



HARRIS
CONFERENCE CENTER



2017-2018 MENU

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



★ PACO'S TACOS & TEQUILA ★



Mama Ricotta's
ITALIAN RESTAURANT



CENTRAL PIEDMONT
COMMUNITY COLLEGE



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Breakfast

served with freshly brewed regular & decaf coffee & hot teas

Continental

Fresh Fruit Salad *or*

Fruit Skewers *with honey yogurt*

And choice of:

Granola Bars

Assorted Muffins

Assorted Croissants

Warm Cinnamon Buns

Freshly Baked Pastries

Assorted Sliced Coffee Cakes

Poppy's Assorted Bagels
with jellies & cream cheese

Individual Quiche
*four cheese; bacon & cheese;
spinach & mushroom*

**Groups of 30 or more may select two options*

Health Conscious

optional substitute for continental

Fresh Fruit Salad

Hard Boiled Eggs

Fresh Made Ciabatta Toast
with assorted jellies

Hot

upcharge of \$8.95 per guest

Scrambled Eggs

Bacon *OR* **Sausage**

Home Fries

Fresh Fruit Salad

Fresh Made Ciabatta Toast
with assorted jellies

OR

Breakfast Sandwiches
croissants or biscuits
with egg & cheese
bacon or sausage

Fresh Fruit Salad

Freshly Baked Pastries

A La Carte Options

Available with breakfast or as a Mid Morning Break

Assorted Sodas	\$2.25/guest	Hard Boiled Eggs	\$1.50/guest
Bottled Water	\$2.25/guest	Fresh Whole Fruit Display	\$3.75/guest
Orange Juice	\$2.50/guest	Savory Egg Bistro Pastry	\$4.50/guest
Yogurt <i>with honey granola</i>	\$3.50/guest	Mini Ham & Apple Chutney Biscuits	\$4.95/guest

Afternoon Refreshments

served with assorted Coke products & bottled water

Standard

Choice of:

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

**Groups of 30 or more may select two options*



South of the Border

*upcharge of \$1.00 per guest
45 guest minimum*

Queso Fundito

Fresh Guacamole

Charred Tomato Salsa

Fresh Corn Tortilla Chips

Carolina on My Mind

upcharge of \$2.00 per guest

Midwood Hickory Smoked BBQ Sliders

Choice of: Pulled Pork or Pulled Chicken

Bacon Wrapped Jalapeños
with ranch dipping sauce

A La Carte Options

Coffee & Hot Tea Service \$2.00/guest

Fruit Skewers \$3.50/guest
with honey yogurt

Lunch Buffets

served with freshly brewed sweet & unsweet iced tea

Build Your Own Mexican Chopped Salad

Additional servings of protein \$5.50/serving

Add Fresh Guacamole—\$3.95/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 & tomatillo salsa

Assorted Cookies & Brownies

Build Your Own Midwood Chopped Salad

Hickory Smoked BBQ Pork Sliders
OR

Pulled Chicken Sliders
OR

Sautéed & Seasoned Organic Tofu

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**

*Harvest Land Chicken (hormone & antibiotic free)
served with lemon tahini*

Choice of Two Sides:

Greek Salad

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

Cumin Jasmine Rice

Roasted Broccoli with Almond Tahini

Israeli Salad

Chef's Macaroni & Cheese

Rotisserie Potatoes

Broccoli Salad with Almonds and Date

Dressing

Israeli Couscous

Hummus with Housemade Laffah

Choice of One Dessert:

Pumpkin Spice Custard Squares *(fall item only)*

Assorted Cookies and Dessert Bars

Nutella Chocolate Truffles

Middle Eastern 7 Layer Bar

Baklava

Lunch Buffets

served with freshly brewed sweet & unsweet iced tea

Southern Fare

Burger Bar

Premium All Beef Hamburgers & Buns

Toppings include:

*Monterrey jack & American cheese
lettuce, tomato, pickle, onion
mayo, mustard, ketchup*

Choice of Two Sides:

Texican Tossed Salad
Baked Macaroni & Cheese
Roasted Potato Salad
(minimum of 20 guests)

*applewood smoked bacon, cheddar cheese, sour cream,
mayo, tomatoes, scallions, white wine vinegar & mustard*

Baked Beans *with bacon, dry mustard & brown sugar*
Housemade Potato Chips *with French onion dip*

**Platter of Chocolate Chunk Cookies &
Double Chocolate Brownies**

“Price’s Chicken Coop”

Fried Chicken Basket

‘Charlotte’s Finest Southern Fried Chicken’

Available on Tuesday—Saturday
upcharge of \$1.50/guest

Choice of Two Sides:

Macaroni & Cheese
Potato Salad
Sweet Creamed Corn
Garden Salad
Midwood Chopped Salad

Cornbread
Banana Pudding

Midwood Smokehouse Award Winning BBQ

Additional servings of protein \$6.50/serving

Choice of:

Carolina Pulled Pork
Sliced BBQ Chicken Breast
Pulled Chicken+
Beef Brisket+

+ \$4.50 upcharge per guest

Housemade Buns
Cole Slaw
Banana Pudding

Choice of Two Sides:

Midwood Chopped Salad
*romaine, smoked corn, cucumbers, black beans,
tomatoes, carrots, shredded cheddar*
Collard Greens *with bacon*
Smoked Vegetable Medley
Pork & Beans
Potato Salad
Macaroni & Cheese
Creamed Corn

Lunch Buffets

served with freshly brewed sweet & unsweet iced tea

Mexican Favorites

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 chipotle ranch & balsamic vinaigrette

Fresh Tortilla Chips & Salsa

Assorted Cookies & Brownies

Taco Bar

of Two Proteins

Tinga Chicken

Red Chili Ground Beef

Wild Mushroom, Roasted Corn & Black Beans

Braised Beef Brisket+

Wood Grilled Steak+

+ \$3.00 upcharge per guest

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 chipotle ranch & balsamic vinaigrette

Cilantro Black Beans & Vegetable Rice

Housemade Tortilla Chips

with charred tomato & tomatillo salsas

+ add Unholey Guacamole for \$2.50 per guest

Assorted Cookies & Brownies

Choice

Choice of Two

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 spinach, tomato, mushroom,, corn, pepper onion and 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 chipotle ranch & balsamic vinaigrette

Cilantro Black Beans & Vegetable Rice

Housemade Tortilla Chips

with charred tomato & tomatillo salsas

+ add Unholey Guacamole for \$2.50 per guest

Assorted Cookies & Brownies

Lunch Buffets

served with freshly brewed sweet & unsweet iced tea
garlic rolls and assorted homemade desserts
minimum of 15 guests

Pastas

Choice of Two

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 available

Whole Wheat Pasta or Gluten Free Pasta are available upon request. Ask your meeting planner for pricing.

Add On Options:

All Beef Meatballs
+ \$3.75 per guest

Turkey & Prosciutto Meatballs
+ \$3.75 per guest

Italian Sausage Links with peppers and onions
+ \$6.00 per guest

Salads

Choice of One

Garden
romaine, cucumbers, tomatoes, carrots & bell peppers

Mama's
romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers;
balsamic vinaigrette & buttermilk ranch

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

Chopped + \$2.50 per guest
romaine, gorgonzola, walnuts, roma tomatoes
kalamata olives, red onion, pepperoncini peppers
garbanzo beans & carrots
balsamic vinaigrette



Lunch Buffets

served with freshly brewed sweet & unsweet iced tea
minimum of 15 guests

Choice of One Salad

Mama's

romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers; balsamic vinaigrette & buttermilk ranch

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

Chopped \$2.50 upcharge per guest

romaine, gorgonzola, walnuts, roma tomatoes kalamata olives, red onion, pepperoncini peppers garbanzo beans & carrots balsamic vinaigrette

Choice of One Side

add 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*

Choice of Bread

Homemade Garlic Rolls

Luncheon Yeast Rolls

Whole Wheat Rolls

Sliced Ciabatta

Choice of One Entree

Chicken Bianco

boneless chicken breast layered with prosciutto & 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

Choice of One Dessert

Assorted Cookies & Brownies

Assorted Homemade Cupcakes

Carrot Cake Slices

Chocolate Cake Slices

Vanilla Bean Pound Cake *with strawberries*

Cinnamon Apple Crisp *with whipped cream*

Seasonal Fruit Crisp *with whipped cream*

Chocolate Mousse *with whipped cream*

Mini Chocolate & Vanilla Cannolis

Lighter Lunch Buffets

served with freshly brewed sweet & unsweet iced tea

Sandwich Tray

Mama's

romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers; balsamic vinaigrette & buttermilk ranch

Choice of One

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

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)

Chocolate Cakes Slices

Heart Healthy

Choice of One Entrée

Lemon Pepper Chicken

scallopine chicken, pan seared with fresh ground black pepper and lemon juice

Oven Roasted Chicken

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

Choice of One Side

Rice Pilaf or Wild Rice Blend

Buttered Fresh Green Beans *with fried shallots*

Balsamic Marinated Grilled Vegetables

Pearl Couscous Salad

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

Fresh Garden Salad

romaine, cucumbers, tomatoes, carrots, bell peppers with balsamic vinaigrette & buttermilk ranch

Fresh Fruit Salad

Boxed Lunches

served with freshly brewed sweet & unsweet iced tea

Sandwiches

boxed with a side item & 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

*topped with Mama's Marinated Chicken Breast
boxed with a roll & dessert of the day*

Mama's

romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers; balsamic vinaigrette on the side

Caesar

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

Tuscan

romaine, homemade mozzarella, kalamata olives, red onion, fresh basil, roma tomatoes balsamic vinaigrette & roasted olive oil dressing



Reception Appetizers

all piece items are 2-3 pieces per portion based on weight & size

Signature Hors d'Oeuvres

Smoked Chicken Skewer

with a chipotle honey glaze

Smoked Salmon Canapé

with cream cheese spread on rye cracker

Peppered Beef with Arugula & Parmesan

twirled on a tasting fork, drizzled with balsamic reduction

BBQ Pork Sliders

Cold Hors d'Oeuvres

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*

Hot Hors d'Oeuvres

Turkey & Prosciutto Meatball Sliders

with mozzarella & housemade tomato basil sauce

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

Southern Style Egg Roll

filled with collards and pulled pork, served with sweet and sour dipping sauce

Shawarma Chicken Skewers

chicken breast skewers marinated in Yafo signature shawarma spice mix

**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

** vegetarian option*

Dessert Stations

Chocolate Dipped Strawberries

Chocolate Chip Cream Filled Cannolis

Individual Mini Cheesecakes

additional options & customized menus available upon request

Awards & 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