EQUINOX CATERING

Menu

FALL 2026

The SPICE CUBED Group

EQUINOX CATERING

In Season EVENT RENTALS Raleigh, NC

Chef Mario's Inc.

Wycliff Cafe FOODIES WELCOME

SPICE3 spice & tea merchant

Equinox Catering is part of **The SpiceCubed Group**
Redefining food and event production in the Triangle!
www.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 Caramelized Onion, Crimini, & Goat Cheese, each cut into six wedges

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

Breakfast Strata **5.5 / sv**
Your choice of vegetarian or sausage, with 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

Lunch & Dinner

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 sidewi5

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**



RALEIGH, NC
EQUINOX
CATERING CO.

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** **www.Spice3.com/Equinox**