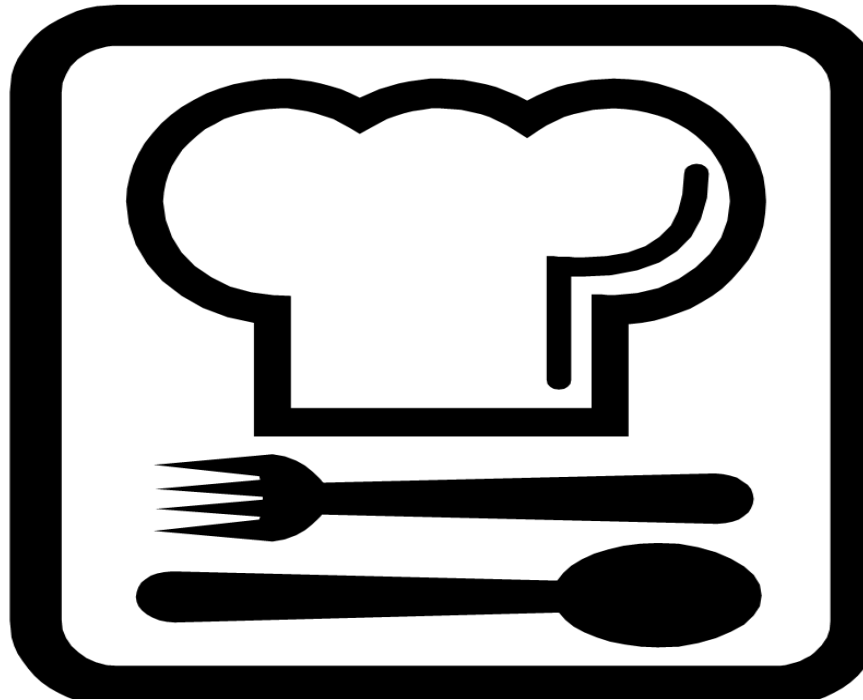


CATERING MENU

“quality is our only advertisement”



CAFÉ MERIDIAN

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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 opening seven additional full service restaurants in the area throughout the last decade. 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, we at Café Meridian guarantee that we will exceed your expectations with the high quality, impeccable service, and care to detail that we call standard in creating great food at reasonable prices.

Rich, Gina & Paige Kazazian

Café Meridian & Catering Co. kindly requests 1-2 days advance notice for any event. We also understand that situations arise and we will always try to accommodate any order. Delivery is available for parties of ten or more, and we accept all major credit cards, corporate checks & cash.

Corporate accounts are encouraged and welcomed

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RISE & SHINE

all selections come with paper products

Morning Tray

sinfully tempting display of fresh pastries consisting of mini assorted danish, fritters, cinnamon rolls, buttery croissants, crumb cakes, assorted muffins, and pound cakes \$2.59 pp
(some or all will be used depending on guest count and availability)

Bagel Basket

fresh sliced assorted bagels with plain & vegetable cream cheese & butter \$2.49 pp
Include a platter of smoked salmon, with sliced tomatoes, swiss cheese, capers & red onions \$6.49 pp

Hot Buffet (minimum 20 pp)

scrambled eggs, maple link sausage, crispy bacon,
fresh baked biscuits w/butter & jam and breakfast potatoes \$6.99 pp

Breakfast Burritos (minimum 20 pp)

sausage, ham or bacon with egg & cheese grilled in flour tortillas \$3.99

Fresh Fruit Bowl

seasonal melons, berries, grapes & pineapple \$2.49 pp

Ala Carte'

coffee service	\$1.59 pp	cheese grits	\$1.29 pp
hot tea	\$ 1.59 pp	soft drinks	\$ 1.29 pp
juice	\$1.49 pp	fruit yogurts	\$1.99 pp
bottled waters	\$1.29 pp	brewed tea	\$6.99 gl.

COLD LUNCHEON BUFFETS

includes choice of any fresh made salad, a relish tray,
assorted cookie & brownie tray and all paper products

Deli Sandwich Tray \$9 pp

custom design your sandwich tray and we will cut each one in half
and arrange on a decorated two tier tray

roast beef & cheddar with horseradish mayo, lettuce & tomato
roast turkey & provolone on wheat with pesto mayo, lettuce & tomato
black forest ham & swiss on rye with honey dijon, lettuce & tomato
grilled marinated chicken breast on kaiser with dijonnaise, red onion, lettuce & tomato
grilled marinated chicken caesar wrap
crispy chicken & provolone on a kaiser with mayo, lettuce & tomato
waldorf chicken salad with lettuce & tomato in a wrap
albacore tuna salad with lettuce & tomato in a wrap
creamy egg salad on white with lettuce & tomato on wheat
veggie vegetarian wrap with balsamic vinaigrette

add sweet or un-sweet tea w/cups & ice for \$6.99 gl.

Deli Buffet \$10 pp

beautifully decorated display of
sliced roast turkey, roast beef, black forest ham & genoa salami
with provolone, swiss & cheddar chesses and a assortment of fresh breads,
a lettuce, tomato & onion tray with sides of dijonnaise, mayonnaise & deli mustard
choice of any fresh made salad, and a relish tray
all necessary paper products, eating & serving utensils are included
(15 person minimum)

Side Salad Choices

strawberry salad	bowtie pesto	red skin potato salad
caesar salad	spinach & orzo	black bean & corn
greek salad	garbanzo & tomato	macaroni salad
garden salad	seasonal fruit salad	bag of chips

BOX LUNCHES

all come with lettuce, tomato, pickle spear,
your choice of a side or a bag of chips, fresh baked cookie, a mint & condiments
add 1.29 for both side and chips

Traditional Box lunch \$8 ea.

on wheat, rye, white, kaisers rolls or herb wraps

roast turkey & provolone
waldorf chicken salad
chicken caesar wrap

roast beef & cheddar
albacore tuna salad
crispy chicken & provolone

black forest ham & swiss
veggie vegetarian
grilled chicken & muenster

Signature Box Lunches \$9 ea.

Meridian Club

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

Beltie

roast beef, crispy bacon, cheddar cheese, lettuce, tomato, shaved onion
then finished with garlic chive cream cheese on grilled rye

Monterey Wrap

roast turkey, crispy bacon, provolone cheese, baby spinach,
sliced tomato and finished with cool ranch in a grilled wrap

Caprese Panini

fresh mozzarella, roma tomatoes, baby spinach, roasted red peppers, shaved red onion
drizzled with olive oil, balsamic and pesto aioli, on grilled panini bread

Chicken Panini

marinated grilled chicken, roasted red peppers, shaved red onion, muenster cheese,
baby spinach, tomatoes and then finished with pesto aioli, on grilled panini bread

Turkey Cranberry

turkey breast, shaved red onion, muenster cheese, baby spinach, tomato
and finished with our cranberry orange chutney, on grilled panini bread

Side Choices

strawberry salad
caesar salad
greek salad
vegetable pasta

bowtie pesto
spinach & orzo
garbanzo & tomato
seasonal fruit salad

red skin potato salad
black bean & corn
macaroni salad
bag of chips

GARDEN FRESH SALADS

Salad Platter

generous portions of our fresh made tuna, chicken and/or egg salads, served on a bed of greens, garnished with roma tomatoes, red onions, carrots & cucumbers served with choice of side , assorted breads & crackers & all paper products \$8 pp

INDIVIDUAL SALADS

served with assorted breads, crackers, and all paper products \$8 pp

Classic Chef

roasted turkey, black forest ham & imported swiss cheese, served on a bed of fresh salad greens, garnished with roma tomatoes, cucumbers, carrots, red onions, hard boiled eggs and a side of balsamic vinaigrette

California Cobb

roasted turkey, crispy bacon, chopped tomatoes, sliced eggs , fresh avocados & bleu cheese crumbles on a bed of crisp romaine with balsamic vinaigrette

Ginger Sesame

marinated grilled teriyaki chicken on a bed of greens with red bell peppers, carrots, glazed pecans, shaved red onions, celery, mandarin oranges, black & white sesame seeds, and then finished with our ginger sesame dressing

Chicken Caesar

marinated grilled chicken over crisp romaine, fresh cracked black pepper, parmesan cheese, house made seasoned croutons, and traditional caesar dressing

Strawberry Chicken

marinated grilled chicken served on spring greens, baby spinach & crisp romaine, with glazed pecans, red onions, creamy feta cheese, fresh strawberries, and our raspberry dressing

Greek

marinated grilled chicken on crisp romaine with roma tomatoes, red onions, sliced cucumbers, pepperchinitis, olives, red & green bell peppers, creamy feta cheese and our lemon vinaigrette

Classic Spinach

baby spinach, crisp romaine with roma tomatoes, red onions, crispy bacon, roasted red peppers, cannellini white beans, sliced eggs, creamy feta cheese and balsamic vinaigrette

HOT PASTA SELECTIONS

served with choice of salad, our bakery bread & butter,
assorted cookie & brownie tray and all necessary paper products
add an additional side \$1.50 pp

Stuffed Pasta \$8 pp

choose from jumbo stuffed shells or baked manicotti, both are stuffed with herbs,
ricotta, mozzarella & parmesan, and finished with marinara & melted mozzarella

Baked Ziti \$8. pp

with mini meatballs, ricotta, mozzarella & parmesan cheeses, fresh herbs, marinara
and topped with mozzarella and baked until golden

Baked Lasagna \$9 pp

traditional meat sauce of pork & beef, with four layers of pasta, marinara, herbs and three cheeses

Vegetarian Lasagna \$9. pp

seasonal vegetables, baby spinach, and three cheeses in a savory parmesan white sauce

Eggplant Parmesan \$9. pp

breaded eggplant cutlets baked with parmesan, mozzarella and marinara

Penne ala Casa \$8.5 pp

blackened grilled chicken, fresh baby spinach & sun-dried tomatoes in a creamy pink sauce

Shrimp Primavera \$ 9pp

with assorted grilled seasonal vegetables in an herbed lemon white wine sauce

Bayou Pasta \$8.5 pp

blackened grilled chicken, sun-dried tomatoes, mushrooms, smoked sausage,
and the holy trinity (onions, celery & bell peppers) finished with a bayou alfredo sauce

Salmon Pasta \$ 9 pp

farfalle pasta, grilled Norwegian wild salmon, sun-dried tomatoes, broccoli florets,
roasted peppers, & finished with a parmesan cajun alfredo sauce

HOT CHICKEN BUFFETS

all buffets come with fresh baked rolls & butter, a cookie & brownie tray and all paper products \$9.50 pp

Signature Stuffed Chicken

our most popular dishes and sure to please, served with garden rice pilaf & choice of side dish

Broccoli & Cheddar

sautéed broccoli, bell peppers, shallots, ricotta, & fresh herbs served with a cheddar chive sauce

Italian

sautéed portabellas, sun-dried tomatoes, fresh herbs, roasted peppers, italian cheeses with a pink basil sauce

Florentine

sautéed baby spinach, fresh herbs, spices, feta, ricotta & shallots with our cucumber tzatziki sauce

Cordon Bleu

seared honey ham & imported swiss cheese with a sherry sauce topped with sautéed mushrooms

Cacciatore (min. 15 ppl.)

tender, fall off the bone chicken, braised with carrots, peppers, and onions in a savory tomato sauce, served with rice and choice of salad

New Orleans Skillet (min. 15 ppl.)

shrimp, chicken & sausage with peppers, onions, celery & okra in a cajun tomato sauce, served with rice and choice of salad and a bottle of tabasco sauce

Mediterranean

grilled lemon chicken with artichoke hearts, capers, olives, roasted tomatoes & feta cheese served with roasted potatoes and our greek salad

Herbed Roasted Chicken

bone in roasted chicken with fresh herbs, served with our roasted potatoes, grilled vegetables & garden salad

Parmesan

panko breaded chicken cutlet, topped with our marinara, parmesan & mozzarella cheeses, served with pasta & choice of side dish

Marsala

sautéed chicken breast in a marsala wine reduction sauce, topped with mushrooms & served with garden rice pilaf & choice of side dish

Piccata

sautéed chicken breast in a lemon wine caper sauce, topped with mushrooms & served with garden rice pilaf & choice of side dish

Bruschetta Chicken

panko breaded cutlet, topped with fresh mozzarella, roma tomatoes, balsamic vinegar, fresh basil and evoo, served with string beans italiano & caesar salad

Island Chicken

marinated in caribbean spices & fresh herbs then grilled & topped with our mango pineapple salsa, served with coconut rice pilaf and strawberry salad

add a additional side or salad to any buffet \$1.5pp

Side Dishes

garden salad

greek salad

strawberry salad

caesar salad

yukon & sweet potato mashers

green bean italiano

trio of roasted potatoes

garden rice pilaf

grilled vegetable medley

macaroni & cheese

spanish rice pilaf

pasta marinara

Looking for a two entrée lunch?

It's easy, let's talk!

LAND & SEA BUFFETS

all buffets come with fresh baked rolls & butter, a cookie & brownie tray and all paper products

Wild Atlantic Salmon

our signature dish at the restaurant, prepared either in a mandarin soy ginger glaze or poached with aromatics, served with grilled vegetables, garden wild rice pilaf and choice of salad \$11

Flounder Florentine

filet stuffed with seasoned sautéed spinach, feta, ricotta, and fresh herbs, finished with a delicate lemon wine sauce, served with garden rice pilaf and choice of salad \$10

Pork Tenderloin

sweet tea cured, roasted with herbs & spices, and topped with a fresh cranberry & granny smith apple chutney, served with roasted trio of potatoes and grilled vegetables \$9

Caribbean Pork Loin

marinated in Jamaican spices and baked with citrus and fresh herbs then topped with our pineapple mango salsa, served with coconut rice and roasted potatoes \$9

Holiday Comfort

fresh roasted turkey, savory herbed stuffing, fresh green beans, pan gravy & our orange cranberry sauce \$9
add honey & brown sugar spiral ham \$2.5 pp

Carolina BBQ

pulled pork bbq, creamy cole slaw, macaroni & cheese, eastern & western sauces, dinner rolls, banana pudding & brewed tea \$8.5
add texas pulled chicken \$2pp

add a additional side or salad to any buffet \$1.5pp

Baked Meatloaf

house special recipe with peppers, spices & herbs, topped with sautéed mushrooms & onions served with two potato mashers and salad or vegetable \$8.5

Stuffed Peppers

large bell pepper stuffed with seasoned beef, pork, carrots, peppers, tomatoes & rice, then topped with parmesan bread crumbs & traditional sauce served with grilled vegetables and choice of salad \$8.5

Yankee Pot Roast

braised for hours, tender chunks are presented with seasonal root vegetables, savory gravy, our two potato mashers and choice of salad \$9

Burritos

all white meat pulled chicken, simmered with onions, tomatoes, rice and beans for an authentic flavorful burrito, topped with our southwest enchilada sauce, then baked with monterey jack and cheddar cheese, served with black bean & corn salad & chipotle sour cream \$8.5

Fajitas

seasoned grilled chicken sautéed with peppers & onions, served with cheddar jack cheese, shredded lettuce, pico de gallo, chipotle sour cream, black bean salad, spanish rice and flour tortillas \$9

Taco Bar

seasoned southwest beef, served with cheddar jack cheese, shredded lettuce, chopped tomatoes, red onions, chipotle sour cream, soft & hard tortillas, spanish rice and black bean & corn salad \$8.5
add our spanish pulled chicken \$2pp

COLD HORS D' OEUVRES

cocktail plates, napkins & appropriate utensils are included

Crudités

arrangement of broccoli florets, celery & carrot sticks, yellow & green squash rounds, cucumber slices, assorted bell peppers, cherry tomatoes & creamy ranch dip \$2.25pp

Cheese & Fruit Display

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

Mozzarella Caprese

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

Shrimp Cocktail

large, tender shrimp garnished with fresh lemons and a tangy cocktail sauce (market)

Smoked Salmon

nova salmon, thinly sliced and decorated with chopped eggs, diced red onions, capers, cream cheese, swiss cheese & mini bagels \$6pp

Bruschetta

fresh roma tomatoes, aged balsamic vinegar, chopped red onions, fresh basil and seasoning, served with toasted garlic herb rounds \$29 serves 18-20

Mediterranean Platter

fresh lemon tabouli & red pepper hummus, garnished with feta cheese, kalamata olives, grape leaves, cucumber slices and finished with toasted pita points \$35 serves 18-20

Pinwheels

assorted deli meats and cheeses rolled with vegetables and condiments in herb wraps, nickel sliced 6-8 pcs per sandwich \$2.5per

Snack Tray

assorted nuts, pretzels, chips, trail mix and dried fruits or salsa, chips & our fresh house guacamole \$1.75

HOT HORS D' OEUVRES

cocktail plates, napkins & appropriate utensils are included

Spanakopita

sautéed spinach with feta & ricotta cheese, wrapped in phyllo, and served with fresh tzatziki \$23 dz

Bourbon Street Skewers

marinated chicken in cajun spices & teriyaki seasoning, grilled on a skewer \$19 dz

Jumbo Chicken Wings

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

25 - \$18 50 - \$34 100 - \$65

Mini Meatballs

choose from: swedish style , italian marinara or texas bbq \$2.5 per 4-5

Satay Skewers

seasoned marinated skewers served with a peanut dipping sauce

chicken \$19dz beef \$23 dz

Hot Dips

spinach & artichoke - bacon & swiss, \$16 per qt.

fresh crab dip with savory cream cheese & seasoning \$22 per qt.

served with toasted pita points and assorted crackers

Stuffed Mushrooms

seasoned with sausage, spices & bread crumbs, and topped with parmesan cheese \$25 per 30 pcs

Oriental Rolls

traditional egg rolls with shredded pork or vegetables

served with orange & ginger dipping sauce \$24 per 30pcs

Seafood Cakes

seared herbed salmon or succulent lump crab tossed with baby spinach, roasted peppers, shallots and

fresh herbs made into mini cakes with asian tri-color napa slaw \$36 dz

Chicken Fritters

crispy tenders with bbq sauce & ranch dressing \$30 per 24

DESSERTS

assorted cookies and brownie tray included with all orders

Additional Dessert Choices:

mini assorted pastries, cream puffs & éclairs + 1.49 pp

assorted tray of sliced cakes + 1.79. pp

banana pudding +.99 pp

fruit cobblers +1.49 pp

Cakes & Pies

chocolate layer cake

red velvet cake

french vanilla cake

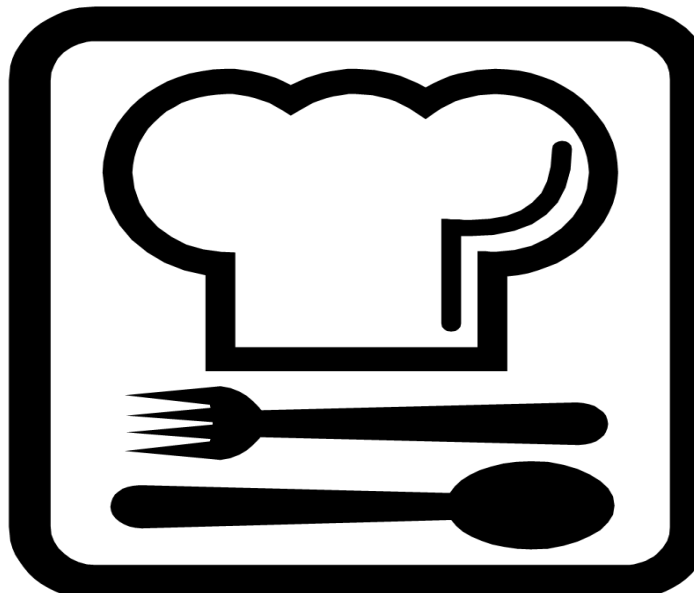
cheese cake

carrot cake

lemon pound cake

half & full sheet cakes

apple pie



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

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