



DIVINE APPÉTIT CO.



PLANNING YOUR EVENT

Steps To Book With DAC:

1. Call or email Divine Appétit Co. with details for your menu and event needs.
 - *All orders must be placed 2 weeks (14 business days in advance) of the event date.*
 - *Advance notice is crucial to the success of the event so even if a date is **tentative**, please notify Divine Appétit Co. (DAC) immediately of the possibility.*
2. Finalize all details with the Catering Office
 - *Please note **all paper work** must be completed and received before an order can be processed and executed.*

Catering Guidelines

Setting Up

All activities on campus requiring university space and services need to confirm availability through Auxiliary Services at **704-636-6823**. When reserving the time please allow at least 4 hours for set up and 2 hours for clean up. If the room is avail-able the day before the event, please allow set up for that date.

Guarantees

DAC requires a final attendance guarantee at least 7 business days prior to your event and this number will represent the minimum billing. Should the number of guests exceed your minimum billing, the final bill will reflect the changes.

Detailing Events

Please be as detailed as possible while planning for your event. Express your vision so DAC may exceed all expectations. To ensure proper communication, please allow no more than 2 people as contacts for your event. All communication for any changes should be made directly to the Catering Manager. After finalizing the details of the event, the contact person for those departments will receive a BEO (Banquet Event Order). Please review, sign, and return the BEO to the Catering Department at least one week prior to the event date. For events over 100, the BEO should be returned at least two weeks prior to the event date.



Cancellations

Please plan and confirm food and beverage arrangements at least two weeks prior to the desired date. Any event booked within three business days of the event will be subject to an additional \$75 fee. All cancellations must be made 3 business days prior to the event date. If it is necessary to cancel within the 3 business days prior to the event, 50% of the latest guaranteed contract will become the responsibility of the client.

Flowers & Centerpieces

DAC will be glad to order special floral arrangements or decorations upon request (including shopping for linen, centerpieces, and china) for a 15% fee of the final bill.

Delivery Fees

There is no delivery fee for catering services held within the university building. Deliveries outside the university campus will be subject to delivery fee. Pick up is available at no additional charge between 8AM-5PM, Monday-Friday. Additional fees may apply for weekends and late hours. It is the contact's responsibility to ensure facilities and rooms are unlocked for set up, delivery, and or cleanup services. Should a room be unavailable when catering services arrive, a return trip will result in \$50.00 charged to the final bill. Please contact reservations to ensure that the event is scheduled and the appropriate equipment is reserved.

Billing & Payment

All catered functions must have a secured payment three business days prior to the event date. Purchase orders, university funds, and checks are all valid payment methods. **Non-university related groups are required to make a deposit of 50% one month prior to the event, with the remaining balance due three**

business days prior to the event date. University and Non-University groups are subject to 20% gratuity and sales tax for all food events. If the event will be paid through personal or private funds, please be prepared to pay the balance three business days prior to the event. Checks can be made to Divine Appétit Co.

Linen

White linen will be provided for all **food and beverage tables** set up for the event. If linen is needed for guest tables at receptions, breaks, breakfast, lunch, dinner, and boxed lunches, linen charges will apply. The same fee will apply for registration tables, name tag tables, head tables, and any additional tables that will not be used directly used for set up. Special linens and skirts are available for an additional charge and request must be made in advance.

Linen Charges: White Lap Length Linen \$9.00 each &
Skirts are \$30.00 each

Service Options for Non-University Events

For all served meals, please use the following formula to calculate the additional cost to the function:

- *For every 24 guest, add 1 server (4 hour minimum)*



SUNRISE BREAKFAST





SUNRISE BREAKFAST

Minimum of 10 Guests. Set-Ups Include Disposables and All Coffee Accompaniments. All Beverage Services Are Set-Up for Self-Service.

Basic Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee

Basic Juice Service

Orange Juice, Cranberry Juice, Apple Juice and Bottled Water

Deluxe Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Tea, Assorted Juices, Soft Drinks and Bottled Water

Starbucks Coffee Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, a Selection of Hot Tea, and a Freshly Baked Muffin or Pastry

*All prices are subject to a 20% gratuity and all applicable taxes

*Equipment rentals and other amenities may be charged separately.



SUNRISE BREAKFAST, continued

BREAKFAST BUFFETS

Regular and Decaffeinated Coffee, Assorted Juices Included.

Breakfast Buffets Include Quality Disposable Serviceware.

Italian Vegetable Strada

Squash, Zucchini, Sweet Peppers, Mushrooms
and Mozzarella Cheese Baked in a Foccacia Crust
Served with Home Fries, Fresh Fruit, Pastries and Muffins

Morning Fiesta

Breakfast Burritos with Zesty Salsa and Sour Cream
Served with Country Potatoes, Fresh Seasonal Fruit,
Pastries and Muffins

All American

Seasonal Fresh Fruit Tray, Pastries, Muffins,
Scrambled Eggs, Crisp Bacon, Country Potatoes,
Buttermilk Biscuits, Butter and Preserves

Eye Opener

Fresh Baked European Style Pastries, Muffins,
Bagels Served With Preserves and Cream Cheese,
Granola and Yogurt and Seasonal Fresh Fruit

French Choice

Ham and Cheese Croissants, Scrambled Eggs,
Crisp Bacon, Seasonal Fresh Fruit, Pastries, Muffins
and Country Potatoes

Old Fashion Country Style Breakfast

Scrambled Eggs
Grits
Sausage and Bacon (Pork or Turkey)
Home Fried Potatoes
Salmon Cakes
Assorted Danishes, Muffins and Biscuits
Baked Apples
Fresh Fruit Bowl
Chilled Orange Juice
Freshly Brewed Coffee Service

*Vegetarian Options, Egg Whites, Egg Substitute, and Turkey Available Upon Request



SUNRISE BREAKFAST, continued

BREAKFAST BUFFETS

Regular and Decaffeinated Coffee, Assorted Juices Included.

Breakfast Buffets Include Quality Disposable Serviceware.

Western Cowboy

Red Pepper and Swiss Cheese Frittata, Smoked Bacon,
Seasonal Fresh Fruit, Cheddar Grits, and Buttermilk
Biscuits With Butter and Preserves, Pastries and Muffins

Eggs Benedict

Poached Eggs on Grilled Canadian Bacon and Toasted
English Muffin Topped with Buttery Hollandaise Sauce,
Served with Seasonal Fresh Fruit, Pastries and Muffins

Early Morning Biscuit Sandwiches

Fresh Baked Jumbo Biscuits with Grilled Ham and Egg,
Served with Orange Marmalade Glaze,
Seasonal Fresh Fruit, Pastries and Muffins

Omelets Cooked to Order

Fresh Omelets Made From the Following Ingredients:
Ham, Bacon, Cheddar Cheese, Mozzarella Cheese, Spinach,
Tomatoes, Mushrooms, Onions, and Green Peppers,
Hash Browns, Grits, Bacon or Sausage, Seasonal Fresh
Fruit, Pastries and Muffins
(Attendant fee \$25.00)

Fresh Baked

Minimum Order of 1 Dozen per Item

Gourmet Doughnuts

Assorted Gourmet Muffins

Assorted Bagels
With Butter, Preserves and Cream Cheese

Gourmet Cinnamon Rolls
With Cream Cheese Icing

European-Style Danish and Pastries

Croissants
with Butter and Preserves

Fresh Fruit Cup
Vanilla Yogurt with Fruit and Granola

*Vegetarian Options, Egg Whites, Egg Substitute, and Turkey Available Upon Request



PLATED ENTREES





PLATED ENTREES

Minimum of 25 Guests.

All Meals Come with Tea or Lemonade and Chef's Choice of Dessert.

Smoked Turkey Wrap

Served With Herbed Cream Cheese Spread, Fresh Fruit, Cole Slaw or Pasta Salad

Penne Pasta

Served With Grilled Chicken, Broccoli and Fresh Parmesan In A Cream Sauce With House Salad And Garlic Bread

NCMountain TroutAlmondine

Fresh Local Trout Baked with Almond Crust And Lemon Butter, Served with Yellow Rice Pilaf and Chef's Vegetable Selection, House Salad and Dinner Rolls

Entree Salad

Fresh Vegetable Garnish on Bed of Mixed Salad Greens and Choice of Grilled Protein (*Salmon, Chicken or Skirt Steak*) with Choice of Dressing and Dinner Rolls

Beef Medallions

Tounadoes of Beef With Mushroom Demi Glaze, Seasoned Potatoes and Chef's Choice of Vegetable Served With House Salad, Choice of Dressing and Dinner Rolls

Grilled Salmon Cobb

Mixed Greens Topped with Applewood Smoked Bacon Bits, Diced Tomato, Chopped Egg, Gorgonzola Blue Cheese and Fresh Atlantic Salmon Served with Dinner Rolls

Grilled Chicken Breast Provencal

Served with Yellow Rice Pilaf, Chef's Choice Vegetable and Salad Served with Dinner Rolls

Baked Tilapia

with Scampi Herb Butter, Yellow Rice Pilaf, Chef's Choice Vegetable and Salad Served with Dinner Rolls

SOUPS A LA CART

Hot Soups

Served with Individually Wrapped Cracker Assortment

New England Clam Chowder

Southwest Chicken Tortilla

Spinach Florentine

Tomato Basil

Chicken and Pasta

Tuscan Vegetable

Cream of Leak

Cold Soups

Strawberry

Champagne Melon

Gazpacho



SPECIALTY BUFFET





SPECIALTY BUFFET

Minimum of 25 Guests. Options Are Served Buffet Style Only And Include Quality Disposable Serveware. Served With Iced Tea Or Lemonade And Water.

All-American Cookout

Hamburgers, Hot Dogs, Turkey Burgers, Veggie Burgers (Upon Request), Lettuce, Tomato, Onion, Pickles, American and Swiss Cheeses, Potato Salad, Chips and Cookies

Carolina BBQ

Southern-Style Pulled Pork with Corn Dusted Kaiser Rolls, Shredded BBQ Chicken, Traditional Potato Salad, Vegetable Coleslaw, Seasoned Baked Beans and Fruit Cobbler

The Southern Table

Crispy Fried Chicken or Rotisserie Chicken Served with Macaroni and Cheese, Southern-Style Green Beans, Creamy Coleslaw, Cornbread Muffins and Fruit Cobbler

The Deli Board

Sliced Roast Beef, Turkey, Ham, American, Swiss and Provolone Cheese, Deli-Style Breads, Leaf Lettuce, Tomato, Kosher Pickles, Red Onion, Pasta Salad or Potato Salad, Cookies and Fudge Brownies

Italian Pasta Buffet

Caesar Salad with Parmesan and Garlic Croutons, Penne Pasta and Cheese Tortellini with the Choice of Two Sauces: Marinara, Meat Sauce and Creamy Alfredo Served with Italian Green Beans, Garlic Bread Sticks and Tiramisu Cake

Soup And Salad Buffet

Tossed Green Salad with Fresh Vegetables and Two Dressings and Pasta Salad

Choice of One Soup:

Spinach Florentine, Tomato Basil, Chicken and Pasta, Tuscan Vegetable, Cream of Leek, New England Clam Chowder or Southwest Chicken Tortilla

Served with Individually Wrapped Cracker Assortment.

Salad Extravaganza

Chicken Caesar Salad: *Grilled Chicken over Romaine in a Creamy Caesar Dressing with Croutons*

Mesclun Mix Salad: *Mixed Greens, Candied Walnuts, Bleu Cheese, Dried Cranberries*

Tossed Salad: *Tomatoes, Cucumbers, Onions, Carrots, Shredded Cheese*

Marinated Mixed Vegetable Salad

Fresh Fruit Compote

Cobb Salad: *Mixed Greens Topped with Grilled Chicken, Avocado, Fresh Tomatoes, Bacon, Bleu Cheese & Chopped Eggs*

Chef Salad: *Salad Greens, Chilled Ham & Turkey Strips, Shredded Cheese, Fresh Tomatoes Wedges & Croutons*
Chilled Italian Pasta Salad with Roasted Vegetables

Dressings include: Ranch, Italian, Thousand Island, Honey Mustard, French, and Raspberry Vinaigrette Dressing offered on the side. Served with Rolls and Butter. Add Soup for an Additional Fee.

**Low Fat Dressing Options Available Upon Request.*



CULINARY CLASSICS





CULINARY CLASSICS

CREATE YOUR OWN DINING EXPERIENCE

Buffet Meals Include: **Choice of One Salad, One Entree, Two Sides and Artisan Rolls.** Served with Iced Tea Or Lemonade, Water and Coffee Service. Minimum 25 Guests.

(select one)

SALAD SELECTIONS

Baby Greens with Shaved Vegetables
and a Dijon Vinaigrette

Romaine Salad with Shaved Parmesan,
Garlic Croutons and Creamy Caesar Dressing

Spinach Salad with Red Onions, Chopped Eggs,
Red Pepper and Smoked Bacon Dressing

Classic Tossed Salad with Cucumber, Carrot,
Cherry Tomatoes with Choice of Dressing

Iceberg Salad with Bacon, Red Onions
and a Chunky Bleu Cheese Dressing

Roma Tomato & Cucumber Salad
with Sweet & Sour Dill Dressing

Summer Salad with Mesclun Mix, Topped
with Honey Almonds, Mandarin Oranges,
Roasted Peppers, and Asiago

(select two)

SIDE SELECTIONS

Creamed Orzo with Vegetables

Herbed Brown Rice

Wild Rice Pilaf

Garlic Red Jacket Mashed Potatoes

Roasted Seasonal Vegetables

Grilled Asparagus (add \$1.00)

Green Beans with Red Peppers and Toasted Almonds

Steamed Medley of Vegetables

Silver Queen Corn



CULINARY CLASSICS CREATE YOUR OWN DINING EXPERIENCE

BEEF (All options are Carving Stations)

Pepper Rubbed Beef Tenderloin
with Creamy Signature Horseradish Sauce

Oven Roasted Beef Top Round
with Mayonnaise, Dijon Mustard, And Fresh Horseradish

Sliced Beef Tenderloin
with Natural Au Jus And Crispy Onions

Filet Mignon Medallions
with Mushroom Demi Glace

Roasted Prime Rib Of Beef Au Jus
Herb and Spice Crusted, Slow Roasted For Hours

Flank Steak
Marinated Tex Mex Flank Steak with Pico De Gallo
and Crispy Onions

POULTRY

Chicken Portobello
Herb Roasted Breast Topped with Portobello Mushrooms
and a Marsala Sauce

Tuscan Style Grilled Chicken
Fresh Tomatoes, Artichokes and Rosemary Ragout

Lemon & Garlic Chicken
Boneless Breast Marinated In Lemon and Garlic
with a Light Sauce

Chicken Rossini
Roasted Chicken Breast with Smoked Ham, Sun-Dried
Tomatoes, and Balsamic Cream Sauce

Roasted Turkey Breast
Seasoned Herbed Turkey, Gravy and Dressing

*Attendant Fee \$25.00



CULINARY CLASSICS

CREATE YOUR OWN DINING EXPERIENCE

PORK

Smoked Pit Ham

With Sweet and Spicy Honey Mustard

Rosemary and Garlic Roasted Pork Loin

with Port Wine Au Jus

Mustard Glazed Pork Loin

with Whole Grain Mustard Cream Sauce

Asian Spiced Pork Tenderloin

Spice Rubbed and Served with Mango Chutney

Stuffed Pork Chop

Double Cut and Stuffed With Ham, Mozzarella Cheese and Spinach, Served with Peppercorn Sauce

SEAFOOD

Lemon Herb Salmon

Topped with Lemon-Caper Sauce

Surf & Turf

Petite Filet Mignon and Jumbo Shrimp

Chef's Crab Cakes

Maryland Style Crab Cakes with Remoulade Sauce

Casino Stuffed Shrimp

Butterflied Shrimp Filled with Peppers, Bacon, Onion and Garlic Sauce; Topped with Toasted Bread Crumbs

VEGETARIAN

Roasted Vegetable & Goat Cheese Turnover

with Basil Cream Sauce

Portobello Mushroom

Stuffed With Wild Rice, Feta Cheese and Dried Fruits

Tofu With Vegetables

in a Spicy Ginger Sauce and Served Over Jasmine Rice

Julienne Garden Vegetables

Tossed with Penne Pasta

Vegetarian Lasagna

with Mushrooms and Parmesan Cheese



SENSATIONAL STATIONS





SENSATIONAL STATIONS

COOKED TO ORDER

Minimum 25 Guests.

ITALIAN STATION

Caesar Salad with Focaccia Bread Sticks
Pasta Choice of: Penne or Farfalle
Sauce: Garlic Cream Sauce or Roasted
Tomato
Meat: Chicken or Shrimp
Dessert: Tiramisu

ASIAN STATION

Asian Inspired Salad
Choice of: Lo-Mein Noodles or Rice
Spring Rolls
Asian Vegetables
Meat: Beef, Chicken, Shrimp, or Sesame Tofu
Dessert: Fortune Cookies And Asian
Doughnuts

SIZZLING SALAD

Spinach or Mesclun Mix with Dinner Rolls
Salad Toppings: Carrots, Cucumbers,
Tomatoes, Almonds, Dried Cranberries,
Croutons, and Cheese.
Meat: Choice of Beef, Chicken or Shrimp
Dressing: Low-Fat Raspberry Vinaigrette,
Italian, Ranch, Balsamic Vinaigrette
Dessert: Strawberry Shortcake

MEXICAN STATION

Mexican Green Salad with Shredded
Cheese and Black Olives
Black Beans and Salsa
Chips and Salsa, Cheese and Sour Cream,
Meat: Chicken, Beef or Cheese Enchiladas
Spanish Rice With Chopped Tomatoes
and Onions
Dessert: Churro

CARIBBEAN STATION

Mango Mesclun Salad
Fried Plantains
Mini Beef Patties
Curry Chicken or Beef
Peas and Rice
Rum Cake

ALL AMERICAN STATION

Hamburgers and Veggie Burgers (Served
With Lettuce, Onions, Tomatoes, Pickles,
American and Swiss Cheese, Mayo,
Mustard, and Ketchup) Hot Dogs, Baked
Beans, Coleslaw, Chips and Apple Pie

MARTINI MASHED POTATO BAR

*Trendy Garlic Mashed Potatoes Artfully
Served in Martini Glasses with Fresh Chives,
Bacon, Shredded Cheese, Sour Cream and
Butter*

CARVING STATIONS

Carved Top Round of Beef

*Serves 50-60 guests
Served with Yeast Rolls, Horseradish Sauce,
Brown Mustard, and Au Jus*

Carved Beef Tenderloin

*Serves 8-10 guests
Wild Mushroom Sauté, Sautéed Portabella,
Served with Yeast Rolls*

Carved Roast Turkey Breast

*Serves 30-40 guests Served with
Yeast Rolls, Croissants, Mayonnaise,
and Dijon Mustard*

Carved Honey Glazed Ham

*Serves 30-40 guests
Served with Yeast Rolls, Honey Mustard
Sauce, and Fruit Chutney*

STEAMSHIP ROUND

*Serves 65-75 guests
Served with Horseradish, Cranberry Mayo,
Specialty Mustards and Yeast Dinner Rolls*

*Offered as buffet or action station.
Attendant Fee is \$25.00*

HORS D'OEUVRES



HORS D'OEUVRES

Includes Quality Disposable Serveware for Food And Beverage. All Hors D'Oeuvres are 3 pieces per person. Minimum order 25 people.

WARMED

Petite Quiches
Cheese Quesadilla - *Served with Sour Cream and Salsa*
Chicken Tenders - *Served with Honey Mustard,
BBQ or Buttermilk Ranch*
Meatballs - *BBQ, Sweet & Sour or Swedish*
Spanakopita
Mozzarella Sticks

Chicken Quesadilla - *Served with Sour Cream and Salsa*
Classic Chicken Wings - *Sesame Teriyaki, BBQ or Spicy Buffalo*
Spring Rolls - *with Sesame Ginger Dipping Sauce*
Spinach Artichoke Dip
Stuffed Mushrooms - *with Sausage Stuffing*
Chicken Satays - *with Sesame Crust*
Feta and Sun-Dried Tomato in Phyllo

Crab Cakes
Mini Beef Wellington
Stuffed Mushrooms with Seafood Stuffing
Scallops Wrapped In Bacon
Kabobs - Assorted
Coconut Chicken Tenders - *with Sweet Chili Sauce*
Fresh Brie Wrapped in Phyllo

CHILLED

Hye-Rollers
Kettle Chips - *with Traditional Onion Dip*
Crispy Tortilla Chips - *with Salsa*
Roasted Peanuts - *Salted or Honey Roasted, 3 Lb Minimum*
Tomato, Mozzarella Platter - *with Balsamic Glaze*
Anti Pasto Display

Deviled Eggs
Tuscan Bruschetta
Hummus - *with Pita Chips, Celery and Carrot Sticks*
Mixed Nuts- *3 Lb Minimum*
Fresh Mozzarella, Tomato and Pesto on Crostini
Asian Slaw in Endive

Crabmeat Deviled Eggs
Assorted Canapés
Grilled Scallop - *with Artichoke and Roasted Peppers*
Smoked Salmon Display
Prosciutto Wrapped Melon

(5 pieces per person)
Jumbo Shrimp Cocktail - *with Zesty Cocktail Sauce*



SNACKS & SUCH





SNACKS & SUCH

THEMED BREAKS

All Breaks Include: Assorted Sodas, Water and Freshly Brewed Coffee.

SWEETS

Delicious Gourmet Brownies, Freshly Baked Cookies and a Variety of Mini Sweets

BALL PARK

Hot Pigs in a Blanket, Cheesy Nacho Cheese and Tasty Cracker Jacks

HEALTH NUT

Dried Banana Chips, Fresh Trail Mix, Chilled Yogurt and Fresh Seasonal Fruit

ICE CREAM PARLOR

an Assortment of Ice Cream Novelties

TRAIL MIX

Walnuts, Almonds, Pecans and Macadamia Nuts, White Chocolate Chips, Raisins, Dried Pineapple, and Milk Chocolate Chips

FIESTA

Tortilla Chips, Sour Cream, Nacho Cheese and Salsa



FINISHING TOUCHES





FINISHING TOUCHES

GOURMET DELECTABLE'S

English Trifle
Mocha Torte
Chocolate Ganache Cake
Mint Cheesecake
Raspberry White Chocolate Cheesecake
Tiramisu

COOKIES

White Chocolate Macadamia
Cranberry Walnut

SHEET CAKES

Half Sheet Cake (serves 30-40)
Full Sheet Cake (serves 60-80)

Strawberry Short Cake (serves 30-40)
Short Cake Served with Strawberries and Whipped Cream

Brown Sugar Pound Cake (serves 30-40)
Moist and Rich Brown Sugar Based Pound Cake

BAKERY FAVORITES

Minimum of Two Dozen Per Item

Specialties

By the dozen
Macaroons
Biscotti
Cannoli

Brownies

By the dozen
Triple Fudge
Blondie

Gourmet Dessert Bars

By the dozen
Raspberry Crunch
Luscious Lemon Bars
Chocolate Chunk



BEVERAGES





BEVERAGES

For New And Exciting Specialty Beverage Options, Please Consult Your Catering Planner.

HOT BEVERAGES

Hot Tea and Hot Chocolate

Freshly Brewed Regular and Decaffeinated Coffee
per gallon / serves 15 guests

Starbucks Brewed Regular and Decaffeinated Coffee
per gallon / serves 15 guests

COLD BEVERAGES

Sold by the gallon

per gallon / serves 15 guests

Iced Tea (Sweet or Un-sweet)
Lemonade
Orange Juice
FDY Signature Peach Punch

Assorted Sodas
Bottled Water
Bottled Juices



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