

CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
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'



CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
202-293-0515
www.cnfcatering.com

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



Denotes a 'Folk's Favorite'



CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
202-293-0515
www.cnfcatering.com

SANDWICHES

All Sandwiches Served with Pickles, Tomatoes, & Condiments
Minimum 8 people
Gluten Free Options Available on All Menus

FAVORITE SANDWICH SELECTION

- Grilled Chicken with Pesto Mayo, Arugula & Tomatoes on Whole Grain Roll
- Roasted Turkey Breast, Provolone Cheese, Chipotle Mayo & Tomato on Multigrain Bread
- Roast Beef with Cheddar, Lettuce, Tomato with Spicy Horseradish Parmesan Mayo on Baguette
- Smoked Ham with Honey Mustard, Cheddar Cheese & Lettuce on Pretzel Roll
- Smoked Ham & Swiss with Lettuce, Tomato & Stone Ground Mustard
- Deli Style Tuna Salad on Sourdough with Lettuce & Tomato
- Our Best Chicken Salad on Fresh Baked Croissant with Lettuce
- Tarragon Shrimp Salad in a Spinach Tortilla
- New York Bagel (Parve) with Smoked Salmon, Red Onion, Capers & Boursin Cheese
- Vegetarian Pita Pocket with Fresh Spinach, Avocado, Sprouts, Tomato, Roasted Zucchini & Boursin Cheese
- Vegan Wrap with Roasted Veggies & Homemade Hummus
- Vegetarian Ciabatta with Fresh Mozzarella, Tomato, Basil Pesto & Balsamic Vinegar
- Gluten Free with Your Choice of Protein & Cheese

\$8.95 per person

MAKE YOUR OWN SELECTION SANDWICH BUFFET

'Create Your Own Sandwich'

Meats:

Grilled Chicken Breast, Roast Beef, Turkey Breast, Baked Ham,
Smoked Turkey, Chicken Salad or Tuna Salad

Cheeses:

Havarti, Swiss and Provolone

- Assorted Breads and Rolls, Lettuce, Tomato, Pickles, Mustard and Mayonnaise

\$10.95 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

\$4.95

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'



CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
202-293-0515
www.cnfcatering.com

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

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

\$12.95/minimum of 15 people

ALL AMERICAN

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

\$13.95/minimum 15 people

LUNCH ON THE RUN

One Mini Grilled Chicken and One Roast Beef Sandwich, Fruit and Cheese with Crackers
Potato Chips or Pretzels with a Brownie or Cookie

\$13.95/minimum 10 people

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

**All Prices Subject to Market Price Changes*



Denotes a 'Folk's Favorite'





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, Vegetables with Light Lemon Dressing, and French Bread and Butter
- \$15.95/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
- \$14.95/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
- \$13.95/minimum 15 people**

MAKE YOUR OWN SANDWICH BUFFET

'Create Your Own Sandwich'

- Grilled Marinated Chicken Breast, Roast Beef, Fresh Turkey Breast, Fleur-De-Lis Ham, Smoked Turkey, and Almond Chicken Salad **or** Tuna Salad
 - Havarti, Swiss Cheese
 - Fresh Baked Assorted Breads
- \$10.95/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
- \$15.50/minimum 10 people**



Denotes a 'Folk's Favorite'





ROOM TEMPERATURE

DECADENT MEAT PLATTER

- Grilled Orange-Molasses Chicken, Roasted Maple Glazed Turkey Breasts, Grilled Beef with Dijon Sauce
- Vegetable Platter with Sliced Potatoes, Green Beans and Tomatoes with Herb Vinaigrette
- Bakery Fresh Breads

\$14.95 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
- Bakery Fresh Breads

\$14.95 per person/minimum 10 people

SURE & 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

\$15.50 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

\$14.25 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

\$15.95 per person/minimum 10 people (Substitute shrimp with Baja Chicken Breast for \$14.95 per person)



Denotes a 'Folk's Favorite'





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
\$15.95 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
\$14.95 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
\$15.95 per person/minimum 15 people

ORIENTAL CHICKEN SALAD OR ORIENTAL BEEF SALAD

Served Over Asian Baby Greens
Crispy Wonton Strips
\$13.50 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
\$13.50 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
\$16.50 per person/minimum 10 people



Denotes a 'Folk's Favorite'





HOT ENTRÉES

CHICKEN SELECTIONS:

SAUTÉED CHICKEN PROVENCAL

Roasted Potatoes, Olives and Vegetables Served with a Tossed Green Salad & Mustard Vinaigrette. Bakery Breads & Butter
\$13.95 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
\$13.95 per person/minimum 10 people

MIDDLE EASTERN CHICKEN

With Ginger Over Couscous Served with a Yogurt Sauce, Vegetable Platter with Hummus & Pita
\$14.50 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
\$13.95 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
\$13.95 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
\$13.95 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
\$14.50 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
\$13.95 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
\$13.95 per person/minimum 10 people



Denotes a 'Folk's Favorite'





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
\$15.50 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
\$14.95 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
\$14.95/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
\$14.95/per person

SHRIMP JAMBALAYA

Served with Rice and Vegetables, Green Salad with Citrus Vinaigrette with Bakery Breads & Butter
\$13.95/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





HOT ENTRÉES

BEEF SELECTIONS:

BROCHETTES DE KEFTA



Beef Kabobs Over Rice with Vegetables. Served with a Traditional Greek Salad, Pita and Hummus
\$15.50 per person/minimum 10 people

MEATLOAF WITH MUSHROOM GRAVY

Mashed Potatoes & Green Beans, Mixed Green Salad, Bakery Breads & Butter
\$12.95 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
\$15.95 per person

STEAK CHIMICHURRI

Char Grilled Flank Steak with Roasted Potatoes and Sautéed Veggies, Baby Green & Romaine Salad, Bakery Breads & Butter
\$15.95 per person

DRY RUBBED FLAT IRON STEAKS

Served with Cilantro Mustard Sauce with Vegetables & Sautéed Fingerling Potatoes
Baby Green & Romaine Salad, Bakery Breads & Butter
\$17.25 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
\$15.50 per person





VEGETARIAN SELECTIONS:

PENNE WITH GOAT CHEESE, ASPARAGUS AND SUN-DRIED TOMATOES

Baby Green Salad with Herb Dressing

\$11.95 per person/minimum 20 people (Add Chicken for \$2.00 per person)

THREE CHEESE VEGETABLE LASAGNA

Served with a Caesar Salad & Homemade Garlic Bread

\$12.50 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

\$12.95 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

\$11.50 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

\$13.50 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

\$12.95 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

\$12.95 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

\$15.95 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

\$14.75 per person/minimum 15 people



Denotes a 'Folk's Favorite'



CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
202-293-0515
www.cnfcatering.com

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

**All Prices Subject to Market Prices.*



Denotes a 'Folk's Favorite'



CNF Catering
202-293-0515
www.cnfcatering.com



CNF Catering
202-293-0515
www.cnfcatering.com



CORPORATE CATERING

As a leading provider of corporate catering services we take pride in offering the best and freshest selections for your guests.

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 cancellations 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.



Denotes a 'Folk's Favorite'

