

Hot App Package

\$129 – Serves 10 (Choose 3)

🌿 Cured Salmon Potato Cakes  
 dill crème fraiche

🌿 Stuffed Mushrooms  
 spinach + artichoke + fresh herbs

🌿 Pimiento Hushpuppies  
 red pepper jelly

🌿🌿 Harissa Roasted Carrots  
 herbed greek yogurt + sumac oil

🌿 Lemon Pepper Chicken Wings  
 green goddess dressing

🌿 Duck Confit Stuffed Potatoes  
 new potatoes + parmesan

Lamb Meatballs  
 red wine brown gravy

**Sliders**

Short Rib • Fried Oyster • 🌿 Spinach Burger

Charcuterie Platter

\$129 – Serves 10

🌿 3 Local Meats + 3 Local Cheeses  
 fixins + toasted union special baguette

🌿 gluten free   🌿 vegetarian   🌿 vegan

Hot Mains

10 Order Min Per Item

Braised Beef Short Rib 🌿 \$25  
 pan jus + yukon gold potato hash + kale

NC Shrimp & Grits 🌿 \$20  
 fox farm mushrooms + mirepoix +  
 tomato broth + cheesy grits + fresh herbs

Roasted Chicken Thighs 🌿 \$20  
 mashed potatoes + green beans +  
 chicken jus

Big Veggie Roast 🌿 🌿 \$20  
 roasted spaghetti squash + fox farm  
 mushrooms + roasted peppers +  
 summer squash + roasted cauliflower +  
 black garlic vinaigrette

Shareable Platter

\$69 – Serves 10 (Choose 2)

*served with buttered toast and crudites*

Pimiento Cheese Dip 🌿 🌿  
 pepper jelly + pickles + sesame crackers

Edamame Hummus 🌿 🌿  
 candied fennel + sesame + togarashi


Lettuce Wraps 🌿 🌿  
 pickled beets + chevre + toasted almonds

Roasted Jalapeno Deviled Eggs 🌿 🌿  
 fresh herbs + crispy garlic

*Menu Subject to Change  
 tax and Service Charge not included • Minimum Order and Delivery Fee Apply*


Brunch Package


\$189 – Serves 10 (Choose 3)  
*includes home fries, bacon & seasonal fruit*

  **Chilaquiles**

corn tortillas + scrambled eggs + black beans + salsa roja + pico de gallo + queso fresco + cilantro  
*(optional add-ons: pulled pork, short rib)*

**Seasonal Quiche**

savory and vegetarian  options

 **NC Shrimp & Grits**

fox farm mushrooms + mirepoix + tomato broth + cheesy grits + fresh herbs


  **Sweet Potato Hash**

local sweet potatoes + roasted peppers + fennel + red onions + chimichurri  
*(optional add-ons: pulled pork, short rib)*

**Biscuits & Gravy**




housemade buttermilk biscuits + housemade sausage gravy

  **Market Salad**

mixed greens + pickled blueberries + watermelon radish + goat cheese + bbq sunflower seeds + wildflower honey vinaigrette *(can be made *)

 **Belgian Waffle Bread Pudding**

seasonal compote + fresh berries

 *gluten free*    *vegetarian*    *vegan*

Sandwich Platter


\$119 – Serves 10 (Mix and Match)  
*served on union special bread – wraps optional*

**Cured Salmon Baguette**

house beetroot cured salmon + horseradish yogurt + red onion + mixed greens

**Chicken Salad**

celery + onion + whole grain mustard + bibb lettuce

**Farmers' Market **

roasted mushrooms + pickled beets + roasted tomatoes + avocado + spinach + black garlic vinaigrette

**Roast Beef**

horseradish sour cream + pickled onion + baby arugula

**Apple Pork Loin**



apple chutney + kale + black garlic mayo

Salad Package

\$69 – Serves 10 (Choose 2)

**Market Salad  ** *(can be made *)

mixed greens + pickled blueberries + watermelon radish + goat cheese + bbq sunflower seeds + wildflower honey vinaigrette

**Fig & Arugula  **

dried figs + local radish + goat cheese + toasted almonds + sherry vinaigrette

**Lemon Tahini Caesar**

romaine hearts + roasted peppers + shaved manchego + harissa croutons + lemon tahini caesar dressing

*Menu Subject to Change*  
*tax and Service Charge not included • Minimum Order and Delivery Fee Apply*




# Catering Menu


Desserts, Beverages &  
Accessories


## Dessert Package

\$69 – Serves 10 (Choose 2)

 **Sticky Toffee Pudding**  
warm date cake + vanilla toffee sauce  
+ fresh whipped cream

 **Chocolate Panna Cotta**  
mixed berry jam

 **Belgian Waffle Bread Pudding**  
seasonal compote + toasted almonds

 **Seasonal Cobbler**  
local fruit + fresh whipped cream

## Beverages

a la carte pricing

**Mimosa Bar**  
sparkling brut + orange juice, \$20/btl

**Iced Tea**  
sweet or unsweet, \$10/gallon

**Spearmint Sweet Tea**  
garden mint syrup, \$25/gallon

**Benelux Drip Coffee**  
house blend, \$25/gallon

**Cold Brewed Coffee**  
house blend, \$35/gallon

## Accessories

### **Hot Food Holding Kit**




disposable chafer rack, sterno, water pan, serving utensils  
– pricing subject to order size

### **Disposable Kit**

plateware, cutlery & napkins, 50¢ per person

### **Cups & Ice**

50¢ per person

 *gluten free*    *vegetarian*    *vegan*

*Menu Subject to Change  
tax and Service Charge not included • Minimum Order and Delivery Fee Apply*

301 Glenwood Avenue, Suite 100 Raleigh, NC 27603  
Phone 919.828.0018 • [www.plateskitchen.com](http://www.plateskitchen.com)