato and Mozzarella Sandwich on Ciabatta
Marinated Tofu Salad with a Fresh Roll
Asian Chicken Wrap with Peanut-Lime Noodles
Mediterranean Roast Beef with Tabbouleh Salad
Grilled Chicken Salad with a Fresh Roll
DELI BUFFETS

Priced per person. Includes disposable service ware, equipment, linens for food tables, staff setup and breakdown.

PREMIUM SELECTIONS
Choice of two (2) salads, includes water, iced tea, cookies, potato chips, pickles and condiments

DELI PLATTER $14.99
Choose three (3) of the following:

Grilled Chicken Club with Bacon and Swiss
Southwestern Turkey with Fajita Vegetables
Black Forest Ham with Smoked Gouda
Roast Beef with Tarragon Horseradish Spread
Marinated Tofu Salad
California Turkey with Fresh Veggies and Ranch

EXECUTIVE LUNCHEON $16.99
Choose three (3) of the following:

Roast Beef with Fontina, Chipotle Mayo, Sun-Dried Tomatoes and Grilled Onions
Garden Vegetables with Boursin, Provolone and Roasted Garlic Aioli
Ham and Brie with Fresh Pear, Spinach and Caramelized Onions
Granny Smith Apples and Brie with Baby Spinach
Marinated Flank Steak with Caramelized Onions and Horseradish Spread
Sliced Portobello Mushrooms with Arugula and Sun-Dried Tomato Olive Pesto Spread
Oven-Roasted Turkey Breast with Aged Cheddar Cheese, Dijonnaise and Baby Spinach

DELI EXPRESS $13.99
Choice of two (2) salads, includes water and iced tea

Oven-Roasted Turkey, Roast Beef, Ham, Swiss, American and Provolone Cheeses, Assorted Breads, Lettuce, Tomatoes and Pickles

SALAD OPTIONS

Greek Penne Salad with Tomatoes, Cucumbers, Red Onions, Peppers, Baby Spinach, Feta and Black Olives
Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Spinach and Scallions
Asian Slaw with Red Peppers, Carrots, Scallions, Mint, Cilantro and Sesame Teriyaki Dressing
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix
Toasted Barley Cranberry Salad with Red Onions, Almonds, Honey, Cinnamon and Orange
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños and Cilantro
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers, Cilantro and Spicy Jerk Seasoning
White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Basil, Parsley and Balsamic Dressing
Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Basil, Mint and Rice Wine Vinegar and Ginger Root Dressing
Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
LUNCH BUFFETS

Priced per person. Includes disposable service ware, equipment, linens for food tables, staff setup and breakdown.

BUFFET SELECTIONS
Served with condiments, water and iced tea

ASIAN ACCENTS $23.99
Peanut Lime Lo Mein, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans and Raspberry Coconut Dessert Bars

TASTY TEX MEX $17.99
Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas and Churros

THE TUSCAN $23.99
Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken and Mini Cannoli

BAKED POTATO BAR $15.99
Baked Potato Bar, Beef Chili or Chicken Chili, Scallions, Sour Cream, Shredded Cheese and Bacon Bits, Tossed Garden Salad and Seasonal Cobbler, Seasonal Pie or Assorted Cakes

EASTERN INFLUENCES $23.99
Coriander Peanut Lo Mein, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach and Coconut and Chocolate Sushi Rolls

BBQ PICNIC $13.99
Grilled Hamburger and Hot Dogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard and Relish), Home-Style Potato Salad, Fresh Country Coleslaw, House-Made Kettle Chips, Cookies and Brownies

SOUTHERN BBQ $18.99
NC Style BBQ with Bourbon Baked Beans, Cheddar Bacon Mashed Potatoes or Mac & Cheese, Collard Greens, Coleslaw, Biscuits with Butter, Oven-Roasted Chicken or Southern Fried Chicken and Cookies or Brownies

FANTASTIC FRIO $18.99
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flan

TAR HEEL TAILGATE $15.99
Southern Fried Chicken, Mashed Potatoes and Gravy, Green Beans Almondine, Bourbon Baked Beans, Steamed Carrots, Cookies and Brownies

THE SICILIAN $19.99
Chicken Marsala, Rigatoni and Meatballs, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Romaine Salad with Peppercorn Dressing and Homemade Croutons and Chocolate Dipped Biscotti
CREATE YOUR OWN

Priced per person. Select one (1) entrée, one (1) salad, two (2) sides and one (1) dessert. Includes water, iced tea, disposable services ware, equipment, linens for food tables and staff setup and breakdown.

ENTRÉES
Cheese Tortellini with Sun-Dried Tomato Sauce $14.99
Chicken Cacciatore with Fresh Herbs and Vegetables $19.99
Grilled Salmon with Pesto Sauce $21.99
Grilled Flank Steak with Portobello Sauce or Garlic Soy Marinade $21.99
Pan-Seared Mahi Mahi with Mango Salsa and Sofrito Vinaigrette $19.99
Traditional Bolognese or Vegan Spinach and Butternut Squash Lasagna $14.99
Rosemary Encrusted Pork Tenderloin $19.99
Grilled Chicken with Cider Marinade $19.99

SALADS
Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
Greek Salad with Crumbled Feta, Traditional Hummus and Toasted Pita

SIDES
Italian Seasoned Green Beans
Goat Cheese and Roasted Garlic Mashed Potatoes
Roasted Vegetables
Marinated Roasted Red Potatoes
Wild Rice Pilaf
Toasted Cranberry Apple Couscous

DESSERTS
Bread Pudding with Caramel Apple or Whiskey Sauce
Key Lime Pie
New York Style Cheesecake
Apple Brown Betty
Mini Brownie and Cappuccino Mousse Parfaits
Red Velvet Cake
Gluten-Free Chocolate Torte
Vegan Coconut Panna Cotta
PLATED MEALS

Priced per person. Select one (1) entrée and one (1) dessert. Includes china, glass, silverware, water, iced tea, coffee.

**ENTRÉE SALADS**

- Grilled Chicken over Spring Mix with Pear, Walnut, Bleu Cheese and Cider Vinaigrette $16.99
- Grilled Flank Steak over Romaine with Peanuts, Cucumber, Rice Noodles and Thai Lime Vinaigrette $17.99
- Grilled Salmon, Shredded Parmesan Cheese, Seasoned Croutons and Caesar Dressing $17.99
- Sesame Marinated Tofu and Hard Boiled Eggs over Romaine and Iceberg Mix with Balsamic Vinaigrette $13.99
- Citrus Smoked Salmon with Grape Fruit Vinaigrette $19.99
- Lime and Ahi Tuna Salad with Sesame Dressing $23.99

**ENTRÉES**

- Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash $23.99
- Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach $23.99
- Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms $23.99
- Roasted Vegetable Parmesan Quiche $17.99
- Vegan Portobello Napoleon Stack with Balsamic Reduction $17.99

**DESSERTS**

- Chocolate Cabernet Cake
- New York Style Cheesecake (Plain or White Chocolate)
- Fresh Berry Cream Puffs with Vanilla Sauce
- Gluten-Free Crème Brûlée with Fresh Berries
- Vegan Chocolate Raspberry Cake
**HORS D’OEUVRES**

*Priced per dozen, minimum orders of three (3) dozen.*

**COLD SELECTIONS**
- Southwestern Chicken in Phyllo Crisp $22.99
- Smoked Salmon Roll on Cucumber Round $27.99
- Wild Mushroom and Goat Cheese Crostini $24.99
- Sesame Crusted Ahi Tuna $32.99
- Cucumber Cups with Gazpacho $15.99
- Shrimp Ceviche $29.99
- Shrimp Cocktail Shooters $37.99
- Prosciutto and Melon Canapés $16.99
- Goat Cheese and Sun-Dried Tomato Tartlets $17.99
- Seared Beef with Sweet Onion Marmalade $32.99
- Roasted Vegetables and Curried Hummus on Pita Crisp $19.99

**HOT SELECTIONS**
- Thai Chicken Satay with Peanut Sauce $24.99
- Coconut Shrimp with Tropical Salsa $29.99
- Veggie Spring Rolls with Ginger-Soy Sauce $22.99
- Crispy Pork Pot Stickers $22.99
- Mac & Cheese Bites in Phyllo Cups $15.99
- Mini Quesadillas $19.99
- Chicken Tenders with BBQ Sauce $17.99
- Assorted Mini Quiche $16.99
- Spanakopita $18.99
- Cocktail Meatballs $11.99
- Mini Reuben Bites $17.99
- Carolina Catering Soul Rolls $19.99
- Chicken Cordon Bleu Bites with Dijon Sauce $15.99
- Almond Encrusted Brie Bites with Raspberry Sauce $12.99

**Assorted Finger Sandwiches** $13.99

*Select from Pimento Cheese, Cucumber and Cream Cheese, Tuna Salad or Chicken Salad*

**LOOKING FOR MORE OPTIONS?**

Our talented chefs are delighted to create special menus for any event that accommodate your cuisine preference and budget. Please contact our Catering Coordinator at 919.962.0336 to arrange a personal consultation.
RECEPTIONS

STARTERS
Fresh Seasonal Fruit Served with Assorted Yogurt Dips
serves 25 $44.99 / serves 50 $88.99
Grilled Vegetables with Balsamic Vinaigrette
serves 25 $27.99 / serves 50 $54.99
Housemade Spinach Dip Served with Fresh Pita Chips
serves 25 $25.99 / serves 50 $49.99
Fresh Spicy Guacamole with Tortilla Chips
serves 25 $25.99 / serves 50 $49.99
Whole Seasonal Fruit
serves 25 $25.99 / serves 50 $49.99
Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip and Grilled Pita Triangles
serves 25 $25.99 / serves 50 $49.99
Classic Cheese Tray with Assorted Crackers and Flatbreads
serves 25 $41.99 / serves 50 $79.99

STATIONS
MEDITERRANEAN $10.99
Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad and Hummus with Pita Chips
DIM SUM $12.99
Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings, Served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette and Dessert Sushi Rolls
AMERICAN TEA $11.99
Assorted Gourmet Tea Sandwiches and Scones, Served with Jam, Honey, Cream Cheese, Assorted Petit Fours and Tea Cookies
GROWN UP MAC & CHEESE $17.99
Gourmet Roasted Garlic and Smoked Gouda Mac & Cheese with Poblano Peppers, Served in a Martini Glass with Chicken, Shrimp or Mushrooms

BREAKS
Priced per person.

CHOCOHOLIC $8.99
Mini Chocolate Bars, Double Chocolate Chip Cookies and Chocolate Dipped Strawberries
ENERGY BREAK $4.99
Granola, Whole Fruit and Breakfast Bars
THE HEALTHY ALTERNATIVE $6.99
Apples, Oranges, Bananas and Pears, Served with Yogurt Cups, Trail Mix and Granola Bars
SNACK ATTACK $5.99
Chips, Honey-Roasted Peanuts, Trail Mix
## Drinks

*Priced per gallon unless noted*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated Coffee</td>
<td>$17.99</td>
</tr>
<tr>
<td>Regular and Decaffeinated Larry’s Beans Coffee</td>
<td>$19.99</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$15.99</td>
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<tr>
<td>Hot Chocolate</td>
<td>$15.99</td>
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<tr>
<td>Iced Tea or Lemonade</td>
<td>$15.99</td>
</tr>
<tr>
<td>Cranberry, Orange or Apple Juice</td>
<td>$15.99</td>
</tr>
<tr>
<td>Assorted Hot Tea</td>
<td>$15.99</td>
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<tr>
<td>Iced Water</td>
<td>$4.99</td>
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<tr>
<td>Assorted Bottled Fruit Juices</td>
<td>$2.99 <strong>per person</strong></td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.99 <strong>per person</strong></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$1.99 <strong>per person</strong></td>
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</tbody>
</table>

## Desserts

*Priced per dozen*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Gourmet Dessert Bars</td>
<td>$16.99</td>
</tr>
<tr>
<td>Select Petit Fours</td>
<td>$16.99</td>
</tr>
<tr>
<td>Multi-Layer Chocolate Cake</td>
<td>$15.99</td>
</tr>
<tr>
<td>New York Cheesecake</td>
<td>$18.99</td>
</tr>
<tr>
<td>Custom Artisan Petite Cupcakes</td>
<td>$16.99</td>
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<tr>
<td>Assorted Fresh Baked Cookies</td>
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<tr>
<td>Tar Heel Cookies</td>
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<tr>
<td>Assorted Brownies</td>
<td>$14.99</td>
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<tr>
<td>White Chocolate Macadamia Nut Cookies</td>
<td>$14.99</td>
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<tr>
<td>Gluten-Free Peanut Butter Cookies</td>
<td>$14.99</td>
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<tr>
<td>Gluten-Free Coconut Macaroons</td>
<td>$16.99</td>
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<tr>
<td>Gluten-Free Brownies</td>
<td>$15.99</td>
</tr>
<tr>
<td>Vegan Cranberry Oatmeal Cookies</td>
<td>$15.99</td>
</tr>
</tbody>
</table>
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