



**CUISINES**  
— CULINARY & CATERING —

**DAC Café**

**Spring 2025  
Catering Menu**

# Planning

## Ordering

Please place your order at **least 72 hours** prior to your event. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure that the freshest ingredients and adequate staff are available. Orders must be confirmed the day before your event. All orders require a minimum of \$75 purchase or **12 guests for hot entrees**.

## Custom menus

We are happy to create a custom menu including special dietary options (vegetarian, gluten-friendly, etc.).

## Cancellation

We realize that emergency cancellations do occur, and we'll do our best to avoid any cancellation charges. If an order is cancelled at **least 48 hours** in advance, we can usually avoid any charges except for specially ordered food products or prepared foods that cannot otherwise be utilized. **Cancellations within 24 hours will incur charges for any food, labor and other costs already incurred.**

## Pricing

Prices quoted are for services provided during our normal business hours of 7am to 2pm. Arrangements can also be made for after hours catering functions at an **additional charge**.

## Extras

Catering orders are served with quality disposable-ware. China, linens, flowers, decorations, wait staff, chef services and other custom services are also available at an additional charge, which will be quoted separately. **Any unreturned catering equipment will be billed at full cost.**

## Cleanup

Cleanup is done by 1:15pm. The latest we will cleanup is at 1:30pm. If additional time is needed, please let us this when placing your catering request.

## Payment

Invoice are sent out and they are paid through your corporate AP department. We do accept major credit cards

Thank you for choosing **Cuisines Culinary & Catering**. It is our pleasure to serve you.

**Place your order today!**  
**919.716.8357.**  
**Angela.Rayburn@compass-usa.com**

2000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

# BREAKFAST

*All prices are per person unless otherwise noted.*

## CONTINENTAL BREAKFAST

**Assorted Bagels** cal. 260 – 430 **\$2.99**

Served with butter, cream cheese and preserves.

**Fresh Baked Muffins** cal. 300 – 420 **\$2.99**

Blueberry, chocolate, cranberry orange and banana nut

**Jumbo Cinnamon Buns** cal. 470 **\$2.99**

with lemon cream cheese icing

**Danish** cal. 270 – 280 **\$2.99**

Cherry, apple cinnamon, lemon and cream cheese

**Fresh Fruit & Granola** cal. 110 **\$42.99**

Seasonal fresh fruit with vanilla Greek yogurt and granola. Serves 12

Calories represent an average plated meal.

## BREAKFAST FAVORITES

**Big Breakfast Buffet** cal. 810 **\$14.49**

Buttermilk biscuits, scrambled eggs, bacon, sausage, hash browns, and seasonal fresh fruit bowl, yogurt, and granola. Includes coffee service.

**Breakfast Sandwich Buffet** cal. 690 **\$14.49**

Assortment of breakfast sandwiches with freshly baked buttermilk biscuits, croissants and English muffins with egg, cheese, and breakfast meat (bacon and sausage). Egg and cheese only sandwiches are included in the assortment. Breakfast sandwiches with breaded chicken are available upon request. Comes with tater tots and seasonal fresh fruit bowl.

**Veggie Frittata** cal. 410 **\$10.49**

A variety of fresh vegetables with eggs, topped with cheese and baked. Served with hash browns, and seasonal fruit.

**Healthy Start Continental** cal. 500 **\$12.49**

Seasonal fresh fruit bowl, yogurt, granola, hard cooked eggs, oatmeal with assorted toppings and berries. Comes with coffee service and assorted herbal tea

**Classic Breakfast Box** cal. 490 **\$12.49**

Assorted muffins, pastries, seasonal fresh fruit bowl, yogurt, granola, scrambled eggs, and bacon. Comes with coffee service.

Calories represent an average plated meal.

# LUNCH

*All prices are per person unless otherwise noted.*

## DELI

**Build Your Own Box Lunch**      **cal. 530 – 1020**      **\$10.99**

**Choice of bread:** flaky croissant, sub roll, rye, multigrain, white, wheat, and wrap

**Choice of meat:** baked ham, oven roasted turkey, roast beef, tuna salad, and chicken salad

**Choice of cheese:** cheddar, Swiss, provolone, and American

**Deli Sandwich Platter**      **cal. 600**      **\$9.99**

Assorted sliced deli meats and cheeses with a variety of breads, served with a choice of potato, macaroni or pasta salad, and chips. Includes assorted cookies or brownies

**Deli Salad Trio**      **cal. 620**      **\$10.99**

House made chicken, tuna and egg salad, croissants, mixed green salad, and fresh fruit. Includes assorted cookies or brownies

**Grilled & Fried Chicken Salad Bar**      **cal. 650**      **\$12.00**

Grilled and fried chicken served with mixed greens and a full salad bar of toppings and dressings. Comes with brownies

Calories represent an average plated meal.

## LUNCH

### Smokehouse BBQ

cal. 1430

\$19.49

Southern style bacon green beans, macaroni & cheese, creamy coleslaw, vegetarian baked beans, cornbread, hamburger buns, bbq sauce and choice of two proteins: Smoked Brisket, Pulled Pork, or Pulled Chicken. Includes dessert.

### Mediterranean Graze

cal. 1430

\$18.49

Grilled Pita, roasted red pepper hummus, kalamata olives, diced tomatoes, diced cucumbers, red onion, feta cheese, tzatziki, Greek salad and chickpea salad served with Mediterranean Chicken, Lamb or Beef Gyro, Mediterranean seasoned vegetables, and rice. Includes dessert.

### Simply Italian

cal. 1070-2050

\$17.49

Pasta with marinara and alfredo sauces, garlic rolls, and Caesar salad with the choice of two proteins: Herb grilled chicken, Beef/Pork Meatballs, Herb Shrimp, Chicken Parmesan, Eggplant Parmesan, or Ratatouille. Includes dessert.

### Taco & Fajita Bar

cal. 1070-1400

\$18.49

Mexican-style seasoned beef, citrus chicken carnitas, Baja black beans, Spanish rice, Mexican style corn, salsa roja, shredded lettuce, diced tomatoes, cheddar cheese, sour cream, jalapenos. Served with flour tortilla, taco shells, and tri-colored chips. Includes dessert. Vegetarian option; Vegan Chorizo

### Baked Potato Bar

cal. 730

\$12.49

Large russet potatoes with all the fixins' - whipped butter, chili, grilled chicken, sour cream, broccoli, bacon, cheese, and scallions. Includes dessert.

### Classic Pizza Bar

cal. 840

\$11.49

Options include grilled chicken, pepperoni, Italian sausage, cheese, and garden vegetable, served with a tossed salad. Includes brownies.

Calories represent an average plated meal.

# APPETIZERS

## Cheese Display

Served with grapes, berries and crackers.

**12" Tray Serves 16**                      **cal. 340**                      **\$57.99**

**16" Tray Serves 24**                      **cal. 340**                      **\$79.99**

## Fresh Fruit Tray

**12" Tray Serves 16**                      **cal. 70**                      **\$48.99**

**16" Tray Serves 24**                      **cal. 70**                      **\$70.99**

## Vegetable Crudit  Tray

**12" Tray Serves 16**                      **cal. 130**                      **\$40.00**

**16" Tray Serves 24**                      **cal. 130**                      **\$52.00**

## Chips & Dips

Hummus and pita, salsa and tortillas, pimento cheese and potato chips.

**12" Tray Serves 16**                      **cal. 490**                      **\$39.99**

**16" Tray Serves 24**                      **cal. 490**                      **\$54.99**

## Charcuterie Board

**Small Board**    **\$48.99**

**Large Board**    **\$79.99**

Calories represent an average plated meal.

# BAKERY

<b>Brownies &amp; Bars</b>	<b>cal. 230</b>	<b>\$25.99</b>
Chocolate chunk brownies, toffee, lemon and berry bars. Serves 12		
<b>Cookies</b>	<b>cal. 210</b>	<b>\$8.99/dozen</b>
Chocolate chip, white chocolate macadamia nut, sugar and oatmeal raisin		
<b>Dessert Charcuterie Board</b>		
Specialty desserts are available upon request. Please call your event coordinator to request a menu.		
<b>Small Board</b> Serves 16		<b>\$28.99</b>
<b>Large Board</b> Serve 24		<b>\$54.99</b>

# BEVERAGES

<b>Fresh Brewed Coffee</b>	<b>cal. 0</b>	<b>\$12.99 / pot</b>
<b>Hot Cocoa</b>	<b>cal. 130</b>	<b>\$1.59 ea.</b>
<b>Assorted Juice</b>	<b>cal. 120</b>	<b>\$2.59 ea.</b>
<b>Bottled Water</b>	<b>cal. 0</b>	<b>\$1.59 ea.</b>
<b>Soda</b>		<b>\$1.99 ea.</b>
<b>Iced Tea</b>		<b>\$6.99 gallon</b>
<b>Lemonade</b>	<b>cal. 50</b>	<b>\$6.99 gallon</b>
<b>Tea Bags</b>	<b>cal. 0</b>	<b>\$1.29 ea.</b>

Calories represent an average plated meal.