

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 thru Friday until 3 pm.

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) \$12.00
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

\$14.95

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. These menus are available Monday thru Friday until 3 pm. 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

\$12.95

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

\$11.95

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

Greek Salad

\$10.95

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. These menus are available Monday thru Friday until 3 pm.

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. These menus are available Monday thru Friday until 3 pm.

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

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



Italian Menu #4

\$15.95

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 & Lemon Bars

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SOUTHERN MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 pm.

Southern Menu #1

\$16.95

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

Southern Menu #2

\$15.95

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 Muffins with Butter
Strawberry Shortcake

Southern Menu #3

\$13.95

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 Muffins with Butter
Lemon Bars & Blondie Bars

Southern Menu #4

\$16.95

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

\$13.95

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. These menus are available Monday thru Friday until 3 pm.

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. These menus are available Monday thru Friday until 3 pm.

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
Roasted Sweet Potatoes
Sautéed Cabbage, Carrots & Red Onions
Cornbread Muffins

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. These menus are available Monday thru Friday until 3 pm.

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
Pasta 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
White Chicken Chili
Baked Potato Option - \$4 (Include Cheddar Cheese, Scallions, Sour Cream & Bacon)



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SNACK & BEVERAGES MENU

Pricing includes disposable tableware, flatware, napkins, cups & tea. These menus are available Monday thru Friday until 3 pm.

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

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

