



Spice Street Catering

At Your Place or Ours - Let us Spice Up your next event!

Private Dining

Butlered Hors d'Oeuvres
Tabled Hors d'Oeuvres
Buffet Dinners
Family Style Dinners
Pre-Set Dinners

Catering To Go

Entertaining At Home
Signature Platters

Corporate Services

Boxed Lunches
Sandwich Platters
Cooking Classes

Off-Premise Catering

Full Service Catering
Sit-Down Dinners
Receptions
Special Events
Themed Parties
Weddings



Catering Services

Guarantee

The guaranteed attendance must be communicated to Spice Street 72 hours prior to the function date. This number will be considered a guarantee and it is not subject to reduction; charges will be made accordingly. Spice Street will be responsible for service up to 5% over and above the guarantee.

Rental

Spice Street has a large inventory of china, glassware, flatware and décor items available for your event. We may also provide tables, chairs, lounge furniture and linen and other tabletop items that you may need.

Floral and Decor

Spice Street is well-known for cutting edge European event design. Please inquire about our floral and decor services for seamless and effortless event production.

Labor

Our well-trained staff is available at \$22 per hour with a five hour minimum. Staff uniform includes black pants, black button-down shirt, black tie and white bistro apron. A 7% administration fee will be applied to final labor charges.

Entertainment

For dinner dance, cocktail party or other event, we will be pleased to help you arrange entertainment.

Audio/Visual Equipment

We will be glad to provide audio/visual support. Advance notification is required.

Fuel Surcharge

Due to rising fuel costs, a \$10 fuel surcharge will be applied to all events within the Chapel Hill area, \$20 for Durham and Hillsborough, \$30 for Raleigh and Cary and \$50 for Greensboro.

Food and Beverage

All food and beverage items must be supplied and prepared by Spice Street. Spice Street does have full ABC liquor licenses with the ability to offer liquor, wine and beer for events. With prior arrangements, the host may provide wine and beer. Corkage fees will apply - \$5 per bottle of wine and \$1 per bottle of beer - to cover liability. The host may also provide specialty cakes for events.

NC Sales & Use Tax

A 6.75% NC Sales and Use tax will be applied to all menus and services, by law.

Deposit

A non-refundable 30% deposit is required upon confirmation and acceptance of the contract.



Boxed Lunch Options

Each box is neatly presented with our homemade cookie or brownie, appropriate disposable flatware and napkin. The following items will also work well in a buffet menu presentation.

Sandwiches, \$8.00

- Chicken Salad with Apples and Walnuts on Multigrain
- Roast Beef on Rosemary Bread with Horseradish Sauce and Sharp Cheddar
- Roasted Turkey with Cranberry Mayo and Gruyere Cheese on Sourdough
- Grilled Vegetable Panini with Provolone and Sun-Dried Tomato Pesto
- Rosemary Chicken with Mixed Greens, Tomato and Balsamic Dressing on Foccacia

Wraps, \$8.00

Our homemade seasoned flatbread filled with tomatoes, lettuce, sweet onion, cucumber-dill sauce and your choice of:

- Grilled Chicken,
- Grilled Beef and Lamb
- Grilled Vegetables

Salads, \$8.00

- Classic Caesar with Homemade Croutons and Shaved Parmesan
*Add chicken for an additional \$3.00
- Spice Street Salad of Romaine, Fresh Herbs, Cucumbers, Radish, Tomatoes, Onions, Toasted Pita and Lemon-Sumac Vinaigrette
- Horiataki Salata with Cucumbers, Tomatoes, Olives, Imported Feta, Peppers, Onions and Lemon-Oregano Vinaigrette
- Bibb Lettuce Salad with Dates, Olives, Oranges, Manchego Cheese, Almonds and Citrus Vinaigrette
- Spinach Salad with Mushrooms, Onion, Bacon, Egg, Croutons and Poppy Seed Dressing

Optional Sides, \$2.00 EACH

- Roasted New Potato Salad
- Orzo and Vegetable Salad
- Fresh Fruit Salad
- Hummus and Pita Crisps
- Tabbouleh
- Sweet Potato or Idaho Potato Chips



Build Your Own Lunch Buffet

Each menu includes fresh baked bread with your choice of sweet cream butter or harissa, disposable plates, flatware and napkins.

Salads, \$4.50 each

- Classic Caesar with Homemade Croutons and Shaved Parmesan
- Spice Street Salad of Romaine, Fresh Herbs, Cucumbers, Radish, Tomatoes, Onions, Toasted Pita and Lemon-Sumac Vinaigrette
- Greek Salad with Cucumbers, Tomatoes, Olives, Imported Feta, Peppers, Onions and Lemon-Oregano Vinaigrette
- Bibb Lettuce Salad with Dates, Olives, Oranges, Manchego Cheese, Almonds and Citrus Vinaigrette

Entrée, \$8.00 each

- Poached Salmon Paillard with Cucumber-Dill Sauce
- Asian Flank Steak Salad with Lime, Cucumber, Napa Cabbage, Red Peppers, Bean Sprouts, Carrots, Sesame Seeds and Peanut-Ginger Vinaigrette over Thai Noodles
- Chicken Penne with Tomato Sauce and Mozzarella*
- Marinated, Grilled and Sliced Chicken Breast with Sun-Dried Tomato Pesto
- Grilled Vegetable Lasagna*
- Roasted Eggplant Parmesan*
- Grilled and Sliced Pork Loin with Apricot Relish

Sides, \$3.00 each

- Roasted Lemon Potatoes*
- Saffron-Scented Basmati Rice*
- Pistachio-Fig Couscous
- Garlic Mashed Potatoes*
- Green Beans with Dill Vinaigrette
- Grilled or Roasted Vegetables

Dessert, \$4.00 each

- Tiramisu
- New York-Style Cheesecake with Mixed Berry Compote
- Chocolate Decadence
- Lemon Pound Cake with Fresh Berries and Whipped Cream
- Assortment of Upscale Pick-Up Sweets and Tarts
- *Assortment of Large Homemade Cookies available for \$1.50 each*

**These selections require chafers to maintain temperature, which will incur additional costs for equipment.*



Light Hors d'Oeuvres Menus

Menu I

Mediterranean Mezze

Chickpea Hummus, Baba Ghanoush, Mixed Olives and Pita Crisps

Spanakopita Triangles

Beef Kefta with Tzatziki

Fresh Vegetable Rice Paper Spring Rolls with Soy Dipping Sauce

Grilled Lemongrass-Marinated Chicken Satay with Peanut-Ginger Dipping Sauce

Presentation of Artisan Cheeses with Fresh Fruit and Crackers

Estimate \$16 per guest

Menu II

Rosemary Chicken Crostini with Orange-Apple Compote

Presentation of Asparagus with Imported Ham

Layered Smoked Salmon Crepe Bites

Fresh Vegetables with Balsamic and Herb Dip

Display of Imported and Domestic Cheeses with Fresh Seasonal Berries and Melons

Assortment of Finger Desserts

Estimate \$18 per guest

Menu III

Polenta Squares with Roasted Vegetable Ragout

Shredded Blackened Beef on Toasted Pita Chip with Tomato-Lime Salsa

Indian Chicken Satay with Raita

Caprese Skewer with Extra Virgin Olive Oil, Sea Salt and Cracked Pepper

Mini Salmon Cakes with Mediterranean Remoulade

Selection of Pick-Up Sweets

Estimate \$20 per guest



Heavy Hors d'Oeuvres Menus

Menu I

Sesame-Seared Ahi Tuna *with seaweed salad, wasabi aioli, picked ginger and wonton crisps*
Mini Crab Cakes with Mediterranean Remoulade

Grilled Skewers including:

- Beef and Lamb Kefta with Cucumber-Dill Sauce
- Pork and Red Pepper Skewers with Orange-Cilantro Vinaigrette
- Grilled Vegetable with Tomato Salsa

Assortment of Fresh-Made Flatbread Pizzas

Assortment of Mediterranean Dips

hummus, baba ghanoush, taramasalata and tapenade offered with assorted olives and seasoned flatbread

Presentation of Artisan Cheeses with Assorted Preserves, Dried Fruit and Crackers

Assortment of Petite Sweets

Estimate \$32.00 per guest

Menu II

Assorted House-made Sushi with Wasabi, Soy and Pickled Ginger

Shrimp Stir-Fry

Chicken Satay with Peanut-Ginger Dipping Sauce

Beef Satay with Hoisin Dipping Sauce

Lemongrass and Crab-Stuffed Cucumber Cups

Fresh Rice Paper Spring Rolls with Sweet Chili Dipping Sauce

Presentation of Fresh Fruit

Green Tea Petit Fours and Passion Fruit Mousse Tartlets

Estimate \$30.00 per guest

Menu III

Chilled Shrimp with Gazpacho Cocktail Sauce

Paella with Chorizo, Mussels, Clams and Vegetables

Potato Frittata Wedges

Serrano Ham Quesadillas

Pisto – sautéed eggplant, tomatoes, peppers, zucchini, onion and garlic

Manchego with Marcona Almonds and Quince Jam

Presentation of Fresh Fruit with Cajeta Dip

Candied Lime Tartlets, Vanilla Flan in demitasse and Dulce de Leche Brownies

Estimate \$35.00



Buffet Dinner/Stations

Passed Hors d'Oeuvres

Chilled Shrimp with Ginger Cocktail Sauce

Curried Chicken in Vol-au-Vent

Deviled Quail Egg Canapé with Dijon Crème Fraîche, Caviar and Dill on Pumpernickel

Seafood Station

Poached Salmon with Green Goddess Sauce

Baby Arugula and Herbs with Oranges, Red Onion, Pecans and Shaved Parmesan with Balsamic Reduction

Pasta Station

Fresh Pasta with Roasted Vegetables and Tomato Cream Sauce

Sliced Baguette with Sweet Cream Butter

Carving Station

carved tableside and offered with caramelized onion compote, apricot mustard, horseradish sauce and tiny herb rolls

Star-Anise Marinated Beef Tenderloin

Maple-Glazed Pork Loin

Fruits, Cheeses and Dips, offered with Breads, Grissini and Crackers

Hummus, Eggplant Caviar, Harissa and Tapenade

Savory Pesto Cheesecake

Presentation of Artisan Cheeses with Assorted Chutneys

Display of the Freshest Local Fruits and Berries

Dessert Station

assortment of Finger Sweets including, but not limited to

Peach Melba Tartlets, Chocolate Pots du Crème in Chinese spoons, Key Lime Bars,

Almond Swiss Meringues and Small Crisp Cookies

Estimate \$40.00 per guest



Served Dinner Menus

Menu I

Passed Hors d'Oeuvres

Manouri and Sun-Dried Tomato Pesto Crostini
Panko-Crusted Crab Cakes with Mango Chutney

First Course

Tomato-Ginger Soup with Chorizo and Saffron Oil

Entrée

Roasted Rack of Lamb with Herb and Asiago Risotto Cakes, Asparagus and Rosemary Jus

Vegetarian Option

Roasted Eggplant Napoleon with Grilled Peppers, Mozzarella, Oven-Dried Tomato and Pesto Drizzle

Dessert

Port Wine Poached Pears with Triple Chocolate Terrine and Raspberry Coulis

Estimate \$40.00 per guest

Menu II

Passed Hors d'Oeuvres

Polenta Rounds with Sun-Dried Tomato and Feta
Asian Seared Scallop and Shiitake Mushrooms on Wonton Crisp

First Course

Baby Field Greens, Heirloom Tomatoes, Papaya tossed with Lemon Infused Olive Oil, Fromage Blanc

Entrée

Grilled Marinated Chicken and Seared Salmon with Basil Mashed Potatoes, Sautéed Spinach and Orange-Apricot Glaze

Vegetarian Option

Vegetable Paella with Saffron Rice

Dessert

Port Wine Poached Pears with Triple Chocolate Terrine and Raspberry Coulis

Estimate \$35.00 per guest



Served Dinner Menus

Menu III

Passed Hors d'Oeuvres

Duck Confit Salad in Phyllo Shell
Asian Spring Rolls with Sweet Asian Chili Sauce

First Course

Bibb Lettuce Salad with Dates, Olives, Oranges, Manchego Cheese, Almonds and Citrus Vinaigrette

Entrée

Filet of Beef and Jumbo Garlic Glazed Prawns with Seasonal Vegetables, Roasted Black Peppercorn and Cabernet Glaze over Polenta Cakes

Vegetarian Option

Roasted Vegetable Ragout over Polenta with Shaved Parmesan

Dessert

Coconut Panna Cotta with Apricot Chutney and Macadamia Shortbread Cookie

Estimate \$45.00 per guest

Menu IV

Passed Hors d'Oeuvres

Flatbread Triangles with Caramelized Onion, Thyme and Crème Fraiche
Smoked Salmon Frittata Bites

First Course

Baby Field Greens with Goat Cheese, Haricots Verts and Sun-Dried Cherries with Shallot Vinaigrette

Entrée

Grilled Maple-Glazed Pork Chop with Bourbon Mashed Potatoes, Sautéed Asparagus, Wilted Spinach and Apple-Rosemary Compote

Vegetarian Option

Butternut Squash Tortellacci with Wilted Spinach and Toasted Pecan-Brown Butter

Dessert

Fresh Fruit Tarts with Citrus-Scented Whipped Cream

Estimate \$38.00 per guest