LUNCHEON PACKAGES FOR UNIVERSITY CLASSROOM RETREATS

2001 Campus Drive, Durham NC
919 684 6032
aidan.peters@duke.edu
www.nasher.duke.edu/caffe
THANK YOU FOR YOUR CONSIDERATION .................................................. 3

HEADCOUNT GUARANTEES ........................................................................... 4

FORMS OF PAYMENT ...................................................................................... 5

MORNING PACKAGES .................................................................................... 6

LUNCH PACKAGES ........................................................................................ 7

SANDWICH LUNCH BUFFET ........................................................................... 8

BOXED LUNCH WITH SANDWICHES ............................................................ 9

BOXED LUNCH WITH ENTREE SALAD .......................................................... 10

ADDITIONAL PACKAGES / ADD ONS .......................................................... 11
Thank you for your interest in the Nasher Museum Cafe for your catered event. Please review this portfolio before contacting the Nasher Museum Cafe General Manager as it will aid in streamlining your needs and expediting the planning process.

If planning an event larger than 30 guests, please refer to the “Reception Packages” portfolio for your catering needs and menu options as our private space is only utilized during public hours and has a room capacity of 30 guests.

Also, keep in mind that the date, timing, and event space for your reception must be approved by the Special Events Coordinator before confirming your catering needs through the cafe. Room rentals and catering charges are separate invoices and will be provided to you by both the Nasher Special Events Department as well as the Nasher Museum Cafe.

Again, thank you for your interest, and we look forward to working with you to make a truly memorable and special event!

Aidan Peters
General Manager
aidan.peters@duke.edu
nasher.duke.edu/cafe
919.684.6032

Special Events Coordinator
nasherevents@duke.edu
919.684.3321
Once a space is reserved and a contract is signed with the Coordinator, please provide your catering specifics (headcount, timing, menu preferences, etc) so that we can write up a comprehensive estimate to include all costs (catering labor, rentals, etc). A guaranteed headcount for your group will be due one week prior to your reservation. This count can be increased as late as two days before arrival based upon space availability, however it cannot be reduced. If we are unable to reach you for a guaranteed headcount, your original count will be used for food preparation and final billing. For any catering needs scheduled before 10am, there will be a minimum headcount restriction to ten people.
A single invoice will be generated for the group, with the contact person being responsible for payment. Payment by cash or check may be made on the day of the event. However, due to PCI compliance, we are unable to accept credit card information. The authorized process for credit card payment is to contact Duke Event Management who will then securely process the payment and send forward the finalized invoice.

If you are a Duke affiliated group, fund codes will be accepted as a form of payment and are processed the Tuesday following your event, through Kimberly Wallace in Duke Event Management.

Duke Event Management
Kimberly Wallace
919.660.1773
NASHER MUSEUM CAFE

MORNING PACKAGES

Includes regular and decaffeinated coffee, hot tea selections, orange juice, and bottled waters

LIGHT BREAKFAST REFRESHMENTS

$14 per guest
- Assorted Breakfast Pastries
- Granola Bars
- Almond Biscotti

CONTINENTAL BREAKFAST

$20 per person
- Miniature Quiche Tartlets
- Assortment of Granola Bars
- Assortment of Breakfast Pastries
- Whole Fruits
- Almond Biscotti

SPANISH TORTILLA (OMELETTE) AND FRUIT

$22 per person
- Chef’s selection of freshly baked tortilla: one meat and one vegetarian option
- Fresh Cut Fruit Salad
- Assortment of Granola Bars
- Almond Biscotti
The following pages provide you with our lunch packages, both sandwiches and salads, buffet style and boxed.

All lunch options include cold beverage service with water, iced tea, and assorted soft drinks. Coffee and/or hot tea service is available upon request.

There is the option of having your guests pre-order their boxed lunches from our offerings, but you must send forward a list of names and preferences so the boxes can be appropriately labeled. Otherwise, the variety will be decided based off of the headcount.

Each includes an assortment of chocolate chip and oatmeal cranberry cookies.
SANDWICH LUNCH BUFFET

$18 per person
All sandwiches are cut in half and plated to offer your guests variety. Choose from these sandwich options and an appropriate amount will be offered based on the headcount for the luncheon.

VEGAN PORTABELLA
portobella caps, balsamic onions, roasted poblano chiles, avocado chimichurri, spinach, panini pressed ciabatta

SOUTHERN HARVEST
roasted NC eggplant, sweet corn, butter bean tapenade, artichoke hearts, sautéed red onions, basil, smoked gouda, panini pressed

RED, WHITE & GREEN
fresh water mozzarella, marinated tomato, balsamic reductino, basil leaves, spinach, pesto aioli, rustic torta roll

TURKEY SMOKED GOUDA
sliced turkey breast, caramelized onions, poached pear, arugula, cucumbers, stone ground mustard aioli, smoked gouda, panini pressed

FRIED GREEN TOMATO
fried local green tomatoes, candied bacon, avocado, arugula, burrata, chipotle aioli, lightly grilled ciabatta

SOUTHWESTERN
cajun chicken breast, applewood bacon, jalapenos, roasted red peppers, roasted onions, hook cheddar, chipotle aioli, lightly toasted sourdough

Add Grilled Chicken OR Turkey Breast OR Applewood Bacon to any Sandwich

Choose two of the side options below to be offered in addition to the sandwich platters:
Quinoa Salad, Potato Salad, Pesto Orzo, Mixed Green Salad, Kettle Chips

Includes chocolate chunk and oatmeal cranberry cookies

Gluten free options available, just ask!
BOXED LUNCH WITH SANDWICHES

$18 per person (eco-friendly disposables used with this package)
Guests have option to order beforehand and we will label the boxes with the appropriate names
BOXED LUNCH WITH ENTREE SALAD

$17 per person, OR
$19 per person with chicken
Bread service offered on the side with EVOO and butter

MEDICI
red beets, orange quarters, dried cranberries, pepitas, burrata, chopped brussel sprouts & kale, lemon champagne vinaigrette

KALE CAESAR
blanched haricot verts, focaccia croutons, kalamata olives, anchovies, stemmed chopped kale, grana padano, creamy caesar dressing

FALL CABBAGE
cubed tofu, quinoa, edamame, roasted corn, julienned carrots, cucumber, bell peppers, cilantro, red & napa cabbage, ginger miso vinaigrette

WARM MUSHROOM
roasted wild mushrooms, quinoa, fried leeks, marsala shallots, toasted cashews, breaded chevre, purple baby kale, sherry agave vinaigrette
ADDITIONAL PACKAGES / ADD ONS

AFTERNOON BREAKS
IDEAL FOR DAY LONG RETREATS

Customizable depending on guest preferences, so please speak with Cafe Manager regarding your needs

Example Offers:
Whole Fruits, Granola Bars, Assorted Sweets, Savory Bites, Cheese Plates, Mixed Nuts, etc.

BEVERAGE SERVICE ONLY
UP TO 4 HOURS, EXTENDED TIMING INCREASES COST

$8 per person
Coffee, Hot Tea, Iced Tea Selections, Bottled Sodas, and Flat and Sparkling Water