

CNF Catering
202-293-0515
www.cnfcatering.com



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BREAKFAST

Early Morning Breakfast

Fresh Chef Selection of Baked Pastries, Butter Croissants, Assorted Muffins, Scones, Bagels and Sweet Buns Served with Butter and Jam
\$4.25/minimum 10 people

Business Breakfast

Assorted Fresh Chef Selection of Baked Pastries, Croissants, Muffins, Scones, Bagels and Sweet Buns Served with Butter and Jam Served with Our Signature Sliced Fruit Tray
\$7.75/minimum 10 people

Smoked Salmon Delight

Smoked Salmon with Mini Bagels & Cream Cheese Accompanied with Red Onions, Tomatoes, Capers & Diced Hard Boiled Egg
\$10.50/minimum 15 people

Southwestern Breakfast Burritos

Fluffy Breakfast Burritos Filled with Egg, Cheese, Chorizo Sausage & Sweet Red Peppers Served with Our Signature Sliced Fruit Tray
\$10.50/minimum 15 people

Corporate Breakfast

Herb Scrambled Eggs, Crisp Bacon, Golden Hash Browns and Homemade Biscuits
\$11.50/minimum 15 people

Light Breakfast Fare

Individual Granola and Cereal Boxes with Individual Fruit Yogurts Served with Our Signature Sliced Fruit Tray Fresh Baked Muffins and Assorted Bagels with Cream Cheese & Jam
\$11.00/minimum 10 people

Deluxe Breakfast Buffet

Creamy Scrambled Eggs, Crispy Bacon, French Toast Triangles with Maple-Butter and Syrup with Fresh Baked Biscuits and Assorted Muffins Served with Our Signature Sliced Fruit Tray
\$13.50/minimum 15 people

Al a Carte Breakfast Options

Sliced Fruit \$3.95 per person
Whole Fruit \$3.95 per person
Fruit Salad \$3.95 per person
Sausage \$3.00 per person
Ham \$3.00 per person
Vegetarian Frittata \$6.95 per person
Regular Coffee \$2.00 per per person, minimum 15 people
Decaffeinated Coffee \$2.00 per per person, minimum 15 people
Hot Tea \$2.00 per per person, minimum 15 people
Fresh Squeezed Orange Juice \$21.00 per gallon
Individual Cereal Boxes with Skim Milk \$3.25 per person

Minimum 10 people unless stated.

Please order 24 to 48 hours in advance. Cancellations require 24-hour notice, cancellations after 3PM the day before have a 50% charge. Specialty event cancellation requires 10 days advance notice. For a customized menu or to inquire regarding service staff, beverage service, tableware, and rental equipment call: 202-293-0515. All catering orders are presented on high quality disposable platters unless otherwise requested. All entrees are a minimum of 10 people unless otherwise listed.

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BRUNCH & SNACKS

ELEGANT BRUNCH

Chicken Roulades With Herb Corn Bread Stuffing and White Wine Sauce with Mini Hay Stack Potato Pancakes
Smoked Salmon With Onions, Capers, Tomato and Chopped Egg
Mini Bagels Scones, Assorted Mini Muffins and Preserves
\$15.00/minimum 15 people

VIP BRUNCH

Warm Chicken Roulades Filled with Spinach and Cheese with White Wine Sauce Over Rice Pilaf
Poached Salmon With Cucumber Scales with Dill Cream and Garlic Crostini
Vegetable Pesto Pasta Salad
Mini Butter Croissants, Assorted Mini Muffins and Bagels with Preserves
\$14.50/minimum 15 people

PITA & HUMMUS PLATTER

Served with Crisp Veggies \$2.95/minimum 10 people

ROASTED VEGGIE & PHYLLO PLATTER

Oven Roasted Veggies, Spinach & Feta Phyllo Triangles, Hummus and Grilled Flat Bread \$5.95/minimum 15 people

CRISP VEGGIE TRAY & CHILI SOUR CREAM DIP

Served with Fried Pita Wedges \$2.75/minimum 10 people

KETTLE COOKED POTATO CHIPS & GREEN ONION DIP

Served with Crisp Vegetables \$3.50/minimum 10 people

ASSORTED BARS

An Assortment of Health Bars, Granola Bars & Chocolate Dipped Macaroons \$4.95/minimum 10 people

POUND CAKE, STRAWBERRIES & WHIPPED CREAM

\$4.25/minimum 10 people

GOURMET MIXED NUTS, CRISP VEGGIES & DOMESTIC CHEESES SERVED WITH MACAROONS & CROSTINI

\$5.95/minimum 10 people

Coffee Service \$2.00 per person *minimum 15 people*

Breakfast and Brunch Served with Preserves and Butter

Please Request Tea and Brewed Decaffeinated if required for your event

Setups, Paper Plates, Knives, Forks and Napkins, Cups, Serving Utensils \$1.25 Per Person

Delivery, Equipment, Setup, Service Fees and Tax are not included in menu price.

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SANDWICHES

All Sandwiches Served with Pickles, Tomatoes, & Condiments
Minimum 10 people

DELUXE SANDWICHES

Grilled Marinated Chicken Breast on Kaiser with Pesto and Roma Tomatoes
Fresh Roasted Turkey Breast & Havarti on Whole Grain
Homemade Shrimp Salad on Sour Dough
Almond Chicken Salad on Croissant
Walnut Tuna Salad in Pita Pockets
Roast Beef on French Baguette with Horseradish
Fleur-de-lis Ham and Swiss on Rye
Smoked Turkey and Havarti Cheese with Chutney on Cranberry Bread
Crisp Roasted Vegetables with Herb Cheese on Flat Bread
\$6.50 per person

LIGHTER SIDE SANDWICHES

Grilled Chicken Breast with Dijon Mayo on Kaiser
Almond Chicken Salad on Buttered Croissant
Grilled Chicken Caesar Tortilla Wrap
Smoked Turkey and Havarti on Cranberry Walnut
Southwestern Chicken Salad Tortilla Wrap
Walnut Tuna Salad in Pita Pockets
Roasted Vegetables with Herb Cheese
Roasted Vegetables with Hummus on Flat Bread
\$6.50 per person

VIP ASSORTMENT

Turkey & Havarti with Chutney on Cranberry Walnut Bread
Baked Ham and Cheddar on a Knot Roll
Almond Chicken Salad on Buttered Croissant
Grilled Chicken Wrap with Herb Cheese, Lettuce, Tomato & Pesto
Grilled Marinated Chicken Breast on Kaiser
Smoked Turkey, Swiss and Russian Dressing on Rye
Beef Tenderloin with Brie on French Baguette
Southwestern Chicken Salad Tortilla Wrap
Italian Hero with Salami, Ham, Mozzarella, Pepperoni with Italian Dressing
\$6.95 per person

Add Kettle-Cooked Chips \$1.60 per person!

SIDE SALADS

\$3.25 Per Person

Garden Fresh Salad
Classic Caesar Salad
Creamy Cole Slaw
*Veggie Pasta Salad
Of the Day*
Traditional Potato Salad
French Potato Salad

SPECIALTY SIDE SALADS

\$3.95 Per Person

Sliced Fruit Tray
Seasonal Fruit Salad
Spinach, Pear & Walnut Salad
*Fresh Tomato & Roasted Corn
Salad*
Gourmet Spinach Salad
Veggie Cous Cous Salad

DESSERTS

*Fresh-Baked Cookies
\$2.25 per person*
*Cookies and Brownies
\$2.35 per person*
*Cookies, Brownies
and Bars
\$2.45 per person*

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SANDWICH WRAP PLATTER

Chipotle Caesar Chicken Roll with Grilled Chicken Breast Julienne
Corn, Tomatoes, Lettuce & Freshly Grated Parmesan Mixed With
Chipotle Pepper Salsa And Wrapped In A Flour Tortilla

Smoked Turkey Wrap with Havarti, Lettuce, Julienne of Spinach & Tomato
With 1,000 Island Dressing in Flour Tortilla

Sliced Beef Tenderloin Roll with Horseradish-Dijon Dressing
And Guacamole Wrapped In A Flour Tortilla

Grilled Chicken with Tomato, Lettuce & Herb Cheese Wrapped In a Flour Tortilla

Vegetarian Sun Dried Tomato Hummus Roll with Julienne Vegetables, Caramelized Onions,
Sun-Dried Tomato Hummus Wrapped In a Tortilla

Turkey Wrap with Chipotle Mayonnaise Wrap
Pickled Red Onion And Lettuce Wrapped In A Flour Tortilla

Almond Chicken Salad with Lettuce & Tomato Wrapped in a Flour Tortilla

Italian Hero with Salami, Ham, Fresh Mozzarella, Pepperoni & Pepperoncinis with Italian Dressing

Ham with Lettuce, Mustard, Tomato & Dijon Mayonnaise
\$7.95 per person / Minimum 10 people

BOXED LUNCHES

CHOOSE IT YOURSELF

\$12.50 / Minimum of 15 People

*Choice of Roast Beef, Almond Chicken Salad, Walnut Tuna Salad, Turkey, Ham and Cheese on Assorted Breads
Choice of Pasta Salad, Coleslaw or Fruit Salad (Please Choose One Salad) A Cookie or Brownie*

ALL AMERICAN

\$12.95/Minimum 15 People

*Fried Chicken served with Honey Mustard and BBQ Sauce, Kettle Cooked Chips,
Crisp Vegetables and Sun-Dried Tomato Dip and Traditional Potato Salad with A Homemade Cream Cheese Brownie*

LUNCH ON THE RUN

\$13.95/Minimum 10 People

*Grilled Chicken Breast and Roast Beef Sandwiches, Fruit and Cheese with Crackers
Potato Chips or Pretzels With A Brownie or Cookie*

***Specialty & Gourmet Baskets Available for all Your Outdoor Events.
Please Call for Selection and Pricing (202)293-0515***

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ROOM TEMPERATURE

SURF& TURF BUFFET #1

"The Ultimate"

*Grilled Salmon with Chinese Salsa
Grilled Beef Tenderloin Served with Dijon Sauce
Shrimp with Spicy Cocktail Sauce on a Bed of Greens
Accompanied By a Delicate Bowtie Pasta and Vegetables with Light Lemon Dressing
French Bread and Butter
\$13.75 /Minimum 15 People*

ITALIAN BUFFET

*A Platter of Sliced Breast of Chicken with Lemon Scented Rosemary Sauce
Sliced Ham, Salami, Smoked Turkey and International Cheeses,
Roasted Marinated Peppers, Artichoke Hearts,
Olives and Marinated Mushrooms
Green Beans and Seasonal Vegetables In A
Creamy Mustard Vinaigrette
Pasta Di Palermo with Pine Nuts, Bell Peppers, Black Olives, Parmesan and Sun-Dried Tomatoes
Italian Bread and Butter
\$12.50/Minimum 15 People*

SOUTHWESTERN BUFFET

*Southwestern Chicken Salad with Lettuce In a Flour Tortilla Wrap
Shrimp and Pepper Tortilla Roll Wrap
Black Bean Salad Served with Crispy Corn Cups
Tortilla Chips, Guacamole and Salsa Verde
\$12.00/ Minimum 15 People*

COLD BUFFET #1

'Create Your Own Sandwiches'

*Grilled Marinated Chicken Breast, Roast Beef, Fresh Turkey Breast, Fluer-De-Lis Ham,
Smoked Turkey, Havarti, Swiss Cheese and Almond Chicken Salad or Tuna Salad
Fresh Baked Assorted Breads
\$7.00/Minimum 10 People*

COLD BUFFET #2

*Grilled Beef Served with Dijon Sauce
Grilled Fresh Salmon Served with Lemon Pesto Sauce
Marinated Sliced Grilled Chicken Breast
Served Over a Bed of Baby Greens
Includes Fresh Garden Salad and Bakery Breads
\$13.50/Minimum 10 People*

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ROOM TEMPERATURE

DECADENT MEAT PLATTER

Grilled Orange-Molasses Chicken, Roasted Maple Glazed Turkey Breasts, Grilled Beef with Dijon Sauce and a Vegetable Platter with Sliced Potatoes, Green Beans and Tomatoes with Herb Vinaigrette and Bakery Fresh Breads
\$13.00/Minimum 10 People

SAVORY PLATTER

Tortilla Crusted Salmon with Poblano Salsa, Grilled Beef with Dijon Sauce Chicken Breast Filled with Spinach and Cheese Veggie Pasta Salad of The Day and Bakery Fresh Breads
\$13.50/Minimum 10 People

SURF & TURF COMBO

Fresh Grilled Tuna and New Potato Salad with Chive Vinaigrette and Fried Capers with Mustard Crusted Beef Tenderloin with Arugula, Red Onion & Waxed Bean Salad Served with Chips and Salsa
\$13.95 per person / Minimum 15 people

CARVERS DREAM

*Grilled Sliced Beef with Dijon Horseradish Sauce
Roasted Salmon with Tarragon Chive Sauce
Cajun Blackened Chicken Breasts with Creamy Ranch
Robust Platter of Roasted Vegetables and Roasted Parmesan Potatoes
Bakery Breads & Butter*
\$13.95 per person / Minimum 10 people

DELICATE FLAVORS FILETS

*Poached Salmon Filets with Tarragon Sauce
Chicken Breast Stuffed with Spinach and Cheese
Served On a Platter with Dijon Vinaigrette Potato Salad with Garden Fresh Salad and creamy Buttermilk Dressing
Bakery Breads & Butter*
\$13.00 / Minimum 10 People

SIZZLING SUMMER

*Tortilla Crusted Salmon with Fresh Tomato Salsa
Sliced Beef Sirloin with Horseradish Dijon Sauce
Shrimp with Spicy Cocktail Sauce
All Served on a Bed of Greens
Your Choice of Vegetable Pasta Salad or Romaine and Baby Green Salad
Bakery Breads & Butter*
\$14.50 / Minimum 10 People
(Substitute shrimp with Baja Chicken Breast for \$13.50 per person)

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ROOM TEMPERATURE

SEARED SALAD WITH SHRIMP & SCALLOPS

*Tossed in a Light Lemon Dressing with Bowtie Pasta and Served with a Garden Salad
\$13.50 Per Person/Minimum 10 People*

COBB SALAD

*Boneless Chicken Breast, Chopped Avocados, Crumbled Bacon,
Blue Cheese, Fresh Plum Tomatoes, Hard Boiled Eggs, Roasted Corn,
Cubed Potatoes and Chopped Fresh Chives
Bowl of Romaine Lettuce with Ranch Dressing
Bakery Breads & Butter
\$13.95 per person / Minimum 15 people*

SALAD NICOISE

*Roasted Salmon and Lemon-caper Dijon Chicken
Combined with this classic salad of Green Beans, Asparagus, Peppers,
Carrots, Cucumber, Fresh Tomatoes, Vinaigrette Potatoes, Olives and
Hard Boiled Eggs over Greens Served with a Romaine Salad
Bakery Breads & Butter
\$14.50 per person / Minimum 15 people*

ORIENTAL CHICKEN SALAD OR ORIENTAL BEEF SALAD

*Served Over Asian Baby Greens
Crispy Wonton Strips
\$11.50 per person for chicken \$12.50 per person for beef /minimum 12.50 people*

FRIED CHICKEN TENDERS SALAD WITH CREAMY CILANTRO DRESSING

*Southwestern Black Bean, Corn and Tomato Salad Over Greens
Chips and Salsa
\$11.50 Per Person/Minimum 10 People*

BEEF TENDERLOIN & GREEN BEAN SALAD

*Tender Strips of Beef Tenderloin Tossed with Green Beans, Baby Red Skin Potatoes, Red Onions & Bleu Cheese
Served with Baby Green Salad with Herb Vinaigrette
Bakery Breads & Butter
\$15.50 Per Person/Minimum 10 People*

Entree prices may be subject to change depending on the season and availability



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HOT ENTRÉES

CHICKEN SELECTIONS:

SAUTÉED CHICKEN PROVENCAL

*Roasted Potatoes, Olives and Vegetables Served with a Tossed Green Salad & Mustard Vinaigrette
Bakery Breads & Butter
\$12.50 Per Person/Minimum 10 People*

CARAMELIZED ONION CHICKEN

*Boneless Chicken Breast Filled with Caramelized Onions with Roasted Yukon Gold Potatoes & Vegetables with a
Baby Green Salad with Herb Vinaigrette and Bakery Breads with Butter
\$12.75 Per Person/Minimum 10 People*

MIDDLE EASTERN CHICKEN

*With Ginger Over Couscous Served with a Yogurt Sauce
Vegetable Platter with Hummus & Pita
\$11.50 Per Person/Minimum 10 People*

CHICKEN CURRY

*Tender Boneless Chicken Breast with a Curry Pineapple Sauce Over Rice
Mediterranean Vegetable Platter with Olives & Feta Served with Pita and Hummus
12.50 Per Person/Minimum 10 People*

LEMON CAPER CHICKEN BREAST

*Tender Chicken Breasts in a Lemon & Caper Sauce Over Vegetable Penne Pasta with a Caesar Salad
Served with Fresh Bakery Breads and Butter
\$11.50 per person/minimum 10 people*

CHICKEN SCALOPPINI

*Served Over Mushroom Rice Pilaf with White Wine Sauce and a Fresh Garden Salad
Served with Fresh Bakery Breads and Butter
\$11.50 Per Person/Minimum 10 People*

CHICKEN BREAST FILLED WITH SPINACH AND CHEESE

*With a Flavorful Penne Pasta Charmaine with Spinach and Sun-Dried Tomatoes
Served with a Garden Salad & Fresh Bakery Breads and Butter
\$12.50 Per Person/Minimum 10 People*

CHICKEN BREAST FILLED WITH HERB STUFFING AND MUSHROOMS

*Over Wild and White Rice with Vegetables & a Baby Green Salad & Creamy Ranch Dressing
Served with Fresh Bakery Breads and Butter
\$12.50 Per Person/Minimum 10 People*

GRILLED CHICKEN CUTLETS

*With Sautéed Spinach & Tomatoes with Brown Rice & Mushroom Pan Sauce
Served with a Garden Salad & Fresh Bakery Breads and Butter
\$12.50 Per Person/Minimum 10 People*

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HOT ENTRÉES

SEAFOOD & FISH SELECTIONS:

SALMON ROULADES

*With Fresh Herbs Drizzled with a White Wine Leek Sauce
Over Pureed Potatoes and Vegetables Served with Mixed Baby Greens with Riesling Vinaigrette
\$12.75 Per Person/Minimum 10 People*

GRILLED SHRIMP

*With Fresh Coconut Over Basmati Rice
Mixed Green Salad with Feta Herbed Vinaigrette with Pita and Hummus
\$14.50 Per Person/Minimum 10 People*

MAHI MAHI WITH SHRIMP SAUCE

*Served with Roasted Corn & Green Chiles with Cilantro Rice
Mixed Green Salad & Herb Vinaigrette with Bakery Breads & Butter
\$15.95 per person*

BACK FIN JUMBO LUMP CRAB CAKES

*With Remoulade Sauce Served Over White and Wild Rice
Cole Slaw or Garden Salad and Mini Bakery Rolls
Market Price/Minimum 10 People*

GRILLED ORANGE GLAZED SALMON

*Stir-Fry Vegetables and Rice with Pineapple Salsa
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$13.50/per person*

CURRIED CRAB CAKES

*Jumbo Lump Crab Cakes with Red Curry Sauce with Sautéed Spinach & Rice
Green Salad with Herb Vinaigrette with Bakery Breads & Butter
Market Price*

STONED GROUND MUSTARD SALMON

*Served with Wild Rice Pilaf and Vegetables
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$13.50/per person*

SHRIMP JUMBALAYA

*Served with Rice and Vegetables
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$13.50/per person*

MEDALLIONS OF MONK FISH

*Served with Sautéed Spinach & Potato Gnocchi with Tomato & Saffron Sauce
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$14.95/per person*

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BEEF SELECTIONS:

BROCHETTES DE KEFTA

*(Beef Kabobs Over Rice)
With Vegetables Served with Greek Salad
Pita and Hummus
\$14.50 Per Person/Minimum 10 People*

MEATLOAF WITH MUSHROOM GRAVY

*Mashed Potatoes & Green Beans
Green Salad with Herb Vinaigrette
\$11.75 per person/minimum 10 people*

BEEF TENDERLOIN WITH CRISPY ONIONS AND DEMI GLAZE

*Over Roasted Baby Potatoes and Green Beans with Carrots
Spinach and Walnut Salad with Riesling Dressing
\$15.50 Per Person/Minimum 10 People*

WILD MUSHROOM BEEF TENDERLOIN

*Served with Celery Root Mashed Potatoes & Wild Mushroom Gravy
Romaine Salad with Blue Cheese Dressing
\$15.50 Per Person/Minimum 10 People*

LIME MARINATED BEEF WITH DEMI GLAZE

*Served with Summer Vegetables Over Garlic Mashed Potatoes
Baby Green & Romaine Salad
Bakery Breads & Butter
\$13.95 per person*

LONDON BROIL

*Served with Red Wine Mushroom Sauce with Vegetables & Garlic Mashed Potatoes
Baby Green & Romaine Salad
Bakery Breads & Butter
\$14.50 per person*

DRY RUBBED FLAT IRON STEAKS

*Served with Cilantro Mustard Sauce with Vegetables & Sautéed Fingerling Potatoes
Baby Green & Romaine Salad
Bakery Breads & Butter
\$14.50 per person*

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VEGETARIAN SELECTIONS:

PENNE WITH GOAT CHEESE, ASPARAGUS AND SUN-DRIED TOMATOES

*Baby Green Salad with Herb Dressing
\$14.50 per person/minimum 20 people*

THREE CHEESE VEGGIE LASAGNA

*Served with a Caesar Salad & Homemade Garlic Bread
\$11.50 to \$12.50 per person/minimum 20 people*

STUFFED TOMATOES

*Vine Ripe Tomatoes Filled with Feta Cheese, Rice & Tofu with a Zesty Tomato Sauce
Served with Baby Green Salad with Herb Vinaigrette and Bakery Breads & Butter
\$11.50 per person/minimum 10 people*

VEGETABLE POT PIE

*A Mélange of Mixed Vegetables Baked in a Flaky Puff Pastry
Baby Green Salads with Bakery Bread & Butter
\$11.50 per person/minimum 10 people*

WELL DRESSED BURRITO SELECTIONS:

MAKE YOUR OWN TACO BAR

*Choose Two of The Following: Beef, Chicken, or Vegetable
Beans, Rice and Chips and Salsa ~ Shredded Cheese, Lettuce, Salsa & Sour Cream
\$12.50 Per Person/Minimum 25 People*

ASSORTED BURRITOS

*Choose Two of The Following: Chicken, Beef, Chorizo or Vegetable
Beans, Rice and Chips and Salsa ~ Shredded Cheese, Lettuce, Salsa & Sour Cream
\$11.95 Per Person/Minimum 10 People*

ENCHILADAS

*Choose Two of The Following: Chicken, Beef, Cheese or Spinach
Beans, Rice and Chips and Salsa ~ Shredded Cheese, Lettuce, Salsa & Sour Cream
\$11.95 Per Person/Minimum 10 People*

MAKE YOUR OWN FAJITAS

*Chicken, Beef or Vegetable Fajitas Mixed with Green Pepper, Onions and Tomato
Flour Tortillas, Beans, Rice and Sour Cream with Shredded Cheese and Guacamole
\$13.50 per person / Minimum 20 people*

GRAND MASTER

*Beef Burritos, Cheese Quesadillas & Chicken Enchiladas
Beans, Rice and Salad, Chips and Salsa with Shredded Cheese, Lettuce, Salsa & Sour Cream
\$13.50 per person/minimum 15 people*

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DESSERTS

Minimum 10 People For All Desserts Selections

COOKIES WITH ENTREE \$2.25 Per Person

COOKIES & BROWNIES \$2.35 Per Person

COOKIES, BROWNIES & ASSORTED BARS \$2.45 Per Person

PREMIUM COOKIES AND BROWNIES

Double Decedent Chocolate Bar, Chocolate Chip Cheese Bar, Raspberry-Blackberry Cheese Bar, Assorted Rugelach, Assorted Macaroons and Tea Cookies
\$3.95 Per Person

ASSORTED CAKES AND TARTS \$5.95 Per Person

CINNAMON TORTILLA CHIPS

With Whipped Cream \$1.95 Per Person

SPECIALTY PIES

Apple, Strawberry, Cherry and Banana Cream Served with Whipped Cream
\$2.95 Per Person (8 person minimum per flavor)

SPECIALTY CAKES

Chocolate Hazelnut, Mocha, Strawberry Shortcake, Cheese Cake, Chocolate Marble Cheese Cake, Raspberry Cheese Cake, Triple Chocolate, Butter Cream Cake, White Chocolate Mousse and Chocolate Mousse
\$5.95 / \$7.95 Per Person

SLICED FRUIT AND ASSORTED BERRIES

\$4.50 Per Person

FRESH FRUIT

Dipped In White or Dark Chocolate
\$5.25 Per Person/Minimum 20 People

STRAWBERRIES, WHIPPED CREAM AND POUND CAKE

\$4.25 Per Person

FRUIT KEOBS WITH VANILLA MINT YOGURT SAUCE

\$4.50 Per Person

COUNTREAU MINTED MELON BALLS AND STRAWBERRIES

\$4.95 Per Person

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COCKTAIL RECEPTIONS

Available for 30 or more guests. We recommend a minimum of 5 selections per event.
Choose from two hot items and three cold items. Please call for pricing

HOT COCKTAIL ITEMS

POULTRY AND BEEF

BBQ Baby Ribs
Sesame Chicken or Beef Bites
Traditional Meatballs or Wild Mushroom Meatballs
Buffalo Chicken Wings or BBQ Wings with Ranch
Curried Chicken Bites
Baja Chicken Bite with Cilantro Cream
Baby Lamb Chops
Chicken Tender Bites with Honey Mustard
Coconut Chicken Bites with Pineapple Dipping Sauce
Chorizo Sausage Bites with Ranchero Sauce
Chicken or Beef Wellingtons
Red Bliss Potatoes Filled with Bacon, Scallions and Cheddar Cheese
Tenderloin of Beef Skewers with Red Pepper Aioli Dip
Mini Beef or Chicken Fajita Rolls
Mini Beef and Chicken Quesadillas
Mini Beef or Chicken Empanadas
Beef or Chicken Flautas Bites

VEGETABLE

Phyllo Triangles Filled with Spinach and Feta Cheese
Wild Mushroom and Cheese Phyllo Purses
Hot Spinach and Artichoke Dip
Puff Pastry Filled with Brie Cheese and Raspberry Jam
Jalapeno Poppers
Layered Bean Dip and Tortilla Chips
Stuffed Walnut and Cheese Mushrooms
Mini Quiche Assortment
Vegetable and Black Bean Quesadillas

SEAFOOD

Mini Crab Cakes
Crab and Artichoke Dip
Shrimp and Herb Cheese Wontons
Shrimp Kabobs
Creole Catfish Bites
Salmon Cakes
Shrimp Wontons
Coconut Shrimp



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COLD COCKTAILS ITEMS

SEAFOOD

Shrimp Cocktail
Grilled Salmon with Pesto Sauce
Poached Salmon Decorated with Cucumber Scales In Dill Sauce
Smoked Salmon Mousse on Black Bread with Herb Cream Cheese
Cherry Tomatoes Filled with Salmon Mousse
Grilled Salmon with Black Bean-Corn Salsa
Mini Shrimp Sandwiches

POULTRY AND BEEF

Mini Rolls with Beef Tenderloin and Horseradish Cream
Turkey Rolls with Spinach and Herbed Cheese In a Tortilla
Smoked Ham with Honey Mustard on orange Muffins or Mini Rolls
Sliced Smoked Turkey Breast Served on Mini orange Muffins with Cranberry Chutney
Mini Croissants with Turkey and Roast Beef
Oriental Duck or Chicken Wrapped In Chinese Pancakes
Southwestern Chicken or Beef Rolls
Sliced Tenderloin with Horseradish Cream on Crostini
Marinated Rosemary Chicken Bites

VEGETABLE

Sun-Dried Tomato and Herb Cheese Tart
Wheel of Brie Cheese with French Bread, Crackers and Grapes
Crudités with Roasted Red Pepper Dip
Corn Cups with Black Bean Corn Salad
Fruit and Cheese with Assorted Bread
Red Pepper and Herb Cheese Bruchetta
Cherry Tomatoes Filled with Herb Cheese
Crisp Vegetables and Hummus

EXTRAS

Assorted Sodas \$1.25 Each
Assorted Bottled Water \$1.75
Potato Chips \$1.60 Per Person
Bottled Juices \$1.75 Per Bottle
Ice and Bowl \$4.00 Per Bag
Set-up paper plates, knives, forks and napkins \$1.25 per person
Serving Utensils \$1.25
Tablecloths (Paper) \$4.00 Per Cloth