



DELIVERY MENU



TRIANGLE CATERING
presentation. pleasure. satisfaction.

BREAKFAST BUFFET

All breakfast buffets include:

Assorted juices

\$60 delivery minimum

10-person minimum per selection

Disposable ware \$1.25 additional per person

Country Breakfast Buffet 9.25

Fresh scrambled eggs with cheese, hand-cut hash brown potatoes, southern grits, fresh-sliced fruit tray, two pieces of crispy bacon, two pieces of mild sausage and fresh baked biscuits

Create-Your-Own Breakfast Biscuit 5.95

Grandma's recipe for oven-fresh biscuits and fresh croissants, with a selection of folded omelet-style eggs, cheese, ham, crispy bacon and sausage; condiments may include hot sauce, mustard, butter and jams and fresh-sliced fruit tray; prepared biscuits additional \$1/person

Manhattan Basket 5.95

Assorted bagels served with cream cheese, butter, jams, peanut butter and fresh-sliced fruit tray

European Basket 5.95

A bountiful assortment of fresh-baked pastries and fresh-sliced fruit tray

Pancakes 8.50

Fluffy pancakes, three pieces of bacon and fresh-sliced fruit tray

Healthy Breakfast 6.95

Yogurt, granola bars, fresh-sliced fruit tray and assorted fresh muffins

A LA CARTE BREAKFAST ITEMS

Biscuits 2.75 ea

Egg and cheese biscuits with your choice of ham, sausage or bacon

Fresh-Sliced Fruit Tray 3.25 ea

Waffles 5.25 ea

Served with warm syrup, whipped cream, and berries; 10-person minimum

Hot Teas, Coffee or Hot Chocolate 15.00/pot

COLD LUNCHES

All cold lunch buffets are served on non-disposable plastic trays and include iced tea and a tray of cookies and brownies; disposable ware \$1.25 additional per person

Sandwiches

Chicken Salad on Wheat Kaiser Roasted Turkey on Ciabatta
Honey Ham on Swirl Rye Tuna Salad on Sesame Kaiser
Roast Beef on Sourdough Vegetarian on Rosemary Focaccia Bread

Basic Boxed or Buffet Lunch 8.50
Choice of basic sandwich selection, Vickie's chips,
choice of one basic side salad, and a cookie

Specialty Sandwiches

Cajun Chicken: lettuce, tomato, mildly spicy mayo
Grilled Portobello: onions, Feta cheese, bell pepper, lemon herb mayo
Texas Club on Grilled Texas Toast: turkey, bacon, American cheese,
lettuce, tomato, mayo
Muffalettas: traditional New Orleans sandwich with olive salad

Specialty Boxed or Buffet Lunch 9.50
Choice of specialty sandwich selection, Vickie's Chips, a choice
of one basic side salad, and a cookie

Wraps

Chicken Salad: bacon, lettuce, tomato
Ham: Swiss cheese, lettuce, tomato, onion, honey-mustard
Oriental Chicken: scallions, lettuce, tomato, carrot, cucumber,
sweet oriental dressing
Roast Beef: lettuce, tomato, onion, and bleu cheese, bacon & onion spread
Tuna Salad: American cheese, lettuce, tomato, onion
Turkey Club Wrap: Jalapeño Jack cheese, bacon, lettuce, tomato, mayo
Vegetarian: mushroom, carrot, cucumber, lettuce, olives, tomato,
artichoke spread

Wrap Basic Boxed or Buffet Lunch 9.00
Choice of wrap sandwich selection, Vickie's Chips, a choice
of one basic side salad and a cookie

Bistro Deli

Turkey, Honey Ham, Chicken Salad, Roast Beef, Tuna Salad
served with a selection of cheeses

Bistro Deli Buffet Lunch 9.25
Choice of basic sandwich meat selection, Vickie's chips, a choice
of one basic side salad selection, relish tray, and a cookie;
add chicken breast for \$2.50

Tuscan Deli

Salami, Ham, Capicola served with a selection of cheeses

Tuscan Deli Buffet Lunch 11.25
Includes Ciabatta & Rosemary Focaccia breads, Vickie's chips,
a choice of one basic side salad selection, relish tray, and a cookie;
add marinated lemon rosemary chicken breast for \$2.75

COLD LUNCHES (CONT'D)

Entrée Salads

- Grilled Chicken Caesar: marinated chicken, romaine, grated cheeses, homemade croutons, olives, Caesar dressing
- Chef Salad: strips of ham, turkey, Swiss cheese, Cheddar cheese, tomatoes, sliced boiled egg, cucumber, black olives, choice of dressing
- Greek Chicken Salad: grilled chicken, kalamata olives, cucumbers, feta cheese, choice of dressing
- Entrée Salad Boxed or Buffet Lunch 9.75
- Choice of entrée selection, gourmet bread & butter, and a cookie

Basic Side Salads

- Classic Coleslaw
- Macaroni Salad
- Red Skin Potato Salad

Specialty Side Salads

- Asian Slaw
- Apple Walnut Salad
- Caesar Salad
- Garden Salad
- Greek Pasta Salad
- Pasta Salad with Roasted Peppers, Havarti Cheese & White Balsamic Dressing
- Corn & Tomato Salad
- Creamy Dijon-dill Potato Salad
- Italian Green Salad
- Marinated Cucumbers and Tomatoes
- Vegetable Pasta Salad

Chips

- Vickie's Chips: Jalapeño, Simply Salt, and Barbecue

Soups

- Priced per gallon; serves approximately 10-12 people 35.00
- Broccoli and Cheese
- Loaded Baked Potato
- Chicken Noodle
- Minnesota Wild Rice
- New England Clam Chowder
- Vegetable Beef

A LA CARTE

- Sandwiches 6.00
- Specialty Sandwiches 7.00
- Wraps 6.50
- Basic Side Salads 2.00
- Specialty Side Salads 3.50
- Choice of dressings: honey mustard, fat-free raspberry vinaigrette, Italian, ranch, blue cheese, fat-free ranch, Caesar; additional pint for \$6.00

HOT FEATURES

All hot lunches are served on a buffet linen with iced tea and a tray of cookies and brownies; disposable ware \$1.25 additional

BUILD-YOUR-OWN BUFFET

Baked Potato Bar with Salad 8.25 Lunch Size Only

Large hot baked potato, sour cream, scallions, butter, fresh bacon bits, hot cheddar cheese and broccoli, prepared garden salad, assorted dressings; add sliced chicken breast for 2.50

BBQ Sandwich Bar 8.50 Lunch Size Only

Shredded BBQ beef, chicken or pork, pickles and onions served with corn dusted kaisers, oven-roasted potato wedges, and cole slaw

Fajita Bar 10.95 Lunch / 14.95 Dinner

Make your own fajita with flour tortilla shells, strips of seasoned beef or fiesta chicken, grilled onions, grilled peppers, shredded cheese, sour cream, hot sauce and mild salsa, Mexican rice and black beans

French Dip Sandwich Bar 9.50 Lunch Size Only

Warm roast beef, au jus, French rolls, and sweet potato fries

Hamburger Bar 8.50 Lunch Size Only

Grilled burgers, cheese, lettuce, tomato, pickles & condiments, cole slaw, basket of rosemary buns, and sweet potato fries; add chili for 1.50.

Hot Dog Bar 8.50 Lunch Size Only

All beef hot dogs (2/guest), basket of buns, relish, mustard, ketchup, mayonnaise, oven-roasted potato wedges, and cole slaw; add chili for 1.50

Pasta Bar 8.50 Lunch / 14.00 Dinner

Build your own entrée with rotini and bowtie pasta, marinara and Alfredo sauce, a medley of fresh steamed vegetables served with a garden salad; add sliced chicken breast: 2.50 for 4 oz. or 3.50 for 6 oz. or Meatballs 2.00 for 4 pc. or 3.00 for 6 pc

Reuben Sandwich Bar 8.75 Lunch Size Only

Warm corn beef with melted Swiss cheese, sauerkraut, Thousand Island dressing, coarse mustard, oven-roasted potato wedges, and swirl rye bread basket

Steak and Cheese Sandwich Bar 8.25 Lunch Size Only

Shredded beef, melted cheese, sautéed onions and peppers, mayo and mustard served with oven-roasted potato wedges and cole slaw; add half beef and half fiesta chicken for 1.00

Wings Bar 8.50 Lunch Size Only

Our special spiced honey glazed chicken wings (5/guest), oven-roasted potato wedges, cole slaw, celery tray, and ranch dressing dip

POULTRY

BBQ Chicken 9.00 Lunch Size Only

BBQ Chicken quarters, Carolina coleslaw, mashed potatoes and fresh made biscuits & butter; add chopped pork for 4.00

Caribbean Chicken 9.95 Lunch / 12.95 Dinner

Caribbean grilled boneless chicken, coconut-pineapple rice, garden salad, and gourmet bread basket & butter (*spicy)

Chicken Chimichanga 8.95 Lunch / 11.95 Dinner

Topped with cheddar cheese, served with sour cream & salsa, Mexican rice, black beans

Chicken Divan 8.95 Lunch / 11.95 Dinner

Boneless chicken and broccoli in a creamy white sauce served with wild rice, garden salad, and gourmet bread basket & butter

Chicken Marsala 8.95 Lunch / 11.95 Dinner

Tender boneless chicken in a wine and mushroom sauce on a bed of egg noodles served with a garden salad and gourmet bread basket & butter

Chicken Parmesan 8.75 Lunch / 11.75 Dinner

Breaded boneless chicken baked in a fresh marinara sauce and topped with melted Parmesan cheeses served with pasta, Italian salad and gourmet bread basket & butter

New Orleans Chicken 8.95 Lunch / 11.95 Dinner

Tender chicken, black beans, corn, smoked sausage, and penne pasta tossed with a Cajun cream sauce, served with garden salad and gourmet bread basket & butter

Sesame Chicken 8.95 Lunch Size Only

Traditional oriental chicken with toasted sesame seeds, white rice, and egg roll

Seasoned and Roasted Chicken Quarters 9.00 Lunch Size Only

Seasoned chicken leg quarters cooked to perfection served with mashed potatoes, green beans, garden salad and gourmet bread basket & butter

Stuffed Artichoke Heart Chicken Breast 10.75 Lunch / 13.75 Dinner

Boneless chicken breast stuffed with artichoke hearts and Parmesan cheese served with wild rice, steamed broccoli and gourmet bread basket & butter

BEEF

Beef Chimichanga

8.95 Lunch / 11.95 Dinner

Topped with cheddar cheese, served with sour cream & salsa, Mexican rice, black beans

Beef Lasagna

8.75 Lunch / 11.75 Dinner

Layers of beef, fresh made marinara, Ricotta, Parmesan and Mozzarella cheeses served with an Italian salad and gourmet bread basket & butter

Chef Dodd's Famous Pot Roast

8.95 Lunch / 11.95 Dinner

Slow-cooked beef roast served with potatoes, carrots, celery and onions in a rich broth served with garden salad and gourmet bread basket & butter

Country-style Steak

8.95 Lunch / 11.00 Dinner

Country-style steak served in gravy and onions, mashed potatoes, green beans and gourmet bread basket & butter

London Broil

10.75 Lunch / 13.75 Dinner

Marinated Angus beef served with sautéed onions, parsley new potatoes, broccoli with garlic butter and gourmet bread basket & butter

Meatloaf

8.95 Lunch / 11.00 Dinner

Chef Dodd's delicious meatloaf served with mashed potatoes, mixed vegetables and gourmet bread basket & butter

Sliced Roast Beef

9.95 Lunch / 12.95 Dinner

Tender roast beef served with garlic mashed potatoes, seasonal vegetables, a garden salad and gourmet bread basket & butter

PORK

NC Pulled-Pork BBQ

9.50 Lunch / 12.50 Dinner

Southern-style barbecued pulled pork, baked beans, potato salad, cole slaw, a fresh baked corn bread basket, iced tea, and your choice of banana pudding or apple, peach, blueberry or cherry cobbler

Roasted Loin of Pork

9.75 Lunch / 12.95 Dinner

Seasoned roasted pork loin served with roasted new potatoes, steamed vegetables, garden salad and gourmet bread basket & butter


Smoked Ham

8.95 Lunch / 11.95 Dinner

Chunks of slow-cooked ham served with green beans, mashed potatoes, garden salad and gourmet bread basket & butter



PASTA / VEGETARIAN



Vegetable Lasagna

8.25 Lunch / 10.95 Dinner

Layers of fresh spinach, mushrooms, Ricotta, Parmesan, and Mozzarella cheeses served with garden salad and gourmet bread basket & butter



Thai Vegetable Stir Fry

7.95 Lunch / 10.95 Dinner

Prepared with seasonal vegetables, stir-fried with a spicy Thai sauce served over white rice with a garden salad, and gourmet bread basket & butter

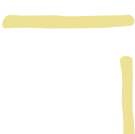


SEAFOOD

Ask your Event Coordinator for seasonal selections



BUFFET VEGETABLE SIDES



Add to existing buffet for 3.50

Baked beans

Macaroni and cheese

Broccoli with garlic butter

Mixed vegetable medley

Corn O'Brian

Parsley new potatoes



Country-style green beans

Roasted potatoes

Field peas and green beans

Succotash

Garlic, Cheddar or plain mashed potatoes

Wild rice

Green bean casserole

Yellow squash

Green beans and red peppers

Zucchini and onion



Honey-glazed carrots

SALADS

Add to existing buffet for 3.50

Caesar salad, garden salad, or Italian green salad

DESSERTS

Disposable ware for dessert deliveries only, add 1.00

Assorted Cookies 1.25

Chocolate chip, oatmeal raisin, macadamia nut, or sugar; 1 per serving

Assorted Bars 2.50

Blondie, blueberry crunch, cheese brownie, Granny, lemon, peanut brownie, raspberry, or pecan; 1 per serving

Assorted Brownies 1.25

Chocolate, German chocolate, or Oreo; 1 per serving

Banana Pudding 3.50

Traditional Southern favorite!

Cakes

Each serves 14 people

Boston Cream 32.00

Cappuccino 32.00

Old Fashioned Carrot* 31.50

Coconut* 31.50

Deluxe Pineapple* 32.50

Double Chocolate* 31.50

German Chocolate* 31.50

Lemon Mist* 31.50

Mocha Almond 31.75

Mounds* 31.50

Old Fashioned Chocolate 30.50

Raspberry Mist* 31.50

Red Velvet 32.50

Strawberry Bavarian 33.50

Tiramisu 35.50

*4th layer can be added to these cakes for additional 5.00

Cake Squares 1.50

Chocolate, carrot, or vanilla

Cannolis 1.75

1 miniature per serving

Cheesecakes 35.00

Chocolate, marble swirl, raspberry, or NY style

Cheesecake Lollipops 2.00

NY style, turtle, or raspberry; 1 per serving or 3.50 for 2

Cobbler 3.50

Warm peach, apple or cherry cobbler; 15 person minimum

Fresh-Sliced Fruit Display 3.25

Fresh seasonal sliced fruit served with fresh melba dip

DESSERTS (CONT'D)

Mini Desserts 4.00

Coconut macaroons, cream puffs, éclairs, chocolate dipped strawberries, Florentines, pecan diamonds, baklava; 2 pieces per serving

Mini Sweet Tartlets 3.50

Assorted tartlets which may include: lemon, chocolate peanut butter, key lime, pecan, crème brulee, chocolate or cherry and almond; 2 pieces per serving; 20 person minimum

Pies 18.00

Serve 8 people

Apple, cherry, peach, or key lime

Sheet Cakes

Choose from vanilla, white or chocolate cake with your favorite mousse filling. Full, half and quarter sizes available. Prices include simple writing; intricate designs or logos are additional. Ask your Event Coordinator for seasonal selections.

BEVERAGE SELECTIONS

One gallon serves approximately 12-15

Bottled Water 1.50

Coffee 15.00 / pot

Regular or decaffeinated coffee served with half & half and sweeteners

Coke Products 1.50

Coke, Diet Coke, Sprite

Fruit Punch 9.00 / gallon

Red fruit punch

Hot Tea 15.00 / pot

Assorted teas served with sweeteners, lemon, hot cups, and hot water

Iced Tea Southern Style 9.00 / gallon

Fresh brewed southern tea, sweet or unsweetened, served in gallon jugs with plastic cups, ice, sweeteners and lemons

Juices 2.00

Orange, Apple, Grapefruit

Lemonade 9.00 / gallon

Served in gallon jugs with plastic cups, ice, and napkins

Pepsi Products 1.50

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew

Signature Punch 25.00 / gallon

Ask your Event Coordinator for our specialty punch selections

SPIRITS

Wine

Our wine expert is available to suggest the perfect wines and champagnes to complement your menu.

Beer

Choose from a full selection of imported and domestic brews.

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