



Corporate Menus



Breakfast Menus

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

Continental Breakfast

Muffins, Danishes, Bagels &
Breakfast Breads
Fresh Fruit Medley
Butter, Preserves & Cream Cheese
Chilled Orange Juice
Freshly Brewed Columbian Coffee
\$6.25 Per Guest

Breakfast Bag

Freshly Baked Small Croissant
Petite Muffin
Whole Orange
Individual Chilled Orange Juice
\$4.95 Per Guest

Fresh & Fit Breakfast

Whole Wheat Bagel
Low Fat Cream Cheese
Individual Yogurt with Granola
Individual Chilled Orange Juice
\$5.95 Per Guest

Country Biscuit Breakfast

Sausage, Bacon OR Ham Biscuits
Condiments on the Side
Country Hash Browns
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$7.25 Per Guest

Add Cheese at \$.30 Per Guest

Add Egg to Biscuits at \$1.00 Per Guest

French Toast

Plain OR Cinnamon Topping
Turkey Bacon OR Turkey Sausage
Butter & Warm Syrup
Fresh Fruit Medley
Chilled Orange Juice
Fresh Brewed Columbian Coffee
\$7.25 Per Guest

Add Fruit Topping at \$1.00 Per Guest

Quiché Buffet

Choose from:

- ◆ Broccoli, Ham & Cheese
- ◆ Spinach, Bacon & Cheese
- ◆ Chicken, Potato, Spinach & Cheese
- ◆ Garden Vegetable & Cheese

Sliced Breakfast Breads & Butter
Fresh Fruit Medley
Chilled Orange Juice
Freshly Brewed Columbian Coffee
\$8.95 Per Guest

½ & ½ Minimum 25 Guests

Southern Breakfast

Scrambled Eggs with Cheddar Cheese
Crispy Bacon & Sausage
Country Hash Browns
Fluffy Biscuits
Butter, Preserves & Ketchup
Chilled Orange Juice
Freshly Brewed Columbian Coffee
\$8.95 Per Guest

Add Cheesy Southern Grits
at \$1.00 Per Guest

Breakfast Action Stations

Minimum 25 Guests, If Under 25 Add \$1.95 Per Guest

All Breakfast Stations Include:

Freshly Brewed Columbian Regular & Decaf Coffee
with Condiments & Chilled Orange Juice
at **\$9.50 Per Guest**

Assorted Crepe Station

Guests choose their own
ingredients from:

Seasonal Fruit Toppings, Cinnamon &
Whipped Cream
Hash Brown Casserole
Sliced Breakfast Breads & Butter
Fresh Fruit Medley

Omelet Station

Guests choose their own
ingredients from:

Whipped Eggs, Cheddar Cheese,
Sausage, Bacon, Diced Ham,
Fresh Tomato, Red Onion,
Mushrooms & Bell Peppers
Country Hash Browns
Sliced Breakfast Breads & Butter
Fresh Fruit Medley

Waffle Station

Guests choose their own
ingredients from:

Pecans, Assorted Fruit Toppings,
Maple Syrup, Powdered Sugar
& Whipped Cream
Crispy Bacon & Sausage
Fresh Fruit Medley

Chef Labor

Add \$25.00 Per Hour Per Chef

Corporate Menus



Vegan & Gluten Free
Menu Options Available Upon Request

Boxed Lunches

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

Drop Off Only, No Buffet Linens Included, Minimum 5 of Each Type, All Sides & Desserts Must Be the Same, All Boxed Lunches Include: Freshly Brewed Sweetened & Unsweetened Iced Tea & Your Choice of Dessert: Home Baked Cookies OR Gourmet Bistro Dessert Bars

Gourmet Deli Boxes

Choose from:

- ◆ Smoked Turkey & Havarti Cheese
- ◆ Honey Ham & Swiss Cheese
- ◆ Roasted Beef & Cheddar Cheese
- ◆ Culinary Chicken Salad with Grapes
- ◆ Dill Tuna Salad
- ◆ Vegetarian (*Cheese, Mushrooms, Cucumbers, Shredded Carrots, Sprouts, Tomatoes, Lettuce & Cajun Mayonnaise on the Side*)

Italian Pasta Salad, Southern Potato Salad OR Potato Chips (Choose One)

\$7.95 Per Guest

(Served on Assorted Sandwich Breads or Tortilla Wraps)

Club Wrap

Smoked Turkey OR Grilled Chicken with Bacon, Mozzarella Cheese, Tomato & Lettuce wrapped in a Soft Tortilla
Italian Pasta Salad, Southern Potato Salad OR Potato Chips (Choose One)

\$8.95 Per Guest

Cordon Blue Wrap

Honey Ham, Grilled Chicken, Bacon, Mozzarella Cheese, Tomato & Lettuce wrapped in Soft Tortilla
Italian Pasta Salad, Southern Potato Salad OR Potato Chips (Choose One)

\$8.95 Per Guest

Carolina Chicken Salad

Fresh Gourmet Greens topped with Pecans, Mandarin Oranges, Sweetened Dried Cranberries, Julienne Red Onion, Sliced Grilled Chicken Breast & our Famous Tropical Raspberry Dressing
Assorted Gourmet Crackers

\$7.95 Per Guest

Gourmet Spinach Salad

Tender Baby Spinach topped with Egg, Red Onion, Tomatoes, Croutons, Crispy Bacon, Diced Smoked Turkey, Feta Cheese & Poppy Seed Dressing
Assorted Gourmet Crackers

\$7.95 Per Guest

Bag Lunch

Choose from:

- ◆ Smoked Turkey & Havarti Cheese
- ◆ Honey Ham & Swiss Cheese
- ◆ Culinary Chicken Salad
- ◆ Vegetarian

Bag of Potato Chips

1 Cookie or Whole Apple

\$6.95 Per Guest

Southwestern Beef & Bean

Burger Wraps

Lean Ground Beef, Refried Beans, Salsa, Romaine Lettuce & Mozzarella Cheese wrapped in a Soft Tortilla
Pesto Pasta Salad

\$8.95 Per Guest

Oriental Chicken Salad

Fresh Gourmet Greens topped with Grilled Chicken Breast, Bok Choy, Mandarin Oranges, Napa Cabbage, Sesame Seeds, Slivered Almonds, served with Sesame Ginger Dressing
Assorted Gourmet Crackers

\$7.95 Per Guest

Homemade Dressings

1000 Island	Balsamic Vinaigrette
Bleu Cheese	Creamy Caesar
French	Honey Mustard
Greek	Italian
Oil & Vinegar	Poppy Seed
Ranch	Sesame Ginger
Tropical Raspberry	

(Low Fat Dressings Available & Additional Dressings at \$.50 each)

Turkey, Bacon & Ranch Wrap

Smoked Turkey Breast, Mozzarella Cheese, Sliced Tomatoes, Lettuce, Crispy Bacon & Buttermilk Ranch wrapped in a Soft Tortilla
Fresh Fruit Salad

\$8.95 Per Guest

Southern Cobb Salad

Fresh Gourmet Greens topped with Smokey Turkey Breast, Hard Boiled Egg, Bacon, Corn, Chives, Feta Cheese Crumbles served with French Dressing
Assorted Gourmet Crackers

\$7.95 Per Guest

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Corporate Menus



Lunch Buffets

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Salad & Baked Potato Bar

- ◆ Tossed Garden Salad (Fresh Gourmet Greens tossed with Red Cabbage & Shredded Carrots served with Two Dressings)
- ◆ Hot Baked Potato

Condiments on the Side:

Tomatoes, Cucumbers, Black Olives, Shredded Carrots,
Mini Corn, Shredded Cheese, Mandarin Oranges, Croutons,
Red Onion, Chopped Nuts, Crispy Bacon, Butter,
Sour Cream & Diced Green Onion
Assorted Gourmet Crackers
Add Chili at **\$1.25 Per Guest**

Deluxe Deli Display

Choose 3 deli items from:

- ◆ Smoked Turkey
- ◆ Roasted Beef
- ◆ Culinary Chicken Salad with Grapes
- ◆ Honey Ham
- ◆ Dill Tuna Salad

Sliced Havarti, Cheddar & Swiss Cheese
Lettuce, Tomato & Red Onion
Assorted Sliced Breads & Rolls
Condiments on Side
Pickle Wedge

Italian Pasta Salad, Fruit Medley OR Southern Potato Salad

Assorted Pita Display

- ◆ Mediterranean Chicken, Tomato, Lettuce & Cucumber Sauce
 - ◆ Lean Turkey Breast, Tomato, Lettuce & Cucumber Sauce
 - ◆ Chicken Salad, Tomato & Lettuce
- Raw Carrots & Celery with Hummus

Homemade Soups

Broccoli & Cheddar	Gazpacho (Chilled Tomato)
Chicken Noodle	Hearty Vegetable
Chicken & Rice	Irish Pub Soup (Potato & Leek)
Cheddar Potato	Tomato Basil Tortellini
French Onion	Zesty Chili

Served with Assorted Gourmet Crackers

Add to any Buffet or Entrée for **\$2.50 Per Guest**

Tex-Mex Fajita Bar

Assorted Fajita Wraps & Taco Shells
Wrap Up Your Choice of Ingredients:
Seasoned Beef, Diced Grilled Chicken, Sautéed
Bell Peppers & Onions, Sour Cream, Shredded
Lettuce, Diced Tomatoes, Shredded Cheese,
Salsa & Guacamole
Refried Beans with Asiago Cheese
Fiesta Rice
Tortilla Chips with Salsa & Guacamole
Menu Option: Make it a White Fish Taco Bar
for **\$1.95 Per Guest**

Build Your Own Wrap Bar

Grilled Chicken Strips, Lean Turkey, Chicken Salad,
Chopped Bacon, Lettuce, Tomato, Green Onion,
Shredded Cheese, Cucumber Sauce, Honey Mustard,
Herbed Mayonnaise & Assorted Wraps
Italian Pasta Salad

Soup, Salad & ½ Sandwich

½ Deli Sandwiches:

- ◆ Smoked Turkey & Havarti Cheese
 - ◆ Honey Ham & Swiss Cheese
 - ◆ Roasted Beef & Cheddar Cheese
- Made with Tomato & Lettuce
Condiments on Side
Assorted Gourmet Breads
Culinary Garden Salad
Soup Du Jour served with Gourmet Crackers
Add **\$1.75 Per Guest For Whole Sandwich**

Visions Salad Bar

Choose 4 Salads:

- ◆ Culinary Chicken Salad with Grapes
 - ◆ Curry Chicken Salad with Almonds
 - ◆ Culinary Garden Salad with Two Dressings
 - ◆ Dill Tuna Salad
 - ◆ Visions Broccoli Salad
 - ◆ Italian Pasta Salad
 - ◆ Southern Potato Salad
 - ◆ Fresh Fruit Medley
- Assorted Gourmet Crackers

Corporate Menus



Chicken Entrees

Boneless Grilled Chicken Breast, Unless Noted

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Cranberry BBQ Chicken
*Prepared with Our Famous
Cranberry BBQ Sauce
Seasoned Green Beans
Roasted Rosemary New Potatoes*

Apricot Chicken

*Prepared with our Light Apricot Sauce
Chef's Fresh Vegetable Medley
Herbed Rice Pilaf*

Basil Grilled Chicken

*Lightly Seasoned with Fresh Basil,
Black Pepper & Parmesan Cheese
Red Bliss Potatoes
Sugar Snap Peas*

Champagne Chicken

*Prepared with our Elegant
Champagne Cream Sauce
Whipped Potatoes
Tossed Garden Salad with Two Dressings*

Chicken Amandine

*Prepared with our Almond Wine Sauce
Harvest Wild Rice
Herbed Green Beans*

Chicken Lombardy

*Topped with Mozzarella & Parmesan
Cheese & our Marsala Mushroom Sauce
Herbed Rice Pilaf
Caesar Salad with Two Dressings*

Chicken Sage

*Parmesan Crusted Chicken with our
Sage Butter Sauce
Rosemary Roasted New Potatoes
Chef's Fresh Vegetable Medley*

Citrus Lime Chicken

*Prepared in our Citrus Lime Sauce
Fiesta Rice
Grilled Zucchini*

Double Crusted Chicken Pot Pie

*Hearty Chicken Pot Pie Layered with a
Crust on the Top & Bottom
Whipped Potatoes
Tossed Garden Salad with Two Dressings*

French Chicken Tarragon

*Prepared with our Light Tarragon
Cream Sauce, garnished with Sautéed
Red Onions & Colorful Bell Peppers
Green Bean Amandine
Herbed Rice Pilaf*

Greek Chicken

*Prepared with Oregano, Basil,
Artichokes, Tomatoes, Black Olives,
Balsamic Vinegar & Feta Cheese
Rosemary Roasted New Potatoes
Spinach Salad with Two Dressings*

Roasted Chicken

*Slow Roasted Bone-in Herb or
Garlic Chicken
Seasoned Potato Wedges
Fresh Squash Medley*

Sticky Chicken

*Breaded Chicken Tenderloins
served in a Gumbo Style Sauce
Dirty Rice
Culinary Garden Salad with Two
Dressings*

Southern Fried Chicken

*Seasoned Bone-in Fried Chicken
Baked Beans
Culinary Mac n' Cheese*

Teriyaki Chicken

*Prepared in our Soy Teriyaki Sauce
Steamed White Rice
Steamed Broccoli & Carrots*

Tortilla Chicken

*Prepared Mexican Style with Crispy
Tortilla Chips
Fiesta Rice
Spinach Salad with Two Dressings*



Corporate Menus



Beef Entrees

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Tenderloin Beef Tips

Prepared with Bell Peppers, Onions & Mushrooms in our Demi Glaze Sauce
Herbed Rice Pilaf
Tossed Garden Salad with Two Dressings

Beef Stroganoff

Seasoned Beef Tips served over Buttered Noodles
California Vegetable Medley

Bourbon Beef Tenderloin Medallions

Served with our Béarnaise Sauce
Sweet Potatoes
Steamed Broccoli

Carolina Cookout

Grilled All Beef Burger & Hotdog
Condiments include: Cheese, Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Slaw & Chili
Gourmet Buns
Baked Beans
Southern Potato Salad

Hamburger Steak

Herbed Green Beans
Caesar Salad with our Creamy Caesar Dressing

Italian Meatloaf

Meatloaf topped with Cheddar Cheese
Scalloped Corn
Culinary Mac n' Cheese

Jamaican Meat Patties

Seasoned Beef Baked in a Crescent Pastry Shell
Herbed Rice Pilaf
Culinary Garden Salad with Two Dressings

Oriental Beef Stir Fry

Tender Beef Tips with Colorful Red Peppers, Diced Onions, Snow Peas, Bok Choy, Slivered Almonds, Water Chestnuts & Steamed Broccoli marinated in our Soy Teriyaki Sauce
Herbed Rice Pilaf
Substitute Grilled Chicken

Marinated London Broil

Served with our savory Burgundy Mushroom Sauce
Baked Potato with Sour Cream & Butter
Grilled Marinated Asparagus

Pot Roast

Beef Tips, Carrots, Celery & Onions with Whipped Potatoes & Beef Gravy
Spinach Salad with Two Dressings

Stuffed Bell Peppers

Seasoned Beef stuffed Bell Peppers
Whipped Potatoes
Green Beans with Onions

4 oz. Petite Filet Wrapped in Bacon

Italian Squash Medley
Roasted Potato Wedges
\$12.95 Per Guest

Tender Sirloin

Breaded & Simmered with our Homemade Country Beef Gravy
Baked Potato with Sour Cream & Butter
Fried Okra

Stuffed Burgers

Grilled All Beef Burgers prepared with Seasonings & Stuffed with Cheddar Cheese
Condiments include: Ketchup, Mustard, Mayonnaise, Lettuce, Tomato, Onion, Slaw & Chili
Gourmet Buns
Seasoned Potato Wedges

Tender Sliced Roast Beef

Served with our Sherry Mushroom Sauce
Potatoes Au Gratin
Creamed Spinach

Corporate Menus



Pork Entrees

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Italian Sausage

*Served with Peppers & Onions &
tossed with Marinara Sauce
Spinach Salad with Two Dressings*

Cranberry BBQ Pork Tenderloin

*Boneless Pork Tenderloin with Our
Famous Cranberry BBQ Sauce
Scalloped Corn
Rosemary Roasted New Potatoes*

NC Chopped Pork BBQ

*Marinated in our
Lexington Style Sauce
Baked Beans
Southern Potato Salad
Confetti Cole Slaw*

Champagne Mustard Pork Loin

*Prepared with our Light
Champagne Mustard Sauce
Herbed Rice Pilaf
Seasoned Green Beans*

Southern Pork Tenderloin

*Boneless Pork Cutlets Seasoned & Grilled
Culinary Mac n' Cheese
Chef's Fresh Vegetable Medley*

Stuffed Pork Tenderloin

*Prepared with Granny Smith Apples &
Cornbread Stuffing
Sugar Snaps with Herbs
Tossed Garden Salad with Two Dressings
\$10.95 Per Guest*

Seafood Entrees

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$10.95** Per Guest

All Seafood Entrees

Prices & Selection Are Based on Availability

Baked Cod

*Prepared with our Lemon
White Wine Sauce
Cole Slaw & Tartar Sauce
Chef's Fresh Vegetable Medley
Roasted Potato Wedges*

Country Fried White Fish

*Confetti Cole Slaw & Tartar Sauce
Chef's Fresh Vegetable Medley
Roasted Potato Wedges*

Grilled Haddock Fillet

*Confetti Cole Slaw & Tartar Sauce
Herbed Rice Pilaf
Sugar Snap Peas*

Pecan Crusted Trout

*Confetti Cole Slaw & Tartar Sauce
Green Beans Amandine
Harvest Wild Rice
\$12.75 Per Guest*

Shrimp Scampi

*Chef's Fresh Vegetable Medley
Herbed Rice Pilaf
\$12.75 Per Guest*

Soy Glazed Salmon Fillet

*Herbed Rice Pilaf
Steamed Broccoli
\$12.75 Per Guest*



Corporate Menus



Pasta Entrees

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Baked Ziti

*Rotini Pasta Baked with Diced Tomato Sauce, Cheeses,
Herbs, Ground Beef & Mild Italian Sausage
Tossed Garden Salad with Two Dressings*

Hearty Beef Lasagna

*Beef Lasagna with Marinara Sauce & Parmesan Cheese
Italian Squash Medley*

Chicken Parmesan

*Breaded Chicken served over Pasta tossed with
our Homemade Tomato Basil Sauce topped with
Mozzarella & Parmesan Cheeses
Tossed Garden Salad with Two Dressings*

Chicken Fettuccini Alfredo

*Fettuccini Pasta with Alfredo Sauce, Grilled Chicken Strips
& Fresh Grilled Vegetables topped with Parmesan Cheese
Tossed Garden Salad with Two Dressings*

Spaghetti & Meatballs

*Culinary Meat Sauce with Meatballs served with Pasta
Spinach Salad with Two Dressings*

Vegetarian Entrees

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest

All Lunch Entrees Include:

Freshly Brewed Sweetened & Unsweetened Iced Tea,
Gourmet Rolls with Butter & Your Choice of Dessert:
Home Baked Cookies OR Gourmet Bistro Dessert Bars
at **\$9.50** Per Guest

Eggplant Parmesan

*Tender Eggplant topped with
Mozzarella & Parmesan Cheese
Served over Pasta with a
Marinara Sauce
Tossed Garden Salad with
Two Dressings*

Italian Roasted Red Pepper

*Red Pepper stuffed with Ricotta,
Mozzarella & Parmesan Cheeses
served with our Charred
Tomato Sauce
Italian Pasta Salad*

Baked Acorn Squash

*Acorn Squash halved & stuffed with Rice,
Beans & Brown Sugar
Seasoned Green Beans*

Baked Ziti

*Rotini Pasta Baked with Diced Tomato Sauce,
Cheeses, Herbs & Fresh Vegetables
Tossed Garden Salad with Two Dressings*

Bistro Pasta

*Bow Tie Pasta with a Sun-Dried Tomato
Balsamic Sauce, Spinach, Black Olives,
Feta Cheese & Herbs
Tossed Garden Salad with Two Dressings*

Pasta Primavera

*Penne Pasta served with Fresh
Vegetables & Alfredo OR
Marinara Sauce topped with
Parmesan Cheese
Tossed Garden Salad with Two
Dressings*

Shells Florentine

*Pasta Shells stuffed with Cheese
& served with our Homemade
Spinach Cream Sauce
Italian Squash Medley
Tossed Garden Salad with
Two Dressings*

Spinach & Vegetable Lasagna

*Vegetarian Lasagna Prepared with
our Rich Cheese Sauce
Tossed Garden Salad with Two Dressings*

Corporate Menus



Gourmet Sides

Additional Sides are \$1.50 each

Fresh Vegetables

Baked Beans
Broccoli with Hollandaise Sauce
Broccoli Casserole
Chef's Fresh Vegetable Medley
Cream Spinach
Green Bean Amandine
Green Beans with Onions
Grilled Marinated Asparagus - \$1.95
Grilled Zucchini
Italian Squash Medley
Roasted Sweet Corn on the Cob
Scalloped Corn
Seasoned Green Beans
Snow Pea Pods
Steamed Broccoli
Sugar Snaps with Herbs

Starches

Angel Hair Pasta with *Olive Oil, Garlic & Parmesan Cheese*
Culinary Mac n' Cheese
Fettuccini Pasta with Alfredo Sauce
Fiesta Rice
Garlic Mashed Potatoes
Harvest Wild Rice
Herbed Rice Pilaf
Parmesan Risotto
Penne Pasta with Marinara Sauce
Potatoes Au Gratin
Red Beans & Rice
Roasted Sweet Potatoes
Scalloped Potatoes
Steamed White Rice
Stuffed Baked Potato
Whipped Potatoes

Salads

Caesar Salad

Fresh Romaine Lettuce with Croutons & Parmesan Cheese served with Two Dressings

Culinary Garden Salad

Fresh Mixed Gourmet Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots & Mini Corn served with Two Dressings

Gourmet Spinach Salad

Tender Baby Spinach topped with Red Onion, Tomatoes, Croutons, Crispy Bacon & Feta Cheese served with Two Dressings

Tossed Garden Salad

Fresh Gourmet Greens with Red Cabbage topped with Tomatoes, Cucumbers & Shredded Carrots served with Two Dressings

AM & PM Breaks

Minimum 15 Guests, If Under 15 Add \$1.95 Per Guest
Pricing Based on Delivery with Breakfast &/OR Lunch

Break 1

Fancy Cocktail Nuts
Gold Fish
Mini Pretzels
\$2.50 Per Guest

Break 2

Gourmet Bistro Bars
Peanut M&M
Fresh Fruit Kabobs
\$3.50 Per Guest

Break 3

Assorted Finger Sandwiches (*Smoked Turkey, Honey Ham & Chicken Salad*)
Tortilla Chips with Salsa & Guacamole
Vegetable Cream Cheese Bars
\$5.75 Per Guest

Beverages

Options Priced Per Guest or Gallon

- ◆ Freshly Brewed Sweetened Iced Tea with Lemon Wedges \$0.95
- ◆ Freshly Brewed Unsweetened Iced Tea with Lemon Wedges \$0.95
- ◆ Chilled Lemonade \$0.95
- ◆ Freshly Brewed Iced Tea or Chilled Lemonade (Gallon Jugs) \$5.00
- ◆ Assorted Canned Sodas \$1.25
- ◆ Bottled Waters \$1.25
- ◆ Sparkling Citrus Punch \$1.25
- ◆ Chilled Assorted Individual Juices \$1.25
- ◆ Assorted Hot Teas with Lemon Wedges & Honey \$1.50
- ◆ Freshly Brewed Columbian Coffee with Condiments \$1.95

Provided Complimentary:

- ◆ Seasonal Buffet Linens (*Except for Box & Bag Menus or Drop Off Only Orders*)
- ◆ High Quality Disposable Service Ware (*Plates, Utensils, Cups & Napkins*)
- ◆ Professional, Experienced Staff to Assist with your Event Planning & Execution

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