

658
Catering



Weddings & Social Events

THE 658 CENTER

Our Mission

The mission of The 658 Center is to provide an integrated path for holistic life change through the love of Christ to the refugee and international population of Charlotte .

Our Method

All proceeds from event rentals directly fund ministry projects at Project 658. Choosing The 658 Center for your event means you are choosing to change lives.

Each meal purchased sponsors a meal at The 658 Center as part of our 1 to 1 outreach-feeding program. That allows a person to sit in our center, enjoy a healthy meal, find a friend and find Hope.

Proceeds also provide for 658 Culinary School students to learn advanced job skills leading them towards greater life sustainability.





your
RENTAL

VENUE & CATERING ELEMENTS

Catering

Flatware

Stemware

Porcelain white china

Linen napkin in white or black

Additional colors priced upon request

Venue

Seating at 60" round tables; 40 tables, 8 guests each

Assortment of wooden tables

Additional wooden tables priced upon request

Wood folding chairs with padded seat; 300

White table linen

Wooden Bars; 2 total

Cocktail tables; 5 total

Cake table; 36" round glass

Staff

One Banquet Manager to oversee your event

Waitstaff uniformed in black attire

Service fee calculated based on the needs of the event

Culinary staff uniformed in white chef attire

Labor for set up and tear down of Project 658 rental equipment

Culinary Equipment

All necessary culinary equipment to prepare your meal

Additional costs may be incurred for events with more than 150 guests and custom menu creations



PRICING *and* PACKAGES

BUFFET

*Priced per person**

\$40 2 Hors D'oeuvres
1 Salad
1 Entree
2 Sides

\$45 2 Hors D'oeuvres
1 Salad
2 Entrees
3 Sides

\$55 3 Hors D'oeuvres
1 Salads
2 Entrees
3 Sides
1 Dessert

SEATED

*Priced per person**

\$45 2 Hors D'oeuvres
1 Salad
1 Entree
2 Sides

\$50 2 Hors D'oeuvres
1 Salad
Choice of 2 Entrees
2 Sides

\$55 3 Hors D'oeuvres
Choice of 2 Salads
Choice of 2 Entrees
2 Sides

**Service fee not included in per person price*



The
MENU

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Gonzalez
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Peas, Egg Yolk
Wine Pair
Description: Calata
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DISPLAYED HORS D'OEUVRES

CANAPES

Cheese Puff Gougers - stuffed with a 3 cheese & herb mix

Herbed Potato Toast - sourdough topped with a cheesy, creamy herbed mashed potato

Pretzel Knots - housed baked pretzel bites served with honey mustard

Avocado Shrimp Toast - mashed avocado, poached cajun shrimped & cilantro over sourdough

Smoked Salmon Cracker - Whole wheat crackers, cream cheese, capers, onion, and smoked salmon

Biscuit & Cheese - golden cheddar cheese biscuit topped with tomato jam

Mushroom Pate - mushroom pate spread over pumpernickel bread squares

Pimento Cheese Stack - pimento cheese in between puff pastry

CROQUETTES

Ham and Herbed Cheese - paired with lemon aioli

Shredded Adobo Chicken - paired with mustard BBQ

Mushroom, Feta and Spinach

Black Bean Fritter - paired with cilantro crema

Salt Cod - paired with aioli

Pimento Cheese - paired with tomato jam

CRUDITES

Raw and grilled seasonal vegetables with crackers and choice of 2 assorted dips (ranch, hummus, pesto, or smashed avocado)





PASSED HORS D'OEUVRES

KEBOBS

Chimichurri Steak - grilled beef filet with chimichurri sauce

Bulgogi Beef - grilled beef filet marinated in Korean-style sauce

Minced Beef - meatballs in cola barbecue sauce

Chicken Tandoori Kebab - marinated in yogurt and Indian spices

Thai Chicken - tossed soy sauce and sesame oil

BRUSCHETTA

Goat cheese and Beet - creamy goat cheese charred beets, dill

Short Rib - sweet potato butter, braised short rib, blue cheese, crispy onion

Steak - black bean puree, chimichurri steak, crema

Hummus - chickpea hummus, tomato & cucumber salad, mint

Jamon - Spanish ham, manchego cheese, chestnut, honey

Feta and Carrot - whipped feta, roasted carrots, honey, basil

PINTXOS

Small bites served on a skewer

Tortilla Española - potato and onion omelet and paprika aioli

Pickled BBQ Shrimp - marinated olive, grape tomato, bread

Charred Octopus - avocado, cucumber, lime, tomatillo dressing

Fried Calamari - parsley and lemon aioli

Patatas Bravas - fried new potatoes, Spanish paprika sauce

Baked Oysters - bechamel, breadcrumbs, bacon

OPTIONAL HORS D'OEUVRES

DISPLAYED

Charcuterie \$7 PP Supplemental

A selection of quality thinly slice salamis with accompaniments
(whole grain mustard, pickles, bread, pate, crackers)

Cheese Board \$5 PP Supplemental

A selection of quality cheeses with crackers, honey, & bread
(stilton - blue cheese, smoked gouda, manchego, sharp cheddar, goat cheese)

PASSED

\$4 PP Supplemental

Chorizo Stuffed Dates - wrapped in bacon

Tuna Ceviche - marinated seafood in coconut milk in a plaintain chip cup

Cucumber Yogurt - dill, lavash cracker, pink peppercorns

Poke Cup - shrimp, sushi rice, avocado, cilantro, masago, seaweed salad



BUFFET DINNER

SALADS

Garden - mixed greens, tomato, cucumber, radish, house made dressing

Beet - seasonal bitter greens, pecans and goat cheese, honey dijon dressing

Carrot - baby salad leaves, roasted carrots, pumpkin seeds, cucumber, yogurt dressing

Baby Kale - sour cherries, orange, sunflower seeds, creamy apple cider vinaigrette

Wedge - baby iceberg lettuce, tomato, bacon, blue cheese dressing

ENTREES

Pork Tenderloin - tamari & ginger glaze, micro cilantro

Chicken Breast - airline chicken breast with herbs, chardonnay butter sauce

Atlantic Cod - 5oz. Filet, citrus beurre blanc, sorrel

Cauliflower Gnocchi - cream sauce and herb oil, parmesan crisp, poached leek

Beef Tenderloin -cooked pink, seared, topped with brushed garlic butter, & demi-glace

SIDES

Starches

Fingerling potatoes with herbs

Creamy mashed potatoes

Sweet potato puree

Creamy farro

Herbed rice pilaf

Vegetables

Wilted spinach

Button mushroom fricassee

Glazed root vegetables

Roasted green beans with almonds

Cauliflower barigoule

**Vegetarian options available upon request*



SEATED DINNER

SALADS

Garden - mixed greens, tomato, cucumber, radish, house made dressing

Beet - seasonal bitter greens, pecans and goat cheese, honey dijon dressing

Carrot - baby salad leaves, roasted carrots, pumpkin seeds, cucumber, yogurt dressing

Baby Kale - sour cherries, orange, sunflower seeds, creamy apple cider vinaigrette

Wedge - baby iceberg lettuce, tomato, bacon, blue cheese dressing

ENTREES

Chicken Breast - airline chicken breast with herbs

Duck Confit - cured duck leg in citrus, slow poached & baked

Pork Loin - brined pork loin, rubbed with dijon & rolled in herbs

Porchetta - traditional crispy skin-on belly, stuffed loin with zesty herbs

Salmon - 5oz. filet, citrus beurre blanc, sorrel

Catfish Roulade - stuffed with mousse line, rolled in bread crumbs & fried

Beef Tenderloin - cooked to medium, seared, brushed with garlic butter & demi-glace

Short Rib - boneless short beef-rib, served in milk stout beer, cipollini & carrots

SIDES

Smashed herbed potatoes & cauliflower barigoule

Creamy mashed potatoes & glazed root vegetables

Roasted sweet potato & braised greens with sorghum & cornbread garnish

Coconut rice pilaf & Thai cucumber relish

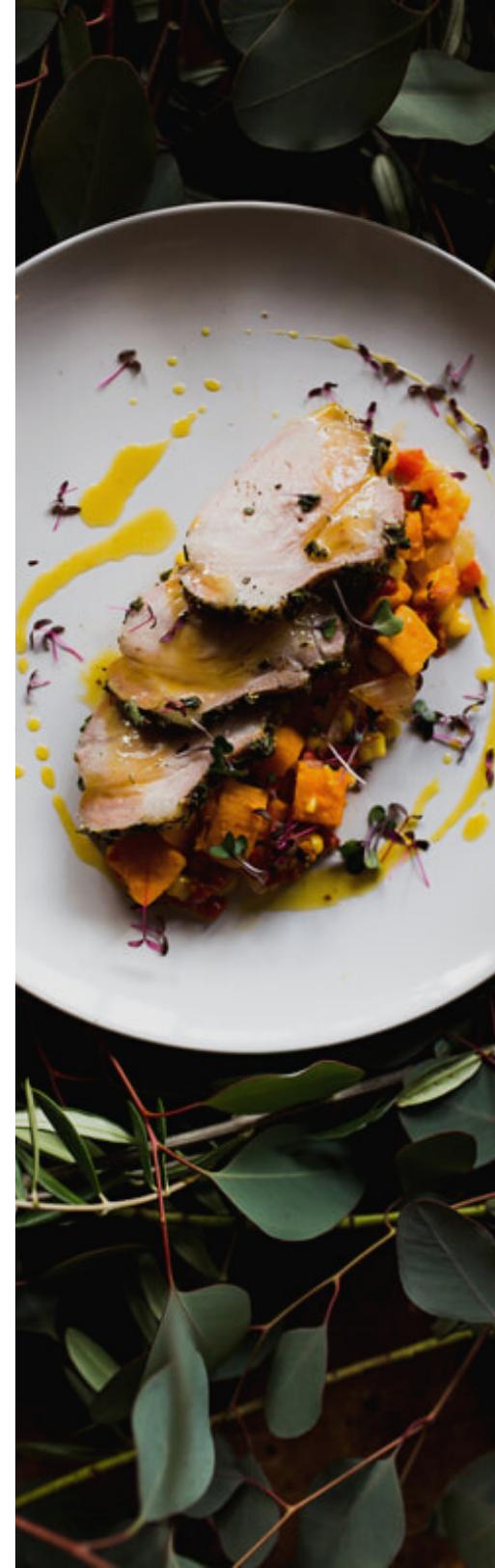
Potato scallops & wilted spinach

Mixed color quinoa & avocado salad

Creamy faro salad & roasted peppers

Silky cornbread & Vidalia onion jam

**Vegetarian options available upon request*



DESSERT

Chocolate Delice

Chocolate mousse on a moist cake, macerated seasonal fruit, chantilly cream, maple & pecan tuile

Lemon Tart Pie

Bruleed lemon tart & torched meringue

Bavarian Maple Cake

A not-too-sweet maple cake with crunchy praline crumble

Tres Leches Angel Cake

Soaked angel food cake with lavender fruit jam

Sweet Corn Flan

Soft corn custard in caramel with sweet agave cream





LATE NIGHT BITES

SLIDER BAR

**\$4 PP Supplemental
Choose 3:**

- Cheeseburger
- Vegetable Burger
- BBQ Chicken
- Fried Chicken with pickles & honey
- Brisket
- Braised Lamb

DONUT WALL

\$3 PP Supplemental
A selection of Krispy Kreme donuts, beautifully displayed for guests to enjoy

NACHO STATION

\$5 PP Supplemental
House Made Tortilla Chips
Cheese
Ground Beef
Jalapenos
Sour Cream
Tomatoes

POPCORN BUFFET

**\$4 PP Supplemental
Choose 4:**
Kettle
Cheddar
BBQ
Dark Chocolate
Rosemary & Sea Salt
Caramel - **\$6** -

THIRD COUR
FIRST COUR
Gonzalez, Project 6558
(Columbia)
feet with a yuca dumpling
plantain sauce
Pairing: Dom Pignard Beau
on: Fresh Raspberry Cherr
SECOND COUR
te, Johnson & Wales
Chile infused chicken
xed Greens. Fried fish
Beer pairing: Spurline (Sal
his single hopped pale Saie
ters on the nose that pair w
and a crisp, dry finish. At 6.5
t will have you reminiscing at





658 BAR PACKAGE

\$150

Bartender
100 wine glasses
Acrylic tumblers
Cocktail Napkins
Coke, Diet Coke,
Sprite

Client to provide alcohol and mixers

*The North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Therefore, you may need to apply for a license to serve for the date of your event.

VENDOR BAR PACKAGE

Client is permitted to hire a licensed bartending company who will provide all necessary bar items.

A long wooden table is elegantly set for a dinner. The table is adorned with several large, lush floral centerpieces featuring white and cream flowers, greenery, and dried elements. Interspersed among the flowers are numerous lit candles in glass holders, creating a warm and intimate atmosphere. The table is set with white plates, silverware, and folded napkins. The background is softly blurred, showing a dining room with more tables and chairs.

Thank
YOU

VISIT OUR WEBSITE AT
WWW.658EVENTS.COM