



QUEEN CITY
CATERING COMPANY

2017-2018 MENU

CATERING
MENU

AWARDS & ACCOLADES

2015 PICK
the knot
best of
weddings





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Breakfast

served with freshly brewed regular & decaf coffee & hot teas

Continental

Lavish Display of Fresh, Seasonal Sliced Fruit

And choice of:

Fresh Cinnamon Rolls *with tangy cream cheese icing*

QCC Continental *seasonal mix of breakfast breads, scones, muffins, mini bagels, petite croissants, honey butter, seasonal compote, cream cheese*

Sweet & Savory Croissants *housemade petite croissants, filled with spinach & feta, pimento & bacon, and chocolate*

Egg Strata** *fresh baked egg pie: choose bacon & cheddar OR farm fresh cherry tomatoes, caramelized onion & pepper jack cheese*

**\$2.00/person charge for split entrée

Yogurt Parfait Bar *build your own parfait with velvety vanilla greek yogurt, dried fruit & granola*

Hot Breakfast Buffet

upcharge of \$8.95 per guest

Scrambled Eggs

served with

Peppered Brown Sugar Bacon

Buttermilk Biscuits

Honey Butter

Seasonal Compote

Fresh, Seasonal Sliced Fruit

OR

Cheesy Breakfast Wraps

sausage, scrambled egg & sharp cheddar cheese

bacon, scrambled egg & sharp cheddar cheese

scrambled egg & sharp cheddar cheese

Fresh, seasonal sliced fruit

Health Conscious

optional substitute for Continental

Fruit Skewers w/vanilla Greek yogurt dip

Hard Boiled Eggs

Housemade Artisan Fruit & Nut Granola Bars

honey granola with classic nuts and dried fruits create this sweet and salty bar



A La Carte Options

available with breakfast or as a Mid Morning Break

Assorted Sodas	\$2.25/guest
Bottled Water	\$2.25/guest
Individual Juice Selection	\$2.50/guest
Hard Boiled Eggs	\$1.75/guest
Whole Fruit Display	\$4.50/guest
Homestyle Potatoes	\$3.75/guest
Fresh Cinnamon Rolls	\$6.00/guest
Artisan Fruit & Nut Granola Bar	\$4.95/guest

Afternoon Refreshments

served with assorted Coke products & bottled water

Standard

Choice of:

Fresh Fruit Kebobs

served with vanilla greek yogurt dip

Artisan Fruit & Nut Granola Bars

honey granola with classic nuts and dried fruits create this sweet and salty bar

HCC Snack Mix

sriracha 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

Housemade Duo of Salsa and Chips

smoky chipotle salsa & salsa verde

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 grilled vegetables, sundried chipotle aioli for dipping

Traditional Tehina Hummus

with toasted pita triangles

House Pimento Cheese Dip

with toasted pita triangles

Enormous Freshly Baked Cookies

peanut butter, double chocolate chip and oatmeal raisin

Slider & Dip Station

upcharge of \$2.00 per guest

Season's Freshest Sliders

famous herb & sea salt rolls layered with assorted shaved house made meats, and topped with the season's freshest vegetables and spreads

Pimento Cheese Dip

pita triangles, cooked crisp & to perfection

Mom's Cookie Jar

upcharge of \$2.00 per guest

Petite Assorted Sandwich Cookies

sandwich flavors include

shortbread cookie filled with a creamy lemon curd

lavender cookie filled with raspberry coconut crisp filled and dipped in dark chocolate

A La Carte Options

Coffee & Hot Tea Service \$2.25/guest

Yogurt Parfait \$5.00/guest
with dried fruit & granola

Fresh Sliced Fruit Tray \$3.75/guest



Lunch Buffets

*served with freshly brewed sweet & unsweet iced tea
minimum of 12 guests*

Build Your Own Bars

includes a Cookie and Brownie Tray for dessert

Build Your Own Salad Bar

grilled chicken, applewood smoked bacon bits, Diced Egg

romaine, power greens

fresh garden vegetables, mushrooms, sliced basil, pepper jack cheese, cheddar cheese, croutons

red wine vinaigrette and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

Mac n' Cheese Bar

QCC's cheesy, creamy macaroni and cheese

toppings include applewood smoked bacon, cheddar, scallions, broccoli and tomatoes

fresh garden salad with red wine vinaigrette and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

Baked Potato Bar

1 pound Idaho potatoes cooked to perfection

toppings include butter, sliced grilled chicken breast, bacon, sour cream, cheddar cheese

fresh garden salad with red wine vinaigrette and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

Ultimate Sandwich Board

QCC house roasted shaved meats:
turkey
medium rare roast beef
grilled portabella

toppings include roasted red peppers, leaf lettuce, sliced tomato, caramelized onions

variety of Chef's assortment of fresh breads

condiments include mayo, spicy brown mustard, sundried tomato and chipotle aioli

loaded baked potato salad



Lunch Buffets

*served with freshly brewed sweet & unsweet iced tea
cookie and brownie tray
minimum of 15 guests*

Queen City Favorites

QCC Fajita Bar

seasoned grilled chicken
with peppers & onions

flour tortillas

toppings include onions, lettuce, tomato, sour cream, jalapeno, cheddar cheese

spanish rice

house salsa with tri colored tortilla chips

Sugared Pecan & Bourbon Chicken

bourbon & brown sugar chicken
with spiced pecans

roasted smoky sweet potatoes

garden salad with red wine vinaigrette and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

Good for the Soul!

smoky chipotle meatloaf
with smoky chipotle glaze

roasted garlic & parsley smashed potatoes

southwestern salad with roasted corn, black beans, tomatoes & pepper jack cheese, cilantro red wine vinaigrette

famous herb & sea salt rolls w/ whipped honey butter

Light & Fresh

blackened chicken with mango salsa
garnished with fresh cilantro

wild rice pilaf

seasonal salad with red wine vinaigrette and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

Mediterranean Delight

mediterranean grilled lemon chicken
with grilled lemons, cucumber tzatziki & turmeric pickled onions

wild rice and grains pilaf

cucumber and tomato salad with red wine vinaigrette

famous herb & sea salt rolls w/ whipped honey butter



Lunch Buffets

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

Carolina Classics

QC BBQ Picnic

pulled BBQ pork

shredded, marinated pork, simmered in our QCC house bbq sauce

creamy macaroni and cheese

kaiser rolls, creamy coleslaw, house bbq sauce and crispy onions to garnish

banana pudding

Nashville Fried Chicken

breaded chicken

marinated in spiced buttermilk, fried crispy

creamy macaroni and cheese

fresh garden salad with red wine vinaigrette
and buttermilk ranch

famous herb & sea salt rolls w/ whipped honey butter

cookie and brownie tray



Lunch Buffets

*served with freshly brewed sweet & unsweet iced tea
famous herb & sea salt rolls with whipped honey butter
cookie & brownie tray
minimum of 15 guests*

Mangia! Mangia!

Baked Pasta Primavera

seasonal vegetables, al dente pasta, sliced heirloom tomato, and shaved parmesan

caesar salad

with house croutons and dressing

Grilled Chicken Arribiata

grilled and sliced chicken, tossed with penne pasta, diced tomato
in a light marinara sauce, garnished with fresh basil

fresh garden salad with red wine vinaigrette and buttermilk ranch

Italian Chicken

grilled chicken breast, topped with sundried tomato, melted fresh mozzarella
garnished with fresh basil

roasted italian potatoes

panzanella salad

tomato, cucumber, red onion and capers
in a red wine vinaigrette

Sunday Dinner

baked ziti bolognese

*with san marzano tomato sauce,
parmesan & fresh basil*

cucumber and tomato salad in a red wine vinaigrette

Chicken Milano Pasta

grilled chicken breast, sundried tomato and basil in a light cream sauce

caesar salad

with house croutons and dressing



Boxed Lunches

served with freshly brewed sweet & unsweet iced tea

Sandwiches

boxed with kettle chips & cookie

Chipotle Chicken Club

chipotle grilled chicken, applewood bacon, colby jack cheese, sliced lettuce, chipotle aioli on herb & sea salt kaiser roll

The Italian

salami, capicola, prosciutto, smoked provolone, Sliced tomato, roasted garlic aioli on focaccia

Simple Turkey Sandwich

roasted turkey, smoked provolone, leaf lettuce, tomato, roasted garlic aioli on multigrain bread

Ham & Swiss

honey ham, apple compote, swiss cheese, sliced tomato, leaf lettuce, dijon on sourdough

Country Pimento BLT

peppered brown sugar bacon, house pimento cheese, leaf lettuce, tomato on multigrain

QCC Original Chicken Salad

roasted chicken breast mixed with red grapes, pecans, & parsley; on a flaky croissant with lettuce, tomato on fresh baked croissant

Wild Mushroom BBQ*

bbq braised seasonal wild mushrooms, creamy slaw, sliced tomato, leaf lettuce, bbq aioli on herb & sea salt kaiser roll

Turkey Bacon Jam Wrap

house roasted turkey, bacon onion jam, colby jack, sliced tomato, leaf lettuce, chipotle aioli

Asian Grilled Chicken Wrap

grilled chicken, sweet sesame ginger glaze, asian slaw, mandarin oranges and crunchy chow mein noodles

Curry Butternut Squash & Chickpea Wrap*

Curry butternut squash, roasted garbanzo, goat cheese, spiced apricot spread, sliced tomato, leaf lettuce



Salads

boxed with a roll & cookie

Southwest Kale Salad

grilled chicken breast, massaged kale, queso fresco, charred corn, black beans, crispy tortilla strips, blistered tomatoes, chili lime dressing

Sonoma

roasted turkey on fresh greens, sun-dried cranberries, toasted pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

Asian Citrus Salad

power blend, grilled chicken, toasted almonds, edamame, mandarin oranges, crunchy chow mein noodles, sesame ginger vinaigrette

Blackened Chicken Caesar

blackened chicken, crisp romaine, parmesan cheese, house croutons, creamy caesar dressing

** denotes vegetarian option*

Reception Hors d'Oeuvres

all piece items are 2 pieces per portion

Vegetarian

Sour Cherry & Feta Crostini

artisan crostini, feta

Parmesan Arancini

Risotto croquette w/sundried tomato pesto

Whipped Spinach Feta Tartlet

topped with diced tomato

Mixed Veggie Dumplings

steamed with citrus soy sauce

Buffalo Cauliflower Bites

seared marinated cauliflower with buffalo sauce

Mediterranean Veggie Kabobs

grilled portabella, house mozzarella, heirloom tomato, drizzled with balsamic reduction

Seafood

Grilled Lexington BBQ Shrimp & Pork Belly Stack

Petite Maryland Style Lump Crab Cake

with chipotle lime aioli

***upcharge \$2.50 per guest*

Crab & Sweet Corn Croquettes

with peach compote

***upcharge \$2.50 per guest*

Ale Poached Shrimp Cocktail

with spicy cilantro lime cocktail sauce

***upcharge \$2.50 per guest*

Smoked Salmon Pinwheel

tortilla wrap, creamy dill filling, crème fraiche

***upcharge \$2.50 per guest*

Meat

Loaded Baked Potato Croquettes

bacon, sharp cheddar, chive, side of sour cream

Deep South BBQ Egg Roll

carolina-style pulled pork, creamy mac & cheese, braised collards, smoky Lexington sauce drizzle

Five Spice Pork Belly Skewer

with house pickled vegetables

Cherry Tomato BLT

legacy petite tomatoes filled with bacon & parmesan spread, bacon, parsley

Petite Angus Meatballs

choose san Marzano tomato sauce or bbq

Island Chicken Skewer

blackened chicken breast with grilled pineapple honey salsa

Pesto Chicken Kabob

with vegetable medley & basil pesto

Mini Beef Pot Pie

braised beef, mirepoix, demi-glace, golden blue cheese crumble

Mongolian Beef Chimichurri Kabobs

tender beef, red pepper, red onion, roasted tomato



additional options & customized menus available upon request

Awards & Accolades

QUEEN CITY CATERING COMPANY

At the heart of Queen City Catering Company is a community of passionate, reliable people who are known throughout the Charlotte area as dedicated to being the absolute best for our clients, our team, and ourselves.

If we could choose one word to describe us, it would be culture. At Queen City Catering Company, we've created a culture in which our individuality comes together to form a community, strengthened by our passion for what we do and our constant desire to grow.

From the first call with your charismatic salesperson, to our creative culinary team and our cheerful, process-driven logistics members: Queen City Catering provides each client with remarkably convenient service and delicious food.

Our passion stems from our desire to provide guests with an exquisite culinary experience featuring the highest caliber of service in our industry, trend setting design, and attention to even the smallest details.

Our culinary services are tailor-made to suit your creative, organizational, and budgetary requirements. With our house roasted meats, fresh baked breads, and locally sourced NC produce, we provide innovative options for corporate catering, weddings, social/specialty events, grand openings, meetings, training and much more.

Experiences ~ Memories ~ Emotions ~ Victories

