



General Information

The menu selections in this pamphlet are the most frequently requested items and serves as a guide for your event needs.

Should your plans include something not found on this menu or you are looking for more suggestions please feel free to call and let us help you customize your menu!

Placing Your Order

We request 72-hour notice for your event. To professionally prepare for your needs, we request a final guarantee of your number of attending guests at least 72 hours in advance of the event.

For lunch groups of 8 or more, please limit your choices to a maximum of 3 selections.



Cancellations

Cancellations must be made at least 72 hours in advance of event. Shorter notices may result in charges of up to 60% of the original bill.

Minimums

All items are priced a la carte on a per person basis. A \$10.00 per person minimum is required.

Additional Service

All catering events that are scheduled for outside Cafe operating hours (8am-2pm Monday-Friday) or at an offsite location will have a labor charge of \$20 per hour per employee.

All services come with a full set up including disposable plates, cups, utensils, and linens.

Special equipment rental, china settings, flowers, and professional attendants are available at an additional rate with 72-hour notice. We are happy to make arrangements for you. We charge a fee for this service equal to 20% of the invoice from the vendor(s) used for your event.

Full-Service Events

Our serving personnel will do everything required to create the perfect event from start to finish so that you can focus on your event. A delivery charge may be added to any event deemed outside our standard delivery area.

Payment

CitySquare will not process any orders without a signed event agreement and full payment by 72 hours in advance of the event. Any additional charges will be payable as incurred.

BREAKFAST

CitySquare Continental

Assorted Danish
Assorted Muffins
Mini Croissants
Butter & Preservatives
Served with Seasonal Fresh Fruit &
fresh Florida Orange Juice
\$8.99 per person



Quiche Me You Fool!

Our signature creamy quiche recipe served in a flaky crust, available in Lorraine or Florentine
Served with Seasonal Fresh Fruit & fresh Florida Orange Juice
\$9.99 per person

European Style Continental

Thin sliced Black Forest ham and Swiss Crusty baguette & fresh croissants
Butter & preserves
Served with Seasonal Fresh Fruit & fresh Florida Orange Juice
\$12.99 per person

Breakfast Burritos

Scrambled eggs or egg whites with our signature cheese blend, fresh herbs & a choice of crumbled sausage, bacon or chopped ham & Fresh Salsa
Served with Seasonal Fresh Fruit & fresh Florida Orange Juice
\$9.99 per person



Café Breakfast

Scrambled Eggs (plain or with a blend of peppers, scallions, tomato & cheese)
Hickory Smoked Bacon
Freshly Baked Pastries with butter, preservatives & Cream Cheese
Served with Seasonal Fresh Fruit & fresh Florida Orange Juice
\$10.99 per person



On The Sweet Side Stuffed French Toast

Our French toast with blueberry whipped cream cheese, powdered sugar & fresh whipped cream & syrup
Served with Seasonal Fresh Fruit & fresh Florida Orange Juice
\$10.99 per person



LUNCH

Sandwiches

All boxed lunches include a bag of chips, chocolate chip cookie & bottled water

\$11.50 each

Spicy Italian Baguette

Sliced Ham, Salami, Provolone Cheese & Roasted Red Peppers on a French Roll

Turkey and Sharp Cheddar

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Lettuce & Tomato on a Pretzel Roll

Roast Beef and Cheddar

Roast Beef & Cheddar on a Kaiser Roll

Grilled Tuscan Chicken Breast

Grilled Chicken Breast, Provolone, Roasted Red Pepper and Pesto Mayonnaise on Focaccia Bread



Virginia Baked Ham and Swiss

Virginia Baked Ham, Swiss Cheese, Lettuce & Tomato on a Kaiser Roll

Roasted Veggie Club

Roasted Eggplant, Zucchini & Red Pepper with Fresh Mozzarella & Artichoke Tapenade on a Ciabatta Roll

Tuna | Chicken | Egg Salad

You Choose. With Lettuce & Tomato on a Kaiser Roll

Salads

Caesar Salad \$11.95

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons & served with Traditional Caesar Dressing

Add Grilled Chicken \$3.25

Turkey Cobb Salad \$12.50

Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Bacon & Cheese over a bed of Romaine Lettuce with Ranch Dressing

Antipasto Salad \$12.50

Marinated Grilled Balsamic Seasonal Vegetables with Diced Provolone, Salami over Crisp Greens with Balsamic Dressing

Trio-Salad Combo \$12.75

Crisp Mixed Greens topped with a scoop of Chicken Salad, Egg Salad & Tuna Salad



Deli Platters

Premium Deli Meats – We hand roll slices of Black Forest Ham, Rare Roast Beef & Pan Roasted Turkey and arrange them on a platter. Included are Fresh Baked Baguettes and Ciabattas, lettuce, tomato, Dijon mustard and garlic aioli.

8 – 10 person platters \$59.99

13 – 15 person platters \$89.99

Deli Cheese – Our premium sliced cheese platters include sliced Swiss, Provolone & Cheddar cheeses.

8 – 10 person platters \$10.50

13 – 15 person platters \$15.75



Hot Sandwiches

Grilled Cheese with Tomato & Bacon – We use Pullman wheat or white bread and add crispy bacon, sliced tomato & cheese, pressed to delicious melted perfection
\$10.49

Chicken Melt California – Sliced grilled chicken breast topped with Swiss cheese, roasted red peppers, caramelized red onion, avocado & our chili pepper aioli, served on a fresh baked ciabatta
\$11.49

Caprese Panini – Sliced fresh mozzarella and ripe tomato, add in basil leaves and basil pesto pressed in our house baked ciabatta bread
\$11.99

Catalan Bikini Croissant – Our Black Forest ham sliced thin and topped with Gruyere cheese, then placed on a buttery fresh baked croissant and pressed
\$11.99



Cuban Sandwich – Black Forest ham, sliced roasted Cuban pork & Swiss cheese are joined by yellow mustard and sliced dill pickles, then pressed in our light & fluffy Cuban bread
\$12.99

Chicken Salad Wrap – Diced grilled chicken with grapes are the focus of our delicious chicken salad. Served on your choice of croissant or wheat wrap
\$10.49

Ham, Brie and Pear Wrap – Black Forest Ham and creamy brie are joined by fresh sliced pears, lettuce & garlic aioli then served on a baguette, pineapple challah wrap
\$10.99

Roast Beef and Red Onion – We pile on our rare roast beef then top it with cheddar cheese and caramelized onion, served with garlic aioli and Dijon mustard on your choice of ciabatta or croissant
\$11.99

Turkey & Swiss – Sliced oven roasted turkey and Swiss cheese served with lettuce and our cranberry mayo on our whole wheat wrap
\$12.99

Grilled Chicken Caesar Wrap – We slice grilled chicken, then toss it in our premium Caesar dressing, add lettuce, croutons & fresh grated parmesan cheese
\$11.49

Veggie Lovers Wrap – We oven roast seasonal vegetables in extra virgin olive oil and serve them with fresh greens and balsamic glaze on Spinach or a Whole wheat wrap
\$13.49

Greek Wrap – Crisp romaine, diced tomato, crumbled feta cheese, red onions, Kalamata olives and our homemade tzatziki sauce are served on our spinach wrap
\$12.49

Vegan Ciabatta – Sliced tomato & cucumber join fresh peppers, basil and roasted garlic on our fresh baked ciabatta and finished with red wine vinegar and EVOO
\$13.49

SIDES

Grandma's Red Potato Salad
Penne Pasta Salad
Cape Cod Kettle Chips



COLD CANAPES

Shrimp Shooter – Our large shrimp take a swim in a delicious court bouillon before being dropped into a shot cup with our signature cocktail sauce & micro greens
\$48.00 per 2 dozen

Salmon Coins – We slice a thin English cucumber coin and top it with Crème fraiche, smoked salmon and chives
\$36.00 per 2 dozen

Caprese Skewers – Fresh Mozzarella is paired with ripe grape tomato and a basil leaf, then topped with a balsamic glaze
\$24.00 per 2 dozen

Mini Maine Style Lobster Roll – This is a miniature version of the classic Maine lobster roll
\$72.00 per 2 dozen

Beef Tenderloin Canape – Sliced beef filet, herbed boursin cheese, roasted red pepper and caramelized onion
\$48.00 per 2 dozen

Bruschetta – Select from one of three delicious choices: Italian Hummus, Artichoke or White Bean. Topped with our signature tomato blend
\$36.00 per 2 dozen

Tea Sandwiches – Choose from our selection of three different sandwiches on white or wheat Pullman:

Ham & Brie with butter \$15.00 per dozen

Turkey, Chicken or BLT \$15.00 per dozen

Smoked Salmon with Greek yogurt cream cheese \$18.00 per dozen

Oysters on the Half Shell – Shucked and topped with our molecular gastronomy inspired mignonette caviar
\$36.00 per dozen

Fig Jam Canape – We top a crostini with goat cheese, fig preserves and mint parsley pesto
\$36.00 per 2 dozen

Soppressata Cups – We fill our house made Soppressata cups with artichoke, roasted red pepper, mozzarella & micro greens
\$24.00 per dozen

Shrimp Ceviche Peruvian – Shrimp “cooked” in fresh lime juice, onions, ahi limo chilies and micro cilantro, then served on a chic Asian spoon
\$24.00 per dozen

Thai Beef in Cucumber Cup – Sliced filet beef is tossed and marinated with red onion, fresh mint, coriander, fish sauce, fresh lime juice, brown sugar & served in an English cucumber cup
\$24.00 per dozen

BLT Stuffed Cherry Tomato – Just like it sounds, all the flavor of a BLT in a ripe tomato half
\$36.00 per 2 dozen



HOT CANAPES



Gougeres – Our airy French cheese puffs flavored with Gruyere cheese
\$18.00 per 2 dozen

Duck Confit Spring Rolls – A tasty combination of duck and oriental vegetables and seasonings, served with a sweet Thai chili sauce
\$15.00 per dozen

Beef Wellington – Our choice beef tenderloin is coated with a wild mushroom duxelle then wrapped in a puff pastry
\$30.00 per dozen

Coney Dog Coins – Everyone's favorite pigs in a blanket sliced into coins & served with a sriracha ketchup and Asian mustard sauces
\$18.00 per 2 dozen

Chicken Empanadas – Our Latin spiced shredded chicken is wrapped in dough and baked to perfection
\$15.00 per dozen

Miniature Meatballs – Classic beef, veal and pork meatballs. Choose one of our three delicious styles: Italian, Swedish or Oriental
\$24.00 per 2 dozen

Stuffed Cremini Mushrooms – Choose one of our three delicious styles:

Crab Cake Stuffed \$168.00 per 4 dozen (minimum)

Vegetable Stuffed \$24.00 per 2 dozen

Herb Goat Cheese Stuffed \$36.00 per 2 dozen

Maryland Style Mini Crab Cakes – Our award-winning crab cake recipe served with a dollop of Chesapeake Bay remoulade
\$144.00 per 4 dozen (minimum)

Lamb Lollipops – Broiled to perfection, served with Italian salsa verde (the father of chimichurri)
\$216.00 per 4 dozen (minimum)

Indonesian Chicken Satay – Grilled chicken breast is skewered and served with a mouthwatering peanut sauce
\$36.00 per 2 dozen

Foie, Gras, Bacon & Apple Compote – Rich foie gras is spread on a crostini and topped with bacon and savory apple compote
\$60.00 per 2 dozen

Arancini (little oranges) – These traditional Sicilian fried rice balls come in three flavors:

Porcini & Crimini \$36.00 per 2 dozen

Mozzarella & Peas \$24.00 per 2 dozen

Four Cheese \$36.00 per 2 dozen

Mini Grilled Sandwiches – Select either our traditional Rueben or our New Orleans Muffuletta
\$48.00 per 2 dozen

