



Menu

FALL 2024



Equinox Catering is part of The SpiceCubed Group
Redefining food and event production in the Triangle!
Spice3.com



About Us

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.

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



Staffing 35 / hour
Event staffing is billed at a flat rate per staff per hour, with event managers, wait-staff, bartenders, chefs & dishwashers available

Delivery Charge 30 / trip
Based on 25 minutes from our location, add \$10 per trip for every 10 minutes extra

Whether it's your home, a corporate location, or an event space, we will work with the 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!

Our menu prices are either per serving or per piece, as noted. All food and beverage options include heavy-duty disposables and serving utensils. Delivery, staffing, and equipment are optional extras.



Breakfast

Egg & Dairy

Quiche (by the whole quiche, cut into 6) 24 / each
Pie shells filled with a fluffy blend of egg and heavy cream and your choice of Spinach & Feta, Ham & Cheddar or Garden Vegetable, each cut into six wedges

Yogurt Station GF 10 / sv
Vanilla flavored yogurt with a side of granola, assorted berries, and apricot preserves

Sausage, Egg & Cheddar Strata 5.5 / sv
Layers of sausage, cubed bread, cheddar, scallions, and egg make this a hearty breakfast item!

Blintzes 4.5 / each
homemade crepes filled with sweetened ricotta, with a side of mixed berries

Scrambled Eggs (3 eggs per serving) GF 3 / sv

Bread & Grains

Breakfast Bakery Tray 65 / tray
An assortment of mini apple-cinnamon and blueberry muffins with butter croissants and raspberry-white chocolate scones, served with a side of butter and jams. Count on 25-30 servings per tray

Pastries by the Dozen 35 / doz
Choose either full size butter croissants, raspberry-white chocolate scones, blueberry muffins or apple-cinnamon muffins. Served with jelly and butter

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

Oatmeal with Brown Sugar & Butter GF 3 / sv

Three-Cheese Grits GF 3 / sv
Slow-cooked grits blended with butter and Sharp cheddar, Jarlsberg and Grana cheeses

Meat, Potatoes & Fruit

Bacon GF/DF 16 / pound
Count on about 16 slices or 5 servings per pound

Sausage Patties GF/DF 10 / pound
Count on about 8 pieces or 4 servings per pound

Fruit Toss GF/DF 3.5 / sv
Cantaloupe, honeydew, pineapple, watermelon, tossed with grapes & berries

Cajun-Spiked Home Fries GF/DF 3 / sv
Cubed potatoes sautéed with our own Cajun spice blend



Appetizers

Sold by the tray, pound, quart, or piece. Mix and match these items to your event to create the perfect menu. Most of the individual items can work great as passed (butlered) appetizers. Some items marked as Gluten Free have bread/crackers on the side

Trays & Displays

Each tray is designed to feed 20-30 guests

Cheese Wedges Display **GF** **185 / 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

Seasonal Fruit Display **GF/DF** **65 / tray**
Cubed cantaloupe, honeydew, pineapple, watermelon, artfully arranged with grapes and berries

Vegetable Crudités **GF/DF** **35 / tray**
A display of fresh cut and chilled vegetables that may include broccoli, cauliflower, asparagus, cherry tomatoes, peppers, carrots, celery, yellow squash, cucumber & mushrooms with our smoked red pepper dip

Sliced Cheese Display **GF** **80 / 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

Baked Brie **70 / tray**
Creamy brie topped with raspberry filling and wrapped in puff pastry and baked to a golden brown. Topped with fresh berries and grapes and served warm with and a side of assorted crackers

Italian Cheese Torta **GF** **65 / tray**
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

Antipasto Display **GF** **160 / tray**
A lavish display of sliced and folded mortadella, prosciutto, and salami along with sliced smoked gouda, sharp cheddar and pepper jack cheeses paired with assorted olives, mini pickles, and mixed nuts. All garnished with grapes and berries then served with sliced baguette and assorted crackers



By the Quart

Each quart is designed to feed 12-15 guests

Artichoke Parmesan Fondue **GF** **50 / quart**
This warmed cheesy artichoke dip is served with pita toasts & celery

Smoked Pimento Cheese Dip **GF** **45 / quart**
Sharp smoked cheddar and pimento combines into a great crowd pleaser. Served with celery and pita toasts

Chile con Queso **30 / quart**
A perfectly spiced warm cheese dip served with tortilla chips

Hummus Dip **GF/DF** **25 / quart**
Our hummus is paired with pita toasts and celery

By the Pound

Marinated Shrimp **GF/DF** **40 / 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 **GF/DF** **36 / 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

Spiced Pecans **GF/DF** **30 / pound**
Smoky, salty, sweet, crunchy, with a hint of spice. Enough said! Perfect for bar snacks, about 20-30 servings per pound

Meatballs **DF** **20 / pound**
Mini Beef and pork meatballs, baked and served in a sweet and zesty sauce. About 16 meatballs per pound

Crispy Chicken Bites **DF** **18 / pound**
Served with ketchup, BBQ and sweet & sour sauces. Count on 8-10 chicken bites per pound

Mini Cups

Just like mini tapas plates, these individual mini cups are designed to impress!

Chilled Flank Steak & Arugula GF/DF 4 / each
A mini cup filled with arugula lightly tossed in our Champagne vinaigrette, topped with a slice of chilled beef flank steak, then finished with basil aioli and a crispy piece of fried sage

Beef Barbacoa GF/DF 4 / each
A spicy mini cup with shredded beef, slowly stewed for hours with peppers and spices, topped with onion and cilantro. Garnished with a tortilla wedge and lime

Asparagus, Orange & Walnut GF/DF 4 / each
Chilled asparagus, mandarin orange, and toasted walnuts top chilled spring greens with a Champagne vinaigrette

Chilled Japanese Noodles with Salmon DF 5.5 / each
A delicacy of chilled somen noodles with a light dashi broth, topped with a piece of sake-poached chilled salmon with thinly sliced scallion

By the Piece

Flank & Herbed Cheese Crostini 4.5 / each
A crispy crostini topped with a sweet fig jam, soft herbed cheese, chilled flank steak and colorful roasted red pepper

Bacon-Wrapped Scallops GF/DF 4.5 / piece
Plump scallops wrapped in smoked bacon. Broiled then brushed with soy sauce and ginger with a sprinkle of scallion

Turkey & Havarti Mini Sandwich 4 / piece
Sliced turkey breast with a thin slice of Havarti cheese inside a sliced roll spread with a basil aioli

Sliced Pork Tenderloin Sliders DF 4 / piece
House smoked pork tenderloin, sliced and piled onto freshly baked buns with a refreshing napa pineapple slaw

Fresh Thai Vegetable Spring Rolls GF/DF 2.5 / piece
Rice-paper wrappers filled with Thai basil, lettuce, mint, carrots, rice noodles & cucumber. With side of chili dip

Goat Cheese Mousse on Endive with Apricot GF 2.5 / piece
A fresh endive leaf topped with an herbed goat cheese mousse and a tangy apricot chutney

Parsley, Sage, Rosemary & Thyme Chicken 2.5 / piece
Chicken breast skewers marinated in our herb and lemon marinade and grilled, served with basil aioli GF/DF

Spanakopita 2.5 / piece
A spinach and feta cheese filled pastry baked to a delicate crunch

Watermelon Skewer with Grilled Halloumi GF 2.5 / piece
A refreshing watermelon cube paired with grilled halloumi cheese and fresh mint topped with rose water

Marinated Mozzarella, Tomato & Basil GF 2 / piece
Marinated fresh mini mozzarella balls wrapped in fresh basil and skewered with a grape tomato

Chicken Salad in Phyllo Shells DF 1.5 / piece
Our famous tarragon chicken salad with grapes served in crisped bite size phyllo shells

Parmesan Cheese Twists 1 / piece
Perfect for bar munchies, these long crispy straws are filled with parmesan cheese and our own Cajun spice blend

Shrimp & Grits GF 4 / each
Shrimp sautéed with peppers, onions and mushrooms then arranged over our three-cheese grits and topped with crispy bacon & snipped chives

Whipped Tahini with Veggies GF/DF 4 / each
This cup includes a layer of tahini delicately whipped with lemon juice and garlic, served with sliced celery, cucumber, carrot & bell peppers

Watermelon, Mint & Red Onion GF/DF 4 / each
Spring greens topped with fresh watermelon, shredded mint, marinated red onion, blackberries, and a light drizzle of raspberry vinaigrette



Chicken Quesadilla with Poblano Pesto 4 / piece
Grilled chicken, shredded cheese and a slightly spicy poblano pesto piled into a flour tortilla then grilled until crisp, served with salsa fresca

Korean BBQ Beef Skewer DF 4 / piece
Korean BBQ style sliced skewered beef with Thai basil. Served warm topped with scallion

Avocado and Smoked Salmon Bruschetta 3.5 / piece
Buttery toasted Italian bread topped with an elegant mixture of tomato, garlic, avocado and smoked salmon

Smoked Salmon Crostini 3.5 / piece
A thin crostini spread with herbed goat cheese then topped with smoked salmon, garnished with dill and capers

Vegetarian Cocktail Samosas 2.5 / piece
Crunchy pastry filled with potato, peas, onion, and ginger with a side of spicy cilantro chutney

Country Ham Biscuits 2.5 / piece
The sweet peach jam balances out the saltiness of the country ham in this southern classic

Spanish Manchego on Flatbread 2.5 / piece
Sliced Manchego cheese on toasted flatbread finished with fig preserves and fresh rosemary

Chicken Satay GF/DF 2.2 / piece
Tender strips of chicken, marinated in coconut, ginger, and peanut sauce then grilled. Served with cilantro peanut dip

Spinach & Artichoke Pinwheels 2 / piece
Puff pastry filled with spinach, artichoke, and parmesan cheese rolled into spirals. Baked until crispy

Deviled Eggs GF/DF 1.5 / piece
Our version of this classic! We top our deviled eggs with a spicy chili oil and plenty of fresh chives. Sold by the half egg

All prices are per serving unless noted. 10 serving minimum on all lunch & dinner items

Poultry Entrées

Mediterranean Chicken **GF** **12**
Chicken breast stuffed with sautéed onions, garlic, spinach, ricotta & Parmesan cheeses. Sliced & served over a smoked tomato sauce

Coq au Vin with Roasted Grapes **GF/DF** **11**
Tender chicken thighs gently simmered with red wine, bacon, mushroom, tomato and finished with roasted grapes

Chicken Marsala **GF** **11**
Chicken breast, sautéed with garlic, shallots, mushrooms, scallions and finished with reduced marsala wine

Chicken Piccata **10**
Tender breasts of chicken sautéed in butter and finished with capers, shallots, lemon and white wine, then topped with artichokes

Grilled Chicken over Black Bean Relish **GF/DF** **10**
Grilled marinated chicken thigh served over a great corn and black bean salsa, topped with a refreshing salsa fresca and chopped cilantro

Lemon Arugula Chicken Pasta **8**
Grilled lemon-marinated chicken thighs over linguine pasta with fresh arugula, pine nuts, grape tomatoes, and parmesan

Chicken with a Brandied Crimini Cream Sauce **12**
Seared chicken breast served with a crimini mushroom cream sauce finished with Dijon mustard and brandy

Chicken Saltimbocca **GF** **11**
Chicken breast topped with Fontina cheese, prosciutto ham and fresh sage served in a light wine sauce

Southwestern Chicken Pasta **10**
Blackened chicken & andouille sausage, tossed with penne pasta and a Cajun-alfredo sauce

Chicken Tikka Masala **GF** **9**
Marinated chicken simmered in a mildly spicy and extremely flavorful tomato cream sauce

Sundried Tomato & Rosemary Chicken **GF/DF** **8**
Bone-In chicken thigh marinated in fresh rosemary, sundried tomatoes, and wine, then seared to lock in the juices

Herb-Roasted Chicken **GF/DF** **6**
Bone-In chicken breast, thighs and drumsticks marinated in herbs and olive oil, roasted to perfection



Beef Entrées

Bacon-Wrapped Filet **GF** **36**
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

Mediterranean Stuffed Flank Steak **GF** **18**
Our flank steak is carefully rolled with a spinach, goat cheese and pimento mixture and roasted. Sliced over a smoked tomato sauce

Chimichurri Flank **GF/DF** **15**
Grilled marinated flank steak, sliced thin and served with a flavorful Argentinian parsley cilantro chimichurri sauce on the side

Beef Barbacoa **GF/DF** **12**
A spicy dish of shredded beef, slowly stewed for hours with peppers and spices. Served with a side of warmed corn tortillas, salsas, diced onion & cilantro, and limes

Meat Lasagne **9**
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

Beef Bourguignon **19**
Premium cubed of beef, stewed for hours with vegetables and red wine

Beef Stroganoff with Noodles **18**
Thinly sliced beef simmered with mushrooms and a thick sauce. Served with buttered egg noodles

Corned Beef & Cabbage **GF** **16**
Stewed for hours, sliced thin then served over cider-braised cabbage with mustard on the side

Classic Pot Roast **DF** **15**
Our traditional pot roast has chunks of beef slowly simmered with carrots, onions, and potatoes with a rich thick broth

Mongolian Beef with Rice **GF/DF** **13**
Thinly sliced flank steak, pan fried then tossed in a bold and slightly sweet sauce. Served with a side of Jasmine rice

Meatball Pasta Bar **8**
Penne pasta, lightly tossed in olive oil, served along with sides of large Italian meatballs plus both our homemade alfredo and marinara sauces

Pork & Lamb Entrées

Lamb Biryani **GF** **15**
A flavorful dish with diced lamb slow cooked with yogurt, ginger, garlic, and spices layered with a fragrant saffron rice

Shepherd's Pie **13**
A traditional and filling meal of ground lamb simmered with vegetables and gravy, then topped with fluffy mashed potatoes

Pork Dijonnaise **9**
Pan seared pork cutlets, topped with a light Dijon cream sauce

German Bratwurst **8**
We simmer our German bratwursts in beer & apples until plump. Served over steamy sauerkraut and served with a side of mustard

Pork Tenderloin with Hunters Sauce **GF** **8**
Pork tenderloin, served with a rich mushroom and tomato sauce

Pork over Prosciutto-Wild Mushroom Hash **GF** **14**
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

Carolina Pulled Pork BBQ **GF/DF** **11**
A Carolina favorite of slow roasted pork served with both Eastern and Western sauces on the side

Pork Carnitas **GF/DF** **9**
Pork shoulder slow cooked with chilies and spices then shredded. Served with a side of warmed corn tortillas, salsas, diced onion & cilantro, and limes

Italian Sausage Pasta **7**
Penne pasta tossed with grilled peppers and our zesty tomato vodka sauce then topped with sliced Italian sausage & fresh basil

Seafood Entrées

Grilled Salmon over Sautéed Greens **19**
Fresh salmon filet brushed with olive oil and herbs then grilled to perfection. Served over sautéed baby greens and topped with a rich mustard cream sauce

Snapper Enchiladas with Poblano **12**
Flaky snapper is slowly cooked with peppers and tomatoes, then delicately wrapped in tortillas, topped with cheese and a light poblano cream sauce

Parmesan Crusted Lemon Tilapia **6**
Tilapia carefully crusted with parmesan and lemon, baked until crisp

Grilled Herbed Shrimp **GF/DF** **12**
Five large shrimp delicately skewered and marinated in our herb blend then grilled to perfection, topped with a refreshing salsa fresca

Shrimp & Grits **GF** **10**
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

Tuscan Shrimp Pasta **8**
Pasta tossed with pan fired shrimp, grilled zucchini, mushrooms, bell peppers and creamy pesto

Thai Panang Curry with Prawns **GF/DF** **14**
Complex but balanced, this spicy curry includes peanuts, lemongrass, galangal, ginger, and lime simmered coconut milk, green beans and prawns. Served with side of Jasmine rice and limes



Vegetarian Entrées

Roasted Acorn Squash Bowl **GF/DF** **12**
Filled with a sauté of diced eggplant, mushrooms, peppers, tomato, squash and fresh herbs (vegan)

Butternut Squash Lasagne **8**
Butternut squash, layered with a ricotta, fresh herbs, parmesan, thin pasta sheets and alfredo sauce

Sweet Potato Burritos **7**
Sweet potatoes, black beans, onions, spices & cheese all wrapped in a flour tortilla and seared until crisp. Served with hot and mild salsas

Tuscan Veggie Pasta **5**
Fresh steamed broccoli, peppers, tomatoes, crimini mushroom and zucchini tossed with penne pasta and a light creamy pesto sauce, topped with shredded Parmesan cheese

Grilled Tofu over Black Bean Relish **GF/DF** **8**
Grilled lime-marinated tofu served over a corn and black bean relish, topped with a refreshing salsa fresca and cilantro (vegan)

Tofu Vegetable Stir Fry **GF/DF** **8**
Seared tofu tossed with baby bok choy, peppers, squash, broccoli, snow peas and eggplant with a light garlic ginger stir fry sauce (vegan)

Lentil Shepherd's Pie **7**
A twist on our traditional shepherd's pie recipe with lentils simmered with vegetables and gravy, then topped with fluffy mashed potatoes

Baked Ziti **4**
Ziti pasta layered with fresh tomato sauce, ricotta, herbs, Parmesan, and mozzarella cheeses then baked to a golden brown

House Wraps

Individual Wraps 8

minimum of 5 per item (except hummus wraps)

- Tarragon Chicken Salad with lettuce **DF**
- Smoked Turkey with Swiss, basil aioli, lettuce, tomato
- Ham with Cheddar, pimento aioli, lettuce, tomato
- Roast Beef with Provolone, horseradish, lettuce, tomato
- Hummus with Vegetables **DF**

Assorted Wraps Tray 185

A chefs choice assortment of our house wraps. Each tray is designed to serve 25-30 guests

Boxed Lunches

Boxing fee for any items in our menu 1.5

Boxed in a sturdy cardboard box with napkins and utensils. Add a cookie and kettle chips for only \$3.50! Minimums apply

Soups

By the gallon (roughly 8-10 servings)

Butternut Squash Soup **GF** 70

A simple soup with roasted butternut squash, sautéed onion and vegetable broth, blended until smooth. Garnished with crème fraiche and sage

SpiceCubed Beef & Beans Chili **GF/DF** 60

Our signature beef and beans chili with our unique chili blend

Sausage, Kale & Lentil Soup **GF/DF** 60

A hearty soup of zesty pork sausage, wilted kale, lentils and carrots slowly simmered in chicken stock

Red Lentil & Curried Coconut Soup **GF/DF** 50

This vegan soup has bright flavors of coconut, curry, tomatoes, and lentils. Topped with chopped cilantro (vegan)

Pasta Fazool Soup 45

Available with or without meat, this hearty soup combines tomato and other veggies with ditalini pasta, cannellini beans and herbs

Chicken & Sausage Gumbo 60

This thick and spicy stew is filled with andouille sausage, chicken, okra and tomatoes. Served with rice on the side

Premium Sandwiches & Wraps

Sandwich Upgrade from wrap selection 9

Any of our house wraps served on Brioche Bun

Chicken Salad Croissant 10

Tarragon Chicken Salad with lettuce & tomato on Croissant

Thai Chicken Wrap **DF** 10

Pulled chicken, cucumber, carrot, scallion, wontons, romaine, and Thai peanut sauce wrapped in flour tortilla

Grilled Antipasto 10

Salami, artichoke, pimento, kalamata, provolone and basil aioli on grilled panini bread

Salads

Add 2.50 for grilled chicken, seared tofu, or a scoop of chicken or tuna salad. Salads served with assorted dressings unless noted

Athens Salad **GF** 7

Chopped romaine with cucumber, tomato, feta cheese, red onion and kalamata olives

Spinach Salad 7

Baby spinach with hard-boiled egg, mushroom, diced tomato, blue cheese and sunflower seed

The Wycliff Caesar 6

From our very own Wycliff Café, chopped romaine with our homemade anchovy Caesar, fresh croutons, and parmesan

Watermelon Salad **GF/DF** 6

An elegant salad of mixed greens on top of sliced watermelon, topped with mint, shaved onion and blackberries

Apple & Pecan Salad 6

Mixed greens topped with thinly sliced apples, spiced pecans, cranberries and crumbled blue cheese

Garden Salad **GF/DF** 3.5

Fresh greens with cucumber, tomato, and carrots

Buffet Sides

Side choices are \$3 per serving unless noted. 10 serving minimum

Vegetables & Legumes

- Steamed broccoli **GF**
- Curry roasted cauliflower **GF**
- Cauliflower au gratin *
- Roasted asparagus * **GF/DF**
- Stir fried bok choy **GF/DF**
- Honey glazed carrots **GF**
- Green beans amandine **GF**
- Haricot vert with lemon and shallots *
- Stewed squash with tomato & basil **GF/DF**
- Grilled zucchini & yellow squash **GF/DF**
- Seasonal grilled vegetables * **GF/DF**
- Cumin spiked black beans **GF/DF**
- Mexican stewed pinto beans **GF/DF**
- Black bean & corn relish * **GF/DF**
- Corn sauté with peppers & herbs **GF**
- Three-cheese grits **GF**

Root Vegetables

- Rosemary roasted potatoes **GF/DF**
- Dilled red potatoes **GF**
- Candied sweet potato **GF**
- Garlic mashed potato **GF**
- Potato au gratin
- Hot German potato salad
- Baked potato (with butter & sour cream) * **GF**

Rice

- Herbed rice **GF/DF**
- Wild grain blend rice **GF/DF**
- Spinach Brown Rice **GF**
- Cilantro lime rice **GF/DF**
- Rice with apricots & almonds * **GF**
- Rice & orzo pilaf *
- Risotto (wild mushroom or saffron) * **GF**

Pastas

- Buttered pasta with parmesan
- Penne pasta with marinara sauce **DF**
- Penne pasta with alfredo sauce
- Penne pasta with creamy pesto sauce
- Triple mac & cheese *

Cold Side Items

- Kettle cooked potato chips **GF/DF**
- Chefs choice pasta salad
- Broccoli Salad * **GF**
- Curried lentil salad * **GF/DF**
- Seasonal fruit toss * **GF/DF**
- Two potato salad * **GF/DF**

Bread

- Artisan Bread Basket with Butter

* - \$3.50 per choice



Desserts

Dessert Trays

Each tray is designed to serve 25-30 guests

Bars & Pastries 75 / tray
An assortment of mini treats that may include lemon bars, pecan bars, chocolate raspberry bars, coconut & chocolate chunk bars, macarons, eclairs, and cream puffs

Bakery Treats 70 / tray
A variety of items including our mini dessert bars, assorted cookies & brownies

Lemon Bars & Brownies 65 / tray
An array of chocolate chip brownies and our sugar dusted lemon bars

Cookies & Brownies 55 / tray
Includes an assortment of chocolate, white chocolate & macadamia, sugar, and oatmeal raisin cookies with chocolate chip brownies

Cakes & Cobblers

Hot Cobblers 75 / each
Choices include Apple, Cherry, or Blueberry, served hot with a side of chilled whipped cream. Count on 20-25 servings per cobbler

Sliced Cakes 60 / cake
Ask for our current selection that may include carrot, double chocolate, lemon mascarpone, coconut, salted caramel, cheesecake. 14 slices per

By the Dozen

Banana Pudding Mini Cups 50 / dozen

Lemon Bars or Chocolate Chip Brownies 35 / dozen

Freshly Baked Cookies 20 / dozen
Choose between chocolate chip, white chocolate & macadamia, sugar, and oatmeal raisin cookies



Beverages

Priced per gallon or bottle. Plan on 10-12 servings per gallon

Fresh Brewed Coffee 24 / pot
Local Larry's Beans freshly brewed with creamers & sweeteners. Regular or Decaf. 96 oz pot serves 10

Bubbly Fruit Punch 24 / gallon
Orange, pineapple, and apple juices gently mixed with ginger ale and served chilled

Sweet or Unsweet Iced Tea 10 / gallon

Lemonade 10 / gallon

Chilled Tap Water 3 / gallon

Spice3 Hot Teas 22 / pot
Hot water with a variety of our tea blend bags displayed in tins. Creamers & sweeteners on the side. 96 oz pot serves 10

Orange or Apple chilled Juice 15 / gallon

Bottled Sodas, Tea & Water 3 / each
Coke products, Pure Leaf Teas (sweet, unsweet, raspberry), Evian water

Bagged Ice (10-pound bag) 4 / bag



Ask our catering specialists for more selections including bar service, equipment, linens, and more!
Let us get started on your event!

(919) 523-2786

2610 Wycliff Rd
Suite 23 Raleigh, NC 27607

Spice3.com/Equinox