

CATERING MENU

“quality is our only advertisement”



CAFÉ MERIDIAN

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established January 2009

CAFÉ MERIDIAN & CATERING CO.

Owned and operated by Rich & Gina Kazazian, local restaurateurs whose first café was opened in RTP in 1995 as Richie 's Café & Catering. The Kazazians continued to expand their career by opening seven additional full service restaurants in the area throughout the years. Chef Richie now brings his ingrained experience in the culinary field back to where it all began; a small, personal, eclectic café, that provides the kind of friendly atmosphere only a family operated restaurant can bestow.

Café Meridian highlights their lifelong dedication and passion to the art of creative food at reasonable prices, all without compromising quality and freshness.

We look forward to and appreciate the opportunity to work with you on your catering needs. Café Meridian guarantees they will exceed your expectations with the high quality, impeccable service, and care to detail that we call standard in crafting great food.

- Rich & Gina Kazazian

Café Meridian & Catering Co. kindly requests advance notice for all events. We also understand that situations arise, therefore we will always try to accommodate last minute requests. Delivery is available for parties of ten or more, otherwise we will gladly have everything ready for pick up.

All appropriate plates, paper products & utensils are included with each order. We accept all major credit cards, corporate checks & cash.

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RISE & SHINE

* \$125. minimum for breakfast delivery *

Morning Tray

sinfully tempting display of fresh pastries consisting of mini assorted fruit & cheese danishes
apple fritters, cinnamon rolls, crumb cakes, assorted muffins & pound cakes \$2.99 pp
(selection will be dependent upon availability & guest count)

Bagel Basket

fresh sliced assorted bagels with butter chips, flavored & plain cream cheese \$2.99 pp

Hot Buffet

scrambled eggs, maple link sausage, crispy bacon, fresh baked biscuits,
and breakfast potatoes with peppers & onions \$8.99 pp

Morning Meeting

assorted pastry & bagel tray, tropicana juices, fresh fruit salad & coffee service \$8.99 pp

Healthy & Lite

assorted fruit yogurts & granola, fresh fruit salad, tropicana juices & coffee service \$8.99 pp

Breakfast Burritos or Biscuits

ham egg & cheese / sausage egg & cheese / egg & cheese / crispy chicken
biscuits \$2.99 ea. - burritos \$3.59 ea.

A la Carte

coffee service	\$18.99 (10-12 cups)	cheddar cheese grits	\$1.59 pp
hot tea	\$18.99 (10-12 cups)	assorted soft drinks	\$1.29 pp
tropicana juices	\$1.69 pp	chobani yogurts w/granola	\$3.99 pp
bottled waters	\$1.29 pp	fresh fruit salad	\$2.49 pp

COLD LUNCHEON BUFFETS

*option of an assorted selection or customized sandwich tray with a relish tray
dressed with lettuce, tomato & spices on assorted rolls, bread & wraps on a decorated two-tier tray*

Traditional Sandwich Tray \$6.99 ea. / **Slider Sandwich Tray** \$3.59 ea.

roast beef & cheddar with horse radish mayo
roast turkey & provolone with pesto mayo
black forest ham & swiss with honey dijon
marinated chicken breast & fresh mozzarella with pesto mayo
crispy chicken & provolone with chipotle crema
tarragon chicken salad with arugula in a red wrap
albacore white tuna salad with spinach in a green wrap
fresh mozzarella, spinach, roasted reds & tomato (v)
veggie vegetarian wrap with balsamic vinaigrette (v)
gluten free wraps + \$ 1

Sliced Deli Buffet \$8.59 pp

*12 person minimum

beautifully decorated display of sliced roast turkey, london broil, honey ham & genoa salami
with provolone, swiss & cheddar chesses, a relish tray, an assortment of fresh breads,
lettuce, tomato & onion tray with sides of pesto mayo, 1000 island & honey mustard

Our Sides \$1.59 pp

bowtie pesto pasta
red skin potato
spinach & orzo
black bean & corn
garbanzo & tomato
macaroni salad
fresh fruit salad
cucumber & tomato
roasted beets & onion

Leaf Salads \$2.49 pp

caesar, shaved parm & croutons
garden greens, veggies & croutons
field greens, strawberry & feta
traditional greek with feta
kale, carrots & cranberries
traditional spinach & roasted reds
quinoa, kale & cannellini

Accompaniments

cookie & brownie tray \$1.99 pp
italian mini dessert tray \$3.29 pp
assorted sliced cakes \$3.29 ea.
gallon brewed tea \$7.99
half gallon tea \$4.29
soft drinks \$1.29
kettle chips \$1.29
bottled water \$1.29

BOX LUNCHES

includes a bag of chips, cookie, condiment, candy & mint
sub chips for a side +\$.69 / both side & chips +\$1.5 / add a relish tray +\$.29

Deluxe Box \$8.49 ea.

dressed with lettuce & tomato on locally sourced breads

roast turkey & provolone	london broil & cheddar	honey ham & swiss	vegan wrap
tarragon chicken salad	albacore tuna salad	creamy egg salad	veggie wrap
crispy chicken & provolone	baked chicken & gouda	chicken caesar wrap	*gluten free +\$1

Executive Box \$9.49 ea.

sub chips for a side +\$.69 / both side & chips +\$1.5 / add a relish tray +\$.29

Club

roast turkey, honey baked ham, provolone cheese, crispy bacon, lettuce, tomato & dijonnaise on whole wheat sub

Sicilian

genoa salami, peppered ham, capicola, pepperoni, provolone cheese, cherry peppers, lettuce, tomato, red onions, spices, balsamic drizzle & italian vinaigrette on a sub

Supreme

marinated baked or panko breaded chicken breast, crispy bacon, provolone cheese, lettuce, tomato & mayo on brioche bun

Caprese (V)

fresh mozzarella, tomatoes, baby spinach, roasted red peppers, drizzled with olive oil, balsamic glaze & basil pesto on wheat sub

Frisco

roast turkey, crispy bacon, swiss cheese, leaf lettuce sliced tomato & avocado finished with our pesto mayo on whole wheat sub

Pesto

marinated baked chicken, fresh mozzarella, roasted red peppers, spinach & tomatoes finished with basil pesto on brioche

Chipotle

baked or crispy chicken, pepper jack cheese, jalapeños, lettuce, tomato & chipotle crema on brioche

Caliente

roast beef, pepper jack, cheese, jalapeños, banana peppers, lettuce, tomato, avocado & chipotle crema on a sub

Sides

spinach & orzo	black bean & corn	classic greek
red skin potato	garbanzo & tomato	kale & cranberry
cucumber & tomato	macaroni salad	traditional caesar

GOURMET SALAD BOX LUNCH

all salads include pita points, a cookie, candy & mint

Salad Proteins & Add-Ons

wild baked salmon +\$5.5 / marinated baked or crispy chicken +\$5
tarragon chicken / albacore tuna / creamy egg salad +\$2.5

- Roasted Beet** arugula, field greens, grape tomatoes, walnuts, avocado, cranberries, feta crumbles, topped with our fresh roasted beet & red onion salad, dressed with our balsamic vinaigrette \$8.5
- Teriyaki** crisp romaine, red cabbage, bell peppers, seeded cucumbers, shredded carrots, sesame seeds, crispy noodles, marinated & baked teriyaki chicken, with our sesame ginger dressing \$11.5
- Kale** fresh chopped kale, red cabbage, shredded carrots & sweet cranberries tossed with lemon juice, extra virgin olive oil, & spices \$8.5
- Santa Fe** romaine, field greens, red cabbage, sliced avocado, carrots, monterey jack cheese, topped with our black bean & corn salad, baked tortilla chips & chipotle ranch dressing \$8.5
- Italian** arugula, crisp romaine, roasted peppers, kalamata olives, cannellini beans, artichokes, sliced tomatoes, fresh mozzarella, balsamic drizzle & our balsamic vinaigrette \$8.5
- Spinach** baby spinach, field greens, cremini mushrooms, cannellini beans, roasted red peppers, sliced egg, bacon, feta crumbles, balsamic drizzle & our balsamic vinaigrette \$8.5
- Greek** crisp romaine & iceberg lettuce, roma tomatoes, bell peppers, kalamata olives, cucumbers, banana peppers, feta crumbles, & our lemon feta vinaigrette \$8.5
- Buffalo** crisp romaine, iceberg, celery, shredded carrots, grape tomatoes, blue cheese crumbles, crispy bacon, baked or crispy buffalo chicken & our buttermilk ranch dressing \$11.5
- Cobb** crisp romaine, arugula, grape tomatoes, seeded cucumbers, sliced avocados, crispy bacon, sliced egg, bleu cheese crumbles, balsamic drizzle & choice of ranch or bleu dressing \$8.5
- Caesar** crisp romaine, shredded aged parmesan, house made seasoned croutons, cracked black pepper & our creamy caesar dressing \$8.5

HOT PASTA BUFFETS

served with a caesar or garden salad with balsamic & ranch, petite rolls, butter & a cookie & brownie tray \$9.9 pp.

Lasagna *	traditional meat sauce layered with ricotta, mozzarella, parmesan & marinara
Pesto Primavera	baby spinach, broccoli, roasted red peppers & portabellas tossed with penne pasta & our creamy basil-pesto alfredo sauce
Vegetable Lasagna *	sautéed vegetables, ricotta & mozzarella cheese in a parmesan white sauce
Farfalle Madeira	spinach, portabellas, roasted peppers, sun dried tomatoes, shallots & garlic tossed with bowtie pasta in a madeira wine cream sauce
Ravioli Marsala	large three cheese raviolis with sautéed baby bellas & spinach in a marsala reduction
Cavatappi Alfredo	sautéed broccoli florets, bell peppers, spinach, sun-dried tomatoes, baby portabellas shallots & garlic tossed with our parmesan alfredo sauce
Eggplant Parmesan *	breaded eggplant cutlets with seasoned ricotta, parmesan, mozzarella & marinara
Penne a la Casa	sautéed fresh baby spinach, sun-dried tomatoes, garlic, shallots & roasted red peppers in a creamy vodka sauce
Baked Ziti	ricotta & parmesan cheese, fresh herbs, our marinara sauce, topped with mozzarella and baked until golden
Stuffed Pasta	choose from jumbo stuffed shells or baked manicotti, filled with herbs, ricotta, mozzarella & parmesan, finished with marinara & melted mozzarella (2 pieces pp)

Pasta Add Ons

blackened or baked chicken	+ \$2.5 pp
sautéed herbed shrimp	+ \$3 pp
mini meatballs & sauce	+ \$2 pp
italian sausage (mild or hot)	+ \$2 pp

HOT LUNCHEON BUFFETS

served with petite rolls & butter, cookie & brownie tray, and choice of any two sides or salad \$10.99pp

Chicken Marsala

portabellas, spinach & touch of mozzarella
with a marsala wine reduction sauce

Bruschetta Chicken

fresh mozzarella, our tomato basil bruschetta,
extra virgin olive oil & balsamic drizzle

Monte Carlo

seasoned baked chicken breast, topped with a
sauté of shrimp, portabellas & spinach in a scampi sauce

Chicken Parmesan

crispy panko breaded chicken topped with
our marinara & mozzarella, served with pasta

Chicken Piccata

spinach, portabellas & touch of mozzarella
with a lemon white wine & caper sauce

Roasted Chicken

white & dark quarters of bone-in roasted chicken, with your
choice of italian herb, texas bbq or teriyaki glaze

Island Chicken

marinated in caribbean spices, citrus & fresh herbs
topped with cheddar jack cheese & our mango fruit salsa

Wild Baked Fresh Salmon

a house specialty of fresh, filleted in-house salmon seasoned,
baked and served with side of our tzatziki sauce (+ \$1.5pp)

Tenderloin of Pork

roasted tenderloin seasoned & sliced with choice of
sautéed spinach & portabella marsala reduction or
granny smith apples & kale with a cranberry orange glaze

Yankee Pot Roast

slow braised & tender, with root vegetables,
potatoes, parsley egg noodles & pan gravy (+ \$1pp)

Fajitas

seasoned chicken with peppers & onions, shredded lettuce,
cheddar jack cheese, pico de gallo, chipotle crema, jalapeños,
tri-color chips, salsa & flour tortillas

Taco Bar

baja chicken, beef barbacoa or chorizo ground beef with
cheddar jack cheese, shredded lettuce, pico de gallo, chipotle
crema, tri-color chips, salsa, soft & crispy tortillas
*choice of one, each additional option + \$2

Chicken Burritos

a house specialty served with enchilada-tomatillo sauce,
cheddar jack cheese, pico de gallo, chipotle crema, jalapeños,
and tri-color tortilla chips & salsa

Sides

roasted veggies	string beans italiano
white or brown rice pilaf	string beans almondine
mashed potatoes	string bean casserole
roasted potatoes	pasta marinara
two potato mashed	macaroni & cheese
broccoli & cheese casserole	brown sugar glazed carrots

Salads

traditional caesar	classic greek
spinach & cannellini	garden greens
kale & cranberry	fruit salad
quinoa & kale	black bean & corn
bowtie pesto	spinach & orzo
beet & onion	cucumber & tomato

BOARD ROOM BUFFET MENUS

served with a cookie & brownie tray and petite rolls & butter \$12.99 pp.

Land & Sea

seasoned and baked wild salmon served with tzatziki, marinated baked mango chicken, roasted vegetables & rice pilaf

Southern Style

carolina pulled pork & pulled chicken with eastern, western & hot sauces, macaroni & cheese, red skin potato salad & cole slaw

Tropical Breeze

tenderloin of pork with apples, spinach & cranberries, jamaican jerk chicken with mango fruit salsa, yellow rice pilaf & seasoned, baked black beans

Stuffed Potatoes & Turkey Chili

broccoli & cheddar and bacon & cheddar twice-baked potatoes, seasoned with cheese, sour cream & spices, served with our signature turkey chili w/cheese & onion garden salad & quinoa cannellini salad

American

angus steak burgers with bacon & cheddar, bratwurst with our seasoned beer kraut, macaroni & cheese, baked beans & potato salad, served with lettuce, tomato, onion, condiments & buns

Add a Salad (+\$2 pp)

classic greek
traditional caesar
spinach & cannellini
kale & cranberry
garden greens
fresh fruit salad
quinoa, carrot & kale

Tour of Italy

marsala, picatta or parmesan chicken, baked lasagna or eggplant parmesan, penne ala vodka & string beans italiano

Texas Rodeo

bone-in herb roasted chicken, sliced & trimmed beef brisket, baked beans with bacon & honey macaroni & cheese & creamy cole slaw

Mediterranean Delight

lemon chicken topped with a sauté of peppers, tomatoes, onions, artichokes, kalamata olives & feta, spanakopita with tzatziki sauce, roasted lemon potatoes & traditional greek salad

Home Comfort

roasted sliced & trimmed turkey breast with pan gravy, two potato mashed, string bean casserole, and honey & brown sugar glazed baby carrots

Stuffed Breast of Chicken

choice of broccoli & cauliflower with cheese sauce, italian portabella with marinara, or spinach & feta stuffed chicken with tzatziki sauce, served with roasted vegetables & mashed potatoes

Exchange cookie & brownie tray for Upgrade +\$1.49 pp

Dessert Upgrades \$3pp

assorted baklava & cannolis
cream puffs, eclairs & cheese cakes
assorted sliced cakes
blackberry or apple cobbler
strawberry short cake
banana pudding

COLD HORS D'OEUVRES

Vegetable Crudité

broccoli florets, celery, carrot sticks, yellow & green squash rounds, seeded cucumber, assorted bell peppers, & cherry tomatoes served with ranch & red pepper hummus \$2.99 pp

Cheese & Fruit Tray

smoked gouda, sharp cheddar, havarti & dill, habanera jack and creamy brie cheeses, garnished with pepperoni, grapes, strawberries and basket of assorted crackers \$3.49 pp

Mozzarella Caprese

fresh mozzarella, sliced roma tomatoes, roasted red peppers & fresh basil, finished with a balsamic glaze & olive oil, accompanied by toasted garlic herb rounds \$3 pp

Shrimp Cocktail

large, tender shrimp garnished with fresh lemons and a tangy cocktail sauce \$4.5pp, 4 ea.

Slider Tray

petite french rolls with assorted sandwiches dressed & decorated \$3.5 pp

Bruschetta

fresh roma tomatoes, aged balsamic vinegar, chopped red onions, fresh basil & seasoning, served with toasted garlic herb rounds \$2.5 pp

Hummus Tray

red pepper hummus, cucumbers, carrot sticks, broccoli florets & toasted pita points \$3 pp

Pinwheels

assorted deli meats and cheeses rolled in herb wraps, nickel sliced \$4 pp, 6-8 pcs per sandwich

Afternoon Snack Tray

pretzels, chips, candy & trail mix \$3 pp

house guacamole & salsa with tri-color chips \$3.5 pp

red pepper hummus with toasted pita points \$3 pp

HOT HORS D'OEUVRES

Spanakopita

sautéed spinach with feta & ricotta, baked crisp in phyllo dough & served with our tzatziki sauce \$2.5 ea.

Bourbon Street Skewers

marinated & seasoned chicken skewers with louisiana spices \$21 per dozen

Jumbo Chicken Wings

choose from teriyaki, buffalo or bbq wings served with bleu & ranch dressings

25 for \$25 / 50 for \$48 / 100 for \$90

Mini Meatballs

choose from swedish style, italian marinara or texas bbq meatballs \$2.5pp, 4 ea.

Chicken Satay

marinated, seasoned & grilled skewers with thai peanut sauce \$21 per dozen

Hot Dips

option of seasoned spinach with three cheeses & artichoke hearts or
creamy & delicious bacon & swiss dip with a crispy cracker crust,
served with toasted pita points and garlic rounds \$2 pp

Stuffed Mushrooms

seasoned chorizo, bell peppers & shallots in a baby portabella, topped with parmesan \$19 per two dozen

Spring Rolls

traditional vegetable roll served with a mandarin orange ginger hoisin dipping sauce \$20 per two dozen

Pot Stickers

seasoned pork or vegetable dumplings, seared with sesame oil & soy sauce,
finished with a teriyaki glaze \$20 per two dozen

Cocktail Franks

mini dogs rolled in a puff pastry, baked until golden & served with honey dijon mustard \$20 per two dozen

Chicken Tenders

hand cut buttermilk chicken with crispy panko crust, served with ranch & honey bbq sauce \$22 per two dozen