



2010 Winter ~ Early Spring Menu

Save with Our Sandwich Combinations!

(Please Call For Group Discounts, 10 Person Minimum)

Deluxe Sandwiches, Kettle Cooked Potato Chips & Cookies \$9.95 per person

Deluxe Sandwiches, Side Salad, Cookies & Bars \$11.95 per person

Deluxe Sandwiches, Side Salad, Kettle Cooked Chips, Cookies & Bars \$12.95 per person

Choice of Side Salad Include:

Caesar Salad, Creamy Coleslaw, Traditional Potato Salad, Tossed Green Salad,
Romaine & Baby Green Salad, Veggie Pasta Salad, French Potato Salad
(Minimum 10 per salad selection)

All sandwiches are made with bakery fresh artisan breads

BBQ Fried Chicken and Macaroni and Cheese

Fresh Winter Vegetable Medley

Mixed Green Salad with Parmesan Ranch

Parker House Rolls and Butter

Fresh Baked Cookies

\$13.50 per person

Minimum 20 people

Attention SeamlessWeb Customers:

Can't find the menu on the SeamlessWeb website?

Call our sales office and we will enter it for you! 202-293-0515

Menus are a minimum of 10 people unless otherwise listed

Please consult our Master Catering Menu for additional selections. Please order 24 to 48 hours in advance

Last minute requests are limited to assorted sandwiches, available salads and desserts

Cancellations require 24-hour notice. Cancellations after 3PM the day before have a 50% Charge

Specialty events cancellations require 3- 10 days in advance

Prices are subject to change

For a customized menu or for inquiries regarding service staff, beverages, tableware and rental equipment,

Please call (202) 293-0515

CNF Catering



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Hot Entrees

LEMON CAPER CHICKEN BREAST

With Creamy Parmesan Pasta
Caesar Salad
\$11.95

SIZZLING STEAKS WITH SPICY HERB BUTTER

Topped with Fresh Roasted Tomatoes
Over Herb Roasted Potatoes
Romaine Salad with Creamy Blue Cheese Dressing
\$15.95 per person

SALMON CAKES WITH CHIPOTLE TWIST

Savory Cakes Made with Fresh Cilantro and Capers
Drizzled with Chipotle Mayo
Served Over Cilantro Rice
Garden Salad with Southwestern Vinaigrette
\$12.95 per person

MOIST PAN-FRIED CHICKEN BREAST WITH GARLIC BUTTER

Over Parmesan Roasted Potatoes and Winter Vegetables
Caesar Salad
\$12.00 per person

SALMON FILLETS WITH DILL CREAM SAUCE

This Decadent White Wine Sauce is Served Over Mouth Watering Salmon
Creamy Mashed Potatoes and Grilled Vegetables
Garden Salad
\$12.95 per person

LEMON TARRAGON ROAST CHICKEN BREAST

Drizzled with Fresh Shallots, Tarragon and Lemon Zest
Over Vegetable Rice Pilaf
Chopped Green Salad with Herb Vinaigrette
\$11.50 per person

GRILLED HONEY-SOY SALMON

This Sweet and Spicy Sauce is a Perfect Balance to the Golden Glazed Salmon
Over White Rice Pilaf and Asparagus
Baby Green and Spinach Salad with Citrus Vinaigrette
\$12.95 per person

All entrees served with bread and butter

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Comfort Food

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COUNTRY BUTTERMILK FRIED CHICKEN

With Mashed Potatoes and Mushroom Gravy
Sautéed Green Beans
Baby Breen Salad with Bleu Cheese
\$11.95 per person

NEW ORLEANS PARTY

CAJUN BRONZED CHICKEN BREAST
Served with Mustard Sauce Over New Orleans Potatoes
Buttered Green Beans
SHRIMP & CHORIZO PASTA with SPICY TOMATO SAUCE
Romaine and Tomato Salad
\$13.50 per person / Minimum 20 people

WINTER COMFORT

GARLIC BUTTERED STEAKS OVER ROASTED POTATOES
And
CHICKEN MARSALA OVER AIOLI PENNE
Served with Caesar Salad and Seasonal Vegetables
\$15.00 per person / Minimum 20 people

CASUAL FUN

SALMON CAKES & CARAMELIZED ONION BURGERS
With Spicy Potato wedges and Caesar Salad
\$12.50 per person / Minimum 20 people

AMERICAN TRADITION

**ROASTED CHILI GLAZED SALMON &
MUSHROOM BEEF TENDERLOIN**
With Creamy Buttermilk Mashed Potatoes and Green Beans
Garden Salad with Creamy Ranch Dressing
\$15.95 per person / Minimum 20 people

SHIP TO SHORE

**OVEN CRUSTED HERB SALMON &
LIME MARINATED BEEF WITH DEMI GLAZE**
Steamed Baby Potatoes and Vegetables with Butter-Dill Sauce
Winter Garden Salad with Ranch Dressing
\$14.25 per person / Minimum 20 people

All entrees served with bread and butter

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Room Temperature Platters

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CHICKEN TENDERS SALAD

Crisp Chicken Breast Bites with Red Onion, Tomato and Cheese Over Romaine Salad with Creamy Cilantro Vinaigrette & Crisp Tortilla Chips and Salsa

\$11.25 per person

GRILLED BEEF TENDERLOIN SALAD WITH GREEN BEANS AND BLUE CHEESE & GRILLED ROSEMARY CHICKEN SALAD OVER GREENS

Vegetable Platter and Sliced Vinaigrette Potatoes

\$14.95 per person / Minimum 15 people

SALMON & CHICKEN NICOISE SALAD

Classic Salad of Green Beans, Asparagus, Peppers, Carrots, Cucumbers, Tomatoes, Olives, Hard Boiled Eggs and Herb Vinaigrette Potatoes

Romaine and Baby Green Salad with Herb Vinaigrette

\$13.95 per person

ASIAN PLATTER

Thai Glazed Salmon, Sesame-Soy Chicken Breast and Teriyaki Crusted Beef with Creamy Mustard Sauce & Sesame-Soy Noodle Salad

Fried Wontons with Soy Dipping Sauce

\$13.95 per person / Minimum 15 people

MEDITERRANEAN PLATTER

Lemon Caper Chicken Breast served with Lemon-Dijon Mayonnaise

Roasted Salmon with Mediterranean Spices and Herbs

Wild and White Rice Salad with Pine Nuts, Apricots and Raisins

Chopped Vegetable Salad over Greens with Herb Vinaigrette

\$14.50 per person / Minimum 15 people

WINTER COLD CUT BUFFET

Create your own sandwich platter

Grilled Marinated Chicken Breast, Roast Beef, Fresh Turkey Breast, Ham, Smoked Turkey, Havarti, Swiss Cheese and Almond Chicken Salad and Tossed Green Salad

\$9.95 per person

WINTER SURF AND TURF BUFFET

Lemon Caper Chicken Breasts, Grilled Salmon with Chinese Salsa and

Grilled Beef served with Dijon Sauce over bed of Greens

Pasta Salad of the Day

\$13.95 per person / Minimum 15 people

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EARLY MORNING BREAKFAST

Assorted Oven Fresh Pastries, Danish
Croissants, Muffins, Scones, Bagels and Sweet Rolls
\$4.25/minimum 10 people

CONTINENTAL BREAKFAST

Croissants, Muffins, Scones, Bagels, Sweet Buns
And Freshly Squeezed Orange Juice
\$6.25/minimum 10 people

BUSINESS BREAKFAST

Sliced Fruit Tray and Croissants, Muffins, Scones,
Bagels and Sweet Buns
\$7.75/minimum 10 people

FIFTH AVE BREAKFAST

Assorted Bagels, Smoked Salmon and Cream Cheese
Accompanied By Red Onions, Tomatoes,
Hard Boiled Eggs and Capers with Sliced Fruit Tray
\$12.50/minimum 15 people

HEALTHY BREAKFAST

Sliced Fruit Tray Crunchy Granola
Fresh Yogurt and Honey
Muffins and Bagels
\$11.00/minimum 10 people

CORPORATE BREAKFAST

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

DELUXE BREAKFAST BUFFET

Glazed Baked Ham or Bacon (Please Choose One)
Herb Scrambled Eggs
French Toast Triangles with Maple-Butter and Syrup
Biscuits, Muffins and Sliced Fruit
\$13.50/minimum 15 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/minimum 10 people

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/minimum 10 people

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 Kaiser with Sun-dried Tomato Hummus
~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/minimum 10 people

BREAKFAST DELIVERY BEGIN AT 7:00
PLEASE CALL FOR EARLIER DELIVERY NEEDS

Don't forget to ad one of our great side salads!



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WRAP & ROLL PLATTER

- ~Chipotle Chicken Caesar: Roasted Corn, Tomatoes, Lettuce & Freshly Grated Parmesan Tossed with Chipotle Salsa
 - ~Smoked Turkey Wrap: Boursin Cheese, Roasted Pine Nuts, Julienne of Spinach & Peppers with Honey Mustard
 - ~Beef Tenderloin Roll: Horseradish-Dijon Dressing and Spicy Guacamole Wrapped In A Flour Tortilla
 - ~Sun Dried Tomato, Hummus & Chicken with Julienne Vegetables and Caramelized Onions
 - ~Vegetarian Sun Dried Tomato & Hummus Roll with Julienne Vegetables & Caramelized Onions
 - ~Turkey Wrap with Chipotle Mayonnaise, Pickled Red Onion and Lettuce
 - ~Crunchy Vegetarian Wrap with Herb Cheese & Crumbled Blue Cheese with Julienne Carrots, Tomato, Shredded Cabbage & Red Onion
- \$7.95 per person/minimum 10 people

SIDE SALADS

- Caesar Salad
 - Creamy Cole Slaw
 - Traditional Potato Salad
 - French Potato Salad
 - Tossed Green Salad
 - Romaine and Baby Green Salad
 - Pasta Salad of the Day
- \$3.25 per person/minimum 10 people per salad selection

SPECIALTY SIDE SALADS

- Sliced Fruit or Fruit Salad
 - Mixed Greens with Citrus Dressing with Brie
 - Asian Green Salad with Soy Vinaigrette
 - Wild Rice Salad with Dried Cranberries, Apricots and Pine Nuts
 - Spinach, Pear and Walnut Salad
 - Fresh Tomato and Roasted Corn Salad
- \$3.95 per person/minimum 10 people per salad selection

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
Cookie **or** Brownie

ALL AMERICAN

- \$12.95/minimum 15 people
Fried Chicken with Honey Mustard and BBQ Sauce,
Choice of :
Corn, Tomato, & Black Bean Salad with Tortilla Chips **or** Crisp Vegetables and Sun-Dried Tomato Dip **or** Traditional Potato Salad
Served with a Cream Cheese Brownie

LUNCH ON THE RUN

- \$13.95/minimum 10 people
Grilled Chicken Breast and Roast Beef Sandwiches (one of each sandwich per boxed lunch)
Fruit Salad and Brie Cheese
Potato Chips **or** Pretzels with Brownie **or** Cookie

ON THE LIGHTER SIDE

- \$13.95/minimum 15 people
Sliced Grilled **or** Blackened Rosemary Chicken Breasts
Served on a Bed of Mixed Greens
Wedge of Creamy Brie, Sliced Fruit, French Bread
And a Homemade Sugar Cookie and Sliced Fruit

THE FINEST

- \$16.50/minimum 15 people
Petite Fillets of Beef with Mustard Chive Sauce
Grilled Chicken with Lemon Caper Sauce
Green Bean and Roasted Potato Vinaigrette Salad
French Bread and Butter
Mini Cookies and Sliced Fruit
All Boxed Lunches Complete with Utensils, Condiments, Napkins & Salt & Pepper in a Stylish Black Box

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