



CUISINES
— CULINARY & CATERING —

DAC Café

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 know when placing your catering request.

Payment

Invoices are sent out and they are paid through your corporate AP department. We are unable to process credit card payments onsite. If you or a vendor is wanting to pay with credit card, please let us know when placing your request. We will direct you to our district accountant for payment.

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

Place your order today!
919.716.8357.
Kelly.Powell@compass-usa.com

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

BREAKFAST

Prices are by package unless otherwise noted.

CONTINENTAL BREAKFAST

All breakfast packages are served with a coffee & bottled water

Assorted Bagel Break

Baker's dozen assorted bagels with butter, cream cheese & jelly	\$19.50
Additional 6pk of assorted bagels (no condiments included)	\$9.00

Assorted Baked Goods Basket

6pk of assorted muffins, scones and Danish	\$17.99
Additional individual item	\$2.99

Jumbo Cinnamon Buns

6pk of fresh baked jumbo cinnamon buns with homemade icing	\$17.99
Additional cinnamon bun	\$2.99

Fresh Fruit & Granola	cal. 110	\$42.99
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Seasonal fresh fruit with vanilla Greek yogurt and granola. Serves 12

BREAKFAST FAVORITES – All packages are priced per person unless other wise noted

All services include coffee service and bottled water. Bottled juice is an additional charge

Big Breakfast Buffet \$15.49

Buttermilk biscuits, scrambled eggs, bacon, sausage, homemade breakfast potatoes, seasonal fresh fruit bowl, yogurt, and granola. Add sausage gravy +\$1.50 per person

Breakfast Sandwich Buffet \$16.49

Assortment of breakfast sandwiches made of egg, cheese and breakfast meat (bacon & sausage) on freshly baked buttermilk biscuits, flaky croissants and English muffins. Egg & Cheese only sandwiches are included in the assortment. Served with homemade breakfast potatoes and seasonal fresh fruit bowl, yogurt, and granola.

Veggie Frittata \$12.49

A variety of roasted vegetables baked in an egg custard and topped with cheese. Served with homemade breakfast potatoes, seasonal fresh fruit bowl, yogurt, and granola

Classic Breakfast Box \$14.49

Scrambled eggs, bacon, assorted muffins, and pastries. Served with a seasonal fresh fruit bowl, yogurt and granola

LUNCH

All prices are per person unless otherwise noted.

DELI – All services come with bottled water. Bottled beverages with an additional charge +\$2.00

Artisan Sandwich/Wrap Platter **\$13.00**

Sandwich platter served with assorted potato chips, fresh baked cookie, choice of (one) potato salad, macaroni salad, or house salad. Choice of 4 from the following offerings:

Zesty Italian Sub: Ham, salami, pepperoni, banana peppers, lettuce, tomato, Italian dressing on sub roll

Turkey Jack BLTA: Smoked turkey breast, pepper jack, bacon, lettuce, tomato, avocado, on telera roll (mayo served on the side)

Midwest Turkey Club: Smoked turkey breast, bacon, provolone, lettuce, tomato, on multigrain bread (chipotle mayo on the side)

Cali Ham & Avocado: Ham, pepper jack, avocado, lettuce, tomato, on multigrain bread (garlic aioli on the side)

Roast Beef & Cheddar: Roast Beef, cheddar, lettuce, tomato, on telera roll (bbq sauce on the side)

Classic Chicken Salad: Classic chicken salad lettuce, tomato served on sour dough bread or spinach wrap

Vegetable & Hummus Wrap: Seasonal vegetables, hummus, lettuce, tomato in a spinach wrap

Artisan Sandwich Boxed Lunch **\$12.00**

Choice of 4 sandwiches from the above offerings. Box lunch includes bag of chips, fresh baked cookie, and bottled water.

Artisan Salad Boxes **\$15.00**

Salad boxes served with dressing pack, cookie, and fresh fruit

Greek Chicken Salad

Grilled Chicken Caesar

Turkey Avocado

Mediterranean Vegetable

Classic Chef

Southern Cobb

LUNCH BUFFETS - \$22.00

All lunches come dessert and bottled water. Bottled sodas are available for \$2 ea

Smokehouse BBQ

Choice of (2) smoked brisket, pulled pork, or pulled bbq chicken served with macaroni & cheese, vegetarian baked beans, coleslaw, and cornbread

Mediterranean Graze

Honey Harissa chicken and lamb/beef gyro served with Mediterranean seasoned vegetables, jasmine rice. Accompanied with grilled pita, red pepper hummus, diced tomatoes, diced cucumbers, feta cheese, tzatziki sauce, and Greek salad

Simply Italian

Choice of (2) sliced grilled chicken, Italian seasoned shrimp, Italian sausage, or meatballs. Served marinara sauce and a pesto alfredo sauce penne pasta, roasted vegetables, house salad, assorted dressing, and dinner roll

Baja Bowl Bar

Mexican style seasoned beef and citrus chicken tinga served with black or pinto beans, Spanish rice, street corn, lettuce, tomato, shredded cheese blend, sour cream, salsa, and tortilla chips

Loaded Mac & Cheese Bowl

Choice of (2) Shredded chicken, pulled pork, or Philly beef along with roasted peppers & onions, roasted mushrooms, chopped bacon, and roasted broccoli

Slider Bar

Choice of (2) Pulled pork, pulled bbq chicken, or smoked brisket. Served with Kings Hawaiian rolls, baked beans, house made bakers chips, and coleslaw. Assorted bbq sauces served on the side.

Pizza & Wing Bar

Pizza – choice of (3) – Classic cheese, pepperoni, meatlovers, Italian sausage, and grilled chicken. Served along with boneless chicken wings (3 wings per person) – choice of 2 flavors – garlic parmesan, classic bbq, traditional fried, and sweet chili. Comes with carrot & celery sticks, ranch dressing & house salad

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**

BAKERY

Brownies & Bars cal. 230 **\$25.99**

Chocolate chunk brownies, toffee, lemon and berry bars. Serves 12

Cookies cal. 210 **\$18 /dozen**

Chocolate chip, white chocolate macadamia nut, sugar and oatmeal raisin

Assorted Dessert Board

Specialty desserts are available upon request. Please call your event coordinator to request a menu.

Small Board Serves 16 **\$28.99**

Large Board Serve 24 **\$54.99**

BEVERAGES

Fresh Brewed Coffee cal. 0 **\$15.00 / pot**

Assorted Juice cal. 120 **\$2.99ea.**

Bottled Water cal. 0 **\$1.79 ea.**

Soda **\$2.00 ea.**

Tea Bags cal. 0 **\$1.29 ea.**

Calories represent an average plated meal.