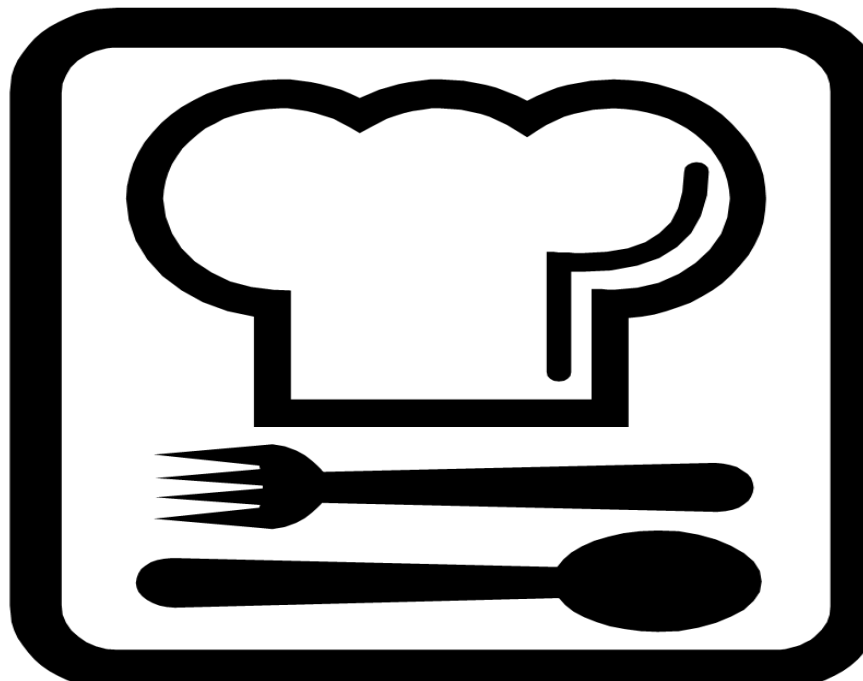


CATERING MENU

“quality is our only advertisement”

since 1995



CAFÉ MERIDIAN

2500 Meridian Parkway Suite 130
Durham, NC 27713

Phone 919-361-9333 Fax. 919-361-9879

www.cafemeridian.com

[twitter.cafemeridian55](https://twitter.com/cafemeridian55)

email - cafemeridiantogo@gmail.com

May 2016

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 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 K. 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”***

Chef Richie K.

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 before 3:30 pm or email any time to cafemeridiantogo@gmail.com
we will usually confirm within 30 minutes

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 dishes that we can prepare for dietary restrictions

RISE & SHINE

all appropriate plates and utensils are included (10 person minimum)

Morning Tray

sinfully tempting display of fresh pastries consisting of assorted fruit danish, cinnamon rolls, apple triangles, almond pastries, cheese danish, assorted muffins, and pound cakes \$2.99 pp. 1.5 pieces pp (some or all will be used depending on availability)

Bagel Basket

fresh sliced assorted bagels with plain and flavored cream cheese, butter and jam \$2.49 pp.

Breakfast Biscuits

country or honey ham biscuit
sausage egg & cheese biscuit
bacon egg & cheese biscuit
crispy chicken biscuit
egg & cheese biscuit \$ 2.99 ea.

Breakfast Burritos

w/ choice of egg & cheese, bacon egg & cheese or chorizo sausage egg & cheese \$2.99 ea.
served with side of salsa & chipotle crema

Baja Burrito

stuffed with seasoned scrambled eggs, green chilies, roasted potatoes, cheddar jack cheese, chorizo sausage & sliced avocado in a grilled tortilla with side of salsa & chipotle crema \$4.49 ea.

Smoked Salmon Platter

with slices of eggs, tomatoes & cucumbers, capers, red onions, swiss cheese & scallion cream cheese served with sliced assorted bagels \$9.99 pp

Hot Buffet

scrambled eggs, maple link sausage, crispy bacon, fresh baked biscuits with butter & jam and seasoned breakfast potatoes \$8.99 pp.

Belgian Waffles

with sides of fresh strawberry & blueberry compote, maple syrup and real whipped cream
\$2.49 1/4 \$2.99 1/2

Light Breakfast

assorted fruit yogurts with sides of granola, fresh fruit salad & tropicana juices \$6.49 pp

Fresh Fruit Salad

seasonal fresh cut melons, grapes, papaya, mangoes & pineapple topped with strawberries \$2.49 pp.

Fresh Fruit Bowl

seasonal assorted whole fruit to include oranges, apples, halos, bananas, nectarines, pears, peaches, strawberries & grapes \$1.99 pp

Ala Carte

coffee service complete	\$18.99	10-12
assorted tea service complete	\$18.99	10-12
chobani yogurts & granola	\$1.99	ea.
tropicana juices apple / orange	\$1.59	ea.
cheddar cheese stone ground grits	\$1.89	pp
bottled water	\$1.29	ea.
coke / pepsi	\$1.29	ea.
naked smoothies	\$1.99	ea.

COLD LUNCHEON BUFFETS

includes all paper products, utensils and a pickle tray

Traditional Sandwich Tray

on assorted rolls & wraps
\$6.49 per sandwich (2 pcs.)

It's a Wrap Tray

in red & green tortilla wraps
\$6.69 per sandwich (2 pcs.)

Slider Sandwich Tray

on mini croissants & slider rolls
\$3.29 per slider

your choice with leaf lettuce, tomato & spices on a decorated platter

roast beef & cheddar with horseradish mayo
black forest ham & swiss with honey dijon
crispy chicken & provolone with chipotle mayo
veggie vegetarian wrap with vinaigrette
grilled chicken caesar wrap
waldorf chicken or albacore tuna salad

roast turkey & provolone with cranberry orange
grilled chicken & fresh mozzarella with pesto mayo
turkey, ham & bacon club with provolone & dijonnaise
italian sub with cured meat, provolone & vinaigrette
grilled chicken & feta cheese with cool tzatziki
fresh mozzarella, spinach, tomato, roasted reds, pesto

Sliced Deli Buffet

\$7.99 pp. (minimum of 12)

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, pesto mayo & honey mustard
ask us about adding a platter of tuna or chicken salad

Our Salads \$1.59 pp.

bowtie pesto
red skin potato salad
orzo, spinach & sundried
black bean & corn
garbanzo & tomato
macaroni salad
fruit salad \$1.99 pp.
cucumber & tomato
roasted beets & onion

Leaf Salads \$2.29 pp.

caesar, shaved parm & croutons
garden greens, veggies & croutons
spring greens, strawberry & feta
traditional greek & feta
kale, carrot & cranberries
traditional spinach & roasted reds
red & white quinoa salad

Necessities

cookie & brownie tray \$1.79 pp.
up grade dessert tray on pg 12
assorted sliced cakes \$2.99
bottled water \$1.29
gallon brewed tea \$7.49
half gallon tea \$3.99
soft drinks \$1.29
kettle chips \$1.29
chips & salsa \$1.59
guacamole & chips \$1.99
queso & chips \$1.99

BOX LUNCHES

includes a bag of chips, fresh baked cookie, condiments, paper products & a piece of candy

Deluxe Box \$7.99 ea.

dressed with leaf lettuce & tomato on fresh rolls, wraps & wheat subs

roast turkey & provolone	roast beef & cheddar	black forest ham & swiss	vegan wrap
waldorf chicken salad	albacore tuna salad	roast pork & swiss	gluten free
chicken caesar wrap	crispy chicken & provolone	grilled chicken & gouda	veggie wrap

Executive Box \$8.99 ea.

Club Sub

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

Italian Stallion

genoa salami, pruscuittini ham, cappicola, pepperoni, banana and roasted peppers, lettuce, tomato, onions, spices, provolone, evvo, balsamic and italian vinaigrette on a sub

Supreme

crispy or grilled chicken breast, bacon, provolone cheese, leaf lettuce, tomato and mayo on brioche bun

Chipotle

grilled or crispy chicken, pepperjack cheese, jalapenos, lettuce, tomato & chipotle crème on brioche

Caliente

roast beef, pepper jack, jalepenos, banana peppers, lettuce, tomato, avocado & chipotle crème on a sub

Caprese

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

Frisco

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

Chicken Pesto

marinated grilled chicken, roasted red peppers, fresh mozzarella, baby spinach, tomatoes and finished with basil pesto on brioche

Sides

sub side for chips +\$0.49	bowtie pesto	spinach & orzo	brewed tea	\$7.49 gl.
both chips & side +1.49	black bean & corn	garbanzo & tomato	brewed tea	\$3.99 half
sub brownie for cookie +\$.99	red skin potato	cavatappi macaroni	soft drinks	\$1.29
add piece whole fruit +\$.89	fresh fruit salad	kale & cranberry	bottled waters	\$1.29

GOURMET ENTRÉE SALADS \$7

proteins for salads can be in bulk or added to each salad

grilled or crispy chicken - plain or buffalo \$2.5

waldorf chicken or albacore tuna salad \$2.

wild baked salmon \$5

Santa Fe

romaine, baby greens, red cabbage, sliced avocado, our black bean corn & tomato salsa, shredded carrots, monterey jack cheese, crispy tortilla strips & our chipotle ranch dressing

California Cobb

crispy romaine, arugula, tomatoes, seeded cucumbers, sliced avocados, crispy bacon, sliced eggs, bleu cheese crumbles, balsamic reduction drizzle & our balsamic vinaigrette

Caprese

arugula, crisp romaine, fire roasted red peppers, pitted kalamata olives, white cannellini beans, artichokes, sliced tomatoes, fresh mozzarella, balsamic reduction drizzle & our balsamic dressing

Strawberry

mixed spring greens, crisp romaine, shredded red cabbage, crunchy walnuts, feta cheese crumbles, shredded carrots, fresh sliced strawberries & our raspberry vinaigrette dressing

Greek

crisp romaine with roma tomatoes, bell peppers, kalamata olives, cucumbers, pepperoncini, feta cheese crumbles & our lemon vinaigrette dressing

Spinach

baby spinach, sliced crimini mushrooms, red onions, crispy bacon, roasted red peppers, sliced eggs, creamy feta cheese and a side of our balsamic vinaigrette

Garden Salad

mixed greens, romaine, spinach, tomatoes, cucumbers, shredded carrots, bell peppers, cheddar cheese and home made croutons

Caesar

crisp romaine, fresh cracked black pepper, shaved parmesan cheese, house made seasoned croutons and our traditional caesar dressing

Kale & Cranberry

fresh chopped kale, shredded carrots, red cabbage & sweet cranberries tossed with lemon juice, extra virgin olive oil and spices

PASTA SELECTIONS

served with side item, salad choice,
bread, butter & dessert tray \$8.99

Sides & Salads

on page 9

all paper products & serving utensils included

SOUTH of the BORDER

served with two side items & dessert \$10.99

add a santé fe salad w/ chipotle ranch \$1.99 pp

Penne Ala Casa (V)

sundried tomatoes, roasted red peppers & baby spinach
in a parmesan pink marinara sauce (add chicken +\$1)

Baked Ziti (V)

italian cheeses, fresh herbs, spices, marinara & mozzarella

Stuffed Pasta (V)

stuffed shells or baked manicotti (2pp) italian cheeses
marinara, mozzarella & parmesan

Vegetable Lasagna (V)

layers of vegetables, Italian cheese & pasta
in a light white alfredo sauce

Ravioli Marsala (V)

large cheese raviolis, sautéed baby portobello
mushrooms & spinach tossed with a marsala reduction

Meat Lasagna

traditional with five layers of italian cheeses, fresh herbs,
spices, extra marinara & parmesan cheese (+\$1)

Eggplant Parmesan (V)

breaded fresh cutlets, ricotta, mozzarella
herbs, spices, extra marinara & parmesan (+\$1)

Spaghetti & Meatballs (V)

pasta is tossed with olive oil, garlic & parsley w/side
of 2 meatballs marinara, extra marinara & parmesan

Rigatoni Bolognese

traditional meat sauce with sautéed carrots, shallots,
spices & herbs served with ricotta & parmesan cheese

Chicken Cannelloni (2pp)

fire roasted chicken, sundried tomatoes, roasted peppers,
baby spinach, ricotta, parmesan & fresh herbs rolled in a
pasta sheet and topped with marinara & mozzarella (+\$1)

page 7

add queso blanco or guacamole for .99pp

Taco Bar

shredded lettuce, cheddar jack, chipotle crema,
pico de gallo, soft & hard tortillas, chips & fresh salsa
your choice - add \$2. for each additional
baja pulled chicken - beef barbacoa
citrus pork carnitas - ground beef & chorizo
included for (V) seasoned tofu w/peppers & onions

Fajita Bar

seasoned grilled chicken with sautéed peppers & onions,
shredded lettuce, cheddar jack, pico de gallo, chipotle
crema, guacamole, flour tortillas, chips & salsa
tofu fajitas included for (V)

Enchilada Bar

seasoned beef barbacoa &/or baja pulled chicken (2pp)
topped with our special sauce, with sides of shredded
lettuce, chipotle crema, fresh jalapenos, queso blanco,
salsa & chips - tofu enchiladas included for (V)

Chicken Burritos

house favorite, loaded with seasoned chicken, beans & rice
topped with melted cheddar jack & served with our special
sauce, pico de gallo, chipotle crema, fresh jalapenos,
tortilla chips & salsa veggie burritos included for (V)

Pollo con Chorizo & Pappas

seared chicken breast, topped with roasted
potatoes, chorizo, peppers, our south west sauce & finished
with shredded queso fresco served with chips & salsa

Tijuana Chicken Parm

breaded or grilled chicken breast, our southwest sauce &
cheddar jack cheese served w/ pico de gallo,
fresh jalapenos, chipotle crema, salsa & chips

Arroz con Pollo

classic casserole dish with seasoned pulled chicken, roasted
poblano peppers, cheddar jack cheese & yellow rice served
with chipotle crema, queso blanco, salsa & tortilla chips

HOT BUFFETS

deluxe buffet - served w/side, salad, bread, butter & dessert \$ 10.99

executive buffet - served w/two sides, salad, bread, butter & dessert \$ 12.49

all paper products & serving utensils included

Bruschetta Chicken

grilled or crispy cutlet, fresh mozzarella, roma tomato bruschetta, fresh basil, evoo & drizzled with balsamic glaze

Chicken Saltimbocca

sautéed breast, baby spinach, crimini mushrooms, grilled prosciutto, shredded mozzarella & marsala reduction

Chicken Parmesan

italian classic with marinara, mozzarella & parmesan

Chicken Marsala

sautéed breast, marsala wine reduction sauce, sautéed crimini mushrooms & shaved parmesan

Chicken Picatta

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

Chicken Florentine

baked stuffed breast with sautéed baby spinach, mozzarella, feta, ricotta & spices served with our tatziki sauce

Island Jerk Chicken

marinated grilled chicken in our island spices on a bed of seasoned black beans & yellow rice topped with monterey cheddar jack & our mango pineapple fruit salsa

Kabob Greek Chicken

marinated in greek herbs & spices, served on a bed of sautéed peppers, onions, tomatoes & feta cheese with toasted pitas & cool tzatziki sauce (2pp)

Roasted Chicken

quartered bone in roasted herbed chicken, seared & baked with for a crispy outside and moist within choice of herb roasted, teriyaki glazed or texas bbq

Honey Chicken Stir Fry

all white meat chicken with water chestnuts, baby corn, bell peppers, carrots & broccoli in a teriyaki honey glaze sesame sauce served with brown rice

Cordon Bleu

stuffed breast with grilled black forest ham, creamy brie, spinach & cranberries on a bed of traditional sherry sauce

Broccoli & Cheddar

stuffed breast with sautéed broccoli, sundried tomatoes, celery, peppers and carrots on a bed of cheddar sauce

Chicken Portabella

stuffed breast with sundried tomatoes, spinach, roasted red peppers, ricotta & portabellas with a vodka sauce

Tenderloin of Pork

roasted and sliced with sautéed apples, cranberries, baby spinach & glazed with our cranberry orange sauce or sautéed peppers, onions, spinach in a brown gravy

Yankee Pot Roast

braised for hours, intense flavor and fork tender, presented with root vegetables, potatoes and seasoned savory gravy

Carolina BBQ

pulled pork - pulled chicken - beef brisket - bbq chicken
choose 2 served with eastern, western & hot sauce
(each additional protein \$2.5)

Potato Bar & Soup

sides of broccoli, bacon, cheddar cheese, sour cream, butter, potatoes & choice of soup

American Buffet

bacon & cheddar steak burgers, portobello & provolone grilled chicken, avocado & pepperjack black bean burgers with lettuce, tomato, onions, condiments & brioche buns

Italian Meatloaf

house specialty, herbed & seasoned meatloaf in a brown gravy topped with crimini mushrooms, sautéed onions & melted provolone cheese (turkey meatloaf available)

Stuffed peppers

seasoned ground turkey, carrots, leeks, peppers & brown rice in a baked bell pepper on a bed of turkey gravy

FRESH FROM THE SEA

deluxe buffet - served w/ salad, side, bread, butter & a cookie brownie tray \$11.99
 executive buffet - served w/ salad, 2 sides, bread, butter & a cookie brownie tray \$13.99
 all paper products & serving utensils included

Wild Salmon

fresh salmon seasoned with our special blend of spices
 baked to perfection and served with tzatziki sauce

Mahi Mahi

fresh flavorful mahi mahi, seasoned in our island spices, citrus
 & herbs served with our mango fruit salsa

Flounder Florentine

wonderful stuffing made of sautéed spinach, ricotta,
 mozzarella, feta, herbs & spices rolled in a fillet
 finished with a lemon dill sauce & served with tzatziki

Tilapia Picatta

seasoned sautéed fillet, finished with a lemon caper sauce
 with crimini mushroom & baby spinach or
 blackened with mango fruit salsa

Shrimp & Grits

large shrimp, trio of peppers, bacon & andouille
 sausage in a traditional sauce served with
 cheddar cheese stone ground grits

Stuffed Catfish

tender seasoned shrimp, sweet blue crab, yellow rice, celery &
 bell peppers seasoned and rolled in our farm raised fillet
 finished with a lobster sauce

BOARD ROOM BUFFET \$12.99

served with bread & butter, cookie & brownie tray and all paper products

choose any two

chicken marsala
 chicken bruschetta
 island chicken
 chicken saltimbocca
 southwest chicken
 chicken picatta
 chicken parmesan
 pork tenderloin
 pollo con pappas
 roasted chicken
 greek kabob

meat lasagna (+.59)
 eggplant parmesan (v)
 vegetable lasagna (v)
 baked ziti & mini meatballs
 wild salmon & tzatziki (+\$1)
 baked tilapia picatta (+1)
 mahi mahi & fruit salsa (+1)
 pot roast & root veggies
 penne ala casa w/chicken
 penne pesto primavera (v)
 rigatoni bolognese

choose any two

choose any three +1.5

rice pilaf
 spanish rice
 brown rice
 mashed potatoes
 two potato mash
 roasted potatoes
 roasted sweet potatoes
 grilled seasonal veggies
 fresh green beans italiano
 string bean casserole
 broccoli & cheddar casserole
 baby glazed carrots
 baked mac & cheese
 black beans & yellow rice

traditional caesar
 classic greek
 garden salad
 kale & cranberry
 spinach salad
 strawberry salad
 fruit salad
 quinoa & cannellini
 black bean & corn
 spinach & orzo
 macaroni salad
 bowtie pesto

COLD HORS D' OEUUVRES

cocktail plates, napkins & appropriate utensils are included

Vegetable Crudité

fresh, colorful arrangement of broccoli florets, celery & carrot sticks, yellow & green squash rounds, cucumber slices, bell peppers, crisp cauliflower, red pepper hummus & creamy ranch dip \$2.99 pp

Cheese & Fruit Display

smoked gouda, sharp cheddar, havarti & dill, habanera jack and creamy brie garnished with genoa salami & rolled pepperoni, grapes and strawberries. served with assorted crackers \$3.99 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 \$20 (serves 8-10)

Shrimp Cocktail

large 16-20 count, firm & tender shrimp garnished with fresh lemons served with a tangy cocktail sauce (4-5pp) \$4.5

Bruschetta

fresh roma tomatoes, aged balsamic vinegar, chopped red onions and fresh basil served with toasted garlic herb rounds \$32 (serves 18-20)

Mediterranean Display

fresh roasted red pepper hummus & toasted pita points, mini spanakopita w/tzatziki kalamata olives & feta cheese & traditional greek salad with lemon vinaigrette \$5.99pp

Pinwheels or Slider Tray \$4ea.

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
dressed with leaf lettuce & tomato

Afternoon Snack Tray

assorted nuts - pretzels - trail mix - dried fruits - candy \$2.99pp
fresh house made salsa with tri color tortilla chips \$1.99pp
queso blanco (white cheese dip), fresh salsa & tri color tortilla chips \$3.49pp
house made guacamole, fresh salsa & tri color tortilla chips \$3.49pp
queso, guacamole, salsa, tri color tortilla chips \$4.49pp
red pepper hummus & toasted pita points \$2.99pp

HOT HORS D' OEUUVRES

cocktail plates, napkins & appropriate utensils are included

Spanakopita

sautéed spinach with feta & ricotta baked crisp in phyllo
served with our fresh made cucumber-yogurt tzatziki \$2 ea.

Bourbon Street Skewers

marinated in louisiana spices and teriyaki, finished on the grill \$21 per dozen

Jumbo Chicken Wings

choose from teriyaki, buffalo or honey bbq served with bleu & ranch
25 - \$22 50 - \$45 100 - \$90

Coconut Shrimp

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

Mini Meatballs

swedish style, italian marinara or texas bbq 4-5 ea. 2.5 pp

Pot Stickers

pork, chicken or vegetarian, pan seared with a
teriyaki soy glaze & sweet chile orange dipping sauce \$20 per two dozen

Hot Dips

spinach & artichoke or our specialty bacon with three cheeses \$18 (serves 10-12)
maryland style blue crab dip \$22 (serves 10-12)
both served with toasted pita points and toasted rounds

Stuffed Mushrooms

seasoned chorizo, bell peppers & shallots in a baby portobello w/ shaved parmesan \$16 per 24 caps

Oriental Rolls

traditional chicken or vegetable spring rolls
served with an orange & ginger dipping sauce \$25 per 30 pieces

Crab Cakes

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

Chicken Fritters

hand cut buttermilk chicken breast with crispy panko served with honey bbq sauce & ranch dressing \$19 per dozen

DESSERTS

upgrade from our cookie and brownie tray for any dessert below +\$1.49 pp.

mini éclair's, mini donuts, cream puffs & assorted petite cheese cakes

tray of our assorted sliced cakes

assorted sliced cheese cakes

traditional banana pudding or oreo pudding

black berry, apple or peach cobbler with whipped cream

sliced pies - coconut custard, chocolate mousse, cookies & cream, & banana cream

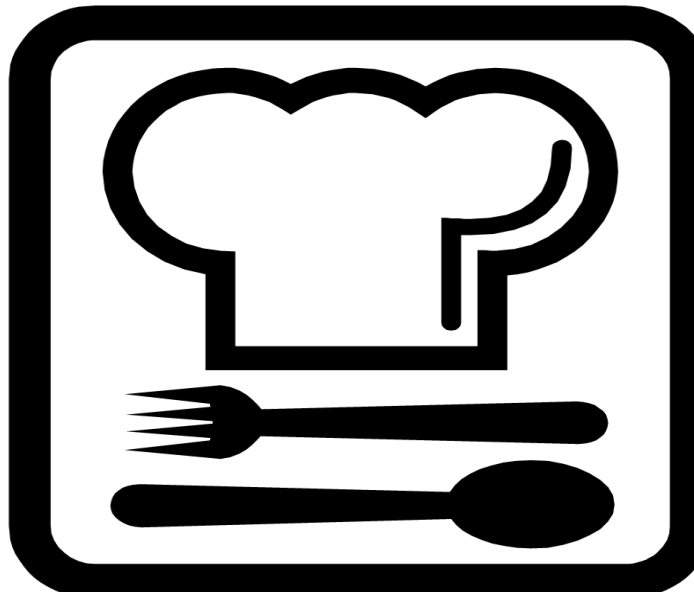
vanilla short cake with strawberry or lemon short cake

fresh baked cakes and sheet cakes available and can be personalized

visit us for lunch at 2500 Meridian Parkway Suite 130

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 11 am - 2pm

919-361-9333

www.cafemeridian.com

email - cafemeridiantogo@gmail.com