

# CORPORATE MENU

20 Person Minimum

## BREAKFAST BUFFETS

Pricing includes disposable tableware, flatware and napkins. Beverages can be provided at an additional charge. Add \$4.00 per person weekdays after 4pm and weekends.

### Nice & Light

\$10.45

Hard Boiled Eggs  
Individual Assorted Yogurt  
Fresh Cubed Fruit  
Assorted Breakfast Breads

### Deluxe Continental

\$10.95

Assorted Danishes  
Assorted Breakfast Breads  
Fresh Cubed Fruit  
Assorted Bagels with Cream Cheese & Butter

### Breakfast Sandwiches

\$12.95

Egg & Cheese Biscuits  
Sausage & Cheese Biscuits  
Bacon, Egg & Cheese Biscuits  
Fresh Cubed Fruit  
Fried Breakfast Potatoes

### All American

\$13.95

Scrambled Eggs  
Bacon  
Cheesy Grits  
Country Biscuits with Butter & Jelly

### Life's a Quiche

\$12.95

Cupcake Quiche (Florentine, Ham & Swiss)  
Fresh Cubed Fruit  
Bacon  
Assorted Mini Muffins

### Fluffy & Fruity

\$11.95

Belgian Waffles with Maple Syrup  
Fresh Cubed Fruit  
Bacon

### Top of the Morning

\$13.95

Four Cheese Egg Casserole  
Bacon  
Fresh Cubed Fruit  
Country Biscuits with Butter & Jelly

### Extras & Add Ons

Omelet Station (Chef Required) \$11.00  
Oatmeal Bar \$6.00  
Scrambled Eggs, Egg Casserole or Tofu Scramble \$4.00  
Bacon (2 pcs) \$3.00  
Sausage Patty (1pc) \$1.50  
Cinnamon Rolls, Bagels, Biscuits, Danish or Croissants \$2.00  
Fresh Cubed Fruit \$3.00  
Fried Breakfast Potatoes/Tater Tots \$2.00  
Assorted Yogurt \$3.00  
Fresh Berry Yogurt Parfait \$3.50  
Assorted Scones \$2.00

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## BOXED LUNCHES

### Specialty Boxed Lunches

**\$13.95**

*You may mix & match sandwiches, but sides & desserts must all be the same.*

#### **Spinach- Avocado- Cheddar**

Fresh Made Avocado Spread, Sliced Tomato, Baby Spinach & Cheddar Cheese on 9-Grain Bread

#### **Turkey Avocado BLT**

Oven Roasted Turkey, Guacamole, Green Leaf Lettuce, Sliced Tomato, & Hickory Smoked Bacon on Ciabatta Roll

#### **Filet of Beef**

Thinly Sliced Filet of Beef Tenderloin, Lettuce, Tomato & Horseradish Mayonnaise on Baguette

#### **Chicken Panini**

Marinated Grilled Chicken, Lettuce, Tomato, Fresh Mozzarella Cheese & Pesto Mayonnaise on Ciabatta Roll

#### **Monterey Chicken Salad**

Chicken Salad with Grapes, Pecans & Duke's Mayo on a Croissant

#### **Italian**

Ham, Salami, Capocollo & Provolone, Lettuce, Tomato on an Italian 8" Sub Roll

#### **Side Dish Choices: (Choose Two)**

Penne Pesto Salad, Red Skin Potato Salad, Fresh Cubed Fruit, Marinated Cucumber & Tomato Salad, Broccoli Salad (Contains Bacon)

#### **Dessert Choices: (Choose One)**

Chocolate Chip Cannolis, French Style Cheese Cake, Cookies, Brownies, Lemon Bars

### Gluten Free Boxed Lunch

**\$13.95**

Turkey with Lettuce, Tomato & Choice of Cheese on Gluten Free Bread, Potato Chips and Fresh Fruit Cocktail  
GF Brownie

### Vegetarian Boxed Lunch

**\$13.95**

Spring Mix, Tomato, Cucumber, Carrot & Provolone, with Avocado Aioli on 9-Grain Bread, Fruit Salad, Potato Chips & Brownie



### Vegan Boxed Lunch

**\$13.95**

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla, Vegetable Pasta Salad, Potato Chips & Fresh Fruit Cup

### Classic Boxed Lunches

**\$11.95**

#### **Choice of Sandwich:**

- Ham & Swiss
- Turkey & Provolone
- Roast Beef & Cheddar
- Tuna Salad
- Classic Chicken Salad

*Includes Chips, Fruit & Cookies or Brownies*

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## SPECIALTY SALAD BOXES

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm & weekends. All Salad Boxes served with Fresh Fruit Salad & Cookie.

### House Salad

\$8.95

Fresh Greens, Cucumber, Carrots, & Tomatoes with House Vinaigrette

### Caesar Salad

\$9.95

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing

### Cobb Salad

\$11.95

Fresh Romaine Lettuce, Hard Boiled Egg, Diced Ham, Diced Turkey, Tomato with Homemade Ranch

### CBD Signature Salad

\$10.95

Fresh Romaine Lettuce, Fresh Strawberries, Feta Cheese, & Candied Walnuts with Apple Cider Vinaigrette

### Southwestern Salad

\$10.95

Fresh Romaine Lettuce, Black Beans, Cheddar Cheese, Tomatoes, Diced Onions, Tortilla Crumbles with Chipotle Ranch

### Greek Salad

\$9.95

Fresh Romaine Lettuce, Tomatoes, Feta Cheese, Banana Peppers, Red Onion, & Kalamata Olives with Balsamic Vinaigrette

### Salad Add Ons

#### *Add to any Salad*

Chilled Grilled Chicken – \$3

Chilled Grilled Salmon – \$4



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## STAFF FAVORITES

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### Staff's Favorite Menu #1

\$13.95

Seasonal Greens with Tomatoes, Cucumbers, & Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Marsala  
Penne Pasta Tossed with Portobellos, Roasted Peppers & Basil Cream  
Hot Marinated Grilled Vegetables  
Dinner Rolls  
Assorted Miniature Desserts

### Staff's Favorite Menu #2

\$16.95

Hand Tossed Caesar Salad  
Marinated Grilled Breast of Chicken with Lemon Garlic Sauce  
Sliced Slow Roasted Beef with Mushroom Brown Sauce  
Red Skin Mashed Potatoes  
Sautéed Vegetable Medley  
Dinner Rolls  
Brownies

### Staff's Favorite Menu #3

\$14.95

Seasonal Greens with Tomatoes, Cucumbers & Carrots with House Vinaigrette Dressing  
Oven Roasted Herb Bone-in Chicken  
Homemade Pot Roast  
Red Skin Mashed Potatoes  
Dinner Rolls  
Assorted Miniature Desserts

### Staff's Favorite Menu #4

\$13.95

Seasonal Greens with Tomatoes, Cucumbers & Carrots with House Vinaigrette Dressing  
Tomato Basil Chicken  
Steamed Broccoli  
Rosemary Roasted Red Potatoes  
Dinner Rolls  
Oreo Chocolate Mousse

### Staff's Favorite Menu #5

\$14.95

Seasonal Green Salad with Tomatoes, Cucumbers & Carrots with Balsamic Vinaigrette Dressing  
Chicken Stuffed with Portobellos, Sun Dried Tomatoes & White Cheddar  
Penne al a Vodka  
Sautéed Vegetable Medley  
Dinner Rolls  
Lemon Bars



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## ITALIAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### Italian Menu #1

\$14.95

Caesar Salad  
Bacon & Gouda Stuffed Chicken with Pesto  
Cream Sauce  
Rosemary Roasted Red Potatoes  
Sautéed Vegetable Medley  
Garlic Bread  
Assorted Miniature Desserts

### Italian Menu #2

\$13.95

Caesar Salad  
Chicken Parmesan  
Four Cheese Baked Ziti  
Sautéed Vegetable Medley  
Garlic Bread  
Cannolis & Lemon Bars

### Italian Menu #3

\$13.95

Romaine Lettuce with Tomatoes, Cucumbers  
with Balsamic Vinaigrette Dressing  
Beef Lasagna  
Penne Alfredo with Grilled Vegetables  
Garlic Bread  
Chocolate Brownies



### Italian Menu #4

\$14.95

Seasonal Greens, Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Pan Seared Chicken Florentine  
Herbed Rice Pilaf  
Sautéed Green Beans with Red Peppers  
Sliced Baguettes with Butter  
Cannolis



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## SOUTHERN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### Southern Menu #1

\$15.95

Pulled Pork Served with Sauces & Coleslaw  
Memphis Style Bone-in Chicken  
Homemade Macaroni & Cheese  
Country Green Beans  
Rolls & Butter  
Banana Pudding

### Southern Menu #2

\$14.95

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots with Homemade Ranch  
Dressing  
Smoked BBQ Beef Brisket  
Country Green Beans with Bacon  
Homemade Macaroni & Cheese  
Corn Bread with Butter  
Strawberry Shortcake

### Southern Menu #3

\$13.45

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots, Served with House  
Vinaigrette Dressing  
Memphis Style Bone-in Chicken  
Red Skin Mashed Potatoes  
Collard Greens  
Corn Bread with Butter  
Lemon Bars & Blondie Bars

### Southern Menu #4

\$15.95

Seasonal Green Salad with Tomatoes,  
Cucumbers & Carrots, Served with Homemade  
Ranch Dressing  
Baked Ham with Pineapple Glaze  
BBQ Chicken  
Homemade Macaroni & Cheese  
Country Green Beans  
Rolls & Butter  
Cookies & Brownies

### Southern Menu #5

\$13.45

Romaine with Strawberries, Feta, Candied  
Walnuts with Apple Cider Vinaigrette Dressing  
Buttermilk Fried Chicken  
Red Skin Mashed Potatoes  
Mini Corn on the Cob  
Biscuits with Butter  
Oreo Chocolate Mousse



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## SOUTH OF THE BORDER

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### South of the Border Menu #1 (Tacos)

\$13.95

Chicken & Ground Beef Tacos Served with Flour Tortillas & Taco Shells  
Lettuce, Tomato, Onion, Cheddar Cheese & Sour Cream  
Black Beans and Cilantro Lime Rice  
Tortilla Chips & Salsa  
Sopapillas

### South of the Border Menu #2 (Fajitas)

\$15.95

Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas  
Steak with Onions, Peppers & Fresh Cilantro with Flour Tortillas  
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo  
Black Beans  
Cilantro Lime Rice  
Tortilla Chips & Salsa  
Assorted Miniature Desserts  
Add Shrimp - \$3

### South of the Border Menu #3

\$13.95

Seasonal Greens with Tomatoes, Cucumbers & Carrots with Homemade Chipotle Ranch Dressing  
Chicken Enchiladas with Red Sauce  
Spanish Rice  
Black Beans  
Tortilla Chips & Salsa  
Chocolate Chip Cookies



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## ALL AMERICAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### All American Menu #1

\$13.95

6oz Bistro Blend Burgers with Buns  
Lettuce, Tomato, Onions & Cheese  
Ketchup, Mustard & Mayo  
Broccoli Salad  
Fresh Cubed Fruit  
Cookies & Brownies

### All American Menu #2

\$16.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with Homemade Ranch Dressing  
BBQ Ribs  
Memphis Style Chicken  
Homemade Macaroni & Cheese  
Rolls & Butter  
Strawberry Cheesecake

### All American Menu #3

\$13.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
New England Pot Roast  
Fresh Green Beans with Red Peppers  
Red Skin Mashed Potatoes  
Rolls & Butter  
Brownies

### All American Menu #4

\$14.95

Seasonal Greens with Tomatoes, Cucumbers &  
Carrots with House Vinaigrette Dressing  
Beef Tenderloin Tips with Red Wine Demi Glaze  
Red Skin Mashed Potatoes  
Fresh Green Beans with Red Peppers  
Rolls & Butter  
Oreo Chocolate Mousse

### All American Menu #5

\$13.95

Caesar Salad  
BBQ Meatloaf  
Country Green Beans  
Honey Glazed Carrots  
Rolls & Butter  
Assorted Miniature Desserts

### Extras & Add Ons

BBQ Chicken, BBQ Ribs, or Smoked BBQ Brisket \$6.00  
Homemade Macaroni & Cheese \$3.50  
Pasta or Potato Salad \$2.50  
Tossed Seasonal Green Salad \$3.50  
Fresh Cubed Fruit \$3.00  
Baked Beans \$2.00  
All Beef Hot Dogs with Bun \$3.00  
Honey Glazed Carrots \$3.00

### Vegetarian Options

Homestyle Tofu  
Vegetable Lo Mein  
Portobello Mushroom with Tomato Basil  
Red Pepper Stuffed with Southwestern Quinoa



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## INTERNATIONAL MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### Far East

\$15.95

Steamed White Rice  
Stir Fry Beef & Broccoli  
Sesame Chicken  
Spring Rolls with Sesame Ginger Sauce  
Fresh Cubed Fruit

### Tropical

\$16.95

Baby Greens with Fresh Strawberries & Feta  
Cheese with Citrus Vinaigrette Dressing  
Cilantro & Lime Grilled Chicken in a Lemon  
Cream Sauce  
Caribbean Jerk Salmon with Pineapple Relish  
Lemon Rice Pilaf  
Hot Marinated Grilled Vegetables  
Hawaiian Rolls

### Caribbean

\$16.95

Spinach Salad with Fresh Strawberries & Feta  
Cheese with Citrus Vinaigrette Dressing  
Caribbean Jerk Chicken  
Salmon with Pineapple Salsa  
Mashed Sweet Potatoes  
Sautéed Cabbage, Carrots & Red Onions  
Pineapple & Cheese Cornbread

### Mardi Gras

\$13.95

Chicken & Sausage Jambalaya  
Red Beans & Rice  
Marinated Zucchini, Squash & Peppers  
Cajun Cheese Bread  
Buttermilk Beignets with Powdered Sugar

### Mediterranean

\$13.95

Greek Lemon Chicken Breast  
Steamed Herb Rice  
Marinated Garbanzo Bean Salad  
Mediterranean Green Beans, Tomatoes &  
Onions  
Lemon Bars



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## SANDWICH OPTIONS

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### That's a Wrap

\$13.95

Grilled Chicken Wrap with Bacon, Romaine, Tomato & Ranch Dressing  
Roast Beef & Cheddar Wrap with Mayonnaise, Greens & Tomato  
Grilled Vegetable Wrap with Hummus & Balsamic Vinaigrette  
Tortellini Salad  
Fresh Cubed Fruit  
Chocolate Chip Cannolis

### Build Your Own Sandwich

\$13.95

Sliced Deli Tray with Ham, Turkey, & Roast Beef  
Sliced Cheddar, Swiss & Provolone  
Assorted Sliced Breads & Rolls  
Lettuce, Tomato, Pickles, Mayonnaise & Mustard  
Red Skin Potato Salad  
Fresh Cubed Fruit  
Assorted Cookie Tray

### Soup & Salad Bar

\$13.95

Fresh Garden Salad with Carrots, Tomatoes, Cucumbers, Diced Egg, Chopped Ham, Grilled Chicken, Red Onion & Croutons with House Vinaigrette & Homemade Ranch  
Soup of the Day with Sliced Baguette  
Cookies & Brownies

#### List of Soups:

Chicken Tortilla  
Chicken Noodle  
Broccoli Cheddar  
Vegetable Soup  
Tomato Bisque

Baked Potato Option - \$3



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## SNACK & BEVERAGES MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. Add \$4.00 per person weekdays after 4pm and weekends.

### Fresh Bakery Break

\$4.95

Assorted Freshly Baked Cookies & Brownies

### Afternoon Chips

\$4.95

Potato Chips with Onion Dip

Tortilla Chips with Salsa

### Afternoon Wake Up

\$6.95

Individual Trail Mix Snack Pack

Chocolate Chip Cookies

Fresh Cubed Fruit

### Sweet & Salty

\$6.95

Assorted Mini Candy Bars

Assorted Chips

Popcorn

### Healthy Break

\$8.95

Assorted Individual Yogurts

Individual Trail Mix Snack Pack

Vegetable Tray with Red Pepper Dip

Fresh Cubed Fruit

### Snack Items

Choose 1: \$3.95 Choose 2: \$5.95 Choose 3: \$7.50

Tortilla Chips & Salsa

Assorted Individual Yogurts

Fresh Cubed Fruit

Assorted Nuts

Granola Bars

Veggies & Ranch Dip

Potato Chips

Assorted Cookies

Brownies

Assorted Cheese Tray with Crackers

Individual Trail Mix Snack Pack

### Beverages

Coffee \$16.50 (Serves 8-10)

Grande Coffee \$24.00 (Serves 12-15)

Orange or Cranberry Juice Gallon- \$9.50

Sweet or Unsweetened Tea Gallon- \$7.95

(Serves 15-20)

Lemonade- Gallon \$7.95 (Serves 15-20)

Individual Bottle Juice \$2.50

Bottled Water \$2.00

Canned Soda \$2.00

