

The Picnic Basket and Maslow Event Design



2501 University Drive Durham, NC 27707
P: 919.490.5796 F: 919.321.6265
www.thepicnicbasket.net

About Us



The Picnic Basket and Maslow Event Design were born out of pure necessity; a company that could cater to the individual. Built around a group of the Triangle's leading catering and event planning professionals, the two sister companies have set the bar for events in the Triangle area.

As the Triangle's largest Caterer for four years running (Triangle Business Journal), this team has the tools and experience to create the event you have been craving. Whether it is a casual affair or a celebration of the ages, let The Picnic Basket and Maslow Event Design guide you through the steps of creating an event anyone would be proud of.

The attached menus are mere indications of the work we do. We ask that you sit down and review our offerings as a jumping board for the event you have been planning. The possibilities are only limited by your imagination.

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Breakfast Tables

BREAKFAST A LA CARTE

Breakfast Croissant and Pastry Tray

Fresh assortment of croissants, danishes and morning pastries

\$2.99pp

Bagel and Muffin Tray

Fresh assortment of Muffins and Bagels with Cream Cheese

\$2.99pp

Morning Tray

May include the following: Coffee Cakes, Crumb Cakes, Cinnamon Rolls, and Scones

\$3.59pp

Cream Cheese Tray

Three varieties of Cream Cheese surrounded by an assortment of Mini Bagels and fresh seasonal fruit.

\$3.99pp

Fresh Fruit Tray

A refreshing tray of seasonal fruits including fresh pineapple, cantaloupe, honeydew, strawberries and red seedless grapes.

\$4.29pp

Build Your Own Parfait Bar

Vanilla Yogurt, Granola and Fresh Seasonal Berries in a three tiered display.

\$7.99pp

Coffee and Hot Tea Service

\$2.00pp

Juices

Apple, Orange, Grape and Cranberry

\$1.79pp

BREAKFAST TABLES

Continental

Fresh Buttered Croissants, Pastries, Scones and Cinnamon Buns. Includes Fresh Cut Seasonal Fruit.

Served with your choice of Juice and Fresh Brewed Coffee or Tea.

\$9.99pp

Yankee Flair

Fresh Baked Plain, Everything, and Cinnamon Raisin Bagels Served with Nova Scotia Lox and Assorted Cream Cheeses.

Served with Seasonal Berries, your choice of Juice and Fresh Brewed Coffee or Tea.

\$10.99pp

HOT BREAKFAST TABLES

Southern Comfort

Black Peppered Bacon, Scrambled Eggs, Linked Sausage and your Choice of Grits.

Served with your choice of Juice and Fresh Brewed Coffee or Tea.

\$10.99pp

Breakfast Feast

Buttermilk Pancakes, Apple-wood Smoked Bacon, Scrambled Eggs, French Toast Sticks, Sausage Patties and Links. Served with your choice of Juice and Fresh Brewed Coffee or Tea.

\$12.99pp

Quick Brunch

Sugar Cane Ham, Mini Quiches, French Toast and Bagels and Cream Cheese.

Served with your choice of Juice and Fresh Brewed Coffee or Tea.

\$10.99pp

Sandwich Buffets, Boxed Lunches, Sides & Soups

BOXED LUNCHES

Your Choice of:

Any Sandwich (See Descriptions Next Page)

Add .30 for Wraps

Any Side Dish (See Below)

Fresh Baked Cookie (Baker's Choice)

\$7.99 pp

Add Ons:

Canned Pepsi Products or Bottled Waters **\$.99 ea**

Picnic Stick (Six inch Skewer of Fresh Fruit) **\$1.59ea**

Boar's Head Pickle Spear **\$.59ea**

Fresh Baked Dessert Bar In Place of Cookie **\$.99ea**

Bread Boule with Soup of the Day **\$2.29ea**

SANDWICH BUFFETS

Basket Sandwich and/or Wrap Tray

An Assortment of our Fresh Basket Sandwiches and Basket Wraps (Add .30 for Wraps).

\$6.29pp

Picnic Basket Sandwich Buffet

Everything you need for a complete meal.

Choose any four basket sandwiches or wraps (add.30 for wraps), choice of any two delectable side dishes, Sweet and Unsweetened Iced Tea, Dessert Bars and Cookies.

We even bring the Ice!

\$10.99pp

Soup and Sandwich Picnic

Includes one of our Basket Sandwiches, a Kettle of Piping Hot Soup, Fresh Baked Cookies, Sweet and Unsweet Tea. Add Fresh Baked Bread Boules for **\$1.99pp**

\$10.99pp

Picnic Feast Meat and Cheese Display

Boar's Head Meats and Cheeses, Assorted Baked Breads, Assorted Veggies, Condiments, Fresh Baked Cookie Trays and Sweet and Unsweet Tea.

\$10.99pp

SIDES

Baked Potato Salad, Deli Potato Salad, Cole Slaw, Marinated Cucumber Salad, Fresh Fruit Salad, Broccoli Salad, Pasta Salad and Macaroni Salad, Three Bean Salad, Bow Tie Pesto Pasta Salad, BBQ or Plain Kettle Potato Chips

Bowl to Serve 10-12.....\$18.99

Bowl of Kettle Chips.....\$10.00

SOUPS KETTLES \$39.99 (Serves 20)

Tomato Basil, Chicken Chili, Chicken Noodle, Potato and Bacon Chowder, Chicken Enchilada, Chicken with Rice, Minestrone, Spicy Black Bean, Chicken Gumbo, Cream of Broccoli, Italian Wedding, Clam Chowder, Beef and Barley, Garden Vegetable, Homemade Gazpacho and Lobster Bisque (add \$1.29pp)

Sandwiches, Wraps & Salads

SANDWICHES

Turkey Sunflower

Oven Roasted Turkey, Muenster Cheese, Lettuce and Tomato on Sunflower Seed bread

Roast Beef with Horseradish

Roast Beef, Cheddar, Lettuce, Tomato, Red Onion and Horseradish on Croissant

Classic Ham and Cheese

Honey Maple Ham, American, Lettuce, Tomato, Mustard on Wheat Bread

Chicken Salad

Homemade Chicken Salad, Lettuce, and Tomato on Honey Wheat Bread

Toasted Veggie Focaccia

Toasted Focaccia with Cream Cheese, Sun-dried Tomatoes, Red Onion, Green Peppers, Spinach and our Balsamic Vinaigrette

Blazing Buffalo Chicken

Grilled Chicken Strips, Creamy Hot Wing Sauce, Shredded Carrots and Celery, and Blue Cheese Crumbles on Texas Toast

Turkey Cucumber Ranch

Turkey, Swiss, Cucumber Slices, and Ranch Dressing on Croissant

Tuna on Rye

Tuna Salad, Lettuce and Tomato on Toasted Rye Bread

Spinach Artichoke Chicken

Grilled Chicken Breast topped with Spinach Artichoke Dip and Roasted Red Peppers On a Fresh Ciabatta Roll

Rustic Roast Beef

Thinly Sliced Boar's Head Roast Beef, Vermont Yellow Cheddar, Mesculin Spring Mix, Garden Tomatoes, and Creamy Horseradish Sauce on a Fresh Ciabatta Roll

Chicken Pesto

White Meat Diced Chicken on Fresh Sourdough, Covered with Fresh Balsamic Marinated Spring Mix, Garden Tomatoes, Sliced Red Onion and Topped

BAT

Bacon, Avocado, Tomato and Fresh Spinach on Toasted Honey Wheat Bread

WRAPS

Jalapeno Turkey Wrap (Cheddar Wrap)

Turkey, Pepper Jack, Jalapenos, Lettuce, Tomato, Red Onion, and Honey Mustard

Veggie Wrap (Spinach Wrap)

Spinach, Red Onion, Tomato, Cucumber, Provolone, Avocado and Parmesan Ranch Dressing

Turkey Wrap (Flour Wrap)

Turkey, Provolone, Lettuce, Tomato and Parmesan Ranch

Club Wrap

Roast Beef, Turkey, Muenster, Bacon, Lettuce, Tomato, Pesto Mayonnaise

Grilled Chicken Fajita Wrap

Sliced Grilled Chicken, Cheddar, Grilled Onions and Peppers, Lettuce, Tomato, and a side of Fresh Salsa

Grilled Chicken Caesar Wrap

Grilled Chicken Breast Covered with Fresh Romaine Lettuce, Tomatoes, and Creamy Caesar Dressing

SALAD PLATTERS (Minimum of 10)

Boxed Lunch Salads– No Minimum

Garden Salad \$3.99 pp/ As Boxed Lunch \$8.99

Fresh Mesculin Greens, Cherry Tomatoes, Sliced Cucumbers, Red Onions, Green Peppers, Black Olives and Garlic Croutons

Caesar Salad \$4.99 pp/ As Boxed Lunch \$8.99

Romaine Lettuce, Sliced Mushrooms, Red Onion, Shaved Parmesan and our Fresh Caesar Dressing.

Add blackened or grilled chicken for an additional \$1.00 pp

Cobb Salad \$4.99 pp/ As Boxed Lunch \$9.99

Fresh Romaine, Boiled Egg Crumbles, Bacon, Turkey, Cherry Tomatoes, Avocado and Bleu Cheese Crumbles

Chef Salad \$4.99 pp/ As Boxed Lunch \$9.99

Fresh Greens, Tomatoes, Cucumbers, Red Onions, Black Olives, Croutons, Ham, Turkey and Cheddar Cheese

Greek Salad \$4.99pp/ As Boxed Lunch \$9.99

Fresh Greens, Cucumbers, Red Onions, Tomatoes, Kalamata Olives, Pepperoncini and Greek Feta Dressing

Salmon Berry Salad \$5.99 pp/ As Boxed Lunch \$10.99

Grilled Salmon over Mixed Greens, Fresh Seasonal Berries, Red Onions, Pecans, Goat Cheese and a Berry Vinaigrette

Bar Snacks and Heavy Hors d'Oeuvres

BAR SNACKS

Bowls to Serve 10-12

Assorted Mixed Nuts or Trail Mix **\$18.99**

Herbed Cheese Straws **\$18.99**

Fresh Roasted "Dixie" Peanuts **\$14.99**

HORS D'OEUVRES

Assorted Meatballs

Bite Sized Meatballs in Your Choice of Sauce. Marinara,
Swedish and Southwest BBQ Sauces are available

\$2.99pp

Fruit, Cheese and Cracker Display

Assorted Fresh Fruits and Seasonal Berries accompanied by Domestic and Imported
Cheeses with an Assortment of Gourmet Crackers

\$3.99pp

Meat and Veggie Spirals

Boar's Head Meats and Cheeses, Mix and Match Roast Beef and Cheddar, Turkey and Swiss,
Turkey and Pepperjack.

\$2.99pp

Spinach Artichoke Dip with French Bread

Homemade Spinach and Artichoke Dip served with Fresh Baked French Bread Slices

\$ 3.99pp

Crab Stuffed Mushrooms or Cherry Tomatoes

Choose Mushrooms or Cherry Tomatoes stuffed with our Delicious Crab Dip

\$3.99pp

Seasonal Vegetable Display

Fresh Baby Carrots, Celery Hearts, Asparagus, Cucumber Slices, Tri Color Peppers, Cherry Tomatoes and Broccoli
Served with Homemade Ranch and Sundried Tomato Vinaigrette Dipping Sauces

\$3.59pp

Yakitori Chicken Skewers

Tender White Meat Chicken Marinated in our Homemade Secret Sauce

\$3.99pp

Assorted Buffalo Wings with Dipping Sauce

Honey BBQ, Teriyaki Lime, Hot or Mild. Served With Celery Sticks, Carrot Sticks
Ranch or Bleu Cheese Dressing

\$3.59pp

Kalamata Olive, Roasted Red Pepper , or Garlic Hummus Platter

Served with Toasted Pita Wedges, Pretzel Sticks and Tri-Colored Bell Pepper Strips

\$3.99pp

Chocolate Covered Strawberries

A Platter of the Freshest Strawberries dipped in Homemade Chocolate Ganache

\$2.99pp

***Ask About our "Finger Food Fiesta" Packages to Mix and Match these items!**

Buffet Tables

THEMED BUFFET TABLES

Down Home BBQ

Carolina Pulled Pork, Kaiser Rolls, Cole Slaw, Baked Beans, Baked Potato Salad, and Banana Pudding or Peach Cobbler.
Served with Sweet and Unsweetened Tea.

\$14.95pp

Southern Picnic

Hamburgers, Hot Dogs, Bratwurst, Jack Daniels Baked Beans, Chili, Tater Salad, Corn on the Cobb, Buns, Rolls with Butter, Condiments and Fresh Baked Cookies and Dessert Bars. Comes with Tea and Lemonade.

\$14.95pp

Mexican Fiesta

100 percent Latin Flavor. Build Your Own Fajita and Taco Bar with all the fixings including Seasoned Chicken and Beef.
Served with Alcohol Free Margaritas.

\$14.95pp

Vegetarian Delight

Choose from Three Cheese Ravioli or Stuffed Shells, Fresh Garden Salad with Assorted Dressings, Hot Buttered Rolls, Fresh Baked Cookies and Sweet and Unsweet Tea

\$13.95pp

Hawaiian Delight

Choose from Guava BBQ Chicken or Pulled Pork BBQ. Grilled Vegetables, Basil Roasted Potatoes and Pineapple Upside Down Cake .

Served with Sweet and Unsweetened Tea or Picnic Punch.

\$14.95 pp

Elegant Affair

Impress everyone with this feast. Begins with a Warm Mushroom and Feta Salad, Choose a Holiday Ham or Oven Roasted or Cajun Seasoned Turkey. Includes Garlic Mashed Potatoes with Horseradish and Homestyle Green Beans with Almonds. Dessert is a Banana Maple Tart and a Pecan Pie. Hot Apple Cider, Tea and Pomegranate Punch will also be included. **\$22.95pp**

Tablecloth Picnic Buffet

Fresh Garden Salad, Homemade Chicken Salad, Tuna Salad, Fruit Salad, Italian Pasta Salad, Choice of Two Dressings, Hot Buttered Rolls, Fresh Baked Cookies, Sweet and Unsweet Tea.

\$13.95pp

EVENT DÉCOR

We Can Provide

Linens of Any Color and Size, Full Place Settings, Chocolate Fountains, Floral Displays and Theme Décor.

Service

Our Seasoned Staff can Service your Event with Passed Appetizers, Plated Dinners or Full Scale Bartending Service.
See Last Page for More Details.

Lunch and Dinner Buffets

(For Dinner Buffets add \$1.00pp)



Picnic Standard

Choice of One Entrée and One Side Dish. Served with a Fresh Garden Salad, Two Choices of Dressings, Fresh Baked Dinner Rolls with Butter, Sweet and Unsweetened Iced Tea with Lemon and Assorted Cookies and Dessert Bars.

\$13.95pp

Picnic Executive

Choice of One Entrée and Any Two Sides Dishes. Served with a Fresh Garden Salad, Two Choices of Dressings, Fresh Baked Dinner Rolls with Butter, Sweet and Unsweetened Iced Tea with Lemon and Assorted Cookies and Dessert Bars. (may sub two sides for one soup or specialty salad).

\$15.95pp

Picnic Platinum

Choice of Any Two Entrées and Any Two Sides Dishes. Served with a Fresh Garden Salad, Two Choices of Dressings, Fresh Baked Dinner Rolls with Butter, Sweet and Unsweetened Iced Tea with Lemon and Any Two Dessert Choices. (may sub two sides for one soup or specialty salad).

\$18.95pp

Entrees

Honey Baked Ham
Chicken Florentine
Chicken Parmesan
Maple Roasted Turkey with Sage Butter
Chicken Cacciatore
Chicken Marsala
Lemon Skillet Chicken with Rosemary
Tuscan Pork Tenderloin with Fennel and Rosemary
Hickory Smoked Pork Chops
Blackened Chicken Penne
Beef Bourgenade
Carved Prime Rib
*Eggplant Parmesan
*Veggie or Beef Lasagna
Lemon Pepper Salmon
Whole Oven Roasted Turkey (add 1.29 pp)

Sides

Baked Potato Salad (most popular)	Garlic Mashed Potatoes	Tomato, Mozzarella Salad
Broccoli Salad	Corn on the Cobb	Dixie Cole Slaw
Fresh Fruit	Italian Pasta Salad	Three Bean Salad
Cilantro Seasoned Corn	Collard Greens	Honey Glazed Carrots
Green Bean w/ Almonds	Lima Beans	Black-Eyed Peas
Sugar Snap Peas	Country Stuffing	Vegetable Medley
Squash Casserole	Macaroni Salad	Brussel Sprouts with Pancetta
Green Bean Casserole	Rice Pilaf	Grilled Squash and Zucchini
Baked Mac and Cheese	Sweet Potato Casserole	Herbed Butter Parsnips
Basil Roasted Potatoes	Marinated Butter Squash	Fruit Ambrosia

Sweet Treats

Freshly Baked Cookies

Chocolate Chip
Oatmeal Raisin
Peanut Butter

\$1.99pp

Dessert Bars

Caramel Apple Pie
Oreo Cookie
Chocolate Chip Pecan
Lemon with Mixed Berries
Chocolate Chunk Brownie

\$2.99pp

Dessert Bar and Cookie Tray

Combine your favorite cookies and dessert bars for a spectacular treat!

\$2.89pp

Chef's Choice Dessert Tray

A wonderful assortment of our specialties of the day. Let our baker pick and choose his favorites from our cookies, cakes, dessert bars and individual pastries.

\$3.99pp

Cupcakes by The Dozen

Chocolate Ganache
Lemon Meringue
Peanut Butter Cup
Red Velvet
Sweet Potato
Vanilla Bean
Vanilla with Raspberry Filling

\$25 per dozen

Premium Cakes

Red Velvet, Gourmet Carrot Cake, Key Lime Pie, Assorted Coffee Cakes, Tiramisu, Chocolate Layer Cake, Lemon Mist Cake and Caramel Apple Pie

Cheesecakes

New York Style, Strawberry Swirl, Turtle Cheesecake

*48 Hour Minimum Notice on Specialty Desserts

***Ask About Our New Five Course Plated Dinners and Brunch Buffets**

Catering Policies



The Picnic Basket and Maslow Event Design are there for you all of the way. Let us assist you with everything from the venue and date selection to the last bite your guests will eat. Regardless of the event you have in store, know that we have the tools to create the event you are envisioning.

Service

Unless otherwise specified, all of our meals are served on black disposable plates, with red double ply napkins and Reflections silverware. We recommend this set up when hosting a corporate lunch or dinner where there is no service needed. Delivery for a non-service set-up is just \$20, and professional set-up all of the items is free. After hours delivery charge is \$30.00. For events with more than 100 guests there is a \$50 delivery charge. Rental Items may incur an additional delivery charge.

When an event needs to become more upscale, please let us assist you with selecting the appropriate rentals from our rental vendors. From plates, silverware, glassware, linens and tables, we have the resources to create the event your clients demand. Should you need service for your event, The Picnic Basket and Maslow Event Design has an esteemed group of catering servers and bartenders who can provide excellent service for your event, including elaborate set ups and clean up service. Service is \$25.00 per hour per server, and Bartenders are \$30.00 per hour per bartender.

Guarantees and Cancellations

The final guest count is required within 2 business days of the event. You may increase the guest count up to 24 hours prior to the event. Cancellations must be made within 2 business days prior to the event. Cancellations made after this time will incur a charge for 100% of the final bill amount. This includes all weather related cancellations.

Billing

All events are to be paid in full on the day of the event and will include a 6.75% NC sales tax. Other arrangements must be worked out when event booking takes place. Menu tastings are available for \$25 per person, which is deducted from your bill at the time of booking.

For more information, please contact us at:

Phone: (919)490-5796 **Fax:** (919)321-6265 or **Email:** erik@thepicnicbasket.net

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