



Menu

Spring 2010

Table Of Contents

3 - About Us

4 - Breakfast

7 - Lunch & Dinner Buffets

13 - Plated Lunch & Dinners

15 - Hors D'oeuvres

19 - Desserts

21 - Beverages

22 - Packages



About Us



Welcome to the Parish Center at St. Michael the Archangel Catholic Church. We offer full service catering, complete with china, glassware, linens and staffing. More information about our services, facilities and additional menu items can be found online at www.ParishCenterCary.com

The Parish Center is located on the campus of St. Michael The Archangel Catholic Church, a parish directed by Rev. Msgr. Tim O'Connor, V.F. centered in Cary, North Carolina. The Parish Center opened to the public in February of 1996 and since then we have been serving church functions as well as gatherings and events of all kinds.

We offer two banquet facilities on our campus:

The Parish Center

Positioned between the Church and the Trinity Center, our main hall is a very flexible space. It is equipped with internal sound system and a full commercial kitchen. The Parish Center has an ample parking lot in the front and behind the building for easy access. With approximately 4600 square feet, we can accommodate 200-225 people with a dance floor; a full-seated banquet can hold 300 people; a standing party (hors d'oeuvre only) can accommodate 400 people. The Parish Center must provide all of the catering service in this facility.

The Gallery

Located adjacent to our main campus at 830 High House Road, this newly renovated facility offers reception and conference events in a private setting. This facility includes the Gallery, a large reception area that accommodates up to 100 guests seated and 150 for a standing party. Along with this space there are 6 classrooms for break out sessions and meetings. Each classroom includes a podium and tables. The Parish Center must provide all of the catering service in this facility.

When booking our banquet halls you can expect to have an excellent rental package that includes:

- Staffing
- Tables & Chairs
- China, silverware & glassware
- Linen Tablecloths & napkins
- Centerpieces, including glass globes, mirror tiles and candles
- Chafers & food displays

Upgrades are available that include rented china or stemware, linen, tile dance floor, tents, stage, podiums, screen, audiovisual equipment, and various decorations.

For questions, additional information or to book our rooms, please contact our Facilities Director at:

Parish Center Office: (919) 468-6128
Parish Fax Line: (919) 468-6130
Email: jwhite@stmichaelcary.org

Monday to Friday 8:30am to 5:00am.
Saturdays, Sundays and federal holidays please leave a message and we will get back to you when we return.

St. Michael The Archangel Catholic Church
Parish Center
804 High House Rd.
Cary, NC 27513
(919) 468-6128
www.ParishCenterCary.org

Breakfast

Prices are per serving unless otherwise noted and are subject to change. Additional selections may be found online at www.ParishCenterCary.org. Our room rental rates plus the menu price will be the majority of your bill from us. Unlike most caterers and banquet halls, we do not charge extra for the staffing, linens, tables, china, chairs, and more! See our website for details.

Packages

Continental **\$7.65/sv**

Fresh fruit display
Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit
Breakfast bakery assortment
An assortment of warm biscuits, assorted scones, bagels, croissants and Danish served with butter, preserves and cream cheese
Orange juice
Fresh brewed decaffeinated and regular coffees
with cream and sugar

Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Mary's Favorites **\$10.15/sv**

Breakfast bakery assortment

To include warm biscuits, assorted scones and Danish served with butter and preserves

Fresh fruit display

Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit

Cheese display

A selection of cubed cheddar, Swiss and pepper jack cheeses garnished with grapes and berries, served with assorted crackers

Assortment of juices

Orange, pineapple and cranberry

Fresh brewed decaffeinated and regular coffees

with cream and sugar

Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Southern Charm **\$10.95/sv**

Scrambled eggs
Cheese grits
Flaky biscuits
with jams, butter and gravy
Sausage patties or crispy bacon
choice of one
Orange juice
Fresh brewed decaffeinated and regular coffees
with cream and sugar

Traditional Breakfast \$11.45/sv

Scrambled eggs
Sausage patties or crispy bacon
choice of one
Hash browns
Flaky warm biscuits
with jams and butter
Fresh fruit display
Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit
Orange juice
Fresh brewed decaffeinated and regular coffees
with cream and sugar

Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Parisian Cafe \$13.65/sv

Assortment of flavors including Spinach & Feta, Ham & Cheese and Garden Vegetable
Quiches
Flaky croissants
with butters and preserves
Fresh fruit display
Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit
Orange juice
Fresh brewed decaffeinated and regular coffees
with cream and sugar

Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Southern Hospitality \$15.25/sv

Shrimp & grits
Our deep south specialty of sautéed shrimp, vegetables, fresh herbs, and spices served over creamy cheddar grits and topped with crispy bacon
Flaky warm biscuits
with jams and butter
Fresh fruit display
Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit
Assortment of juices
Orange, pineapple and cranberry
Fresh brewed decaffeinated and regular coffees
with cream and sugar
Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Omelet station

Our chef will prepare fresh omelets to order with chopped bacon, ham, cheddar cheese, broccoli, mushrooms, tomatoes, onions and peppers

Cheese tortellini and proscuitto

Tossed with a Champagne cream sauce

Fresh fruit display

Cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit

Premium breakfast bakery assortment

An assortment of premium pastries including plain and filled croissants and flavored scones served with whipped butter and preserves

Assortment of juices

Orange, pineapple and cranberry

Fresh brewed decaffeinated and regular coffees

with cream and sugar

Add mocha ganache dipping sauce for fresh fruit \$1 per serving

Please see our website for more packages
for your event. www.ParishCenterCary.org

Breakfast A la Carte Selections

Bacon or Sausage	\$ 1.95
Belgian Waffles	\$ 3.95
Biscuits with butter & jams	\$ 1.35
Bagels (assorted)	\$ 1.95
Blintzes (sweetened cheese crepes)	\$ 1.95
Breakfast Bakery Assortment	\$ 1.95
an assortment of warm biscuits, assorted scones, bagels, croissants and Danish served with butter, preserves and cream cheese	
Breakfast Bakery Assortment - Premium selections	\$ 3.95
an assortment of premium pastries including plain and filled croissants and flavored scones served with whipped butter and preserves	
Croissants	\$ 1.95
Eggs (scrambled)	\$ 1.95
Grits (plain or cheesy)	\$ 1.35
Hash Browns	\$ 1.95
Muffins	\$ 1.95
French Toast Sticks	\$ 1.95
Frittata	\$ 3.25
Fruit (Plattered or Tossed)	\$ 3.25
Omelet Station	\$ 6.95
Our chef will prepare fresh omelets to order with chopped bacon, ham, cheddar cheese, broccoli, mushrooms, tomatoes, onions and peppers.	
Pancakes	\$ 1.95
choice of plain or berry-stuffed	
Pastries	\$ 1.35
Quiche	\$ 4.95
choices include Spinach & Feta, Ham & Cheese or Garden Vegetable	
Sausage, Egg & Cheddar Strata	\$ 2.95
layers of sausage, bread, cheeses, scallions and egg make this a hearty breakfast item!	
Scones	\$ 1.95
assorted flavors that may include blueberry, cinnamon and chocolate chunk	
Yogurt with Granola	\$ 1.95

Lunch & Dinner Buffets

Prices are per serving unless otherwise noted and are subject to change. Additional selections may be found online at www.ParishCenterCary.org. Our room rental rates plus the menu price will be the majority of your bill from us. Unlike most caterers and banquet halls, we do not charge extra for the staffing, linens, tables, china, chairs, and more! See our website for details.

Cold Buffets

Breaks & Snacks

Energizer Break	\$ 5.75
Cookies, brownies, potato chips, pretzels, assorted nuts, soft drinks & bottled water, decaf and regular coffee	
Refreshments Break	\$ 4.65
Fresh baked cookies, assorted soft drinks, bottled water, decaf and regular coffee	
Cookies & Punch Break	\$ 2.95
Fresh baked cookies and our famous bubbly fruit punch	
Popcorn	\$ 1.15
Freshly popped corn with toppings	

Salad Entrees

Fried Chicken Salad	\$ 9.85
Fresh salad greens topped with crispy fried chicken, sunflower seeds, cheddar, tomatoes, cucumbers, and eggs. With honey mustard and blue cheese dressings on the side. Served with toasted pita, iced tea and bakery dessert assortment	
Oriental Fried Chicken Salad	\$ 9.85
Fresh salad greens topped with crispy fried chicken, crispy rice noodles, sliced oranges, toasted almonds, scallions and a sesame vinaigrette. Served with toasted pita, iced tea and bakery dessert assortment	
Cobb Salad	\$ 10.95
Fresh salad greens topped with eggs, bacon, diced turkey, diced chicken, avocado, tomatoes & blue cheese. Served with toasted pita, iced tea and bakery dessert assortment	
Caesar Salad	\$ 8.75
Fresh chopped romaine lettuce tossed with creamy Caesar dressing, shredded parmesan, and herbed croutons. Topped with Grilled chicken for \$2.15 extra. Served with toasted pita, iced tea and bakery dessert assortment	
Waldorf Chicken Salad	\$ 9.85
Tender chicken breast, apples, toasted walnuts, celery, fresh herbs and a hint of mayonnaise make up our tasty Waldorf salad served aside romaine hearts and sliced fresh fruit. Served with rolls with butter, iced tea and bakery desserts	

Sandwiches

Deli Buffet

\$ 11.95

Make your own sandwich buffet with sliced and folded turkey, ham, roast beef, cheddar, Swiss & provolone. Served with assorted breads, spreads and lettuce, tomato & pickle spears. Includes pasta salad, fruit toss and garden salad with assorted bakery sweets

Wraps Buffet

\$ 10.95

Includes chicken salad, smoked turkey, ham, and vegetarian wraps. Includes pasta salad, fruit toss and garden salad with assorted bakery sweets

Assorted Sandwiches Buffet

\$ 10.95

Includes chicken salad, turkey, ham, and Italian meats with assorted cheeses on freshly baked assorted breads. Includes pasta salad, fruit toss and garden salad with assorted bakery sweets

Premium Sandwiches Ala Carte

\$ 4.65 each, minimum 6

- Curried chicken salad mixed with apples and golden raisins, with sprouts on thick sliced sunflower bread
- Boars Head brand roast beef with Vidalia blue cheese spread and roasted red pepper, lettuce, tomato on multigrain baguette
- Boars Head brand roasted turkey with fresh basil aioli, havarti cheese, lettuce and tomato on French roll
- Boars Head brand honey ham with English cheddar, Dijon-honey mustard, lettuce, tomato on pumpernickel
- Albacore tuna tossed with capers, red onion, parsley, scallions, Dijon and mayonnaise, served on a flaky croissant with lettuce and tomato
- Italian trio of prosciutto, salami and capicola with fresh basil pesto, roasted red pepper, kalamata olives, lettuce and tomato on thick-sliced foccacia bread
- Crushed garbanzo & spinach salad with sprouts, cucumber and tomato on whole wheat pita



Hot Buffets

All hot packages include a garden salad & dressings, rolls & butter, and a bakery sweets assortment

Beef

- Osso Bucco** **\$ 22.95**
An Italian dish of veal shanks slowly braised in wine, herbs and vegetables then topped with a parsley and lemon zest "gremolata". Package includes two (vegetable or starch) side choices. *The chef recommends our mushroom (or saffron) risotto and haricot vert*
- Mediterranean Stuffed Flank Steak** **\$ 20.95**
Our flank steak is carefully rolled with a spinach, cheese and pimento mixture and roasted. Served with a roasted red pepper cream sauce. Package includes two (vegetable or starch) side choices. *The chef recommends mashed potatoes and green beans*
- Beef Bourguignon** **\$ 17.85**
Thick cubes of premium beef, stewed for hours with vegetables and red wine. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and green beans*
- Flank Steak** **\$ 17.55**
Grilled marinated flank steak, sliced thin and served either plattered or warm with horseradish sauce on the side. Package includes two (vegetable or starch) side choices. The chef recommends our roasted red potatoes and roasted root vegetables
- Corned Beef** **\$ 16.45**
Stewed and served over cider-braised cabbage. Package includes one (vegetable or starch) side choice. *The chef recommends our roasted red potato*
- Chicken & Steak Fajitas** **\$ 14.25**
Grilled marinated meats sliced and served with warmed flour tortillas, sour cream, cheddar, tomatoes, guacamole, and lettuce. Served with black beans and rice on the side
- Shepherds Pie** **\$ 14.25**
Ground beef stewed with vegetables & baked with a mashed potato crust. Package includes one (vegetable or starch) side choice. *The chef recommends our honey-glazed carrots*
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Poultry

- Mediterranean Chicken** **\$ 18.65**
Chicken breast stuffed with a mixture of sautéed onions, garlic, spinach, ricotta & parmesan cheeses. Package includes two (vegetable or starch) side choices. *The chef recommends roasted red potatoes and green beans*
- Chicken Fried Rice** **\$ 15.35**
Filled with diced chicken, vegetables & scrambled eggs. Served with chicken egg rolls with dipping sauce. Package includes one (vegetable or starch) side choice. *The chef recommends stir-fried seasonal vegetables*
- Chicken & Steak Fajitas** **\$ 14.25**
Grilled marinated meats sliced and served with warmed flour tortillas, sour cream, cheddar, tomatoes, guacamole, and lettuce. Served with black beans and rice on the side
- Baked Potato Bar** **\$ 14.25**
Jumbo baked potato with chili, cheddar cheese, sour cream, butter, parmesan, sautéed mushrooms, chives, diced chicken, bacon, & steamed broccoli. Package includes one (vegetable or starch) side choice. *The chef recommends steamed broccoli, cauliflower and carrots*

- Southwestern Chicken Pasta** \$ 15.35
Blackened chicken, andouille sausage, and sautéed peppers and onions tossed with penne pasta and a cajun-alfredo sauce. Package includes one (vegetable or starch) side choice. *The chef recommends honey glazed carrots*
- Chicken Cordon Bleu** \$ 16.45
A fresh breast of chicken rolled with ham and Monterey cheese, breaded and baked then served over a rich alfredo sauce. Package includes two (vegetable or starch) side choices. *The chef recommends green beans and herbed rice*
- Chicken Picatta** \$ 17.55
Tender breasts of chicken sautéed in butter and finished with capers, shallots, lemon and white wine, then topped with artichokes. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and roasted asparagus*
- Chicken Marsala** \$ 18.65
A tender breast of chicken, sautéed with garlic, shallots, mushrooms, scallions and finished with a dry marsala wine. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and roasted asparagus*
- Chicken Parmesan** \$ 17.55
Boneless chicken breast, floured and dredged in Italian bread crumbs, sautéed and topped with marinara, provolone and parmesan cheeses. Package includes two (vegetable or starch) side choices. *The chef recommends buttered parmesan pasta and steamed broccoli, cauliflower and carrots.*
- Sundried Tomato & Rosemary Chicken** \$ 19.75
French-cut chicken breast marinated in fresh rosemary, sundried tomatoes and wine, then seared to lock in the juices. Package includes two (vegetable or starch) side choices. *The chef recommends mashed potatoes and squash medley with tomato and basil*
- Brandied Mustard Chicken Breast** \$ 18.65
Seared chicken breast served with a mushroom cream sauce finished with Dijon mustard and brandy. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and roasted asparagus*
- Herb-Roasted Chicken** \$ 15.35
Chicken breast, thighs and drumsticks marinated in herbs and olive oil, roasted to perfection. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and green beans*
- Chicken Saltimbocca** \$ 18.65
Chicken breast stuffed with Fontina cheese, proscuitto ham and fresh sage. Package includes two (vegetable or starch) side choices. *The chef recommends mushroom (or saffron) risotto and asparagus*
- Fried Chicken** \$ 15.35
Twice-battered and deep fried for a crispy entrée. Package includes two (vegetable or starch) side choices. *The chef recommends mashed potatoes and steamed broccoli*
- Chicken & Dumplings** \$ 15.35
A creamy mixture of poached chicken and thick dumplings. A southern specialty! Package includes one (vegetable or starch) side choice. *The chef recommends steamed broccoli, carrots and cauliflower*
- Chicken Divan Crepes** \$ 16.45
Thin French crepes filled with a creamy chicken divan and broccoli. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and honey-glazed carrots*
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Seafood

- Shrimp & Grits** \$ 17.55
Our deep south specialty of sautéed shrimp, vegetables, fresh herbs, and Cajun spices served over creamy cheddar grits and topped with crispy bacon. Package includes one (vegetable or starch) side choice. *The chef recommends roasted root vegetable medley*

- Fried Flounder** **\$ 15.35**
Southern favorite, battered and deep fried. Can also be served broiled, brushed with herbed oil. Served with tartar sauce and lemons. Package includes two (vegetable or starch) side choices. *The chef recommends roasted red potatoes and green beans*
- Crab Cakes** **\$ 18.95**
Homemade with jumbo and backfin lump crab meat, these are designed to please! Served with remoulade on the side. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and green beans amandine*
- Grilled Salmon** **\$ 19.75**
Six ounces of fresh salmon brushed with olive oil and herbs then grilled to perfection. Herbed butter and lemon on the side. Package includes two (vegetable or starch) side choices. *The chef recommends roasted red potatoes and asparagus*
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Pork and Other Meats

- Pork Tenderloin** **\$ 19.75**
Tenderloin of pork, sliced and topped with hunters sauce. Package includes two (vegetable or starch) side choices. *The chef recommends mashed potatoes and honey glazed carrots*
- Virginia Honey Glazed Ham** **\$ 17.55**
Sliced thin and served room temp with a side of mustards. Package includes two (vegetable or starch) side choices. *The chef recommends mashed potatoes and green beans amandine*
- German Sausages** **\$ 17.55**
Grilled German bratwurst served over steamy sauerkraut. Package includes one (vegetable or starch) side choice. *The chef recommends roasted potatoes*
- Carolina Pulled Pork BBQ** **\$ 16.45**
Served with your choice of vinegar-based or thick tomato-based sauce. Package includes two (vegetable or starch) side choices. *The chef recommends green beans and roasted potatoes*
- Couscous with Lamb Stew** **\$ 19.75**
Fluffy couscous topped with stewed lamb, tomato, fresh herbs, saffron, potatoes, peppers, squashes and garbanzo beans. Package includes one (vegetable or starch) side choice. *The chef recommends green beans*
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Vegetarian

- Pasta Primavera** **\$ 13.15**
Fresh steamed vegetables and penne pasta, tossed with a pesto sauce, topped with shredded Parmesan cheese. Package includes one (vegetable or starch) side choice. *The chef recommends steamed broccoli*
- Baked Ziti** **\$ 15.35**
Ziti pasta layered with fresh tomato sauce, ricotta, parmesan and mozzarella cheeses then baked to a golden brown. Package includes one (vegetable or starch) side choice. *The chef recommends green beans*
- Baked Potato Bar** **\$ 14.25**
Jumbo baked potato with sides of chili, cheese, sour cream, butter, chives, diced chicken & broccoli. Package includes one (vegetable or starch) side choice. *The chef recommends steamed broccoli, cauliflower and carrots*
- Roasted Acorn Squash Bowl** **\$ 16.45**
Filled with a sauté of diced eggplant, mushrooms, peppers, tomato, squash and fresh herbs. *Vegan*. Package includes two (vegetable or starch) side choices. *The chef recommends herbed rice and green beans*
- Algerian Couscous** **\$ 16.45**
Fluffy couscous topped with a stewed medley of squashes, potatoes, peppers, garbanzo beans and an Algerian spice blend. *Vegan*. Package includes one (vegetable or starch) side choice. *The chef recommends green beans*

Side Choices

Extra side choices are \$ 1.35 per serving.

Vegetables

- Steamed broccoli
- Steamed broccoli, carrots & cauliflower
- Stir-fried seasonal vegetables
- Honey glazed carrots
- Squash medley with tomato & basil
- Corn with confetti peppers
- Green beans amandine
- Roasted asparagus *
- Cauliflower au gratin *
- Roasted root vegetable medley *
- Haricot vert *

Starches

- Herb roasted red potatoes
- Sweet potato soufflé
- Mashed potatoes
- Baked potato (with butter & sour cream)
- Buttered pasta with parmesan
- Pasta with marinara sauce
- Wild grain blend rice
- Herbed Rice
- Mushroom (or saffron) risotto *
- Potato au gratin *
- Orchiette pasta with arugula, pine nuts and tomato *
- Rice with apricots & almonds

* - Premium may apply

Salad Dressings

Please choose up to three dressings:

- | | |
|-----------------|----------------------------|
| Thousand Island | House Balsamic Vinaigrette |
| Blue Cheese | Honey Mustard |
| Ranch | Catalina |
| House Italian | |

Package Upgrades

Our packages include premium assorted dinner rolls (served warm), foil-wrapped butter and a garden salad of greens, tomatoes and sliced cucumbers with up to three dressings. Listed below are some of our available upgrades priced per person

Bread & Butter

- Replace the large basket of bread on the buffet with basket of bread for each table \$ 0.25
- Replace foil-wrapped butter pats with individual piped butter stars for each plate \$ 0.55

Salads

- Upgrade to Caesar salad. \$ 0.95
- Upgrade to mixed greens with sliced apples, spiced pecans, cranberries & crumbled blue cheese. \$ 1.45
- Upgrade to mixed greens with watermelon, mint and raspberry (seasonal). \$ 1.65
- Upgrade to spinach salad with crumbled bacon, blue cheese and spiced pecans. \$ 1.95
- Upgrade to salad greens with fresh mozzarella, cherry tomato and shredded basil. \$ 1.95
- Replace the large bowl or platter of salad on the buffet with plated preset salads at each setting. \$ 1.25

Plated Lunches & Dinners

Each plated option includes a plated garden salad with house dressing, as well as warmed dinner rolls & butter. Each plated option also includes your choice of one vegetable and one starch. Salads can either be preset or served. To ensure the quality of our food, and the time to serve, we highly recommend having only one choice per event. If you need extra entrees we offer combination plates to better please the masses.

We will gladly accommodate vegetarian and kid entrees with no minimum (prior notice required).

Additional plating fees may be required depending on your needs.

Additional selections may be found online at www.ParishCenterCary.org.

Our room rental rates plus the menu price will be the majority of your bill from us. Unlike most caterers and banquet halls, we do not charge extra for the staffing, linens, tables, china, chairs, and more! See our website for details.

Plated Entrée Choices

Single Entrees

Additional options can be found under the buffet menu section. An additional 20% plating charge may apply.

Chicken

\$ 21.45

Grilled breast of chicken with your choice of *one* sauce (herb broth, béarnaise, or soy-ginger)

Beef Tenderloin

\$ 25.25

Grilled Filet Mignon with your choice of one sauce (herb butter, demi glace or béarnaise sauce)

Flank Steak

\$ 21.45

Some of the tastiest grilled marinated flank steak around! Sliced thin and served with horseradish sauce and its own juices

Salmon

\$ 23.95

Grilled salmon filet with your choice of sauce (Béarnaise, herb butter, garlic lemon beurre blanc, or soy-ginger glaze)

Vegetarian

\$ 18.85

Plated vegetarian options include roasted acorn squash bowl or pasta primavera (see descriptions under the buffet section). Vegetable and starch choices will match those chosen for other dinners



Multiple Entrees

Combination plates to please the masses

Filet & Fowl

\$ 23.95

Grilled breast of chicken paired with a 4 oz beef tenderloin filet and joined by one sauce. Sauce choices include herb broth, red wine reduction, béarnaise and roasted red pepper sauce

Chicken & Salmon

\$ 22.95

Grilled breast of chicken paired with a grilled salmon filet and joined by one sauce. Sauce choices include herb broth, chardonnay sauce, béarnaise and soy-ginger glaze

Chicken & Shrimp

\$ 22.95

Grilled breast of chicken paired with 4 jumbo fried shrimp and joined by one sauce. Sauce choices include béarnaise, herbed butter or roasted red pepper sauce

Surf & Turf

\$ 26.35

Grilled salmon filet paired with a 4 oz beef tenderloin filet and joined by one sauce. Sauce choices include herb broth, herbed butter, roasted red pepper sauce, béarnaise and soy-ginger glaze

Steak & Shrimp

\$ 25.65

Grilled 4 oz portion of beef tenderloin paired with 4 jumbo fried shrimp and joined by one sauce. Sauce choices include béarnaise, herbed butter or roasted red pepper sauce

Steak & Crab Cake

\$ 27.85

Grilled 4 oz portion of beef tenderloin paired with our signature jumbo crab cake and joined by one sauce. Sauce choices include béarnaise or roasted red pepper sauce

Miscellaneous Plated Dinners

These plates come with salad and bread but no extra side choices unless stated.

Kids Plate

\$ 7.45

Fried chicken tenderloin strips with French fries

Chicken Alfredo Pasta

\$ 18.95

One of our large pasta bowls generously filled with pasta covered in homemade creamy alfredo sauce topped with sliced grilled chicken breast and fresh herbs

Plated Side Choices

All plated entrees include a choice of one vegetable and one starch.

We will gladly help you choose sides to match your entrée.

Extra side choices are \$ 1.35 per serving.

Vegetables

- Steamed Broccoli
- Steamed Broccoli, Carrots & Cauliflower
- Cauliflower Au Gratin
- Stir-fried Seasonal Vegetables
- Honey Glazed Carrots
- Squash Medley with Tomato & Basil
- Corn with Confetti Peppers
- Green Beans Amandine
- Roasted Asparagus

Starches

- Herb Roasted Red Potatoes
- Sweet Potato Soufflé
- Mashed Potatoes
- Baked Potato (with butter & sour cream)
- Potato Au Gratin
- Buttered Pasta with Parmesan
- Wild Grain Blend Rice
- Rice Pilaf
- Mushroom Risotto
- Rice with apricots & almonds

Hors d'oeuvres

Prices are per serving unless otherwise noted and are subject to change. Prices are based on 3 hours of service. Discounts may apply for pre-dinner Hors d'oeuvres. Additional selections may be found online at www.ParishCenterCary.org. Our room rental rates plus the menu price will be the majority of your bill from us. Unlike most caterers and banquet halls, we do not charge extra for the staffing, linens, tables, china, chairs, and more! See our website for details.

Cold & Room Temp Hors D'oeuvres

Domestic Cheese Display	\$ 2.95 / sv
A selection of cubed cheddar, Swiss and pepper jack cheeses garnished with grapes and berries, served with assorted crackers	
Imported Cheese Display	\$ 4.35 / sv
A selection of whole cheeses from around the world, that may include brie, Saint Andre, cheddar, gouda, havarti, blue and more garnished with grapes and berries, served with assorted crackers and breads	
Vegetable Crudités	\$ 2.45 / sv
A display of fresh cut and chilled vegetables that may include broccoli, cauliflower, cherry tomatoes, carrots, celery, yellow squash, cucumber & mushrooms with ranch or red pepper dip (choice of one)	
Garden Grilled Vegetables and Dip	\$ 3.55 / sv
Marinated and grilled garden vegetables, served chilled with roasted red pepper dip	
Seasonal Fruit Display	\$ 3.25 / sv
Cubed cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit, arranged on platters and stands. Add mocha ganache dip for \$1 a serving or a chocolate fountain for \$1.95 per serving	
Chilled Jumbo Shrimp Display	\$ 2.15 / pce
Peeled and steamed jumbo shrimp, served on ice with lemons and cocktail sauce. Recommended about 2-3 pieces per guest	
Cajun Shrimp	\$ 2.15 / pce
Peeled jumbo shrimp, sautéed with our special Cajun spice blend then chilled and served with lemons and a pineapple-cream dip. Recommended about 2-3 pieces per guest	
Chicken Salad in Filo Shells	\$ 2.75 / sv
Our famous tarragon chicken salad with grapes served in crisped bite size filo shells. Two shells per serving	
Thai Vegetable Spring Rolls	\$ 2.45 / sv
Rice-paper wrappers filled with sprouts, mint, cilantro, carrots, sprouts & cucumber. With chile dip on the side	
Assorted Sushi	\$3.95 / sv
Including California, cucumber and tuna rolls with ginger, wasabi and soy sauce	
Beef Tenderloin with Sauces	\$ 7.15 / sv
Tenderloin of beef, oven roasted with fresh herbs. Sliced and served room-temp with mini-rolls, horseradish and Dijon mustard	
Marinated Mozzarella & Tomato Skewers	\$ 2.45 / sv
Marinated fresh mini mozzarella skewered with a cherry tomato. Two skewers per serving	
Mexican Dipping Station	\$3.25 / sv
An assortment of Mexican dips including guacamole, salsa and chili con queso surrounded by crispy tortilla chips	
Antipasto Display	\$ 5.45 / sv
A lavish display of Italian meats, cheeses, marinated vegetables and tapenades served with sliced foccacia bread and crackers and olive oil	

Smoked Salmon Filet	\$5.45 / sv
Rolled pieces of smoked salmon, served with eggs, capers, tomato, red onion & mini bagels. Minimum 15 servings.	
Turkey & Havarti Mini Sandwich	\$ 2.45 / ea
Sliced smoked turkey breast and havarti cheese inside a mini roll with a basil spread.	
Ham & Cheddar Mini Sandwich	\$ 2.45 / ea
Sliced ham and sharp cheddar cheese inside a mini roll with a honey mustard spread.	
Chicken, Beef or Pork Sate	\$ 3.55 / sv
Chicken breast, pork loin or petite beef tenderloin strips, marinated in a soy ginger sauce and skewered, served with a spicy cilantro peanut dip. Two skewers per serving	
Cheese Straws	\$ 9.95 / dz
Perfect for bar munchies, these long crispy straws are filled with parmesan cheese and Cajun spice	
Country Ham Biscuits	\$ 2.45 / ea
Bite-size biscuits filled with thin-sliced country ham and a peach chutney	
Chilled Flank Steak	\$ 3.25 / sv
Our famous grilled marinated flank steak, chilled and sliced thin. Served with horseradish sauce	
Assorted Tea Sandwiches	\$ 5.95 / sv
A mix of mini sandwiches (about 2" squared) including smoked salmon, ham & cheddar, cucumber & dill, and tarragon chicken salad on an assortment of breads. 4-5 mini sandwiches per person, smaller assortment of 2-3 per person for \$2.95/sv	

Hot Hors D'oeuvres

Crispy Fried Chicken Tenderloins	\$ 3.25 / sv
Served with your choice of honey mustard, BBQ or orange horseradish sauce. Two pieces per serving	
Jerked Chicken Wings	\$ 3.25 / sv
Petite chicken drumettes & wings tossed with a spicy Jerk seasoning, served with blue cheese dip, celery and carrots. Three pieces per serving	
Spanakopita	\$ 2.75 / sv
A spinach and feta cheese filled pastry baked to a delicate crunch	
Carolina Crab Cakes	\$ 4.85 / sv
A petite version of this Carolina classic served with homemade pimento sauce. Two pieces per serving	
Baked Brie	\$ 46.75 / ea
Your choice of brie filled with your choice of chutney, strawberry or raspberry filling and wrapped in puff pastry served with a selection of fresh mixed berries and fancy crackers. Serves 25-45	
Chicken Spring Rolls	\$ 3.25 / sv
Crispy spring rolls, deep fried and served with a sweet and sour sauce	
Crab Dip and Croutons	\$ 3.55 / sv
Chunks of blue crab backfin and claw meat mixed held together with a light cream cheese and sherry mixture. Served with homemade croutons for dipping	
Artichoke Parmesan Fondue	\$ 2.45 / sv
A cheesy artichoke dip served with fresh croutons for dipping	
Apricot Brie Tartlets	\$ 1.85 / ea
Mini tart shells filled with creamy warmed brie & dried apricots. Topped off with toasted almonds	

Stuffed Mushrooms Mushrooms filled with a spicy Italian sausage filling	\$ 2.45 / ea
Bacon-Wrapped Scallops Plump scallops wrapped in smoked bacon. Marinated in fresh ginger and soy sauce then broiled and served warm	\$ 2.45 / ea
Mini Stuffed New Potatoes Mini stuffed red skin potatoes filled with more potatoes creamed with cheeses, butter and chives then baked to a golden brown	\$ 2.75 / ea
Bamboo Steamer Baskets Filled with an assortment of dumplings and gyoza served with assorted sauces	\$ 3.25 / sv
Parsley, Sage, Rosemary & Thyme Chicken Skewers Boneless chicken breast skewers marinated in our herb and lemon marinade and grilled, served with tarragon aioli for dipping. Two skewers per serving	\$ 2.75 / sv
Meatballs Beef and pork meatballs, baked and served in a gravy.	\$ 2.45 / sv

Specialty Stations

Minimum order of 50 servings for stations

Carving Stations

These stations are staffed by one of our chefs and carved to order in the dining room.

Carved Tenderloin of Beef Roasted tenderloin of beef, served medium rare unless otherwise specified, carved in the dining room, served with horseradish sauce, coarse ground mustard and sliced rolls	\$ 9.95
Carved Flank Steak Florentine Our flank steak is carefully rolled with a spinach, cheese and pimento mixture and roasted. Carved in the dining room and served with a roasted red pepper cream sauce.	\$ 9.95
Carved Glazed Virginia Ham A baked sweet glazed ham, carved in the dining room, served with assorted mustards and sliced rolls	\$ 6.95
Carved Herb Roasted Turkey Breast A marinated breast of turkey, oven roasted and carved in the dining room, served with herbed mayonnaise, honey mustard sauce and sliced rolls	\$ 6.95
Carved Stuffed Salmon Florentine Sides of salmon are rolled with a spinach and cheese mixture and roasted to perfection. Sliced to order in the dining room, served with a ground mustard cream sauce	\$ 8.45

Action Stations

These stations are staffed by one of our chefs and prepared in the dining room.

Pasta Sauté Station

\$ 7.95

Ziti pasta with tomato vodka sauce and tortellini pasta with pesto; both are sautéed in the dining room and served with shredded Parmesan cheese and cracked black pepper

Tuscan Pasta Action Station

\$10.95

Three premium pastas sautéed in the dining room and served with artisan breads, breadsticks and shredded Parmesan.

Lobster Ravioli

Sautéed with a sherry cream sauce

Grilled Chicken & Penne

With roasted red peppers, calamata olives, fresh basil, zucchini and feta cheese

Vegetarian

Orchiette pasta with arugula, tomato, garlic and toasted pine nuts

Shrimp & Grits Station

\$ 10.95

A Southern favorite of sautéed shrimp, vegetables, fresh herbs and spices served over creamy cheddar grits

Specialty Presentation

These stations present your guests with a variety of items that can be the focal point of any reception.

Cold Salad Station

\$ 7.95

Assorted pre-tossed salads for easy service including Caesar, curried lentil salad, fruit toss, Asian sesame-vegetable salad, and our favorite - baby greens tossed with apples, cranberries, blue cheese & champagne vinaigrette. Station is finished off with baskets of sliced breads and breadsticks.

Asian Station

\$ 11.95

A table filled with our favorite selections from the Orient.

Bamboo Steamer Baskets

Filled with an assortment of dumplings and gyoza served with sauces

Thai Vegetable Spring Rolls

Rice-paper wrappers filled with sprouts, mint, cilantro, carrots, sprouts & cucumber. With chile dip on the side

Assorted Sushi

Including California, cucumber and tuna rolls with ginger, wasabi and soy sauce

Peanut-Ginger Chicken Skewers

With a cilantro-peanut dip

Mashed Potato Bar

\$ 7.95

Our famous whipped potatoes accompanied by “choose-your-own” toppings bar to include shredded cheddar & parmesan cheeses, sour cream, whipped butter, snipped chives, crumbled bacon, sliced olives, sliced pimentos & steamed broccoli



Desserts

Prices are per serving unless otherwise noted and are subject to change. Additional selections may be found online at www.ParishCenterCary.org. Our room rental rates plus the menu price will be the majority of your bill from us. Unlike most caterers and banquet halls, we do not charge extra for the staffing, linens, tables, china, chairs, and more! See our website for details.

For Buffet

Sundae Station	\$ 4.15
Vanilla and Chocolate ice creams with fresh fruit toppings, nuts, semi-sweet chips, caramel topping, hot fudge and whipped cream	
Chocolate Fountain	\$ 4.65
Warmed chocolate just waiting to be dipped into by assorted goodies including strawberries, pineapple, kiwi, marshmallows, pretzel sticks and pirouette cookies. Minimum of 30 servings	
Bakery Sweets Assortment	\$ 1.35
A chefs choice selection of our freshest cookies, brownies and bars	
Assorted Cookies	\$ 1.35
Our homemade selections may include sugar, chocolate chip, oatmeal raisin, white chocolate macadamia, M&M, just to name a few	
Brownies	\$ 1.35
Cut into triangles, these may include Oreo, triple chocolate or mini	
Hot Cobbler	\$ 2.25
Your choice of apple, peach or cherry cobblers served with vanilla ice cream	
Assorted Cakes	\$ 2.25
Sold by the slice. May include chocolate, pound, carrot & lemon	
Pound Cake	\$ 2.25
With assorted berries and whipped cream	
Mini French Pastries	\$ 2.95/sv
A chefs choice assortment of mini pastries that may include mini éclairs, cream puffs, mini mousse cups, mini tarts, etc.	
Chocolate Dipped Strawberries	\$ 1.95/ea
Large fresh strawberries hand dipped in Belgian chocolate and striped with white chocolate	

Plated Desserts

Tiramisu Martinis	\$ 8.75
One of our specialties, where we take a martini glass and fill it with lady fingers soaked in a coffee liquor syrup, creamy Mascarpone filling and smoothed off with whipped cream and a light dusting of cocoa. A crispy French pirouline cookie finishes off this treat!	
Specialty Chocolate Box	\$ 8.75
With raspberry mousse and sliced mango, strawberry and raspberry garnished with purees. Our specially ordered boxes come in different shapes and colors, including hearts, flowers, swans and waves. May need to be ordered in groups of 60	
French Apple Tart	\$ 7.65
A mini tart shell filled with freshly sliced apples, sugar and topped with a cinnamon glaze. Plated warm with a small scoop of vanilla bean ice cream.	

Cappuccino Crème Brule	\$ 7.65
Served in Italian coffee cup with a chocolate-hazelnut dipped spoon and fresh berries on the side	
Dessert Crepes	\$ 6.55
A plated dessert of homemade crepes filled with either bananas or strawberries with sweetened whip cream then topped off with toasted almonds	
Chocolate Lava Cake	\$ 4.35
An individual plated dessert filled with oozing warm chocolate ganache, paired with an ice cold scoop of vanilla ice cream and topped off with a strawberry fan. One of our favorites!	
Cobbler	\$ 2.65
Apple, peach or cherry cobbler. Served warmed with a scoop of vanilla ice cream	
Assorted Cakes	\$ 2.35
Sold by the slice. Selections include chocolate, carrot & lemon. Plates can be decorated with chocolate, fruit puree or powdered sugar	
Pies	\$ 2.35
Deep dish apple, cherry or mixed berry. Served warmed with a scoop of vanilla ice cream	
Mixed Berry Sorbet	\$ 2.15
Served in individual bowls garnished with fresh mint.	



Beverages

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Beverage Station (required for events serving alcohol)	\$ 3.25
Includes Iced Tea or Lemonade, Soft Drinks, Water and Coffee (hot tea available upon request)	
Iced Tea (sweetened or unsweetened)	\$ 1.65
Fruited Iced Teas	\$ 1.95
Raspberry or peach iced tea, slightly sweetened and full of flavor!	
Lemonade	\$ 1.65
Juice	\$ 2.45
Choices include orange, cranberry, grapefruit or apple. Also includes hot apple cider	
Fruit Punch	\$ 1.95
Orange, pineapple, and apple juices with ginger ale gently mixed and served iced	
Assorted Soft Drinks	\$ 1.65
Bottled Water	\$ 1.15
Fresh brewed decaffeinated and regular coffees	\$ 1.65
with cream and sugar	
Gourmet Coffee Station	\$ 2.95
Fresh specialty coffees and assorted herbal teas, complimented with cinnamon, vanilla sugar, cocoa, honey, chocolate shavings, hazelnut syrup and whip cream	
Assorted Hot Teas	\$ 1.65
Served with creamer & sweeteners	

Packages

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Dinner Buffet Packages

Saint John

\$ 16.35

Garden Salad with Dressings
Dinner Rolls with Butter
Herb-Roasted Chicken
Green Beans Amandine
Herbed Rice
Assorted Cakes
Sweetened & Unsweetened Iced Tea

Saint Matthew \$ 21.55

Garden Salad with Dressings
Dinner Rolls with Butter
Herb-Roasted Chicken
Virginia Honey Glazed Ham
Green Beans Amandine
Mashed Potatoes
Sweetened & Unsweetened Iced Tea

Saint Mary

\$ 18.55

Tossed Caesar Salad
Dinner Rolls with Butter
Chicken Parmesan
Buttered Pasta with Parmesan
Broccoli, Cauliflower & Carrots
Assorted Cakes
Sweetened & Unsweetened Iced Tea

Saint Anne \$ 21.55

Garden Salad with Dressings
Dinner Rolls with Butter
Flank Steak with Horseradish Sauce on Side
Herb-Roasted Chicken
Broccoli, Cauliflower & Carrots
Roasted Potatoes
Sweetened & Unsweetened Iced Tea

Saint Philip

\$ 18.55

Garden Salad with Dressings
Dinner Rolls with Butter
Virginia Honey Glazed Ham
Green Beans Amandine
Mashed Potatoes
Assorted Cakes
Sweetened & Unsweetened Iced Tea

Saint Paul \$ 22.75

Garden Salad with Dressings
Dinner Rolls with Butter
Flank Steak with Horseradish Sauce on Side
Chicken Cordon Bleu
Green Beans Amandine
Honey-Glazed Carrots
Pasta with Arugula, Pine Nuts & Tomato
Sweetened & Unsweetened Iced Tea

Saint Catherine

\$ 18.55

Garden Salad with Dressings
Dinner Rolls with Butter
Flank Steak with Horseradish Sauce on Side
Broccoli, Cauliflower & Carrots
Roasted Potatoes
Assorted Cakes
Sweetened & Unsweetened Iced Tea

Saint Michael \$ 26.25

Garden Salad with Dressings
Dinner Rolls with Butter
Chef-Carved Beef Tenderloin with sauces
Sundried Tomato & Rosemary Chicken
Roasted Asparagus
Squash Medley with Tomatoes & Basil
Potatoes Au Gratin
Sweetened & Unsweetened Iced Tea

Hors d'oeuvre Packages

Add one of these menu packages as a pre-dinner reception and save an additional \$1.75 per serving from the prices listed below!

HD Menu 1

\$ 5.50/sv

Seasonal Fruit Display

Cubed cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit, arranged on platters and stands. Add mocha ganache dip for \$1 a serving or a chocolate fountain for \$1.95 per serving

Domestic Cheese Display

A selection of cubed cheddar, Swiss and pepper jack cheeses garnished with grapes and berries, served with assorted crackers

HD Menu 2

\$ 7.45/sv

Seasonal Fruit Display

Cubed cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit, arranged on platters and stands. Add mocha ganache dip for \$1 a serving or a chocolate fountain for \$1.95 per serving

Domestic Cheese Display

A selection of cubed cheddar, Swiss and pepper jack cheeses garnished with grapes and berries, served with assorted crackers

Artichoke Parmesan Fondue

A cheesy artichoke dip served with fresh croutons for dipping

HD Menu 3

\$ 9.95/sv

Imported Cheese Display

A selection of whole cheeses from around the world, that may include brie, Saint Andre, cheddar, gouda, havarti, blue and more garnished with grapes and berries, served with assorted crackers and breads

Vegetable Crudités

A display of fresh cut and chilled vegetables that may include broccoli, cauliflower, cherry tomatoes, carrots, celery, yellow squash, cucumber & mushrooms with ranch or red pepper dip (choice of one)

Chilled Jumbo Shrimp Display

Peeled and steamed jumbo shrimp, served on ice with lemons and cocktail sauce. Two pieces per guest

HD Menu 4

\$ 10.75

Seasonal Fruit Display

Cubed cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit, arranged on platters and stands. Add mocha ganache dip for \$1 a serving or a chocolate fountain for \$1.95 per serving

Country Ham Biscuits

Bite-size biscuits filled with thin-sliced country ham and a peach chutney

Carolina Crab Cakes

A petite version of this Carolina classic served with homemade pimento sauce. Two pieces per serving

Baked Brie

Your choice of brie filled with your choice of chutney, strawberry or raspberry filling and wrapped in puff pastry served with a selection of fresh mixed berries and fancy crackers. Serves 25-45

HD Menu 5

\$ 19.95

Seasonal Fruit Display

Cubed cantaloupe, honeydew, pineapple, grapes, strawberries and other seasonal fruit, arranged on platters and stands. Add mocha ganache dip for \$1 a serving or a chocolate fountain for \$1.95 per serving

Cold Salad Station

Assorted pre-tossed salads for easy service including Caesar, curried lentil salad, fruit toss, Asian sesame-vegetable salad, and our favorite - baby greens tossed with apples, cranberries, blue cheese & champagne vinaigrette. Station is finished off with baskets of sliced breads and breadsticks

Bacon-Wrapped Scallops

Plump scallops wrapped in smoked bacon. Marinated in fresh ginger and soy sauce then broiled and served warm

Artichoke Parmesan Fondue

A cheesy artichoke dip served with fresh croutons for dipping

Marinated Mozzarella & Tomato Skewers

Marinated fresh mini mozzarella skewered with a cherry tomato. Two skewers per serving

Chicken Salad in Filo Shells

Our famous tarragon chicken salad with grapes served in crisped bite size filo shells. Two shells per serving

Mini French Pastries

A chefs choice assortment of mini pastries that may include mini éclairs, cream puffs, mini mousse cups, mini tarts, etc.