WELCOME

If you're looking for food that's creative, quick, and most importantly easy - look no further



DROP OFF STYLE

Includes disposable setup by our expert logistics team with midlevel plasticware plates, utensils, platters, napkins, cups, ice and serveware



EXECUTIVE STYLE

Includes upgraded disposables, chafers, and reusable display trays and bowls. This upgraded style of service is only \$2 per person



CONTRACTS

Need consistent catering? We focus on exclusive partnerships to formulate a customized approach to all of your needs

BREAKFAST & BEVERAGES

BREAKFAST

GET IT WHILE IT'S HOT /MIN 12

Fresh Cinnamon Rolls \$5 large buns served warm with tangy cream cheese icing

Hot Breakfast Buffet \$12 egg scramble, applewood bacon OR sausage, cheddar biscuits with honey butter, home-style

Quiche \$20 / serves 6 fresh baked egg casserole. choose ham & cheddar OR roasted vegetable

potatoes, fresh fruit tray

Breakfast Wraps \$7

filled with scrambled eggs, array of sausage, bacon, & cheese, with fresh fruit tray

ADD ONS / MIN 12

Sub Country Sausage w Turkey Sausage \$2 Fresh Fruit Tray \$3 House-Made Granola Bars \$4 Homestyle Grits \$4

please place breakfast order by 11AM day prior

RISE & SHINE / MIN 8

Individual Yogurt Parfaits \$5 vanilla & strawberry yogurt, dried fruit & granola, fresh fruit tray

Classic Continental \$7

breakfast croissants, fresh baked pastries & muffins, honey butter, apple butter, fresh fruit tray

Queen City Continental \$13

house-made granola bars, cheddar biscuits, honey roasted ham, pastries, muffins, fresh fruit tray

BEVERAGES

BY THE GALLON

Orange Juice \$13
Iced Tea | Sweet or Unsweet \$10
Lemonade \$10
Cranberry Lemonade \$12
Aqua Fresca | Cranberry &
Rosemary \$13
Coffee | Regular or Decaf \$14
Hot Tea | Black & Green \$14
Hot Chocolate \$14

INDIVIDUAL

Canned Sodas \$2 QC Bottled Water \$2 Assorted Juice | *Cranberry, Orange, Apple* \$2.5

BOXED LUNCHES / MIN 4

SANDWICHES

includes kettle chips & cookie

Kale Pesto Butternut Squash \$11

roasted butternut squash, artichoke gorgonzola spread, leaf lettuce, thick-sliced tomato on herb & sea salt roll $\ensuremath{ \otimes }$

The Italian \$11

aged genoa salami, honey ham, pepperoni, provolone, leaf lettuce, thick-sliced tomato, banana pepper, pesto mayo on focaccia

Winter Turkey \$10

house roasted turkey, bacon, apple chutney, brie, leaf lettuce, thicksliced tomato on fresh baked croissant

Honey Chicken \$13

honey grilled sliced chicken, horseradish cheddar, bacon, tomato, leaf lettuce on gluten free sourdough @

Harvest Chicken Salad \$11

roasted chicken, cranberries, almonds, sage, grilled sliced apple, lettuce, tomato on fresh baked croissant

Country BLT \$10

thick-cut applewood bacon, house pimento cheese, leaf lettuce, thicksliced tomato on herb & sea salt roll

please place boxed lunch order by 5PM day prior

California Club \$11

classic triple decker - house roasted turkey, honey ham, applewood bacon, provolone, leaf lettuce, thick-sliced tomato, sundried tomato & chipotle aioli on pumpernickel swirl bread

Beef & Cheddar \$11

house roasted thin-sliced beef, apple mustard relish, horseradish cheddar, lettuce, tomato on a pretzel roll

Make it Gluten Free \$3

gluten free sourdough & fruit @

SALADS

includes fresh baked cookie

Massaged Kale Salad \$11

toasted pine nuts, parmesan, sundried tomatoes, tender quinoa, sweet potato. red wine vinaigrette

Add Chicken \$2

Blackened Chicken Caesar \$10

cajun-blackened chicken, romaine, parmesan, hand-cut croutons, creamy caesar dressing

Executive Box Upgrade \$4

upgraded sides, dessert & box

ADD ON BOX SIDES / \$2

Garden or Caesar Salad Loaded Baked Potato Salad Broccoli & Grape Pasta Salad Fresh Fruit Cup

Sonoma \$11

house roasted turkey, fresh greens, sun-dried cranberries, spiced pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

Fall Harvest Salad \$12

spinach, crumbled feta, grilled chicken, dried cherries, fresh pears, spiced pecans, cranberry vinaigrette

Power Salad \$11

tender farro, baby arugula, toasted pumpkin seeds, roasted carrots, roasted red peppers, red wine vinaigrette ® Add Chicken \$2

WRAPS

includes kettle chips & cookie

Southwest Chicken \$12

smoky grilled chicken, roasted corn salsa, sundried tomatoes, leaf lettuce, tomato, chipotle aioli

Veggie Wrap \$10

red pepper hummus, roasted sweet potato & carrots, lettuce, thicksliced tomato (**)
Add Chicken \$2

Turkey & Goat Cheese Wrap \$12

house roasted turkey, cranberry chutney, goat cheese, leaf lettuce, thick-sliced tomato

BLT Wrap \$12

jalapeño parmesan spread, crispy bacon, leaf lettuce, thick-sliced tomato

TRAYS, SIDES, DESSERT & DIPS

TRAYS / MIN 8

don't forget to order sides

Chef's Gourmet Slider Tray \$8 winter turkey, beef & cheddar, harvest chicken salad, kale pesto butternut squash on sea salt & herb rolls

Chef's Sandwich & Wrap Tray \$8 includes vegetarian options and sauce variety on the side

Simple Sandwich Tray \$7

fresh-sliced turkey, ham, roast beef, assorted deli cheese, leaf lettuce, thick-sliced tomato, whole grain bread, kaiser rolls, pumpernickel swirl. mayo, sundried tomato & chipotle aioli on the side - includes vegetarian options

The Wrap Tray \$7

mix of our signature wraps - includes vegetarian options

SOUP & SALAD / MIN 12

Fall Harvest Salad & Soup \$13

baked potato soup with scallions & bacon OR seasonal roasted vegetable tomato soup, crackers

please place tray order by 5PM day prior

please place dip & munchies order by 11AM day prior

COLD SIDES / MIN 8

Fall Vegetable Crudité \$3 Fall Harvest Salad \$3.5 Add Below to Boxed Lunch \$2

Assorted Kettle Chips \$1.5 Garden or Caesar Salad \$3 Loaded Baked Potato Salad \$3 Broccoli & Grape Pasta Salad \$3 Fresh Fruit Tray \$3

DESSERT

CLASSIC / MIN 8

Cookie & Brownie Tray \$2.5 Chef's Ass. Dessert Bars \$2.5 Rum Walnut Brownies & Pumpkin Pecan Bars \$4

SPECIALTY / MIN 15 / 24HR REQ

Scratch Banana Pudding \$3 house made recipe

S'mores Pops \$4

house made marshmallow pops, chocolate ganache, crushed graham crackers

Black Forest Pound Cake \$4

macerated maraschino cherries, chocolate pound cake, whipped cream

DIPS / MIN 12

French Onion Mousse \$3 with sea salt chips

White Bean Bruschetta \$3 with toasted country bread crostini

Hummus Trio \$4

red pepper, black bean, pesto hummus trio with toasted crostini, artisan crackers

Pimento Cheese Dip \$4 with pita chips

Spinach & Artichoke Dip \$4 with tortilla triangles

Roasted Warm Corn Dip \$4.5 with tri color tortilla chips

Buffalo Chicken Ranch Dip \$5 with tortilla chips

MUNCHIES / MIN 12

White cheddar OR Caramel popcorn \$2.5

Chipotle Salsa Fresca \$3 with tri color tortilla chips

QC Snack Mix \$4 classic sweet & salty mix

House-made Granola Bars \$4 classic nuts, dried fruit

BUFFET & HOT SIDES

ENTREES / MIN 12

includes herb & sea salt rolls w honey butter

SPLIT ENTREE \$2 / MIN 24

Buttermilk Fried Chicken \$14

boneless breaded chicken, local honey, creamy homestyle mac n' cheese, caesar salad, texas pete

Maple Dijon Pot Roast \$15

braised angus beef, root vegetables, parmesan potato wedges, fall harvest salad

Honey Roasted Chicken \$15

honey glazed pan seared chicken quarters, grilled apples & bacon, warm orzo salad, garden salad

Chili Espresso Encrusted Tender of Beef \$18

medium rare, caramelized onions & brown butter sauce, wild rice pilaf, caesar salad

Eggplant Parmesan \$14

fried eggplant, tomato sauce, parmesan, penne, massaged kale salad 🏵 Sub Chicken \$2

please place hot buffet order by 11AM day prior

Baked Potato Bar \$12

idaho potatoes with butter, sour cream, bacon, cheddar, pulled chicken OR sweet potatoes with butter, candied pecan, brown sugar cinnamon, sour cream, bacon, fall harvest salad

QC BBQ Picnic \$15 / MIN 15

creamy mac 'n cheese, kaiser rolls, crispy onion strings, creamy coleslaw, scratch-made banana pudding, house made BBQ sauce. choose pulled pork OR smoked pulled chicken quarters

Add Southern Baked Beans \$2

QC Fajita Bar \$15 / MIN 15

byo peppers, onions, lettuce, tomato, sour cream, jalapeno, cheese, flour tortillas, spanish rice, house made chipotle salsa, tortilla chips

Add Cilantro & Onion Beans \$2 Make it Vegetarian \$2 ⑦ Sub Grilled Steak \$3

Sundried Tomato Chicken \$15

grilled italian chicken, penne, sundried tomato cream sauce, fresh basil, spinach and fall harvest salad

Make it Gluten Free \$2 @

Flame Grilled Teriyaki \$15

marinated angus beef, sweet & spicy teriyaki glaze, wild rice pilaf, fall vegetable crudité

Fall Bourbon Pork Loin \$16

brown sugar marinated pork loin, bacon apple chutney, spiced sweet potatoes, sautéed balsamic green beans & cherry tomatoes

COLD SIDES / MIN 12

Garden or Caesar Salad \$3 Fall Vegetable Crudité \$3 Fall Harvest Salad \$3.5

HOT SIDES / MIN 12 / \$3.5

Homestyle Mac 'N Cheese
Parmesan Potato Wedges
Warm Orzo Salad
Wild Rice Pilaf
Southern Baked Beans
Spiced Root Vegetables
Braised Collards
Spiced Sweet Potatoes

try exciting new recipes with our Feature of the Week

QUEEN CITY CATERING COMPANY QC DIRECT FALL/WINTER MENU

HORS D'OEUVRES & SNACKS

HORS D'OEUVRES/ 24 HRS REQ

suggested serving sizes: standard 1.5 pieces pp, heavy 2 pieces pp

VEGGIE / 12PC TRAY / MIN 36 PCS

Fall Tortellini Skewer \$32

cheese filled pasta, roasted pumpkin, feta. sweet onion sauce

Cranberry Stuffed Dates \$32

tangy goat cheese, honey coated cranberries

Grape Truffle \$32

Fresh grape covered in goat cheese & rolled in spiced pecan

Sweet Potato Tots with Apple Butter \$32

Asiago Risotto Croquettes \$32

with sun-dried tomato & chipotle aioli

Rosemary Pear Tartlet \$32

pear, rosemary, balsamic reduction, cranberry compote

SEAFOOD / 12PC TRAY / MIN 36 PCS

Grilled Lexington BBQ Shrimp & Pork Belly Stack \$39

Petite Maryland Style Lump Crab Cake \$39

with chipotle aioli

Jumbo Shrimp Cocktail \$49

beer poached shrimp, cocktail sauce, served chilled

MEAT / 12PC TRAY / MIN 36 PCS

Deep South BBQ Egg Roll \$32

carolina-style pulled pork, creamy mac n' cheese, braised collards, smoky lexington sauce drizzle

Cherry Tomato BLT \$32

petite tomatoes filled with bacon parmesan spread, parsley

Petite Angus Meatballs \$32

choose san marzano tomato sauce OR cranberry BBQ

Smoked Chicken Quesadilla Pinwheel \$24

with house-made smoky chipotle salsa

Honey Roasted Chicken and Golden Beet Skewer \$32

with sweet honey glaze

Mini Short Rib Pot Pie \$32

braised short ribs, mirepoix, demi glace', golden blue cheese crumble

Mini Beef Kabobs with Chimichurri \$32

Butternut Squash & Pork Belly Skewer \$36

with maple dipping sauce

SNACKS / MIN 12 / 24 HRS REQ

Fall Vegetable Crudité \$3

grilled vegetables, house pickled vegetables, sun-dried tomato & chipotle spread

Fresh Fruit Kebabs \$4 / MIN 24 with yogurt dip

Domestic Cheese, Fruit, & Crackers \$5

with roasted fruit chutney, gourmet crackers

Charcuterie \$9

cured meats, sliced cheese, house pickled vegetables, crackers, crostini

Chili Espresso Crusted Filet of Beef Tray \$10

medium rare angus beef tenderloin, herb & sea salt rolls, pesto mayo, horseradish



Planning a full service event? We've got all the extra hands & services to make your event an effortless success

please place hors d'oeuvres & snack order by 11AM day prior

EXPRESS 2HR MENU

BREAKFAST / MIN 12

Classic Continental \$7

breakfast croissants, fresh baked pastries & muffins, honey butter, apple butter, fresh fruit tray

XPS SANDWICH / MIN 4 BOXES

includes kettle chips & cookie

Kale Pesto Butternut Squash \$12

roasted butternut squash, artichoke gorgonzola spread, leaf lettuce, thick-sliced tomato on herb & sea salt rolls

Winter Turkey \$12

house roasted turkey, bacon, apple chutney, brie, leaf lettuce, thick-sliced tomato on fresh baked croissant 🕅

Country BLT \$12

thick-cut applewood bacon, house pimento cheese, leaf lettuce, thick-sliced tomato on an herb & sea salt roll

Harvest Chicken Salad \$12

roasted chicken, cranberries, almonds, sage, grilled sliced apple, lettuce, tomato on whole grain bread

XPS DRINKS

Sweet | Unsweet Tea \$10 Lemonade \$10 Canned Soda | Bottled Water \$2 Bottled Juices \$2.5

XPS SALAD / MIN 4 BOXES

includes fresh baked cookie

Sonoma \$12

house roasted turkey, fresh greens, sun-dried cranberries, spiced pecans, gorgonzola cheese, tomato, applewood bacon, red wine vinaigrette

Fall Harvest Salad \$12

spinach, crumbled feta, grilled chicken, dried cherries, fresh pears, spiced pecans, fall fruit vinaigrette

Blackened Chicken Caesar \$12

cajun-blackened chicken, romaine, parmesan, hand-cut croutons, creamy caesar dressing

XPS WRAP / MIN 4 BOXES

includes kettle chips & cookie

Southwest Chicken \$12

smoky grilled chicken, roasted corn salsa, sundried tomatoes, leaf lettuce, tomato, chipotle aioli

Veggie Wrap \$12

red pepper hummus, roasted sweet potato & carrots, lettuce, thick-sliced tomato Add Chicken \$2 ②

XPS TRAY / MIN 8

Chef's Sandwich & Wrap \$8.5

includes vegetarian options and sauce variety on the side

XPS HOT BUFFET / MIN 12

Sundried Tomato Chicken \$15

grilled italian chicken, penne, sundried tomato cream sauce, fresh basil, spinach fall harvest salad

Make it Gluten Free \$2 @

Baked Potato Bar \$13

idaho potatoes with butter, sour cream, bacon, cheddar, pulled chicken OR sweet potatoes with butter, candied pecan, brown sugar cinnamon, sour cream, bacon, fall harvest salad

XPS SIDES / MIN12

Assorted Kettle Chips \$1.5 Add below to a boxed lunch \$2 Fall Vegetable Crudité \$3 Garden or Caesar Salad \$3 Loaded Baked Potato Salad \$3 Fall Harvest Salad \$3.5

XPS DESSERT / MIN 12

Cookie & Brownie Tray \$3

chef's assortment of gourmet enormous cookies & brownies

place express order now for delivery in two hours!