

CORPORATE MENU

20 Person Minimum

BREAKFAST BUFFETS

Pricing includes disposable tableware, flatware and napkins. Beverages can be provided at an additional charge.

These menus are available Monday through Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Nice & Light

\$10.95

Hard Boiled Eggs **GF & DF**
Individual Assorted Yogurt **Veg**
Fresh Cubed Fruit **GF & V**
Assorted Breakfast Breads **Veg**

Deluxe Continental

\$10.95

Assorted Danishes **Veg**
Assorted Breakfast Breads **Veg**
Fresh Cubed Fruit **DF & GF & V**
Assorted Bagels with Cream Cheese & Butter **Veg**

Breakfast Sandwiches

\$13.95

Egg & Cheese Biscuits
Sausage & Cheese Biscuits
Bacon, Egg & Cheese Biscuits **Veg**
Fresh Cubed Fruit **GF & V**
Breakfast Potatoes **V & GF**

All American

\$14.95

Scrambled Eggs **GF & Veg**
Bacon **GF & DF**
Cheesy Grits **GF & Veg**
Country Biscuits with Butter & Jelly **Veg**

Life's a Quiche

\$12.95

Cupcake Quiche (Tomato, Spinach, Feta) **GF & Veg**
Cupcake Quiche (Bacon, Spinach, Swiss) **GF**
Fresh Cubed Fruit **GF & V**
Bacon **GF & DF**
Assorted Mini Muffins **Veg**

Fluffy & Fruity

\$11.95

Belgian Waffles with Maple Syrup **Veg**
Fresh Cubed Fruit **GF & V**
Bacon **GF & DF**

Top of the Morning

\$14.95

Four Cheese Egg Casserole **GF & Veg**
Bacon **GF & DF**
Fresh Cubed Fruit **GF & V**
Country Biscuits with Butter & Jelly **Veg**

Extras & Add Ons

Omelet Station (Chef Required) \$12.00
Oatmeal Bar \$6.00
Scrambled Eggs, Egg Casserole or Tofu Scramble \$5.00
Bacon (2 pcs) \$4.00
Sausage Patty (1pc) \$2.00
Cinnamon Rolls, Bagels, Biscuits, Danish or Croissants \$3.00
Fresh Cubed Fruit \$4.00
Breakfast Potatoes \$2.00
Assorted Yogurt \$3.00
Fresh Berry Yogurt Parfait \$4.00
Assorted Scones \$3

Dietary Key

Gluten Free - **GF** Vegetarian - **Veg**
Dairy Free - **DF** Vegan - **V**

* Special dietary entrée options available for an additional fee.

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BOXED LUNCHES

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\$15.95

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

Caprese Veg

Arugula, Tomato, Basil, Fresh Mozzarella, Pesto Mayo & Balsamic Glaze on Ciabatta 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 Ciabatta

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 **Veg**

Red Skin Potato Salad **GF & Veg**

Fresh Cubed Fruit **GF & Veg**

Marinated Cucumber & Tomato Salad **GF & Veg**

Broccoli Salad (Contains Bacon) **GF**

Dessert Choices: (Choose One)

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

Gluten Free Boxed Lunch

\$14.95

Turkey with Lettuce, Tomato & Choice of Cheese on Gluten Free Bread, Potato Chips and Fresh Fruit Cubed **GF**
Cookie **GF**

Vegetarian Boxed Lunch

\$14.95

Fresh Made Avocado Spread, Sliced Tomato, Baby Spinach & Cheddar Cheese on 9-Grain Bread, Fresh Cubed Fruit, Potato Chips & Brownie



Vegan Boxed Lunch

\$14.95

Hummus, Tomato, Cucumber, Roasted Red Peppers and Baby Spinach Wrapped in a Whole Wheat Tortilla, Potato Chips & Fresh Cubed Fruit, Vegan Cookie

Classic Boxed Lunches

\$12.95

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. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

All Salad Boxes served with Fresh Cubed Fruit & Cookie.

House Salad

\$10.95

Fresh Greens, Cucumber, Carrots, & Tomatoes with House Vinaigrette **DF & GF & V**

Caesar Salad

\$11.95

Fresh Romaine Lettuce, Parmesan Cheese, Croutons with Caesar Dressing **Veg**

Cobb Salad

\$14.95

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

CBD Signature Salad

\$12.95

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

Southwestern Salad **GF & Veg**

\$13.95

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

Greek Salad **GF & Veg**

\$12.95

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 – \$4

Chilled Grilled Salmon – \$5



Dressings:

House Vinaigrette **GF & V**

Balsamic Vinaigrette **GF & V**

Homemade Ranch **GF & Veg**

Caesar **Veg**

Apple Cider Vinaigrette **GF & Veg**

Citrus Vinaigrette **GF & V**

Blue Cheese **GF & Veg**

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STAFF FAVORITES

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Staff's Favorite Menu #1

\$15.95

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

Staff's Favorite Menu #2

\$18.95

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



Staff's Favorite Menu #3

\$16.95

Seasonal Greens with Tomatoes, Cucumbers & Carrots with House Vinaigrette Dressing **GF & V**
Oven Roasted Herb Bone-in Chicken **GF**
New England Pot Roast **DF & GF**
Red Skin Mashed Potatoes **GF & Veg**
Dinner Rolls
Assorted Miniature Desserts

Staff's Favorite Menu #4

\$15.95

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

Staff's Favorite Menu #5

\$16.95

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

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ITALIAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Italian Menu #1

\$15.95

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

Italian Menu #2

\$15.95

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

Italian Menu #3

\$14.95

Caesar Salad **Veg**
Beef Lasagna
Penne Alfredo with Grilled Vegetables **Veg**
Garlic Bread
Chocolate Brownies



Italian Menu #4

\$16.95

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

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SOUTHERN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Southern Menu #1

\$16.95

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

Southern Menu #2

\$16.95

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

Southern Menu #3

\$13.95

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

Southern Menu #4

\$17.95

Seasonal Green Salad with Tomatoes, Cucumbers & Carrots, Served with Homemade Ranch Dressing **GF & Veg**
Baked Ham with Brown Sugar Glaze **GF & DF**
BBQ Chicken **GF & DF**
Homemade Macaroni & Cheese **Veg**
Country Green Beans with Bacon **GF**
Rolls & Butter
Cookies & Brownies

Southern Menu #5

\$14.95

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



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SOUTH OF THE BORDER

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

South of the Border Menu #1 (Tacos)

\$15.95

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

South of the Border Menu #2 (Fajitas)

\$16.95

Chicken with Onions, Peppers & Fresh Cilantro with Flour Tortillas **GF & DF**
Steak with Onions, Peppers & Fresh Cilantro with Flour Tortillas **GF & DF**
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo **Veg & GF**
Black Beans **GF & V**
Cilantro Lime Rice **GF & V**
Tortilla Chips & Salsa **GF & V**
Assorted Miniature Desserts

Add Shrimp **GF** - \$3

South of the Border #3 (Barbacoa)

\$16.95

Beef Barbacoa **GF** served with Flour Tortillas, Sour Cream & Guacamole
Spanish Rice **GF & V**
Black Beans **GF & V**
Chips & Salsa **GF & V**
Churros



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ALL AMERICAN MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

All American Menu #1

\$13.95

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

All American Menu #2

\$16.95

Seasonal Greens with Tomatoes,
Cucumbers & Carrots with Homemade
Ranch Dressing **GF & Veg**
BBQ Ribs **GF & DF**
Memphis Style Chicken **GF & DF**
Homemade Macaroni & Cheese **Veg**
Rolls & Butter
Strawberry Shortcake

All American Menu #3

\$14.95

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

All American Menu #4

\$15.95

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

Extras & Add Ons

BBQ Chicken, BBQ Ribs, or Smoked BBQ Brisket \$7.00
Homemade Macaroni & Cheese \$4.00
Pasta or Potato Salad \$3.00
Tossed Seasonal Green Salad \$4.00
Fresh Cubed Fruit \$4.00
Baked Beans \$2.00
All Beef Hot Dogs with Bun \$4.00

Vegetarian Options

Homestyle Tofu **V**
Vegetable Lo Mein **Veg**
Portobello Mushroom with Tomato Basil **V**
Red Pepper Stuffed with Wild Rice & Veggies **V**
Acorn Squash with Southwest Quinoa **V**

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INTERNATIONAL MENUS

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Far East

\$15.95

Steamed White Rice **GF & V**
Stir Fry Beef & Broccoli **DF**
Orange Chicken **DF**
Spring Rolls with Sweet Thai Chili Sauce **Veg & DF**
Fresh Cubed Fruit **GF & V**

Tropical

\$20.95

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

Caribbean

\$20.95

Spinach Salad with Fresh Strawberries & Feta Cheese with Citrus Vinaigrette Dressing **GF & Veg**
Caribbean Jerk Chicken **GF & DF**
Salmon with Pineapple Salsa **GF & DF**
Roasted Sweet Potatoes **GF & V**
Sautéed Cabbage, Carrots & Red Onions **GF & V**
Cornbread Muffins
Assorted Mini Desserts

Mardi Gras

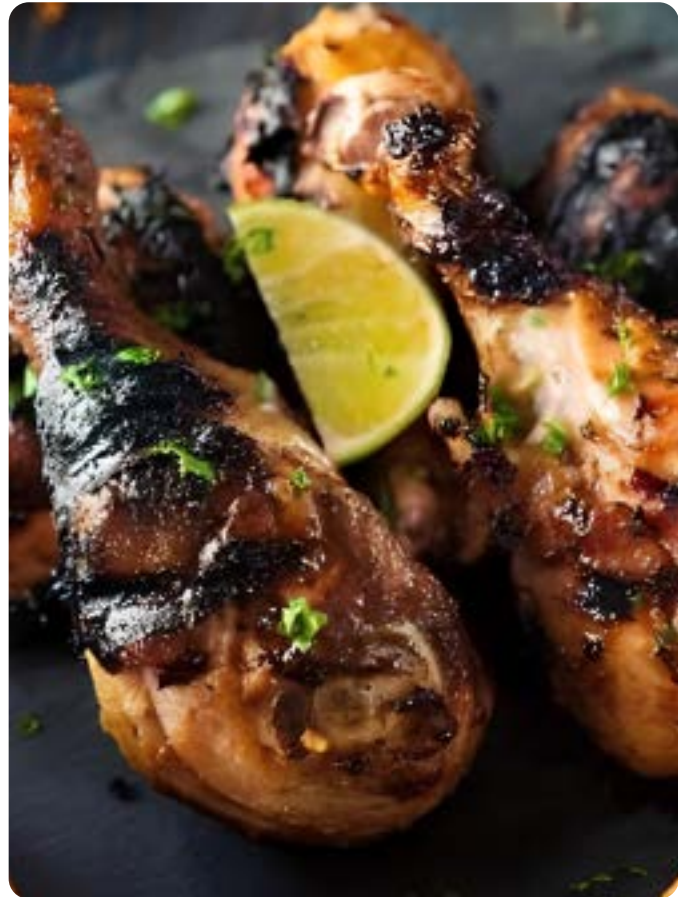
\$14.95

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

Mediterranean

\$14.95

Greek Lemon Chicken Breast **GF & DF**
Steamed Herb Rice **GF & V**
Marinated Garbanzo Bean Salad **GF & Veg**
Mediterranean Green Beans, Tomatoes & Onions **GF & V**
Lemon Bars



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SNACK & BEVERAGE MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

That's a Wrap

\$15.95

Grilled Chicken Wrap with Bacon, Romaine, Tomato & Ranch Dressing
Filet of Beef Wrap with Feta, Spinach, Cucumber and Tzatziki Sauce
Grilled Vegetable Wrap with Hummus & Balsamic Vinaigrette **V**
Pasta Salad **V**
Fresh Cubed Fruit **GF & V**
Chocolate Chip Cannolis

Build Your Own Sandwich

\$14.95

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

Soup & Salad Bar

\$14.95

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 **GF**
Chicken Noodle
Broccoli Cheddar **GF & Veg**
Vegetable Soup **GF & V**
Tomato Bisque **GF & Veg**
White Chicken Chili
Baked Potato Option - \$4 (Include Cheddar Cheese, Scallions, Sour Cream & Bacon)



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SNACK & BEVERAGE MENU

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*Must be ordered in conjunction with Breakfast or Lunch

Fresh Bakery Break

\$4.95

Assorted Freshly Baked Cookies & Brownies

Afternoon Chips

\$4.95

Potato Chips with Onion Dip **GF & Veg**
Tortilla Chips with Salsa **GF & V**

Afternoon Wake Up

\$6.95

Individual Trail Mix Snack Pack
Chocolate Chip Cookies
Fresh Cubed Fruit **GF & V**

Sweet & Salty

\$6.95

Individual Trail Mix Snack Pack
Chocolate Chip Cookies
Fresh Cubed Fruit **GF & V**

Healthy Break

\$8.95

Assorted Individual Yogurts **GF**
Individual Trail Mix Snack Pack
Vegetable Tray with Red Pepper Dip **Veg**
Fresh Cubed Fruit **GF & V**

Snack Items

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

Tortilla Chips & Salsa **GF & V**
Assorted Individual Yogurts **GF**
Fresh Cubed Fruit **GF & V**
Assorted Nuts
Granola Bars
Veggies & Ranch Dip **GF & Veg**
Potato Chips **GF & V**
Assorted Cookies Brownies
Assorted Cheese Tray with Crackers Individual
Trail Mix Snack Pack

Beverages

Grande Coffee (Serves 10 -12) \$25.00
Hot Tea (Serves 10 -12) \$15.00
Orange or Cranberry Juice Gallon \$10.00
Sweet or Unsweetened Tea Gallon \$7.95
Lemonade- Gallon (Serves 15 -20) \$7.95
Individual Bottle Juice \$3.00
Bottled Water \$2.00
Canned Soda \$2.00



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AFTER HOURS MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 PM. Orders after 3 PM and on weekends are available for an additional \$5 per person.

Pick 3 \$11.50

Pick 4 \$14.25

Assorted Freshly Baked Cookies & Brownies
Lemon Squares
Oreo Mousse
Tortilla Chips with Homemade Salsa **GF & V**
Miniature Meatballs with BBQ or Marinara Sauce
Fresh Vegetables with Homemade Ranch **GF & Veg**
Individual Bags of Trail Mix
Fresh Cubed Fruit **GF & V**
Assorted Scones
Imported & Domestic Cubed Cheeses

Pick 4 \$16.95

Pick 6 \$21.95

Fresh Vegetables with Homemade Ranch **GF & Veg**
Assorted Pinwheels
Spanikopita **Veg**
Asian Chicken or Vegetable Pot Stickers
Parmesan Crusted Chicken Parmesan Bites
Buffalo Wings with Blue Cheese & Ranch **GF**
Pigs-N-Blankets with Mustard Sauce
BBQ Meatballs
Sausage & Béchamel Stuffed Mushrooms
Miniature Crab Cakes with Lemon Aioli
Vegetarian Spring Rolls with Sweet
Thai Chili Sauce **Veg**

Sporting Event Menu

\$25.00

Fresh Vegetables with Homemade Ranch
Cajun Wings with Celery, Ranch & Blue Cheese **GF**
BBQ Meatballs
Pigs in a Blanket Hot Buffalo Chicken Dip **GF**
with Pita Points, Crostini & Assorted Crackers
Make Your Own Hamburger Sliders