

C a n a p é s



BREAKFAST &
BRUNCH



CORPORATE
EVENTS



PRIVATE
EVENTS



FARM TO TABLE



GENERAL INFORMATION

Canapés is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

The content of this menu package is designed for corporate catering & events as well as informal private catering & events. Canapés 550 Grab & Go Café menu, Canapés Corporate & Casual menu and Canapés Weddings package can be located on our website, www.canapescatering.com.

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian, vegan, dairy-free** and/or **gluten-free** or just personal portions prepared, it is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

When placing an order from Canapés Breakfast & Brunch Catering Package, kindly notify our office at least 24 hours in advance by calling 301.663.8220. The cut-off time for next day orders served prior to 8am is noon the day before. All other next day orders will need to be placed by 3PM. Should you find yourself in a last minute bind, please do not hesitate to call—we will make every effort to accommodate your needs.

Cancellation requires a 24-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick up or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category. For orders not meeting the minimum, a surcharge may be incurred.

DELIVERIES & PICK UPS

Delivery:

Minimum delivery order \$100.

Delivery fees assessed are based on distance, event requirements and time of day.

Additional fees may apply for delivery prior to 8AM and after 5PM.

Your delivery is scheduled 30 minutes prior to your event's start time.

When placing an order, please inform our event consultant what time your event will be served, the event location with specific directions and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

Pick Ups:

Items ordered from Canapés Breakfast & Brunch Catering Package being picked up must be pre-arranged with your consultant. The individual picking up may be required to sign-off on the invoice indicating the acceptance of the order.

Canapés is located at Highland Tech Park, 550 Highland Street, Suite 103, Frederick, MD 21701.

Our physical location faces Monroe Street and not Highland Street.

PRESENTATION

Cold menu items are presented on disposable buffet-style platters or tissue lined boxes ready to serve.

Warm menu items are presented in aluminum containers warmed and ready to serve.

A la Carte items and menus include appropriate standard disposables. Upgraded disposables are available.

Canapés offers several presentation options. Our event consultants can assist you with the best delivery and service option.

ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded disposables, linens, china, silverware, glassware, serving utensils, chafing dishes, etc.

SERVICE PERSONNEL

Canapés employs a professional service and culinary staff. Please inquire with our event coordinators to assist with your personnel needs and availability of our staff for your event.

PAYMENT

Canapés accepts cash, checks and credit cards. We accept MasterCard, Visa, Discover & American Express.

All invoices/events must be paid in full unless an approved corporate account has been established.

Invoices not paid within 30 days will be assessed an 18% per annum interest fee.

State sales tax is applied to all orders. Tax exempt organizations must provide certification.

CONSUMER WARNING

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

SYMBOLS

O = Organic

Applies to the USDA guidelines for certified organic products.

V = Vegetarian

No animal proteins, but includes eggs and dairy.

Vv = Vegan

No animal proteins or byproducts.

GF = Gluten-Free

Contains no gluten.

DF = Dairy-Free

Contains no dairy or byproducts.

**"FOOD IS OUR COMMON GROUND.
A UNIVERSAL EXPERIENCE."**

-James Beard

C a n a p é s



BREAKFAST & BRUNCH
CATERING



BREAKFAST PROTEINS & SIDES

Minimum order: 10 pieces for each item

Maple Sausage\$2.75	Lox and Roll\$6.75
two maple accented sausage links, pan-seared or grilled served sliced or whole	wrap or bagel, greens, honey mustard cream cheese, smoked salmon, onion, tomato, capers & dill
Sausage Patties\$2.25	Salmon\$7.50
two sausage patties, pan seared	3 oz pepperlax, cured or carpaccio with shave onion, tomato, capers & cream cheese
Turkey or Chicken Sausage\$3.25	Salmon Cakes\$4.50
patties & links	5 oz moist salmon, yukon potato, celery, onion, capers, parsley, dijonnaise, golden panko coating, lemon aioli drizzle, spicy rémoulade
Bacon\$2.50	Roasted Potatoes\$2.00
four slices of crisp bacon	seasoned sautéed onion & potato wedges
Applewood Smoked Bacon\$3.00	Home Fries\$2.00
four slices of crispy oven roasted applewood smoked bacon	griddled potato disks & white onion, seasonings
Candied Bacon\$3.50	Crispy Hash Cakes\$2.25
four slices of edible goodness...traditional or spiced up	golden fried shredded hash brown potato cakes
Turkey Bacon\$2.75	Sweet Potato - Apple Hash\$3.50
four slices of crisp turkey bacon	sweet, yukon & red potatoes, onion, celery, apple, thyme, rosemary, stock
Pork Belly \$ market price	Potato Latkes\$3.00
flame grilled & braised, garlic & herbs	two shredded potatoes and grated onion, pan-fried and served with sour cream & apple sauce
Ham\$2.75	Grits\$1.75
4 oz pan seared shaved ham sprinkled with a hint of cinnamon & sugar	warm grits with sweet butter
Country Ham\$3.25	<i>*please refer to the Grits Bar for additional accoutrements</i>
3 oz shaved thin	Grits Bar\$4.50/person
Corned Beef Hash\$3.00	warm buttery grits served with a variety of accoutrements including butter, maple syrup, shredded cheddar cheese, parmesan cheese & gravy
6 oz roasted corned beef sautéed with onion, bell pepper, potato & herbs	upgrade ingredients: crispy chicken, creole shrimp, country ham & red eye gravy
Creamed Chipped Beef & Gravy\$3.25	
6 oz sherry accented cream chipped beef & gravy served over toast, or with waffles (+\$.75)	
Sausage & Gravy\$3.25	
6 oz savory crumbled pork sausage & creamy gravy with your choice of toast or biscuits	
Grilled Beef \$7.50	
5 oz marinated beef shoulder loin, house seasoned, flame grilled	
RibEye Steak\$14.50	
12 oz marinated & house seasoned rib-eye steak, bbq brushed, flame grilled	

