



2021 CNF Catering Menu Snapshots

**Individually Boxed or Wrapped
Breakfast / Lunch / Dinner**

CNF Catering
1220 19th St NW
Washington D.C. 20036
(202) 293-0515
www.cnfcatering.com



BREAKFAST

Early Morning Breakfast

Fresh Chef Selection of Baked Pastries, Butter Croissants, Assorted Muffins, Scones, Bagels and Sweet Buns
Served with Butter and Jam
\$4.95/minimum 10 people

Business Breakfast



Assorted Fresh Chef Selection of Baked Pastries, Croissants, Muffins, Scones, Bagels and Sweet Buns Served with Butter and Jam Served with Our Signature Sliced Fruit Tray
\$8.95/minimum 10 people

Smoked Salmon Delight

Smoked Salmon with Bakery Fresh Bagels & Cream Cheese Accompanied with
Red Onions, Tomatoes, Capers & Diced Hard Boiled Eggs
\$12.95/minimum 15 people

Southwestern Breakfast Burritos



Fluffy Breakfast Burritos Filled with Egg, Cheese, Chorizo Sausage & Sweet Red Peppers
Served with Sour Cream, Salsa Verde & Guacamole
\$8.95/minimum 15 people

Corporate Breakfast

Herb Scrambled Eggs, Crisp Bacon, Golden Hash Browns and Homemade Biscuits
\$11.95/minimum 15 people

Light Gourmet Breakfast

Homemade Granola and Assorted Cereal Boxes with a Bowl of Greek Yogurt
Served with Our Signature Sliced Fruit Tray & Fresh Baked Muffins with Assorted Bagels, Cream Cheese & Jam
\$14.95/minimum 10 people (*Milk Available, Additional Charge Applies*)

Deluxe Breakfast Buffet

Creamy Scrambled Eggs, Crispy Bacon, French Toast Triangles with Maple-Butter and Syrup with Fresh Baked Biscuits and Assorted Muffins Served with Our Signature Sliced Fruit Tray
\$13.95/minimum 15 people

Assorted Breakfast Sandwiches

Individually Wrapped and Labeled Choose From Homemade Biscuits and Butter Croissants and a Selection of Ham, Sausage, Scrambled Eggs, & Cheese.
Served with Hash Brown Potatoes & Ketchup and Our Signature Sliced Fruit Tray.
\$13.95/minimum 10 people

Vegetarian Breakfast Frittata

A Blend of Eggs, Sundried Tomatoes, Asparagus & Goat Cheese.
\$7.95/Minimum 10 people

Greek Yogurt Parfaits

Greek Yogurt Layered with Fresh Berries & Homemade Granola.
\$6.95 each/minimum 10 people

Breakfast and Brunch
Served with Preserves and Butter
Setups, Paper Plates, Knives, Forks and Napkins,
Cups, Serving Utensils \$1.65 Per Person
Delivery, Equipment, Setup, Service Fees and Tax
are not included in menu price.



Denotes a 'Folk's Favorite'





Al a Carte Breakfast Options

- Sliced Fruit or Fruit Salad \$4.95 per person
- Whole Fruit \$2.50 per person
- Sausage or Ham \$4.95 per person
- Hard Boiled Eggs \$14.95 per dozen
- Individual Assorted Yogurts \$2.25 each
- Fresh Squeezed Orange Juice \$21.00 per gallon
- Individual Cereal Boxes with Skim Milk \$4.95 per person
- Fresh Brewed Coffee, Decaffeinated Coffee or Hot Tea Service
\$2.25 per person, increments of 15 people per selection

SNACK SELECTION

PITA & HUMMUS PLATTER

Served with Crisp Veggies \$3.50/minimum 10 people

ROASTED VEGGIE & PHYLLO PLATTER

Oven Roasted Veggies, Spinach & Feta Phyllo Triangles, Hummus and Grilled Flat Bread
\$6.95/minimum 15 people

CRISP VEGGIE TRAY & CHILI SOUR CREAM DIP

Served with Fried Pita Wedges \$3.95/minimum 10 people

KETTLE COOKED POTATO CHIPS & GREEN ONION DIP

Served with Crisp Vegetables \$3.50/minimum 10 people

ASSORTED COOKIES, BROWNIES & BARS

\$2.75/minimum 10 people. \$3.50/minimum 10 people (without an entrée selection)

POUND CAKE, STRAWBERRIES & WHIPPED CREAM

\$5.95/minimum 10 people

**GOURMET MIXED NUTS, CRISP VEGGIES & DOMESTIC CHEESES
SERVED WITH MACAROONS & CROSTINI**

\$6.95/minimum 10 people





Gourmet Mixed Nuts, Seasonal Fruits and Domestic Cheeses



SANDWICHES

All Sandwiches Served with Pickles, Tomatoes, & Condiments
Minimum 10 people
Gluten Free Options Available on All Menus

DELUXE SANDWICHES

Grilled Marinated Chicken Breast 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
\$8.95 per person

LIGHTER SIDE SANDWICHES

Grilled Chicken Breast with Dijon Mayo
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
\$8.95 per person

VIP ASSORTMENT

Turkey & Havarti with Cranberry Chutney
Baked Ham and Cheddar
Almond Chicken Salad
Grilled Chicken Wrap with Herb Cheese, Lettuce, Tomato & Pesto
Grilled Marinated Chicken Breast
Smoked Turkey, Swiss and Russian Dressing
Beef Tenderloin with Brie
Southwestern Chicken Salad Tortilla Wrap
Italian Hero with Salami, Ham, Mozzarella, Pepperoni with Italian Dressing
\$8.95 per person

Add Kettle-Cooked Chips \$1.60 per person!

SIDE SALADS

\$3.95 Per Person
Minimum 10 people

Garden Fresh Salad

Classic Caesar Salad

Creamy Cole Slaw

*Veggie Pasta Salad
Of the Day*

Traditional Potato Salad

French Potato Salad

SPECIALTY SIDE SALADS

\$4.50 Per Person
Minimum 10 people

Spinach, Pear & Walnut Salad

*Fresh Tomato &
Roasted Corn Salad*

Gourmet Spinach Salad

Veggie Couscous Salad

—
*Sliced Fruit Seasonal or
Fruit Salad*

DESSERTS

*Fresh-Baked Cookies
\$2.75 per person*

*Cookies and Brownies
\$2.75 per person*

*Cookies, Brownies
and Bars
\$2.75 per person*

*\$3.50 Upon Ordering without
Sandwiches or Entrées*



Denotes a 'Folk's Favorite'





Tomato Mozzarella Pesto



SANDWICH WRAP PLATTER

Chipotle Caesar Chicken Roll with Grilled Chicken Breast Julienne Corn, Tomatoes, Lettuce & Freshly Grated Parmesan Mixed With Chipotle Pepper Salsa

Smoked Turkey Wrap with Havarti, Lettuce, Julienne of Spinach & Tomato with 1,000 Island Dressing

Sliced Beef Tenderloin Roll with Horseradish-Dijon Dressing and Guacamole

Grilled Chicken with Tomato, Lettuce & Herb Cheese

Vegetarian Sun Dried Tomato Hummus Roll with Julienne Vegetables, Caramelized Onions, Sun-Dried Tomato Hummus

Turkey Wrap with Chipotle Mayonnaise Wrap Pickled Red Onion And Lettuce

Almond Chicken Salad with Lettuce & Tomato

Italian Hero with Salami, Ham, Fresh Mozzarella, Pepperoni & Pepperoncinis with Italian Dressing

Sliced Smoked Ham with Lettuce, Tomato & Dijon Mayonnaise

\$9.95 per person / Minimum 10 people

BOXED LUNCHES

CHOOSE IT YOURSELF

\$13.95/ 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 (Please Choose One Salad) A Cookie or Brownie

ALL AMERICAN

\$13.95/Minimum 15 People

Fried Chicken served with Honey Mustard and BBQ Sauce, Kettle Cooked Chips,
Crisp Vegetables and Sun-Dried Tomato Dip and Traditional Potato Salad with A Homemade Cream Cheese Brownie

LUNCH ON THE RUN

\$13.95/Minimum 10 People

Grilled Chicken Breast and Roast Beef Sandwiches, Fruit and Cheese with Crackers
Potato Chips or Pretzels with A Brownie or Cookie

Please Call for Custom Selections and Pricing (202)293-0515

****All Prices Subject to Market Price Changes***



Denotes a 'Folk's Favorite'





Jumbo Shrimp Cocktail and Seared Scallops with a Mango Salsa



ROOM TEMPERATURE

Gluten Free, Vegetarian and Vegan Options Available with All Menus

SURF & TURF BUFFET

"The Ultimate"

*Grilled Salmon with Chinese Salsa
Grilled Beef Tenderloin Served with Dijon Sauce
Shrimp with Spicy Cocktail Sauce on a Bed of Greens
Accompanied By a Delicate Bowtie Pasta and Vegetables with Light Lemon Dressing
French Bread and Butter
\$16.95/Minimum 15 People*

ITALIAN BUFFET

*A Platter of Sliced Breast of Chicken with Lemon Scented Rosemary Sauce
Sliced Ham, Salami, Smoked Turkey and International Cheeses,
Roasted Marinated Peppers, Artichoke Hearts,
Olives and Marinated Mushrooms
Green Beans and Seasonal Vegetables In A Creamy Mustard Vinaigrette
Pasta Di Palermo with Pine Nuts, Bell Peppers, Black Olives, Parmesan and Sun-Dried Tomatoes
Italian Bread and Butter
\$15.95/Minimum 15 People*

SOUTHWESTERN BUFFET

*Southwestern Chicken Salad with Lettuce In a Flour Tortilla Wrap
Shrimp and Pepper Tortilla Roll Wrap
Black Bean Salad Served with Crispy Corn Cups
Tortilla Chips, Guacamole and Salsa Verde
\$14.95/Minimum 15 People*

MAKE YOUR OWN SANDWICH BUFFET

'Create Your Own Sandwich'

*Grilled Marinated Chicken Breast, Roast Beef, Fresh Turkey Breast, Fluer-De-Lis Ham,
Smoked Turkey, Havarti, Swiss Cheese and Almond Chicken Salad or Tuna Salad
Fresh Baked Assorted Breads
\$7.95/Minimum 10 People*

MIXED GRILL BUFFET

*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
Includes Fresh Garden Salad and Bakery Breads
\$16.50/Minimum 10 People*





Sesame Chicken Bites



ROOM TEMPERATURE

DECADENT MEAT PLATTER

Grilled Orange-Molasses Chicken, Roasted Maple Glazed Turkey Breasts, Grilled Beef with Dijon Sauce and a Vegetable Platter with Sliced Potatoes, Green Beans and Tomatoes with Herb Vinaigrette and Bakery Fresh Breads
\$15.95 per person/Minimum 10 People

SAVORY PLATTER

Tortilla Crusted Salmon with Poblano Salsa, Grilled Beef with Dijon Sauce Chicken Breast Filled with Spinach and Cheese Veggie Pasta Salad of The Day and Bakery Fresh Breads
\$16.95 per person/Minimum 10 People

SURF & TURF COMBO

Fresh Grilled Tuna and New Potato Salad with Chive Vinaigrette and Fried Capers with Mustard Crusted Beef Tenderloin with Arugula, Red Onion & Waxed Bean Salad Served with Chips and Salsa
Market Price /Minimum 15 people

CARVERS DREAM



*Grilled Sliced Beef with Dijon Horseradish Sauce
Roasted Salmon with Tarragon Chive Sauce
Cajun Blackened Chicken Breasts with Creamy Ranch
Robust Platter of Roasted Vegetables and Roasted Parmesan Potatoes
Bakery Breads & Butter*
\$16.50 per person/Minimum 10 people

DELICATE FLAVORS FILETS

*Poached Salmon Filets with Tarragon Sauce
Chicken Breast Stuffed with Spinach and Cheese
Served On a Platter with Dijon Vinaigrette Potato Salad with Garden Fresh Salad and creamy Buttermilk Dressing
Bakery Breads & Butter*
\$16.25 per person/Minimum 10 People

SIZZLING SUMMER

*Tortilla Crusted Salmon with Fresh Tomato Salsa
Sliced Beef Sirloin with Horseradish Dijon Sauce
Shrimp with Spicy Cocktail Sauce
All Served on a Bed of Greens
Your Choice of Vegetable Pasta Salad or Romaine and Baby Green Salad
Bakery Breads & Butter*
\$17.95 per person/Minimum 10 People
(Substitute shrimp with Baja Chicken Breast for \$14.95 per person)



Denotes a 'Folk's Favorite'





Roasted Vegetable Medley



ROOM TEMPERATURE

Gluten Free, Vegetarian and Vegan Options Available with All Menus

SEARED SALAD WITH SHRIMP & SCALLOPS

*Tossed in a Light Lemon Dressing with Bowtie Pasta and Served with a Garden Salad
\$17.95 Per Person/Minimum 10 People*

COBB SALAD

*Boneless Chicken Breast, Chopped Avocados, Crumbled Bacon,
Blue Cheese, Fresh Plum Tomatoes, Hard Boiled Eggs, Roasted Corn,
Cubed Potatoes and Chopped Fresh Chives
Bowl of Romaine Lettuce with Ranch Dressing
Bakery Breads & Butter
\$15.95 per person / Minimum 15 people*

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
Bakery Breads & Butter
\$16.95 per person / Minimum 15 people*



ORIENTAL CHICKEN SALAD OR ORIENTAL BEEF SALAD

*Served Over Asian Baby Greens
Crispy Wonton Strips
\$14.50 per person for chicken \$15.50 per person for beef tenderloin/Minimum 10 people*

GRILLED CHICKEN TENDERS SALAD WITH CREAMY CILANTRO DRESSING

*Southwestern Black Bean, Corn and Tomato Salad Over Greens
Chips and Salsa
\$14.50 Per Person/Minimum 10 People*

BEEF TENDERLOIN & GREEN BEAN SALAD

*Tender Strips of Beef Tenderloin Tossed with Green Beans, Baby Red Skin Potatoes, Red Onions & Bleu Cheese
Served with Baby Green Salad with Herb Vinaigrette
Bakery Breads & Butter
\$17.50 Per Person/Minimum 10 People*



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Maryland Jumbo Lump Crab Cakes with a Remoulade Sauce



HOT ENTRÉES

CHICKEN SELECTIONS:

SAUTÉED CHICKEN PROVENCAL

*Roasted Potatoes, Olives and Vegetables Served with a Tossed Green Salad & Mustard Vinaigrette
Bakery Breads & Butter
\$15.95 Per Person/Minimum 10 People*

CARAMELIZED ONION CHICKEN



*Boneless Chicken Breast Filled with Caramelized Onions with Roasted Yukon Gold Potatoes & Vegetables with a Baby Green Salad with Herb Vinaigrette and Bakery Breads with Butter
\$15.95 Per Person/Minimum 10 People*

MIDDLE EASTERN CHICKEN

*With Ginger Over Couscous Served with a Yogurt Sauce
Vegetable Platter with Hummus & Pita
\$15.50 Per Person/Minimum 10 People*

CHICKEN CURRY

*Tender Boneless Chicken Breast with a Curry Pineapple Sauce Over Rice
Mediterranean Vegetable Platter with Olives & Feta Served with Pita and Hummus
15.95 Per Person/Minimum 10 People*

LEMON CAPER CHICKEN BREAST

*Tender Chicken Breasts in a Lemon & Caper Sauce Over Vegetable Penne Pasta with a Caesar Salad
Served with Fresh Bakery Breads and Butter
\$15.95 per person/minimum 10 people*

CHICKEN SCALOPPINI

*Served Over Mushroom Rice Pilaf with White Wine Sauce and a Fresh Garden Salad
Served with Fresh Bakery Breads and Butter
\$15.95 Per Person/Minimum 10 People*

CHICKEN BREAST FILLED WITH SPINACH AND CHEESE

*With a Flavorful Penne Pasta Charmaine with Spinach and Sun-Dried Tomatoes
Served with a Garden Salad & Fresh Bakery Breads and Butter
\$15.95 Per Person/Minimum 10 People*

CHICKEN BREAST FILLED WITH HERB STUFFING AND MUSHROOMS



*Over Wild and White Rice with Vegetables & a Baby Green Salad & Creamy Ranch Dressing
Served with Fresh Bakery Breads and Butter
\$15.95 Per Person/Minimum 10 People*

GRILLED CHICKEN CUTLETS

*With Sautéed Spinach & Tomatoes with Brown Rice & Mushroom Pan Sauce
Served with a Garden Salad & Fresh Bakery Breads and Butter
\$15.95 Per Person/Minimum 10 People*





**Beef Tenderloin on a Toasted Potato Round and a
Caramelized Onion Blue Cheese and Fig Crostini**



HOT ENTRÉES

SEAFOOD & FISH SELECTIONS:

DELICATE SALMON FILLETS

*Seasoned Fresh Herbs & Drizzled with a White Wine Leek Sauce
Over Pureed Potatoes and Vegetables Served with Mixed Baby Greens with Riesling Vinaigrette
\$16.95 Per Person/Minimum 10 People*

GRILLED SHRIMP

*Prepared with Fresh Coconut Over Basmati Rice
Mixed Green Salad with Feta Herbed Vinaigrette with Pita and Hummus
\$16.95 Per Person/Minimum 10 People*

MAHI MAHI WITH SHRIMP SAUCE

*Served with Roasted Corn & Green Chiles with Cilantro Rice
Mixed Green Salad & Herb Vinaigrette with Bakery Breads & Butter
Market Price*

JUMBO LUMP CRAB CAKES



*Served with Remoulade Sauce Served Over White and Wild Rice
Cole Slaw or Garden Salad and Mini Bakery Rolls
Market Price/Minimum 10 People*

GRILLED ORANGE GLAZED SALMON

*Stir-Fry Vegetables and Rice with Pineapple Salsa
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$16.95/per person*

PAN SEARED CHILEAN SEA BASS

*This Delicate White Fish is a Firm but Flakey Fish Sautéed with White Wine, Olive Oil & Capers
Served with Market Fresh Vegetables and Wild Rice
Green Salad with Herb Vinaigrette with Bakery Breads & Butter
Market Price*

SALMON CAKES WITH LEMON YOGURT SAUCE



*Served with Wild Rice Pilaf and Market Fresh Vegetables
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$15.95/per person*

SHRIMP JAMBALAYA

*Served with Rice and Vegetables
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$15.95/per person*

MEDALLIONS OF MONK FISH

*Served with Market Fresh Vegetables & Couscous with Tomato & Saffron Sauce
Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
Market Price*



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BEEF SELECTIONS:

BROCHETTES DE KEFTA

*Beef Kabobs Over Rice with Vegetables
Served with a Traditional Greek Salad
Pita and Hummus
\$16.95 Per Person/Minimum 10 People*

MEATLOAF WITH MUSHROOM GRAVY



*Mashed Potatoes & Green Beans
Mixed Green Salad
Bakery Breads & Butter
\$14.95 per person/minimum 10 people*

BEEF TENDERLOIN WITH CRISPY ONIONS AND DEMI GLAZE

*Over Roasted Baby Potatoes and Green Beans with Carrots
Spinach and Walnut Salad with Riesling Dressing
Bakery Breads & Butter
\$17.95 Per Person/Minimum 10 People*



WILD MUSHROOM BEEF TENDERLOIN

*Served with Celery Root Mashed Potatoes & Wild Mushroom Gravy
Romaine Salad with Blue Cheese Dressing
Bakery Breads & Butter
\$17.95 Per Person/Minimum 10 People*

LIME MARINATED BEEF WITH DEMI GLAZE

*Served with Summer Vegetables Over Garlic Mashed Potatoes
Baby Green & Romaine Salad
Bakery Breads & Butter
\$17.95 per person*

STEAK CHIMICHURRI

*Char Grilled Flank Steak with Roasted Potatoes and Sautéed Veggies
Baby Green & Romaine Salad
Bakery Breads & Butter
\$17.95 per person*

DRY RUBBED FLAT IRON STEAKS

*Served with Cilantro Mustard Sauce with Vegetables & Sautéed Fingerling Potatoes
Baby Green & Romaine Salad
Bakery Breads & Butter
\$17.95 per person*

MEDITERRANEAN BEEF & CHICKEN KABOBS

*Skewered Chunks of Beef & Chicken Served Over Rice with a Light Mediterranean Herb Sauce
Baby Green & Romaine Salad
Bakery Breads & Butter
\$16.95 per person*



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VEGETARIAN SELECTIONS:

PENNE WITH GOAT CHEESE, ASPARAGUS AND SUN-DRIED TOMATOES

Baby Green Salad with Herb Dressing

\$13.95 per person/minimum 20 people (Add Chicken for \$2.00 per person)

THREE CHEESE VEGETABLE LASAGNA

Served with a Caesar Salad & Homemade Garlic Bread

\$13.95 per person/minimum 20 people

STUFFED TOMATOES



Vine Ripe Tomatoes Filled with Feta Cheese, Rice & Tofu with a Zesty Tomato Sauce

Served with Baby Green Salad with Herb Vinaigrette and Bakery Breads & Butter

\$13.95 per person/minimum 10 people

VEGETABLE POT PIE

A Mélange of Mixed Vegetables Baked in a Flaky Puff Pastry

Baby Green Salads with Bakery Bread & Butter

\$13.95 per person/minimum 10 people

WELL DRESSED BURRITO SELECTIONS:

MAKE YOUR OWN TACO BAR

Choose Two of The Following: Beef, Chicken, or Vegetable

Beans, Rice and Chips and Salsa ~ Shredded Cheese, Lettuce, Salsa & Sour Cream

\$14.95 Per Person/Minimum 25 People

ASSORTED BURRITOS

Choose Two of The Following: Chicken, Beef, Chorizo or Vegetables Layered with Rice, Beans & Cheese

Served with Tortilla Chips and Salsa ~ Lettuce, Salsa & Sour Cream

\$14.95 Per Person/Minimum 10 People

ENCHILADAS

Choose Two of The Following: Chicken, Beef, or Spinach

Beans, Rice and Chips and Salsa ~ Shredded Cheese, Lettuce, Salsa & Sour Cream

\$14.95 Per Person/Minimum 10 People

MAKE YOUR OWN FAJITAS

Chicken, Beef or Vegetable Fajitas Mixed with Green Pepper, Onions and Tomato

Flour Tortillas, Beans, Rice and Sour Cream with Shredded Cheese and Guacamole

\$16.95 per person / Minimum 20 people



GRAND MASTER

Beef Burritos, Cheese Quesadillas & Chicken Enchiladas

Beans, Rice, Tortilla Chips and Salsa with Shredded Cheese, Lettuce, & Sour Cream

\$14.95 per person/minimum 15 people



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Premium Dessert Platter



DESSERTS

Minimum 10 People For All Desserts Selections

COOKIES WITH ENTREE \$2.75 Per Person, \$3.50 per person without entrée selection

COOKIES & BROWNIES \$2.75 Per Person, \$3.50 per person without entrée selection

COOKIES, BROWNIES & ASSORTED BARS \$2.75 Per Person, \$3.50 per person without entrée

PREMIUM COOKIES AND DESSERT BARS

*A Gourmet Assortment of Fresh Baked Items
\$4.25 Per Person*

ASSORTED CAKES AND FRUIT TARTS \$5.95 Per Person

CINNAMON TORTILLA CHIPS

Served with Whipped Cream \$2.95 Per Person

SPECIALTY PIES

*Apple, Strawberry, Cherry and Banana Cream Served with Whipped Cream
\$3.95 Per Person (8 person minimum per flavor)*

SPECIALTY CAKES

*Chocolate Hazelnut, Mocha, Strawberry Shortcake, Cheese Cake, Chocolate Marble Cheese Cake, Raspberry Cheese Cake, Triple Chocolate, Butter Cream Cake, White Chocolate Mousse and Chocolate Mousse
\$5.95 Per Person*

SLICED FRUIT AND ASSORTED BERRIES

\$4.95 Per Person

FRESH CHOCOLATE DIPPED FRUIT

*Dipped In White or Dark Chocolate
\$5.25 Per Person/Minimum 20 People*

STRAWBERRIES, WHIPPED CREAM AND POUND CAKE

\$5.95 Per Person

FRUIT KEOBS WITH VANILLA MINT YOGURT SAUCE

\$5.50 Per Person

COUNTREAU MINTED MELON BALLS AND STRAWBERRIES

\$4.95 Per Person





COCKTAIL RECEPTIONS

Available for 30 or more guests. We recommend a minimum of 5 selections per event.

Sample Menu Selections

**Please Speak with One of Our Sales Representative for
Current Available Items and Customized Menus**

HOT APPETIZERS

Coconut Chicken Bites with Pineapple Dipping Sauce
Baja Chicken Bites with Chipotle Mayo
Buffalo Chicken Wings or BBQ Wings with Ranch
Traditional Meatballs in Marinara or Wild Mushroom Meatballs
Chorizo Sausage Bites with Ranchero Sauce
Chicken or Beef Wellingtons in Puff Pastry
Red Bliss Potatoes Filled with Bacon, Scallions and Cheddar Cheese
Tenderloin of Beef Skewers with Red Pepper Aioli Dip
Mini Beef or Chicken Fajita Rolls
Mini Beef and Chicken Quesadillas
Mini Beef or Chicken Empanadas
Beef or Chicken Flauta Bites

VEGETABLE

Phyllo Triangles Filled with Spinach and Feta Cheese
Wild Mushroom and Cheese Phyllo Purses
Hot Spinach and Artichoke Dip
Puff Pastry Filled with Brie Cheese and Raspberry Jam
Layered Bean Dip and Tortilla Chips
Stuffed Walnut and Herb Cheese Mushrooms Caps
Mini Quiche Assortment
Vegetable and Black Bean Quesadillas
Mini Zucchini Tarts
Artichoke Stuffed Mushrooms
Crostini with Pear & Brie

SEAFOOD

Mini Crab Cakes with Remoulade Sauce
Crab and Artichoke Dip
Seared Tuna on Wasabi Rice Cakes
Shrimp Spring Rolls with Red Pepper Soy Dipping Sauce
Shrimp and Herb Cheese Wontons
Shrimp Kabobs with
Salmon Cakes with Chipotle Mayo
Shrimp Wontons
Coconut Crusted Shrimp with Jalapeno Ranch Dipping Sauce



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Corporate Catering

As a leading provider of corporate catering services

We take pride in offering the best and freshest selections for your guest.

Our team is dedicated to serving the needs of our customers each and every day.

CNF Catering, CF Folks Restaurant & Well Dressed Burrito has been a Washington D.C. favorite for over 30 years!

Breakfast, Brunch, Lunch, Snacks, Dinners, Cocktails & Receptions, Holiday Parties,

Business Meetings, Open Houses, Corporate Events

To place orders or for more information:

Phone: 202-293-0515 Email: sales@cnfcatering.com

Find on Seamless

MINIMUMS

The minimum order is 10 people and \$50.00

We accept orders up until 4:30 pm of the prior business day.

Orders placed less than 24 hours before delivery are limited to a Chef's Selection & availability of items.

CANCELLATION

Orders may be canceled without charge up to 48 hours before your delivery.

Orders may not be canceled or reduced in numbers with less than a 24-hour notice.

Same day cancelations and orders under 24 hours, including inclement weather, will be billed at 100% cost.

DELIVERY

The charge for delivery varies depending on the size of the order and the amount of setup required. Please work with your sales representative to schedule an arrival time that allows ample time for you to setup. All deliveries are 'drop-off' unless previously arranged to be setup at an additional delivery fee.

Deliveries are allotted a 30-minute window.

HOURS OF OPERATION

Sales Office: Monday–Friday, 8:00 am–5:00 pm.

Deliveries: Monday–Friday, 7:00 am–5:00 pm. Exceptions can be made for an additional delivery fee.

UTENSILS

For an additional cost disposable cutlery and serving utensils are available in black foam, eco-friendly and clear plastic.

Pricing ranges from \$1.75-\$2.25 per person.

BILLING

All approved credit accounts are due 30 days net.

Corporate Check, American Express, MasterCard, Visa & Discover are accepted for all other orders.

PRESENTATION

Unless otherwise arranged, all orders will be presented on high-quality disposable platters & bowls.

All hot items include chafer & Sterno.

PLEASE NOTE:

Prices and menu items are subject to change and based on availability without notice.



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