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Create Your Catering Menu & Set Your Price

25 guests minimum

*Catering prices are subject to change. Please consult with a catering specialist for current prices.

Cold Hors D'oeuvres

\$6 pp

Chips w/Salsa & Avocado
Deviled Eggs
Crab Dip with Pita Chips

Assorted Cheeses & Cracker Display
Fruit Display and Strawberry Yogurt Dip
Vegetable Crudités
Tomato, Basil and Mozzarella
Antipasto Platter
Grilled Eggplant
Cheese Fundo
Cocktail Sandwiches
-Choice of Ham, Tuna or Turkey
California Rolls
Fresh Guacamole and Tortilla Chips
Pâté with Garlic Toast
Bruschetta w/ Caviar
Hummus

Additional

Blue Cheese Roast Beef & Capers \$2
Shrimp Cocktail \$5
Calamari \$5
Seared Tuna \$6
Oysters \$7

Charcuterie Grazin' Table \$10

-imported cheeses, cured meats, breads, crackers, fresh fruit, vegetables, nuts, spreads & jams

All menu items are subject to a 20% gratuity and applicable sales tax.



Hot Hors D'oeuvres

\$6 pp

Warm Pumpernickel Bread and Spinach Dip
Salmon Croquettes
Grilled Portabella Mushrooms with Parmesan Cheese
Spring Rolls
Petite Quiche
Swedish Meatballs
BBQ Meatballs

Chicken Tenders
Sesame Chicken Skewers
Franks in a Blanket
Spanakopita
Baked Brie
Steamed Dumplings
Wingettes -Choice of Buffalo, BBQ or Fried

Additional

Goat Cheese & Roasted Pepper Crostini \$2
W/Caramelized Onions
Petite Crab Cakes \$2
Chicken/Beef Kabobs \$2
Crab Stuffed Mushroom Caps \$3
Crispy Asparagus & Lump Crab Meat \$2
Coconut Shrimp \$3
Fried Shrimp \$3
BBQ Shrimp Skewers \$3
Bacon Wrapped Scallops \$3

All menu items are subject to a 20% gratuity and applicable sales tax.



Salads

\$3 pp

Caesar Salad
Greek Salad
House Salad
Pasta Salad
Fruit Salad
Spinach Salad
Broccoli Salad
Fruit Salad
Kale, Cranberry, Apple, Almonds

Poultry

\$8pp

Chicken: Jerk, Curry, BBQ, Herbed Baked, Blackened, Teriyaki, Bourbon, Orange Glazed, Pesto, Fried or Smothered
Fried Wings
Baked or Fried Turkey
Turkey Wings (Baked or Fried)
Chicken, Broccoli & Cheddar Quiche
Turkey Lasagna
Lemon Buttered Chicken w/Feta Cheese
Chicken Parmesan
Chicken & Broccoli Fettuccini
Pesto Chicken Fettuccini
Chicken Marcella
Chicken Piccata w/Capers (lemon butter & capers)
Chicken Cordon Bleu (stuffed swiss cheese & Canadian ham \$2 additional)
Grilled Chicken Oscar (cream sauce w/lump crab meat) \$2
Chicken Florentine (butter cream sauce & spinach \$3 additional)
Cornish Hen \$4
Roast Duckling \$7

All menu items are subject to a 20% gratuity and applicable sales tax.



Pork

\$10 pp

Savory Pork Chops
Ham, Bacon & Swiss Quiche
Honey Glazed Ham
Carolina Pulled Pork
Smothered Pork Chops

Additional

Pork Tenderloin \$4
BBQ Ribs \$4
Italian Sausage & Shrimp

W/Marinara & Creamy Alfredo Sauce \$4

Vegetarian

\$10 pp

Three Cheese Ravioli
Stuffed Shells
Manicotti
Vegetarian Shepherd Pie
Mushroom Wellington w/Rosemary and Pecans
Vegetarian Lasagna
Butternut and Potato Curry
Pot Mushroom Stroganoff
Southwest Vegetarian Stuffed Peppers
Vegetarian Gumbo
Tofu Veggie Stir Fry
Vegan Jambalaya
Tuscan Vegetarian Pasta
Herbed Potato, Asparagus & Chickpea
Eggplant Parmesan
Spaghetti & Vegetarian Meatballs
Vegetarian Salisbury Steak

All menu items are subject to a 20% gratuity and applicable sales tax.



Seafood

\$11 pp

Tilapia (Blackened, Cajun, Fried or Grilled)
COD
Flounder

Additional

Shrimp w/Bourbon & Mushroom
Creamy Alfredo \$4
Shrimp (Curry, Fried, Cajun, Blackened) \$4
Shrimp & Grits \$4
Shrimp Scampi w/ Angel Hair \$4
Grilled Mahi Mahi \$4
Seared Ahi Tuna \$4
Seafood Newburg \$4
Lemon Butter Cream Salmon \$4
Lump Crab Cakes \$5

Lemon Butter Bass \$5
Red Snapper \$5
New Orleans Seafood Jambalaya \$5
Paella \$10
Lobster Tails \$15

Beef

\$12 pp

Salisbury Steak
Meatloaf
Stuffed Bell Peppers
Spaghetti & Meatballs
Meat Lasagna
Beef Stroganoff
Roast Beef

Additional

London Broil \$2
Ox Tails \$4
Lamb Dish, Smothered Onions \$4
Beef Burgundy Tenderloin \$4
Smoked Beef Brisket \$6
Prime Rib au jus \$10
Sirloin Steak covered \$10
W/ Sautéed mushroom sauce
Roasted Filet Mignon \$15

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Sides

\$3 pp

Mixed Vegetables (Zucchini, Squash, Onions, Mushroom)
Rice Pilaf
Green Beans
Sweet Corn
White Rice
Steamed Cabbage
Asparagus
Corn on the Cob
Couscous

Broccoli
Corn and Butter Bean Succotash
Grilled Spinach
Fried Okra

Additional \$1

Braised Red Cabbage
Potato Au Gratin
Glazed Carrots
Sweet Potato Soufflé
Roasted Red Potatoes
Candied Yams
Macaroni & Cheese
Collard Greens
Potato Salad
Macaroni Salad
Green Bean Casserole
Homemade Creamy Mash Potatoes

Beverages

\$2 pp

Homemade Ice tea
Homemade Lemonade
Homemade Fruit Punch
Flavored Tea & Lemonade
-Choice of Strawberry, Raspberry or Pomegranate
Orange Citrus Punch
Assorted Sodas (coke, diet coke, sprite)
Bottled Water

All menu items are subject to a 20% gratuity and applicable sales tax.



Bread

\$1 pp

Cornbread
Buttered Dinner Rolls
Italian Bread
Pita Bread

Pasta Station

\$29 pp

Salads (choose 1)

Caesar Salad

House Salad

Pasta Salad

Pastas (choose 2)

Fettuccini

Bow Tie

Penne

Spaghetti

Stuff Shells w/Mariana sauce

Cheese Tortellini

Sauces (choose 2)

Mariana

Creamy Parmesan Alfredo

Garlic Butter

Meats (choose 2)

Chicken

Meatball

Italian Sausage

Lasagna (veggie, turkey or beef)

Shrimp Additional \$6 Scallops Additional \$6



Seafood Station

*Priced per person. Minimum of 25 ppl guests. Must accompanied by a buffet or hors d'oeuvres station.

Fresh Oyster Bar \$15

Shrimp Cocktail \$15

Steamed Mussels or Clams \$15

Carving Station

*Priced per person. A Chef Attendant fee \$100 will apply. Minimum of 25 ppl guests. Must accompanied by a buffet or hors d'oeuvres station. Includes Mini Rolls & Gourmet Condiments.

Turkey Breast \$7

Virginia Ham \$8

Roast Beef \$10

Pork Lion \$10

Prime Rib or Beef \$12

Potato Station

\$10pp

Minimum of 25 ppl guests. Must accompanied by a buffet or hors d'oeuvres station

Mash Potato Martini Bar w/ toppings

Baked Potato w/toppings

Ingredients: tomatoes, chives, cheddar cheese, broccoli, onions, sour cream, bacon, butter, chili



Dessert

\$4pp

Peach Cobbler

*Chocolate Mousse

*Strawberry Shortcake

Banana Pudding

Brownie

Petite Desserts

Assorted Cookies

Cup Cakes

Chocolate Truffles

Coffee Macaroon- Assorted Flavors

Additional

Chocolate Cake \$1

Classic Carrot Cake \$1

Key Lime Pie \$1

New York Cheesecake \$2

Chocolate covered Strawberries \$3

Ice Cream Station

\$6 pp

Ice Cream: Vanilla, Chocolate, Flavor of Choice

Toppings: rainbow & chocolate, sprinkles, peanut butter, chocolate syrup, caramel syrup, whip cream, M&M's, peanut butter cups, gummy bears, Oreo cookies Served: waffle bowls, cones, bowls & cups,

Candy Station

\$7 pp

Served in Assorted Decorative Glass Bowls

Choice of Theme Color

Serve up 15 Assorted Candies



Impeccable Service

Buffet (1 server per 25 guests)

Plated & Family Style (1 server per 20 guests)

T.I.P. (serve alcohol training & certified)

Serv-Safe Certified (food handling certification)

Kitchen Staff

\$25++ per hour

Kitchen Staff needed when event is outside, stations, tent event, prep area created specifically for this event, food items selected need to cook at event location and/or plated. Certified: serv-safe (health department)

Servers

\$20++ per hour

3 hrs. minimum breakfast events

5 hrs. minimum lunch/brunch events

10 hrs. minimum dinner/wedding receptions

Bartenders

\$25++ per hour

Bartender (1 server per 50 guests)

5 hrs. minimum lunch/brunch events

10 hrs. minimum dinner/wedding receptions

Bar Set-up

\$100++

On Board is responsible for staffing and bar set up: bar, cups, ALL glasses, napkins, straws, garnish, sodas, juice and ice and other items to serve alcoholic beverage.

\$100 per 50 people

Bar set-up fee waiver when On Board Catering & Events provides alcoholic beverages

Bar set-up fees apply to client providing alcoholic beverages with one day permit



Host Bar Packages

Beer, Wine & Soda

Subject to current sales tax and 20% service charge.

Bar minimum \$600++ per 50 people

Not including bartending fee \$25++ per hour

Bar set-up fee waiver

Select House or Premium Package

HOST BAR INCLUDES

1 Specialty alcoholic beverage (i.e. mimosa, sangria)

6 beer selections of 2 domestic, 2 import, 2 local beer

2 wine selections of 1 red wine & 1 white wine

HOST BAR PRICING

Soda 2

Domestic Beer 4

Imported Beer 5

Local Beer 5

House Wine 6

Premium Wine 9
Champagne Market Price
House Liquor 6
Premium Liquor 8
Superior Liquor 10
Superior Wine 12

We are happy to accommodate special requests.
Ask us to create a signature drink or order your favorite beer, wine or liquor.



DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob, Ultra

IMPORTED BEER

Amstel Light, Angry Orchard, Corona Extra, Corona Light, Dos Especial Lager, Heineken, Samuel Adams, Newcastle, Yuengling, Blue Moon, Fat Tire, Stella Artois

LOCAL BEER

Varies Seasonally from the following Breweries:

Big Boss Brewery, Bold Rock Brewery, Carolina Brewing Company, Fortnight, Foothills, Red Oak

HOUSE WINE

Canyon Road Varietal- Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

HOUSE LIQUOR

Smirnoff Vodka, New Amsterdam Gin, Bacardi Superior Rum, Sauza Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, J&B Rare Scotch Blend

PREMIUM WINE

William Hill Chardonnay, OKO Pinot Grigio, 14 Hands Cabernet Sauvignon, 14 Hands Merlot, IQ Riesling, Oyster Bay Sauvignon Blanc, Le Grande Pinot Noir

PREMIUM LIQUOR

Absolut Vodka, Tanqueray Gin, Beefeater, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Crown Royal Bourbon, Jack Daniel's Blended Whiskey, Maker's Mark, Dewar's Scotch, Bailey's Irish Cream, Kahlua, Jameson's Irish Whiskey

SUPERIOR WINE

On Board Catering & Events work with Drink, located on Glenwood Ave Raleigh, NC

SUPERIOR LIQUOR

Grey Goose Vodka, Cîroc Vodka, Ketel One, Bombay Sapphire, Hendrick's Gin, Myer's Dark Rum, Knob Creek, Gentleman's Jack, Patron Silver Tequila, Grand Marnier, Johnnie Walker Black, Hennessey



Table Setting Rental

Formal Table Setting is included with full-service package at no additional cost. Full-service is when you hire On Board Catering staff to serve your guests.

White table cloths, linen napkins, chinaware, glassware & silverware

Event Coordinator/

Preparation or Day of Event

\$600++

Why is so important to hire an event coordinator? Event Coordinators is more like a logistic coordinator who takes all the pressure off clients. They are more than just a coordinator and a friend but a therapist, counselor and wealth of knowledge in field that has so many moving parts. Event Coordinator assist bride with day of event; from conception to clean up. They meet with clients to work out event details, plan with the client caterer, entertainment, staff and clean up. Event coordinator will assist the day of itinerary. They create budgets and stick to them, as well as organize transportation, hire and wrangle keynote speakers or celebrities, hire A/V teams and equipment, and generally make sure the event runs smoothly, efficiently and handle any crisis that may come up. Event coordinator is the liaison between client and all vendors on the day of event. All additional decorations needed will go through the wedding coordinator.

Reservations/Deposit

Reservations will not be confirmed until receipt of contract and a non-refundable deposit in the amount of \$_____ is received by On Board Catering. If you are also planning additional events, an additional deposit is required for each event. These deposits will be applied to your final bill. You may pay online or mail your deposit to On Board Catering 2161 South Wilmington Street, North Carolina 27603. Payment may be made by bank check, money order, travelers check, Discover, Visa or Mastercard. We will, however, require a credit card to secure your booking. Upon receipt of your deposit and contract, we will send you a confirmation letter confirming the major details of your event. Final costs will be sent to you upon completion of all planning.

All menu items are subject to a 20% gratuity and applicable sales tax.



ADDITIONAL DEPOSITS

Additional Deposits may be required to secure locations, rentals, and/or other vendors or services. You will be notified of these requirements should they apply. These additional deposits are also non-refundable upon receipt by the site provider or sub-contractor.

EVENT PLANNING FEES

On Board Catering & Event Planning charges an \$_____ coordination fee on all services and goods provided. All deposits/payments will become non-refundable at time of receipt by On Board Catering Company (No later than 30 days prior to your event date). Any additions to your packages are acceptable provided we can secure the services requested within this time frame. If final payment is not received 30 days prior to your event date, On Board Catering reserves the right to charge the remaining balance on the credit card securing your reservation.

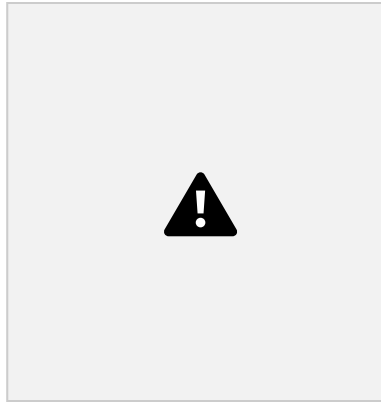
CANCELLATION

Any cancellations to event reservations must be made in writing to On Board Catering no later than 45 days prior to your event date. All deposits received by On Board Catering by and/or additional deposits for vendors, sites, rentals, etc. that secured services for your date will be forfeited. Expenses incurred by On Board Catering in advance preparation for the function will be the responsibility of the patron. Event dates and/or deposits are non transferable. On Board Catering will not be responsible for failure to carry arrangements, which are beyond our control due to acts of God. All sales are subject to state tax.

PAYMENT INFORMATION

Final payment of the remaining balance due on your event is due NO LATER than 7 days prior to scheduled event date. Out-of-State checks will not be accepted closer than 21 days prior to your function. Changes to packages, services or items reserved are acceptable up until 21 days prior to your event. If changes are made regarding vendors or locations that have been secured with a deposit, this deposit will be forfeited. All deposits/payments will become non-refundable at time of receipt by On Board Catering. Any additions to your packages are acceptable provided we can secure the services requested within this time frame.

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General Information

Enclosed for your consideration are suggested menu selections. We welcome the opportunity to create menus and themes specific to your event.

Meal Guarantee

On Board Catering policy requires a pre-guarantee given to our Sales Department seven business days prior to your function. A final guarantee must be given three business days prior to your function. You will be charged for this guarantee or for the actual number that attend, whichever is greater.

Food Service

On Board Catering is responsible for the quality and freshness of food served to all guests. No buffet extra or remaining food items can be taken off premises except for plated meal options.

Prices

As the market price for food products fluctuate, our prices are subject to change without notice. We recommend you confirm all costs with our Sales Department prior to your function

Alcoholic Beverages

It is our policy that all liquor, beer and wine be supplied by On Board Catering, we handle ABC one day permit. If client purchase ABC day permit but hire by On Board Catering to bartend, we reserve the right to cut off event attendees if intoxicated.

Equipment rentals

Should you choose to rent equipment from an outside source (staging linens, tents, etc.) the On-Board Catering will not be held responsible for the loss or damage of those items rented. Replacement or damage charges will be the responsibility of the client. These charges may be billed up to 30 days after your event.

Gratuity and Sales Tax

On Board Catering policy requires a 20% service charge and applicable state sales tax on all food and/or beverage & staffing.

Liability

On Board Catering reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the conference area.

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