

A D.C. Favorite Catering Service for over 30 years!

## **Full Service 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, Knifes, Forks and Napkins, Cups, Serving Utensils \$1.75 Per Person

Delivery, Equipment, Setup, Service Fees and Tax are not included in menu price.



## **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

## **Snacks 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











## **SANDWICHES**

## **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 \$1.69 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

Veggie Couscous Salad

Sliced Fruit Seasonal or Fruit

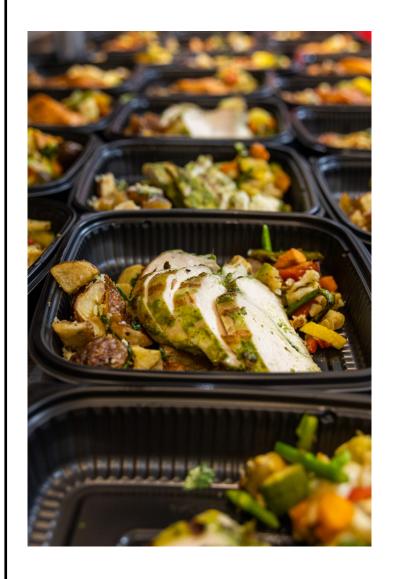
#### **DESSERTS**

Fresh-Baked Cookies \$2.75 per person

Cookies and Brownies \$2.75 per person

Cookies, Brownies and Bars \$2.75 per person

\$4.50 Upon Ordering without Sandwiches or Entrées











## 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

## **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











## ROOM TEMPERATURE

## **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 \$12.95/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











## 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 FILLETS**

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

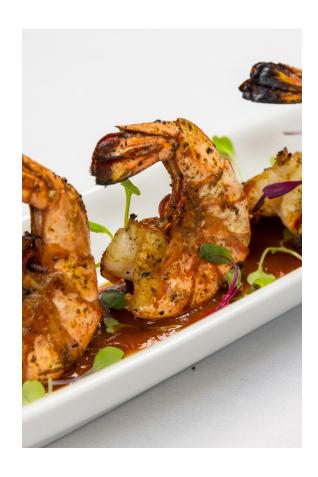
#### **SIZZLING SUMMBER**

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)











## ROOM TEMPERATURE

## **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 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 CINLANTOR DRESSING

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

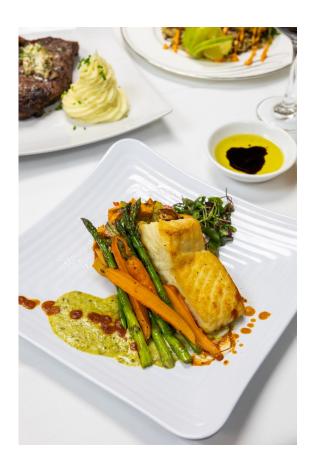
## **BEFF TEDNERLOIN \$ GREEN BEAN SALAD**

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











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 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

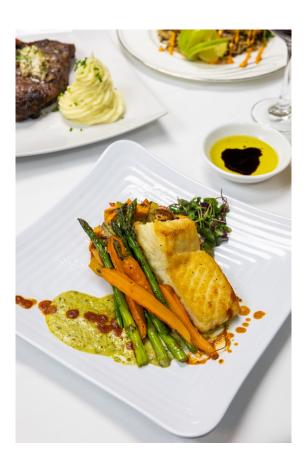
Over Wild and White Rice with Vegetables & a Baby Green Salad & Creamy Ranch Dressing Served with Fresh Bakery Breads and Butter \$15.95 Per Person/Minimum 10 People

## **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











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)

#### **IUMBO 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)



**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



**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 FAIITAS

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











## **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 KEBOBS 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



## **RECEPTION PACKAGES**

#### **HAPPY HOUR**

\$19.95 per person

COCONUT SHRIMP dark rum and orange marmalade

SESAME CHICKEN BITES plum ginger dipping sauce

COCKTAIL MEATBALLS tangy BBQ sauce

TOMATO BRUSHETTA balsamic glaze

SPINACH & ARTICHOKE DIP sliced French bread

SEASONAL FRUIT & CHEESE with Gourmet Crackers

#### PREMIUM HAPPY HOUR

\$24.95 per person

MINI CRAB CAKES lemon-tarragon remoulade

CAJUN CHICKEN BITES jalapeño ranch

BEEF TENDERLOIN SKEWERS chimichurri sauce

BURGER SLIDERS lettuce, roma tomato

SPINACH & FETA PHYLLO TRIANGLES

#### **EPIC HAPPY HOUR**

GOAT CHEESE & CARAMILIZED ONION CROSTINI

\$29.95 per person

BACON WRAPPED SCALLOPS brown sugar glaze

BEEF NEGIMAKI teriyaki, scallion

SEARED SESAME TUNA BITE miso chili sauce

MINI LOBSTER ROLLS cilantro lime butter

ARANCINI mozzarella, zesty tomato sauce

ASSORTED VOL-AU-VENT



## **OPEN BAR PACKAGES**

#### STANDARD BEER & WINE PACKAGE

\$19.95 per person
Package includes 3 standard wines, 3 standard beers
assorted sodas, bottled water

## PREMIUM BEER & WINE PACKAGE

\$24.95 per person
Package includes 4 standard wines, 4 standard beers
assorted sodas, bottled water

## PREMIUM BEER/WINE & LIQUOR PACKAGE

\$29.95 per person

Package includes 4 standard wines, 4 standard beers

Absolut, Titos,

Tanqueray, Lunazul, Espolon, Bacardi, Malibu, Bulleit,

Jack Daniel's, Jameson,

assorted sodas, bottled water

## PREMIUM BEER includes Local and Craft Options Seltzers and Cider Available Upon Request.

We Have a Wide Selection of Wines Available. Please Inquire for a Full List.

Ask about adding Specialty Cocktails to your menu!
All packages are charged on a per person basis. We are happy to accommodate and advise on all budgetary and alcohol specific

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



## **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.



1220 19th St NW Washington D.C. 20036 (202) 293-0515

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