

2019-2020
CATERING
MENU



AWARDS & ACCOLADES





Breakfast

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

Continental

10 guest minimum

Pick ①

QC Fresh Fruit Salad

Whole Fruit

Pick ①

Assorted Freshly Baked Muffins (V)

Freshly Baked Pastries (V)

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

Petite Croissants with honey butter & seasonal jam (V)

House-made biscuits with shaved ham & seasonal jam

Loaded Egg Casserole—potatoes, peppers & onions, sausage, bacon and egg, baked to perfection, and topped with cheddar cheese (GF, SF)

Egg White Bake—egg whites, sautéed seasonal vegetables & cheddar cheese (V, SF, GF)

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

Coffee Cart—\$3.00/guest
(will include an assortment of flavored syrups, sweeteners and spices to enhance your coffee)

KEY:

V—VEGETARIAN

VE—VEGAN

GF—GLUTEN FREE

SF—SOY FREE

DF—DAIRY FREE

Hot Breakfast

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

15 guest minimum

Traditional Buffet

Fluffy Scrambled Eggs (V)

Applewood Smoked Bacon **OR** Sausage

Crispy Home Fries, served with ketchup (SF,GF)

Buttermilk Biscuits (V)

Honey Butter

QC Fresh Fruit Salad **OR** Whole Fruit

Breakfast Wraps

Pick ②

Southern—egg, pimento cheese & Applewood brown sugar peppered bacon

Northern—egg, pork sausage & cheddar cheese

Mediterranean—egg, roasted tomatoes, sautéed spinach & herbs (V)

QC Fresh Fruit Salad **OR** Whole Fruit

Carolina Biscuits & Gravy

Freshly baked biscuits, smothered in a country sausage gravy

QC Fresh Fruit Salad **OR** Whole Fruit

A La Carte Breakfast Items

(10 guest minimum)

Hard Boiled Eggs (SF, GF, V)—\$1.95/guest

Whole Fruit Display—\$4.50/guest

Fruit Keob w/honey yogurt dip (V)—\$5.85/guest

Homestyle Potatoes (SF, GF, VE, DF, V)—\$3.90/guest

Artisan Fruit & Nut Granola Bar (V)—\$5.20/guest



Afternoon Refreshments

Served with assorted Coke products & water station

Standard

Minimum 10 guests

Pick ①

Fresh Fruit Kebabs—served with vanilla Greek yogurt dip (GF, SF)

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

Fresh Popcorn Cart—freshly popped, buttered, popcorn with assorted flavored salts for topping (SF, GF, DF, V)

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

Seasonal Vegetable Crudité—seasonal vegetables, with ranch & hummus (GF, SF, VE)

Traditional Hummus—creamy hummus served with toasted pita chips and carrots (V, VE)

Ultimate Southern Pimento Cheese Dip—southern favorite with perfectly toasted QC pita wedges for dipping (GF, SF, V)

Fresh Baked Cookies—peanut butter, chocolate chip and oatmeal raisin (V)

Salsa & Tri-Colored Tortilla Chips—classic crowd pleaser with chunky salsa and tri-colored tortilla chips (GF, SF)

So-Cal Snack Bar

*Upcharge of \$1.50/guest - minimum 45 guests

Crispy Corn Tortilla Chips (GF), served with

Pick ①

Smoked Tomato and Chipotle Salsa (V)

Black Bean and Cilantro Dip (V)

Build Your Own Carolina Slider

*Upcharge of \$3.00/guest - minimum 45 guests

Housemade Smoked BBQ Pork & Chicken

Sweet & Tangy BBQ Sauce

Coleslaw

Herb & Sea Salt Rolls

A La Carte Beverages

Coffee & Hot Tea Service—\$2.75/guest

Bottled Water—\$3.50/guest

All Day Beverage Service—\$9.75/guest

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

Coffee Cart—\$3.00/guest

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





Healthy Lunch Bars

Served with freshly brewed sweet, unsweetened tea & water station

Minimum 15 guests

Just Fresh Bar (GF, VE, V)

Make your own fresh bowl -

Fresh Greens—QC house blend of greens

Filling Toppings—seasonal grains, garbanzo 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

QC Pasta Salad

Freshly baked herb & sea salt rolls with butter

Cookie Tray

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 to include multi-grain, six grain ciabatta & croissants, 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—bananas layered with banana cream, whipping cream and vanilla wafers

Twist of Lemon Bar

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

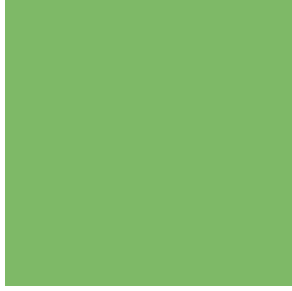
Quinoa & Grain Pilaf—fresh herbs, olive oil (GF, SF)

QC Seasonal Salad—chef will blend the season's freshest vegetables and accompany with red wine vinaigrette and buttermilk ranch (GF, SF, V)

Herb & Sea Salt Rolls with butter

Vanilla Panna Cotta—seasonal fruit compote (GF, SF)





Taste of the Carolinas

Served with freshly brewed sweet, unsweetened tea & water station
Minimum 15 guests

Idaho Potato Bar

Enormous Idaho Potatoes

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

Garden Salad—garden mix, tossed with cucumber, carrots and tomatoes, served with red wine vinaigrette and ranch (GF, SF, V)

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 buns, sweet & tangy house BBQ sauce and crispy onions to garnish

Classic Coleslaw (V)

Creamy Cheddar Mac & Cheese—topped with toasted bread crumbs (V)

Classic Banana Pudding—bananas layered with banana cream, whipping cream and vanilla wafers

Cookout Bar

*add Impossible Burger (Vegan option)
\$5.85/guest

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 (GF, SF)

Garden Salad—garden mix, tossed with cucumber, carrots and tomatoes, served with red wine vinaigrette and buttermilk ranch (GF, SF, V)

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 (GF, SF)

Creamy Cheddar Mac & Cheese—topped with toasted bread crumbs (V)

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

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, fried and served hot (GF, SF)

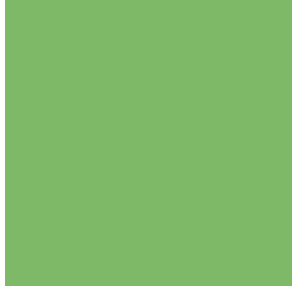
Garden Salad—garden mix tossed with cucumber, carrots and tomatoes, served with red wine vinaigrette and ranch (GF, SF, V)

Southern Style Rice Pilaf—corn, tomatoes, peas and herbs (GF, SF)

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 \$6.50/guest*

**add fresh guacamole \$4.55/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—smokey ranch dressing, cilantro lime vinaigrette

Tri-Colored Tortilla Chips & Salsa

Assorted Cookies and Double Chocolate Brownies

Veracruz Fajita Bar

**add carne asada \$4.55/guest*

**add corn tortillas \$1.50/guest, minimum of 24*

Adobo Chicken—cumin, guajillo pepper, cilantro, onion (GF, SF)

Tex Mex Beef—ground beef, coriander, onions, corn, chili seasoning (GF, SF)

Cilantro Rice—cilantro, butter and garlic (GF, SF)

Toppings—cilantro sour cream, cotija cheese, shredded lettuce (GF, SF)

Flour Tortillas

Tri-Colored Tortilla Chips and Seasonal Salsa

Garden Salad—garden mix, tossed with cucumber, carrots and tomatoes, served with red wine vinaigrette and ranch (GF, SF, V)

Spiced Chocolate Mousse—cookie crumble, whipped cream



Taste of Italy

Served with freshly brewed sweet, unsweetened tea & water station
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 (GF, SF)

Chopped Italian Salad—romaine lettuce, sweet roasted peppers, olives, cucumbers, tomatoes, red onions, parmesan cheese, red wine vinaigrette (GF, SF, V)

Basil & Lemon Scented Rice—onions, olive oil, lemon zest (GF, SF)

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 (V)

Caesar Salad—romaine, parmesan cheese, croutons, with a Caesar dressing (V)

Herb & Sea Salt Rolls with butter

Vanilla Panna Cotta—seasonal compote (GF, SF)

Build Your Own Pasta Bar

Pick 2

Chicken & Vegetable Pasta—penne pasta, tossed in a parmesan cream sauce with diced chicken and seasonal vegetables, garnished with fresh parmesan

Baked Bolognese Penne Pasta—meat sauce, Italian herbs, and a blend of Italian cheeses

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

Pick 1

Garden Salad—garden mix, tossed with cucumber, carrots and tomatoes, red wine vinaigrette and buttermilk ranch (GF, SF, V)

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

Herb & Sea Salt Rolls with butter

Assorted Cookies and Brownies





Build Your Own Lunch Buffet

Served with freshly brewed sweet, unsweetened tea & water station

Minimum 15 guests

Pick ① Salad

QC Spinach Salad—cranberries, candied nuts, bleu cheese, red wine vinaigrette (GF, SF, VE, V)

Seasonal Salad—cucumbers, tomatoes, carrots, ranch dressing (GF, SF, VE)

Caesar Salad—romaine, parmesan cheese, croutons, with a Caesar dressing (V)

Pick ① Entrée

**additional entrée \$6.50/guest*

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

Blackened Chicken—topped with roasted corn & jalapeno salsa (GF, SF)

Lemon Chicken—grilled and topped with capers, parsley & white wine cream sauce (GF, SF)

Chicken Saltimbocca—prosciutto, sage & white wine cream sauce (GF, SF)

Georgia Grilled Chicken—topped with balsamic roasted peach preserves (GF, SF)

Chicken Marsala—braised mushrooms & onions, marsala cream sauce

Pick ① Side

**additional side \$4.00/guest*

Roasted Potatoes—lemon, parsley (GF, SF)

Mac & Cheese—three cheeses, toasted bread crumbs (V)

Loaded Potato Mash—bacon, cheddar, green onions, heavy cream (GF, SF)

Jasmine Cilantro Rice—cilantro & lime (V)

Grits—creamy white cheddar (V)

Roasted Green Beans (GF, SF)

Seasonal Sautéed Squash—pesto (GF, SF)

Baby Carrots—bourbon & maple glazed (GF, SF)

Herb & Sea Salt Rolls with butter

Pick ① Dessert

**additional dessert \$5.20/guest*

Banana Pudding

Double Chocolate Brownies

Vanilla Panna Cotta—seasonal compote (GF, SF)

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
Minimum 4 guests

Sandwiches

Includes kettle chips & a cookie

Simple Sandwich—choice of Italian ham, turkey, roast beef with smoked provolone or roasted vegetables; 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

Beef & Cheddar—shaved roast beef, Worcestershire caramelized onions, horseradish cream, cheddar cheese, with leaf lettuce, sliced tomato, on freshly baked cheddar cheese bread

Wraps

Includes kettle chips & a cookie

Southern Chicken—herb marinated chicken, honey chipotle mayonnaise, avocado, pepper jack cheese, romaine, chopped tomatoes, roasted peppers

QC Chicken Caesar—grilled chicken cured tomatoes, chopped romaine lettuce, parmesan cheese, with a creamy lemon Caesar dressing

Asian Chicken—grilled chicken, sliced cucumber, cilantro, pickled radish and carrots, with a spicy aioli

Sweet & Sour Cauliflower—cauliflower tossed in red hot and maple syrup sauce, sliced cucumbers, fresh carrots, veganaise, chopped romaine lettuce (V)

Salads

Includes a cookie

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

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 (GF, SF)



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



SBA—U.S. Small Business Administration North Carolina Small Business Person of the Year in 2018
Partners in Tourism—2017 Service Provider of the Year