

2018



Greetings from Forty-Six, located near the historic Gem Theater and the North Carolina Research Campus in beautiful downtown Kannapolis. At Forty-Six, we don't just cater events. We create experiences. Our enthusiastic staff is ready to help you plan and coordinate the perfect meeting or party. Whether it's a small lunch meeting, a large wedding, an elegant dinner with friends and family, or a backyard barbecue, we want to create a memorable experience for you.

Our menus offer a wide variety of food and service options to fit any style and budget. We'll assist you in choosing the right options for your experience and handle the details so you can focus on your guests.

When you call Forty-Six, you'll have the benefit of our event-planning expertise, our award-winning chefs, and our outstanding staff. Whatever options you choose, you'll always receive the same stellar service and attention to detail you've come to expect at Forty-Six.

We look forward to working with you to create an event so memorable, you won't just remember the food, you'll remember the experience.



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All prices are subject to change.



Hors d'oeuvres and Appetizers

All hors d'oeuvres and appetizers can be stationary, or served buffet style. Hors d'oeuvres and appetizers other than platters can be passed and served by waitstaff. There is a \$50 fee for passed food. All hors d'oeuvres and appetizers except for platters are sold in 50 piece increments.

Service Recommendations:

Short (One hour of service or less)	6-10 total pieces per guest
Medium (One to two hours of service)	10-12 total pieces per guest
Long (More than two hours of service)	12-15 total pieces per guest

CLASSICS

MINI BEEF WELLINGTON

Tender beef wrapped in puff pastry with spinach and mushroom

CHICKEN QUESADILLAS

Chicken, caramelized onions and smoked gouda seared in a flour tortilla

CHICKEN CORDON BLEU BITES

Chicken, ham and gouda, breaded and fried crisp

TRADITIONAL STUFFED MUSHROOMS

Mushrooms, onions, herbs, bread crumbs, egg

CRAB STUFFED MUSHROOMS

Crab, peppers, mayo, bread crumbs, egg

SAUSAGE STUFFED MUSHROOMS

Our traditional mushroom stuffing plus pork sausage.

ASSORTED MINI QUICHES

Lorraine, garden vegetable, broccoli and cheese, three cheese

ANDOUILLE SAUSAGE IN PUFF PASTRY

Spicy andouille sausage wrapped in flaky puff pastry.

VEGETABLE SPRING ROLLS

Julienne vegetables wrapped in a flour wonton, with sweet chili sauce.

FILLED PASTRY BITES

Choose a pastry and filling from the following for each selection.

Choose your pastry type:

- Phyllo cups
Shells of finely-layered phyllo
- Puff pastry cups
- Spanakopita
Layers of delicate phyllo wrapped and baked into triangles
- Profiteroles
A small round pastry puff similar to an éclair

Choose your filling:

VIDALIA ONION, THYME AND GRUYERE

ROASTED VEGGIE

Squash, zucchini, red onion, carrot, goat cheese

ONION AND BACON

Onion, bacon, yellow cheddar

CHICKEN SALAD

Chicken, walnuts, apples, celery

BLUE CHEESE AND CRANBERRY

TAPENADE, ARTICHOKE AND FETA

FIG AND GOAT CHEESE

BRIE AND PEAR

CROSTINIS AND FLATBREADS

Small pieces of toasted or fried bread served with toppings. Choose a bread type and topping for each selection.

Choose from the following breads:

- French baguette
- Multigrain baguette
- Pita
- Naan

Choose your topping:

BRIE WITH DRIED FRUIT CHUTNEY

PIMENTO CHEESE

SLICED MEDJOL DATES

Drizzled with honey and sea salt

SMOKED SALMON, DILL CRÈME, CUCUMBER RELISH

FIG JAM, GORGONZOLA AND PROSCIUTTO

EDAMAME HUMMUS AND GREEN OLIVE TAPENADE

FRESH LIME AND GRILLED AVOCADO GUACAMOLE

50 PCS/\$48 100 PCS/\$92

DISPLAY PLATTERS

FRUIT & CHEESE PLATTER

Domestic cheeses, fresh fruit and assorted crackers

GRILLED & ROASTED VEGETABLE DISPLAY

Grilled asparagus, curry roasted cauliflower, carrot batons and marinated roasted mushrooms

RAW VEGETABLE CRUDITE WITH RANCH DIP

Carrots, celery, broccoli, cauliflower, ranch dressing

SMOKED SALMON PLATTER

House-smoked side of salmon with fennel cucumber relish, sour cream, capers, minced red onions, and crackers

SHRIMP PLATTER

Chilled shrimp with key lime cocktail sauce, jumbo creole seasoned shrimp with lemon

TRADITIONAL HUMMUS WITH PITA

KABOBS AND SKEWERS

LOW COUNTRY KABOB

Andouille sausage, shrimp and onion

MEDITERRANEAN GRILLED VEGGIE SKEWER

Zucchini, squash, tomato

SATAYS

Satays are small pieces of meat on a skewer, served glazed or with a sauce.

CHILI-LIME SALMON SATAY

TANDOORI CHICKEN SATAY

MALAYSIAN CURRIED BEEF SATAY

HEARTY OPTIONS

BBQ BEEF BRISKET SLIDERS

CHICKEN SOUVLAKI WITH TZATZIKI

Marinated grilled chicken pieces with soft pita and cucumber sour cream sauce

ASIAN SHORT RIB BITES

Beef short ribs glazed with hoisin ginger sauce, on mini rice cakes

BACON WRAPPED SCALLOPS

SIGNATURE ITEMS

ROASTED CREMINIS

Cremini mushrooms filled with boursin cheese and drizzled with smoked tomato vinaigrette

FORTY-SIX MEATBALLS

Spicy or regular beef meatballs

PARMESAN GRIT CAKES

Grit cake with Moroccan tomato jam and brown sugar candied bacon

CRISPY ASPARAGUS SPEARS

Asparagus spears wrapped in asiago-dusted phyllo dough

MINI CRAB CAKES

With cilantro lime aioli

STRAWBERRY-CUCUMBER SHOOTERS

Chilled strawberry cucumber champagne shots

GAZPACHO AND CITRUS SOUR CREAM

Chilled gazpacho shooter

SHRIMP COCKTAIL SHOOTER

Chilled shrimp and spicy cocktail sauce

TUNA WONTONS

Seared yellowfin tuna on crisp wonton with wakami and lime crème fraiche

OYSTER SHOOTERS

Raw prime oyster shooters with mignonette sauce

ROASTED JALAPENO POPPERS

Roasted jalapeños stuffed with smoked gouda, cream cheese and wrapped in bacon

SWEET STUFF

ASSORTED PASTRY BITES

Cookies and cream bites, chocolate hazelnut triangles, toffee crunch squares

MINI KEY LIME TARTLETS

CHOCOLATE GANACHE PECAN SQUARES

MINI ASSORTED CHEESECAKE BITES

APPLE CRISP CUPS

CHERRY CRISP CUPS

TROPICAL FRUIT SMOOTHIE SHOOTERS





Buffet Service

Pricing begins at \$30 per guest
plus tax and 20% service charge

Buffets are designed for lunch or dinner parties of 25 or more, with service lasting 90 minutes. All buffets include fresh baked sourdough bread with hummus or butter, and ice water.

All buffets include:

- One Soup
- One Salad
- Two Entrées
- One Starch
- One Vegetable
- One Dessert
- One Bread

Premium items may incur additional costs.

Additional entrées and other items may be purchased if desired.



Soups

Please choose one soup. If you choose not to include soup, deduct \$2 from the per guest price.



FIRE-ROASTED TOMATO SOUP

Fire-roasted tomatoes, white wine, cream, basil

MINESTRONE

The classic Italian soup, without noodles

PIMIENTO CHEDDAR SOUP WITH CRISPY TORTILLA THREADS

Cheddar, American, and Pepper Jack cheeses spiced with pimiento peppers

BROCCOLI AND CHEDDAR

Broccoli, yellow cheddar

THREE BEAN AND VEGETABLE SOUP

Kidney, garbanzo and black beans with garden vegetables

POTATO AND CORN CHOWDER

Rich, creamy chowder with yellow corn and chunks of red potato

BLACK BEAN SOUP

Black beans, peppers, onions, traditional spices

SHE-CRAB BISQUE

Salads

Please choose one salad. If you choose not to include salad, deduct \$1 from the per guest price. All salads are available plated and pre-set or buffet style, unless otherwise indicated.

FORTY-SIX SALAD

Mixed greens, cranberries, cucumbers, tomatoes, carrots, chia seeds, red onions, walnuts, balsamic vinaigrette

ROMAINE SALAD

Grilled red grapes, red onions, pistachios, blue cheese vinaigrette

TRADITIONAL CAESAR SALAD

Romaine, Caesar dressing, croutons

SPINACH SALAD

Dried cranberries, toasted pecans, chopped egg and balsamic vinaigrette

MIXED GREEN SALAD BAR

A salad bar is the perfect way to offer your guests a salad option with flexibility. Our basic salad bar comes with mixed greens, tomatoes, carrots, onions, cucumbers, cheddar cheese, and three dressings.



SALAD BAR DRESSINGS

- Ranch
- Traditional Blue Cheese
- Blue Cheese Vinaigrette
- Balsamic Vinaigrette
- Golden Italian
- Honey Mustard
- Red Pepper Vinaigrette
- Champagne Vanilla Vinaigrette

entrées

Please choose two. If you wish to select additional entrées, please contact us for pricing.

BEEF

FORTY-SIX MEATLOAF

Our signature meatloaf made with beef, turkey, and herbs. Served with a red wine demi-glace

GRILLED FLANK STEAK

A flavorful cut of beef, marinated for over 24 hours in orange and black pepper citrus spices.

GRILLED SHOULDER TENDER

Tender beef slow-roasted to perfection. With chimichurri sauce.

BRAISED SHORT RIBS

Melt-in-your-mouth beef short ribs, cooked low and slow and served with a burgundy gravy.

BARBECUED BONELESS BEEF CHUCK RIBS

Boneless beef ribs cooked in a sweet and tangy barbecue sauce

PORK

GRILLED PORK LOIN

Juicy pork marinated and served with caramelized onion sauce

HONEY-GLAZED BAKED HAM

With fruit chutney

GARLIC-BRAISED PORK LOIN

Pork marinated in garlic and herbs, served with its own jus.

PULLED PORK

Slow-cooked pork shoulder

POULTRY

PESTO CHICKEN

Boneless chicken breast marinated in basil pesto and grilled

CHICKEN MUSHROOM MARSALA

Boneless chicken breast lightly breaded and seared, with sliced mushrooms and a marsala wine sauce.

CHICKEN PICATTA

Sautéed chicken with lemon-caper picatta sauce

SANTA FE CHICKEN

Grilled chicken breast with salsa, cheddar and scallion vinaigrette

CHICKEN PROVENCAL

Sautéed chicken breast with peppers, onions, mushrooms, tomatoes and herbs

FRIED CHICKEN 'N' GRAVY

Crispy fried breast of chicken with white gravy

TURKEY AND GRAVY

Traditional sage roasted turkey breast with turkey gravy

SEAFOOD

FORTY-SIX SIGNATURE CRAB CAKES

Handcrafted crab cakes made in the traditional style and served with cilantro-lime remoulade.

SALMON IN LIME SAUCE

Grilled salmon with lime vinaigrette

LOW COUNTRY BOIL

Shrimp, fish, corn, potatoes, herbs and traditional seasoning

PARMESAN SALMON

Fresh salmon crusted with parmesan cheese and panko bread crumbs, with lemon and caper sauce

POPCORN SHRIMP

Fried crisp and served with homemade tartar sauce

SHRIMP ORZO

Baked shrimp and orzo pasta with spinach and parmesan

GARDEN

PASTA PRIMAVERA

Penne pasta with fresh garden vegetables and alfredo sauce

VEGETABLE ENCHILADAS

Mushroom and black bean enchiladas with green mole sauce and lime crème fraîche

EGGPLANT LASAGNA

Pasta, spinach, roasted eggplant, zucchini and three cheeses

SPINACH AND TOMATO CREPES

Spinach, sundried tomato, mushrooms, and cheese stuffed crepes with smoked tomato sauce, cilantro and sour cream

STUFFED PORTOBELLOS

Large Portobello mushrooms stuffed with cheese and roasted vegetables

STUFFED SHELLS

Jumbo conchiglie pasta filled with garlic and herb ricotta.

SPECIALTY STATIONS

Our specialty buffet stations are designed to elevate any event. Stations can replace many buffet items, or be purchased as add-ons. Browse our specialty stations beginning on the next page and ask us about creating or customizing a special experience for your guests.

FORTY-SIX

Buffet Service
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action stations

Action stations are a nice addition to any buffet and give your guests the chance to have an interactive experience. Each action station requires at least one chef attendant unless otherwise indicated. There is a \$50 fee for each chef attendant in addition to the per guest cost.

SHRIMP AND GRITS

- Creamy tomato cheese grits
- Sautéed shrimp
- Peppers
- Onions
- Bacon
- Crostini

PASTA STATION

- Bolognese sauce
- Alfredo sauce
- Parmesan cheese
- Garlic bread

Choose two pastas:

- Penne
- Gluten-free penne
- Farfalle (Bowtie pasta)
- Macaroni
- Angel Hair
- Spaghetti
- Orzo

SAVORY CREPE STATION

Choose Two Fillings

- Chablis seafood béchamel (cod, shrimp, bay scallops, clams)
- BBQ pulled pork with white cheddar cheese
- Indian coconut curried chicken
- Thai curried vegetables
- Asian shredded beef

SOUTHWESTERN SOFT TACO STATION

- Pulled chicken
- Roasted corn relish
- Napa slaw
- Soft taco shells.

BAKED POTATO BAR

Unattended:

- Baked Russet potatoes
- Scallions
- Bacon
- Cheddar cheese
- Sour cream

MASHED POTATO BAR

Unattended:

- Mashed red potatoes
- Scallions
- Bacon
- Cheddar cheese
- Sour cream

carving stations

Carving stations can be substituted for any buffet entrée for an additional per guest fee. Each station requires one chef attendant for each 100 guests unless otherwise indicated. There is a \$50 fee for each chef attendant in addition to the per guest cost.

SAGE ROASTED TURKEY BREAST

With bourbon jus and yeast rolls

BAKED ATLANTIC SALMON

With cilantro lime remoulade and yeast rolls

ROSEMARY AND GARLIC ROASTED PORK LOIN

Accompanied by caramelized onion sauce and yeast rolls

BAKED SPIRAL HAM

Dijon honey glaze with fruit chutney and yeast rolls

ROASTED PRIME RIB OF BEEF

Creamy horseradish sauce, spicy mustard and herb jus with yeast rolls

GARLIC ROASTED TENDERLOIN OF BEEF

Creamy horseradish sauce, gourmet mustard and herb jus with yeast rolls

starches

Please choose one. Additional starches may be added for \$0.50 per guest.

POTATOES AND ROOT VEGETABLES

MASHED POTATOES

Whipped red potatoes with butter and cream. Plain or with roasted garlic.

GARLIC AND HERB ROASTED RED POTATOES

Red potatoes tossed in garlic, herbs and olive oil, roasted crisp.

SWEET POTATO AND CORN SALAD

Grilled sweet potatoes, roasted corn, and scallions tossed in a lime vinaigrette.

ROASTED MIXED ROOT VEGETABLES

Carrots, sweet potatoes, parsnips, beets

PARSLEYED POTATOES

Cut red potatoes tossed in butter and parsley

POTATOES LYONNAISSE

Sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley.

BAKED POTATO SALAD

Bacon, ranch herbs and spices, onions and mayo.

POTATOES AU GRATIN

Thinly sliced potatoes layered with cheese and cream. Baked.

BAKED POTATOES

Russet potatoes

BAKED SWEET POTATOES

RICE, GRAINS AND PASTA

BROWN RICE PILAF

Fluffy brown rice with carrots and celery.

RICE PILAF ORZO

Rice pilaf mixed with orzo pasta and garden vegetables

MEDITERRANEAN COUSCOUS

Cucumber, onion, sundried tomatoes, feta, fresh herbs. Served cool.

PARMESAN AND GARLIC FARFALLE

Bowtie pasta tossed in garlic and parmesan cheese

ORZO AND GARDEN VEGETABLE SALAD

Orzo pasta with zucchini, squash, onions, bell peppers and carrots.

CREAMY ORZOTTO

A unique dish, "orzotto" is our orzo pasta prepared in the style of risotto with a variety of garden vegetables.

ISRAELI COUSCOUS WITH PARSLEY AND SHALLOTS

Pearl couscous, served warm.

MACARONI AND CHEESE

Macaroni. Cheese. Delicious.

RISOTTOS

All of our risottos are prepared with Arborio rice, vegetable stock, cream and parmesan.

WILD MUSHROOM RISOTTO

SPINACH AND ASIAGO RISOTTO

BACON AND LEEK RISOTTO



vegetables

Please choose one. Additional vegetables may be added for \$0.50 per guest.

GRILLED AND ROASTED VEGGIE PLATTER

Grilled asparagus, roasted marinated mushrooms, roasted carrots, roasted cauliflower

GREEN BEANS

Sautéed green beans

STEAMED MIXED VEGETABLES

Broccoli, cauliflower, and carrots. Other options available.

HONEY GLAZED CARROTS

Sliced carrots, cooked and tossed in a sweet honey glaze.

SWEET BABY PEAS AND CARROTS

SOUTHERN SUCCOTASH

Lima beans, corn, onions and peppers.

FORTY-SIX COLLARD GREENS

Spicy. Vinegary. Southern. Our signature collards are also vegan and gluten-free.

SOUTHERN COLESLAW

Traditional Southern slaw with shredded cabbage, carrots, mayonnaise sauce

BROCCOLI AND CHEESE CASSEROLE

Broccoli and cheddar baked with bread crumbs

GRILLED ASPARAGUS PLATTER

Crumbled feta, diced red peppers and lemon vinaigrette

bread

All buffets include our white sourdough bread. Other options are available for an additional cost.

WHITE SOURDOUGH LOAF

POTATO-ROSEMARY ROLLS

CORNBREAD MUFFINS

GARLIC BREAD

SWEET POTATO ROLLS

JALAPENO CORNBREAD MUFFINS

JAPANESE MILK BREAD ROLLS

desserts

Please choose one. Additional desserts be added for \$1 per guest.

FRESH FRUIT AND CHEESE DISPLAY

A wide assortment of seasonal fresh fruits and cheeses, including grapes, melons and berries with cheddar, Swiss and pepper jack. Selection varies according to availability.

NY STYLE CHEESECAKE

Choice of chocolate, caramel or berry sauce.

KEY LIME PIE

Creamy citrus icebox pie.

SOUTHERN COMFORT BANANA PUDDING

A traditional southern banana pudding — including the vanilla wafers! — and just a touch of something extra.

WARM PEACH BERRY COBBLER

Peaches and assorted berries baked with a golden cobbler pastry topping.

COOKIES AND BROWNIES

Assorted cookies and brownies, including peanut butter, chocolate chip, and white chocolate macadamia nut.

RED VELVET CAKE

The queen of southern cakes, with cream cheese icing.

CHOCOLATE CAKE

It's not just for breakfast anymore.

CARROT CAKE

Classic carrot cake spices and cream cheese icing

APPLE CRISP

Apples in sugar and natural juices with a crunchy crumb topping.

CHERRY CRISP

Now with cherries!

ORANGE-INFUSED PECAN PIE

Rich, yummy pie packed with pecans and just a hint of orange.

CHOCOLATE MOUSSE

Light, fluffy whipped chocolate. Available in individual servings.

CHOCOLATE PECAN FUDGE CAKE

And caramel. Don't forget the caramel.

dessert stations

Dessert stations can be substituted for any buffet dessert for an additional per guest fee. Stations require one chef attendant for each 100 guests where indicated. There is a \$50 fee for each chef attendant in addition to the per guest cost.

ICE CREAM SUNDAE STATION

- Vanilla Ice Cream
- Chocolate Ice Cream
- Other flavors may be available
- Assorted ice cream toppings

CHOCOLATE FONDUE FOUNTAIN

Choose up to five accompaniments:

- Apples
- Bananas
- Strawberries
- Lady Fingers
- Graham Crackers
- Pretzels
- Marshmallows
- Pineapple
- Cantaloupe
- Honey Dew

BANANAS FOSTER STATION

- Bananas Caramelized with Brown Sugar, Rum and Banana Liqueur
- Vanilla Ice Cream



The first part of the paper discusses the importance of understanding the cultural context of the research. It highlights the need for researchers to be sensitive to the values and beliefs of the communities they are studying. This is particularly important in the field of education, where cultural differences can significantly impact learning outcomes. The paper then moves on to discuss the challenges of conducting research in diverse cultural settings. It notes that researchers often face difficulties in establishing rapport with participants and in interpreting their responses. To address these challenges, the paper suggests several strategies, including the use of local informants and the development of culturally appropriate research instruments. The final part of the paper discusses the importance of ethical considerations in cross-cultural research. It emphasizes the need for researchers to obtain informed consent from participants and to ensure that their research does not cause harm to the communities they are studying.

Plated Dinners

Plated dinners give your guests a choice of three entrées selected by you, accompanied by two sides, a small green salad, and bread. Dessert can be included at an additional cost.

FORTY-SIX

Plated Dinners
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entrées

Please choose three.

FILET MIGNON

Grilled 8 oz. filet mignon with demi-glaze or bleu cheese compound butter

CHICKEN AND GNOCCHI CARBONARA

Boneless chicken breast, ricotta gnocchi, bacon, onions, spinach

BAKED FLOUNDER

Parmesan crusted baked flounder filet with lemon sauce

FLAT IRON

Grilled 8 oz. flat iron steak with chipotle creamed leek sauce

ROASTED CHICKEN THIGHS

Chicken thighs roasted in a pecan and molasses glaze

PASTA PRIMA VERA

Penne pasta with garden vegetables in cream sauce

FORTY-SIX MEATLOAF

Our signature beef, turkey and herb meatloaf with demi-glaze

SEARED SALMON

Seared salmon filet with pesto and balsamic reduction

VEGETABLE STIR FRY

Stir fried zucchini, squash, red onions bell peppers and carrots over brown rice

BEEF SHORT RIBS

Braised boneless beef short ribs in jus

SHRIMP RISOTTO

Shrimp risotto with spinach, mushrooms and tomatoes

STEAK AND CHICKEN DUET

Petit filet mignon with bordelaise sauce paired with lavender orange honey glazed airline breast

GLAZED CHICKEN

Honey, lavender, and orange glazed airline chicken breast

side items

Please choose two.

GARLIC AND HERB ROASTED RED POTATOES

Red potatoes tossed in garlic, herbs and olive oil, roasted crisp.

HARICOT VERTS

French-style green beans

GARLIC MASHED POTATOES

Whipped red potatoes with butter, cream and roasted garlic.

SAUTEED VEGETABLE MEDLEY

Zucchini, squash, peppers, onions, carrots

BAKED SWEET POTATOES

ROASTED ROOT VEGETABLES

Carrots, beets, parsnips, sweet potatoes

BAKED RUSSET POTATOES

BROCCOLI

APARAGUS

desserts

Dessert selections are optional and not included in entrée pricing.

VANILLA CRÈME BRULEE

KEY LIME PIE

CARAMEL PECAN FUDGE CAKE

NY STYLE CHEESECAKE WITH BERRY SAUCE

PEACH-BERRY COBBLER

CHOCOLATE LAYER CAKE

Lunch Catering

Hot or cold, boxed lunch or buffet, we have plenty of options to satisfy your guests.

For buffet selections, please see the Buffet Service section on page 9.



soup and half-sandwich

A cup of our Chef's Soup of the Day and your choice of the selections below. Served with sweet potato chips.

COLD SANDWICHES

CHICKEN SALAD

Apples, walnuts, celery and roast chicken in a classic southern recipe served on wheatberry bread with lettuce and tomato.

EGG SALAD

Our own recipe with scallions and Bermuda onions, served on marble rye.

ASIAN SALAD WRAP

Mixed greens tossed with fresh vegetables, orange supremes, sliced almonds and sesame ginger dressing in a spinach tortilla wrap.

TURKEY RANCH CLUB WRAP

Turkey, applewood smoked bacon, light ranch dressing, lettuce and tomato served in a tomato basil tortilla wrap.

MEDITERRANEAN VEGETABLE WRAP

Feta cheese, cucumber, tomatoes, red onion, kalamata olives, fresh romaine and pesto. Served in a spinach tortilla wrap.

WARM SANDWICHES

FORTY-SIX CLUB SANDWICH

Roast turkey, smoked turkey bacon, white cheddar, lettuce, tomato, whole grain mustard aioli, and guacamole on toasted wheat bread.

CHICKEN CAESAR PESTO WRAP

Seared boneless breast, romaine lettuce, Caesar dressing, pesto sauce and asiago cheese in a tomato basil tortilla wrap.

BUFFALO CHICKEN WRAP

Seared boneless breast, romaine lettuce, ranch dressing, buffalo sauce and crumbled blue cheese in a tomato basil tortilla wrap.

soup and salad

A cup of our Chef's Soup of the Day and your choice of the selections below. Served with sweet potato chips.

THE FORTY-SIX

Mixed greens with grape tomatoes, cucumbers, toasted walnuts, orange segments, and garbanzo beans. Tossed with our house balsamic vinaigrette.

CAESAR SALAD

Chopped romaine lettuce with tomatoes, parmesan and Caesar dressing

PECAN AND PEAR SALAD

Chopped romaine lettuce with slivered Anjou pears, bourbon candied pecans, crumbled feta and maple-cider vinaigrette

BLT SALAD

Romaine, white cheddar, diced tomatoes, bacon, choice of dressings

MIXED GREEN SALAD

Mixed greens, grape tomatoes, red onions, carrots, cucumbers

soup and protein salad bar

Your choice of up to three proteins, soup, and three dressings with an extensive salad bar. Minimum of 16 guests. Price determined by protein choice.

SOUP

Chef's Soup of the Day. Other selections available upon request, but pricing may vary.

PROTEIN CHOICES

- Seared chicken
- Sautéed shrimp
- Broiled salmon

SALAD BAR OPTIONS

Choose ten:

- Spring mix
- Grape tomatoes
- English cucumbers
- Bermuda onion
- Shredded carrots
- Tri-colored peppers
- Garbanzo beans
- Grated cheddar cheese
- Toasted walnuts
- Hearts of palm
- Sunflower seeds
- Dried cranberries
- Black olives
- Feta

- Mandarin oranges
- Broccoli Florets
- Croutons

SALAD BAR DRESSINGS

- Ranch
- Traditional Blue Cheese
- Blue Cheese Vinaigrette
- Balsamic Vinaigrette
- Golden Italian
- Honey Mustard
- Red Pepper Vinaigrette
- Champagne Vanilla Vinaigrette

box or platter lunches

Includes a sandwich, sweet potato crisps or pasta salad, and cookies or brownies. Additional sides and desserts available.

CLASSIC HAM AND CHEESE

Shaved ham, imported Swiss, lettuce and tomato, served on a honey kaiser bun.

FORTY-SIX CLUB SANDWICH

Roast turkey, smoked turkey bacon, white cheddar, lettuce, tomato, grain mustard aioli, and guacamole on wheat bread.

CHICKEN SALAD

Apples, walnuts, celery and roast chicken in a classic southern recipe served on wheatberry bread with lettuce and tomato.

EGG SALAD

Our own recipe with scallions and Bermuda onions, served on marble rye.

CHICKEN CAESAR PESTO WRAP

Seared boneless breast, romaine lettuce, Caesar dressing, pesto sauce and asiago cheese in a tomato basil tortilla wrap.

TURKEY RANCH CLUB WRAP

Turkey, applewood smoked bacon, light ranch dressing, lettuce and tomato served in a tomato basil tortilla wrap.

ASIAN SALAD WRAP

Mixed greens tossed with fresh vegetables, orange supremes, sliced almonds and sesame ginger dressing in a spinach tortilla wrap

MEDITERRANEAN VEGETABLE WRAP

Feta cheese, cucumber, tomatoes, red onion, kalamata olives, fresh romaine and pesto. Served in a spinach tortilla wrap.

ADDITIONAL SIDE ITEMS

- Fresh fruit
Add \$3.50 per guest
- Couscous
Add \$3.50 per guest
- Potato salad
Add \$3.50 per guest
- Southern Coleslaw
Add \$3.00 per guest

FORTY-SIX



Lunch Catering
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Breakfast Catering

From the traditional continental breakfast to a hot breakfast buffet, our breakfast catering selections are the perfect way to kick off the day.

continental breakfast

FRESH FRUIT BOWL

Seasonal fruits, berries, and cut melons

FRESH FRUIT BOWL AND PASTRIES

Seasonal fruits, berries, and cut melons with assorted muffins and danishes

FRESH FRUIT BOWL, ASSORTED PASTRIES AND ORANGE JUICE

ARTISAN DANISH PLATTER

Lemon crème crowns, raspberry crowns, apple claws and maple pecan coronets

ASSORTED MUFFINS PLATTER

Blueberry, cranberry orange, carrot and walnut, apple bran

ASSORTED PASTRIES PLATTER

An assortment of danishes and muffins

WHOLE FRUIT BOWL

Apples, oranges, pears, bananas, grapes

DOLE BANANAS

LOWFAT FRUIT YOGURT CUPS

VANILLA YOGURT BAR

With assorted toppings (granola, berries, dried fruits, nuts, sauces)

ASSORTED BAGELS

With whipped cream cheese

SLICED BANANA OR ZUCCHINI BREAD

With cinnamon butter

BISCUITS

With assorted jams and butter

hot a la carte breakfast selections

Choose your favorites from our hot a la carte breakfast selections and create your own unique breakfast buffet. Full pans average thirty (30) 4 oz. portions per pan. Half pans average fifteen (15) 4 oz. portions each.

SCRAMBLED EGGS

MAPLE PECAN FRENCH TOAST CASSEROLE

TURKEY SAUSAGE LINKS (2)

VEGETABLE FRITATTA

Classic Italian egg dish with garden vegetables

PANCAKES

SAUSAGE PATTIES/LINKS (2)

BISCUITS AND SAUSAGE GRAVY

HASHBROWN CASSEROLE

Shredded potatoes, cheese

BROCCOLI, HAM AND CHEDDAR QUICHE

Serves 10 people

BACON (2)

TURKEY BACON (2)

POTATO-VEGETABLE HASH

Red potatoes, sweet potatoes, zucchini, squash, onions

VEGETABLE AND SMOKED GOUDA BREAKFAST CASSEROLE

breakfast action stations

Each action station requires at least one chef attendant per 100 guests unless otherwise indicated. There is a \$50 fee for each chef attendant in addition to the per guest cost.

EGGS BENEDICT STATION

- Poached Eggs
- Sautéed Greens or Asparagus
- Toast Rounds

Choose One Protein:

- Canadian Bacon

- Turkey Bacon

- Sausage Patty

- Crab Cake

Choose One Sauce:

- Hollandaise
- Red Pepper Hollandaise
- Mornay Sauce

OMELET STATION

Choose 6 Toppings

- Smoked bacon
- Diced ham
- Turkey bacon
- Chicken apple sausage
- Pork sausage
- Smoked salmon
- Onions
- Peppers
- Mushrooms
- Tomatoes
- Green chilies
- Cheddar
- Swiss
- Provolone
- Pepper Jack
- Parmesan

*Requires one chef attendant per 50 guests

SWEET CREPE STATION

Served with sweet cream cheese

Choose two fruits

- Fresh mixed berries
- Warm cherry filling
- Warm berry compote
- Warm bourbon apples

Choose one sauce

- Warm Nutella
- Maple syrup
- Dark chocolate sauce

Choose one nut topping

- Toasted pecans
- Candied walnuts
- Candied almonds
- Roasted pistachios

breakfast packages

FORTY-SIX HEALTHY BASICS

- Fresh fruit bowl
- Vegetable frittata
- Turkey sausage links/turkey bacon
- Potato and vegetable hash
- Coffee
- Orange juice
- Water

TRADITIONAL BREAKFAST

- Fresh fruit bowl
- Assorted pastries
- Scrambled eggs
- Bacon/sausage
- Hash brown casserole
- Coffee
- Orange juice
- Water

FAMILY FAVORITES BREAKFAST

- Fresh fruit bowl
- Assorted muffins
- Scrambled eggs
- Bacon/sausage
- Hash brown casserole
- Maple pecan French toast casserole
- Coffee
- Orange juice
- Water



Beverage Service

We offer a wide variety of beverage options. From bottled water to custom cocktails, we can provide the perfect drink to compliment your dining experience.

non-alcoholic beverages

COFFEE

Regular and decaffeinated Seattle's Best® in stainless steel self-serve airpots.

COFFEE-ON-THE-GO

Regular and decaffeinated Seattle's Best® in disposable self-serve boxes, with cups, lids, stirrers, sweeteners and creamers for 8-10 people.

HOT TEA

Bigelow® Teas
Assorted flavors available

SWEET OR UNSWEETENED ICED TEA

One gallon plastic jugs, brewed in-house

SELF-SERVE ICED TEA STATIONS

Sweet or unsweetened, in self-serve urns. Includes natural and artificial sweeteners and lemon wedges.

TABLE SERVICE

Includes free refills for iced tea, coffee and soft drinks.

- Iced tea, sweet or unsweetened
\$2.25 per guest
- Coffee, regular or decaffeinated
\$2.25 per guest
- Soft drinks
\$2.50 per guest
- Hot tea
\$2.75 per guest

JUICE CARAFE

Each carafe serves 8-10 guests

- Orange juice
- Ruby red grapefruit juice
- Cranberry juice cocktail

INDIVIDUAL ICED JUICES

HOMEMADE LEMONADE

BOTTLED WATER

PELLEGRINO SPARKLING WATER

ACQUA PANNA STILL WATER

CANNED SODA

SPARKLING CIDER TOAST

beer, wine and liquor

BEER AND WINE SERVICE

We offer a wide range of domestic and international beers and wines, including a number of North Carolina wineries and craft breweries. We also carry a selection of hard ciders. Please contact us for an up-to-date price and availability list.

CASH BAR/OPEN BAR/MIXED BAR

We have a full bar featuring wine by the glass and the bottle, beer on tap and by the bottle, and house and premium liquors available for your guests. Purchase options include guest or host by-the-drink, pre-purchased drink tickets, or a mix of pre-purchased and guest pay options.

SIGNATURE COCKTAILS

Our highly trained bar staff will construct a custom cocktail for your special occasion.

CHAMPAGNE/SPARKLING WINE TOAST

Domestic and international champagne, prosecco, and other sparkling wines are available by the bottle to celebrate any special occasion.



CONSUMPTION OF ALCOHOLIC BEVERAGES

All alcoholic beverages must be served or distributed by Forty-Six employees only. All open alcoholic beverages must be consumed inside the restaurant or event facility. No open beverages may be carried or consumed off the premises. In accordance with North Carolina law, we will refuse service to anyone under the age of 21 or who appears to be intoxicated.

Fees, Taxes, and Important Information

fees

Chef Attendant	\$50 per 100 guest minimum; Required for action stations
Additional Server/Bartender	\$50
Passed Appetizer Fee	\$50 per each two passed apps
Linen Fee	\$50
Cocktail Tables	\$25 each
Cake Cutting Fee	\$1.50 per guest
Corkage Fee	\$25 per bottle
Chocolate Fountain Rental	\$75
Projector Screen	\$125
Late/Overtime Fee	\$100 per hour or each portion thereof after 9:30 PM.
Glitter Fee	\$1000*
Room Divider	\$100
Room Fee - Lunch	\$50
Room Fee - Dinner	\$100
Restaurant Closure	\$4500 F&B minimum; Room fees waived
Delivery Fee	\$25 within Kannapolis city limits; waived for events at North Carolina Research Campus or Kannapolis City Hall
	\$50 within 15 miles of Kannapolis; Beyond 15 miles, please speak with your catering specialist
Non-disposable Wares Fee (Off-site events)	\$5 per guest up to 100 guests. Please call for pricing for larger parties.
Includes glassware, china, silverware, linen napkins	
Disposable Wares Fee	\$1 per guest
Includes paper and plastic cups, plates, flatware, napkins	
On-site Storage Fee	\$25

*Absolutely no glitter or glitter-covered items are allowed on the premises. No exceptions.

taxes

All events are subject to seven percent sales tax. Non-profits and other tax exempt organizations must supply a copy of their tax exemption letter no later than seven days prior to the event, or upon finalization of the banquet event order, whichever is sooner.

deposit

All events require a \$250 deposit to secure the date requested. NO DATE IS GUARANTEED UNTIL THE DEPOSIT IS PAID. The amount of the deposit will be credited to the final bill. Deposits for events canceled more than 30 days in advance are refundable. The deposit is non-refundable if the event is cancelled less than 30 days before the scheduled date.

tips and gratuities

All events are subject to a 20 percent gratuity. Delivery fees and other charges are not gratuities. Other tips or gifts given directly to service staff at the event are not counted as part of the 20 percent gratuity.

miscellaneous charges

There may be additional charges to consider when planning your event. These charges may include, but are not limited to: equipment rental, vendor's meals, electrical power and decorating. You will be notified of any additional charges prior to finalizing the banquet event order.

custom menus

Don't see your favorite dishes on our menu? Looking for something special? Our culinary team will be happy to create a custom menu for your event. Additional charges may apply.

guest count

The final guest count for your event is due no later than 14 days before the event. This is the number of guests for which you will be charged, even if all your guests don't show up. You will be charged a 50 percent premium per guest for any additional guests added after the deadline. Once added, late additions cannot be removed and you will be charged for them at the premium level regardless of the actual final count.

children

Children five and under eat free of charge. The charge for children six to twelve (6-12) years of age is half the per guest cost of the event. Senior discounts are not available for catered events.

final cost

To the extent possible, the cost of your event will be finalized at the time we receive your final guest count. In some cases, the total is not available until the conclusion of the event due to additional fees and charges or items charged on a consumption basis, such as open bars. In these cases, we will provide you with a minimum total before the event.

payment

Payment for your event, including all additional charges and fees, is due at the conclusion of the event unless prior arrangements have been made. Payment terms and invoicing are available on request.

payment method

Cash, checks and all major credit cards are accepted. Guests may not pay separately for groups larger than 10 people.

canceled your event

To receive a refund of all prepayments and deposits, events must be cancelled no less than 30 days prior. Deposits for events cancelled with less than 30 days' notice are nonrefundable. If circumstances require Forty-Six to cancel your event, you are entitled to a full refund of all prepayments and deposits.

leftovers

To reduce the possibility of food-borne illness once food has left our supervision, it is our policy that all leftover food items are discarded at the end of the event. We do not allow carryout of buffet items.

Forty-six

P. 31

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