HARRIS CONFERENCE CENTER

FY24

CATERING MENU

plate perfect CATERING

AWARDS & ACCOLADES

- Paco's Tacos & Tequilla
  Charlotte Magazine
  Best of the Best, Tacos - 2011
- Midwood Smokehouse
  Zagat rated 2012
- Mama Ricotta's
  Zagat Survey
  America's Top Italian Restaurant - 2008

CENTRAL PIEDMONT COMMUNITY COLLEGE

22103

Breakfast

Served with freshly brewed regular and decaf coffee and hot teas, water station

Continental *(2 hours service)*

Fresh Fruit Salad—fresh honeydew, pineapple, cantaloupe, strawberries & red grapes

Add Honey Yogurt Dip $2.75/guest

Pick ①

Assorted Granola & Breakfast Bars

Assorted Muffins

Mini Multigrain & Mini Perfect Croissants

Assorted Bridor All Butter Pastries

Assorted Bagels

with jellies & cream cheese

Health Conscious

**optional substitute for Continental*

Fresh Fruit Salad

Hard Boiled Eggs

Fresh Made Sourdough Toast with assorted jellies

A La Carte Beverages

Assorted Sodas—$6.95/guest

Bottled Water—$4.50/guest

Orange Juice—$4.25/guest

All Day Beverage Service—$14.95/guest

(will include coffee station with hot tea, assorted sodas, bottled water)

Hot Breakfast *(1 hour service)*

**Upcharge of $13.50/guest for option 1 or 2*

Option 1—Traditional Hot Bar

Scrambled Eggs

Applewood Smoked Bacon ***OR*** Sausage Links

Seasoned Home Fries

Fresh Fruit Salad

Pick ①

Fresh Made Sourdough Toast with assorted jellies

Freshly Baked Pastries

Buttermilk Biscuits with assorted jellies

Option 2—Breakfast Taco Bar

6' Flour Tortillas

Scrambled Eggs

Crumbled Bacon ***OR*** Sausage

Shredded Cheese, Salsa, Sour Cream

Fresh Fruit Salad

Freshly Baked Pastries

A La Carte Breakfast Items

Chobani Yogurt w/Honey Granola—$6.50/guest

Individual Oats in Coats—$8.50/guest
(vegan & gluten free)

Lara Bars—$9.95/guest
(vegan & gluten free)

Hard Boiled Eggs—$2.50/guest

Fresh Whole Fruit Display—$5.95/guest

Warm Cinnamon Buns—$6.95/guest

Breakfast Croissants—$11.95/guest

With Egg & Cheese

Bacon ***OR*** *Sausage* ***OR*** *Turkey Sausage*

Afternoon Refreshments

Served with assorted Coke products & water station (2 hours of service)

Standard

Pick ①

Trail Mix—dried fruit & nut *(individually packaged)*

Treat4U Packs of Snacks *(Assorted-individually packaged)*

Sunshine Blend—nuts, seeds, dried fruit (vegan)

Fruit Bowl—dried fruit (vegan, no nuts)

Perfectly Fit—nuts, seeds, dried fruit (vegan, no sodium)

Moonburst—nuts & organic chocolate

Fresh Boxed Popcorn *(individually packaged-gluten free, vegan)*

Vegetable Crudités—served with dipping sauces

Housemade Potato Chips—served with ranch or French onion dip

Paco's Corn Tortilla Chips—served with housemade charred tomato salsa

Mama's Spinach & Artichoke Cheese Dip—with housemade crostini

Assorted Fresh Baked Cookies

Crispy Apple Bar—served with housemade dulce de leche dip

Carolina Kettle Chips—Outer Banks Sea Salt & Gin Dill Pickle *(individually packaged-gluten, dairy & nut free, kosher)*

Chocolate Covered Pretzels or Greek Yogurt Covered Pretzels *(individually packaged—upcharge of $2.00/guest)*

Assorted Power Bars—Balance Bars, Cliff Bars (vegan), Kind Bars *(individually packaged—upcharge of $3.00/guest)*

South of the Border

**Upcharge of $6.00/guest, minimum 45 guests*

Paco's Queso Fundido

Fresh Guacamole

Charred Tomato Salsa

Fresh Corn Tortilla Chips

Carolina on My Mind

**Upcharge of $3.00/guest*

Bacon Wrapped Jalapenos—with ranch dipping sauce

Pimento Cheese Dip—with housemade crostini

A La Carte Options

Coffee & Hot Tea Service—$6.95/guest

Bottled Water—$4.50/guest

All Day Beverage Service—$14.95/guest

(will include coffee station with hot tea, assorted sodas, bottled water)

Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station (1 hour of service)

Build Your Own Mexican Chopped Salad

**Additional servings of protein $11.50/serving*

**Add Fresh Guacamole—$4.50/guest*

Wood Grilled Chicken (gluten & dairy free)

Wood Grilled Steak+ (gluten & dairy free)

+Market Price

Fresh Mixed Greens, tomato, sweet corn, jicama, roasted red peppers, garbanzo beans, cotija cheese

Dressings—chipotle ranch & balsamic vinaigrette

White Corn Tortilla Chips—with charred tomato salsa and tomatillo salsa

Assorted Cookies and Brownies

Build Your Own Yafo Bowl/Greek Salad

**Additional servings of chicken $11.50/serving*

Pick ①

Greek Grilled Chicken Skewers

Grilled Harissa Salmon+

Grilled Steak Kabobs + *(gluten & dairy free)*

+Market Price

Chopped Romaine Lettuce, tomato, cucumber, feta cheese, purple slaw, chickpeas and roasted red peppers

Dressings—Greek yogurt ranch, Greek lemon herb vinaigrette

Hummus with Angel Bread

Housemade Nutella & Chocolate Truffles

Build Your Own Midwood Chopped Salad

(all meats and sauces are gluten free)

Pick ①

Hickory Smoked BBQ Pork Sliders

Pulled Chicken

*Sauteed & Seasoned OrganicTofu—$7.95/guest

Sauces—Eastern NC BBQ Sauce, Midwood BBQ Sauce, Kansas Style BBQ Sauce

Romaine Lettuce, smoked corn, cucumbers, black beans, tomatoes, carrots, shredded cheddar cheese

Dressings—chipotle ranch & honey lime citrus vinaigrette

Banana Pudding

Build Your Own Chicken & Pasta

Mama's Salad—romaine, carrots, Roma tomatoes, artichokes, olives, roasted red peppers, cucumbers

Dressings—balsamic vinaigrette and buttermilk ranch

Marinated Grilled Chicken—sliced and presented on a tray (gluten, dairy and soy free)

Pick ①

Penne alla Vodka—with sautéed pancetta in a spicy tomato cream sauce

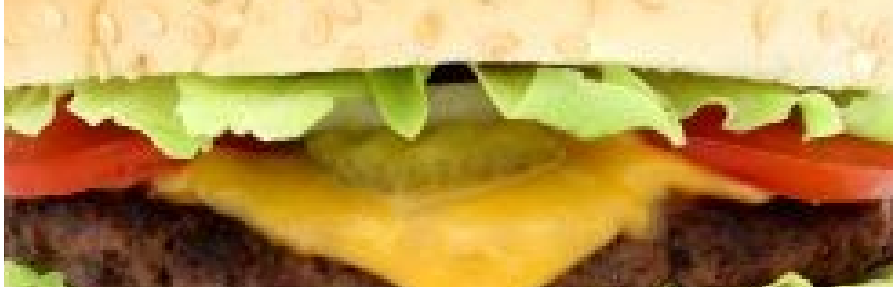
* Bowtie & Asparagus—tossed in a fontina cream sauce

* Farfalle Primavera—seasonal vegetables tossed with extra virgin olive oil & garlic

**vegetarian options*

Garlic Rolls

Mini Ricotta Cannolis



Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station (1 hour service)

Yafo Kitchen Lunch Special

Pick ①

Shawarma Seasoned Grilled Chicken Breast—served with lemon tahini

Greek Grilled Chicken Breast—lemon & herb marinated

(Harvest Land Chicken, hormone & antibiotic free)

Pick 2

Greek Salad—romaine, feta, red onion, bell peppers, cucumber & tomato salad, kalamata olives, lemon herb vinaigrette & Greek yogurt ranch

Cumin Jasmine Rice

Chef's Macaroni & Cheese

Garlic Oregano Potatoes

Israeli Couscous

Zataar Roasted Vegetables

Israeli Salad

Hummus with Angel Pita

Vanilla Pound Cake w/Strawberries

Spuds Your Way

Smoked Potato Bar (split top) with cheddar cheese, bacon, sour cream, butter and chives

Pick 2

BBQ Pulled Chicken (gluten free)

BBQ Pork (gluten free)

BBQ Queso - Rich homemade cheese dip

Garden Salad—buttermilk ranch and balsamic vinaigrette

Double Chocolate Brownies

Midwood Smokehouse Award Winning BBQ Slider Bar

(all meats and sauces are gluten free)

**Additional servings of protein $11.50/serving*

Pick ①

BBQ Pulled Pork

Sliced BBQ Chicken Breast

BBQ Pulled Chicken

Beef Brisket+

+Market Price

Pick 2

*(*Add an additional side $6.95/guest)*

Midwood Chopped Salad—romaine, smoked corn, cucumbers, black beans, tomatoes, carrots, shredded cheddar

Collard Greens with bacon

Broccoli & Cauliflower Medley

Pork & Beans

Southern Style Green Beans -with onion, garlic (vegetarian)

Cucumber Salad

Macaroni & Cheese

Broccoli Casserole

Slider Buns

Cole Slaw

Banana Pudding

Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station (1 hour service)

(15 guest minimum for the buffet)

Pick 1

Garden—romaine, cucumbers, tomatoes, carrots & bell peppers

Mama's—romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers

Tuscan—romaine, homemade mozzarella, Kalamata, olives, red onion, fresh basil, roma tomatoes

Caesar—romaine, with croutons & Romano cheese

+Chopped—romaine, kale, gorgonzola, walnuts, Roma tomatoes, Kalamata olives, red onion, pepperoncini peppers, garbanzo beans & carrots

+ $4.50 per guest

Pick 1

(Add an additional side $6.95 per guest)

Creamy Whipped Mashed Potatoes

Roasted New Potatoes

Wood Oven Roasted Vegetables

Creamy Mascarpone & Goat Cheese Polenta

Roasted Asparagus

Broccoli Florets—sautéed with olive oil & garlic

Green Beans—with Roma tomatoes & basil

Pick 1

Garlic Rolls

Luncheon Rolls

Sliced Ciabatta

All housemade

Pick 1

Chicken Bianco—scaloppini-style chicken with mozzarella in a chianti wild mushroom sauce

Marinated Grilled Chicken—lemon & garlic marinade with Roma tomatoes

Lemon Pepper Chicken—scaloppini-style chicken sautéed in a light lemon white wine sauce

Baked Herb Chicken—chicken breast baked with light seasoning

Chicken Carciofi—tender chicken scaloppini & artichoke hearts in a light lemon, white wine caper sauce

Chicken Marsala—scaloppini chicken & fresh mushrooms, pan seared in a marsala butter sauce

Balsamic Chicken—tender baked chicken finished in a balsamic glaze with red grapes

Balsamic Pork—slow roasted pork finished with a sweet & tangy balsamic glaze with red grapes

+Chicken Parmesan—topped with tomato basil & fresh mozzarella

+$5.00 per guest

+ Salmon al Pesto—salmon filet with pesto, Romano cheese and bread crumbs with a light lemon butter sauce

+Market Price

+ Chianti Braised Beef Short Ribs—slow cooked boneless short ribs simmered in red wine sauce with fresh herbs

+Market Price

Pick 1

Chef Assorted Bars & Cookies *(selections vary)*

Assorted Gourmet Cupcakes

Cinnamon Apple Crisp with whipped cream

Chocolate Mousse with whipped cream

Mini Ricotta Cannolis

Paco's Mexican Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station (1 hour service)

Chicken Laredo

Margarita Marinated Chicken Breast—topped with a light queso fresco, sliced avocado and cucumber pico de gallo

Queso Mashed Potatoes

Mexican Chopped Salad—fresh greens, chopped tomatoes, jicama, sweet corn, garbanzo beans, roasted red peppers, cotija cheese

Dressings—chipotle ranch & balsamic vinaigrette

Fresh Tortilla Chips & Salsa

Assorted Cookies & Brownies

Taco Bar (2 tacos per guest)

Pick 2

Tinga Chicken (gluten & dairy free)

Gringo Ground Beef (dairy free)

Fire Roasted Vegetables (vegan, gluten & dairy free)

Braised Beef Brisket+ (gluten & dairy free)

Wood Grilled Steak+ (gluten & dairy free)

+Market Price

Toppings include—shredded lettuce, pico de gallo, sour cream, shredded Mexican cheeses

Mexican Chopped Salad—fresh mixed greens, chopped tomatoes, jicama. sweet onion, avocado, scallions, sweet corn, garbanzo beans, roasted red peppers, cotija cheese

Dressings—chipotle ranch & balsamic vinaigrette

Cilantro Black Beans (gluten free, can be vegan)

Vegetable Rice (gluten & dairy free)

Housemade Tortilla Chips—with charred tomato & tomatillo salsas

+ add Unholey Guacamole for $4.50 per guest

Assorted Cookies & Brownies

Enchilada Bar

Pick 2

(all gluten free)

Enchiladas de Dennis—roasted chicken, fresh spinach, white cheddar, topped with chile con queso, finished with avocado & red pepper cream

Beef Enchiladas—packed with seasoned ground beef and topped with homemade chili gravy

Vegetarian Enchiladas—filled with Chef's choice of vegetables, topped with a queso sauce

Mexican Chopped Salad—fresh mixed greens, chopped tomatoes, jicama. sweet onion, avocado, scallions, sweet corn, garbanzo beans, roasted red peppers, cotija cheese

Dressings—chipotle ranch & balsamic vinaigrette

Cilantro Black Beans (gluten free, can be vegan)

Vegetable Rice (gluten & dairy free)

Housemade Tortilla Chips—with charred tomato & tomatillo salsas

+ add Unholey Guacamole for $4.50 per guest

Assorted Cookies & Brownies

Mama’s Pasta Lunch Buffets

Served with freshly brewed sweet & unsweet tea, water station, garlic rolls, assorted cookies & dessert bars
(1 hour service)

Pastas

(15 guest minimum)

Pick 2

* Mama's Pasta—our house made sun-dried tomato pesto with pine nuts and fresh basil, tossed with cream and served over rigatoni pasta

Penne Broccoli & Chicken—our most popular pasta dish of sautéed chicken, broccoli florets & penne in a delicate lemon cream sauce

Penne alla Vodka—with sautéed pancetta in a spicy tomato cream sauce

Rigatoni with Meat Sauce—old world recipe with ground beef, pork, veal & Roma tomatoes

Penne al Forno—baked penne with ground beef, veal, homemade sausages and a blend of three cheeses

* Bowtie & Asparagus—tossed in a fontina cream sauce

* Farfalle Primavera—seasonal vegetables tossed with extra virgin olive oil & garlic

**vegetarian option*

Note: groups of 150+ may select three options

Whole Wheat Pasta or Gluten Free Pasta is also available upon request, upcharge of $5.50/guest

Add-on Option for Pasta

All Beef Mini Meatballs

+ $6.75 per guest

Salads

Pick 1

Garden—romaine, cucumbers, tomatoes, carrots & bell peppers

Mama’s—romaine, carrots, red onion, Roma tomatoes, artichokes, olives, roasted red peppers, cucumbers;

Tuscan—romaine, homemade mozzarella, Kalamata, olives, red onion, fresh basil, Roma tomatoes, roasted olive oil dressing (may select 1 additional dressing)

Caesar—romaine, with croutons & Romano cheese, homemade Caesar dressing (may select 1 additional dressing)

Chopped—romaine, gorgonzola, walnuts, Roma tomatoes, Kalamata olives, red onion, pepperoncini peppers, garbanzo beans & carrots

+ $4.50 per guest

Pick 2

Creamy Gorgonzola Dressing (gluten free)

Balsamic Vinaigrette (gluten friendly) (has dairy)

Creamy Sun-Dried Tomato (gluten free)

Oil and Vinegar (gluten free, dairy free, vegan)

Buttermilk Ranch (gluten friendly) (has dairy)

Desserts

Includes assorted cookies and dessert bars but may substitute one of the following

Assorted Gourmet Cupcakes

Cinnamon Apple Crisp with whipped cream

Chocolate Mousse with whipped cream

Mini Ricotta Cannolis

Lighter Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station
(1 hour service)

Sandwich Tray

Mama's Salad—romaine, carrots, red onion, Roma tomatoes, artichokes, olives, roasted red peppers, cucumbers, balsamic vinaigrette & buttermilk ranch

Pick Pasta Salad OR Soup

Bowtie Pasta Salad—seasonal vegetables & sundried tomatoes

Homemade Soup

Chicken Noodle

Creamy Broccoli

Creamy Tomato

Chicken & Wild Rice with vegetables

Creamy Potato & Bacon

**groups 50 or more may select two soups*

Sandwich Selections *(1/2 per guest)*

**number of selections based on guest count*

***descriptions for most sandwiches on next page*

Mama's Marinated Chicken Caesar Wrap

Mama's Marinated Chicken Breast

Whole Wheat Club

Turkey & Swiss on Wheat

Whole Wheat Turkey Wrap

Italian Grinder

Famous Roasted Vegetable Sandwich

Mozzarella & Tomato Sandwich

Venetian Chicken Salad—a delicious chicken salad made with diced grilled chicken breast, curry, grapes and walnuts, layered with romaine and fresh tomato on homemade grilled flat bread

Chocolate Cake Slices

Heart Healthy

Pick ①

**Gluten free*

Lemon Pepper Chicken—scaloppini-style chicken sautéed in a light lemon white wine sauce

Baked Herb Chicken—skinless chicken breast, baked with fresh herbs *(gluten, dairy and soy free)*

Pick ①

Green Beans with Roma tomatoes

Sautéed Mixed Vegetables—carrots, broccoli, onions, tomatoes, bell peppers, peas and spinach

Sautéed Broccolini—with chopped tomatoe and garlic

Fresh Garden Salad—romaine, cucumbers, tomatoes, carrots, bell peppers with balsamic vinaigrette & buttermilk ranch

Fresh Fruit Salad with whipped cream

NEW Buffet Option

(HCC Conference Staff Favorite)

Arroz con Pollo—roasted chicken breast and thigh in sofrito rice with peas and peppers

1205 Salad—shredded iceberg lettuce tossed with ham, swiss cheese, green olives, roma tomatoes, cabbage, Romano cheese

Amarillo Ranch & Sherry Vinaigrette Dressings

Cuban Bread and butter

Assorted Cookies

Boxed Lunches

Served with freshly brewed sweet and unsweet tea, water station

Sandwiches

**Served in a clear top box with a side item and dessert of the day*

Mama's Marinated Chicken Breast—with thin sliced hickory smoked bacon, lettuce, tomato, mayo on toasted ciabatta bread

Turkey & Swiss on Wheat—shaved turkey, Swiss, mayo, Dijon mustard, lettuce & tomato on wheat bread

Whole Wheat Turkey Wrap—smoked turkey, fontina cheese, tomato, spinach, roasted red pepper jelly in whole wheat wrap

1/2 Whole Wheat Club—turkey, rosemary ham, lettuce, tomato, bacon, cheddar & mayo on whole wheat

Mama's Marinated Chicken Caesar Wrap—grilled chicken with romaine tossed in homemade creamy Caesar dressing with Romano & parmesan cheese in a homemade flat bread

Italian Grinder—rosemary ham, turkey, salami, provolone with lettuce, tomato, oil & vinegar on crusty Italian bread

**Famous Roasted Vegetable Sandwich—roasted veggies flavored with rosemary & balsamic, wrapped with fresh mozzarella

***not available dairy-free*

Mozzarella & Tomato—fresh basil, mixed field greens drizzled with balsamic on a whole wheat wrap

Salads

**Served in a clear top box with Mama's Marinated Chicken Breast, roll and dessert of the day*

Mama's—romaine, carrots, red onion, Roma tomatoes, artichokes, olives, roasted red peppers, cucumbers; balsamic vinaigrette on the side

Tuscan—romaine, homemade mozzarella, Kalamata olives, red onion, fresh basil, Roma tomatoes, balsamic vinaigrette & roasted olive oil dressing

Caesar—romaine, with croutons & Romano cheese, homemade Caesar dressing on the side

Receptions

All piece items are 1-3 pieces per portion based on weight and size
Bartending Fee of $150 per bartender based on 2 hours of service, minimum of1 bartender per 75 guests
Additional labor charges will apply for passed hors d'oeuvres

Chicken Hors d'Oeuvres *(select 1)*

Shawarma Chicken Skewers—chicken breast skewers marinated in Yafo signature shawarma spice mix

Hickory Smoked Wings—with your choice of buttermilk ranch or blue cheese dressing

Crispy Romano Chicken Fingers—served with honey mustard or BBQ sauces for dipping

Venetian Chicken Salad Tartlet—shredded grilled chicken breast, grapes, curry & walnuts

Mini Empanadas—flour shell filled with tinga chicken, flash fired and served with charred tomato salsa

Pork/Beef Hors d'Oeuvres *(select 1)*

Deviled Eggs—with candied bacon

Bacon Wrapped Stuffed Jalapeños

Wagyu Meatball Sliders—American Wagyu beef and Kurabuto pork meatballs braised in Mama's tomato basil sauce, topped with creamy mozzarella and served on a homemade roll

Mini Empanadas—flour shell filled with **beef or pork**, flash fired and served with charred tomato salsa

Vegetarian Hors d'Oeuvres *(select 1)*

Tomato Bruschetta—chopped Roma tomato, evoo, garlic & fresh basil, with homemade crostini and flatbread *(vegan)*

Mozzarella & Tomato Skewers—grape tomatoes & squares of housemade mozzarella, wrapped with fresh basil on a skewer

Local Fig & Goat Cheese—on a brioche crostini

Hummus Bi Tahini—rich organic chick peas blended with tahini, fresh squeezed lemon, fresh spices and extra virgin olive oil, served with pita

Edamame Potstickers—garden fresh mix of edamame, napa cabbage, scallions, carrots and shoepeg corn, accented with Asian-inspired blend of herbs and spices, placed in a thin dumpling wrapper, served with duck sauce *(vegan)*

Mini Empanadas—flour shell filled with spinach & goat cheese, flash fired and served with charred tomato salsa

Chips and Salsa—Corn tortilla chips served with charred tomato and tomatillo salsa

—OR—

Themed Reception Packages

(20 guest minimum, no substitutions)

Mexican Fiesta

Mini Empanadas—flour shell filled with your choice of filling, flash fired and served with charred tomato salsa

Chips and Salsa—Corn tortilla chips served with charred tomato and tomatillo salsa

Chili Con Queso—a blend of creamy cheeses melted with tomatoes and roasted green chiles, served with crispy tortilla chips

Going to Greece

Shawarma Chicken Skewers—chicken breast skewers marinated in Yafo signature shawarma spice mix

Hummus Bi Tahini—rich organic chick peas blended with tahini, fresh squeezed lemon, fresh spices and extra virgin olive oil, served with laffah chips or laffah bread

Stuffed Fillo Cups—Greek salad

Backyard BBQ

BBQ Chopped Pork Sliders

Pimento Cheese—with toasted baguette

Bacon Wrapped Stuffed Jalapeños

A Taste of Italy

Wagyu Meatball Sliders—American Wagyu beef and Kurabuto pork meatballs braised in Mama's tomato basil sauce, topped with creamy mozzarella and served on a homemade roll

Romano Arancini—Housemade risotto balls mixed with Romano cheese, lightly breaded & flash fried, served with tomato sauce

Tomato Bruschetta—chopped Roma tomato, evoo, garlic & fresh basil, with homemade crostini and flatbread *(vegan)*

Additional options & customized menus available upon request

Awards and Accolades

Plate Perfect Catering has over 20 years experience catering in the Charlotte area. We bring the strength of 4 award winning restaurants and 5 top chefs in the area to you. Our value as a full service caterer is unmatched and we strive to make your event, regardless of size, the best possible experience while making you a star.

MAMA RICOTTA'S

2017 Charlotte Magazine—Voter's Choice, Best Pasta

2012 Wine Spectator Award

2012-1999 Reader's Choice Award, Charlotte Magazine

2002-2000 Best of Charlotte, Reader's Pick, Best Italian, Creative Loafing

2008 America's Top Italian Restaurant, Zagat

2010 100 Best Dishes, Charlotte Magazine - Brisket

PACO'S TACO & TEQUILA

2016 The Best Taco Spots in America, Huffington Post

2012 Best Mexican Restaurant, Elevate Lifestyle Magazine

2011 Best of the Best, Tequila, Charlotte Magazine

2011 Best of the Best, Tacos, Charlotte Magazine

MIDWOOD SMOKEHOUSE

2017 Charlotte Magazine—Best of Charlotte Awards-Best Barbecue and Voter's Choice, Best Barbecue Pork

2012 Zagat Rated

2012 Best Barbeque Restaurant, Elevate Lifestyle Magazine

YAFO KITCHEN

2017 Charlotte Magazine—Best of Charlotte Awards-Best Fast Casual Restaurant

2017 Charlotte Magazine—25 Best New Restaurants in Charlotte