QC DIRECT

2018

SPRING // SUMMER MENU

HI THERE,

We don't make food for events. We make food for people. It's an important distinction. The careful crafting and presentation of every dish we serve is all for nothing without an audience to enjoy it. We keep this in front of us as we partner with you to create culinary experiences that dazzle.

All of our people are creative, high-energy, and love what they do. This kind of enthusiasm—the genuine kind—is found in the artistic flourishes on your plate and in the warm smiles on our faces.

Our personalized service goes beyond giving you the experience that you imagined to giving you one that you didn't even know was possible. Striking presentation will draw you to the table. Food that is fresh, modern and delicious will keep you there. And a friendly, attentive staff will know how to make even the finest occasion somehow feel as comfortable as dinner at home.

We're there for you, whether it's black tie, bow tie, or no tie at all. Regardless, it will be an experience that you'll savor, long after the dishes are packed and the tables are cleared.

— **QC** CATERING

BREAKFAST PACKAGES

Includes fresh fruit tray
15 minimum

PLEASE PLACE BREAKFAST ORDERS BY 11 AM - DAY PRIOR

RADIANT MORNING

QC BREAKFAST 12
scrambled eggs, peppered brown sugar bacon, buttermilk biscuits, honey butter, peach basil compote

STUFFED CROISSANT SANDWICHES 9
choose two flavors or order chef's choice
bacon & egg
ham & cheese
spinach & ricotta

LOADED BUTTERMILK BISCUITS 9
sausage, egg & cheddar
bacon, egg & cheddar
green onion, egg & cheddar

INDIVIDUAL QUICHE 8
choose two flavors or order chef's choice
mushroom, spinach & swiss
bacon & cheddar
sausage, peppers & egg

RISE & SHINE

Includes fresh fruit tray
10 minimum

V **QC CONTINENTAL 9**
chef's assortment of seasonal breakfast breads, muffins, petite croissant, honey butter, peach & basil, compote

LOX & BAGELS 12
smoked salmon, hard boiled eggs, chives, red onions, lemon crème fraiche, mini bagels chips

V **SWEET & SAVORY SCONES 8**
8 seasonal fruit flavor & savory, honey butter & local fruit preserves

V **INDIVIDUAL YOGURT PARFAIT 7**
vanilla greek yogurt, fresh& dried fruit with granola

ADD ONS

15 minimum

TURKEY SAUSAGE 2.50

V **EGG WHITES 2.50**

V **HOMESTYLE POTATOES 3.50**
served with ketchup

PEPPERED BROWN SUGAR BACON 4.50

V **ASSORTED FRESHLY BAKED PASTRIES 4.50**

V **ASSORTED DOZEN BAGELS 3.50**
includes 1 plain and 1 seasonal cream cheese (24 hrs notice)

V **FRESH FRUIT TRAY 3**

SIGNATURE NUTTIN BUTTER BARS 4

BEVERAGES

by the gallon

ORANGE JUICE 18

ICED TEA - SWEET OR UNSWEET 12

COFFEE - REGULAR OR DECAF 20

HOT TEA - BLACK & GREEN 15

LEMONADE 12

STRAWBERRY LEMONADE 14

INDIVIDUAL

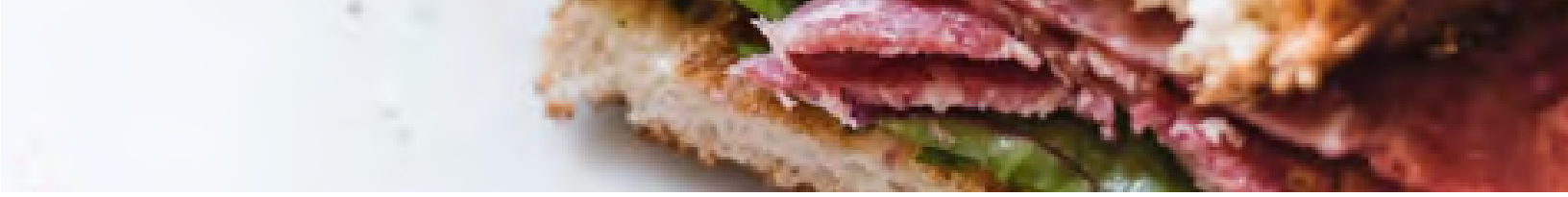
CANNED SODAS 2.50

QC WATER 2.50

ASSORTED JUICES 3
cranberry, orange, apple

**consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.*

GF GLUTEN FREE V VEGETARIAN VG VEGAN



BOXED LUNCHES

PLEASE PLACE LUNCH ORDER BY 4:00 PM DAY PRIOR, OR SEE EXPRESS MENU

SANDWICHES

4 minimum

includes Kettle Chips & Cookie

make gluten free +3.00

V **ROASTED SWEET POTATO & COTIJA CHEESE 12**
mole roasted sweet potato, marinated tomatoes, roasted garlic aioli, cotija , sliced tomato, leaf lettuce, herb & sea salt kaiser roll

THE ITALIAN 12
salami, capicola, porchetta, smoked provolone, tomato, lettuce, roasted garlic aioli on focaccia

TURKEY PEACH 13
house roasted turkey, peach basilgoat cheese spread, sliced tomato, leaf lettuce, on multigrain

QC ORIGINAL CHICKEN SALAD 12
roasted chicken breast, parsley, salted pecans, fresh grapes, sliced tomato, leaf lettuce, on fresh baked croissant

BALSAMIC & BASIL CHICKEN 13
grilled chicken, marinated tomatoes, greek yogurt and goat cheese spread, leaf lettuce, balsamic glaze on herb & sea salt kaiser roll

COUNTRY PIMENTO BLT 12
applewood bacon, house pimento cheese, sliced tomato, leaf lettuce on multigrain

***CHARRED MOLE STEAK 13**
med - rare steak, black bean cilantro mayonnaise, cucumber & ginger salad, leaf lettuce, sourdough

SIMPLE SANDWICH 12
choice of italian ham, turkey, roast beef with smoked provolone cheese,or roasted sweet potato & mozzarella sliced tomato, leaf lettuce, roasted garlic aioli on multigrain bread

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WRAPS

includes Kettle Chips & Cookie
make gluten free +3.00

SICILIAN 13
salami, capicola, sweet pickled pepper relish, kalamata olive tapenade, marinated tomatoes, leaf lettuce

V **CURRY ROASTED CAULIFLOWER 12**
spice roasted garbanzo, raisin chutney, greek yogurt & goat cheese spread, sweet tomatoes, leaf lettuce

BLACKENED CHICKEN & AVOCADO WRAP 13
blackened chicken, avocado, pepper jack cheese, leaf lettuce, sliced tomato & mango cilantro dressing

SALADS

includes fresh baked cookie

VG **BANGKOK SALAD 11**
add chicken +4.00
shredded broccoli & carrot, toasted peanuts, miso & edamame, mango lime cilantro dressing

***STEAK COBB 16**
med- rare steak, crunchy lettuce, roasted tomatoes, avocado, blue cheese, hard boil egg, blue cheese dressing

STRAWBERRY & STONE FRUIT SALAD 14
power blend, grilled chicken, fresh strawberries, seasonal stone fruit, goat cheese, toasted almonds, red wine vinaigrette

SONOMA SALAD 14
power blend, house roasted turkey, sun-dried cranberry, toasted pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

BLACKENED CHICKEN CAESAR 12
romaine, blackened chicken breast, parmesan, house croutons, creamy lemon caesar dressing

ADD ON BOX SIDES

ASSORTED KETTLE CHIPS 2

GARDEN OR CAESAR SALAD 3

GF **LOADED BAKED POTATO SALAD 3**

V **SO-CAL ROASTED CORN & COTIJA PASTA SALAD 3**

V **MEDITERRANEAN WHEATBERRY & NUT SALAD 3.50**

FRESH CUT FRUIT 3

UPGRADE TO EXECUTIVE BOX 4
includes upgraded sides & dessert

GF GLUTEN FREE V VEGETARIAN VG VEGAN

TRAYS, SIDES, SNACK & DESSERTS

PLEASE PLACE LUNCH ORDER BY 4:00 PM DAY PRIOR, OR SEE EXPRESS MENU

TRAYS

10 minimum

CHEF'S GOURMET SLIDER TRAY 9
roasted turkey peach, italian, chicken salad roasted sweet potato & cotija on herb & sea salt rolls

CHEF'S SANDWICH & WRAP TRAY 9
an assortment of our seasonal sandwiches & wraps, included vegetarian options

SIMPLE SANDWICH TRAY 8
simple composed sandwiches with assortment of sliced turkey, roast beef, seasonal vegetarian, deli cheeses, sliced tomato, leaf lettuce & assorted house breads. served with house mayo

CHEF'S FAVORITES COMBO TRAYS

10 minimum

CHEF'S GOURMET SLIDER TRAY 18
roasted turkey peach, italian, chicken salad, roasted sweet potato & cotija on herb & sea salt rolls

SONOMA SALAD
power blend, sun-dried cranberry, toasted pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

LOADED BAKED POTATO SALAD

FRESHLY BAKED COOKIES

CHEF'S SANDWICH WRAP TRAY 16
includes vegetarian options and sauce variety on the side

ROMAINE SALAD
parmesan, house croutons, creamy lemon caesar dressing

ASSORTED KETTLE CHIPS

CHOCOLATE CHIP BROWNIES

DESSERTS

10 minimum

V **COOKIE TRAY 3**

V **BROWNIE TRAY 3**

SPECIALITY 24 HOUR NOTICE REQUIRED

QUEEN CITY DESSERT BARS 3.50
fresh baked seasonal selections

SEASONAL FRUIT COBBLER 5
buttermilk & butter crispy topper

CLASSIC BANANA PUDDING 3.50
creamy vanilla pudding, nilla wafers, sliced bananas, whipped cream

SEASONAL BERRY & ALMOND TART 6.50
pate sucree dough, almond bater, seasonal berries

MUNCHIES

12 minimum

GF **CHIPOTLE SALSA 3.50**
tri-color tortilla chips

V **QC SWEET & SALTY SNACK MIX 4**

V **SIGNATURE NUTTIN' BUTTER GRANOLA BARS**
4 natural almond butter, honey power nuts, seeds, & dried fruit blend

COLD SIDES

V **GARDEN CRUDITE 3.50**
with qc herb ranch & carrot hummus

V **ASSORTED KETTLE CHIPS 2**

V **GARDEN OR CAESAR SALAD 3**

GF **LOADED BAKED POTATO SALAD 3**

V **SO-CAL ROASTED CORN & COTIJA PASTA SALAD 3**

VG **WHEATBERRY & NUT SALAD 3.50**

V **FRESH CUT FRUIT 3**

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TRAYS, SIDES, SNACK & DESSERTS

PLEASE PLACE SNACK ORDER BY 11AM , DAY PRIOR , OR SEE EXPRESS

SNACKS

12 minimum

V **SEASONAL CRUDITE PLATTER 3.50**
locally sourced vegetables, with qc herb ranch dressing & chipotle carrot hummus

V **FRESH FRUIT KEBABS 4**
24 hrs minimum notice
with honey yogurt dipping sauce

QC SIGNATURE DIP TRIO 5
chipotle carrot hummus, pimento cheese, qc original chicken salad with pita & artisan crackers

CHEESE BOARD 6
assorted domestic & imported cheeses, with seasonal house made preserve, artisan crackers, pita chips

CHARCUTERIE BOARD 10
locally source cured meats, jardiniere vegetables, artisan crackers & crostinis

***HERB CRUSTED & CHILLED BEEF TENDERLOIN BOARD 10**
3 oz per person
thinly sliced med-rare angus beef, roasted garlic aioli, horseradish cream, herb & sea salt rolls, served room temperature

DIPS

12 minimum

V **CHIPOTLE CARROT HUMMUS 3.50**
with lime sea salt pita chips

V **QC PIMENTO CHEESE 4**
with artisan crackers

V **TOMATO & GOAT CHEESE DIP 4.50**
with assorted pita chips & crackers

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LUNCH & DINNER PACKAGES

15 person minimum

PLEASE PLACE HOT BUFFET ORDER BY 11AM , DAY PRIOR , OR SEE EXPRESS MENU

THE QUEEN CHARLOTTE BAR

CORNBREAD MUFFINS
jalapeno

GF **SMOKED PULLED PORK**
shoulder, sweet & tangy

GF **BBQ PULLED CHICKEN**
cider vinegar, spices

V **CREAMY MAC & CHEESE**
white cheddar

GF **ROASTED GREEN BEANS**
onions, bacon

17

OAXACA TACO BAR

CARNE ASADA
beef strips, beer, aromatics

GF **CHICKEN AL PASTOR**
pineapple, cilantro, onion

GF **CHIPOTLE & BLACK BEAN RICE**
scallions, cumin, achiote

FLOUR & CORN TORTILLAS
cilantro sour cream, cotija cheese, shredded lettuce, seasonal salsa

17

FLORENTINE BAR

HERB & SEA SALT ROLLS *herbed honey butter*

V **ROMAINE CAESAR**
reggiano, herb croutons, creamy lemon caesar dressing

V **CREAMY FUSILLI**
mushrooms, asparagus, roasted tomato, parmesan cream

GF **CHICKEN PUTTANESCA**
stewed tomatoes, caper, olives, basil

GF **SEASONAL VEGETABLE**
roasted garlic, chili

16

THAI BAR

GF **COCONUT CHICKEN**
green curry, lime, cilantro

TERIYAKI BEEF STIR FRY
onions & beef, cashews

VG GF **STEAM BASMATI RICE**
butter, ginger

VG **GARLIC BROCCOLI**
sambal, soy, evoo

18

1LB IDAHO POTATO

TOPPINGS
grilled chicken, bacon, sour cream, cheddar, green onions

TEXAN STYLE CHILI TOPPING
chili spices, ground beef & beans

GARDEN SALAD
seasonal vegetables, ranch, red wine vinaigrette

14

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LUNCH & DINNER PACKAGES

15 person minimum

Includes herb & sea salt roll with herb honey butter

PLEASE PLACE HOT BUFFET ORDER BY 11AM , DAY PRIOR , OR SEE EXPRESS MENU

SALAD BAR

LOCAL SEASONAL GREENS
House blend

TOPPINGS
tomatoes, carrots, cucumber, broccoli, croutons, cheddar cheese
add fruit & nuts +3

PROTEIN
herb marinated chicken breast, roasted cajun shrimp
add steak +5

DRESSINGS
ranch & red wine vinaigrette

17

EXTRA A LA CARTE SIDES

15 minimum

VG GF **ROSEMARY & LEMON ROASTED POTATOES**
lemon oil

VG GF **GLAZED HEIRLOOM CARROTS**
maple cinnamon

VG GF **BROCCOLI**
roasted garlic, chili

VG GF **CHIPOTLE & BLACK BEAN RICE**
scallions, cumin, achiote

V **CREAMY MAC & CHEESE**
white cheddar

ROASTED GREEN BEANS
onions, bacon

3.50

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A LA CARTE LUNCH

15 person minimum / $17 per person

additional entree $10

PLEASE PLACE HOT BUFFET ORDER BY 11AM , DAY PRIOR , OR SEE EXPRESS MENU

CHOOSE YOUR SALAD

choose one

GF **STRAWBERRY & STONE FRUIT SALAD**
power blend, strawberries, seasonal stone fruit, goat cheese, toasted almonds, red wine vinaigrette

QC CAESAR
romaine, parmesan, house croutons, creamy lemon caesar dressing

GF **GARDEN SALAD**
cucumber, tomatoes, carrots, ranch dressing

CHOOSE YOUR PROTEIN

choose one

V **VEGETARIAN BAKED PASTA**
mushrooms, asparagus, roasted tomato, parmesan cream

GF **PIRI PIRI CHICKEN BREAST**
garlic, cilantro, lemon juice, red hot

GF **GRILLED CHICKEN BREAST**
roasted peach & basil relish

SEARED BEEF MEDALLIONS
blue cheese & red demi glazed

ROASTED ATLANTIC SALMON
dijon mustard & orange cream
(48 hrs notice requested)

CHOOSE YOUR STARCH

choose one

GF **ROSEMARY & LEMON ROASTED POTATOES**
lemon oil

V **CREAMY MAC & CHEESE**
white cheddar

GF **HEALTHY QUINOA & GRAIN PILAF**
parsley & olive oil

CHOOSE YOUR VEGETABLE

choose one

VG GF **BROCCOLI**
roasted garlic, chili

ROASTED GREEN BEANS
onions, bacon

VG GF **GLAZED HEIRLOOM CARROTS**
maple cinnamon

VG GF **HEALTHY QUINOA & GRAIN PILAF**
parsley & olive oil

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CANAPES

Price per piece - minimum two dozen order per item.

We recommend 4 pieces for a light reception- 9 pieces for a heavy reception.

PLEASE PLACE CANAPE ORDER BY 11AM , DAY PRIOR , OR SEE EXPRESS MENU

GARDEN

HEIRLOOM BEET BRUSCHETTA SHOOTER 3.5
st. andre goat cheese, sourdough, saba

SPICED TOMATO JAM & GORGONZOLA TART 3.5

RATATOUILLE & GOAT CHEESE TART 3.5
lemon emulsion

SEASONAL ARANCINI 3.5
chef's choice aioli

OCEAN

24 hrs notice requested

GF **SHRIMP CEVICHE SHOOTER 3.5**
cilantro, lime, jalapeno, corn

GF **SAKU TUNA 3.5**
sesame seed aioli, taro chip

CORN & CRAB FRITTERS 4 *smoked paprika aioli*

CHIPOTLE SHRIMP EMPANADA 4.5
cilantro sour cream

FARM

KOREAN BEEF WRAP 3.5
quick pickled vegetables, fermented black bean aioli

GF **HOUSE CURED DUCK PROSCIUTTO 4**
compressed melon, raspberry balsamic

CHERRY TOMATO BLT 4
bacon aioli, micro greens

GF **THAI CHICKEN SATAY 3.5**
coconut ginger aioli

SMOKED BRISKET & SWEET POTATO

EGG ROLL 4
black vinegar & cherry sauce

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EXPRESS MENU

BREAKFAST

15 minimum

QC BREAKFAST 13
scrambled eggs, peppered brown sugar bacon, buttermilk biscuits, honey butter, peach basil compote

V **QC CONTINENTAL 10**
chef's assortment of seasonal breakfast breads, muffins, petite croissant, honey butter, peach & basil, compote

XPS SANDWICHES

includes kettle chips & cookie

express executive box upgrade $5

TURKEY PEACH 14
house roasted turkey, peach basil cheese spread, sliced tomato, leaf lettuce, on multigrain

QC ORIGINAL CHICKEN SALAD 13
roasted chicken breast, parsley, salted pecans, fresh grapes, sliced tomato, leaf lettuce, on fresh baked croissant

COUNTRY PIMENTO BLT 13
applewood bacon, house pimento cheese, sliced tomato, leaf lettuce on multigrain

XPS SALADS

includes cookie

VG **BANGKOK SALAD 12**
add chicken $4.00
shredded broccoli & carrot, toasted peanuts, miso & edamame, mango lime cilantro dressing

SONOMA SALAD 15
power blend, house roasted turkey, sun-dried cranberry, toasted pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

BLACKENED CHICKEN CAESAR 13
romaine, blackened chicken breast, parmesan, house croutons, creamy caesar dressing

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XPS HOT BUFFET

15 minimum

IDAHO POTATO BAR

TOPPINGS
grilled chicken, bacon, sour cream, cheddar, green onions

TEXAN STYLE CHILI TOPPING *chili spices, ground beef & beans*

GARDEN SALAD
seasonal vegetables, ranch, red wine vinaigrette

15

SIMPLE ITALIAN

served with herb & sea salt rolls & herb honey butter

VEGETARIAN BAKED PASTA
mushrooms, asparagus, roasted tomato, parmesan cream

HERB GRILLED CHICKEN
roasted peach & basil relish

QC CAESAR
romaine, parmesan, house croutons, creamy lemon caesar dressing

GF **BROCCOLI**
roasted garlic, chili

17

SOUTHERN TWIST

served with herb & sea salt rolls & herb honey butter

GRILLED CHICKEN BREAST
roasted peach & basil relish

GF **GARDEN SALAD**
cucumber, tomatoes, carrots, ranch dressing

GF **ROSEMARY & LEMON ROASTED POTATOES**
lemon oil

GF **ROASTED GREEN BEANS**
onions, bacon

18

GF GLUTEN FREE V VEGETARIAN VG VEGAN

EXPRESS MENU

XPS WRAPS

4 minimum
includes kettle chips & cookie

V **CURRY ROASTED CAULIFLOWER 13**
spice roasted garbanzo, raisin chutney, greek yogurt & goat cheese spread, sweet tomatoes, leaf lettuce

BLACKENED CHICKEN & AVOCADO WRAP 14
blackened chicken, avocado, pepper jack cheese, leaf lettuce, sliced tomato and mango cilantro dressing

XPS TRAY

10 minimum

CHEF'S SANDWICH WRAP TRAY 13
includes vegetarian options and sauce variety on the side

XPS SIDES

V **ASSORTED KETTLE CHIPS 3**

V **GARDEN OR CAESAR SALAD 4**

LOADED BAKED POTATO SALAD 3

VG **WHEATBERRY & NUT SALAD 4**

V **FRESH CUT FRUIT 3**

XPS DESSERTS

10 minimum

V **CHEF ASSORTED COOKIES 3**

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QC CATERING

WE START WITH YES

QC DIRECT
QC CONTRACTS
QC WEDDINGS
QC CORPORATE

THERE'S ALWAYS MORE

Our team is waiting to assist you with enhancing your event, whether it's a corporate celebration, weddings, contract, we have you covered!

Visit our website at www.qccatering.com
Call us! 704.305.7778
Email us! hello@qccatering.com

WE START WITH YES · QC