



THE MAXWELL

RALEIGH, NC

ALL INCLUSIVE CATERING PACKAGES

WITH EXCLUSIVE CATERING FROM





AMBIANCE, SERVICE, & CUISINE

The partnership between The Maxwell Event Venue and Under the Oak Catering is a perfect fusion of sophisticated hospitality and exceptional service. Together, we create an effortlessly seamless experience, ensuring every event is executed with precision and care. Our collaboration is designed to perfectly match the needs of our clients and their guests, offering not only a stunning venue but also an elevated culinary experience that delights the senses. With a shared commitment to excellence, we bring together the best in ambiance, service, and cuisine, setting the stage for truly unforgettable celebrations.





WE OFFER TWO EXCLUSIVE ALL-INCLUSIVE CATERING PACKAGES
DESIGNED TO SUIT YOUR STYLE AND NEEDS:

ESSENTIALS WEDDING PACKAGE

Classic and elegant wedding package:

- Classic white China
- Silver Flatware & Classic Glassware
- Full Service Staffing
- Bar Services provided by The Maxwell
- Under the Oak Catering menu selections

Standard Buffet - \$75pp

3 passed appetizers, house salad, 2 sides and 2 standard mains

Premium Buffet - \$88pp

3 passed appetizers, house salad, 2 sides and 2 premium mains or combination with standard main

Standard Plated - \$78pp

3 passed appetizers, seasonal salad, 2 sides, 1 main

Standard Plated Duo - \$80pp

3 passed appetizers, seasonal salad, 2 sides, 2 mains

Premium Plated - \$88pp

3 passed appetizers, seasonal salad, 2 sides, 1 main

Premium Plated Duo - \$90pp

3 passed appetizers, seasonal salad, 2 sides, 2 mains

SIGNATURE WEDDING PACKAGE

A refined and elevated experience with:

- An upscale selection of China
- Premium Flatware & Glassware
- Full Service Staffing
- Bar Services provided by The Maxwell
- Under the Oak Catering menu selections

Standard Buffet - \$78pp

3 passed appetizers, house salad, 2 sides and 2 standard mains

Premium Buffet - \$92pp

3 passed appetizers, house salad, 2 sides and 2 premium mains or combination with standard main

Standard Plated - \$82pp

3 passed appetizers, seasonal salad, 2 sides, 1 main

Standard Plated Duo - \$84pp

3 passed appetizers, seasonal salad, 2 sides, 2 mains

Premium Plated - \$92pp

3 passed appetizers, seasonal salad, 2 sides, 1 main

Premium Plated Duo - \$94pp

3 passed appetizers, seasonal salad, 2 sides, 2 mains

ADD LINENS

Basic Linens \$6pp

Premium Linens \$8pp

ADD A DISPLAY

Specialty Displays +\$13pp

Extra rentals may be required for added displays or dessert options

ADD DESSERT

Petite dessert display +\$10pp

RENTAL LOOKS

ESSENTIALS



SIGNATURE



- APPETIZERS
- DISPLAYS
- DESSERTS



PASSED APPETIZERS

- BANH MI BITE
- CAPRESE SKEWER (GF)
- CHICKEN AND WAFFLES
- DEVILED EGGS (GF)
- FRESH RICOTTA BRUSCHETTA
- HAM AND JAM BISCUIT
- FALL TOAST
- KOREAN BBQ PORK BELLY SKEWERS (GF)
- MINI CRAB CAKES (GF)
- MINI SHRIMP & GRITS MASON JARS (GF)
- MUSHROOM ARANCINI (GF)
- PIMENTO CHEESE BISCUIT
- ROOT VEGETABLE CRISP (GF)
- SHRIMP CEVICHE (GF)
- SPRING TOAST
- STEAKHOUSE CROSTINI
- SUMMER TOAST (V)
- TOMATO PIE TARTLETS
- WATERMELON POKE (GF,V)

SPECIALTY DISPLAYS

CHARCUTERIE AND CHEESE DISPLAY (GF)

house cured meats and pickles, crackers, mustards, grapes, Ashe County and Clemson Blue Cheeses

MEZZE DISPLAY

mini burrata, salsa verde, chili oil, grilled baguette, butter bean hummus, whipped feta, pita, grilled and raw vegetables, pickles, marinated artichoke hearts and olives

NC RAW BAR (GF)

Fresh NC Oysters on the half shell, shrimp cocktail, tuna poke or crab salad, **Served with:** mignonette, cocktail sauce, horseradish, lemons, crackers

DOUBLE DIP DISPLAY (choose two)

CREAMED COLLARD DIP

served with crackers

CHIPOTLE CHICKEN DIP (GF)

served with tortilla chips

BUTTER BEAN HUMMUS (GF)

served with crudité

NORTH CAROLINA CRAB DIP

served with crostini

PETITE DESSERTS

- FUDGE BROWNIES (GF)
- CHOCOLATE CHIP COOKIES
- WHITE CHOCOLATE CHEESECAKE BARS
brown butter graham cracker crust, white chocolate pearls
- SEASONAL PIE PARFAIT (GF)
strawberry, blueberry, or apple with gluten free crust crumble, whipped cream

- KEY LIME PIE TARTS whipped cream
- CHOCOLATE CUSTARDS (GF)
cocoa crumble and whipped cream
- SMORE'S TARTS
rich chocolate, marshmallow, and graham cracker
- BANANA PUDDING SHOOTERS
pastry cream, fresh banana, vanilla wafers, whipped cream

PLATED MEALS



All mains are gluten free (GF).

PREMIUM PLATED MEAL MAINS

PORK OSSO BUCO

red wine braised pork shoulder with carrot, celery, onion, tomato, herbs

ROSEMARY GRILLED SALMON

balsamic reduction

BLACKENED SALMON

smoked tomato cream sauce

SEARED SALMON miso and citrus glaze

SEARED GROUPEL

sun-dried tomato and caper tapenade +\$2

GRILLED SIRLOIN FILET

roasted garlic butter or chimichurri

BRAISED BEEF SHORT RIBS

red wine and rosemary demi-glace

FILET MIGNON

bordelaise sauce +\$6

PLATED MEAL SIDES

STARCHES

Garlic Whipped Potatoes

Buttered Rice Pilaf

Mediterranean Orzo Salad (contains gluten)

Herb Roasted Potatoes

Maple Sweet Potato Mash

VEGETABLES

Roasted Vegetable Medley

Roasted Carrots

Grilled Summer Squash and Peppers

Buttered Green Beans

STANDARD AND VEGETARIAN PLATED MAINS

PAN ROASTED CHICKEN

garlic and herb jus

CHICKEN PICCATA

seared chicken breast, lemon caper sauce

GARLIC GRILLED CHICKEN

chimichurri

LEMON ROSEMARY GRILLED CHICKEN

herb oil

BLACKENED CHICKEN

smoked tomato cream

SEARED PORK CHOP

bacon and bourbon jus

CHARRED CAULIFLOWER STEAK

chimichurri

SMOKED CARROTS

slow smoked rainbow carrots, sherry vinegar glaze, dukkah

STUFFED ACORN SQUASH

collards, smoked onions, pecans, maple sherry reduction

BUTTERNUT SQUASH STEAK

roasted mushrooms, lemon brown butter vinaigrette

RATATOUILLE

stewed tomatoes, summer squash, eggplant, peppers, onions and basil

FETA STUFFED SUMMER SQUASH

herb marinated and grilled, topped with giardiniera

BUFFET MEALS



All mains are gluten free (GF).

STANDARD MAINS

PAN ROASTED CHICKEN garlic & herb jus

CHICKEN PICCATA

seared chicken breast, lemon caper sauce

GARLIC GRILLED CHICKEN chimichurri

LEMON ROSEMARY GRILLED CHICKEN herb oil

BLACKENED CHICKEN smoked tomato cream

PERUVIAN CHARCOAL CHICKEN

yellow & green sauces

SMOKED CHICKEN LEGS

smoked and deep-fried legs & thighs,
served with Alabama white sauce

MEDITERRANEAN CHICKEN

sundried tomatoes, artichoke hearts,
lemon caper sauce

ROASTED PORK LOIN bacon & bourbon jus

SMOKED PORK SHOULDER BBQ

eastern & western sauces

SMOKED MUSHROOM BBQ

BBQ spiced portobello mushrooms &
onions with eastern sauce

MUSHROOM RAGOUT

mixed mushrooms, carrots, onions, tomatoes,
red wine & herbs

BUTTERNUT SQUASH GNOCCHI

roasted mushrooms, smoked onions, butternut
velouté, sage, brown butter

RATATOUILLE

stew of Summer squash, zucchini, peppers,
eggplant, tomatoes, onions and basil

GRILLED TOFU STEAKS

black garlic & miso sauce

PREMIUM MAINS

PORK OSSO BUCO

red wine braised pork shoulder with carrot,
celery, onion, tomato, herbs

GRILLED BISTRO FILET

chili & garlic marinated bistro filet, grilled,
served with chimichurri

BRAISED BEEF SHORT RIBS

red wine & rosemary demi-glace

SMOKED BEEF SHORT RIBS BBQ beef jus

BLACKENED SALMON smoked tomato cream

SEARED SALMON citrus miso glaze

ROSEMARY GRILLED SALMON

balsamic reduction

BUFFET SIDES

CORNBREAD

MAC 'N' CHEESE

LOCAL GRITS (GF)

GARLIC WHIPPED POTATOES (GF)

HERB ROASTED POTATOES (GF,DF)

BUTTERED RICE PILAF (GF)

BRAISED COLLARDS (GF,VEGAN)

MAPLE SWEET POTATO MASH (GF)

ROASTED SWEET POTATO SALAD (GF,V)

BROWN BUTTER FALL VEGETABLES (GF)

GLAZED CARROTS (GF)

ROASTED VEGETABLE MEDLEY (GF)

SOUTHERN STYLE GREEN BEANS (GF,DF)

SUMMER SUCCOTASH (GF)

CUCUMBER SALAD (GF,DF)

BLACK GARLIC GREEN BEANS (V)

SAUTEED GREEN BEANS (GF)

GRILLED SUMMER SQUASH (GF,V)



SPECIALTY STATIONS

STANDARD STATIONS

Choice of two passed appetizers, one specialty display, and 2 stations from below (excluding carving station)

PREMIUM STATIONS

Choice of three passed appetizers, one specialty display, three stations from below, and a dessert display.

BBQ SLIDERS

Choice of two:

Pulled pork, grilled chicken thighs, BBQ beef short rib, or smoked mushrooms.

Served with: eastern and western sauces, mac-n-cheese, house made slaw and King's Hawaiian rolls

SHRIMP & GRITS SMALL PLATE STATION

NC shrimp, local grits, sautéed mushrooms, scallions, smoked tomato broth.

Vegan/vegetarian option available upon request: olive oil grits, seasonal vegetables, mushroom broth

STREET TACOS

Choice of two: chipotle braised chicken, pork carnitas, chili rubbed steak, cilantro lime shrimp, or cumin roasted mushrooms, peppers and onions.

Served with: street taco flour and corn tortillas, salsa, pico de gallo, guacamole, chopped cilantro, diced onions, hot sauce, limes, Mexican rice and Cuban black beans

CARVING STATION

Choice of Smoked & Roasted Prime Rib OR Black Pepper Beef Tenderloin. **+\$5pp**

Served with: garlic whipped potatoes, vegetable medley, au jus & horseradish cream, dinner rolls

COFFEE SERVICE

Choice of Regal or Decaf coffee, half-n-half, sweeteners and stirrers provided.

\$100 for Coffee Service Rental + \$3.85 per person



Thank you for Celebrating with Us!

On behalf of Under the Oak Catering, we are thrilled to welcome you to The Maxwell and thank you for choosing our catering services. We are committed to providing an exceptional dining experience with our one-of-a-kind menu, outstanding service, and seamless event execution.

Our professional team is here to guide you every step of the way, ensuring a stress-free and unforgettable celebration. Below, you'll find a list of exclusive catering inclusions available when hosting your event at The Maxwell.

For any questions, please reach out to us at
sales@undertheoakcatering.com
or contact your Maxwell representative.

We look forward to making your special day extraordinary!