

 **CUNNINGHAM**[®]
RESTAURANT GROUP
PREMIER CATERING
& *Events*



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BREAKFAST OPTIONS

Two Hour Maximum on All Buffets



CONTINENTAL \$15 PER PERSON

Included:
freshly brewed hubbard & craven's coffee
a selection of hot teas, honey, and lemon slices
orange juice
ice water bottles available for up-charge

freshly baked pastry selection
fruit and yogurt parfaits or individual package yogurts *vg*
whole fruit selection *v*

BREAKFAST BUFFET \$24 PER PERSON

Included:
freshly brewed hubbard & craven's coffee
a selection of hot teas, honey, and lemon slices
orange juice
ice water bottles available for up-charge

scrambled cage-free eggs *vg*
applewood smoked bacon *gf*
double-cooked baby marble breakfast potatoes *vg*
fruit platters
with berry yogurt dip *v*
selection of breads, bagels,
whipped cream butter, jams and jellies *vg*
(toaster)

BREAKFAST BUFFET ADD-ONS

HOME-STYLE BUFFET PER PERSON

Buttermilk Biscuits | \$6
with sage sausage gravy

English Muffin Breakfast Sandwiches* | \$7
fried egg on a butter-toasted english muffins,
bacon, cheddar, with hollandaise sauce

Cinnamon Swirl Pancakes *vg* | \$5
with syrup, whipped butter, powdered sugar

Breakfast Quesadillas *vg* | \$7
eggs, pico de gallo, shredded cheese blend

Reuben Corned Beef Hash | \$10
diced corned beef, sauerkraut, peppers, onions,
potatoes, chipotle peppers, creamy remoulade,
shredded cheese, green onions

Strawberry French Toast *vg* | \$7
whipped sweet vanilla cream

Sweet Potato-Bacon Hash *gf* | \$6
maple butter

Irish Steel Cut Oatmeal *vg* | \$5
classic accompaniments

ADD MIMOSA +\$XX, BLOODY MARY BAR SEE PAGE 13

UPPER-CRUST BREAKFAST PER PERSON

Avocado Toast Wedges *vg* | \$9
with marinated tomato, hard-boiled egg,
pickled red onions

Everything Bagel Breakfast Sandwiches | \$10
bacon, chive, egg, gruyère cheese mornay,
arugula

House-Made Open-Faced Biscuit | \$14
shaved country ham, apple butter,
poached fig

Potato-Leek-Goat Cheese Quiche *vg* | \$13
baby greens-herb salad

Platters of Sliced Cheese & Charcuterie | \$14
jams, pickles, mustards, crostini

Lox Platter *gf* | \$14
cured salmon with capers, red onion, tomatoes,
whipped scallion cream cheese

Baked Seasonal Fruit Oatmeal *vg* | \$10
toasted cinnamon crunch, maple fruit syrup

Coconut Tapioca "Pudding" Parfaits *v* | \$8
fruit compote, vanilla bean-cashew granola

Chia Seed Greek Yogurt *vg* | \$8
poached strawberries, kiwi,
toasted oatmeal granola

Plated Breakfast Available: Work with your sales person to create your ideal plated breakfast meal.

MEETINGS & DAY-PART BREAKS



CAFFEINE PICK-ME-UP *vg* \$12 PER PERSON

COFFEE BAR

- coffee
- iced coffee
- iced teas
- hot chocolate packets
- flavored syrups
- pirouettes
- marshmallows
- peppermint candies
- chocolate pieces
- chocolate covered espresso beans
- cinnamon
- cocoa powder



BALANCED ENERGY *gf* \$14 PER PERSON

- hummus cups
- veggies
- cups of crispy-spiced chickpeas
- cheese and salami skewers
- grapes, sliced apples, mandarin oranges
- mixed nuts



SWEET SURRENDERS *vg* MKT PRICE

- house m&m trail mix cups
- twizzlers/gummy candies
- candied fruit/rings
- chocolate bars
- caramel corn
- chocolate covered strawberries



LUNCH

*pricing based on
90 minute service time*

DELI \$30 PER PERSON

PREMADE SANDWICHES & WRAPS

+ \$5 per person/each additional sandwich/wrap option

+ \$3 per person cookies & brownies

CHOOSE 2 SALAD OPTIONS + 2 SANDWICH OPTIONS

SALAD OPTIONS

Applewood *gf*

mixed greens, candied pecan, bacon, hard-boiled egg, cranberry-poppseed dressing

Valencia *vg gf*

mixed greens, avocado, mandarin orange supreme, quinoa, goat cheese, white balsamic-orange vinaigrette

Tomato Panzanella *vg*

olives, fresh mozzarella, basil, caramelized shallot-balsamic dressing, sea salt ciabatta croutons

CRG Grow Vegetable and Herb *v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

Kale-Romaine Caesar

crispy parmesan, caesar dressing, croutons, roasted peppers
classic romaine version available

Chopped Salad *vg*

chopped greens, tomatoes, carrots, peas, olive medley, radicchio, golden beets, green beans, feta cheese, creamy red wine-oregano dressing

SANDWICH OPTIONS

Turkey and Swiss

lettuce, tomato, shaved red onion, chipotle mayo, multi-grain wheat

Shaved Roast Beef and Cheddar

horseradish cream, mayo, caramelized onion roll

Chicken Salad

lettuce, tomato, tortilla wrap

Chicken Cordon Bleu

crispy chicken, ham, swiss cheese, dijon mustard aioli, french roll

Chopped Italian Salad Hoagie

ham, salami, pepperoni, provolone, lettuce, banana peppers, olives, creamy red wine-oregano dressing, cornmeal dusted hoagie roll

Buffalo Chicken Wrap *w/ bleu cheese celery slaw*

grilled buffalo chicken, ranch dressing, bleu cheese, cabbage slaw with carrots and celery, sliced tomato in a tortilla wrap

Roast Beef Philly

shaved roast beef, roasted peppers and onions, sliced provolone cheese, caramelized onion mayo, hoagie roll

Roast Pork *w/ marinated broccoli rabe*

provolone cheese, honey mustard, ciabatta square

Olive Oil Poached Tuna Salad

grilled zucchini, roasted tomato, lettuce, pickled red onion, garlic aioli, roasted peppers, brioche roll

Grilled Vegetable Panino *v*

vegan charred broccoli pesto, roasted pepper hummus, tomato, grilled mushrooms and vegetables, balsamic reduction, sourdough panini bread

BOXED LUNCH OPTIONS

\$18 PER PERSON

INCLUDED: sandwich/wrap, condiments, fresh baked cookie, bag of lay's potato chips

*delivery fees may apply

Buffalo Chicken Wrap

Buffalo Chicken, Cheddar, Lettuce, Tomato, Red Onion, Avocado Ranch

Chipotle Chicken Wrap

Corn & Black Bean Relish, Tortilla Strips, Bell Pepper, Cilantro, Cheddar

Turkey Club

Turkey, Bacon, Lettuce, Tomato, Red Onion, Swiss, Multigrain Bread

B.L.T.

Bacon, Lettuce, Tomato, Sourdough Bread

Italian Sub

Ham, Salami, Tomato, Lettuce, Provolone, Banana Pepper, Onion, Hoagie Roll, Side of Creamy Italian Vinaigrette

Falafel Wrap *v*

Falafel Balls, Hummus, Spinach, Tomato, Red Onion, Cucumber, Banana Peppers, Tortilla Wrap

BYO DELI

\$24 PER PERSON | +\$3 per person cookies & brownies

PICK THREE

shaved smoked pit ham · turkey breast · medium rare roast beef · chicken salad · ham salad · tuna salad *gf*

· shaved red onions, green leaf lettuce, sliced tomatoes *v*

· sliced american, cheddar, swiss cheese *vg*

· sliced breads and rolls *vg*

· mustard & dill-red skin potato salad *vg gf*

· pasta salad

· bags of chips *gf*, whole fruits *v*

condiments:

· dijon-chive mayo, chipotle aioli, mayo, deli mustard, red wine-oregano vinaigrette *vg*

LUNCH

pricing based on
90 minute service time

SMOKED BBQ \$24 PER PERSON

- cornbread with candied jalapeño-cheddar butter *vg*
- baked white cheddar mac n' cheese *vg*
- kale-romaine caesar salad
- bbq baked trio beans with brown sugar and molasses
- smoky mustard pulled pork *gf*
- pulled chicken *gf*
- buns *vg*

TRIO OF SAUCES

alabama white bbq sauce · smoky sweet memphis · south carolina gold mustard *vg*

POWER LUNCH ITALIAN \$33 PER PERSON

+\$5 per person + cannoli and seasonal mini fruit tarts
+\$3 per person cookies & brownies

- bread and rolls with herb butter *vg*
- caesar salad
- valencia salad *vg gf*
- herb-grilled chicken with artichoke-tomato relish *gf*
- steamed salmon, parsley pistou *gf*
- calabrian chili tofu with roasted lemon & warm orzo pasta salad *v*

Available upon request and subject to situational considerations, including required equipment rentals and weather conditions. Tent coverage may also be necessary depending on the forecast.

LIVE ACTION GRILL

\$44 PER PERSON | +\$3 per person cookies & brownies

- marinated chicken, cilantro chimichurri *gf*
- prime beef burgers*, custom toppings, brioche buns
- all beef jumbo hot dogs, byo toppings and condiments
- corn with charred peppers, grilled squash, pickled red onions *vg gf*
- tomato salad, burrata, balsamic reduction, herbs and greens *gf*
- smoked potato salad with cheddar, creamy horseradish mustard dressing, green onions *vg gf*

ADD A PLATED DESSERT OR CHEF-INSPIRED MINI SWEETS TO ANY PLATED LUNCH

chef's mini seasonal sweets *vg* | +\$5 p/person
seasonal fruit crostata, crème chantilly *vg* | +\$6 p/person
chocolate tart, seasonal fruit, salted caramel crémeux *vg* | +\$7 p/person
crème brûlée, mixed berries, crème chantilly *gf* | +\$7 p/person

or work with your salesperson
to find the right dessert to please your crowd

PLATED LUNCH OPTIONS

\$42 PER PERSON

INCLUDED: breads, rolls with sweet cream butter and sea salt

SALAD COURSE choose one

Kale And Baby Romaine Hearts Caesar Salad

radicchio, sun-dried tomatoes, shaved parmesan cheese, carrot, parmesan-anchovy vinaigrette, with crostini

Roasted Beet Salad

radicchio, frisée, spinach, herbed goat cheese, strawberries, champagne vinaigrette

Tomato Carpaccio Salad *vg gf*

baby greens, aged balsamic, crispy toasted parmesan cheese, fresh mozzarella, pesto vinaigrette

Chopped Salad *vg gf*

chopped greens, tomatoes, carrots, peas, olive medley, radicchio, golden beets, green beans, feta cheese, creamy red wine-oregano dressing

CRG Grow House Vegetable and Herb Salad *gf v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

ENTRÉES choose one, two options +\$5 p/person

Pre-order required

Grilled Chicken Breast w/ pesto roasted potatoes and squash *gf*

roasted vine ripe tomatoes, balsamic chicken jus

Spinach-Gouda Stuffed Crispy Chicken

warm lemon-oregano orzo pasta salad, arugula

Hong Kong-Style Salmon *gf*

jasmine rice, stir-fried vegetables, tamarind -soy glaze, soy-pickled onions and jalapeño

New England Cod *gf*

lemon butter basted, carrot purée, baby marble potatoes, creamy asparagus-mushroom fricassee

Filet of Beef Medallions* +\$4

caramelized onion-mustard crusted, crispy potato cake, everything spiced carrots, bordelaise

DINNER/EVENT STARTERS



TRAY PASSED HORS D'OEUVRES

BASED ON ONE HOUR SERVICE

Three Item Minimum

Build your dream cocktail hour by choosing your selections below.

Parmesan Arancini <i>vg</i>	\$4	Prosciutto-Wrapped Asparagus <i>gf</i>	\$5
basil pesto, roasted tomato		pomegranate-balsamic reduction	
Seasonal Soup Shots	\$6	Crispy Tofu <i>vg</i>	\$3
with mini grilled cheese		chili jam	
Wagyu Beef Meatballs	\$5	Ratatouille Tart <i>vg</i>	\$4
zesty tomato sauce, basil, parmesan		parsley pistou	
Shrimp Cocktail Shooters <i>gf</i>	\$7	Mini Crispy Black Bean-Corn Empanadas <i>vg</i>	\$4
cocktail sauce, frisée, lemon		avocado mousse, micro pico de gallo	
Steak Crostini*	\$5	Grilled Focaccia Crostini <i>vg</i>	\$5
bleu cheese, caramelized onion cream		chopped burrata, balsamic strawberries, smoked salt	
Mini Old Bay Crabcakes	\$6	Yukon Gold Potato Blini	\$5
whole grain mustard remoulade		smoked salmon, chive crème fraîche, salmon caviar	
Spanakopita <i>vg</i>	\$3	Charred Octopus Salad <i>gf</i>	\$5
olive relish, thyme		potato chip, romesco	
Mini Snapper Ceviche Tostada* <i>gf</i>	\$6	Oysters On The Half Shell* <i>gf</i>	\$8
spicy avocado, radish, pickled onion		seasonal mignonette	
Hamachi Crudo Skewer*	\$6	Summer Rolls <i>gf v</i>	\$4
yuzu mayo, grapefruit, white ponzu		rice noodles, herbs, vegetables, thai peanut sauce	
Tuna Tartare in Miso Spoon*	\$6		
crispy puffed wild rice, wasabi-soy, pickled ginger, sriracha mayo			

STATIONARY

BASED ON ONE HOUR SERVICE

Priced Per Person, *prices adjust depending on # of items selected*

Locavore Board	\$24
local charcuterie, domestic cheeses, pickled vegetables, condiments, flatbread crackers, crostini, fruits	
Trio of Chips n' Dips <i>vg</i>	\$17
hummus, pimento cheese, guacamole, crostinis, tortilla chips, flatbread	
Vegetable Crudités <i>vg gf</i>	\$12
vegetable display, colorful seasonal vegetables, buttermilk herb dressing and tomato-jalapeño dipping sauce	
Mediterranean Spread <i>vg</i>	\$18
fresh made hummus, whipped feta-herb dip, muhammara, flatbread, roasted and fresh vegetables	
Italian Spread	\$20
seasonal flatbread, tomato-basil bruschetta with crostini, marinated mozzarella with pesto, heirloom grape tomatoes, balsamic, cucumber-herb salad, marinated olives, grilled vegetables, parmesan cheese chunks with truffle honey	
Sliders	\$24
sandwich-style sliders with toppings and condiments	
PICK THREE <i>served on hawaiian buns</i>	
· classic cheeseburger, remoulade, american cheese, pickle	
· fried chicken thigh, hot honey, pickle	
· pork belly, pimento cheese	
· grilled eggplant, pepper relish, balsamic reduction, fresh mozzarella, basil <i>vg</i>	
· turkey sausage, sage aioli, cranberry jam, stuffing	
· teriyaki seared chicken, yuzu kosho slaw	
Game Day Spread	\$36
warm pretzel bites with lager beer cheese, ham and cheese sliders, mustard-poppy seed butter, trio of chips and dips, chicken tenders with three sauces, cheeseburger sliders, housemade salt n' pepper kettle chips	
Raw Bar* <i>gf</i>	MKT
<i>iced, work with salesperson for display/sculpture</i>	
shrimp cocktail, crab claws, lemons, hot sauce, shucked oysters with a trio of sauces	

DINNER BUFFETS

*pricing based on
90 minute service time*

BUFFETS

Our Chef's are constantly innovating!
Work with our team to build your desired
meal plan - be it a specific cultural focus,
special dietary needs, or religious occasion
meal, we can customize your menu!

ITALIAN \$38 PER PERSON

Herbed Focaccia Bread *vg*
studded with olives, roasted garlic and rosemary
served with balsamic vinegar dipping oil

Kale-Romaine Caesar Salad
radicchio, carrot, sun-dried tomato, fried capers, parmesan,
croutons, classic dressing

Sunday Gravy Meatballs
cavatappi pasta

Rotisserie-Style Roasted Chicken *gf*
cooked with natural juices and sweet cream butter
lemons, capers, herbs, white wine, rosemary,
roasted potatoes, onion

Seasonal Italian-Style Roasted Vegetables *v*
fennel, tomato, squash, herbs

MEDITERRANEAN \$48 PER PERSON

Trio of Dips *vg*
hummus, muhammara, whipped feta dip, grilled pita bread

Cucumber Salad *v*
olives, tomatoes, herbs, olive oil, lemon-herb arugula

Ancient Grains Salad *vg*
farro, quinoa, chickpeas, green herb vinaigrette, olives,
marinated shaved brussels sprouts, crumbled feta cheese,
crunchy sunflower seeds

Charred Heirloom Carrots and Zucchini *v*
za'atar, mint, pistachio, olive oil

Pomegranate Chicken *8-cut gf*
spice-roasted chicken pieces, pomegranate molasses,
fresh herbs, pomegranate arils

Salmon Caponata *gf*
eggplant, peppers, olives, capers, tomato

CLASSIC \$58 PER PERSON

Baked Assorted Rolls *vg*
whipped-salted sweet cream butter

CRG Grow Vegetable and Herb Salad *v*
herbs and lettuces from our grow house, seasonal vegetables,
citrus-thyme vinaigrette

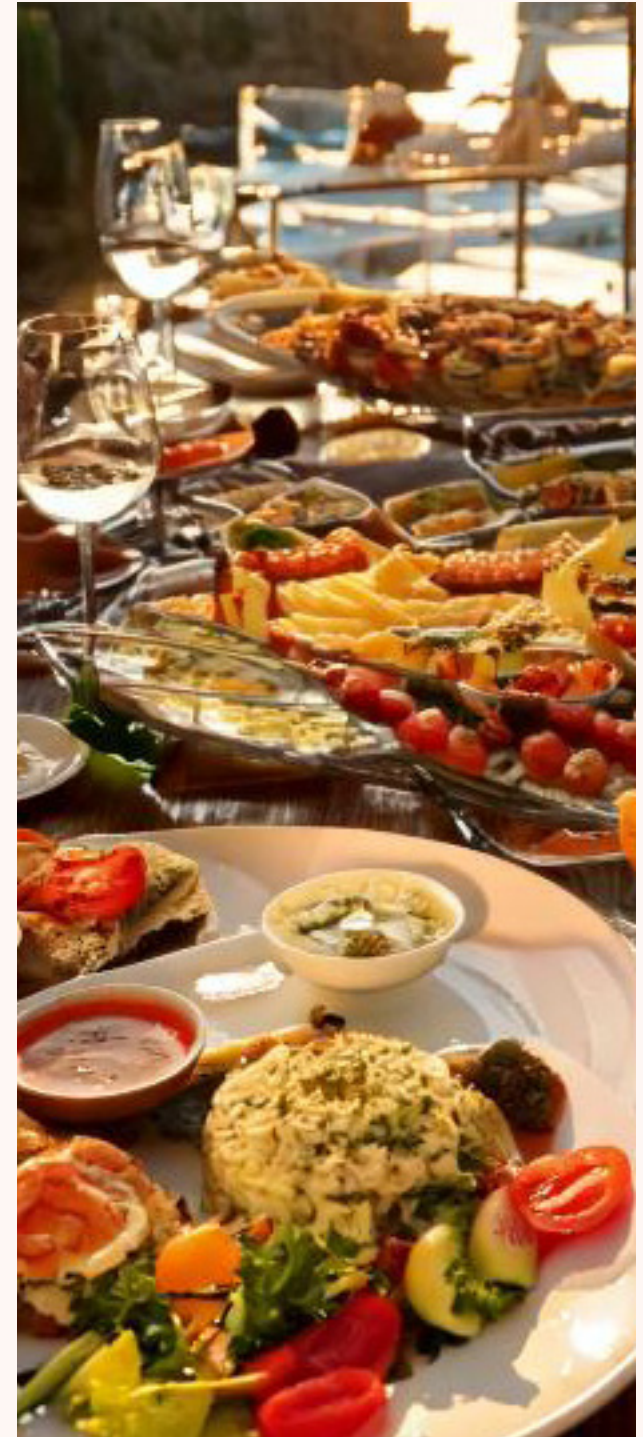
Charred Broccolini *gf v*
candied garlic, balsamic reduction

Herb-Roasted Baby Carrots In Their Jackets *vg gf*
herbal-thyme honey butter

Mashed Potatoes with Sweet Cream Butter *vg gf*
fresh chives

Herb-Roasted Chicken Breast *gf*
rosemary-garlic chicken jus, mirepoix

Beef Tips
mushroom gravy



DINNER BUFFETS

BUILD A CUSTOM DINNER

BASE PRICE \$58

includes dinner rolls and whipped butter *vg*

CHOOSE ONE SALAD, *choose two +5 per person*

Applewood *gf*

mixed greens, candied pecan, bacon, hard-boiled egg, cranberry-poppoeseed vinaigrette

Valencia *vg gf*

mixed greens, avocado, mandarin orange supreme, quinoa, goat cheese, white balsamic-orange vinaigrette

Tomato Panzanella *vg*

olives, fresh mozzarella, basil, caramelized shallot-balsamic dressing, sea salt ciabatta croutons

CRG Grow Vegetable and Herb *v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

Kale-Romaine Caesar

crispy parmesan, caesar dressing, croutons, roasted peppers
classic romaine version available

Chopped Salad *vg*

chopped greens, tomatoes, carrots, peas, olive medley, radicchio, golden beets, green beans, feta cheese, creamy red wine-oregano dressing

CHOOSE TWO ENTRÉES

meat

Herb-Roasted Airline Chicken *rosemary chicken jus gf*

Marinated and Grilled Chicken Breast *gf*

sweet n' sour mojo sauce

Rotisserie-Style Roasted Chicken *natural gravy gf*

Pickle-Brined Fried Chicken *drizzled with hot honey*

Porchetta-Style Indiana Pork Loin *gf*

sage, fennel, chili, rosemary, lemon, sweet pepper compote

Short Rib Bourguignon *root vegetables +4*

Beef Tips *mushroom gravy*

Cavatappi Pasta *beef tips, mushrooms, parmesan cream*

Grilled Beef Medallions* *truffled beef sauce gf*

Oven-Roasted Carved Beef Tenderloin* *cabernet jus gf +8*

Cavatelli (Meatless) *vg*

pomodoro sauce, basil, blistered tomatoes

fish and seafood

Grilled Lemon Fish *lemon-chive beurre blanc gf*

Salmon Almondine *almond, lemon, parsley-butter sauce gf*

Seared Salmon *five-spice red wine syrup, ginger-carrot purée gf*

Banana Leaf Steamed Seabass *gf +8*

soy-pickled jalapeno, cilantro-sweet chili sauce

Miso Cod *spinach, seared mushrooms, citrus-yuzu butter +10*

Snapper *yellow thai curry, mango-coconut relish gf +12*

contains dry shrimp

Roasted Chilean Seabass *gf +14*

melted leeks, dill-cucumber salad

Prawn, Mussel, Scallop Scampi *white wine-garlic butter sauce gf +12*

Steamed Lobster Tails *lemon, drawn butter gf MKT*

CHOOSE ONE VEGETABLE, *choose two +5 per person*

· ASPARAGUS *with grilled lemon +2*

· CHARRED BROCCOLINI *with candied garlic +2*

· HEIRLOOM CARROTS +2

· GARLICKY GREEN BEANS

· STEAMED BABY BOK CHOY

· STIR-FRIED VEGETABLES

· CHARRED SUMMER SQUASH AND BLISTERED TOMATOES

CHOOSE ONE STARCH, *choose two +5 per person*

· MASHED POTATOES

· MASHED SWEET POTATOES

· THREE CHEESE MAC 'N' CHEESE *with buttery cracker crust*

· POTATO AU GRATIN'

· SEASONAL RISOTTO

· MASCARPONE POLENTA

· DOUBLE-FRIED ROSEMARY POTATOES

ADD A DESSERT TO ANY BUFFET

cookies and brownies | +\$3 p/person

mini apple pie crumbles | +\$3 p/person

tiramisu cups | +\$4 p/person

pistachio and gianduja ricotta cannoli | +\$4 p/person

saffron vanilla custard tartlets | +\$5 p/person

seasonal cheesecake bars | +\$5 p/person

dark chocolate tarts, peanut, caramel crèmeux | +\$5 p/person

custom desserts | mkt price

CUSTOM DINNER PLATE

plated duos available upon request

#1 CUSTOM DINNER

BASE PRICE \$54

includes dinner rolls and whipped butter

CHOOSE ONE SALAD, *choose two +5 per person (pre-order required)*

Applewood *gf*

mixed greens, candied pecan, bacon, hard-boiled egg, cranberry-poppysseed dressing

CRG Grow Vegetable and Herb *v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

Kale-Romaine Caesar

crispy parmesan, caesar dressing, croutons, roasted peppers
classic romaine version available

CHOOSE ONE ENTRÉE, *choose two +5 per person (pre-order required)*

Herb-Roasted Airline Chicken *gf*

thyme-garlic butter crusted, wilted garlic spinach, sweet potato purée, natural chicken jus

Grilled Skinless Double Chicken Breast *gf*

parmesan polenta cake, blistered campari tomatoes, italian salsa verde

Grilled Lemon Fish

lemon-chive beurre blanc, brown butter-parmesan gnocchi, long stem broccoli

Salmon Almondine *gf*

almond-lemon sauce, parisienne potatoes, green beans

Rosemary-Dijon Filet of Beef Medallions*

creamed leeks, mashed potatoes

Red Wine Shallot-Crusted Short Rib

mustard spaetzle, walnut-pimento purée

ALTERNATIVE FIRST COURSE SELECTIONS

options available on all plated dinners

Four-Piece Shrimp Cocktail +12

Seasonal Soups +6

Meat and Cheese Plate +7

Oysters with Mignonette* +4

Individual Crab Cake Appetizers +10

Tomato-Braised Meatballs +7
with Burrata and Crostini

#2 CUSTOM DINNER

BASE PRICE \$64

includes dinner rolls and whipped butter

CHOOSE ONE SALAD, *choose two +5 per person (pre-order required)*

Applewood *gf*

mixed greens, candied pecan, bacon, hard-boiled egg, cranberry-poppysseed dressing

CRG Grow Vegetable and Herb *v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

Kale-Romaine Caesar

crispy parmesan, caesar dressing, croutons, roasted peppers
classic romaine version available

Salt Roasted Beet and Goat Cheese *gf*

chopped radicchio, frisée, spinach, herbed-local goat cheese, strawberries, champagne vinaigrette

Japanese Steakhouse *gf*

iceberg and baby greens, radish, beet, carrots, cucumber, tomatoes, ginger-carrot vinaigrette

Chopped Avocado Cobb

chopped iceberg and romaine lettuce, hard-boiled egg, chopped black pepper bacon, pickled tomatoes, fine herbs, cave-aged gouda cheese, buttermilk-herb dressing

CHOOSE ONE ENTRÉE, *choose two +5 per person (pre-order required)*

Seared Skin-On Airline Chicken Breast *gf*

mashed potatoes, grilled asparagus, chardonnay chicken jus

Roasted Semi-Boneless Half Chicken *gf*

sea salt-fried potatoes, grilled broccolini, charred lemon

Seared Maple Leaf Duck Breast* *gf*

vegetable wild rice, mushroom fricassee, citrus duck jus

Char-Grilled 6oz Beef Filet Mignon* *gf 8oz Filet +10*

roasted garlic, fresh asparagus, marble potatoes, caramelized onion-green peppercorn sauce

Four-Peppercorn 7oz New York Strip* *gf*

mashed potatoes, roasted garlic-herb butter

Seared Salmon *gf*

five-spice red wine syrup, ginger-carrot purée, vegetable "pappardelle"

Banana Leaf Steamed Seabass *gf*

soy-pickled jalapeño, cilantro-sweet chili sauce, coconut sticky rice

Miso Cod

spinach, braised daikon, seared mushrooms, citrus-yuzu butter

CUSTOM DINNER PLATE

plated duos available upon request

#3 CUSTOM DINNER

BASE PRICE \$78

includes dinner rolls and whipped butter

CHOOSE ONE SALAD, *choose two +5 per person (pre-order required)*

Applewood *gf*

mixed greens, candied pecan, bacon, hard-boiled egg, cranberry-poppysseed dressing

CRG Grow Vegetable and Herb *v*

herbs and lettuces from our grow house, seasonal vegetables, citrus-thyme vinaigrette

Kale-Romaine Caesar

crispy parmesan, caesar dressing, croutons, roasted peppers
classic romaine version available

Green Bean Niçoise *vg*

mixed greens, tomatoes, olives, olive oil poached potatoes, heirloom cherry tomatoes, feta cheese, lemon-tarragon vinaigrette

Japanese Steakhouse *gf v*

iceberg and baby greens, radish, beet, carrots, cucumber, tomatoes, ginger-carrot vinaigrette

Chopped Avocado Cobb *gf*

chopped iceberg and romaine lettuce, hard-boiled egg, chopped black pepper bacon, pickled tomatoes, fine herbs, cave-aged gouda cheese, buttermilk-herb dressing

CHOOSE ONE ENTRÉE, *choose two +5 per person (pre-order required)*

Roasted Semi-Boneless Half Chicken *gf*

sea salt-fried potatoes, grilled broccolini, charred lemon

BBQ'd Semi-Boneless Quail

chicken confit pain perdu, garlic green beans, dr. pepper barbecue sauce

Char-Grilled 8oz Beef Filet Mignon* *gf*

roasted garlic, fresh asparagus, marble potatoes, caramelized onion-green peppercorn sauce

Four-Peppercorn 12oz New York Strip* *gf*

mashed potatoes, roasted garlic-herb butter

Snapper *gf*

yellow thai curry, mango-coconut relish

contains dry shrimp

Roasted Chilean Seabass *gf*

melted leeks, red wine risotto, dill-cucumber salad

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERTS

Shareable Chef-Inspired Seasonal Mini Sweets \$5

Crème Brûlée Tart *vg* \$7
macerated berries, crème chantilly

Roasted Pear-Almond Tart Tatin *vg* \$8
spiced pear purée, apple chips

Blueberry Cheesecake *vg* \$8
mango coulis, caramel tuile

Dark Chocolate Mousse Cake *vg* \$8
raspberries, salted chocolate crémeux

Peanut Butter Graham Tart *vg* \$7
whipped chocolate ganache, caramelized hazelnut, candied orange

Chocolate Honey Ganache *gf* \$9
torched marshmallow, vanilla-brown butter roasted pineapple, mixed berry compote, chocolate cake soil



EVENT ENHANCEMENTS

CUNNINGHAM®
RESTAURANT GROUP
PREMIER
CATERING
Events



EVENT ENHANCEMENTS

Please work with your sales person to add interactive fun to your next event! Whether it's a live action chef station, late night milkshakes, or a popcorn bar, we will build to suit. Pricing based on offerings.

AM OFFERINGS

- Omelette Station
- Waffle Bar
- Smoothie Bar
- Fruit Skewers with Dips

DAYPART/ BREAKS

- Custom Popcorn Bar
- Sliders Station
- Cider/ Hot Chocolate Station

RECEPTIONS

- Oyster Shucking Station
- Ice Display-Raw Bar Station
- Custom Pasta Station
- Chef-Manned Grill Station
- Steamed Bao & Dumpling Station
- Ramen Station
- Mini Entrée Small Plates *passed*

LATE NIGHT SNACKS

- Sliders
- Ice Cream Bar
- Donut Wall
- Tacos
- Mini Sweets Table
- Milkshakes
- Giant Nachos
- Gourmet Grilled Cheeses

Bar Packages

BEER & Wine

4 HOURS~ \$33 *per person*
 3 HOURS~ \$30 *per person*
 2 HOURS~ \$27 *per person*
 1 HOURS~ \$24 *per person*

WINE

- Cabernet Sauvignon
- Chardonnay
- Moscato
- Pinot Noir

BEER *choose four*

- Blue Moon
- Bud Light
- Budweiser
- Coors Light
- Corona
- Stella Artois
- Sun King Osiris
- Sun King Wee Mac
- Yuengling

SELECT CRAFT COCKTAILS
 AVAILABLE TO ADD TO YOUR
 BEER & WINE OFFERINGS.

FULL BAR OPTIONS

all full bar options include: coke, diet coke, sprite, ginger ale, tonic, soda, cranberry, orange juice, grapefruit, lime juice, bitters, fresh citrus garnish

TIER ONE *Liquor*

4 HOURS~ \$39 *per person*
 3 HOURS~ \$36 *per person*
 2 HOURS~ \$33 *per person*
 1 HOURS~ \$30 *per person*

includes beer and wine

WELL BRANDS

- Whiskey
- Vodka
- Tequila
- Gin Rum
- Bourbon
- Triple Sec
- High Noon (assorted flavors)

TIER THREE *Liquor*

pricing subject to selections

BUILD YOUR OWN

*Includes custom brand selections,
 craft cocktails available, beer and wine*

TIER TWO *Liquor*

4 HOURS~ \$45 *per person*
 3 HOURS~ \$42 *per person*
 2 HOURS~ \$39 *per person*
 1 HOURS~ \$36 *per person*

includes beer and wine

- Tito's Handmade Vodka
- Woodford Reserve Bourbon
- Bombay Sapphire
- Dewars Scotch
- Jose Cuervo Traditional Tequila
- Bacardi Rum
- Triple Sec
- High Noon (assorted flavors)

Mimosa and Bloody Mary Bar

3 HOURS~ \$30 *per person*
 2 HOURS~ \$27 *per person*
 1 HOURS~ \$24 *per person*

- Sparkling Wine
- Tito's Handmade Vodka
- Orange Juice, Pineapple, Grapefruit, Strawberry, and Peach
- Bloody Mary Mixers and Garnish

Bar Set-up ~ \$300 per bar
 Licensed Bar Tenders ~ \$30 per hour
 Recommended Two Per Bar
 Two Hour Minimum



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