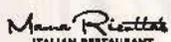


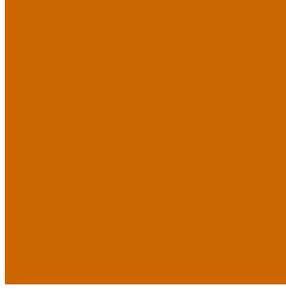
2019-2020  
**CATERING**  
**MENU**



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





# Breakfast

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

## Continental

### Pick ①

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

*Add Honey Yogurt Dip \$.75/guest*

Whole Fruit—bananas, sliced oranges, red globe grape bunches

### Pick ①

Assorted Granola & Breakfast Bars

Assorted Muffins

Mini Multigrain & Mini Perfect Croissants

Warm Cinnamon Buns—cream cheese frosting

Assorted Bridor All Butter Pastries

Assorted Sliced Coffee Cakes

Assorted Bagels

with jellies & cream cheese

Individual Homemade Quiche

four cheese; bacon & cheese;

spinach & mushroom

Savory Egg Bistro Pastry

## Health Conscious

*\*optional substitute for Continental*

Fresh Fruit Salad

Hard Boiled Eggs

Fresh Made Ciabatta Toast with assorted jellies

*Add Guacamole for Toast \$1.50/guest*

## A La Carte Beverages

Assorted Sodas—\$3.50/guest

Bottled Water—\$3.50/guest

Orange Juice—\$3.75/guest

All Day Beverage Service—\$9.75

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

Coffee Cart—\$3.00/guest

(will include an assortment of flavored syrups, sweeteners and spices to enhance your coffee)

## Hot Breakfast

*\*Upcharge of \$10.95/guest for option 1, 2 or 3 (orange juice included with all options)*

## Traditional Hot Bar

Scrambled Eggs

Applewood Smoked Bacon **OR** Sausage Links

Seasoned Home Fries

Fresh Fruit Salad

### Pick ①

Fresh Made Ciabatta Toast with assorted jellies

Freshly Baked Pastries

Buttermilk Biscuits with assorted jellies

## Breakfast Taco Bar

6' Flour Tortillas

Scrambled Eggs

Crumbled Bacon **OR** Sausage

Shredded Cheese, Salsa, Sour Cream

Fresh Fruit Salad

Freshly Baked Pastries

## Oatmeal Bar (minimum 20 guests)

Served with assorted fresh berries, honey granola, raisins & brown sugar

Fresh Fruit Salad

## A La Carte Breakfast Items

Chobani Yogurt w/Honey Granola—\$3.50/guest

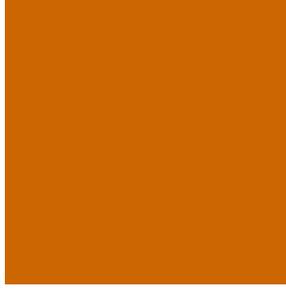
Hard Boiled Eggs—\$1.50/guest

Fresh Whole Fruit Display—\$3.95/guest

Breakfast Croissants—\$4.95/guest

With Egg & Cheese

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



# Afternoon Refreshments

Served with assorted Coke products & water station

## Standard

### Pick ①

- Trail Mix
- Whole Fruit
- Fresh Boxed Popcorn
- Smoked Vegetable Dip—served with corn tortilla chips
- 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
- Pimento Cheese Dip—with housemade crostini
- Yafo Hummus & Tzatziki Dips—with house baked laffah bread
- Assorted Fresh Baked Cookies
- Assorted Mini Candy Bars
- Crispy Apple Bar—served with housemade dulce de leche dip
- Bridor spinach feta bistro pastry

## South of the Border

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

- Paco’s Queso Fundido
- Fresh Guacamole
- Charred Tomato Salsa
- Fresh Corn Tortilla Chips

## Carolina on My Mind

*\*Upcharge of \$2.00/guest*

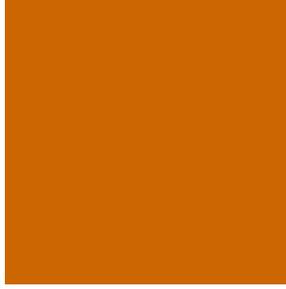
- Smoked Vegetable Crostini—layered with a whipped herbed cream cheese
- Bacon Wrapped Jalapenos—with ranch dipping sauce

OR

Bacon Bar—Maple Bacon, Brown Sugar Cayenne Bacon, Peppered Bacon, presented and labeled on a platter

## A La Carte Options

- Coffee & Hot Tea Service—\$2.75/guest
- Bottled Water—\$3.50/guest
- All Day Beverage Service—\$9.75
- (will include coffee station with hot tea, assorted sodas, bottled water)
- Coffee Cart—\$3.00/guest
- (will include an assortment of flavored syrups, sweeteners and spices to enhance your coffee)



# HCC Favorite Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station

## Build Your Own Mexican Chopped Salad

\*Additional servings of protein \$5.50/serving

\*Add Fresh Guacamole—\$2.25/guest

Grilled Achiote Marinated Chicken Breast  
(Carne Asada Wood Grilled Steak—\$5.50/guest)

Fresh Mixed Greens

Toppings—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 Midwood Chopped Salad

Pick ①

Hickory Smoked BBQ Pork Sliders

Pulled Chicken Sliders

Sauteed & Seasoned Organic Tofu

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

Romaine Lettuce

Toppings—smoked corn, cucumbers, black beans, tomatoes, carrots, shredded cheddar cheese

Dressings—chipotle ranch & honey lime citrus vinaigrette

Banana Pudding

## Yafo Kitchen Lunch Special

Shawarma Seasoned Grilled Chicken Breast—served with lemon tahini  
(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

Rotisserie Potatoes

Israeli Couscous

Roasted Broccoli with Almond Tahini

Israeli Salad

Broccoli Salad with Almonds and Date Dressing

Domas (grape leaves, \$2.25/serving)

Hummus with Housemade Laffah

Pick ①

Pumpkin Spice Custard Squares (fall item only)

Assorted Cookies and Dessert Bars

Nutella Chocolate Truffles

Middle Eastern 7 Layer Bar

Baklava (\$1.00/serving)

## Build Your Own Yafo Bowl

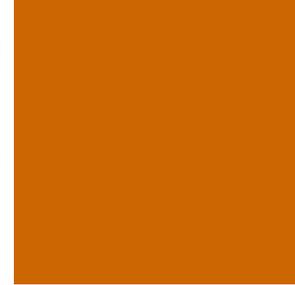
Shawarma Pulled Chicken & Ground Beef Kofta

Romaine & Cumin Jasmine Rice

Toppings—Israeli Salad, feta, olives, sumac onion, chick peas

Hummus with Housemade Laffah

Assorted Desserts (Chef's choice)



# Southern Fare Lunch Buffets

Served with freshly brewed sweet and unsweet tea, water station

## Burger Bar

Premium All Beef Hamburgers & Buns

Toppings—Monterrey Jack & American cheese, lettuce, tomato, pickle, onion, mayo, mustard, ketchup

### Pick 2

Texican Tossed Salad

Baked Macaroni & Cheese

Cucumber Salad—with red onion, tomato and red wine vinegar

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

Roasted Potato Salad (minimum of 20 guests) - applewood smoked bacon, cheddar cheese, sour cream, mayo, tomatoes, scallions, white wine vinegar & mustard

Pork & Beans

Housemade Potato Chips— with French onion dip

Chocolate Chunk Cookies & Double Chocolate Brownies

## Spuds Your Way

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

### Pick 2

Hickory Smoked Pulled Chicken BBQ

BBQ Queso - Rich homemade cheese dip

Beef Brisket -Potato Topping

Garden Salad—buttermilk ranch and balsamic vinaigrette

Banana Pudding

## Midwood Smokehouse Award Winning BBQ Slider Bar

*\*Additional servings of protein \$6.50/serving*

### Pick 1

Carolina Pulled Pork

Sliced BBQ Chicken Breast

Pulled Chicken+

Beef Brisket+

*\$4.50 upcharge per guest*

### Pick 2

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

Collard Greens with bacon

Smoked Vegetable Medley

Pork & Beans

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

Potato Salad

Macaroni & Cheese

Creamed Corn

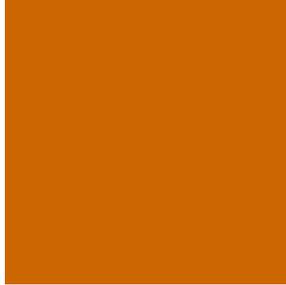
Slider Buns

Cole Slaw

Banana Pudding







# Mama's Pasta Lunch Buffets

*Served with freshly brewed sweet and unsweet tea, water station, garlic rolls & assorted dessert bars*

## 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

Chicken with Artichokes—farfalle tossed with capers in a white wine lemon butter sauce

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**

*Additional Pasta Options with salmon and short ribs are available*

*Whole Wheat Pasta or Gluten Free Pasta is also available upon request, upcharge of \$3.25/guest*

## Add on Options for Pasta

All Beef Meatballs

+ \$3.75 per guest

Italian Sausage Links—with peppers and onions

+ \$6.00 per guest

Sausage Links & Meatballs—in Tomato Basil Sauce

+ \$6.00 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

+ \$2.50 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)

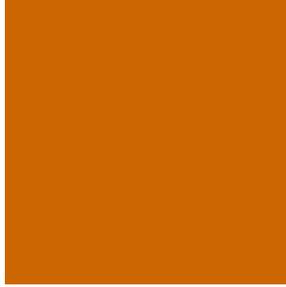
Buttermilk Ranch (gluten friendly) (has dairy)

## Desserts

*Includes assorted dessert bars but may upgrade to the following*

Housemade Cakes (flavors vary by season) upcharge of \$1.95/guest

Housemade Pastries (Cream Puffs, Eclairs, etc) upcharge of \$1.50/guest



# Lunch Buffets

*Served with freshly brewed sweet and unsweet tea, water station*

*(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

+ \$2.50 per guest

## **Pick ①**

*(Add an additional side \$4.25 per guest)*

Red Skin Garlic Mashed Potatoes

Buttered New Potatoes

Wild Rice Blend

Creamy Mascarpone & Goat Cheese Polenta

Roasted Asparagus

Balsamic Marinated Grilled Vegetables

Sautéed Broccoli—with olive oil & garlic

Baby Carrots—with marsala & walnuts

Green Beans—with roma tomatoes & basil

Silver Queen Corn Succotash—with vidalia onions, shell peas, and sweet bell peppers

Broccoli Al Forno—oven roasted and seasoned with extra virgin olive oil and fresh herbs

Caramelized Brussels Sprouts—with pancetta and gorgonzola

Roasted Butternut Squash—with hazelnuts and fresh herbs

## **Pick ①**

Homemade Garlic Rolls

Luncheon Yeast Rolls

Whole Wheat Rolls

Sliced Ciabatta

## **Pick ①**

Chicken Bianco—boneless chicken breast with mozzarella in a chianti wild mushroom sauce

Grilled Chicken ala Griglia—lemon & garlic marinade with roma tomatoes

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

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

Chicken Parmigiano—topped with basil & fresh mozzarella

Chicken Cacciatore—chicken scallopine pan seared with wild mushrooms, bell peppers & tomatoes

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

+ Mama's Stuffed Meatloaf—all beef meatloaf stuffed with housemade mozzarella and topped with our tomato basil sauce

*+\$1.50 per guest*

+ Mango Roasted Salmon—topped with fresh mango salsa

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

*+\$6.50 per guest*

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

+ Red Wine Braised Beef Brisket—beef brisket slowly simmered in red wine with onions, fresh herbs, and tomatoes, finished with a mushroom ragu

*+\$7.50 per guest*

## **Pick ①**

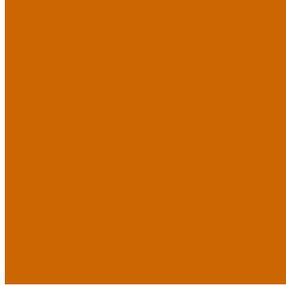
Assorted Cookies & Brownies

Assorted Homemade Cupcakes

Cinnamon Apple Crisp with whipped cream

Chocolate Mousse with whipped cream

Mini Chocolate & Vanilla Cannolis



# Lighter Lunch Buffets

*Served with freshly brewed sweet and unsweet tea, water station*

## Sandwich Tray

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

### Pick ①

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

*\*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

Triple Decker Whole Wheat Club

Turkey & Swiss on Wheat

Whole Wheat Turkey Wrap

Warm Ham & Cheese

Italian Grinder

Famous Roasted Vegetable Sandwich

Homemade Mozzarella & Tomato

BB&T (Bacon, Basil & Tomato)

Roast Beef with Horseradish Spread

Mama's Egg Salad—a blend of celery, dill and egg, served on soft white bread

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

*\*light salt and gluten free available*

Lemon Pepper Chicken—scallopine chicken, pan seared with fresh ground black pepper and lemon juice

Oven Roasted Chicken breast—skinless chicken breast, lightly seasoned and baked, finished with a fresh pineapple relish

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

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

### Pick ①

Pearl Couscous Salad—tossed with artichoke hearts, zucchini, scallions, feta cheese, sundried tomatoes, kalamata olives & a lemon-herb vinaigrette

Rice Pilaf or Wild Rice Blend

Buttered Fresh Green Beans with fried shallots

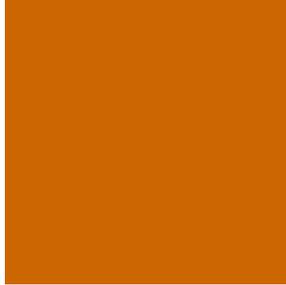
Balsamic Marinated Grilled Vegetables

Roasted Asparagus—presented on a tray

Sautéed Broccolini—with fresh lemon zest and garlic

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

Fresh Fruit Salad



# 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

Triple Decker 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

Roast Beef with Horseradish Spread—thin sliced roast beef with lettuce, tomato & tangy horseradish sauce wrapped in a flat bread

Warm Ham & Cheese—rosemary ham, melted cheddar and mustard on white

BB&T (bacon, basil & tomato) - fresh mozzarella on grilled flatbread

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

*\*\*not available dairy-free*

Homemade 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





# Reception Appetizers

All piece items are 2-3 pieces per portion based on weight and size

## Signature Hors d'Oeuvres

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

Smoked Salmon Canapé—with cream cheese spread on artesian cracker

Peppered Beef with Arugula & Parmesan—twirled on a tasting fork, drizzled with balsamic reduction

BBQ Pork Sliders

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

Braised Short Rib En Croute—luscious short ribs braised with red wine, packed in a light pastry shell

## Cold Hors d'Oeuvres

Shrimp Bruschetta—chopped shrimp, tomatoes and fresh basil

\*Kale Bruschetta—kale sautéed with raisins & pine nuts on baguette

\*Roma Tomato Bruschetta—chopped tomato, evoo, garlic & fresh basil, on homemade crostini

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

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

\*Greek Salad Skewers—tomato, onion, Kalamata olive & crumbled feta cheese

\*Cucumber Hummus Cups (minimum 50 servings)

Deviled Eggs—with candied bacon

\*Local Fig & Goat Cheese—on a brioche crostini

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

\*vegetarian option

\*\*additional options & customized menus available upon request

## Hot Hors d'Oeuvres

Italian Meatballs—all beef meatballs in tomato basil sauce

Empanadas—flour shell filled with spinach & goat cheese, beef, pork or tinga chicken, flash fired and served with charred tomato salsa

\*Stuffed Mushroom Caps—stuffed with basil pesto, breadcrumbs, kalamata olives & Romano cheese

Bacon Wrapped Stuffed Jalapeños

\*Brie Tartlet with Berries—phyllo cups filled with French brie, baked and topped with local fresh berries

\*Romano Aranchini—risotto & romano balls lightly breaded & fried, served in a bed of tomato basil sauce

\*Crispy Spring Rolls—vegetarian spring rolls served with duck sauce

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

Gingered Chicken Pot Stickers—flash fried and finished

\*vegetarian option

## Displays

\*Balsamic Grilled Vegetable Display—zucchini, squash, portabella, peppers & eggplant, marinated in balsamic vinegar & grilled to perfection

\*Chef's Choice Cheese Display—served with berries & assorted crackers

## Dessert Stations

Chocolate Dipped Strawberries

Mini Cannolis—filled with vanilla ricotta & chocolate chips

Cream Puffs—vanilla cream, dipped in chocolate

Mini Tarts—seasonal, fresh fruit, pecan

Baklava (additional charge of \$2.75/serving)

# 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