

EQUINOX



CATERING

Spring 2022 Menu



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About Us

Equinox Catering is part of the SpiceCubed Group, based in Raleigh, NC. Redefining food and event production in the Triangle. The chef & owner of The SpiceCubed Group, David Leach brings with him the great staff, food and tradition of excellence our guests have come to expect since 2010.

The SpiceCubed Group is based in Raleigh, NC and consists of Equinox Catering, a full-service event catering company, In Season Rentals, an event rental specialist, SpiceCubed spice & tea merchant, the newly acquired Chef Mario's, where we will dazzle you with our weekly meal deliveries from our kitchen to yours and Wycliff Café, our counter service breakfast and lunch spot opening in Spring, 2022. Find out more at www.Spice3.com.

Equinox Catering can easily travel to your location of choice within the Triangle area and beyond. We specialize in everything from corporate lunch deliveries to full-service plated dinners to grand events and weddings.



Contact Us

Contact our catering sales staff to add your date to our catering calendar or for more information. A 10% deposit is required to secure your event on our calendar.

(919) 523-2786

David@SpiceCubed.com

Spice3.com/Contact

Staffing, Delivery & Rentals

Event Staffing and Delivery

Staffing

Event staffing is billed at a flat rate of \$28 per staff per hour, with event managers, wait-staff, bartenders, chefs & dishwashers available. If requested, an estimated number of staff can be added to your proposal.

Delivery Charges

Food & beverages can be picked up from our kitchen (800 High House Road in Cary) at a time that is convenient for you. Delivery to anywhere in the Triangle area is also available. Delivery charges are based on 25 minutes from our location. Add \$10 per trip for every 10 minutes you add on.

Delivery Charge (per trip)

30

One trip means all items are displayed on disposable trays and platters and will be ready to serve upon delivery unless otherwise requested. Includes disposable serving utensils, cutlery and plates.

Add an additional trip and we will use our nice glass and metal reusable displays and stands. You may need to add on additional items including chafing dishes, metal serving utensils and anything else needed from **In Season Rentals**. Our event specialist will help you pick the items you may need. We will combine any delivery/pickup fees if you are using **In Season Rentals** and we are able to combine deliveries.

Event Rental Equipment and Linens

All heavy-duty disposables needed for your event are included in all food & beverage prices. This includes heavy-duty plates, silver-looking plastic utensils, paper napkins, plastic serving utensils & clear cups. Disposable chafing racks with water pan and sterno are available for \$10 each.

You have the option to use our sister company **In Season Event Rentals** to provide you with any buffet and beverage serving equipment, tableware, glassware, decorations, and linens you may need. If you combine your catering order with the rental order, not only can we combine the delivery fees, but we will discount your rental order by 5%. www.InSeasonRentals.com.



Baskets & Food Displays

All items are displayed on disposable trays and platters and will be ready to serve upon delivery unless otherwise requested. If you would prefer to use our platters, baskets and equipment, our return delivery charge will apply (see above). Additional charges apply depending on other equipment you may need.

Locations

Whether it's your home, a corporate location or an event space, we will work with whatever place you have in mind to create your perfect event. We are constantly adding event spaces to our roster, so check with us if you are looking for a specific spot to hold your event. We travel throughout the state to bring you the same quality and service you would expect to find on our campus! Whether it's at your home for ten or an event space for hundreds, we will come prepared to impress both you and your guests!

Check our website for our recent list of our favorite venues. www.Spice3.com

What's Included?

Our menu prices are either per serving or per piece, as noted. All food and beverage options include heavy-duty disposables and serving utensils. We can easily add on delivery and staffing.

Our sister company In Season Rentals has everything else you may need to make your event a success including buffet and beverage equipment, linens and tableware as needed to create your perfect event.



Breakfasts & Breaks

Start the day off right with one of our packages or just pick a few items from our a la carte list. All prices are per serving unless noted. Beverages can be found on page 26.

Egg & Dairy

Quiche (by the whole quiche, cut into 6) 20 / each
Choose between Spinach & Feta, Ham & Cheddar or Garden Vegetable, each cut into six wedges

Omelet Action Station 12 / sv
Omelets will be made to order in the dining room by our chef with topping choices that include chopped bacon, ham, cheddar, feta, broccoli, mushrooms, tomatoes, onions and peppers. Minimum 25 guests, includes chef for 2 hours

Yogurt Station 8 / sv
Vanilla flavored yogurt with a side of granola, assorted berries and apricot preserves

Sausage, Egg & Cheddar Strata 3.5 / sv
layers of sausage, bread, cheeses, scallions and egg make this a hearty breakfast item!

Blintzes 3 / each
homemade crepes filled with sweetened ricotta, with a side of mixed berries

Scrambled Eggs (3 eggs per serving) 2 / sv

Bread & Grains

Breakfast Bakery Assortment Tray (25 servings) 50 / tray
A chef's choice assortment based on what is fresh of the day that may include assorted muffins (blueberry, pumpkin, and apple cinnamon), croissants (plain and chocolate), warm biscuits, and raspberry & white chocolate scones, served with a side of butter and jams. Individual items can be purchased for \$2.50 each

Donut Holes (by the dozen) 8 / dozen
Fresh from Dunkin Donuts, these assorted holes are sold by the dozen

Belgian Waffles 8 / sv
served with syrup, whipped butter, blueberries, strawberries, whipped cream and powdered sugar

Pancakes or French Toast 3 / sv
Served with butters and syrup

Three-Cheese Grits 2 / sv

Meat, Potatoes & Fruit

Bacon (about 16 slices / 5 sv per pound) 16 / pound

Link Breakfast Sausage (about 20 pieces / 5 sv per pound) 9 / pound

Fruit Toss 3 / sv
Cantaloupe, honeydew, pineapple, watermelon, grapes, strawberries and other seasonal fruit

Hash Browns 2 / sv
Our signature style sautéed with onions, peppers, green onions and Cajun spices

Sample Breakfast & Break Ideas

Let us can create a custom package just for your special event! Event staffing, delivery, China, linens and sales tax are additional charges. More information can be found on page 4.

Cake & Punch

Half Sheet Cake
Bubbly Fruit Punch

Cookies & Punch

Chocolate Chip Cookies
Bubbly Fruit Punch

Donuts & Coffee

Donut Holes
Decaf Coffee
Regular Coffee

Continental

Fresh Fruit Toss
Breakfast Bakery Trays
Orange Juice
Coffee

Parisian Cafe

Spinach & Feta Quiche
Ham & Cheddar Quiche
Garden Vegetable Quiche
Croissants with Butter
Fresh Fruit Toss
Orange Juice
Coffee

Breakout

Bakery Sweets Assortment
Fiji Bottled Water

Afternoon Refresh

Vegetable Crudités
Hummus with Pita & Celery
Fiji Bottled Water

Desserts Reception

Mini Dessert Bars, Tarts & Pastries
Chocolate Dipped Strawberries
Assorted Cookies & Brownies
Decaf Coffee
Bellini Cocktails

Southern Charm

Scrambled Eggs
Three-Cheese Grits
Biscuits with Jams & Butter
Link Breakfast Sausage
Orange Juice
Coffee



Appetizers

You can mix and match our items to your tastes and budget to create the perfect menu.

Action Stations

All action stations include a chef for two hours to prepare food for your guests in the dining room and require a 25 guest minimum.

Cocktail Sandwich Carving Station

16

Carved to order directly to your guests by our chef. Roasted tenderloin of beef, served medium rare unless otherwise specified, sliced and assembled into mini rolls. Guests can choose from sides of horseradish sauce, chimichurri sauce and coarse ground mustard

Shrimp & Grits Action Station

16

A Southern favorite sautéed in the dining room with shrimp, peppers, mushrooms, onions, herbs and spices served over our three-cheese grits. Guests can finish off their dish with bacon, chives and hot sauce

Pasta Action Stations

Prepared in the dining room by our chef. Select two pasta choices for \$13 per guest or just one choice for \$11 per guest. Station is finished off with breadsticks and shredded parmesan. Options include:

- Orecchiette pasta tossed with shrimp, tomato, tarragon, lemon and cream
- Grilled chicken & penne with roasted red peppers, kalamata olives, fresh basil, zucchini and feta cheese
- Penne pasta with a zesty tomato vodka sauce, prosciutto & peas
- Vegetarian cavatappi pasta with arugula, tomato, garlic and toasted pine nuts

A la Carte

Sold by the tray, piece, pound or quart. Mix and match these items to your event to create the perfect menu. Generally, when planning for an event, guests will eat an average of about 5 items in the first hour and another 3 per hour after that. Most of the individual items work great as passed (butlered) appetizers, let us know what you prefer, and we will make it happen!

Cheese Wedges Display

170 / tray

A selection of whole wedges of premium cheeses from around the world that include a blue, brie or triple cream, cheddar, goat, soft Havarti or gouda and a spicy cheese. Garnished with grapes and berries and served with sliced baguette and assorted crackers. Each tray is designed to feed 20-30 guests

Antipasto Display

125 / tray

A lavish display of sliced Italian meats & cheeses paired with assorted olives, pickled okra and giardiniera. Served with sliced baguette and assorted crackers. Each tray is designed to feed 20-30 guests

Crab Dip and Croutons

70 / quart

Chunks of blue crab gently held together with a light cream cheese and sherry mixture. Served with homemade croutons for dipping. Approximately 12-15 servings per quart

Smoked Pimento Cheese Dip

66 / quart

Sharp smoked cheddar and pimento combines into a great crowd pleaser. Served with celery and fresh croutons for dipping. Approximately 12-15 servings per quart

Sliced Cheese Display

65 / tray

A selection of cheeses sliced for easy pickup including sharp cheddar, Swiss, Colby jack and pepper jack cheeses garnished with grapes and berries, served with assorted crackers. Each tray is designed to feed 20-30 guests

Baked Brie	65 / piece
Creamy brie topped with raspberry filling and wrapped in puff pastry served warm. Topped with fresh berries and grapes and a side of assorted crackers. Serves 20-35	
Italian Cheese Torta	60 / piece
Layers of smoked provolone, basil pesto, goat cheese, sundried tomato and pine nuts. Sliced into wedges and topped with fresh basil and grapes. Served with crackers and sliced baguette. Each torta serves 20-35 servings	
Artichoke Parmesan Fondue	50 / quart
A cheesy artichoke dip served with fresh croutons for dipping. Approximately 12-15 servings per quart	
Seasonal Fruit Display	45 / tray
Cubed cantaloupe, honeydew, pineapple, watermelon, grapes, with strawberries and other seasonal fruit, arranged on platters and stands. Each tray is designed to feed 20-30 guests	
Chile con Queso	29 / quart
A perfectly spiced warm cheese dip served with tortilla chips. Approximately 12-15 servings per quart	
Spiced Pecans	29 / pound
Smoky, salty, sweet, crunchy, with a hint of spice. Enough said! Perfect for bar snacks, about 20-30 servings per pound	
Marinated Shrimp	27 / pound
Jumbo shrimp, allowed to soak up the flavors of capers, tarragon vinegar, garlic and fresh herbs. 16 to 20 shrimp per pound	
Chilled Jumbo Shrimp Display	25 / pound
Peeled jumbo shrimp, delicately poached with beer and spices, then served over ice with lemons and cocktail sauce. 16 to 20 shrimp per pound	
Vegetable Crudités	24 / tray
A display of fresh cut and chilled vegetables that may include broccoli, cauliflower, cherry tomatoes, peppers, carrots, celery, yellow squash, cucumber & mushrooms with our smoked red pepper dip. Each tray is designed to feed 20-30 guests	
Meatballs	17 / pound
Mini Beef and pork meatballs, baked and served in a sweet and zesty sauce. About 16 meatballs per pound	
Hummus with Pita Triangles and Celery	15 / quart
Our hummus is paired with pita triangles and thinly sliced celery for dipping. Approximately 12-15 servings per quart	
Crispy Fried Chicken Bites	10 / pound
Served with ketchup, BBQ and sweet & sour sauces. Count on 8-10 chicken bites per pound	
Salmon & Apple Mini Cup	6.5 / piece
Roasted salmon served over a chilled walnut apple slaw. Finished with drizzles of port wine syrup	
Turkey & Havarti Mini Sandwich	3.5 / piece
Sliced turkey breast with a thin slice of Havarti cheese inside a sliced roll spread with a basil aioli	
Sliced Pork Tenderloin Sliders	3.5 / piece
House smoked pork tenderloin, sliced and piled onto freshly baked buns with a refreshing napa pineapple slaw	
Chilled Flank Steak & Arugula Mini Cup	3 / piece
A mini cup filled with arugula lightly tossed in our Champagne vinaigrette, topped with a slice of chilled beef flank steak, sage aioli and topped with a crispy piece of fried sage	
Beef Bulgogi Skewer	3 / piece
Thinly sliced beef skewered, marinated & grilled. Served warm topped with green onion	
Shrimp & Grits Mini Cup	3 / piece
Three shrimp sautéed with peppers, onions and mushrooms then arranged over our three-cheese grits and topped with crispy bacon & snipped chives	

Pork Milanese Mini Cup	3 / piece
Lightly breaded and pan-fried pork cutlet. Served over a chilled salad of arugula, pine nuts & shaved radish. The whole dish is finished with a light drizzle of lemon vinaigrette	
Carolina Crab Cakes	2.5 / piece
A petite version of this classic served with homemade remoulade sauce	
Avocado and Smoked Salmon Bruschetta	2 / piece
Buttery toasted Italian bread topped with an elegant mixture of tomato, garlic, avocado and smoked salmon	
Smoked Salmon Crostini	2 / piece
A thin crostini spread with herbed goat cheese then topped with smoked salmon, garnished with dill and capers	
Bacon-Wrapped Scallops	2 / piece
Plump scallops wrapped in smoked bacon. Marinated in fresh ginger and soy sauce then broiled and served warm	
Country Ham Biscuits	2 / piece
The sweetness of the peach jam balances out the saltiness of the country ham in this southern classic	
Goat Cheese Mousse on Endive with Apricot	2 / piece
A fresh endive leaf topped with an herbed goat cheese mousse and a tangy apricot chutney	
Chicken Quesadilla with Poblano Pesto	2 / piece
Grilled chicken, shredded cheese and a slightly spicy poblano pesto filled in a crispy flour tortilla, served with salsa fresca	
Spanish Manchego on Flatbread	1.6 / piece
Sliced Manchego cheese on toasted flatbread finished with fig preserves and fresh rosemary	
Parsley, Sage, Rosemary & Thyme Chicken Skewers	1.5 / piece
Chicken breast skewers marinated in our herb and lemon marinade and grilled, served with basil aioli	
Spanakopita	1.5 / piece
A spinach and feta cheese filled pastry baked to a delicate crunch	
Fresh Thai Vegetable Spring Rolls	1.2 / piece
Rice-paper wrappers filled with Thai basil, lettuce, mint, carrots, rice noodles & cucumber. With chile dip on side	
Chicken Satay	1 / piece
Tender strips of chicken thigh, marinated in coconut and ginger then grilled. Served with a cilantro peanut dip	
Spinach & Artichoke Pinwheels	1 / piece
Puff pastry rolled into spirals filled with spinach, artichokes and parmesan cheese. Baked until crispy	
Vegetarian Potato Samosas	1 / piece
Crunchy wontons filled with potato, peas, onion and ginger with a side of spicy cilantro chutney	
Marinated Mozzarella, Tomato & Basil Skewers	1 / piece
Marinated fresh mini mozzarella balls wrapped with fresh basil and skewered with a cherry tomato	
Chicken Salad in Filo Shells	1 / piece
Our famous tarragon chicken salad with grapes served in crisped bite size filo shells	
Watermelon with Feta & Mint	1 / piece
A refreshing watermelon cube paired with fresh feta cheese, topped with rose water & fresh mint leaf	
Deviled Eggs	.8 / piece
Our version of this classic! We top our deviled eggs with a spicy chile oil and plenty of fresh chives. Sold by the half egg	
Cheese Twists	.7 / piece
Perfect for bar munchies, these long crispy straws are filled with parmesan cheese and our own Cajun spice blend	

Sample Hors d'oeuvre Ideas

Let us create a custom package just for your special event! Event staffing, delivery, China, linens and sales tax are additional charges. More information can be found on page 4.

Cinnamon

Seasonal Fruit Display
Sliced Cheese Display with Crackers



Allspice

Antipasto Display
Italian Cheese Torta
Flank Steak & Arugula Mini Cup
Avocado & Smoked Salmon Bruschetta
Artichoke Parmesan Fondue
Mozzarella, Tomato & Basil Skewers

Wedding HD

Two-Choice Pasta Action Station
Carolina Crab Cakes
Watermelon Salad
Two Potato Salad
Chicken Satay Skewers
Avocado & Smoked Salmon Bruschetta
Italian Cheese Torta
Vegetable Crudités
Seasonal Fruit Display
Chicken Quesadilla with Poblano Pesto

Signature Wedding Cake

Decaf Coffee
Lemonade
Unsweet Tea
Sweet Tea

Champagne Toast
Basic Open Bar Package (Beer/Wine)

Cloves

Seasonal Fruit Display
Vegetable Crudités
Vegetarian Potato Samosas
Mozzarella, Tomato & Basil Skewers
Spanakopita
Fresh Thai Vegetable Spring Rolls
Chile con Queso with Chips
Watermelon & Feta Skewers

Nutmeg

Country Ham Biscuits
Crab Dip & Croutons
Smoked Pimento Cheese Dip
Spiced Pecans
Pork Tenderloin Sliders
Deviled Eggs
Cheddar & Olive Pasta Salad
Apple & Pecan Salad

Heavy HD

Beef Tenderloin Carving Station
Shrimp & Grits Action Station
Cheese Wedges Display
Seasonal Fruit Display
Marinated Shrimp
Pork Milanese Mini Cup
Vegetarian Potato Samosas
Cheese Straws
Caesar Salad
Bread Basket with Butter



Lunch & Dinner Items

All prices are per serving unless noted. 10 serving minimum on all lunch & dinner items. Side items that compliment these entrees can be found starting on page 20. Staffing, linens, China, and delivery options can be found on page 4.

Wraps & Sandwiches

Wrap Selections

6

All wraps are \$6 each or we will be glad to propose an assortment for \$6 per guest. Trade out any of our wraps for a sandwich roll for an additional \$1 each. *The chef recommends a fruit toss and a two potato salad with this item*

- Tarragon Chicken Salad with Lettuce, Spinach Wrap
- Chicken with Caesar Dressing, Romaine, Parmesan, Spinach Wrap
- Smoked Turkey with Swiss, Basil Aioli, Lettuce & Tomato, Sundried Tomato Wrap
- Honey Ham with Sharp Cheddar, Smoked Pimento Aioli, Lettuce & Tomato, Flour Wrap
- Roast Beef with Provolone, Horseradish Aioli, Lettuce & Tomato, Flour Wrap
- Hummus with Cucumber, Shredded Carrots, Peppers, Lettuce & Tomato, Whole Wheat Wrap (vegan)

Box Lunches

9.5

These lunches are boxed in a sturdy cardboard box with napkins, utensils and spreads. Designed to grab and go! All boxes include a wrap (add \$1 for roll upgrade) with a freshly baked chocolate chip cookie plus a side item (choose between kettle potato chips, fruit toss or house pasta salad)





Poultry Entrées

Sundried Tomato & Rosemary Chicken

8

French-cut chicken breast marinated in fresh rosemary, sundried tomatoes and wine, then seared to lock in the juices. *The chef recommends mashed potatoes and squash medley with tomato & basil with this entrée*

Chicken Dijonaise

8

Pan seared Frenched chicken, topped with a light Dijon cream sauce. *The chef recommends haricot vert and garlic mashed potatoes with this entrée*

Chicken Breast with a Brandied Crimini Cream Sauce

8

Seared chicken breast served with a crimini mushroom cream sauce finished with Dijon mustard and brandy. *The chef recommends herbed rice and roasted asparagus with this entrée*

Chicken Saltimbocca

8

Chicken breast topped with Fontina cheese, prosciutto ham and fresh sage. *The chef recommends saffron risotto and asparagus with this entrée*

Chicken Tikka Masala

7

Marinated chicken simmered in a mildly spiced and extremely flavorful tomato cream sauce. *The chef recommends basmati rice and green beans with this entree*

Mediterranean Chicken

7

Chicken breast stuffed with a mixture of sautéed onions, garlic, spinach, ricotta & Parmesan cheeses. Sliced and served over a smoked tomato sauce. *The chef recommends rosemary red potatoes and green beans with this entrée*

Chicken Marsala

7

Chicken breast, sautéed with garlic, shallots, mushrooms, scallions and finished with marsala wine. *The chef recommends herbed rice and roasted asparagus with this entree*

Chicken Piccata

7

Tender breasts of chicken sautéed in butter and finished with capers, shallots, lemon and white wine, then topped with artichokes. *The chef recommends herbed rice and roasted asparagus with this entree*

Chicken Parmesan

7

Boneless chicken breast, delicately fried then topped with marinara, provolone and Parmesan cheeses. *The chef recommends buttered Parmesan pasta and steamed broccoli, cauliflower & carrots with this entree*

- Chicken Cordon Bleu** 7
A fresh breast of chicken rolled with smoked ham and Monterey cheese, breaded and baked then served over a rich alfredo sauce. *The chef recommends green beans and herbed rice with this entrée*
- Cobb Salad** 7
Fresh salad greens topped with eggs, bacon, diced turkey, diced chicken, avocado, tomatoes & blue cheese
- Grilled Chicken over Black Bean Relish** 7
Grilled marinated chicken breast served over a great corn and black bean salsa, topped with a refreshing salsa fresca and chopped cilantro. *The chef recommends cilantro jasmine rice and steamed broccoli with this entree*
- Southwestern Chicken Pasta** 6
Blackened chicken & andouille sausage, tossed with penne pasta and a Cajun-alfredo sauce. *The chef recommends honey glazed carrots with this entrée*
- Southwestern Chopped Salad** 6
Fresh romaine lettuce topped with roasted corn, black beans, avocado, chopped tomato, crispy tortilla strips and grilled chicken with a cilantro-lime vinaigrette
- Chicken Mole** 5
Bone-in chicken slowly simmered in a thick sauce of spices and peppers then finished with Mexican chocolate. Served with warmed corn tortillas. *The chef recommends cilantro rice and cumin spiked black beans with this entree*
- Herb-Roasted Chicken** 4
Bone-In chicken breast, thighs and drumsticks marinated in herbs and olive oil, roasted to perfection. *The chef recommends herbed rice and green beans with this entree*
- Kids Buffet** 4
Our kids table is stocked with fried chicken tenders, cut fruit (may include apples, oranges or watermelon), fries, and dips



Beef Entrées

- SpiceCubed Beef & Beans Chili (by the gallon)** 45
Our signature beef and beans chili with our unique blend of chili spices. *The chef recommends bread & butter and a garden salad with this entrée*
- Prime Rib Carving Station** 32
The buffet is capped off by a chef carving station, with perfectly cooked prime rib sliced to order for your guests. Our slow-cooked prime rib is accompanied by au jus and horseradish sauce. 25 serving minimum.
- Bacon-Wrapped Filet** 21
Six-ounce beef filets wrapped in applewood-smoked bacon, rubbed with our famous Montreal Steak Seasoning, then grilled to medium rare and served over sautéed mustard greens with a side of horseradish sauce. *The chef recommends garlic mashed potatoes and haricot vert with this entrée*
- Mediterranean Stuffed Flank Steak** 16
Our flank steak is carefully rolled with a spinach, goat cheese and pimento mixture and roasted. Sliced and served over a smoked tomato sauce. *The chef recommends mashed potatoes and green beans with this entrée*
- Beef Stroganoff with Noodles** 16
Thinly sliced beef simmered with mushrooms and a thick sauce. Served with buttered egg noodles. *The chef recommends steamed broccoli with this entrée*
- Flank Steak** 13
Grilled marinated flank steak, sliced thin and served with a side of horseradish sauce. *The chef recommends our rosemary red potatoes and roasted root vegetables with this entrée*
- Beef Bourguignon** 11
Thick cubes of premium beef, stewed for hours with vegetables and red wine. *The chef recommends herbed rice and green beans with this entrée*
- Mongolian Beef with Rice** 10
Thinly sliced flank steak pan fried then tossed in a bold and slightly sweet sauce. Served with a side of Jasmine rice. *The chef recommends pan-fried seasonal vegetables with this entree*
- Corned Beef & Cabbage** 9
Stewed for hours, sliced thin then served over cider-braised cabbage with mustard on the side. *The chef recommends our rosemary red potatoes and honey glazed carrots with this entrée*
- Beef Barbacoa** 8
Shredded beef, stewed for hours with peppers and spices. Served with a side of warmed corn tortillas, salsas, diced onion & cilantro, and limes. *The chef recommends cilantro rice and refried beans with this entree*
- Meat Lasagne** 6
Sliced Italian sausage and ground beef, with a ricotta, fresh herbs and parmesan mixture separated by thin pasta sheets and marinara sauce. Served with a side of extra sauce and grated parmesan. *The chef recommends green beans amandine and roasted asparagus with this entree*
- Meatball Pasta Bar** 6
Cavatappi pasta, lightly tossed in olive oil, served along with sides of large Italian meatballs plus both our homemade alfredo and marinara sauces. *The chef recommends grilled zucchini & yellow squash and a garden salad with this entrée*
- Classic Pot Roast** 6
Our traditional pot roast has chunks of beef slowly simmered with carrots, onions and potatoes with a rich thick broth. *The chef recommends herbed rice and a garden salad with this entree*



Pork & Lamb Entrées

Sausage, Kale & Lentil Soup (by the gallon)	60
A hearty soup of zesty pork sausage, wilted kale and lentils simmered in chicken stock	
Italian Wedding Soup (by the gallon)	40
Mini pork & beef meatballs in a light broth with curly endive and egg	
Pork Tenderloin over Prosciutto-Wild Mushroom Hash	8
Grilled pork tenderloin, sliced and served over a hash of diced potato, prosciutto and a blend of wild mushrooms. The whole dish is topped with a roasted shallot sauce. <i>The chef recommends honey glazed carrots and haricot vert</i>	
Carolina Pulled Pork BBQ	7
Served with both vinegar-based and thick tomato-based sauces on the side. <i>The chef recommends premium mac & cheese and watermelon salad</i>	
Pork Carnitas	6
Pork shoulder slow cooked with chilies and spices then shredded. Served with a side of warmed corn tortillas, salsas, diced onion & cilantro, and limes. <i>The chef recommends jasmine-cilantro rice and refried beans</i>	
Lamb Biryani	6
A flavorful dish with diced lamb and fragrant saffron rice. <i>The chef recommends green beans and curried cauliflower</i>	
German Sausages	6
We simmer our German bratwursts in beer & apples until plump. Served over steamy sauerkraut and served with a side of mustard. <i>The chef recommends Hot German Potato Salad and green beans</i>	
Shepherd's Pie	5
A traditional and filling meal of ground lamb simmered with vegetables and gravy, then topped with fluffy mashed potatoes. <i>The chef recommends honey-glazed carrots</i>	
Pork Tenderloin with Hunters Sauce	5
Pork tenderloin, sliced and topped with a rich mushroom and tomato (hunters) sauce. <i>The chef recommends herbed rice and honey glazed carrots</i>	

Seafood Entrées

Grilled Salmon over Sautéed Greens, Ground Mustard Sauce

13

Fresh salmon filet brushed with olive oil and herbs then grilled to perfection. Served over sautéed greens and topped with a rich mustard cream sauce. *The chef recommends rice with apricots & almonds and asparagus*

Tempura Shrimp

12

Delicately battered shrimp is fried until golden brown. Five large shrimp per serving, served with a light soy-ginger dip on the side. *The chef recommends jasmine rice and steamed broccoli, cauliflower & carrots*

Shrimp & Grits

9

Our deep south specialty of sautéed shrimp, peppers, onions, mushrooms, fresh herbs, and Cajun spices served over creamy cheddar grits and topped with crispy bacon. *The chef recommends grilled zucchini & yellow squash*

Shrimp & Andouille Etouffée

9

Straight from New Orleans, this thick stew of onion, peppers, shrimp and spicy Andouille is a definite crowd pleaser! Served with white rice. *The chef recommends green beans & garden salad*

Grilled Tuna Nicoise Salad

9

Seared tuna loin on top of fresh romaine and Spring mix lettuces with Kalamata olives, tomatoes, hard boiled eggs, potatoes & green beans. Served with a light red wine vinaigrette on the side

Seafood Enchiladas

8

Crab and shrimp stuffed in flour tortillas and topped with cheese and a light cream sauce. Served with a side of spicy tomatillo salsa. *The chef recommends jasmine-cilantro rice and refried beans*

Crab Cakes

8

Hand made with jumbo and backfin lump crab meat, these are designed to please! Served with remoulade on the side. *The chef recommends jasmine rice and asparagus*

Tilapia (choose either Baked Herbed or Battered & Fried)

6

Our baked tilapia is brushed with olive oil and topped with fresh herbs then broiled until flaky. Our fried tilapia is dipped in our special batter and fried until golden brown. Served with cocktail sauce, tartar sauce and fresh lemons. *The chef recommends dilled potatoes and grilled zucchini & yellow squash*

Sautéed Shrimp, Grilled Vegetables & Pesto Pasta

5

Cavatappi pasta tossed with sautéed shrimp, grilled zucchini, mushrooms, bell peppers and pesto. *The chef recommends honey glazed carrots*



Vegetarian Entrées

Butternut Squash Soup (by the gallon)

70

A simple soup with roasted butternut squash, sautéed onion and vegetable broth, blended until smooth. Garnished with crème fraiche and sage. (vegetarian) *The chef recommends a fruit toss and garden salad*

Red Lentil & Coconut Soup (by the gallon)

45

This vegan soup has bright flavors of coconut, curry, tomatoes and lentils. Topped with chopped cilantro. (vegan) *The chef recommends a watermelon salad and two potato salad*

Roasted Acorn Squash Bowl

6

Filled with a sauté of diced eggplant, mushrooms, peppers, tomato, squash and fresh herbs. (vegan) *The chef recommends herbed rice and green beans*

Eggplant Parmesan

6

Breaded cutlets of eggplant, topped with marinara, mozzarella, parmesan and fresh basil. (vegetarian) *The chef recommends Caesar salad and parmesan pasta*

Butternut Squash Lasagne

5

Sliced butternut squash, layered with a ricotta, fresh herbs and parmesan mixture separated by thin pasta sheets and alfredo sauce. Served with a side of extra sauce and grated parmesan. (vegetarian) *The chef recommends green beans amandine and garden salad*

Vegetarian Shepherd's Pie

5

A twist on our traditional shepherd's pie recipe with lentils simmered with vegetables and gravy, then topped with fluffy mashed potatoes. (vegetarian) *The chef recommends honey-glazed carrots*

Pasta Primavera

4

Fresh steamed broccoli, peppers, tomatoes, crimini mushroom and zucchini tossed with penne pasta and a light creamy pesto sauce, topped with shredded Parmesan cheese. (vegetarian) *The chef recommends steamed broccoli and garden salad*

Baked Ziti

3

Ziti pasta layered with fresh tomato sauce, ricotta, Parmesan, our Italian Seasoning and mozzarella cheeses then baked to a golden brown. (vegetarian) *The chef recommends green beans and a garden salad*





Side Salads

Prices are per guest and based on buffet service. We will put out our three most requested dressings (Ranch, Balsamic and Raspberry). Other dressing options include French, blue cheese, Champagne vinaigrette, honey mustard, ginger, and thousand island. Add \$1.50 per guest for individually plated and served salads.

Watermelon Salad	4
An elegant salad of mixed greens on top of sliced watermelon, topped with mint, shaved onion and blackberries	
Apple & Pecan Salad	3
Mixed greens topped with thinly sliced apples, spiced pecans, cranberries and crumbled blue cheese	
Caesar Salad	3
A classic of Romaine lettuce, fresh croutons, shaved parmesan and creamy Caesar dressing	
Garden Salad	2
Mixed greens with sliced cucumbers, cherry tomatoes and carrots served with a dressing assortment	

Breads & Chips

Prices are per guest and based on buffet service. Add \$1 per guest for table service breads/chips

Chips & Salsa	2.5
Baskets of fresh tortilla chips served with our two signature salsas, the mild salsa fresca and the spicy salsa verde. Upgrade to table service for baskets of chips at each seating table with individual bowls of salsa for each guest	
Artisan Bread Basket with Butter	1.5
Sliced sourdough and whole grain artisan breads served with foil-wrapped butter pats. Upgrade to table service for warmed baskets of breads on each table with butter balls for each place setting	
Sliced Baguette with Butter	1
Sliced French baguettes, served with foil-wrapped butter pats. Upgrade to table service for warmed baskets of baguettes on each table with butter balls for each place setting	

Side Choices

Side choices are \$2 per serving unless noted. 10 serving minimum on all items.

Vegetables & Legumes

- Steamed broccoli
- Steamed broccoli, carrots & cauliflower
- Curried cauliflower
- Cauliflower au gratin *
- Roasted asparagus
- Stir-fried seasonal vegetables *
- Honey glazed carrots
- Green beans amandine
- Haricot vert with lemon and shallots
- Squash medley with tomato & basil
- Grilled zucchini & yellow squash
- Seasonal grilled vegetables *
- Cumin spiked black beans
- Refried beans
- Black bean & corn relish *
- Corn with confetti peppers
- Elote (Mexican corn) *
- Three-cheese grits

Rice

- Herbed rice
- Wild grain blend rice
- Cilantro jasmine rice
- Plain Basmati, jasmine or long grain rice
- Rice with apricots & almonds
- Rice & orzo pilaf *
- Risotto (wild mushroom or saffron) *

Root Vegetables

- Rosemary red potatoes
- Dilled red potatoes
- Candied sweet potatoes
- Garlic mashed potatoes
- Potato au gratin
- Hot German potato salad
- Baked potato (with butter & sour cream) *
- Roasted root vegetable medley *

Pastas

- Buttered pasta with parmesan
- Penne pasta with marinara sauce
- Penne pasta with alfredo sauce
- Penne pasta with creamy pesto sauce
- Premium mac & cheese *
- Cavatappi pasta with tomato vodka sauce *
- Cavatappi pasta with arugula, pine nuts and tomato *

Cold Side Items

- Kettle cooked potato chips
- Whole apples, oranges or bananas
- Zesty pasta salad
- Broccoli Salad *
- Curried lentil salad *
- Seasonal fruit toss *
- Two potato salad *

* - \$3 per choice



Sample Lunch & Dinner Buffet Ideas

Let us can create a custom package just for your special event! Event staffing, delivery, China, linens and sales tax are additional charges. More information can be found on page 4.

Parsley

Assorted Wraps
Fruit Toss
Garden Salad with Dressings

Bakery Sweets Assortment

Dill

Sausage, Kale & Lentil Soup
Apple & Pecan Salad
Fruit Toss
Bread Basket with Butter

Pumpkin Cheesecakes

Lavender

Grilled Tuna Nicoise Salad
Two Potato Salad
Curried Lentil Salad
Bread Basket with Butter

Bakery Sweets Assortment

Savory

Pulled Pork BBQ, sauces
Herb-Roasted Chicken
Green Beans
Chilled Broccoli Salad
Two Potato Salad
Watermelon Salad

Wedding Dinner

Pork Tenderloin over Prosciutto Hash
Sundried Tomato & Rosemary Chicken)
Roasted Asparagus
Seasonal Grilled Vegetables
Potatoes Au Gratin
Plated & Served Garden Salad
Table Service Bread & Butter

Signature Wedding Cake

Decaf Coffee
Lemonade
Unsweet Tea
Sweet Tea

Champagne Toast
Basic Open Bar Package (Beer/Wine)

Thyme

Herb Roasted Chicken
Green Beans Amandine
Honey Glazed Carrots
Garden Salad with Dressings
Bread Basket with Butter

Bakery Sweets Assortment

Sage

Pork Carnitas with sides
Beef Barbacoa with sides
Cilantro Rice
Refried Beans
Chips & Salsas

Oregano

Chicken Dijonaise
Rice & Orzo Pilaf
Grilled Zucchini & Yellow Squash
Garden Salad with Dressings
Bread Basket with Butter

Bakery Sweets Assortment

Basil

Chicken Piccata
Mediterranean Stuffed Flank Steak
Cavatappi with Tomato Vodka Sauce
Grilled Zucchini & Yellow Squash
Caesar Salad
Bread Basket with Butter

Tiramisu Spiral (plated)

Chives

Prime Rib Carving Station
Salmon over Greens, Mustard Sauce
Pasta Primavera
Rice with Apricots & Almonds
Grilled Zucchini & Yellow Squash
Watermelon Salad
Bread Basket with Butter

Mini Dessert Bars, Tarts & Pastries

Plated Lunches & Dinners

We will be glad to individually plate and serve the items listed in the buffet section for an additional 20% plating fee. We also offer these signature plated dinners, ready to go!

Since multiple plates with different side options can slow down the dinner service, we will work with you to try to keep the plate options similar and the dinner flowing to the tables. Our combination plates are an ideal way to have a menu where everyone has something to like.

Salad and bread selections can be found starting on page 19. Plated desserts on page 25.

We will gladly accommodate special diet and kid entrees with no minimum (prior notice required). Kids plates are available with chicken tenders with fries for \$4.

Additional plating fees may be required depending on your needs.

Signature Plated Dinners

Bacon-Wrapped Filet with Crab Cake <i>(combo)</i>	44
A 6 oz portion of beef tenderloin wrapped in bacon paired with our signature jumbo crab cake set atop braised mustard greens, with a smoked tomato sauce. Paired with roasted asparagus and Applewood-smoked rosemary potatoes	
Grilled Chicken & Salmon <i>(combo)</i>	36
Grilled breast of chicken paired with a grilled salmon filet topped with an avocado-cilantro salsa. Served with cilantro rice, black bean & corn relish, and haricot vert	
Braised Beef Short Ribs	33
Slowly braised and set atop a parsnip puree with haricot vert, baby carrots and a rich veal demi-glace. Topped with micro greens	
Broiled Salmon	32
Served over a green chile grits cake, topped with a light granny smith apple and toasted walnut slaw. Pipettes of parsnip puree with drizzles of port wine syrup	
Tea Smoked Duck Breast	32
Delicately smoked and served over coarse parmesan grits then topped with a lingonberry sauce. Served with roasted brussel sprouts, Benton's smoked bacon, topped with micro greens	
Steak & Shrimp <i>(combo)</i>	27
Grilled and thinly sliced beef flank steak served with four jumbo tempura fried shrimp, with a ponzu-ginger sauce on the side. Served with jasmine rice, broccoli and carrots	
French Cut Pork Loin	27
Grilled and served with a prosciutto & wild mushroom hash and a roasted shallot reduction sauce. Plate is finished with haricot vert and roasted baby carrots	
Pork Milanese	19
Lightly breaded and pan-fried pork cutlet. Served with arugula, pine nuts and shaved radish tossed with lemon vinaigrette, roasted asparagus & roasted potato wedges	

- Chicken Dijonaise** 14.4
Pan seared French chicken topped with a light Dijonaise sauce. Served over garlic mashed potatoes and haricot vert
- Beef Barbacoa** 14.4
Shredded beef, stewed for hours with peppers and spices. Served with our signature refried beans, jasmine-cilantro rice and warmed corn tortillas. Plate includes sides of salsas and sliced limes
- Pretzel Sandwich** 13.2
Roast beef with provolone, horseradish aioli, lettuce & tomato, in a soft pretzel roll. Served with a side of broccoli salad and tossed fruit
- Chicken Salad Wrap** 12
Our tarragon chicken salad with lettuce rolled in a spinach wrap. Served with a garden salad with house dressing and our two-potato salad



Action Stations

All action stations include a chef for two hours to prepare food for your guests in the dining room and require a 25 guest minimum.

Cherries Jubilee or Bananas Foster over Ice Cream 5.5
Flambeed in the dining room, served hot with a scoop of fresh vanilla ice cream

Dessert Crepes 4
Our chef will serve to order homemade crepes filled with either bananas or strawberries, with whipped cream and topped off with toasted almonds

Dessert Trays

Trays are designed to feed 25-30 guests. Cookies & Strawberries are available by the dozen.

Mini Dessert Bars, Tarts & Pastries 75 / tray
An assortment of mini items that may include lemon bars, pecan bars, chocolate raspberry bars, coconut & chocolate chunk bars, macarons, cookies, mini lemon & blueberry tarts, eclairs, chocolate-dipped strawberries and cream puffs

Bakery Sweets Assortment 50 / tray
A chef's choice selection of our mini dessert bars, assorted cookies & brownies

Assorted Cookies & Brownies 35 / tray
Includes a chef's choice selection that may include chocolate, white chocolate & macadamia, sugar, and oatmeal raisin cookies with Oreo brownies

Chocolate Dipped Strawberries 18 / dozen
Large fresh strawberries hand dipped in Belgian chocolate and striped with white chocolate

Freshly Baked Cookies 12 / dozen
Choose between chocolate chip, white chocolate & macadamia, sugar, and oatmeal raisin cookies

Cakes, Cobblers & Pies

Mix and match these items to your event to create the perfect menu.

Marble Sheet Cakes with buttercream. Custom decorations starting at \$40 per cake
Full Sheet Cake, serves 80-100 80 / cake
Half Sheet Cake, serves 40-50 60 / cake

Sliced Cakes 40 / cake
Choices include Double Chocolate, Lemon Mascarpone, Coconut, Salted Caramel, Vanilla Cheesecake. 14 slices per cake

Hot Cobblers 35 / cobbler
Choices include Apple or Blackberry. Count on 20-25 servings per cobbler

Pies 20 / pie
Choices include Pecan, Pumpkin, Apple, Peach or Cherry (about 8-10 servings each)

Signature Tiered Wedding Cake

Our buttercream icing squares off the cake as a cascade of edible orchids flows over the edge. The ribbon at the base of each layer can be matched to your specific color. A simply elegant cake! If you need more cake, we can create additional 10" cakes (serves 35-40) to serve from the kitchen for \$100 each. We will be glad to serve a cake you bring in from a commercial bakery for \$1.50 plating fee per guest.

Choose one flavor, each additional flavor is \$50 each.
Flavor choices include:

- Vanilla funfetti with buttercream filling
- Lemon cake with raspberry filling
- Almond cake with amaretto filling
- Dark chocolate with cherry mousse
- Spice cake with caramel apple filling

3 Tiered Cakes:

6", 10", 14" (serves 125-140)	\$420
6", 9", 12" (serves 100-115)	\$345
6", 8", 10" (serves 75-90)	\$270
4", 6", 8" (serves 45-55)	\$165

2 Tiered Cakes:

8" and 10" (serves 60-70)	\$210
6" and 8" (serves 40-50)	\$150
4" and 6" (serves 20-25)	\$75



Signature Plated Desserts

These are some of our signature desserts, designed to impress! Prices are per guest.

Rustic Apple Tart

With vanilla ice cream, scotch caramel sauce and candied walnuts

10

Coconut Bread Pudding

With toasted almonds, coconut sorbet and a bittersweet chocolate sauce

7.5

Tiramisu Spiral

Lady finger cake soaked with espresso and Kahlua, filled with a mascarpone cream then rolled and cut into a spiral. Served on the plate with fresh raspberries, a splash of mocha ganache and a sprig of fresh mint.

7

Lemon Ice Box Pie

With raspberry sorbet and garnished with lemon whipped cream and mint

6

Chocolate Amaretti Cake

A slice of a rich chocolate and almond cake topped with orange-spiked mascarpone and candied orange

4

Strawberry Lemonade Italian Ice

A colorful and refreshing treat, garnished with fresh mint and served in a wine glass

2



Self-Service Beverage Stations

Priced per gallon or bottle. These items will be set as self-service stations. Plan on 10-12 servings per gallon (depending on what other items you have available for your guests).

Fresh Brewed Hot Coffee (choices include regular or decaf) 16 / 96 oz (serves 10)
Fair trade coffee from Larry's Beans with creamers & sweeteners

Hot Tea 16 / 96 oz (serves 10)
Steaming hot water with an assortment of tea bags, creamers & sweeteners

Bubbly Fruit Punch 14 / gallon
This punch has orange, pineapple, and apple juices gently mixed with ginger ale and served iced

Chilled Juice (choices include orange or apple) 8 / gallon

Citrus Water 8 / gallon
Slices of oranges, lemons and limes combine to provide this refreshing infused water for your guests

Iced Tea (choices include sweet or unsweet) 6 / gallon

Lemonade 5 / gallon

Sodas & Bottled Water 2 / each
Choices include bottled Coke, Diet Coke, Sprite, Dr. Pepper and Mountain Dew, Fiji bottled water

Chilled Water (off site) 2 / gallon

Bagged Ice (10-pound bag) 4 / bag



Bar Items

All alcoholic items require a \$100 minimum purchase. Bartenders are available and are charged an hourly rate based on your needs. Our selections may change due to availability but we will try to match you with the closest available item.

Beer Selections

Sold by the bottle or 12 oz pour.

Premium Craft Beers 4
Tank 7 Farmhouse Ale, Bull City Ciderworks Off Main, Harpoon UFO White, Hi-Wire Baltic Porter, Highland IPA

Bottled Beers & Coolers 3
Fat Tire, Corona, Blue Moon, Guinness, Smirnoff Peach, Mikes Hard Lemonade

Wine Selections

Sold by the bottle.

Premium Red Wines 25
Silver Lake Cabernet Sauvignon, Cigar Box Malbec or Pinot Noir, Chateau Julien Merlot

Premium White Wines 25
Chateau Julien Chardonnay or Pinot Grigio, Mud House Sauvignon Blanc, Silver Lake Riesling

House Wines 15
House red and house white wines are available



Cocktail Selections

These work great as signature cocktails for your guests without the hard liquor! Priced per drink. These options require an on-site bartender to prepare (additional hourly rate).

Fruit Sangria 4
Oranges, limes, apples, and cherries soaked in red wine make up this Barcelona style drink

Pomegranate Prosecco Blissini 3
A combination of chilled Prosecco, orange and pomegranate juices served in a Champagne flute, garnished with fresh mint

Bellini Cocktail 3
Fresh peach puree topped with bubbly chilled Prosecco. Champagne flute is garnished with a peach slice. *Seasonal*

SpiceCubed Champagne Toast 2
We will pour and pass out a great Champagne to your guests using our glass flutes. Non-alcoholic sparkling cider is available for \$1 each

-
- * Alcohol service is limited to five hours.
 - * All bar services come with full liability insurance.
 - * We reserve the right to change or modify our stock items without notice.
 - * Some events may require a door person or extra security to check identification (billed to client).
 - * Our bartenders cannot serve visibly intoxicated individuals and reserve the right to stop service at any time.
 - * Proper Identification must be present to be served an alcoholic beverage.



Office Location

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Let us get started on your event!

(919) 523-2786

[Spice3.com/Equinox](https://www.spice3.com/Equinox)