

Breakfast Selections

Bagels & Spreads Platter

Assorted flavors of local bagels, sliced and served with cream cheese, butter, and jam
| half dozen increments |

Bagels & Lox Platter

Assorted flavors of local bagels, sliced and served with smoked salmon cream cheese, tomato, and cucumber
| half dozen increments |

Hampton Park Pastries

Assorted varieties of muffins, breakfast pastries, and croissants
| 10ct and above |

Egg & Vegetable Casserole

Chef's selection of roasted vegetables and cheddar cheese
| Small serves 8 to 10 |
| Large serves 16 to 20 |

Egg & Bacon Casserole

Chopped applewood smoked bacon, roasted vegetables and cheddar cheese
| small serves 8 to 10 |
| large serves 16 to 20 |

Egg & Ham Casserole

Black Forest ham, roasted vegetables and cheddar cheese
| small serves 8 to 10 |
| large serves 16 to 20 |

French Toast

Brioche bread layered with fresh strawberries and mascarpone cream. Served with maple syrup.
| small serves 8 to 10 |
| large serves 16 to 20 |

Bagel Breakfast Sandwich

Local bagel with choice of:
Egg or egg white
Bacon, ham, or turkey sausage
Cheddar or Swiss cheese
| half dozen minimum |

Croissant Breakfast Sandwich

Butter croissant with choice of:
Egg or egg white
Bacon, ham, or turkey sausage
Cheddar or Swiss cheese
| half dozen minimum |

Southwest Breakfast Burrito

Egg whites, cheddar cheese, avocado, pico de gallo, and black beans. Upgrade with turkey sausage or bacon
| half dozen minimum |

Mini 5 in. Quiche

Choice of classic Lorraine, roasted vegetable, or Florentine
| half dozen minimum per variety |

9 in. Quiche

Choice of classic Lorraine, roasted vegetable, or Florentine

Fruit Platter

Sliced seasonal fruits. Garnished with strawberries and grapes, served with honey-yogurt dipping sauce

| small serves approx. 5 |

| medium serves 10 to 12 |

| large serves 20+ |

Fruit Salad

Diced cantaloupe, honeydew, pineapple, and grapes

| small serves up to 5 |

| medium serves 10 to 15 |

| large serves 25 to 30 |

Yogurt Parfait

Vanilla yogurt topped with granola and fresh berries

S'more Overnight Oats

Cereal oats layered with chocolate morsels and marshmallows

Side of Bacon

30 pieces of applewood bacon

Side of Turkey Sausage

30 pieces of turkey sausage links

Side of Breakfast Potatoes

Herb roasted red potatoes

| small serves 8 to 10 |

| large serves 35 to 40 |



Lunchboxes

| 10 person minimum |

Sandwich Lunchbox

- Choose one from Sandwich Selections
 - Accompanied by selection of side: chips, pasta salad, kale salad, or fruit
 - Includes a chocolate chip cookie
- **Gluten free bread and dessert available to substitute for additional charge

Salad Lunchbox

- Choose one from Salad Selections for entrée portion
 - Add an optional protein: **roasted chicken** or **blackened shrimp**
 - Includes a chocolate chip cookie
- **Gluten free dessert available to substitute for additional charge

Sandwich Selections for Platters and Lunchboxes

Custom Sandwich Platter

| minimum 5 sandwiches, any variety | | gluten free bread available |
Select from the following:

Italian Chicken Wrap

Herb grilled chicken, aged provolone, tomatoes, baby spinach, red onion, balsamic pesto, honey wheat wrap

The Caradonna

Thin sliced roast beef, aged provolone, drunken tomato relish, arugula, pepperoncini aioli, baguette

Caprese

Fresh mozzarella, tomatoes, fresh herbs, balsamic pesto, ciabatta

Parisienne

Black Forest ham, brie, arugula, whipped herb butter, baguette

Feisty Feather

Smoked turkey, aged Gouda, drunken tomato relish, arugula, roasted chili aioli, ciabatta

Chicken Salad Wrap

Roasted chicken and candied pecan salad, baby spinach, tomatoes, honey wheat wrap

The Usual

Smoked turkey, brie, shaved red onion, arugula, rosemary apricot marmalade, wheat bread

Balsamic Veggie Wrap

Balsamic roasted vegetables, fresh mozzarella, baby spinach, honey wheat wrap

Salad Selections

House Salad

Mixed greens, crumbled feta, diced cucumbers, sliced radishes, and toasted pumpkin seeds with lemon vinaigrette

C&Beet Salad

Mixed greens, roasted golden beets, shaved fennel, walnuts, dried blueberries, and goat cheese with lemon vinaigrette

Levant Salad

Romaine & spinach, falafel croutons, diced cucumber, tomatoes, sliced red onion, kalamata olives, and crumbled feta with lemon dill dressing

C&B Caesar Salad

Romaine, shaved Grana Padano, grape tomatoes, diced cucumber, and cornbread croutons with Caesar dressing

Baja Salad

Romaine, roasted corn, diced cucumber, tomatoes, pickled onion, jicama, avocado, and cotija cheese with chipotle lime vinaigrette

Gramercy Salad

Baby arugula, tri-color quinoa, toasted almonds, dried cranberries, and shredded gouda with balsamic vinaigrette

Entrée Platters

Sliced Grilled Chicken Breast

Grilled chicken breast served chilled with choice of sauce: pesto, lemon vinaigrette, BBQ | 6 oz portion |
| small serves 5 | | medium serves 10 | | large serves 15 |

Seared Salmon Filet

Salmon filets served chilled with choice of pesto or lemon vinaigrette
| 6 oz portion |
| small serves 6 | | medium serves 12 |

Sliced Butchers Steak (great option for hors d'oeuvres too)

Grilled petite sirloin served chilled with horseradish cream sauce
| market price | | 6 oz portion |
| small serves 5 | | medium serves 10 | | large serves 15 |

Side Selections

Caprese Pasta

Penne pasta, grape tomatoes, sliced red onion, and fresh mozzarella with balsamic vinaigrette

| small serves up to 5 |

| medium serves 10 to 12 |

| large serves 22 to 26 |

Tabouleh Salad

Couscous, diced cucumber & tomato, red onion, fresh herbs, and crumbled feta with lemon vinaigrette

| small serves up to 5 |

| medium serves 10 to 14 |

| large serves 24 to 30 |

Bacon Broccoli Pasta

Orecchiette pasta, broccoli florets, chopped bacon, cheddar cheese, and sliced red onion with pimento ranch dressing

| small serves up to 8 |

| medium serves 12 to 15 |

| large serves 30 to 36 |

Naked Kale Salad

Kale, toasted almonds, dried cranberries & blueberries, shredded Gouda cheese, and grape tomatoes with lemon vinaigrette

| small serves 2 to 4 |

| medium serves 5 to 8 |

| large serves 12 to 20 |

Street Corn Salad

Whole kernel corn, smoked chili spice blend, minced jalapeno & onion, cotija cheese, creamy lime dressing

| small serves 4 to 6 |

| medium serves 12 to 15 |

| large serves 24 to 30 |

Southern Potato Salad

Red potatoes, roasted corn, diced bell peppers & celery, Dijon dill dressing

| small serves up to 8 |

| medium serves 16 to 20 |

| large serves 32 to 40 |

Roasted Vegetables

Chef's selection seasoned vegetables. Available Hot or Chilled

Crispy Brussels

Brussels sprouts dressed in a housemade orange soy glaze

| small serves 3 to 5 |

| medium serves 12 to 15 |

| large serves 24 to 30 |

Roasted Potatoes

Roasted red potatoes seasoned with herbs. Available Hot or Chilled

| small serves 10 to 12 |

| large serves 35 to 40 |

Sesame Noodles

Udon noodles, carrots, red cabbage, bell pepper, onion, crushed peanuts with sesame ginger vinaigrette

| small serves up to 6 |

| medium serves 12 to 15 |

| large serves 24 to 30 |

Chili Glazed Tofu

Fried tofu dressed in a blend of chili sauces with scallions and sesame seeds

| small serves up to 6 |

| medium serves 12 to 15 |

| large serves 24 to 30 |

Pan of Mac n Cheese

Chef's selection pasta baked in a creamy cheese sauce. Available Hot or Ready-to-Bake

| small serves 8 to 15 |

| large serves 30 to 40 |

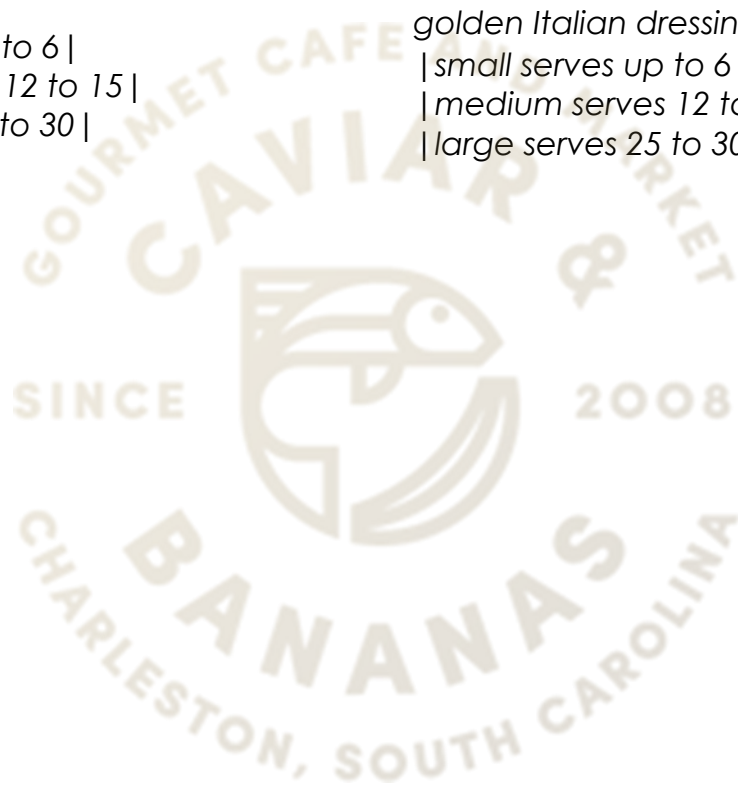
Antipasto Salad

Mini shell pasta, diced salami & pepperoni, roasted red peppers, crumbled provolone, kalamata olives, and sliced pepperoncini with golden Italian dressing

| small serves up to 6 |

| medium serves 12 to 15 |

| large serves 25 to 30 |



Family-Style Salad Selections

| small family style bowl serves 6 to 10 as a side, 3 to 5 as an entree |

| large family style bowl serves 15 to 20 as a side, 6 to 10 as an entree |

Garden Green Salad

Romaine & baby spinach, matchstick carrots, diced cucumbers, sliced red onion, cornbread croutons, and grape tomatoes with balsamic vinaigrette

House Salad

Mixed greens, crumbled feta, diced cucumbers, sliced radishes, and toasted pumpkin seeds with lemon vinaigrette

Baja Salad

Romaine, roasted corn, diced cucumber, tomatoes, pickled onion, jicama, avocado, and cotija cheese with chipotle lime vinaigrette

Gramercy Salad

Baby arugula, tri-color quinoa, toasted almonds, dried cranberries, and shredded gouda with balsamic vinaigrette

Spinach Salad

Baby spinach, sliced strawberries, dried cranberries, roasted walnuts, and goat cheese with balsamic vinaigrette

C&B Caesar

Romaine, shaved Grana Padano, grape tomatoes, diced cucumber, and cornbread croutons with Caesar dressing

Levant Salad Romaine & spinach, falafel croutons, diced cucumber, tomatoes, sliced red onion, kalamata olives, and crumbled feta with lemon dill dressing

C&Beet Salad

Mixed greens, roasted golden beets, shaved fennel, walnuts, dried blueberries, and goat cheese with lemon vinaigrette

Appetizers & Hors D'Hoeuvres Selections

Chef's Artisanal Cheese Board

Four varieties of domestic and imported cheeses with seasonal fruit & berries, mixed nuts, and fruit preserves with housemade crostini
| serves 2 to 5 | | serves 6 to 10 |
| serves 15 to 20 | | serves 25 to 30 |

Chef's Charcuterie Board

Four varieties of cured meats with pickled vegetables, dried fruits, mixed nuts, and mustards with housemade crostini
| serves 2 to 5 | | serves 6 to 10 |
| serves 15 to 20 | | serves 20 to 30 |

Cheese & Charcuterie Combo Board

Two varieties each of cured meats and cheeses with seasonal fruit & berries, mixed nuts, fruit preserves, and mustards with housemade crostini
| serves 2 to 5 | | serves 6 to 10 |
| serves 15 to 20 | | serves 25 to 30 |

Antipasto Board

Assorted seasonal vegetables, Chef's selection of meats and cheeses, olives, and mixed nuts with housemade crostini
| serves 6 to 10 | | serves 15 to 20 |
| serves 25 to 30 |

Shrimp Cocktail

Poached shrimp, lemon wedges, cocktail sauce
| 20 count | | 60 count |
| 100 count | | 200 count |

Grilled Shrimp Platter

Seasoned, blackened shrimp with remoulade dipping sauce
| 20 count | | 60 count |
| 100 count | | 200 count |

Spiced Chicken Satays

Skewered, curry-rubbed chicken breast served with mint-lime yogurt
| 2 dozen minimum |

Italian Turkey Meatballs

Miniature herb infused turkey meatballs with marinara sauce
| 50 count |

Caviar by the Ounce

Please call for pricing and availability

Caviar Accoutrements

Crème fraiche, diced onion, chopped egg white & yolk with housemade crostini

Cold Smoked Salmon

Includes crème fraiche, diced onion, chopped egg, and capers with housemade crostini
| half side serves 9 to 12 |
| whole side serves 18 to 24 |

Traditional Deviled Eggs

Hard-boiled eggs filled with seasoned egg yolk mousse
| 30 count | | 60 count | | 72 count |

Chicken Salad Croissants

Petite butter croissants topped with roasted chicken and candied pecan salad
| 12 count | | 24 count | | 30 count |

Pimento Cheese Tea Sandwiches

Miniature wheat bread with housemade pimento cheese
| 24 count | | 48 count | | 60 count |

Caprese Skewers

Fresh mozzarella, grape tomato, fresh basil
| 25 count | | 50 count | | 100 count |

Tuna or Egg Salad Tea Sandwiches

Miniature seeded rye bread with housemade tuna or egg salad
| 24 count | | 48 count | | 60 count |

Dips & Accompaniments Selections

Guacamole

Smashed avocado, diced tomato, red onion, and spices
| sold by the pint |

Fresh Salsa

Diced tomato, fresh garlic, red onion, cilantro, jalapeno, and spices
| sold by the pint |

Caramelized Onion & Garlic

Cream cheese, caramelized onion & garlic, and white wine reduction
| sold by the pint |

Housemade Hummus

Chickpeas, tahini paste, and spices
| sold by the pint |

Black Pepper Ranch

| sold by the pint |

Crispy Lavash Chips

By the bowl
| medium serves 8 to 12 |
| large serves 16 to 24 |

Tortilla Chips

By the bowl
| medium serves up to 8 |
| large serves up to 16 |

Crostini

| 30 count | | 60 count | | 150 count |

Vegetable Crudité

| serves up to 5 | | serves up to 10 |
| serves up to 20 | | serves up to 30 |

Dessert Selections

Cookies Brownies & Bars Platter

Assorted cookies, fudge brownies, and dessert bar varieties

Cookie Platter

Selection of chocolate chip, cranberry white chocolate oatmeal, and sprinkle coated sugar cookies

Petite Dessert Selections

Two-bite pieces of brownies and dessert bar varieties. Two per person

Specialty Cake Order

Work directly with Little Peanut Pastries for ordering: www.littlepeanutpastries.com/menu

Beverage Selections

C&B House Blend Coffee

96oz travel box of hot coffee. Includes cups, creamer, and sweeteners

C&B Iced Coffee

By the gallon. Includes cups, creamer, and sweeteners

Fresh Brewed Iced Tea

By the gallon. Available Sweet or Unsweet. Includes, cups, creamer, and sweetener. Ice and lemons available upon request

Natalie's Orange Juice

By the gallon or 16oz bottle

Natalie's Lemonade

By the half gallon or 16oz bottle

C&B Water Bottles

Available individually or by case (24)

Wine & Beer Selections

Contact your catering specialist for pricing and availability