

Winter 2023

Catering

Guide

Catering for all Occasions

These menus are offered as suggestions in planning your food selections. We are happy to assist you in tailoring a menu to your specific needs, please contact your Food Service Director.

Ordering Time & Services

Corporate Chefs requests a 72- hour notice for all catered events.

Corporate Chefs will respond to last minute function needs to the best of our abilities.

If you require a prompt pick up, please let us know when ordering.

All buffets will contain essential paper goods and utensils required for the food and beverages provided. If you require anything additional, please let us know when ordering.

Cocktail parties, dinner receptions and evening social events services are also available Management personnel and team members are available to staff events, as needed.

Minimum Charge

All orders are subject to a \$30.00 minimum charge.

Off-Site Charge

All orders are subject to a minimum \$50.00 delivery charge.

Extras

If rental equipment is required, the cost of rental will be added to the price of the function.

Linen, flowers, ice carvings and other decor items can be provided at a nominal charge.

Pricing

All pricing listed is per person, unless otherwise stated.

Stay Hydrated!

A flavor infused water station is included with each catered event. Flavors are seasonal chef selections.



BeWell

Ingredients meet 3 out of 5 to qualify: plant-based, healthy fat, lean or plant-based protein, limited added sugar and high fiber or probiotic diet. Recipes are trans-fat free, use minimally-processed ingredients and are mindful of added sodium and portion size. UNUM guidelines include: 500 calories or less, 500 mg or less of sodium and 5 grams or less of saturated fat.

Nutrition information for specific items is an approximate. All calories listed are per serving.

Key

Items listed with the below emblem are either prepared gluten free, vegetarian or vegan or your guests can choose to opt out of the item included in the menu that does not meet their dietary needs.

(GF) Gluten Free

(V) Vegetarian

(VV) Vegan

Food Allergies

The safety of our customers is our top priority, and we recognize the needs of our customers, who have allergies or sensitivities to nuts, gluten, certain spices, etc.. Before placing your order, please provide information if anyone in your party has a food allergy. Most items can be prepared to accommodate Gluten Free, Dairy Free, Vegetarian and Vegan options.

We take every action that cross-contamination of ingredients does not occur in our facility, but our kitchen produces foods that contain wheat, milk, soy, tree nuts, peanuts, fish, shellfish, eggs, sesame and seeds.

Pricing & Special Charges

Prices do not include State Meals Tax, All tax-exempt customers need to provide a tax-exempt number when ordering.

All functions are priced for daytime weekday service. 7:00am - 3:00pm

A labor charge will be added to events that take place after normal operating hours: Monday - Friday after 3 p.m. and weekends

All Service items; Bowls, Trays, Serving Utensils should be left for pick up by our staff to avoid replacement charges. **Service items not recovered will incur an equipment fee**



Breakfast





BREAKFAST OFFERINGS

Per Person

Healthy Balance (V) **\$8.75**

Steaming hot oatmeal (80 cal/½ cup)

or

Grits (80 cal/½ cup)

Raisins, brown sugar and granola (30-200 cal)

Seasonal sliced fruits (40 cal)

Fresh brewed New England Coffee and tea

Healthy Start (V)(GF) **\$8.95**

Fresh seasonal fruits and berries (40 cal)

Yogurt Bar (80-150 cal)

Granola and dried cranberries (130-200 cal)

Assorted Breakfast Bars

Fresh brewed New England coffee and tea

Continental Breakfast Basket (V) **\$7.95**

An assortment of freshly baked pastry
(i.e. muffins, danish and OR scones) (150-550 cal)

Condiments: jams, jellies, butter (160-360 cal)

Petite fruit cups (40 cal)

Fresh brewed New England coffee and tea

Hearty Country Breakfast (V) **\$7.95**

Mini croissants, mini Danish, tea breads (150-550 cal)

Bagels with jams, jellies, butter and cream cheese (160-360 cal)

Sliced seasonal fruit (40 cal)

Fresh brewed New England Coffee and tea

Corporate Chefs Breakfast Bowl **\$11.75**

Farm fresh scrambled eggs with fresh chives (90 cal)

Skillet Potato (80 cal)

Sawmill Gravy (40 cal)

Sauteed Southwest Peppers & Onions (80 cal)

Crumbled Italian Sausage (210 cal)

Assortment of Bacon & Sausage (80-210 cal)

Seasonal fruit salad (40 cal)

Fresh brewed New England coffee and tea

• Breakfast •



HOT BREAKFAST OFFERINGS

Per Person – 6 person minimum



Executive Brunch (V)

\$ 11.45

Baked Quiche
Bacon and Onion or spinach and cheddar cheese (550 cal)
Sliced seasonal fruit platter (40 cal)
Petite croissants (80 -120 cal)
Skillet Potato (80 cal)
Fresh brewed New England coffee and tea



Hot & Hearty Breakfast (V)

\$11.15

Farm fresh scrambled eggs with fresh chives (90 cal)
Seasonal fruit salad (40 cal)
Skillet Potato (80 cal)
Assortment of Bacon & Sausage (80-210 cal)
Fresh brewed New England coffee and tea

Bodacious Breakfast Burritos

\$11.75

Farm fresh eggs with bacon, sausage or vegetables, wrapped in a flour tortilla with cheddar cheese (590-760 cal)
presented with fresh salsa
Skillet Potatoes (80 cal)
Fresh brewed New England coffee and hot tea

Sweet Tooth Breakfast

\$10.15

Mini Cinnamon Rolls (450 cal)
Breakfast Pop Overs (100 cal)
Fruit Salad Compote (40 cal)
Fresh brewed New England coffee and tea

• Breakfast •



A LA CARTE BEVERAGES

Each

New England Coffee,	\$1.85
By the cup Flavored Creamers / syrups / Cube sugar (available)	
Starbucks Coffee / Dunkin Donuts	Request
By the cup Flavored Creamers / syrups / Cube sugar (available)	
Starbucks Teavana Tea	\$1.85
Assorted Tropicana Juice	\$1.95
Bottled Spring Water	\$2.10
Assorted bottle Soda	\$2.25

BREAKFAST SELECTIONS

Fresh Bagel <small>(250-360 cal)</small>	\$2.45
with cream cheese	
Fruited Muffin <small>(150-550 cal)</small>	\$2.25
Cinnamon Twists <small>(450 cal)</small>	\$1.75
Fresh Baked Scones <small>(150-440 cal)</small>	\$2.45
Gourmet Pastry <small>(150-550 cal)</small>	\$1.95
Sliced Fresh Fruit <small>(40 cal)</small>	\$3.25
Seasonal Whole Fruit <small>(60-110 cal)</small>	\$1.15
Yogurt Cup	\$1.60
Greek Yogurt Cup	\$2.95
Assorted Breakfast Bars	\$1.85
Assorted Protein Bar	\$3.55
Oatmeal OR Grits <small>(80 cal)</small>	\$2.55
8 person minimum	

• A La Carte •



Luncheon

SALADS ON THE SIDE

- Garden Salad (170 cal)
- Classic Caesar (200 cal)
- Cole Slaw (190 cal)
- Pasta Salad (150 cal)
- Potato Salad (150 cal)

THE DELICATESSEN

priced per person
(minimum 10 people per selection)



Healthy Deli (V) (GF)

\$11.50

Assortment of pre-made sandwich platter:
smoked ham, oven roasted turkey breast, char-broiled
chicken breast and roasted seasonal vegetables with fresh
mozzarella served on freshly baked artisan rolls / wraps with
leaf lettuce and tomatoes (300-450 cal)

(Gluten Free wraps available upon request)

Fresh Fruit Salad (40 cal)

Assorted soft drinks and bottled waters

Classic Deli (V) (GF)

\$13.75

Select from above

Chips or Pasta Salad (100-200 cal)

Brownies or Cookies (150-550 cal)

Assorted bottle drinks and bottled water

SIGNATURE SANDWICHES

\$16.75

Minimum 10 people per sandwich platter:

(GF) Gluten Free wraps available upon request

Pilgrim

wrap/sandwich (oven gold roasted turkey breast with house
made stuffing, cranberry mayonnaise and leaf lettuce) (650 cal)

BLT

wrap/sandwich (crispy, thick cut bacon, mayo, fresh iceberg
lettuce and vine ripe tomatoes) (470 cal)

Chicken Caesar

wrap/sandwich (seasoned grilled chicken, shaved parmesan,
romaine lettuce and tomato with Caesar dressing) (550 cal)

Garden Wrap (V)

wrap/sandwich (yellow squash, zucchini, roasted cherry
tomatoes, mushrooms & red onion with garlic aioli) (600 cal)

Turkey/Ham Club

wrap/sandwich (deli sliced ham/turkey with crisp bibb
lettuce, tomatoes, red onion and cheddar cheese) (500 cal)

Waldorfian

wrap/sandwich (all white chicken salad with sundried
cranberries, granny smith apples and leaf lettuce) (500 cal)

Honey Stung Grilled Buffalo Chicken

wrap/sandwich (house made honey hot sauce, seasoned
grilled chicken, bibb lettuce, tomato and blue cheese
crumbles) (650 cal)

Accompanies platter : cookies / brownies (150-550 cal)

Bottle soda / water

• Sandwiches •



SIGNATURE SALADS

priced per person
(minimum 10 people per salad selection)



Salad Bar (V) (GF) *(calories vary)*

\$15.75

Flank Steak, Grilled Marinated Chicken (4 ounces Per Person) Romaine, Spring Mix, Cucumber, Tomato, Onion, Croutons, 2 Cheeses (Cheddar, Parmesan, Feta, or Bleu Cheese), Edamame, Carrots, Craisins, Diced Peppers with Roasted Corn, and Pumpkin Seeds- Assorted Dressing (Event will be set up with all items separate to create a Gourmet Build- Your- Own- Way Salad Bar) Served with Fresh Baked Bread.

California Cobb (GF) *(500 cal)*

\$12.75

Grilled marinated chicken with egg wedges, crumbled bacon, bleu cheese and guacamole on bed of fresh greens with lite ranch dressing

Buffalo Chicken *(650 cal)*

\$11.75

Golden buffalo chicken with crumbled blue cheese, vine-ripened tomatoes, cucumbers and house made croutons on a bed of fresh greens with blue cheese dressing on the side

CCI Classic Caesar *(780 cal)*

\$11.75

Freshly grilled and marinated chicken with crisp romaine, creamy Caesar dressing, imported parmesan, house made croutons

Southwestern Chicken Salad *(550 cal)*

\$11.75

Grilled chicken breast sliced over fresh greens with black beans, roasted corn, cheddar cheese, fresh guacamole, tomato, crispy tortilla strips and a drizzle of southwest ranch dressing

All Salad Selections Include:

Fresh baked bread *(320 cal)*

Assorted bottled waters and Sodas

*Soup of the Day can be added to your order
(minimum of 10 servings per person)

Add a Healthy Choice by substituting any dressing with oil and vinegar.

• Salads •



HOT LUNCHEONS

priced per person (minimum 10 people per selection)

All Hot Luncheons Include:

An assortment of soda and bottled water
garden salad (170 cal)

fresh baked cookies (150-550 cal)

Or

Fresh Fruit Salad (40 cal)

Chicken Piccata

\$15.50

Flour encrusted chicken breast with capers, mushrooms and fresh lemon in a buttery wine reduction over a bed of rice pilaf and fresh vegetable of the season (500 cal)

Chicken Marsala

\$15.50

Pan seared chicken breast topped with mushrooms, green onion and Marsala wine served with steamed long grain rice, sautéed fresh vegetables and dinner rolls (700 cal)

Tuscan Chicken

\$15.50

Seared chicken breast topped with prosciutto, plum tomatoes and fresh mozzarella, served with a Caesar salad and bread sticks (670 cal)

Stuffed Portobello Mushroom

\$14.25

(V) (VV) (GF) Gluten free cornbread, spinach and feta stuffed portobello mushroom, served with roasted red potato and fresh vegetable du jour. Specify gluten free when ordering. (850 cal)

Holiday Dinner

\$16.50

(minimum 20 people)

Fresh all white turkey/ honey baked ham, house made stuffing, mashed potatoes, fresh seasonal vegetables, pan gravy and cranberry sauce. Served with pumpkin/pecan pie topped with cinnamon whipped cream (1200 cal)

Add on Options:

Assorted mini desserts (150-550 cal)

\$3.50

Gourmet dessert bars (400 cal)

\$2.95

• Hot Luncheons •



HOT LUNCHEONS

priced per person (minimum 10 people per selection)

All Hot Luncheons Include:

An assortment of soda and bottled water
garden salad (170 cal)

fresh baked cookies (150-550 cal)

Or

Fresh Fruit Salad (40 cal)

\$16.45

Chicken Fried Chicken with Gravy - Seasoned fried chicken is served with a rich gravy made from the pan drippings. Served with potatoes and peas (550 cal)

\$15.50

Beef Pot Pie - Tender portions of beef tips cooked in a pan gravy with onion pearls, carrots, celery, and peas surrounded by flaky puff pastry. Served with Cabernet Mushrooms and Green Beans (400 cal)

\$16.60

Mango Habanero Pork loin - with Quinoa Tomato Salad, and Roasted Veggies (350 cal)

\$17.50

Steak Chimichurri - chimichurri sauce is absolutely bursting with flavor, poured over top of medium lightly pink flank steak with rosemary potatoes and garden salad (700 cal)

Add on Options:

Assorted mini desserts (150-550 cal)

\$3.50

Gourmet dessert bars (400 cal)

\$2.95

• Hot Luncheons •



HOT LUNCHEON BARS

priced per person
(1 per-event people per selection)

All Hot Luncheons Include:

An assortment of soda and bottled water
garden salad (170 cal)
fresh baked cookies (150-550 cal)
or
fresh fruit salad (40 cal)

Taco Bar (GF) \$15.25

Shredded chicken, seasoned beef, hard or soft shells, sour cream, shredded cheddar, diced tomato, fresh guacamole, picante sauce served with slow simmered beans and fiesta rice. (750 cal)
Upgrade to Fajita Bar (Flank steak / Fajita chicken)

Southern BBQ \$15.50

Pulled barbeque pork and pulled barbeque chicken with sandwich buns, fresh baked cornbread, baked sweet potatoes, molasses beans and coleslaw. (1050 cal)

Asian Feast \$15.75

General Tso's chicken, steamed rice, pan fried dumplings and eggrolls. (850 cal)

Taste of India \$15.90

Chicken tikka, chana masala, jasmine rice and naan bread. (900 cal)

Honey Mustard Smoked Salmon \$17.95

Served on a bed of seasoned grains with a fresh seasonal vegetable (560 cal)

Add on Options:

Assorted mini pastry (150-550 cal) \$3.50

Sweet Street dessert bars (380 cal) \$2.95

• Hot Luncheons •



a la Carte



AFTERNOON SNACKS

Per Person (assorted for 15 People)

 **Middle Eastern Platter (V)** **\$5.25**
Fresh tahini hummus, tabbouleh, tomato slices, cucumber sticks, Olive Oil, Paprika and fresh Syrian bread (500 cal)

 **Corporate Chefs Healthy Treats** **\$5.95**
Trail mix, Corporate Chefs homemade granola bars, Dehydrated fruit chips (calories vary)

Afternoon Siesta (V) (GF) **\$4.50**
Tri-color tortilla Chips, house made salsa and Mexican style guacamole dip (350 cal)
Queso available (150 cal) **\$1.50**

Sweet & Salty **\$5.75**
Assortment of CCI signature cookies, fresh baked brownies, popcorn, potato chips (150-550 cal)

Power Grab & Go **\$5.75**
Assortment of power bars, trail mix, bagged nuts (calories vary)

Twisted Pleasure **\$5.75**
Hot Soft Pretzels with Assortment of 3 Dipping Sauces (Mustard, cheese) (500 cal)

Charcuterie Board (Cheese and Cracker Snack Break) **\$7.65** (calories vary)

Assortment of cheddar, Swiss, Pepperjack Cheeses alongside Crackers
(Gourmet Charcuterie options available upon request: They include but are not limited to Goat Cheeses, Brie, Gouda, Crostini's, Grilled and Pickles Vegetables, Mixed Nuts, and Jams) for an upcharge at **Market Price.**

• A La Carte •



A LA CARTE OFFERINGS

Sliced Fresh Fruit <i>(40 cal)</i>	\$3.25
Seasonal Whole Fruit <i>(60 -110 cal)</i>	\$1.15
Garden Salad <i>(170 cal)</i>	\$2.15
Caesar Salad <i>(200 cal)</i>	\$2.15
Yogurt Cup	\$1.60
Greek Yogurt Cup	\$2.95
Granola Bar	\$1.85
Jumbo HOT Fresh Baked Cookies <i>(150-550 cal)</i>	\$2.25
Fresh Baked Brownies <i>(440 cal)</i>	\$2.25
Individual Hummus Cup	\$3.95
Protein Bar	\$3.55

BEVERAGES

New England Coffee By the cup	\$1.85
Starbucks Coffee By the cup	Request
Starbucks Tazo Tea	\$1.85
Assorted Tropicana Juice	\$1.95
Bottled Spring Water	\$2.10



Town Center/Afternoon Refresh:

Town Center Events and Afternoon Breaks are available anytime!

CCI Signature Sundae Bar (V) \$4.95

(10 person minimum/48-hour notice)

Premium ice cream with hot fudge, caramel, strawberry topping, (4) assorted toppings, whipped cream and chopped nuts (*calories vary*)

Other Options: include but are not limited to: Pretzel and Cheese Town Center, Candy/Caramel Apple Bar, Milkshakes, Brownie Sundaes, Smore's, Yogurt Bar) **If you can dream it, we can do it!*

CELEBRATION CAKES

(72-hour notice)

We can coordinate a cake to suit your specific needs, size, flavor and icing flavor, along with writing to celebrate your event.

¼ sheet: Serves 15-20 **\$35.00**

½ Sheet: Serves 35-40 **\$62.00**

¾ Sheet: Serves 55-60 **\$73.00**

Full Sheet: Serves 75-80 **\$118.00**

Round Cakes: Serves 6-10 **\$35.00**

Cheesecakes: Serves 6-12) **\$45.00**

• *A La Carte* •

Catering

Guide



CORPORATE
CHEFS
an elior company

October 2022