

CNF Catering

Corporate Catering

*Breakfast, Brunch, Lunch, Snacks, Dinners, Cocktails & Receptions,
Holiday Parties, Business Meetings, Open Houses, Corporate Events*
To place orders or for more information, call
202-293-0515 Or on the Web: www.cnfcatering.com

FUN SUMMER MENUS!

BUDGET BOX LUNCH

\$10.00/Minimum 20 People

Grilled Sliced Chicken Breast Sandwich
Apple or Banana, Kettle Cooked Chips
Homemade Chocolate Chip Cookie

CLASSIC SOUTH OF THE BORDER FUN LUNCH

\$13.50 Per Person/Minimum 15 People

Southwestern Grilled BBQ Beef Or Chicken Burritos
Grilled Black Bean Quesadillas with Monterrey Jack and Cheddar Cheese
Mexican Refried Beans and Rice
Fresh Corn, Tomatoes & Cucumber Salad
Tortilla Chips and Homemade Salsa
Cinnamon Tortilla Chips and Mocha Whipped Cream

GREAT GRILL'N

\$16.95 per person/Minimum 20 People

Grilled Peppered Flat Iron Steaks
Honey-Barbecued Chicken
Skewered Shrimp with a Salsa Verde
Roasted Potatoes and Nibbles of Fresh Corn on the Cobb, Vegetables
Watermelon, Feta & Arugula Salad with Balsamic Vinaigrette
Classic Apple Pie

BAY SIDE BEACH PICNIC

\$14.50 per person/Minimum 15 People (*price subject to market price*)

Jumbo Lump Crab Cake Sandwiches & Golden Fried Chicken
Roasted Parmesan Potato Wedges
Creamy Coleslaw
Mini Cookies and Grapes

All Entrees Served with Bakery Fresh Breads and Butter

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

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BREAKFAST

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

SMOKED SALMON DELIGHT

Smoked Salmon with Mini Bagels & Cream Cheese
Accompanied with Red Onions, Tomatoes,
Capers & Diced Hard Boiled Egg
\$10.50/minimum 15 people

LIGHT BREAKFAST FARE

Individual Granola and Cereal Boxes with Individual Fruit
Yogurts Served with Our Signature Sliced Fruit Tray Fresh
Baked Muffins and Assorted Bagels with
Cream Cheese & Jam
\$11.00/minimum 10 people

CORPORATE BREAKFAST

Creamy Scrambled Eggs, Crisp Bacon
O'Brian Hash Browns and Homemade Biscuits
\$11.50/minimum 15 people

DELUXE BREAKFAST BUFFET

Herb Scrambled Eggs
Crisp Bacon, Sausage or Turkey Sausage
(Please Choose One)
French Toast Triangles with Maple-Butter and Syrup
Homemade Biscuits & Muffins
Signature Sliced Fruit Tray
\$13.50/minimum 15 people

BREAKFAST DELIVERY BEGINS AT 7:00

PLEASE CALL FOR EARLIER DELIVERY NEEDS

All Sandwiches Made
On Bakery Fresh
Artesian Breads!

SANDWICHES

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

SPECIALTY SANDWICHES

~CALIFORNIAN COBB

Fresh Ciabatta Layered with Grilled Chicken Breast,
Lettuce, Tomato, Bacon, Creamy Goat Cheese & Guacamole

~SANDWICH NICOISE

Sesame Flat Bread with Grilled Salmon,
Lemon Basil Mayonnaise, Bacon, Lettuce & Tomato
\$7.95/minimum 10 people per specialty sandwich

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WRAP & ROLL PLATTER

- ~Chipotle Chicken Caesar with Corn, Tomatoes, Lettuce & Freshly Grated Parmesan Tossed with Chipotle Salsa
- ~Smoked Turkey Wrap with Boursin Cheese, Roasted Pine Nuts, Julienne of Spinach And Peppers with Honey Mustard
- ~Sliced Beef Tenderloin Roll with Horseradish-Dijon Dressing and Guacamole Wrapped In A Flour Tortilla
- ~Sun Dried Tomato-Hummus & Chicken with Julienne Vegetables, 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

SALADS

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

Please Call For Group Discounts!



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BOX LUNCHES

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 Bakery Breads
- Choice of Pasta Salad, Coleslaw **or** Fruit Salad
- Cookie **or** Brownie

ALL AMERICAN

- \$12.95/minimum 15 people
- Fried Chicken served with Honey Mustard and BBQ Sauce, Choice of :
Corn, Tomato, and 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, Red Onion, and Roasted Potato Vinaigrette Salad
- French Bread and Butter
- Mini Cookies and Sliced Fruit Tray

BUDGET BOX

- \$10.00/minimum 20 people
- Grilled Sliced Chicken Breast Sandwich
- Apple or Banana with Kettle Cooked Chips
- Homemade Chocolate Chip Cookie

All Boxed Lunches Complete with Utensils, Condiments, Napkins & Salt & Pepper in a Stylish Black Box



SALAD SELECTIONS

*These composed entrees are served in sections to provide
Guests the opportunity to make their own custom selection*

COBB SALAD

Boneless Chicken Breast, Chopped Avocados, Crumbled Bacon, Blue Cheese, Fresh Plum Tomatoes,
Hard Boiled Eggs, Roasted Corn, Red Potatoes and Chopped Fresh Chives
Bowl of Romaine Lettuce with Ranch Dressing
\$13.95 per person

SALAD NICOISE

Roasted Salmon and Lemon-caper Dijon Chicken Combined with this classic salad of Green Beans,
Asparagus, Peppers, Carrots, Cucumber, Fresh Tomatoes, Vinaigrette Potatoes, Olives and
Hard Boiled Eggs over Greens Served with a Romaine Salad
\$13.95 per person

SHRIMP & SCALLOP PASTA SALAD

This Bow Tie Pasta is Served with a Light Creamy Lemon Dressing Served with a
Garden Salad with Chopped Summer Veggies with a Dijon Vinaigrette
\$13.95 per person

CHEF SALAD

Sliced Turkey, Chicken and Ham, Sliced Hard Boiled Eggs, Cherry Tomatoes, Red Onions, Red Potatoes,
Carrots and Cheese Served with Ranch Dressing and Romaine Lettuce with Parmesan Shavings
\$12.50 per person

CHICKEN OR SALMON CAESAR SALAD

Grilled Marinated Chicken Breast or Roasted Salmon with Romaine Lettuce,
Seasoned Croutons & Parmesan Cheese Served and a Green Bean Vinaigrette Potato Salad
\$11.50 with Chicken / \$12.50 with Salmon per person

SOUTHWESTERN CHICKEN SALAD & BBQ BEEF ROLL COMBO

Shredded Boneless Breast of Chicken Marinated in a Citrus Dressing with Black Olives, Bell Peppers,
Tomatoes and Red Onion In a Crispy Tortilla Shell Surrounded by BBQ Beef Rolls Bites
Served with Chips and Salsa
\$12.95 per person

CHICKEN TENDERS SALAD

Your Choice of Boneless Breast of Chicken, Grilled or Lightly Breaded and Golden Fried, Served in a
Crisp Flour Tortilla Shell Over Mixed Greens and Sprinkled with Monterrey Jack & Cheddar Cheese with
Tomato, Black Beans & Red Onions with our Famous Homemade Cilantro Vinaigrette Served with Chips & Salsa
\$11.50 per person

SURF & TURF COMBO SALAD

Fresh Grilled Tuna and New Potato Salad with Chive Vinaigrette and Fried Capers
Mustard Crusted Beef Tenderloin with Arugula, Red Onion—Waxed Bean Salad with Parmesan Potatoes
\$14.95 per person

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ROOM TEMPERATURE PLATTER SELECTIONS

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CARVER'S DREAM

Grilled Sliced Beef with a Dijon Horseradish Sauce, Roasted Salmon with Tarragon-Chive Sauce
Cajun Blackened Chicken Breasts with Creamy Ranch
Platter of Roasted Vegetables and Roasted Parmesan Potato Wedges
\$13.95 per person

FAR EAST

Soy Glazed Salmon and Teriyaki Chicken Breasts with Asian Noodles in a Peanut Sauce
Asian Vegetable and Crispy Noodle Salad with Soy Vinaigrette
Fried Wontons with Soy Dipping Sauce
~The flavors of the orient are always a popular change.
\$13.00 per person

DELICATE FLAVOR FILETS

Poached Salmon Filets Served with Tarragon Sauce, Chicken Breast Stuffed with a Rich and Savory
Spinach and Cheese On a Platter with Dijon Vinaigrette Potato Salad
Garden Fresh Green Salad with a Creamy Buttermilk Dressing
\$12.75 per person

SIZZLING SUMMER

Tortilla Crusted Salmon with Fresh Tomato Salsa, Sliced Beef Sirloin served with Horseradish-Dijon Sauce
Shrimp with Spicy Cocktail Sauce on a bed of Greens Served with
Vegetable Pasta Salad of the Day
\$14.50 per person *or*
Baja Chicken Breast (without shrimp) \$13.50 per person

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
\$13.50 per person

SUMMER SURF & CHICKEN

Chili Glazed Salmon served with Orange Salsa, Sesame Chicken Bites with Soy Vinaigrette &
Old Bay Spiced Shrimp with Cocktail Sauce Served with Veggie Bow Tie Pasta Salad
\$14.50 per person

COLD BUFFET #2

Grilled Beef Served with Dijon Sauce, Grilled Fresh Salmon Served with Lemon Pesto Sauce,
Marinated Sliced Grilled Chicken Breast Served Over a Bed of Baby Greens with Vegetable Pasta Salad
\$13.50 per person

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Hot Entrée Combinations

WHITE WINE CHICKEN & BEEF KABOBS

Chicken With Delicate White Wine Sauce and Beef Tenderloin Kabobs with Demi Glaze
Served over Roasted Potatoes with Summer Vegetable Medley
Baby Green Salad with Herb Vinaigrette
\$13.95 per person/Minimum of 15 Guests

MARINATED STEAK CHIMICHURRI & LEMON CAPER CHICKEN

An Argentinean Steak with a sauce of olive oil, vinegar, finely chopped parsley, oregano, onion and garlic
Lemon Caper Chicken Served with Fresh Grated Lemon Zest
Served Over Rice with Green Beans and Carrots
Romaine Salad with Creamy Parmesan Dressing and Croutons
\$13.00 per person/minimum of 15 guests

ORANGE GLAZED SALMON AND CHICKEN STIR FRY

Served with Jasmine Rice and Asian Vegetables
Asian Baby Green Salad with Honey Orange Vinaigrette
\$13.00 per person/minimum of 15 guests

JUMBO LUMP CRAB CAKES & GOLDEN FRIED CHICKEN

Served with Creamy Mashed potatoes and Gravy
Summer Vegetable Medley with a Green and Romaine Salad with Ranch and Dijon Vinaigrette
\$14.50 Per Person/minimum of 15 guests

TASTE OF GREECE

Roasted Chicken with Lemon and Olives Served over Couscous
Stuffed Tomatoes with Rice and Vegetables with Fried Feta, Tofu and Mushrooms
Greek Salad Served with Lemon and Oil Dressing
Flat Bread, Pita and Hummus
\$13.50 Per Person/minimum of 15 guests

ROASTED BEEF TENDERLOIN & CHILI GLAZED SALMON

Beef Tenderloin with Wild Mushroom Sauce and Roasted Potatoes
French Green Beans, Sugars Peas, Baby Carrots
Chili Glazed Salmon Over Rice Pilaf with Caesar Salad
\$14.50 per Person/minimum of 15 guests

SHRIMP & SCALLOP BOWTIE PASTA & CHICKEN MARSALA

Shrimp and Scallops in Delicate White Wine Sauce with
Boneless Chicken with Wild Mushroom Marsala Sauce Over Rice with Caesar Salad
\$14.95 per person/minimum of 10 guests

GREAT GRILL'N

Grilled Peppered Flat Iron Steaks And Honey-Barbecued Chicken Breasts
Grilled Baby Red Potatoes and Nibbles of Fresh Corn on the Cobb and Green Beans
Chopped Vegetable Salad with Buttermilk Ranch
\$13.95 per person/minimum of 15 guests

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Hot Entrées

SKEWERED SHRIMP AND SCALLOPS WITH MUSHROOMS

Served Over a Medley of Spring Vegetables and Wild Rice
Baby Green Salad with Riesling Vinaigrette
\$12.95 per person minimum of 15 guests

SUMMER SLIDERS

Forget the ketchup, think beef, turkey, crab, tuna and veggie!
Juicy Beef Burgers with Bleu Cheese and Caramelized Onions
Fresh Tuna Burgers with Cilantro and Ginger
Turkey or Veggie Burgers and Jumbo Lump Crab
Spicy Parmesan Potatoes and Caesar Salad
Select Two Burgers Styles
\$11.45-\$13.45 per person based on selection

CAJUN CHICKEN AND CHORIZO PENNE PASTA

Corn, Zucchini, Squash & Tomatoes in a Light Chili Cream Sauce
Baby Green Salad with Riesling Vinaigrette
\$12.50 per person

BBQ CHICKEN WITH CREAMY LEMON ZEST SAUCE

Served Over Parmesan Potato Wedges and Summer Veggies
Baby Green Salad with Riesling Vinaigrette
\$12.50 per person/minimum of 15 guests

MAHI MAHI WITH DELICATE SHRIMP SAUCE

Topped with a White Wine Mustard Sauce
Rice Pilaf and Spring Vegetables
Mixed Green Salad
\$15.95 per person

GRILLED ORANGE GLAZED SALMON or CHICKEN

Stir-fry Vegetables and Rice with Pineapple Salsa
Green Salad with Citrus Vinaigrette
\$13.50/\$12.50 per person

LIME MARINATED BEEF WITH DEMI GLAZE

Spring Vegetables over Garlic Mashed Potatoes
Baby Green and Romaine Salad
\$13.95 per person

CHICKEN WITH LEMON CAPER SAUCE

Over Spaghetti with Pencil Asparagus
Baby Green Salad with Citrus Vinaigrette
\$12.50 per person

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Little Miami Cocktail

Orange Glazed Salmon Served with
Corn Tortilla Chips with Pineapple Salsa

Pupusas-Pulled BBQ Chicken and Cheese

Mustard Crusted Beef Bites with Dijon Cream Sauce

Golden Baked Brie with Crostini and Fresh Berries

Vegetable Platter with Pita Chips and Chili Sour Cream Dip

\$15.50 per person/minimum 20 guests

Summer Tailgate

Chicken Tender Bites with Cilantro Cream Sauce

Kosher Hot Dogs in Puff Pastry

BBQ and Cheddar Beef Sliders

Spinach and Artichoke Dip with Garden Veggies

Sliced Brie & Cheddar with Grapes, Apples and Strawberries

\$12.50 per person/minimum 25 guests

Elegant Affair

Shrimp Cocktail with Horseradish Cocktail Sauce

Sesame Chicken Bites with Soy Ginger Dip

Chipotle Lime Crab Dip with Tortilla Chips & Veggies

Spinach and Feta Phyllo Triangles with Dill Cream

Flat Bread & Hummus, Celery, Carrots and French Green Beans

\$13.95 per person/minimum 25 guests

Baja Beach Party

Veggie and Cheese Taquitos with Spicy Sour Cream

Beef and Cheese Empanadas with Tomatillo Dip

Baja Chicken Bites with Chipotle Mayo in a Large Tortilla

Tortilla Chips with Salsa, Chunky Guacamole with Crisp Veggies

\$11.25 per person/minimum 25 guests

Havana Haven

Caribbean Shrimp with Pineapple Salsa

Cuban Wedges with Roasted Pork, Smoked Ham,
Swiss Cheese, Pickles & Mustard

Mini Chicken & Cheese Flautas with Mole Salsa

Plantain Chips with Black Bean, Avocado & Mango Salsa

Veggie Spring Rolls with Apricot Chipotle Jam

\$14.00 per person/minimum 25 guests

Chef's Menu

Sautéed Sea Bass & Mediterranean Pasta

Over Couscous with a Tomato Olive Sauce

Curried Vegetables Served with Slow Braised Tomatoes
and Eggplant

Linguine with Tomatoes, Olives, Feta, and Parsley

Baby Greens Herb Vinaigrette

Flat Bread, Pita and Hummus

Mini Chocolate Dipped Cookies, Grapes & Berries

\$21.00 per person

Peppercorn Beef Tenderloin

Center Cut Tenderloin Drizzled with Cognac Sauce

Dauphine Potatoes and French Green Beans

Baby Green and Goat Cheese Salad Herb Vinaigrette

Crusty French Bread & Butter

Miniature Gourmet French Pastries

\$18.00 per Person

Seared Yellow Fin Tuna & Mustard Crusted Beef

Seared Tuna Served Room Temperature with
Chive & Fried Caper Potato Salad and Shrimp

Beef Tenderloin and Arugula Salad with Red Onion,
Crisp Yellow & Green Beans & Grilled Sweet Corn Bites

Bowtie Pasta with Tomatoes, Olives, Feta, and Parsley

Grilled Flat Bread, Pita and Hummus with Baby Carrots

Mini Cookies, Chocolate Dipped Strawberries & Grapes

\$18.25 per person



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