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&B Caesar Salad**
Romaine, shaved Grana Padano, grape tomatoes, diced cucumber, and cornbread croutons with Caesar dressing

**C&Beet Salad**
Mixed greens, roasted golden beets, shaved fennel, walnuts, dried blueberries, and goat cheese with lemon vinaigrette

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

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

**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

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

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

**C&B Caesar**
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

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

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

**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

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity Options</th>
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<tbody>
<tr>
<td>Guacamole</td>
<td>Smashed avocado, diced tomato, red onion, and spices</td>
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<tr>
<td></td>
<td>sold by the pint</td>
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<tr>
<td>Fresh Salsa</td>
<td>Diced tomato, fresh garlic, red onion, cilantro, jalapeno, and spices</td>
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<td>sold by the pint</td>
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<tr>
<td>Caramelized Onion &amp; Garlic</td>
<td>Cream cheese, caramelized onion &amp; garlic, and white wine reduction</td>
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<td>sold by the pint</td>
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<tr>
<td>Housemade Hummus</td>
<td>Chickpeas, tahini paste, and spices</td>
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<td>sold by the pint</td>
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<tr>
<td>Black Pepper Ranch</td>
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<td>sold by the pint</td>
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<tr>
<td>Crispy Lavash Chips</td>
<td>By the bowl</td>
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<td>medium serves 8 to 12</td>
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<td>large serves 16 to 24</td>
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<tr>
<td>Tortilla Chips</td>
<td>By the bowl</td>
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<td></td>
<td>medium serves up to 8</td>
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<td></td>
<td>large serves up to 16</td>
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<tr>
<td>Crostini</td>
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<td>30 count</td>
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<td>150 count</td>
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<td>Vegetable Crudité</td>
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<td>serves up to 10</td>
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Dessert Selections

Cookies Brownies & Bars Platter
Assorted cookies, fudge brownies, and dessert bar varieties

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

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

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

Natalie’s Orange Juice
By the gallon or 16oz bottle

C&B Iced Coffee
By the gallon. Includes cups, creamer, and sweeteners

Natalie’s Lemonade
By the half gallon or 16oz bottle

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

C&B Water Bottles
Available individually or by case (24)

Wine & Beer Selections
Contact your catering specialist for pricing and availability