

## Afternoon Offerings

Give your meeting a pick-me-up with an afternoon snack platter. From high-protein, health-minded items to custom desserts or an upscale tea service, let us help you keep your guests satisfied into the afternoon hours. Discuss your options and needs with our on-site staff. Here are some suggestions: **Minimum 10 guests**

### Ice Cream Party

Scoop your own buffet-style or staffed ice cream service with an array of everyone's favorite toppings

**\$5.99** pp  
calories 200 - 350

### Asian Snack Platter

Shoyu beef satay with Asian slaw, seaweed salad, crispy fried wontons, and sesame ginger vinaigrette

**\$10.95** pp  
calories 200 - 500

### Mini Desserts

The non-indulgent indulgence. Small versions of desserts that are just enough to satisfy without all the guilt. Varieties change seasonally. Ask us about our current selections or let us create something custom for you.

**\$2.99** pp  
calories 100 - 350

### Charcuterie Platter

Thinly-sliced prosciutto, sopressata, chorizo, Vermont aged cheddar, olive medley, and flatbread crackers

**\$12.00** pp  
calories 200 - 750

### Fresh-Baked Cookies and Brownies

Mouthwatering assortment of fresh-baked cookies and brownies

**\$1.99** pp  
calories 150 - 300

### Fresh Fruit Tray

Fresh-sliced seasonal fruit served with low-fat yogurt dip

**\$4.95** pp  
calories 50 - 250

### Mediterranean Snack Platter

Housemade pita chips, roasted red pepper hummus, herb feta, Kalamata olives, and lemon chicken satay

**\$9.95** pp  
calories 300 - 450



## Beverage Service

Fresh-brewed coffee service . . . **\$2.95** pp  
Poland Spring bottled water . . . **\$1.50** pp

Assorted soda . . . . . **\$1.95** pp  
Bottled juices . . . . . **\$2.50** pp

## Café Services is Your Catering Source

Café Services has the resources to plan and execute any service level required. Let us be your on-site resource for all of your culinary and service needs.

- Plated dinners or buffets
- Custom hors d'oeuvre parties and receptions
- Complete party planning services

### Catering Ordering Procedure

Café Services is pleased to have the opportunity to meet all your catering needs. We offer a complete range of services from breakfast meetings to special occasion dinners and conferences.

To place an order, please email your dining service manager (see below) or simply give us a call. It would also be our pleasure to sit down with you to customize a special menu for your event.

When placing orders, please have the following information available:

- Company name
- Billing address
- Number of people
- Function date
- Function time
- Function location
- Menu desired
- Cost center numbers
- Credit card information
- Time we can pick up
- Special arrangements needed

Café Services accepts MasterCard and Visa.

All deliveries include disposal service. We request that you order and guarantee the number of guests a minimum of 24 hours in advance.

All functions are based on a minimum order of \$25.00.

Catered events involving china, service personnel, etc. must be ordered and guaranteed a minimum of 3 business days in advance. We realize situations arise requiring immediate service, and we will gladly respond to the best of our abilities.

If you need to cancel your order within 24 hours of the delivered event time, we will have to charge you for the entire order.

### Special Orders:

- We gladly accept special orders! Please let us know if there is a product or menu item we can create for you. If you can think of it, we can make it happen!
- We can arrange for waitstaff, flowers, special-occasion cakes, rental equipment, special linens, tents, music, and just about any other request to make your event spectacular.

**IMPORTANT:** Before placing your order, please inform your server if anyone in your party has a food allergy.

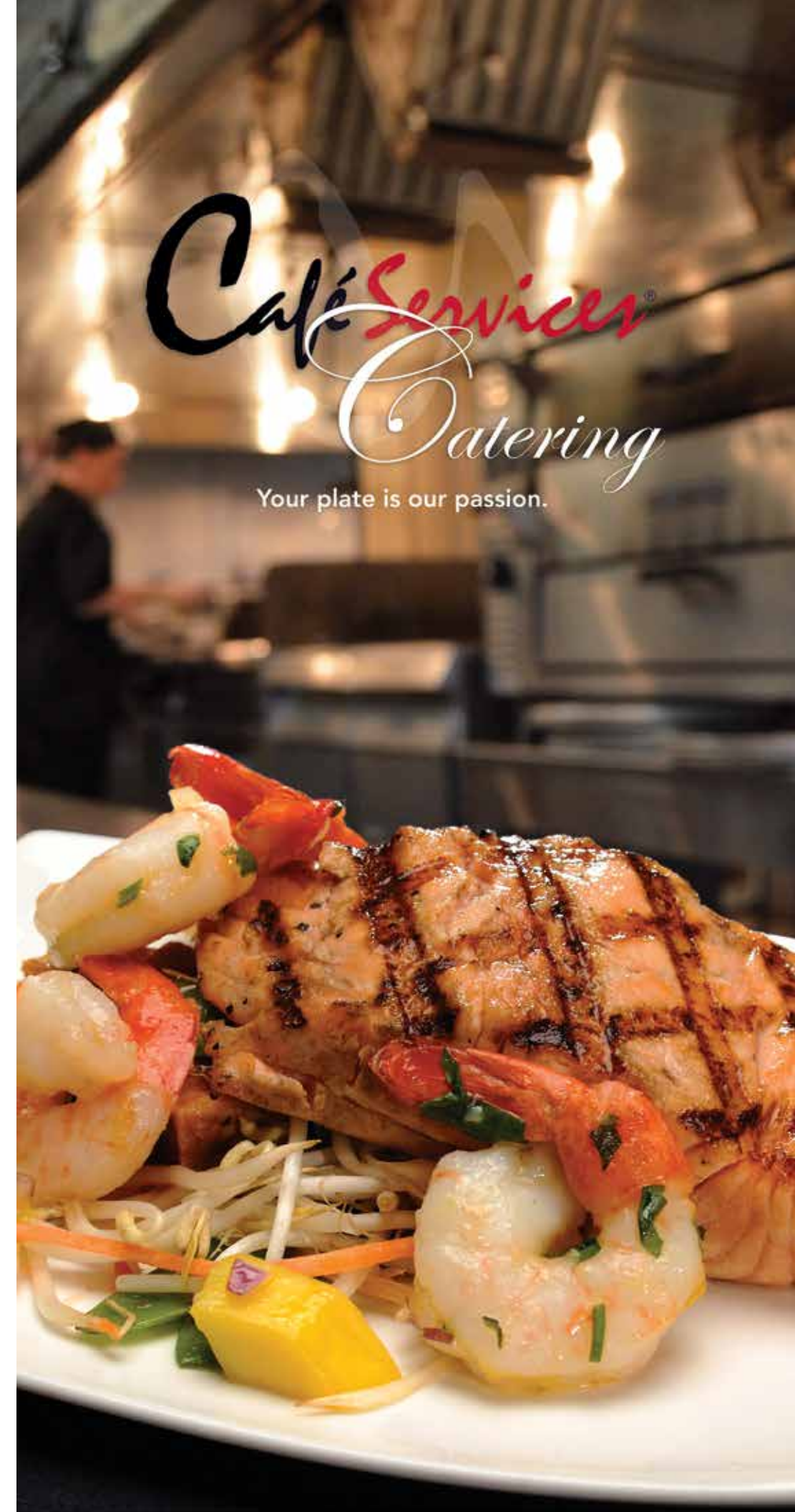


Balance, for a healthier you.

Look for the FitPicks™ icon to guide you towards tasty choices that help you manage your intake of calories, fat, sodium and cholesterol.

FitPicks is a trademark of Café Services.®

**603-437-0200**  
**www.cafeservices.com**



# Café Services Catering

Your plate is our passion.





## Breakfast Eye-Openers

### Continental Breakfast

Bakery platter of mini muffins, pastries, and scones; butter, marmalade, and preserves; sliced fruit and berries; selection of juices, coffee/premium tea service

..... **\$9.95** pp  
minimum 10 people | calories 100 - 730

### Hot Breakfast

Cage-free scrambled eggs, crisp bacon, sausage links, home-fried potatoes, cut fruit, mini pastries, assorted juices, and coffee/premium tea service

..... **\$15.95** pp  
minimum 15 people | calories 200 - 950

### Chef-Attended Omelet Station

Offer your guests custom-made omelets prepared with an array of ingredients. Perfect to supplement your breakfast buffet package or as a stand-alone feature.

..... price available upon request  
minimum 25 people, 48hr notice  
calories 100 - 500

### Premium Breakfast Sandwich Selections

Prepared with cage-free eggs, home fries, juice, and coffee

- Hand-carved, slow-roasted ham, egg, and Swiss cheese with a slice of a hot house tomato on a griddled mini croissant

- Smoked bacon, egg, pepper jack cheese, and just a touch of whole grain mustard on a griddled brioche roll

- Spinach, shallots, mushroom, and Vermont cheddar, egg-white omelet on a toasted whole wheat artisan roll

..... **\$11.95** pp  
minimum 15 people | calories 435 - 900

### Individual Breakfast Totes

Geared for quick service of a portable meal to kick off your busy day. Breakfast Totes include a fruit cup, bottled juice, and appropriate condiments for your choice of breakfast.

**\$10.95** pp

#### Bakery Breakfast Totes

Fresh-baked mini muffin and pastry of the day  
~ calories 650 ~

#### Bagel Breakfast Totes

Toasted bagel with whipped cream cheese  
~ calories 640 ~

#### Healthy Protein Breakfast Totes

Hard-boiled eggs and a low-fat yogurt  
~ calories 540 ~

### Ala Carte Breakfast Options

#### Mini Muffin Assortment

Baked in-house every morning  
calories 125-250 / **\$1.50**

#### Danish Assortment

Baked in-house every morning  
calories 150-250 / **\$1.99**

#### Sliced Fruit and Berry Platter

calories 75-150 / **\$3.50**

#### Fresh-Baked Scone Assortment

calories 340-380 / **\$2.50**

#### Breakfast Meat Selections

Crisp bacon, sausage links, grilled ham steaks, and chicken sausages  
calories 90-225 / **\$1.95**

#### Seasoned Home Fried Potatoes

Crisp, diced potatoes with bell peppers and onions; seasoned with salt, pepper, garlic, paprika, and parsley  
calories 170 / **\$2.50**

#### Individual Yogurt Parfaits

Low-fat yogurt with selections of fruit, house-made Muesli, and walnuts  
calories 250 / **\$3.95**

#### Fruit and Berry Cups

Conveniently packaged for quick service  
calories 90 / **\$3.95**

#### Whole Seasonal Fruit

Seasonal hand fruit – locally sourced when available  
calories 60-140 / **\$1.50**

#### Individual Overnight Oatmeal Cups

Blueberry maple oatmeal chia cup - cal. 500  
Mixed berry oatmeal chia cup - cal. 360  
Banana peanut butter oatmeal chia cup - cal. 550  
**\$4.95**

#### Slow-Cooked, Steel-Cut Oatmeal

Served with brown sugar, raisins, walnuts, dried cranberries, and sliced bananas  
calories 100-450 / **\$3.95**

#### Fresh-Squeezed Orange Juice

12oz. pre-portioned cups of fresh-squeezed orange juice  
calories 140 / **\$3.25**

#### Coffee and Upscale Tea Service

Our best in-house coffee and selection of premium teas  
calories 5 / **\$2.95**



Pricing for all menu items is per person (pp).

## Lunch Combinations

Minimum 10 guests

### Premium Mini Sandwiches

An assortment of the following sandwiches are served with a garden salad, house-made chips, soda and water service, and cookies

- Shaved roast beef, caramelized onions, Gorgonzola spread, and baby spinach on a crusty roll

- Roasted turkey, Brie, cranberry mayo, and wild greens on a mini croissant

- Thin-sliced ham, sharp cheddar, hot house tomato, and honey mustard on mini brioche

- Grilled seasonal vegetables, baby spinach, and roasted red pepper hummus on a whole wheat roll

..... **\$12.95** pp  
calories 500 - 1,200

### Deli Sandwiches

An assortment of sandwiches made with a variety of deli meats and cheeses sliced in-house daily; green-leaf lettuce, tomatoes, and bakery-fresh sliced breads, rolls, and wraps. Served with a garden salad, house-made chips, soda and water service, cookies, and condiments on the side. Vegetarian options available.

..... **\$11.95** pp  
calories 550 - 1,200

### Panini Buffet

Assorted signature panini sandwiches freshly prepared in-house with lean meats and cheeses. Served with leaf lettuce, sliced tomatoes, garden salad, house-made chips, soda, water, and cookies.

..... **\$13.95** pp  
calories 550 - 1,200

### Lunch Totes

One of our premium deli sandwiches or two mini sandwiches in a craft bag, seasonal hand fruit, gourmet chips, small side salad, house-baked cookie, and a bottled water

..... **\$14.95** pp  
calories 550 - 750



## Signature Selections

Minimum 10 guests

### Power Bowls

Nutrient-dense proteins, greens, and whole grains that are flavor-packed for today's ingredient-conscience diners.

Healthy seasonal toppings which include: spiced and roasted chick peas, edamame, roasted diced sweet potatoes, roasted curry cauliflower, diced golden beets, quinoa, toasted barley, baby spinach, and organic arugula. Served with spring water and house-made dressings: sesame soy ginger, cilantro lime ranch or honey balsamic.

Five-spice salmon . . . . . **\$19.95** pp  
Chipotle honey chicken medallions . . . . .

..... **\$17.95** pp

Tikka masala-roasted tofu . . . . . **\$17.95** pp  
Jamaican jerk shrimp . . . . . **\$19.95** pp

Any 2 proteins for an additional. . . **\$2.99** pp  
calories 300 - 1,200

### BBQ Package

Select 2 choices: BBQ beef brisket, pulled pork, or pulled chicken. Served with artisan rolls, cornbread, and choice of 2 sides: traditional coleslaw, macaroni and cheese, garden salad, southern-style green beans, and mixed berry cobbler.

..... **\$19.95** pp  
calories 500 - 1,500

### Chef-Attended Stations

From something simple such as a toss-to-order pasta station to elegant plates assembled in front of your guests, enhance your event with a chef-attended station. Meet with our on-site staff and let us develop a menu customized for you.

