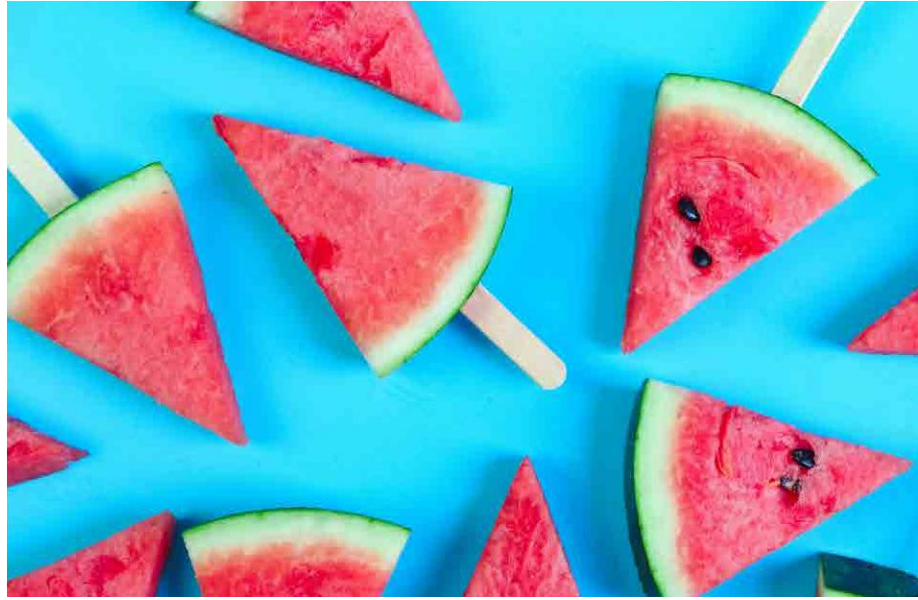




PEXDINE HOSPITALITY

Experience. Amazing. Service.



CATERING MENU



CATERING MENU

BREAKFAST

GRAB & GO BREAKFAST

FULL COFFEE SERVICE
Airpot serves 8-12 **\$35**
Shuttle serves 15-24 **\$55**

Freshly brewed drip coffee, decaffeinated coffee, and hot tea service, served with cream, milk and sugar.

MIXED FRUIT CUPS **\$4.49**
Minimum 6
Seasonal fruit selection served in individual cups.

YOGURT PARFAITS **\$4.79**
Minimum 6
Fresh seasonal berries layered with Greek yogurt, topped with housemade granola.

MINI PASTRIES **\$3.79**
Minimum 12, two per person
A mixed selection of housemade pastries including muffins, danishes, and croissants. Served with butter and housemade preserves.

HOME-SPUN FRUIT SMOOTHIES **\$5.99**
Minimum 12
Fresh fruit smoothies including your

choice of mango with vanilla Greek yogurt, coconut milk, avocado or peach with vanilla Greek yogurt, coconut milk, raspberry and vanilla.

TROPICAL CHIA PUDDING **\$5.99**
Minimum 12
Chia pudding cups layered with coconut milk, chia seeds, kiwi, toasted coconut, and your choice of mango, papaya, dragon fruit, or pineapple.

GRILLED BREAKFAST BURRITOS **\$5.99**
Minimum 6
Scrambled eggs, your choice of protein, avocado, salsa, and cheese wrapped inside a flour tortilla and grilled to order. Protein options include bacon, ham, pork sausage, chicken sausage, turkey sausage, or veggie sausage.

BREAKFAST

CONTINENTAL **\$12.99**
Minimum 8 guests
Fresh-baked danishes, croissants, muffins, donuts, sliced fresh fruit, Greek yogurt, and housemade granola. Includes coffee, decaffeinated coffee, tea service, and selection of fresh squeezed juices.

HOT BREAKFAST BUFFET **\$14.99**
Minimum 8 guests
Fresh scrambled eggs, home fries, choice of pork sausage links or crispy bacon, and fresh-baked pastries. Includes coffee, decaffeinated coffee, tea service, and selection of fresh squeezed juices.

BAGEL SPREAD **\$3.39**
Minimum 6
Assorted, sliced bagels with a variety of house-spun cream cheeses and jams.

WARM SEASONAL QUICHE **\$28.99**
Increments of 8 guests, Price per Quiche
Your choice of freshly baked seasonal quiches including smoked ham and cheese or roasted veggie and feta.

**Prices are per guest*

NOTE: Custom menu items available upon request.

CATERING MENU

PARTY PLATTERS



PARTY PLATTERS

SHRIMP COCKTAIL \$3.39

Minimum 15, 2 shrimp per guest.

Classic poached and chilled shrimp served with horseradish cocktail sauce.

SAVORY PHILO PASTRIES \$6.99

Minimum 12 guests, 4 per guest

Your choice of savory phyllo pastry including raspberry brie, spinach and feta, or truffled mac and cheese.

SWEET AND SAVORY

SEASONAL CROSTINI \$5.99

Minimum 12 guests, 2 per guest

Your choice of crostinis including fig and Gorgonzola, grilled peaches and burrata, or strawberry and ricotta.

SKEWER PLATTER \$7.99

Minimum 12 guests, 3 per guest

Cooked or fresh seasonal skewered delights including your choice of Italian antipasti, Thai chicken satay, or fresh summer fruits.

ARTISAN FLATBREADS \$8.99

Minimum 12 guests

Crispy oven-baked flatbread pizzas with assorted toppings.

BRICK OVEN CHICKEN WINGS \$9.99

Minimum 12 guests

Crispy, robust wings roasted in our stone pizza oven and finished with fresh and flavorful garnishes. Your choice of garlic parm, Thai lemongrass, or spicy BBQ.

CHICKEN FINGERS AND FRENCH FRIES \$9.99

Minimum 8 guests

Hand-breaded crispy chicken fingers and seasoned French fries. Served with condiments.

STATIONED GRAZING PLATTERS

CHEESE AND CRACKERS \$6.99

Minimum of 12 guests

Assorted cheeses, crackers, breads, and specialty accoutrement.

FRUIT PLATTER \$5.99

Minimum of 8 guests

Fresh-cut seasonal fruit selection.

CHARCUTERIE BOARD \$9.49

Minimum of 18 guests

Assorted artisanal meats and cheeses, dips, spreads, pickles, and other specialty delights.

BREAD AND BUTTER BOARD \$3.39

Minimum of 12 guests

Home-spun compound butters with local artisan breads.

HOUSE CHIPS AND ASSORTED DIPS & SALSAS \$5.99

Minimum of 12 guests

Choose from our house potato or tortilla pita chips served alongside your choice of fresh pico de gallo, corn and bean salsa, classic tahini hummus, or creamy French onion dip.

**Prices are per guest*

NOTE: Custom menu items available upon request.

CATERING MENU

MID-DAY MUNCHIES



BBQ ENTRÉE ITEMS

Minimum of 18 guests, **\$14.99** per guest, 2 sides included, Additional Sides **\$2.99** per guest.

BARBECUE PULLED PORK

Tender shreds of hand-pulled pork in our house BBQ sauce.

CAROLINA GOLD BBQ TURKEY TIPS

Moist bites of turkey, glazed in a tart and tangy mustard based BBQ sauce.

MAPLE CHIPOTLE ROASTED CHICKEN THIGHS

Sweet and smoky roasted chicken.

SIDE SELECTIONS:

Flavor-blasted mac and cheese, green beans, potato salad, home-style coleslaw, BBQ baked beans, and corn bread.

TAILGATE LUNCHES

BBQ SLIDERS **\$12.49**

Minimum of 18 guests, 3 per guest

Choice of Angus cheeseburger, BBQ pulled pork, black bean, or crispy chicken sliders served on brioche buns with accompaniments.

SICILIAN-STYLE PIZZA **\$11.99**

Price per pizza

Brick-oven pan pizza loaded with mozzarella and rustic tomato sauce. Additional toppings available for \$1.99 ea.

CHEF'S TAQUERIA **\$12.49**

Minimum of 12 guests

Your choice of seasoned beef, savory chicken, or spiced root vegetables. Served alongside Tex-Mex rice and beans, fresh-made pico de gallo, shredded cheese, shaved lettuce, and garlic-buttermilk crema.

SWEET & SPICY STIR FRY **\$13.49**

Minimum of 12 guests

Your choice of crispy fried chicken or tofu stir-fried in a honey-harissa glaze. Served with coconut rice, noodles, marinated cucumbers, and scallions.

FALL & WINTER ENTRÉE LUNCH ITEMS

Minimum of 18 guests, includes two sides, Additional sides **\$3.99** per guest.

CABERNET BRAISED SHORT RIB **\$25.99**

Serves 15

Slow-cooked beef short ribs, glazed in a hearty cabernet gravy.

CHICKEN CHASSEUR **\$20.99**

Serves 15

Marinated chicken, braised in a rustic sauce of white wine and chicken stock.

HEARTY BAKED PENNE **\$16.99**

Serves 12

Classic Italian pasta with hand-formed meatballs and sweet Italian sausage. Topped with fresh mozzarella and grated Parmesan and fresh, Babylon Farm herbs.

HOME-STYLE ROAST CHICKEN **\$18.99**

Whole chickens which are brined, marinate, and roasted at high heat to produce a juicy and flavorful experience. Hand-carved and served family-style with fresh Babylon Farm herbs.

SIDE SELECTIONS

Choose from two of the following to accompany your meal:

Garlic mashed, roasted fingerling potatoes, roasted seasonal vegetables, sweet potato

**Prices are per guest*

NOTE: Custom menu items available upon request.

puree, toasted garlic bread, or Caesar salad.

**Prices are per guest*

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CATERING MENU

SWEET & DRINKS



SWEETS & SNACKS

Minimum of 8 guests

FRESH BAKED COOKIES	\$2.79
BROWNIES AND BLONDIES	\$3.19
SEASONAL DESSERT BARS	\$3.59
CHEESECAKE	\$34.99
<i>Price per cheesecake</i>	
CUPCAKES	
Basic	\$3.49
Premium	\$5.49
WHOLE FRUIT	\$2.29
ASSORTED BAGGED CHIPS	\$2.29
ASSORTED GRANOLA BARS	\$2.99
TRAIL MIX	\$3.99
SEASONAL BREAD LOAF	\$3.09
RICE CRISPY TREATS	\$3.09
SOFT PRETZELS/STICKS	\$3.49

BEVERAGES

TASTEFUL SIPS	\$14.99
<i>Minimum 12 guests</i>	
Infused waters for good hydration and amazing flavor.	
HOME-SPUN SMOOTHIES AND SHAKES	\$5.99
<i>Price per unit</i>	
Your choice of enriching, fruit and yogurt smoothies or satisfying, old fashioned shakes.	
JUICE	\$2.79
Orange, apple, cranberry, or grapefruit juice.	
<i>Price per guest</i>	
BOTTLED WATER	\$1.49
Case	\$8.99
ASSORTED BOTTLED BEVERAGES	\$2.79
Soda, iced tea, Polar seltzer	
PITCHERS OF ICED TEA	\$12.99
<i>Serves 8, Sweetened or Unsweetened</i>	
PITCHERS OF LEMONADE	\$12.99
<i>Serves 8</i>	

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CATERING POLICIES

EVENT PLANNING GUIDELINES

Our goal is to exceed your expectations by serving the freshest seasonal food, beautifully displayed, and served professionally by our highly trained staff. The guidelines below will assist your event planning with the basic information to get started.

SERVICE HOURS

Standard service hours are Monday to Friday, 7:00 AM to 3:00 PM. Requests for service outside of these hours may require additional service fees. Holidays and periods when classes are not in session will require additional service fees.

FIRST RIGHT OF REFUSAL

Please note that NEXDINE has the first right of refusal for any order over \$200.

ORDERING - Unit Specific

Arranging and Reserving a Date

Even if the date or guest count of your event is only tentative, please notify our office of your event so that we can make preliminary plans to ensure a memorable occasion.

Reserving a Location and Date

Whether the event is to take place on or off-site, you will need to have a confirmed reservation and date for the venue location before we will be able to make deliveries.

PAYMENT - Unit Specific

Changing or Canceling an Event

All cancellations or changes must take place at least (2) business days before your function. If you do not contact us with a final count within the (2) business days allowed, we will prepare for the estimated number and charge accordingly. If you cancel or change an event after this deadline, some of the expenses already incurred cannot be absorbed and will have to be billed. Any event over \$2000 requires changes or cancellation (1) week in advance. Any purchases made on behalf of the client by NEXDINE for specialty food or service ware will be billed accordingly. Should the building be closed for a weather event or any similar circumstance, all orders for the closure period will be canceled without penalty.

DELIVERY FEES

There are no delivery fees for catering services held within the campus as long as minimum orders are met.

SERVICE STAFF

To ensure that your event is a success, a catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of \$40.00 per hour, per attendant, will apply. When attendants are needed, services are at an additional charge of \$40.00 amount per hour, per server, with minimum of (4) hours. Buffet style functions are staffed with one attendant for every 30 guests and are included with the per guest price. All waited meals servers are additional and quoted explicitly. Culinary staff, when required, are billed at a rate of \$50.00 per hour, per employee, for a minimum of 4 hours. Chefs are billed at a rate of \$70.00 per hour, per employee, for a minimum of 4 hours. Utility staff billed at \$35.00 per hour, per employee, for a minimum of 4 hours. Event managers are available and billed at \$90.00 per hour for a minimum of 4 hours. Any event that requests a dedicated server will be charged at the applicable rate and time.

CATERING EQUIPMENT

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. All equipment rentals are additional charges added to the event total.

FLORAL CHARGES

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific order.

LINENS

We will provide linens and skirting for food and beverage tables at an additional cost. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables, and boxed lunches, there will be a \$35.00 fee for each floor length tablecloth and \$35.00 for lap length linen. Delivery and cleaning fees may apply for smaller orders and will be quoted explicitly.

FOOD REMOVAL POLICY

Due to health regulations, it is the policy of NEXDINE that excess food items from events cannot be removed from the event site once placed on any buffet. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

FOOD STORAGE POLICY

Due to state and local food code, no outside purchased items can be stored in refrigeration or cooked in the equipment shared by NEXDINE. All food items must be purchased by and served by NEXDINE to comply with the code.

CLEANUP

All food, beverages, glassware and serving utensils be removed from conference rooms after the meeting/event is completed.

PROCEDURE FOR REQUESTING ALCOHOL AT AN EVENT

If you are requesting alcohol for an event you must have a confirmation from the Events Coordinator that space has been reserved, and a signed Event Agreement and Alcohol Request Form. Please review our Alcohol Policy for events.

ALCOHOL POLICY

All events requiring alcohol must include a licensed and certified bartender. Quotes will be generated on a custom basis. At no time can alcohol be served directly by guests. All alcohol must be procured and stored securely by NEXDINE. All guests must be of legal drinking age. Guests can be required to produce proof of age verification. NEXDINE and its partners reserve the right to refuse service to any guests who are intoxicated or have reached the maximum drink limit for the event. NEXDINE's licensed bartender has final right to refuse service. All applicable local laws regarding consumption will be followed. No alcohol is allowed to leave the premises.