

CUISINES
— CULINARY & CATERING —

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BEVERAGE SERVICE

DELUXE BEVERAGE SERVICE

\$6.49 per person

Freshly brewed coffee | Hot tea selection | Bottled juice and water | Canned soft drinks

COFFEE & TEA SERVICE

\$4.49 per person

Freshly brewed coffee | Hot tea selection

ICED COFFEE SERVICE

\$4.49 per person

SOUTHERN SWEET TEA & LEMONADE

\$3.99 per person

INFUSED WATER STATION

\$3.99 per person

Two seasonal water flavors

BEVERAGE ADD-ON

\$2.49 per person

Selection of canned soft drinks and bottled water



BREAKFAST

TRADITIONAL BREAKFAST

\$16.99 per person

Scrambled eggs | Choice of bacon and pork sausage or turkey sausage | Seasoned breakfast potatoes | Seasonal fresh fruit | Breakfast pastries and breads

CONTINENTAL BREAKFAST

\$11.99 per person

Assorted breakfast pastries and muffins | Bagels with butter, jam, and cream cheese | Seasonal fresh fruit | Selection of yogurts, granola, cranberries, and raisins

BREAKFAST SANDWICH BAR

\$13.99 per person

Choice of two: bacon, egg, and cheese croissant; sausage, egg, and cheese croissant; egg and cheese biscuit; veggie, egg, and potato wrap | Seasoned breakfast potatoes | Seasonal fresh fruit

MINDFUL BREAKFAST BAR

\$16.99 per person

Seasonal veggie and egg scramble | Kettle hearty oatmeal | Selection of yogurts, granola, cranberries, and raisins | Seasonal fresh fruit

COMFORT BREAKFAST

\$17.99 per person

French toast casserole with maple syrup | Stone ground grits with butter and cheese | Scrambled eggs | Brown sugar ham steaks | Seasonal fresh fruit



LUNCH

À LA CARTE

FRUIT SKEWERS

\$15.99 per dozen

Seasonal fresh fruit | Yogurt dipping sauce

SWEDISH MEATBALLS

\$15.99 per dozen

Tender meatballs | Creamy beef gravy

BRUSCHETTA

\$15.99 per dozen

Crostini | Parmesan bruschetta

PINWHEELS

\$15.99 per dozen

Deli meat | Cheese | Tortilla

MINI CUBANS

\$19.99 per dozen

Ham | Carnitas | Swiss Cheese | Mustard | Pickles | Pressed sub roll

SHRIMP COCKTAIL

\$29.99 per dozen

Jumbo shrimp | Cocktail sauce | Fresh lemons

DEVILED EGGS WITH BACON JAM

\$23.99 per dozen

Deviled eggs | Candied bacon | Green onion

ASSORTED DESSERT SELECTION

\$14.99 per dozen

Jumbo cookies | Fudge brownies | Dessert bars

ALL DAY SNACK STATION

\$9.99 per person

Sweet and salty snacks | Nuts | Jerky | Candies

SALADS

CHEF SALAD

\$16.99 per person

Smoked turkey | Ham | Cheddar and swiss cheese | Hard boiled eggs | Tomatoes | Celery | Shredded croutons | Assorted salad dressings | Freshly baked honey butter croissants

CHICKEN CAESAR PASTA SALAD

\$16.99 per person

Grilled chicken | Pasta | Caesar dressing | Romaine lettuce | Tomatoes | Parmesan cheese | Garlic cheddar biscuits

GARDEN SIDE SALAD

\$4.99 per person

Romaine lettuce and spinach | Tomatoes | Shredded carrots | Cucumbers | Croutons | Assorted salad dressings

CAESAR SIDE SALAD

\$4.99 per person

Romaine lettuce | Tomatoes | Parmesan cheese | Croutons | Assorted salad dressings

GRAINS & GREENS BAR

\$22.99 per person

3 proteins | 2 warm whole grain bases | Seasonal roasted veggies | Full salad bar | 3 house made dressings | Freshly baked honey butter croissants | House dessert

LUNCH

BUFFETS

TEX MEX BAR

\$22.99 per person

Smoked chicken | Shredded beef | Yellow rice | Black beans | Flour tortillas | Fried corn tortillas | Peppers and onions | Cheese | Sour cream | Jalapeños | Green onions | Lettuce | Black olives | House dessert

BAKED POTATO BAR

\$17.99 per person

White and sweet potatoes | Beef chili | Grilled chicken | Broccoli | Bacon | Cheese | Sour cream | Green onions | Garlic cheddar biscuits | House dessert

BBQ FAVORITES BAR

\$23.99 per person

Pulled pork | Creamy macaroni and cheese | Bacon baked beans | Broccoli salad | Coleslaw | Sweet cornbread | 3 BBQ sauces

MEDITERRANEAN BAR

\$23.99 per person

Lamb, grilled chicken, and falafel gyros | Toppings | Greek salad | Seasoned potato wedges | Pasta salad | House dessert

ITALIAN BAR

\$25.99 per person

Meatballs | Sausage and peppers | Grilled chicken | Pasta | Marinara | Seasonal roasted veggies | Side salad | Garlic bread | House dessert

ASIAN BAR

\$23.99 per person

Choice of chicken or beef stir fry | White rice | Lo mein noodles | Seasonal veggies | Egg rolls | House dessert

BUILD-YOUR-OWN DELI BUFFET

\$17.99 per person

Artisan breads, rolls, and wraps | Freshly sliced turkey | Ham | Grilled chicken | Seasonal roasted veggies | Sliced cheeses | Spinach | Tomato | Pickles | Condiments | Bagged chips | Side salad | House Dessert

COOKOUT BUFFET

\$19.99 per person

1/3 lb beef burgers | 1/4 lb beef hotdogs | Cheese | Lettuce | Tomatoes | Pickles | Chili | Condiments | Potato salad | Coleslaw | Bagged chips | House dessert



LUNCH

BOARDS

BRUNCH BOARD

\$17.99 per person

Deviled eggs | Candied bacon | Honey butter croissants | Smoked ham | Sweet and savory pastries | Mini sandwiches | Artisan sandwiches | Jams | Baked brie and crackers | Seasonal fresh fruit | Roasted vegetables

SNACK BOARD

\$10.99 per person

Freshly sliced meats and cheeses | Breads and crackers | Fruits and jams | Sweet and savory snack bites | Chocolates

APPETIZER SAMPLER BOARD

\$15.99 per person

Assortment of spring rolls and sauces | Stuffed pastries | Sliders | Mini pizzas | Antipasto skewers

SLIDER BOARD

\$14.99 per person

Philly cheesesteak | Cheeseburger | BBQ chicken | Toppings and condiments

ROASTED VEGGIE BOARD

\$8.99 per person

Seasonal charred veggies | House ranch | Guacamole | Balsamic glaze

BOXED LUNCHES

TRADITIONAL BOXED LUNCHES

\$14.99 per person

Choice of bread: whole grain, wrap, or sub | Assortment of freshly sliced meats and cheeses | Lettuce | Tomato | Bagged chips | Fresh whole fruit | Cookie

GOURMET BOXED LUNCH

\$16.99 per person

Choice of bread: whole grain, wrap, or croissant | Assortment of freshly sliced meats and cheeses | Lettuce | Tomato | Bagged chips | Choice of potato salad or pasta salad | Fresh whole fruit | Brownie



POLICIES

EVENT PLANNING

To book your event, please contact MDCKendallCafe.CanteenDining@compass-usa.com.

POLICIES & PROCEDURES

For best results, book your event **2+ weeks** before the event date. We welcome short-notice catering requests; however, menu options may be limited based on product availability.

GUEST COUNT

An estimated number of guests is required at the time of booking. Final guest counts are due **2 weeks** before the event. We can accommodate adjustments up to one week before your event. Please note that all events require a minimum of 20 guests.

CANCELLATION

Catering orders can be altered or canceled up to **14 days** before the event date. Unfortunately, if a cancellation occurs less than 14 days before the event, refunds will not be available.

UPGRADES

Floral arrangements and decorations can be added for an additional fee. Served meals come with linen tablecloths for food and beverage tables. We offer sustainable options (compostable and china service) for an extra charge. Serving staff is also available, charged by the hour with a 4-hour minimum.

DELIVERY FEES

Delivery charges are based on the distance from 11011 SW 104th St, Miami, FL 33176. We deliver within a **30-mile radius**; beyond that, there is a \$100 delivery charge for every additional 30 miles. Clean-up service is available for \$50 within a 30-mile radius.

BILLING & PAYMENT

All bookings require a signed contract, a 50% deposit, or a credit card for billing to confirm your event. The final bill will be generated **3 days** before the event and sent via email. Final payments are due at the time of the event.

Custom menus are always available. To order, please contact MDCKendallCafe.CanteenDining@compass-usa.com.

Thank you for choosing Cuisines Culinary & Catering for your special event. We look forward to working with you!