

EVENTS & CATERING

MENU



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Food pricing reflects a 25 person minimum order unless otherwise noted. All Food and Beverage items are subject to a 20% service charge and current sales tax. Banquet staff is \$22 per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



B R E A K F A S T

LIGHT BREAKFAST

\$19 per person

FRESH FRUIT PLATTER

ASSORTED MUFFINS

YOGURT w/ granola and berries

COUNTER CULTURE COFFEE

WATER



CLASSIC BREAKFAST BUFFET

► **SELECT 2 ENTRÉES, 3 SIDES** *\$28 per person*

Additional Entrée +\$8 *per person*

Additional Side +\$5 *per person*

ENTRÉES

BREAKFAST EMPANADAS *1 per person*

Ham & Cheese, Sausage & Egg, *or* Bacon & Egg

POTATO KNISH *1 per person*

EGG BAKE with spinach, charred onions and cheese

SIDES

BACON

SCRAMBLED EGGS

BREAKFAST SAUSAGE

BANANA PANCAKES w/ maple

syrup

GRITS

HASH BROWNS

FRESH FRUIT

ASSORTED MUFFINS

YOGURT w/ granola and berries

TOAST

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BREAKFAST

ADD-ON S

BENCHWARMER'S BAGELS

**A DOZEN ASSORTED BAGELS AND
YOUR CHOICE OF 2 CREAM CHEESE SPREADS**

Feeds 10

Bagel assortment includes Plain, Sesame, Za'atar, Everything, Poppy, and Salt

Cream cheese options vary by season.

\$50

BLOODY MARY BAR

price varies

MIMOSA BAR

price varies

COUNTER CULTURE COFFEE

\$28/Carafe – Each carafe serves 15-18 people

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BRUNCH



MAINS

EACH SELECTION SERVES 25 PEOPLE

CRUDITÉS PLATTER w/ dip \$225

FRESH FRUIT PLATTER \$200

ROASTED VEGGIE PLATTER w/ dips \$225

PIMENTO CHEESE on cucumber rounds \$150

MOMOS *2 momos per person* Veggie, Chicken or Bison **\$100**

DESSERTS

CHOCOLATE ALFAJORES \$60

PASTILITOS DE DULCE DE LECHE \$60

MINI BANANA PUDDINGS \$125

MINI BLONDIE & BROWNIE ASSORTMENT \$125

ASSORTED COOKIES \$45

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4 and current sales tax. Banquet staff is \$22

per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



BRUNCH PACKAGE

► SELECT 2 ENTRÉES, 2 SIDES, 1 SALAD OR SOUP, 1 DESSERT \$38 *per person*

Additional Entrée +\$8 *per person*

Additional Side +\$5 *per person*

ENTRÉES

BREAKFAST EMPANADAS *1 per person*

Ham & Cheese, Sausage & Egg, *or* Bacon & Egg and Cheese

POTATO KNISH *1 per person*

EGG BAKE with spinach, charred onions and cheese

SIDES

ASSORTED MUFFINS

FRUIT SALAD

SWEET POTATO WEDGES

CUCUMBER TOMATO SALAD

BACON

GRITS

SCRAMBLED EGGS

YOGURT w/ granola and berries

BREAKFAST SAUSAGE

HASH BROWNS

BANANA PANCAKES w/ maple syrup

SOUPS

CREAMY BROCCOLI CHEDDAR SOUP

TOMATO BASIL BISQUE

SALADS

GARDEN SALAD

CAESAR SALAD

KALE SALAD

DESSERT

MINI BANANA PUDDINGS

CHOCOLATE ALFAJORES w/ coconut

MINI BLONDIE & BROWNIE ASSORTMENT

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5 and current sales tax. Banquet staff is \$22

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SNACKS

EACH SELECTION SERVES 25 PEOPLE

**2 DOZEN ASSORTED CHOCOLATE CHIP, PEANUT BUTTER,
AND SNICKERDOODLE COOKIES**

\$45

WHOLE SEASONAL FRUITS

\$125

YOGURT w/ granola and berries

\$125

ASSORTED MUFFINS

\$150

PIMENTO CHEESE on cucumber rounds \$150

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6 and current sales tax. Banquet staff is \$22

per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



HORS D'OEUVRES

DISPLAYS & DESSERTS

EACH SELECTION SERVES 25 PEOPLE

COLD

CRUDITÉS PLATTER w/ dip \$225

PIMENTO CHEESE on cucumber rounds \$150

FRESH SEASONAL FRUIT DISPLAY \$200

HOT

BUL-DUMPLING *1 per person* Chicken, Beef or Veggie \$75

VEGGIE SAMOSAS \$120

MOMOS *2 per person* Veggie, Chicken or Bison \$100

CHEESEBURGER SLIDERS \$225

ROASTED VEGGIE PLATTER w/ dip \$225

MINI SAMOSA CHAAT \$190

CHICKEN or PANEER KATHI ROLL \$210

MEATBALLS *in BBQ Sauce or Marinara* \$225

SWEET POTATO WEDGES \$125

FRIED BRUSSEL SPROUTS *w/ bacon and honey* \$200

EMPANADAS Chicken, Beef or Caprese served with Chimichurri sauce \$115

DESSERTS

CHOCOALTE ALFAJORES \$60

MINI BANANA PUDDINGS \$125

PASTILITOS DE DULCE DE LECHE \$60

ASSORTED COOKIES \$45

MINI BLONDIE & BROWNIE ASSORTMENT \$125

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7 and current sales tax. Banquet staff is \$22

per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



TASTE OF TRANSFER BUFFET

MINIMUM ORDER OF 25

► **SELECT 1 ENTRÉE, 2 SIDES, 1 DESSERT \$35 per person**

Additional Entrée +\$10 per person

Additional Side +\$5 per person

ENTRÉES

ROSEMARY PORK TENDERLOIN *additional charge*

BEEF TENDERLOIN w/thyme mushroom gravy
additional charge

ROASTED CHICKEN THIGHS w/ BBQ Sauce

MEATBALLS BBQ *or* Marinara

MINI MEATLOAVES

INDIAN BUTTER CHICKEN

DESSERT

CHOCOLATE ALFAJORES w/ coconut

CAPTAIN COOKIES

MINI BANANA PUDDING

BLONDIE & BROWNIE ASSORTMENT

SIDES

SOUTHERN SLAW

CUCUMBER TOMATO SALAD

SALAD Cobb, Kale, Caesar *or* Garden

OVEN ROASTED SWEET POTATO WEDGES

ROASTED GARLIC MASHED POTATOES

GREEN BEANS ALMONDE

ROASTED BROCCOLI

FRIED BRUSSEL SPROUTS *with bacon & honey*

WHITE OR BROWN RICE

CREAMY BROCCOLI & CHEDDAR SOUP

BBQ BAKED BEANS

MACARONI AND CHEESE

TOMATO BASIL BISQUE

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8 and current sales tax. Banquet staff is \$22

per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



ENTRÉES

BUFFETS

ASIAN INSPIRED

MINIMUM ORDER of 25

► SELECT 2 ENTRÉES, 2 SIDES, 1 DESSERT \$25 *per person*

PORK VINDALOO

CHICKEN TIKKA MASALA

BUL-GOGI PLATTER

GINGER CHICKEN PLATTER

PANEER TIKKI MASALA (V)

TERRIYAKI CHICKEN PLATTER

CHANA PALAK (V)

SIDES

CUCUMBER TOMATO SALAD

JAPANESE STYLE BACON POTATO SALAD

WHITE OR BROWN RICE

NAAN

FRIED BRUSSEL SPROUTS *with bacon & honey*

ROASTED BROCCOLI

DESSERT

GULAB JAMUN *2 pieces per person*

Inquire about additional **SEASONAL SELECTIONS**

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9 and current sales tax. Banquet staff is \$22 per hour.

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STATIONS & ADD - ONS

BURGER BAR

INCLUDES 25 PATTIES, BUNS, CHEESE & FIXINGS \$20 *per person*

EXTRA BURGER PATTY \$5 per person

EXTRA SIDE \$5 per person

SIDES

▶ SELECT 2

MAC & CHEESE

SALAD Cobb, Kale, Caesar *or* Garden

BBQ BAKED BEANS

OVEN ROASTED SWEET POTATO WEDGES

SOUTHERN SLAW

FRIED BRUSSEL SPROUTS *with bacon & honey*

GREEN BEANS ALMONDE

ROASTEED BROCCOLI

CROW FRIES *with herbs & sea salt*

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10 and current sales tax. Banquet staff is \$22

per hour. All catering includes napkins, eco-friendly and disposable plate ware and silverware.



STATIONS & ADD - ONS

MINIMUM ORDER of 25

SALAD ADD ONS

CAESAR SALAD *feeds 25* **\$100**

Romaine base, croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper

CORN COBB *feeds 25* **\$125**

Romaine base with charred corn, tomatoes, pickled onion, green beans, bacon, hardboiled egg, avocado, and cheddar with blue cheese dressing

KALE SALAD (V) *feeds 25* **\$125**

Kale base with roasted seasonal squash, charred onion, baby tomatoes, watermelon radishes, pickled yellow beets, almonds, pumpkin seeds, root veggie chips with black garlic tahini dressing

GARDEN SALAD *feeds 25* **\$125**

Garden greens, feta cheese, roasted root vegetables, snap beans, baby tomatoes, pickled carrots, oven dried shallots, crispy roasted beets, and fried black eyed peas with feta lemon herb vinaigrette **or**

SONGBIRD SALAD *feeds 25* **\$135**

Spinach and arugula base, goat cheese, seasonal fruit, pickled onions, candy pecans, sunflower seeds with goat cheese vinaigrette

SIDE YARD SALAD *feeds 25* **\$100**

Fresh greens, daily vegetables, and crispy black-eyed peas with apple cider vinaigrette

BAR PACKAGES



BEER ONLY

TIER 1 • BASIC

\$21 per person based on 3-hour bar

+\$3 per person for each additional hour

Modelo Draft PBR

Cans

1 additional beer*

TIER 2 • MID

\$27 per person based on 3-hour bar

+\$5 per person for each additional hour

Modelo Draft PBR

Cans

3 additional beers*

TIER 3 • PREMIUM

\$39 per person based on 3-hour bar

+\$5 per person for each additional hour

Modelo Draft

PBR Cans

5 additional beers*

*ADDITIONAL BEER SELECTIONS WILL BE FINALIZED BY OUR STAFF 14 DAYS PRIOR TO EVENT

BAR PACKAGES



BEER & WINE

TIER 1 • BASIC

\$24 per person based on 3-hour bar +\$5 per person for each additional hour

BEER	WHITE	RED
Modelo Draft PBR Cans 1 additional beer*	1 House White Wine	1 House Red Wine

TIER 2 • MID

\$33 per person based on 3-hour bar +\$6 per person for each additional hour

BEER	WHITE	RED
Modelo Draft PBR Cans 3 additional beers*	2 White Wine Selections	2 Red Wine Selections

TIER 3 • PREMIUM

\$42 per person based on 3-hour bar +\$7 per person for each additional hour

BEER	WHITE	RED	BUBBLES
Modelo Draft PBR Cans 5 additional beers*	2 White Wine Selections	2 Red Wine Selections	1 Sparkling Wine

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BAR PACKAGES



FULL BAR

TIER 1

\$37 per person based on 3-hour bar

+\$7 per person for each additional hour

BEER	WHITE	RED	LIQUOR
Modelo Draft PBR Cans 1 additional beer*	1 White Wine Selection	1 Red Wine Selection	Vodka Gin Rum Tequila Bourbon Assorted Cordials

TIER 2

\$45 per person based on 3-hour bar

+\$8 per person for each additional hour

BEER	WHITE	RED	LIQUOR
Modelo Draft PBR Cans 3 additional beers*	2 White Wine Selections	2 Red Wine Selections	Tito's Bombay Sapphire Bacardi Superior El Jimador Reposado Old Forester Crown Royal Dewar's Assorted Cordials

CONTINUE FOR TIER 3 ►

*ADDITIONAL BEER SELECTIONS WILL BE FINALIZED BY OUR STAFF 14 DAYS PRIOR TO EVENT

BAR PACKAGES



FULL BAR

CONTINUED

TIER 3

\$60 per person based on 3-hour bar

+\$9 per person for each additional hour

BEER	WHITE	RED	BUBBLES	SPIRITS
Modelo Draft PBR Cans 5 additional beers*	▶ SELECT 1 2 White Wine Selections	▶ SELECT 1 2 Red Wine Selections	1 Sparkling Wine	Social House Aviation Raleigh White Rum Raleigh Spiced Rum Don Julio Blanco George Dickel Rye Jameson Crown Royal Elijah Craig Johnny Walker Black Assorted Cordials

*ADDITIONAL BEER SELECTIONS WILL BE FINALIZED BY YOUR STAFF 14 DAYS PRIOR TO EVENT

BAR PACKAGES



NON-ALCOHOLIC

\$10 per person based on 3-hour bar **+\$2** per person for each additional hour or included in Full Bar Packages

SODA	JUICE	WATER
Coca-Cola Diet Coke Sprite Ginger Ale	Orange Cranberry Pineapple Grapefruit	Club Soda Tonic Bottled Water

NON-ALCOHOLIC UPGRADES

Red Bull **\$2** per person

Ginger Beer **\$1** per person

San Pellegrino **\$2** per person

Acqua Panna **\$2** per person

BAR UPGRADES

CHAMPAGNE TOAST or **SIGNATURE COCKTAIL** price varies

MIMOSA BAR price varies

RED or **WHITE SANGRIA** price varies



CASHBAR

OPTIONS

GUESTSMAYELECTATRADITIONALCASHBAR,CONSISTINGOFTHEFOLLOWING:

OPTION 1 • MINIMUM BEVERAGE TAB

prior to Gratuity

WINE/BEER ONLY *guaranteed minimum of \$500 or*

FULL BAR *guaranteed minimum of \$750*



OPTION 2 • PAY HOURLY FEE FOR BARTENDERS

plus 20% gratuity based on beverage tab

WINE/BEER ONLY \$30 *per hour per bartender** or*

FULL BAR \$60 *per hour per bartender***

****MUSTPAYFOR1HOUROFSETUPAND1HOUROFBREAKDOWNPERBARTENDER.
FORPARTIESLARGERTHAN50,TWOBARTENDERSAREREQUIRED.**