Shower & Luncheon Menus 2012

Designed Exclusively for
Shower & Luncheon Events at:

C·D & M·E
Special Events & Banquets

Fast Luncheons

Mostaccioli or Spaghetti

- Choice of: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
- Garden Tossed Salad with Tomato & Cucumber
- Parmesan Bread Stick & Butter

$ 5.95

Add a Grilled Boneless Breast of Chicken for $2.45
Add Assorted 2" Cookies for $7.95 per dozen

Baked Potato Bar

- Idaho Baked Potato with Butter, Broccoli, Shredded Cheddar Cheese, Bacon Bits, Sour Cream & Chives
- Garden Tossed Salad with Tomato & Cucumber
- Dinner Roll & Butter

$ 5.50

Add Soup for $3.25 ✧ Add Fettuccini Alfredo $1.95

Cold Buffets

Grand Tea Buffet

- 1 Ravenous Wrap - A Trendy combination of Multicolored Tortilla Wraps: Grilled & Chilled Chicken Slices with Lettuce, Caramelized Onion & Honey Teriyaki Spread wrapped with a Spinach Tortilla ✧ Honey Baked Ham with Grilled Pineapple, Lettuce & Honey Dijon Mustard wrapped with a Tomato Tortilla ✧ Turkey Breast with Provolone, Bacon, Lettuce & Ranch Spread wrapped with a Flour Tortilla.
- 1 Petite Sandwich - Bakery Fresh Mini Sandwiches prepared with: Roast Beef with Cheddar on a White Roll ✧ Honey Baked Ham with American on a Rye Roll ✧ Turkey Breast with Swiss on a Wheat Roll. Honey Dijon Mustard & Mayonnaise on the side.
- 2 Chilled Salad Selections

$ 7.95

Add Baked Slices for $42.00 per 24 piece platter
Apple, Cherry, Pumpkin or Turtle Brownie

Lite & Lively Buffet

- 1.5 Mini 2" American Sub - Handcrafted Mini Subs prepared on French Bread with Turkey Breast, Genoa Salami, Honey Baked Ham, American & Swiss Cheeses.
- 1 Petite Sandwich
- Sandwich Condiments - Lettuce, Tomato, Onion, Italian Dressing, Mayonnaise & Honey Dijon Mustard on the side.
- 2 Chilled Salad Selections

$ 6.85

Upgrade the Petite Sandwich to a Croissant for 40¢
Add Fudge Brownie Squares for $12.95 per dozen

Hot Buffet

Entree Selections:

- Roast Sirloin of Beef: *Thick or Thin Cut with Au jus or Gravy*
- Italian Beef Au jus with Peppers & Onion (add 35¢)
  Our Beef is Slow Roasted & Sliced On Our Premises!
- Deep Fried or Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus or BBQ Spice*
- Mostaccioli: *Meat or Marinara Sauce. Vodka Sauce (add 35¢)*
- Baked Ham: *Honey or Pineapple Glaze*
- Italian Sausage *Wedges* with Peppers & Onions in Marinara
- Pulled Pork: *Tex-Mex Spiced or BBQ Sauced (add 25¢)*
- Roast Turkey Breast with Gravy
- Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
- Hot Corkscrew Pasta Tossed with Basil & Vegetables
- Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
- Lemon Linguini with Sun-dried Tomato
- Fettuccini Alfredo
- Boneless Breast of Chicken with Sauce (add $1.25)
  Sauce Choice: Napa Valley, Marsala, Picata or Tomato Basil

Chilled Salad Selections:

All of our Chilled Salads are Homemade!

- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Macaroni Salad
- Fresh Cut Fruit Salad
- Potato Chips or Pretzels

- Bow Tie Pasta Salad (add 35¢)
- Taffy Apple Salad (add 45¢)
- Gazpacho Salad (add 45¢)
- Cucumber Salad Vinaigrette (add 45¢)

3 Entrees & 2 Chilled Salads - $ 8.50
2 Entrees & 3 Chilled Salads - $ 7.95
2 Entrees, 1 Chilled Salad & Garden Salad - $ 7.85
2 Entrees & 2 Chilled Salads - $ 6.95

Touch of Class Service Package - $ 3.95 (min 100)
Our friendly staff can be available to replenish your buffet along with clearing guest tables.
Includes: Uniformed Buffet Attendants ✧ Elegant Buffet Presentation - Colored Overlays, Props & Elevations ✧ Beautiful Fresh Cut Flowers & Greenery to Accent your Buffet ✧ Contemporary Chafing Dishes ✧ All Buffet Equipment

Or **Buffet Attendant(s) Package** - $195.00 (1 per 100 guests)
Includes: Uniformed Buffet Attendant(s) ✧ Basic Buffet Equipment with Serving Utensils & Tongs.

Prices subject to: $50.00 Delivery, 12% Service Charge & Applicable Sales Tax (Currently 8%). Staffing Package is required. Minimum 15 people. Gratuities are not included & are optional, but encouraged upon customer's own discretion. (Suggested rate 3-18%)

Customized Menus are a Welcome Request

Cutting Edge Catering & Events

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