CATERING MENU
BREAKFAST SELECTIONS
**BREAKFAST** buffet selections

All breakfast buffet selections are served with assorted chilled juices, freshly brewed regular and decaffeinated coffees and a selection of herbal teas. A minimum of 25 people is required for all breakfast buffet selections with a 90 minute maximum service time.

**EXECUTIVE CONTINENTAL BREAKFAST**
Sliced Seasonal Fresh Fruit Tray, Danish Assortment, Petite Muffins, Yogurt with Granola

$13.25 PP

**THE SUNRISE**
Sliced Seasonal Fresh Fruit Tray, Scrambled Eggs, Maple Sausage Links and Applewood Smoked Bacon, Breakfast Potatoes or Creamy Grits, Freshly Baked Biscuits, Fruit Preserves and Butter

$14.00 PP

**COUNTRY MORNING**
Freshly Baked Biscuits, Fruit Preserves and Butter, Country Ham, Sausage Gravy, Potato Hash

$13.50 PP

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**A LA CARTE** selections

An attendant is required for all action or carving stations.
An additional attendant is required for every 50 guests at $75 per attendant.

**BUFFET ENHANCEMENTS**

French Toast Casserole  
*Texas Toast Baked in Milk, Egg, Cinnamon and Sugar Batter. Served with Syrup and Butter*  
$9.50 PP

Omelette Action Station  
$12.25 PP

Belgian Waffle Action Station  
$12.25 PP

Shrimp and Grits Action Station  
$16.50 PP

Carved Maple Glazed Ham  
*Served with Creole Mustard and Pineapple Jalapeño Jam*  
$9.50 PP

Carved Cajun Fried Carolina Breast of Turkey  
*Served with Cranberry Remoulade*  
$11.95 PP

Cinnamon Rolls  
$24.00 PER DOZEN

Ham and Cheese Croissants  
$35.00 PER DOZEN

Assorted Danish, Muffins and Scones  
$25.00 PER DOZEN

Sausage, Egg and Cheese Biscuits  
$37.00 PER DOZEN

Assorted Chilled Low Fat Yogurt Parfaits  
$4.50 PER PIECE

Assorted Individually Packaged Cereals with Fresh Berries and Milk  
$4.00 PER PIECE

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LUNCH

SELECTIONS
BOXED lunch selections

THE CLASSIC DEACON BOX $17.00 pp
All classic deacon boxed lunches are served with orzo pasta salad, an individual bag of chips, seasonal whole fruit, cookies and a beverage.

BLACK FOREST HAM AND SWISS ON SOURDOUGH

CHICKEN SALAD CROISSANT

GARDEN VEGETABLE AND BOURSIN CHEESE WRAP

SOUTHWESTERN TURKEY, DICED TOMATOES AND SHREDDED CHEDDAR WRAP

THE DEACON
Smoked Turkey, Black Forest Ham, Applewood Smoked Bacon and Provolone on Ciabatta

THE SALAD BOX $17.00 pp
All salad boxed lunches are served with a yeast roll, butter, Seasonal whole fruit, cookies and a beverage.

ADD CHICKEN +$2.00 pp

ADD GRILLED STEAK +$3.00 pp

CHEF SALAD
Iceberg and Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Sliced Ham and Turkey, Provolone, Ranch Dressing

TRADITIONAL CHICKEN CAESAR SALAD
Romaine Lettuce, Shaved Parmigiano-Reggiano Cheese, Grilled Chicken, Garlic Croutons, Classic Caesar Dressing

DEACON SPECIALTY SALAD
Mesclun Greens, Almonds, Dried Cranberries, Cherry Tomatoes, Cucumbers, Feta Cheese, Fat Free Raspberry Vinaigrette
All Catered Events are Subject to 20% Management Charge and Sales Tax.
**PLATED** entée salad selections

All plated salad selections are served with yeast rolls and butter, dessert, water and iced tea. All guests will receive the same plated salad and dessert selections. A minimum of 25 people is required for all plated salad selections.

**Choice of One Plated Salad:**

**BLACKENED FLANK STEAK SALAD**
Blackened Flank Steak, Fresh Garden Mixed Greens, Bleu Cheese Crumbles, Garlic Grilled Asparagus, Fried Onions, Choice of Two Dressings

*Price: $20.00 PP*

**TRADITIONAL CHICKEN CAESAR SALAD**
Romaine Lettuce, Premium Chicken, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons, Classic Caesar Dressing

*Price: $18.00 PP*

**SPINACH SALAD**
Tender Spinach Leaves, Mandarin Orange Slices, Sliced Strawberries, Onions, Sliced Almonds, Choice of Two Dressings

ADD GARLIC GRILLED CHICKEN BREAST STRIPS +$2.00 PP
ADD LEMON PEPPER GRILLED SHRIMP +$3.50 PP
ADD BLACKENED SALMON +$4.00 PP

*Price: $18.00 PP*

**Choice of Two Salad Dressings:**

- Balsamic Vinaigrette
- Honey Mustard
- Buttermilk Ranch
- Classic Caesar
- Creamy Italian
- Fat Free Raspberry Vinaigrette
- Bleu Cheese

**Choice of One Dessert:**

- Apple Pie, Caramel Sauce
- Southern Bourbon Pecan Pie
- Bread Pudding, Bourbon Crème Anglaise
- Chocolate Brownies
- Chocolate Mousse Cake
- Tiramisu
- Assorted Cookies
- NY Style Cheesecake, Berry Coulis

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**Choice of One Salad:**

**HOUSE SALAD**
Romaine-Radicchio Blend, Tomatoes, Cucumbers, Carrot Curls, Chef’s Cheese Crouton

**CAESAR SALAD**
Romaine Lettuce, Shaved Parmigiano-Reggiano Cheese, Garlic Croutons, Classic Caesar Dressing

**FIELD GREEN SALAD**
Mixed Field Greens, Tomatoes, Bleu Cheese Crumbles, Walnuts, Raisins

**Choice of Two Salad Dressings (if applicable):**

- Balsamic Vinaigrette
- Honey Mustard
- Buttermilk Ranch
- Classic Caesar
- Creamy Italian
- Fat Free Raspberry Vinaigrette
- Bleu Cheese

**Choice of One Entrée:**

**CHARBROILED 8OZ. FLAT IRON STEAK** $31.00 pp

**BBQ BRAISED SHORT RIBS** $32.00 pp

**BONE-IN PORK CHOP STUFFED WITH DRIED CRANBERRY AND PEARS** $27.00 pp

**APPLEWOOD SMOKED BACON WRAPPED SHRIMP** $35.00 pp

**ROASTED RED PEPPER PESTO SEARED 6OZ. SEA BASS** $45.00 pp

**CRAB CAKES, CHIPOTLE REMOULADE** $40.00 pp

**BUTTERNUT SQUASH RAVIOLI, ALFREDO VODKA CREAM SAUCE** $32.00 pp

**SUNDRIED TOMATO MARINATED PORTOBELLO MUSHROOM, ROMA TOMATO SAUCE** $28.00 pp

**CHICKEN SALTIMBOCCA** $28.00 pp

**BLEU CHEESE CRUS TED FILET** $45.00 pp

**CHICKEN VICTORIA** $28.00 pp

**MAPLE GLAZED SALMON** $31.00 pp

**Choice of Two Accompaniments:**

**STARCH OPTIONS:**
Roasted Potatoes
Rustic Mashed Potatoes
Rice Pilaf
Macaroni and Cheese
Creamy Pimento Cheese Grits
Mashed Sweet Potatoes

**VEGETABLE OPTIONS:**
Grilled Asparagus
Steamed Broccoli
Southern Style Collard Greens
Roasted Butternut Squash
Garlic Butter Roasted Carrots

**Choice of One Dessert:**

Chocolate Decadence Cake
Key Lime Tartlet
Apple Pie, Caramel Sauce
Southern Bourbon Pecan Pie
Bread Pudding and Bourbon
Crème Anglaise
Chocolate Brownies
Chocolate Mousse Cake

Tiramisu
Assorted Cookies
Chocolate Chip Cannolis
NY Style Cheesecake, Berry Coulis

**Children’s Plated Dinner Selections – Children 10 and under only.** $12.00 PER CHILD

Chicken Fingers and Mac and Cheese
Penne Pasta with Choice of Butter or Marinara Sauce
All specialty buffet selections are served with yeast rolls and butter, water and your choice of sweetened or unsweetened iced tea. A minimum of 25 people is required for all specialty buffet selections with a 90 minute maximum service time.

**SOUP, SALAD AND BAKED POTATO BAR BUFFET** $18.00 PP

**CHOICE OF ONE SOUP**
Smoked Tomato Bisque, Vegetable, Deacon Chili, Beef Chili or Chef’s Seasonal Soup Du Jour

**HOUSE SALAD**
Romaine–Radicchio Blend, Tomatoes, Cucumbers, Carrots Curls, Croutons, Choice of Two Dressings

**BAKED POTATO BAR**
Broccoli, Bacon Bits, Scallions, Cheddar Jack Blend, Sour Cream

**YEAST ROLLS AND BUTTER**

**CHOICE OF ASSORTED COOKIES OR CHOCOLATE BROWNIES**

**ITALIAN BUFFET** $20.00 PP

**HOUSE SALAD**
Romaine–Radicchio Blend, Tomatoes, Cucumbers, Carrots Curls, Croutons, Choice of Two Dressings

**ANTIPASTO PLATTER**
VEGETABLE LASAGNA, ALFREDO SAUCE
CHICKEN PARMESAN, MARINARA SAUCE
CIABATTA BREAD
ASSORTED MINI CHEESECAKES

**BBQ BUFFET** $21.00 PP

**PULLED PORK**
BBQ CHICKEN
HOUSE–MADE MACARONI AND CHEESE
BUTTERED CORN
BANANA PUDDING

**SOUTHERN BUFFET** $21.00 PP

**FRIED CHICKEN**
SLOW COOKED BEEF TIPS
GARLIC MASHED POTATOES
GREEN BEANS
ASSORTED PIES

**SALAD AND SANDWICH BUFFET** $18.00 PP

**WITH A CHOICE OF HOUSE SALAD, POTATO SALAD OR VEGETABLE PASTA SALAD**

**DELI MEAT AND CHEESE TRAY**
A Selection of Breads and Rolls, Lettuce, Tomatoes, Onions, Pickles and Condiments

**SLICED SEASONAL FRESH FRUIT TRAY**

**CHOICE OF ASSORTED COOKIES OR CHOCOLATE BROWNIES**

**MEXICAN FIESTA BUFFET** $20.00 PP

**HOUSE SALAD**
Romaine–Radicchio Blend, Tomatoes, Cucumbers, Carrots Curls, Croutons, Choice of Two Dressings

**TACO BAR**
Chicken and Beef, Soft Flour Tortillas, Hard Corn Tortillas, Shredded Lettuce, Diced Tomatoes, Cheddar Jack Blend, Jalapeños, Salsa, Sour Cream, Guacamole, Tortilla Chips and Salsa

**MEXICAN RICE**

**BLACK BEANS WITH MIXED PEPPERS**

**CINNAMON SUGARED CHURROS**

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RECEPTION
AND DISPLAYS
BREAK snack options

A minimum of 25 people is required for all break snack options and are replenished for 30 minutes.

SNACK PACKAGE $8.95 PP
Whole Fresh Fruit, Deacon Trail Mix, Cookies and Brownies

WARM SOFT PRETZELS, DIJON MUSTARD AND CHEESE SAUCE $33.00 PER DOZEN

ASSORTED BROWNIES AND COOKIES $24.00 PER DOZEN

WHOLE FRESH FRUIT $2.50 PER PIECE

SUNDAE BAR* $6.25 PP
Vanilla Ice Cream, Chocolate Ice Cream, Hot Fudge, Strawberry, Cookie Crumbles, Sprinkles, Chopped Nuts, Whipped Cream, Cherries

*An attendant is required for the sundae bar option. Attendant fees will be determined by the number of guests and length of break time.

RECEPTION displays

A minimum of 25 people is required for all reception displays.

IMPORTED AND DOMESTIC CHEESES $4.95 PP
Crackers and Lavosh

SLICED SEASONAL FRESH FRUIT $3.95 PP
Yogurt Dip

VEGETABLE CRUDITÉ $3.95 PP
Buttermilk Ranch and Hummus

BRUSCHETTA AND HUMMUS $4.95 PP
Gourmet Breads and Pita Chips

ANTIPASTO $5.50 PP
Chef’s Selection of Italian Meats and Cheeses, Grilled Marinated Vegetables, Extra Virgin Olive Oil and Balsamic Glaze, Toast Points, Hand Rolled Garlic Breadsticks

DESSERT ASSORTMENT $32.00 PER DOZEN
Cannolis, Petite Fours, Cheesecake Bites, Cookies and Brownies

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**SPECIALTY ACTION STATIONS**
- Shrimp and Grits Action Station $16.50 PP
- Pasta Action Station $14.50 PP

**CARVING STATIONS**
- Maple Glazed Ham, Creole Mustard and Pineapple Jalapeño Jam $15.50 PP
- Cajun Fried Carolina Breast of Turkey, Cranberry Remoulade $15.50 PP
- Marinated Pork Loin, Honey Grain Mustard Cream $15.50 PP
- Black Truffle Sea Salt and Peppercorn Beef Tenderloin* $21.95 PP

*Majority served medium rare with ends being more medium to well done.
All carving stations are served with rolls.

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**HORS D’OEUVRES**

**ACTION and CARVING stations**

To add an action or carving station to your menu, a minimum of 25 people and an attendant are required. An additional attendant is required for every 50 guests. ($75 per attendant).

**SPECIALTY ACTION STATIONS**
- BBQ Meatballs $1.25 PER PIECE
- Mediterranean Antipasto Skewers, Balsamic Glaze $3.25 PER PIECE
- Artichoke and Mozzarella Stuffed Mushrooms $3.25 PER PIECE
- Baked Asparagus and Asiago in Puff Pastry $3.25 PER PIECE
- Vegetarian Spring Rolls, Sweet and Sour Sauce $3.25 PER PIECE
- Mediterranean Vegetables in Phyllo, Balsamic Glaze $3.25 PER PIECE
- Mini Reuben Sandwiches on Marble Rye $3.50 PER PIECE
- Chicken Pot Stickers, Ginger Glaze $3.50 PER PIECE
- Buffalo Wings, Bleu Cheese, Celery Sticks $3.50 PER PIECE
- Sausage Stuffed Mushrooms $3.50 PER PIECE
- Hand Breaded Candied Pecan Chicken Tenders, Creole Mustard Cream $3.50 PER PIECE
- Beef Wellington Purses, Demi Glace $3.75 PER PIECE
- Mini Monte Cristo Sandwiches with Raspberry Sauce $3.75 PER PIECE
- Mini BBQ Pulled Pork Biscuits, Red Onion, and Pickle Julienne $3.75 PER PIECE
- Shrimp Pot Stickers, Ginger Glaze $3.75 PER PIECE
- Crab Stuffed Mushrooms $3.75 PER PIECE
- Brie With Raspberry in Puff Pastry $3.75 PER PIECE
- Mediterranean Balsamic Angus Beef Kabobs $3.75 PER PIECE
- Grilled Tandoori Chicken Satay, Peanut Sauce $3.75 PER PIECE
- Marinated Beef Tenderloin Crostini, Bleu Cheese, Caramelized Onion–Fig Jam $3.75 PER PIECE
- Jumbo Shrimp Cocktail $4.00 PER PIECE
- Applewood Smoked Bacon Wrapped Sea Scallops $4.00 PER PIECE
- Maryland Crab Bite, Red Pepper Compote $4.25 PER PIECE
- BBQ Shrimp and Grits in a Pancetta Crisp $4.25 PER PIECE

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All hors d’oeuvre orders require a minimum of 50 pieces.
BEVERAGE service

COFFEE – REGULAR AND DECAFFEINATED, HOT TEA $3.00 PP
LEMONADE $3.00 PP
FRESHLY BREWED ICE TEA – SWEET OR UNSWEET $3.00 PP
INDIVIDUAL JUICES – ORANGE, APPLE OR CRANBERRY $3.00 PP
BOTTLED WATER $3.00 BOTTLE
ASSORTED PEPSI SOFT DRINKS $2.25 CAN
FRUIT INFUSED WATER PITCHER $1.50 PP

HOST OR CASH bar

A bartender is required for all host or cash bars at $75 per bartender for 4 hours minimum. $25 per hour per bartender after 4 hours, (1) bartender per 75 guests.

DOMESTIC AND PREMIUM BEERS $6.00 PER BEER
COCKTAIL DRINKS $9.00 PER DRINK
HOUSE WINES (PER BOTTLE) $35.00 BOTTLE
PREMIUM WINES (PER BOTTLE) $55.00 BOTTLE
DRAFT BEER $8.00 PER BEER
CORKAGE FEE – WINE $2.00 PER OPEN BOTTLE
CORKAGE FEE – BEER $2.00 PER PERSON

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MANAGEMENT CHARGE AND TAXES
All catered events are subject to a 20% Management Charge and Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party’s costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

SALES TAXES
All Food and Beverage is subject to North Carolina sales tax. A 6.75% North Carolina sales tax will be added to all applicable items.

EXCLUSIVE CATERER
Spectra Food Services and Hospitality maintains the exclusive right to provide all food, beverage, and concession services at the Wake Forest University Athletic Facilities. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

OUTSIDE FOOD AND BEVERAGES
No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from Wake Forest University Athletic Facilities.

MENU SELECTIONS
Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. Menus must be finalized at least fourteen (14) business days prior to the event. Spectra Food Services and Hospitality will address special dietary requests with a FOUR (4) day advanced notice. We will need your final guest head count three (3) business days before your event.

BEVERAGE SERVICE
Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. The North Carolina Alcohol Beverage Control Board regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager. If approval is received, a corkage fee will be assessed; however, Spectra Food Services and Hospitality will handle all service. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the premise.

LABOR
Catering personnel are scheduled in 4-hour shifts for each meal period. These shifts include set-up, service, and breakdown. Events requiring additional time for service will incur an overtime charge of $25.00 per hour, per server.

BILLING
A non-refundable 50% deposit, as outlined in your Catering Service Agreement, is due in full with the return of the signed Catering Service Agreement. The Final Balance is due in full prior to the actual function. If payment of the balance is not received by the outlined date, a delinquent charge of 1.5% per month may be added to the payment. Payment may be made to Spectra Food Services and Hospitality via credit card (MasterCard, Visa, or American Express), money order or cashier certified check. If the amount charged to a credit card is in excess of $5,000 it will be subject to a processing fee of 2.5% of the balance. Any other billing/payment arrangements must be approved in advance by the Spectra Food Services’ General Manager.

CANCELLATIONS
Cancellation of a food function must be sent in writing to your Spectra Food Services and Hospitality Catering Sales Office. Notice of cancellation received less than 14 days prior to the scheduled date will result in the forfeiture of the entire deposit. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges.