



# Catering Menu

Bar Service

&

Event Planning Services

## Catering Menu

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# ***PACKAGES***

**\$25++**

Salad  
1 Meat  
1 Side  
Bread  
Beverages

**\$35++**

1 Hors d'oeuvres (hot or cold)  
Salad  
1 Meat  
1 Sides  
Bread  
Beverage

**\$38++**

5 Hors d'oeuvres Stations  
(hot or cold)

**\$40++**

Salad  
2 Meats  
2 Sides  
Bread  
Beverages

**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

<b>BEST WEDDING PACKAGE</b>
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**\$48++**

**1 Hors d'oeuvres (hot or cold)**

**Salad**

**2 Meat**

**2 Sides**

**Bread**

**Beverage**

**PLATED DINNER:**

**Cooks \$30 per hour plate food**

**1 cook per 50 guests**

**5 hours minimum**

**1 server per 20 guests**

**Select food items based on package.  
Add-on's prices listed.**

## Cold Hors D'oeuvres

Additional Hors D'oeuvres \$6pp

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 Skewers  
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

### Premium Hors D'oeuvres Additional

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

Charcuterie Grazin' Table	\$8
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-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.

Select food items based on package.

Add-on's prices listed.

## Hot Hors D'oeuvres

Additional Hors D'oeuvres \$6pp

Warm Pumpernickel Bread and Spinach Dip  
Carolina BBQ Sauce Pork Sliders  
Salmon Croquettes  
Grilled Portabella Mushrooms with Parmesan Cheese  
Spring Rolls  
Petite Quiche  
Swedish Meatballs  
BBQ Meatballs  
Chicken Tenders  
Sesame Chicken Skewers  
Beef in a Blanket  
Spanakopita  
Baked Brie  
Steamed Dumplings  
Mini Beef Empanadas  
Spinach & Artichoke Bites  
Mac & Cheese Bites  
Wingettes -Choice of Buffalo, BBQ or Fried

### Premium Hors D'oeuvres Additional

Mash Potato Martini Bar w/ toppings: \$3  
tomatoes, chives, cheddar cheese,  
broccoli, onions, sour cream, bacon,  
butter, chili

Shrimp & Grit Martini Bar	\$3
Goat Cheese & Roasted Pepper Crostini	
W/Caramelized Onions	\$2
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
Beef Wellington Bites	\$3

Select food items based on package.  
Add-on's prices listed.

## Salads

Additional Salad \$3pp

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

## Poultry

Additional 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 Marsala  
Chicken Piccata w/Capers (lemon butter & capers)

### Premium Poultry Additional

Chicken Cordon Bleu (stuffed swiss cheese & Canadian ham	\$2
Grilled Chicken Oscar (cream sauce w/lump crab meat)	\$2
Chicken & Waffle	\$2
Chicken Florentine (butter cream sauce & spinach	\$3
Cornish Hen	\$5
Roast Duckling	\$10

Select food items based on package.  
Add-on's prices listed.

## Pork

Additional Pork \$10pp

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

### Premium Poultry Additional

Pork Tenderloin	\$4
BBQ Ribs	\$4
Italian Sausage & Shrimp W/Marinara & Creamy Alfredo Sauce	\$4

## Vegetarian

Additional Vegetarian \$10pp

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.

Select food items based on package.  
Add-on's prices listed.

## Seafood

Additional Seafood \$11pp

Tilapia (Blackened, Cajun, Fried or Grilled)

COD

Flounder

Lemon Butter Cream Salmon

Shrimp w/Bourbon & Mushroom Creamy Alfredo

Shrimp (Curry, Fried, Cajun, Blackened)

Shrimp & Grits

Shrimp Scampi w/ Angel Hair

### Premium Poultry Additional

Grilled Mahi Mahi	\$4
Seared Ahi Tuna	\$4
Seafood Newburg	\$4
Lump Crab Cakes	\$5
Lemon Butter Bass	\$5
Red Snapper	\$5
New Orleans Seafood Jambalaya	\$5
Paella	\$10
Lobster Tails	\$15

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Select food items based on package.  
Add-on's prices listed.



## Beef

Additional Beef \$11pp

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

### Premium Poultry Additional

London Broil	\$2
Brisket	\$3
Lamb Dish, Smothered Onions	\$4
Beef Wellington	\$5
Ox Tails	\$6
Smoked Beef Brisket	\$6
Beef Burgundy Tenderloin	\$7
Prime Rib au jus	\$10
Sirloin Steak covered	\$10
W/ Sautéed mushroom sauce	
Roasted Filet Mignon	\$15

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

Select food items based on package.  
Add-on's prices listed.

## Sides

Additional Side \$3pp

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

Braised Red Cabbage

Potato Au Gratin

Glazed Carrots

Brussel Sprouts

Fingering Garlic Roasted Potatoes

Sweet Potato Soufflé

Roasted Red Potatoes

Candied Yams

Macaroni & Cheese

Collard Greens

Potato Salad

Macaroni Salad

Green Bean Casserole

Homemade Creamy Mash Potatoes

Baked Potato

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

Select food items based on package.

Add-on's prices listed.

## **Beverages**

**Additional Beverage \$2pp**

**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**

## **Bread**

**Additional Bread \$3pp**

**Cornbread**  
**Buttered Dinner Rolls**  
**Italian Bread**  
**Pita Bread**

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

**Select food items based on package.**  
**Add-on's prices listed.**

## 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)

### **Premium Items Additional**

Shrimp \$6  
Scallops \$6

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Select food items based on package.  
Add-on's prices listed.

## Seafood Station

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

Fresh Oyster Bar	\$15 pp
Shrimp Cocktail	\$15 pp
Steamed Mussels or Clams	\$15 pp

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## Carving Station

\*Priced per person. A Chef Attendant fee of \$30++ per hour 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 pp
Virginia Ham	\$8 pp
Roast Beef	\$10 pp
Pork Lion	\$10 pp
Prime Rib or Beef	\$12 pp

## Dessert

**\$4pp**

Peach Cobbler  
\*Chocolate Mousse  
\*Strawberry Shortcake  
Banana Pudding  
Brownie  
Petite Desserts  
Assorted Cookies  
Cup Cakes  
Chocolate Truffles  
Chocolate Cake  
Classic Carrot Cake  
Key Lime Pie  
New York Cheesecake

### **Premium Desserts Additional**

Macaroon Assorted Flavors	\$2
Homemade Ice Cream Assorted Flavors	\$2
Mini Cup Cakes Assorted Flavors	\$2
Chocolate covered Strawberries	\$8

## 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

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

## Staffing

### 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

**\$30++ 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

# Bar Service

## Clients Purchase Own Alcoholic Beverages

Client responsible for purchasing alcoholic beverage. Client will at the end of event will take all alcoholic beverages off property. On Board is responsible for staffing and bar set up: bar, cups, glasses, napkins, straws and other items to serve alcoholic beverage.

### One-Time Alcohol Permit:

A limited special occasion permit authorizes the permittee to bring fortified wine and spirituous liquor onto the premises of a business, with the permission of the owner of that property, and to serve those alcoholic beverages to the permittee's guests at a reception, wedding, party or other special occasion being held there. The permit may be issued to any individual other than the owner or possessor of the premises. An applicant for a limited special occasion permit shall have the written permission of the owner or possessor of the property on which the special occasion is to be held. Complete an Application for Limited Special Occasion Permit and submit with the \$50.00 fee.

The Commission may authorize the issuance of a special one-time permit for certain functions or activities as described below. The fee for each permit is \$50.00.

## Bartenders

**\$30++ 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



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

## 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

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

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

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

**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, Hennessy

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

# Event Planning Services

## Event Coordinator

Preparation or Day of Event

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 all vendors. Event coordinator will assist the day of itinerary. They 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 event coordinator.

## Formal Table Setting

### Rental Package

**\$7pp**

White table cloths, linen napkins, chinaware, glassware, silverware & centerpieces. Included with table setting rentals, On Board Catering & Events will ting up of all tables for event.

Gold or Silver Chargers	\$1
White Chair Covers	\$2

## General Information

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

### RESERVATION/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.

### 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 14 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 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.

#### **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 seven business days prior to your function. You will be charged for the guaranteed number of guests. Your final count CAN NOT go 3% below the guaranteed amount. On Board has to agree, if final guests count goes above 3%, to assure we have staff and food to cater for your event. You will be charged for additional guests on day of event

#### **Flipping Room/Additional Equipment**

\$300 charge for flipping room day of event. If additional equipment is required because additional guests is added on day of event, you will be charged additionally.

#### **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.

