

LUNCH CATERING

BOXED SANDWICHES & SALADS - \$15 pp
includes 1 side & a cookie

sides: pasta salad, potato salad or egg salad

LUNCH PLATTERS - \$15 pp
your choice of 3 sandwiches & your choice
of a vegetarian greek, ceasar or green salad

SANDWICH OPTIONS

HOUSE-MADE SALAD CROISSANTS
your choice of chicken salad, tuna salad or
egg salad

GREEK VEGGIE SALAD WRAP
with feta cheese, olives, tomato, onions,
pepperoncini, avocado and cucumber

SMOKED TURKEY SANDWICH
with cheddar, bacon, lettuce, tomato and
basil mayo

SHAVED ROAST BEEF SANDWICH
with swiss, arugula and cherry pepper relish

ITALIAN SUB
with capicola, pepperoni, salami,
mozzarella and pickled peppers

CANTEEN CLUB
with ham, turkey, bacon, lettuce, tomato,
cheese & basil mayo

DELI SALAD TRIO OPTIONS

- classic chicken salad
- tuna salad
- egg salad
- cucumber & tomato salad
- beet & feta salad
- mediterranean chickpea salad
- roasted root vegetables
- asian noodles

DELI SALAD TRIO LUNCH - \$15 pp
greens with your choice of 3 deli salads

SOUP & SALAD BAR - \$15 pp
your choice of 2 soups & your choice of a
vegetarian greek, ceasar or green salad
includes cornbread or cheddar biscuits

SALAD OPTIONS

GREEK SALAD
with feta, cucumber, tomato, onion,
olives, pepperoncini and grilled chicken

CAESER SALAD
with parmesan, egg, croutons, cherry
tomatos and grilled chicken

HOUSE GREEN SALAD
with veggies, mixed cheese, croutons,
candied toasted nuts with a choice of
chicken salad, tuna salad or egg salad

SPINACH SALAD
with bacon, cranberries, candied toasted
nuts, goat cheese and grilled chicken

DRESSING CHOICES
choose two of the following:
sorghum dijon vinaigrette, homemade ranch, creamy
caesar, blue cheese & greek vinaigrette

SOUP OPTIONS

- beef chili
 - vegetarian chili
 - tomato basil soup
 - chicken tortilla soup
 - baked potato soup
- soup toppings: sour cream, shredded cheese,
crispy tortilla strips, green onions, fresh
diced jalapeños

COCKTAIL & DINNER CATERING

CANTEEN APPETIZERS

• *CANTEEN CHARCUTERIE \$10 PP*
selection of sliced meats, fine cheese, flatbreads,
mediterranean hummus, plus a variety of spreads,
crackers and crudite.

upgrade your aesthetic by purchashing a beauti-
ful wooden charcterie board from our market. all
boards are 15% off retail price when added to a
charcuerie order.

ONE BITE

- loaded mediterranean hummus \$6 pp
- bruschetta crostini with mozzarella &
balsamic drizzle \$4 pp
- mini baked brie en crouete with apricot jam or
sundried tomato pesto \$6 pp
- parmesan polenta rounds with olive
tapenade \$4 pp
- sesame noodle take out boxes \$4 pp
- mushroom or crab rangoons \$4-5 pp
- veggie or pork belly egg rolls \$3-6 pp
- crispy cauliflower (asian or buffalo) \$3 pp
- mac & cheese fritters with pepper jelly \$4 pp
- fried green tomatoes with red clay pimento
cheese \$4 pp

TWO BITES

- NC smoked trout cakes with wasabi aioli \$6 pp
- NC blue crab cakes with remoulade \$6 pp
- cucumber rounds with kimchi tuna tartare \$7 pp
- smoked salmon crostini with dill crema \$6 pp
- assorted chef flat breads with seasonal
toppings \$5 pp
- beef and pork asian meatballs \$5 pp
- gourmet cocktail biscuits \$6 pp
- gourmet cocktail sliders \$6 pp

CUSTOM MENUS

we are happy to provide custom menus to suit desire.
your catering associate can schedule a meeting with you
and our chef to discuss particulars of your event and
help create a truly special, one-of-a-kind menu that will
have you guests raving!

DINNER BUFFET - \$35+ pp

- choose 1 station menu per 75 guests
- green salad with dressing choice
- bread & butter

DINNER BUFFET & HAPPY HOUR - \$50+ pp

- charcuterie display
- choose 2 one bite appetizers
- choose 1 station menu per 75 guests
- green salad with dressing choice

DINNER STATIONS MENU - \$65+ pp

- charcuterie display
- choose 4 two bite appetizers
- choose 2 dinner stations per 75 guests

CLASSIC FARE STATIONS

- beef tenderloin, farm turnip and brie gratin,
rainbow carrots & asparagus with
hollandaise
- rose water & honey seared salmon,
quinoa pilaf & tomato caper bruschetta
- lamb chops with green pea risotto, warm
fennel & sprout salad with a mint jus
- farm arugula pesto and balsamic tomato
pasta primavera

GLOBAL FLAVORS STATIONS

- vietnamese hanger steak, forbiddin rice,
crispy vegetable rolls with cucumber
seaweed salad and red thai vinaigrette
- general tso's crispy chicken, vegetable lo
mein, schezwan green beans and
chestnuts with crab rangoons
- sriracha vegetable egg foo young with
japchae noodles and mushroom ragoons
- seafood paella, adobo grilled vegetable
kebabs with chimichurri sauce and corn &
cactus salad

SIMPLY SOUTHERN STATIONS

- brown sugar texas pete braised beef brisket,
creamy ashe county cheddar mac & cheese,
stewed tomatoes & okra and slaw
- bbq'd NC obx shrimp with creamy
guilford mill jalapeño grits and white wine
tomato gravy and marinated
cucumbers

prices listed on this menu reflect food cost only and are subject to change.
delivery, set-up and full service event coordination (rentals, delivery, set-up, event staffing & clean up)
are available. price varies depending on service needed.

CATERING BAR PACKAGES

BEER, WINE & COCKTAILS

BASIC FULL BAR

\$19 / person: 2 hours \$22 / person: 3 hours \$25 / person: 4 hours

Set-up includes ice, bar tools, cooler, cocktail napkins, water pitchers

Liquor: Sobieski, Gordon's, Castillo, Benchmark, El Jimador

Beer: Narragansett Premium Lager, Sierra Nevada Pale Ale, Eel River

Organic Amber Ale, Seasonal Option

Wine: House White, House Red

Mixers: Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Water

Garnish: olives, limes, lemons, cherries

PREMIUM FULL BAR

\$22 / person: 2 hours \$25 / person: 3 hours \$27 / person: 4 hours

Set-up includes ice, bar tools, cooler, cocktail napkins, water pitchers

Liquor: Titos, Suttlers, Bulleit Bourbon, Crown Royal, Espolon

Beer: Stigell Goldbrau Premium Lager, Boonshine IPA, Mother Earth Weeping

Willow Wit, Seasonal Option x2

Wine: Premium House Red and House White

Mixers: Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Water

Garnish: olives, limes, lemons, cherries

BASIC BEER & WINE

\$16 / person: 2 hours \$18 / person: 3 hours \$21 / person: 4 hours

Set-up includes ice, bar tools, cooler, cocktail napkins, water pitchers

Beer: Narragansett Premium Lager, Sierra Nevada Pale Ale, Eel River Organic

Amber Ale, Seasonal Option

Wine: House Red and Wine

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Water

PREMIUM BEER & WINE

\$18 / person: 2 hours \$20 / person: 3 hours \$24 / person: 4 hours

Set-up includes ice, bar tools, cooler, cocktail napkins, water pitchers

Beer: Stigell Goldbrau Premium Lager, Boonshine IPA, Mother Earth Weeping

Willow Wit, Seasonal Option x2

Wine: Premium House Red and Wine

Non-Alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Water

SPECIALTY BAR PACKAGES

\$8-\$10 / person when added to another bar package

BUBBLES BAR

\$18 / person : 2 hours \$26 / person: 4 hours
exploration of sparkling wine around the world.
prosecco, cava, cremant, domestic bubbles

NC BEER NERD BAR

\$18 / person : 2 hours \$26 / person: 4 hours
our favorite year-round staples and seasonal
selections from NC's most impressive breweries.

SPECIALTY COCKTAIL BAR

\$18 / person : 2 hours \$26 / person: 4 hours
let our mixologist create a signature cocktail

CANTEEN COCKTAIL BAR

\$18 / person : 2 hours \$26 / person: 4 hours
selection of seasonally appropriate classics.

CORKAGE FEES

includes glassware, ice, chilling coolers, cocktail napkins, water pitchers

\$2 / person: 1 hour \$3 / person: 2 hours \$4 / person: 3 hours \$5 / person: 4 hours

NON ALCOHOLIC BEVERAGE SERVICE of water, iced tea, coke, diet coke, sprite & ginger ale : \$3/pp

NOTE: bar package pricing does not include the cost of our bar staffing. we require a
minimum of one bartender for every 50 guests



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