



HARRIS
CONFERENCE CENTER



QC
CATERING
WE START WITH YES

2018-2019 MENU

CATERING MENU

AWARDS & ACCOLADES



**CENTRAL PIEDMONT
COMMUNITY COLLEGE**



Breakfast

Served with freshly brewed regular and decaf coffee and hot teas

Continental

(10 guest minimum)

QC Fresh Fruit Salad

Pick ①

Assorted Freshly Baked Muffins

Freshly Baked Pastries

Yogurt Parfait Bar—build your own parfait with velvety vanilla Greek yogurt, fresh & dried fruit and granola

Southern Ooey Gooey Monkey Bread—bourbon caramel & pecan sauce (15 guest minimum)

A La Carte Beverages

Assorted Sodas—\$2.25/guest

Bottled Water—\$2.25/guest

Individual Juice Selections—\$2.50/guest

A La Carte Breakfast Items

(15 guest minimum)

Hard Boiled Eggs—\$1.75/guest

Whole Fruit Display—\$4.50/guest

Fruit Skewers w/yogurt dip—\$5.50/guest

Homestyle Potatoes—\$3.75/guest

Artisan Fruit & Nut Granola Bar—\$4.95/guest

Petite Country Ham & Strawberry Jam Biscuits—\$5.50/guest

Individual Quiche—\$8.75/guest

Pick ②

Mushroom, Spinach & Swiss

Applewood Smoked Bacon & Cheddar

Sausage, Peppers & Eggs

Hot Breakfast

**Upcharge of \$9.95/guest for one option*

15 guest minimum

Traditional Buffet

Fluffy Scrambled Eggs

Applewood Smoked Bacon **OR** Sausage

Crispy Home Fries, served with ketchup

Buttermilk Biscuits

Honey Butter

QC Fresh Fruit Salad

QC Croissant Breakfast Sandwiches

Pick ②

Egg, Applewood Smoked Bacon & Cheddar

Egg, Sausage & Cheddar Cheese

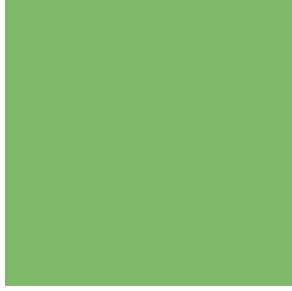
Egg, Spinach & Swiss Cheese

QC Fresh Fruit Salad

Carolina Biscuits & Gravy

Freshly baked biscuits, smothered in a country sausage gravy

QC Fresh Fruit Salad



Afternoon Refreshments

Served with assorted Coke products & bottled water

Standard

(Minimum 12 guests)

Pick ①

Fresh Fruit Kebobs—served with vanilla Greek yogurt dip (15 guest minimum)

Artisan Fruit & Nut Granola Bars—honey granola with classic nuts and dried fruits create this sweet and salty bar (15 guest minimum)

HCC Snack Mix—spiced peanuts, Cheetos, pretzels, white cheddar popcorn, mixed together to create a crunchy and satisfying snack

Fresh Popcorn Cart—freshly popped, buttered, popcorn with assorted flavored salts for topping

Sweet & Salty Treat Medley—Chef's assorted dessert bars & sea salt kettle chips

Domestic Cheese, Fruit & Crackers—with seasonal compote, gourmet crackers

Seasonal Vegetable Crudité—seasonal vegetables, creamy ranch dressing for dipping

Traditional Hummus—creamy hummus served with toasted pita chips and carrots

Ultimate Southern Pimento Cheese Dip—southern favorite with perfectly toasted QC pita wedges for dipping

Fresh Baked Cookies—peanut butter, double chocolate chip and oatmeal raisin

Salsa & Tri-Colored Tortillas—classic crowd pleaser with chunky salsa and tri-colored tortilla chips

So-Cal Snack Bar

**Upcharge of \$1.00/guest - minimum 45 guests*

Crispy Corn Tortillas, served with

Pick ①

Smoked Tomato and Chipotle Salsa

Black Bean and Cilantro Dip

Chorizo and Cheese Dip Fundito

Build Your Own Carolina Slider

**Upcharge of \$2.00/guest - minimum 45 guests*

Housemade Smoked BBQ Pork & Chicken

Sweet & Tangy BBQ Sauce

Coleslaw

Herb & Sea Salt Rolls





Healthy Lunch Bars

Served with freshly brewed sweet and unsweetened tea
Minimum 15 guests

Just Fresh Bar

Make your own fresh bowl -

Fresh Greens—QC house blend of greens

Filling Toppings—farro & seasonal grains, garbonzo beans, chopped tomatoes, diced cucumber, edamame, broccoli, hard boiled egg slices, crumbled blue cheese, shaved carrots, diced turkey and ham

Delicious Dressings—red wine vinaigrette & ranch

Freshly baked herb & sea salt rolls with butter

Vanilla Panna Cotta—seasonal fruit compote

Classic Sandwich & Salad Bar

Build your own sandwich -

House roasted & shaved meats to include turkey, medium rare roast beef, and grilled seasonal vegetables

Toppings to include leaf lettuce, sliced tomato, caramelized onions, assortment of fresh breads, seasonal mayo and spicy mustard

QC Sonoma Salad—house blended greens, sun-dried cranberry, toasted pecans, gorgonzola cheese, tomato and Applewood bacon, with red wine vinaigrette

Assorted kettle chips

Classic Banana Pudding

Twist of Lemon Bar

Herb Meyer Lemon Chicken—herbed, grilled breast of chicken with sautéed onions & peppers, topped with fresh herbs and sliced lemon

Quinoa & Grain Pilaf—fresh herbs, olive oil

QC Seasonal Salad—chef will blend the season's freshest vegetables and accompany with red wine vinaigrette and buttermilk ranch

Herb & Sea Salt Rolls with butter

Vanilla Panna Cotta—seasonal fruit compote





Taste of the Carolinas

*Served with freshly brewed sweet and unsweetened tea
Minimum 15 guests*

Idaho Potato Bar

Enormous Idaho Potatoes

Assorted toppings—grilled chicken, bacon, Texas-style beef chili, sour cream, cheddar, green onions

Garden Salad—garden mix, tossed with cucumber, carrots and tomatoes, served with red wine vinaigrette and ranch

Herb & Sea Salt Rolls with butter

Chocolate Mousse—cookie crumble, whipped cream

QCC Down Home BBQ Bar

Pulled BBQ Pork & Chicken—shredded pork & chicken marinated and simmered in our sweet & tangy QCC house BBQ sauce

Served with Kaiser rolls, creamy coleslaw, sweet & tangy house BBQ sauce and crispy onions to garnish

Creamy Mac & Cheese—topped with toasted bread crumbs

Classic Banana Pudding

Cookout Bar

5 ounce Black Angus Burgers & All-Beef Hot Dogs

Toppings—lettuce, tomato, onions, mustard, ketchup, sliced cheese, fresh hot dog and hamburger buns

Housemade Loaded Potato Salad—Idaho potatoes mixed with green onion, sour cream, cheddar & bacon

OR

Classic Kettle Chips

Assorted Cookies—chocolate chip, oatmeal raisin and peanut butter

Taste of Charleston

Bourbon & Brown Sugar Chicken—grilled breast of chicken marinated in a southern bourbon & brown sugar glaze, topped with crushed spiced pecans

Creamy Mac & Cheese—topped with toasted bread crumbs

Garden Salad—garden mix tossed with cucumber, carrots, and tomato, served with red wine vinaigrette and ranch

Herb & Sea Salt Rolls with butter

Berries & Cream Trifle—berries layered with whipped cream, garnished with mint

Low Country Bar

Grandma's Crispy Fried Chicken—breaded chicken marinated in spiced buttermilk and fried

Garden Salad—garden mix tossed with cucumber, carrots and tomato, served with red wine vinaigrette and ranch

Southern Style Rice Pilaf—corn, tomatoes, peas and herbs

Herb & Sea Salt Rolls with butter

Seasonal Cobbler—seasonal fruit topped with a buttery biscuit topping





Taste of Mexico

*Served with freshly brewed sweet and unsweetened tea
Minimum 15 guests*

Taco Salad Bar

**additional servings of protein \$6.00/guest*

**add fresh guacamole \$4.25/guest*

Greens—shredded romaine lettuce

Toppings—cilantro & lime grilled chicken breast, tomato, roasted corn, roasted red peppers, black beans, queso fresco, red onions, cucumber, crispy tortilla strips

Dressing—smoky ranch dressing, cilantro lime vinaigrette

Assorted Cookies and Brownies

Veracruz Fajita Bar

**add carne asada \$4.20/guest*

**add corn tortillas \$1.25/guest, minimum of 24*

Adobo Chicken—cumin, guajillo pepper, cilantro, onion

Tex Mex Beef—ground beef, coriander, onions, corn, chili seasoning

Chipotle & Black Bean Rice—green onions, achiote

Toppings—cilantro sour cream, cotija cheese, shredded lettuce, seasonal salsa

Flour Tortillas

Spiced Chocolate Mousse—cookie crumble, whipped cream



Taste of Italy

Served with freshly brewed sweet and unsweetened tea
Minimum 15 guests

Tuscany Table

Fire Roasted Italian Chicken—authentic Italian marinated and grilled chicken, topped with tomato and basil salsa and drizzled with aged balsamic

Chopped Italian Salad—romaine lettuce, sweet roasted peppers, olives, cucumbers, tomatoes, red onions, parmesan cheese, red wine vinaigrette

Basil & Lemon Scented Rice—onions, olive oil, lemon zest

Herb & Sea Salt Rolls with butter

Berries & Cream Trifle—whipped cream, mint

Neapolitan Bar

QC Chicken Piccata—grilled chicken, simmered in a lemon sauce with capers, grape tomatoes, parsley and walnuts

Three Cheese Vegetable Penne Pasta—parmesan, mascarpone, fontina, peas, tomato, mushrooms

Caesar Salad—romaine, parmesan cheese, croutons, with a Caesar dressing

Herb & Sea Salt Rolls with butter

Vanilla Panna Cotta—seasonal compote

Build Your Own Pasta Bar

Pick 2

Chicken & Asparagus Pasta—penne pasta, tossed in a parmesan cream sauce with diced chicken and asparagus, garnished with fresh parmesan

Baked Penne Pasta—ground Italian sausage, tomato sauce and blend of Italian cheeses

Turkey Meatballs—farfalle pasta, roasted mushrooms, herbs, broccoli, vodka tomato sauce

Tortellini Primavera—(vegetarian) three cheese stuffed pasta, peas, baby tomatoes, asparagus, herb cream sauce

Pick 1

Garden Salad—garden mix, tossed with cucumber, carrots and tomato, red wine vinaigrette and buttermilk ranch

Caesar Salad—romaine, parmesan cheese, croutons with a creamy Caesar dressing

Chopped Italian Salad—sweet roasted peppers, olives, cucumber, tomatoes, red onions, parmesan cheese, red wine vinaigrette

Tuscany—tomato, cucumber, red onions, romaine, olives, green beans

Herb & Sea Salt Rolls with butter

Assorted Cookies and Brownies



Build Your Own Lunch Buffet

Served with freshly brewed sweet and unsweetened tea
Minimum 15 guests

Pick ① Salad

QC Spinach Salad—cucumbers, tomatoes, carrots, sweet peppers, red wine vinaigrette

Caesar Salad—romaine, parmesan cheese, croutons, with a Caesar dressing

Kale Salad—black beans, cucumber, fire roasted corn, marinated tomatoes, cilantro lime dressing

Pick ① Entrée

**additional entrée \$6.00/guest*

Fire Roasted Italian Chicken—grilled breast of chicken topped with roasted & marinated tomato & basil salsa, balsamic drizzle

Blackened Chicken—topped with roasted corn & jalapeno salsa

Lemon Chicken—topped with capers, parsley & white wine cream sauce

Chicken Saltimbocca—prosciutto, sage & white wine cream sauce

Georgia Grilled Chicken—topped with balsamic roasted peach preserves

Chicken Marsala—braised mushrooms & onions, marsala cream sauce

NC Boneless Pork Chop—bourbon & maple glaze

Pick ① Side

**additional side \$3.75/guest*

Roasted Potatoes—lemon, parsley

Mac & Cheese—three cheeses, toasted bread crumbs

Loaded Potato Salad—bacon, cheddar, green onions, mayonnaise

Veracruz Rice—black beans & cilantro

Grits—creamy white cheddar

Roasted Green Beans

Seasonal Sautéed Squash—pesto

Baby Carrots—bourbon & maple glazed

Herb & Sea Salt Rolls with butter

Pick ① Dessert

**additional dessert \$4.95/guest*

Banana Pudding

Double Chocolate Brownies

Vanilla Panna Cotta—seasonal compote

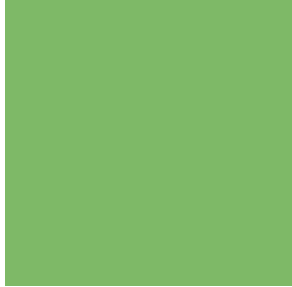
Seasonal Cobbler—whipped cream

Assorted Cookies and Brownies

Berries & Cream Trifle—whipped cream, mint

Chocolate Mousse—cookie crumble, whipped cream





Boxed Lunches

Served with freshly brewed sweet and unsweetened tea

Sandwiches

Includes kettle chips & a cookie

Simple Sandwich—choice of Italian ham, turkey, roast beef with smoked provolone or seasonal vegetable stack; all with sliced tomato, leaf lettuce, roasted garlic aioli on multigrain bread

Country Pimento BLT—Applewood bacon, house pimento cheese, sliced tomato, leaf lettuce on multigrain

QC Original Chicken Salad—roasted chicken breast, parsley, salted pecans, fresh grapes, sliced tomato, leaf lettuce, on a fresh baked croissant

The Italian—salami, capicola, porchetta, smoked provolone, tomato, lettuce, roasted garlic aioli on focaccia

Salads

Includes a cookie

Sonoma Salad—power blend, house roasted turkey, sun-dried cranberries, toasted pecans, gorgonzola cheese, tomato, Applewood bacon, red wine vinaigrette

Blackened Chicken Caesar—romaine, blackened chicken breast, parmesan, house croutons, creamy lemon Caesar dressing

Upcharge of \$3.50/guest

Steak Salad—med-rare steak, house greens, seasonal vegetables and chef's choice vinaigrette





Reception Hors d'oeuvres

Minimum 24 pieces per item

Veggie

Butternut Squash Shooter—caramelized apples, cinnamon foam (served cold)

Sweet Potato Blini—brie, pecans (served cold)

Mushroom & Stilton Tart—herbs, shallots (served hot)

Seasonal Arancini—chef's choice sauce (served hot)

Seafood

Bloody Mary Shrimp Shooter—cilantro, lime, jalapeno, corn (served cold)

Yellowfin Tuna Tartare—miso aioli, rice cake, green onion, ginger (served cold)

Mini Double Baked Potato & Crab—lemon, chives, sour cream, cheddar (served hot)

Blackened Shrimp & Pineapple Skewer—cilantro, sriracha dip (served hot)

Meat

Country Ham & Biscuits—strawberry jam, buttermilk biscuits (served cold)

Petit Beef Slider—roasted tomato, horseradish mayonnaise (served cold)

Roasted Pear—prosciutto, gorgonzola dolce, balsamic (served cold)

Tandoori Chicken Skewer—lime, coriander yogurt (served hot)

Seasonal Egg Roll—varies by season (served hot)



Awards & Accolades



HI THERE,

We don't make food for events. We make food for people. It's an important distinction. The careful crafting and presentation of every dish we serve is all for nothing without an audience to enjoy it. We keep this in front of us as we partner with you to create culinary experiences that dazzle.

All of our people are creative, high-energy, and love what they do. This kind of enthusiasm—the genuine kind—is found in the artistic flourishes on your plate and in the warm smiles on our faces.

Our personalized service goes beyond giving you the experience that you imagined to giving you one that you didn't even know was possible. Striking presentation will draw you to the table. Food that is fresh, modern and delicious will keep you there. And a friendly, attentive staff will know how to make even the finest occasion somehow feel as comfortable as dinner at home.

We're there for you, whether it's black tie, bow tie, or no tie at all. Regardless, it will be an experience that you'll savor, long after the dishes are packed and the tables are cleared.

— QC CATERING

