



“Quality is our only advertisement”

CATERING MENU

4731 NC Hwy 55
Durham, NC 27713
919-361-9333

www.cafemeridian.com
cafemeridiantogo@gmail.com



@cafemeridiano



@cafemeridian55



@cafemeridian

CAFÉ MERIDIAN & CATERING CO.

Owned and operated by Rich & Gina Kazazian, local restaurateurs whose first café was opened in RTP in 1994 as Richie 's Café & Catering. The Kazazian's continued to expand their career by developing, designing and operating ten additional full service restaurants in the area throughout the last two decades.

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, attention to detail and high quality of food only a family operated restaurant can bestow.

*"Happy and successful cooking doesn't just rely on know-how;
one must have endless enthusiasm, a deep love and a passion for food
to bring it to life for others to enjoy"*

Richie

Café Meridian & Catering Co.

kindly requests advance notice for all catering events
we understand that situations arise and we will always try to accommodate last minute orders

please call as soon as possible with your event date,
even without a menu so we can get you on our schedule

menu is priced for lunch monday thru friday, catering after hours and weekends
is available with advanced notice and will be priced accordingly to guest count and menu

please call or email to cafemeridiantogo@gmail.com
we will usually confirm within the hour

we accept all major credit cards, cash and corporate checks
please let us know if there is something you want us to prepare that isn't listed on our menu
we have gluten free, vegan and vegetarian dishes that we can prepare for dietary restrictions

RISE & SHINE

all appropriate plates and utensils included (12 minimum)

Morning Tray

sinfully tempting display of fresh pastries consisting of assorted fruit danish, cinnamon rolls, apple fritters, almond pastries, cheese danish, mini assorted muffins & pound cakes (some or all will be used depending on guest count and availability) \$2.99 pp.

Bagel Basket

fresh sliced assorted bagels with cream cheese, jam & butter \$2.99 ea.

Hot Breakfast

fresh made scrambled eggs, sausage links, crispy bacon, seasoned breakfast potatoes & fresh baked biscuits w/butter, jam & honey \$9.99 pp.

Morning Meeting

morning or bagel tray, coffee & fresh cut fruit bowl \$6.99 pp.

Biscuits & Burritos

ham, egg & cheese / sausage, egg & cheese / egg & cheese
bacon, egg & cheese / crispy or grilled chicken & cheese \$3.99 ea..

Fresh Fruit Bowl

fresh cut melons, papaya, passion fruit, pineapple & berries \$2.49 pp.

Ala Carte'

coffee service complete	\$ 18.99 serves 10-12
tea service complete	\$ 18.99 serves 10-12
seasoned breakfast potatoes	\$ 1.99 pp.
tropicana orange juice	\$ 1.79 pp.
bottled water	\$ 1.49 pp.
cheddar cheese stone ground grits	\$ 1.99 pp.
soft drinks	\$1.49 pp.
sweet or un-sweet tea (cups & ice)	\$ 8.99 gl.
chobani fruit yogurts & granola	\$ 3.99 pp.

COLD LUNCHEON BUFFETS

includes all paper products, utensils and a pickle tray \$8.59 pp

Traditional Tray

dressed with leaf lettuce, tomato and spices on assorted breads, cut in half on a decorated platter

roast beef & cheddar with horseradish mayo
black forest ham & swiss with honey dijon
crispy chicken & provolone with aioli
chunky all white chicken salad in a wrap
albacore tuna salad in a wrap
vegan vegetable hummus in a wrap

roast turkey & provolone with aioli
grilled chicken & fresh mozzarella with pesto aioli
turkey, ham & bacon club with provolone & dijonaise
italian sub with uncured meat, provolone & vinaigrette
veggie vegetarian & cheese wrap with vinaigrette
gluten free grilled wrap add \$1.5

Slider Tray (minimum 10 for tray)

choose your favorites from above and we will stuff our eight inch hoagie (3 pcs. per sandwich) or on mini brioche buns (2 pcs. per sandwich) dressed with lettuce, tomato & condiments, served on a decorated tray

World Chicken Wrap Tray

Caesar seasoned breast, romaine hearts, shredded parmesan and black pepper with our creamy caesar dressing
Greek grilled lemon chicken, lettuce, tomatoes, feta cheese & our cool cucumber tzatziki sauce
Teriyaki ginger sesame chicken, nappa cabbage, confetti carrots & bell peppers with our teriyaki sesame glaze

Sliced Deli Buffet

(minimum of 12) \$9.59 pp

beautifully decorated display of sliced roast turkey, roast beef, black forest ham & genoa salami with provolone, swiss & cheddar chesses, assortment of fresh breads, pickle tray, lettuce, tomato, onion tray and sides of 1000 island, mayo & honey mustard

add a decorated platter of tuna, chicken or egg salad +\$2pp

Side Salads \$7.99 lb. (3-5 pp)

bowtie pesto
red skin potato salad
orzo, spinach & sundried
black bean & corn
garbanzo & tomato
cavatappi macaroni salad
fresh fruit salad (+\$1 pp.)
creamy cole slaw
albacore tuna \$8.99 lb.
chunky chicken \$8.99 lb.
creamy egg salad \$7.99 lb.

Leaf Salads \$2.99 pp.

caesar with shaved parm & croutons
mixed greens, veggies & cheddar jack
kale, carrot & cranberries
traditional greek with feta & kalamata

Necessities

cookie & brownie tray	\$ 1.99 pp.
upgraded desserts	page 9
assorted sliced cakes	\$ 3.99
bottled water	\$ 1.49
gallon brewed tea	\$ 8.99
san pellegrino soda	\$ 1.99
soft drinks	\$ 1.49
sparkling water	\$ 1.99
snapple's	\$ 1.99
Kettle chips	\$ 1.50

BOX LUNCHES

all labeled with sandwich or persons name

Deluxe Box \$9.5

dressed with lettuce & tomato on locally sourced breads

fresh baked cookie, bag of chips, candy, mint, condiments & napkin are included

roast turkey & provolone
chunky chicken salad
grilled chicken & muenster

roast beef & cheddar
albacore tuna salad
veggie wrap +\$1

honey ham & swiss
crispy chicken & provolone
vegan wrap +\$1

any sandwich can be made with a gluten free grilled wrap +\$1.5

Executive Box \$10.5

fresh baked cookie, bag of chips, candy, mint & napkin are included

Café Club	roast turkey, honey ham, provolone cheese, crispy bacon, lettuce, tomato, dijonnaise, whole wheat sub
Sicilian	genoa salami, honey ham, capicola, pepperoni, hot roasted peppers, lettuce, tomato, pickled red onions, spices, provolone, balsamic drizzle, vinaigrette, sub
Supreme	crispy chicken breast, bacon, provolone cheese, leaf lettuce, tomato, garlic aioli, brioche
Caprese	fresh mozzarella, tomatoes, spinach, roasted peppers, balsamic reduction, basil pesto, whole wheat sub
Beltie	roast beef, crispy bacon, cheddar cheese, leaf lettuce, tomatoes, onion straws, chive cream cheese, sub
Hollywood	roast turkey, roast beef, muenster, bacon, avocado, lettuce, tomato, dijonnaise, sub
Pesto	marinated grilled chicken, roasted red peppers, fresh mozzarella, spinach, tomatoes, basil pesto, brioche
Tally	roast turkey, cucumbers, confetti carrots, avocado, spinach, tomato, muenster cheese, hummus, wrap
Frisco	roast turkey, swiss, bacon, avocado, leaf lettuce, tomato, pesto aioli, whole wheat sub
Vegan	spinach, tomato, roasted peppers, carrots, our garbanzo bean salad, avocado, hummus, red wrap
Veggie	arugula, tomato, jalapeños, carrots, our black bean & corn salsa, provolone, chipotle crema, green wrap

add side +\$2

bowtie pesto
red skin potato salad
orzo, spinach & sundried
black bean & corn
Garbanzo & tomato
cavatappi macaroni salad

add side +\$2.5

caesar with shaved parm & croutons
mixed greens, veggies & cheddar jack
kale, carrot & cranberries
traditional dressed greek
fresh seasonal fruit salad

bottled waters	\$1.5
san pellegrino soda	\$2
soft drinks	\$1.5
gallon brewed tea	\$ 9
brownies	\$2
sliced cakes	\$3

GOURMET SALAD BOXES

salads include side of dressing , cookie, utensils, napkin, candy & mint

PROTEIN FOR SALADS

grilled chicken	\$3.5	albacore tuna salad	\$3	grilled tofu	\$3
crispy chicken	\$3.5	chunky chicken salad	\$3		

Power House	vitamin packed kale & cranberry salad, topped with protein rich garbanzo bean & tomato salad and finished with a heart healthy seasoned salmon \$13.95
Santa Fe	hearts of romaine, field greens, red cabbage, avocado, confetti carrots, monterey jack cheese, jalapeños, our black bean corn & tomato salad, crispy tortilla strips, chipotle ranch \$9.5
Roasted Beets	hearts of romaine, arugula, walnuts, avocado, cranberries, red cabbage, tomatoes, feta crumbles, topped with our roasted beet & red onion salad, Italian vinaigrette \$9.5
Ahi Tuna*	iceberg, romaine, confetti carrots, red cabbage, edamame, cucumbers, sliced egg, yellow fin tuna, sesame seeds, scallions, teriyaki glaze, wasabi, ginger dressing \$13.95 *consuming raw or undercooked seafood may increase your risk of food borne illness
Strawberry	spring greens, romaine, red cabbage, confetti carrots, walnuts, feta cheese, cannellini beans, fresh strawberries & our raspberry vinaigrette \$9.5
Teriyaki	romaine & spring greens, red cabbage, bell peppers, cucumbers, confetti carrots, edamame, sesame seeds, scallions, crispy noodles, teriyaki chicken, ginger dressing \$12.95
Spinach	fresh spinach, crisp romaine, baby portabellas, cannellini beans, fire roasted peppers, sliced egg, crispy bacon, feta crumbles, balsamic reduction drizzle, vinaigrette \$12.95
Buffalo	crisp romaine, ice berg, celery, confetti carrots, grape tomatoes, blue cheese crumbles, crispy bacon, grilled or crispy buffalo chicken, buttermilk ranch dressing \$12.95
Cobb	crisp romaine, arugula, grape tomatoes, seeded cucumbers, sliced avocados, crispy bacon, sliced egg, bleu cheese crumbles, balsamic reduction drizzle, balsamic vinaigrette \$9.5
Greek	crisp romaine, iceberg, roma tomatoes, bell peppers, kalamata olives, cucumbers, red onion, pepperoncini peppers, feta crumbles tossed with our lemon vinaigrette \$9.5
Caesar	crisp romaine, cracked black pepper, shredded aged parmesan, house made seasoned croutons tossed with our creamy caesar dressing \$9.5
Kale	fresh chopped kale, shredded carrots, red cabbage & sweet cranberries tossed with lemon juice, extra virgin olive oil and spices \$9.5

we will gladly modify or create any salad to any dietary or allergen needs

PASTA SELECTIONS

served with choice of caesar or garden with ranch & italian dressings, mini rolls & butter
cookie & brownie tray and all necessary paper products

Sub

mini beef or turkey meatballs or italian sweet or hot sausage \$2.5 pp.

Cheesy Chicken Pasta

grilled blackened grilled chicken, creamy ricotta, mozzarella, parmesan, fresh herbs and our marinara \$11.99 pp

Farfalle Manderia

spinach, portabellas, roasted red peppers, sundried tomatoes, shallots & garlic tossed with bowtie pasta
in a madeira reduction sauce with cream & parmesan \$9.99 pp

Lasagna Bolognese

(minimum order 12 per 1/2 pan)

five layers of pasta, beef bolognaise, our marinara, herbs, ricotta, mozzarella and parmesan \$11.99 pp

Vegetable Lasagna

(minimum order 12 per 1/2 pan)

seasonal vegetables layered with mozzarella, ricotta and parmesan in a light white sauce \$11.99 pp

Penne Pesto Primavera

sundried tomatoes, fresh spinach, baby portabellas, roasted red peppers and broccoli,
finished with a light white wine, garlic basil, parmesan sauce \$9.99 pp

Eggplant Parmesan

(minimum order 12 per 1/2 pan)

fresh seasoned breaded eggplant cutlets layered with ricotta, mozzarella, parmesan and our marinara \$11.99 pp

Penne ala Casa .

house specialty, baby spinach, sun-dried tomatoes and fire roasted red peppers,
tossed with penne in a vodka parmesan pink sauce \$9.99 pp

Chicken Alfredo

penne pasta with blackened grilled chicken, broccoli florets & red bell peppers
tossed with our parmesan alfredo sauce & shaved parmesan \$11.99 pp

Tortellini Carbonaro

Cheese tortellini, spring peas, pancetta, sundried tomatoes & shallot tossed with a parmesan pink sauce \$9.99 pp

Stuffed Pasta

jumbo stuffed shells, cheese & spinach ravioli's or baked manicotti,
served with our marinara sauce & parmesan \$9.99 pp

HOT BUFFETS (12 minimum)

choice of two sides, our fresh baked rolls & butter,
fresh baked cookie & brownie tray and all paper products \$12.99 pp.

Bruschetta Chicken

grilled marinated cutlet,
fresh mozzarella with our basil roma tomato
bruschetta & arugula drizzled with balsamic reduction

Chicken Genovese

sautéed breast topped with ricotta, thin breaded eggplant,
fresh spinach & shredded mozzarella in a light blush sauce

Chicken Parmesan

italian classic with crispy panko cutlet,
marinara, mozzarella & parmesan

Carolina Chicken

crispy panko chicken, our pimento cheese, buttermilk fried
green tomatoes, honey drizzle, red pepper relish &
topped with crumbled crispy bacon bits

Chicken Marsala

sautéed breast, marsala wine reduction sauce,
finished with crimini mushrooms & mozzarella

Chicken Picatta

sautéed breast in a lemon wine caper sauce,
topped with sautéed spinach, mushrooms & mozzarella

Chicken Florentine

stuffed baked breast, with shallots, spinach, feta,
ricotta & parmesan served w/ side of tzatziki sauce

Island Chicken

jamaican jerk seasoned grilled chicken topped with
cheddar jack & our mango papaya pineapple salsa

Chicken Francaise

chicken breast sautéed in a seasoned egg batter,
finished with a sauce of fresh lemon, butter & parsley

Mediterranean Chicken

grilled herbed lemon breast topped with a sauté of
tomatoes, onions, bell peppers, kalamata olives & feta

Roasted Chicken

bone in roasted quartered chicken, baked with fresh herbs
and spices, seared crispy outside and moist within

Salmon (+ \$2pp.)

our signature fresh salmon, in house filleted & seasoned
with our special blend of spices, baked to perfection,
served with our cool tzatziki sauce

Garlic Parmesan Chicken

panko crispy or grilled breast, garlic parmesan sauce,
topped with fresh arugula, tomatoes & balsamic glaze

Garden of Chicken

stuffed breast with sauté of broccoli, cauliflower, shallots,
sundried tomatoes, celery, peppers & carrots
finished with a light fontina & cheddar sauce

Tuscan Chicken

stuffed breast with sundried tomatoes, spinach, roasted
red peppers, ricotta and portabellas topped with melted
provolone with a parmesan vodka sauce

Pot Roast (+\$2. pp.)

braised for hours, intense flavor and fork tender presented
with carrots, onions, potatoes & celery in a savory gravy

Chicken Burritos

our famous, best selling item, white meat pulled chicken,
seasoned & simmered with onions, tomatoes, rice and
beans in a grilled tortilla with our southwest sauce, sides of
cheddar jack, pico de gallo, jalapeno & chipotle crema

Fajitas

seasoned fajita grilled chicken with peppers &
onions, served with sides of cheddar jack cheese,
lettuce, pico de gallo, chipotle crema & tortillas
add seasoned steak \$3pp
add house guacamole or salsa & chips \$2 pp

Tenderloin of Pork

roasted tenderloin sliced and presented with a sauté of
baby spinach, mushroom & onions in a pan gravy

Potato Bar & Turkey Chili

large spuds with sides of bacon, broccoli, cheddar jack,
sour cream, & butter
with our turkey chili w/ red onions, jalapenos

Board Room Combination Buffets

all buffets come with fresh baked rolls & butter,
cookie & brownie tray, utensils and paper products \$14.99 pp.
smaller portions of each item

Land & Sea

our signature salmon with tzatziki sauce,
flamed grilled chicken breast topped with our papaya
mango fruit salsa, roasted vegetables & rice pilaf

Southern Style

carolina pulled pork & texas style pulled chicken,
red skin potato salad, creamy cole slaw,
eastern, western & hot sauces

Tropical Breeze

tenderloin of pork with portabellas & spinach in a
brown pan gravy, Jamaican jerk seasoned grilled
chicken breast topped with
cheddar jack & pineapple fruit salsa,
black bean and corn salad
& yellow rice pilaf

Tour of Italy

chicken picatta w/mushrooms, spinach & mozzarella,
chicken parmesan, penne ala vodka & caesar salad

Texas Rodeo

bone in roasted chicken,
beef brisket sliced and trimmed,
baked beans with bacon & creamy cole slaw

Taco Bar

fire roasted baja chicken shredded beef barbacoa
roasted pork carnitas ground beef & chorizo
choose any 2 additional \$2.5pp

served with shredded lettuce, cheddar jack cheese,
pico de gallo, chipotle crema, jalapenos,
tri color chips & salsa, soft & hard tortillas

Hot Sides

rice pilaf
brown rice pilaf
yellow rice pilaf
garlic mashed potatoes
two potato mashed
roasted new potatoes
lemon roasted potatoes
grilled vegetables (seasonal)
string bean casserole
brown sugar glazed carrots
penne marinara

up grade sides +.99

fresh green beans italiano
fresh green beans almondine
broccoli & cauliflower cheese casserole
brussel sprouts & sweet potatoes
red beans & rice
cavatappi cheesy pasta & marinara
broccoli & cauliflower cheese casserole
macaroni & cheese

Fresh Salads

traditional caesar w/ croutons
classic greek w/ feta vinaigrette
garden salad w/ cheddar jack
kale & cranberry salad
vegetarian spinach salad
strawberry salad (seasonal)
black bean & corn salad
cavatappi macaroni salad
bowtie pesto pasta
fresh fruit salad (seasonal)

Necessities

assorted sliced cakes	\$3.99
bottled water 16 oz	\$1.49
gallon brewed tea	\$8.99
soft drinks	\$1.49
snapples	\$1.99
san pelligrino soda	\$1.99

fruit cobblers 1/2 pan 12-15 pp.
half & full sheet cakes
petite & large cupcakes
banana pudding

assorted sliced cakes* \$3.99

limoncello mascarpone
tiramisu
3 layer carrot cake
NY cheese cake
strawberry cake
chocolate layer
petite cup cakes
large cup cakes

*exchange cookie/brownie tray
for assorted sliced cakes \$2.99

COLD HORS D'OEUVRES

cocktail plates, napkins & appropriate utensils are included

Vegetable Crudit 

fresh, colorful arrangement of broccoli florets, celery & carrot sticks, yellow & green squash rounds, seeded cucumber slices, grape tomatoes, bell peppers, cauliflower, red pepper hummus & creamy ranch dip \$3.5 pp

Cheese & Fruit Display

Imported & domestic assorted cheeses, garlic & herb boursin spreadable with genoa salami, rolled pepperoni, grapes and strawberries, served with assorted crackers \$4 pp

Italian Caprese Display

beautifully displayed with fresh mozzarella, roma tomatoes, roasted peppers & fresh basil leaves served with a balsamic glaze, olive oil and seasoned toasted rounds \$3 pp.

Shrimp Cocktail

large, 16-20 tender firm shrimp garnished with fresh lemons and a tangy cocktail sauce \$4.5 pp.

Bruschetta

fresh roma tomatoes, aged balsamic vinegar, chopped red onions and fresh basil served with toasted garlic herb rounds \$3 pp

Buffalo Chicken Dip

franks red hot sauce with shredded chicken, cool ranch, cream cheese & bleu cheese crumbles Baked, topped with green onions & served with garlic rounds \$3.5 pp.

Pinwheels

roast turkey, provolone, red pepper hummus – roast beef, pepper jack, chive cream cheese black forest ham, swiss, honey dijon – fresh mozzarella, baby spinach, roasted red peppers nickel sliced on a decorated tray \$8 per roll

Trio Display

avocado hummus, pimento jalapeno cheese, garlic & herb cheese ball rolled in crushed walnuts served with toasted pita points & garlic rounds \$3.5 pp.

Snack Tray

assorted nuts - pretzels - trail mix - dried fruits \$3.49 pp
fresh house made salsa with blue corn chips \$1.99 pp

Charcuterie Display

assortment of imported cheese, specialty condiments, nuts, grapes, honeycomb, gurnkens & cured provisions
beautifully displayed with toasted ciabatta rounds
Price is determined after discussion of ingredients and guest count

HOT HORS D' OEUVRES

cocktail plates, napkins & appropriate utensils are included

Mini Spanakopita

sautéed spinach with feta & ricotta baked crisp in phyllo
served with our fresh made cucumber-yogurt tzatziki \$2.75 ea.

Bourbon Street Skewers

marinated in louisiana spices and teriyaki, finished on the grill \$2 ea.

Coconut Shrimp

large, battered shrimp tossed with sweet shredded coconut
served crispy with a ginger, sweet chili & honey dipping sauce \$4.5 pp (4-5 ea.)

Mini Meatballs

swedish style, italian marinara or texas bbq
\$2.75 (4-5 per order)

Satay Chicken Skewers

marinated seasoned skewers in an authentic thai peanut sauce
finished on the grill \$2ea.

Hot Dips

spinach, cheese & artichoke or
bacon with three cheeses \$2.5 pp
maryland style blue crab dip (market) \$4pp
both served with toasted pita points and toasted rounds

Stuffed Mushrooms

seasoned with sausage, spices, panko crumbs and baked with parmesan cheese \$20 per 24

Oriental Rolls

traditional vegetable spring rolls
served with an orange & ginger dipping sauce \$25 per 24

Crab Cakes

fresh, maryland style crab cakes with remoulade sauce \$36 per dozen

Chicken Tenders

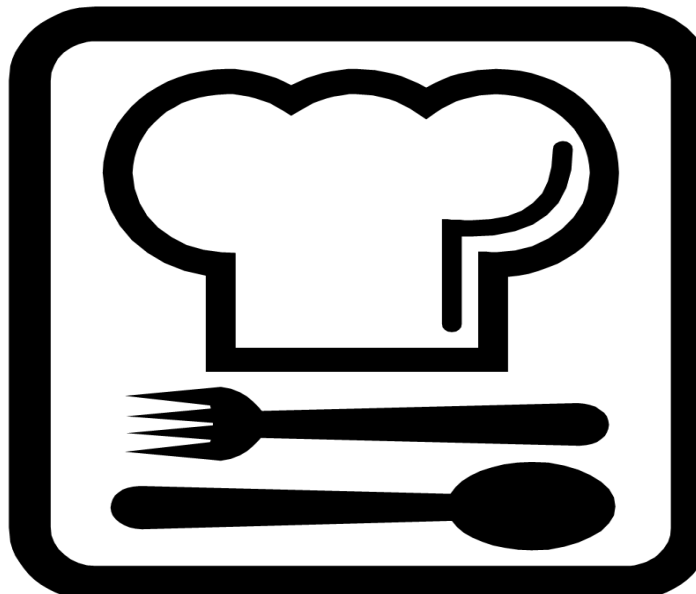
with honey bbq sauce & ranch dressing \$19 per dozen

DESSERTS

mini éclair's, mini donuts, cream puffs & assorted petite cheese cakes
tray of our assorted sliced cakes
traditional banana pudding
black berry, apple or peach cobbler with whipped cream
sliced pies - coconut custard, chocolate mousse, cookies & cream, & banana cream
vanilla short cake with strawberry or lemon
fresh baked cakes and sheet cakes available and can be personalized

visit us for lunch at 4731 NC Hwy 55 Durham, NC 27713

**please email catering orders after 3:30 pm to cafemeridiantogo@gmail.com
we will usually confirm within 30 minutes or less**



**Café Meridian is open
Monday - Friday 11am - 2pm**

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