

## VALENTINE'S DAY FEATURED ENTREE

### "Bee Mine" Kabobs

Cupid's Arrows Skewered with Boneless Chicken & Beef Tenderloin  
Topped with a Buttery White Wine Sauce  
Served Over Rice Pilaf with Grilled Vegetables  
Romaine and Baby Green Salad with Hearts of Palm  
Decorated Mini Cupcakes, Chocolate Dipped Strawberries & Grapes  
\$16.95 Per Person/Minimum 20



## HOT LUNCHES

### Sassy Shrimp Scampi with Linguini

Tender Shrimp Scampi Sautéed with Fresh Herbs, Shallots, & Garlic  
Atop Traditional Linguini Pasta with Sautéed Winter Veggies  
Romaine & Baby Green Salad with Champagne Vinaigrette  
French Baguette & Butter  
\$14.25 Per Person/Minimum 10



### Cherry Glazed Salmon

Succulent Fillets of Salmon Drizzled with a Cherry Honey Sauce  
Served Over Brown Rice with Sautéed Veggies  
Classic Caesar Salad with Bread and Butter  
\$13.95 Per Person/Minimum 10

## VALENTINE'S COCKTAIL

### BE MINE RECEPTION

- ~Lovely Rosemary Chicken Bites with Lemon Mayo Dipping Sauce
  - ~Falafel Love Bites with Yogurt Tahini Dipping Sauce
  - ~Roses are Red Baked Brie Wrapped in Golden Brown Phyllo Decorated in Hearts with Rosy Red Raspberry Filling and French Bread and Crackers
  - ~Petite and Precious Party Canapés with Beef Tenderloin and Horseradish Cream and Succulent Smoked Salmon on Sinful Black Bread with Hearty Herb Cheese
  - ~Vixen Vegetables with Roasted Red Pepper Hummus
- \$14.95 Per Person/Minimum 30 People

*Menus are a minimum of 10 people unless otherwise listed*

Please consult our Master Catering Menu for additional selections. Please order 24 to 48 hours in advance

Last minute requests are limited to assorted sandwiches, available salads and desserts

Cancellations require 24-hour notice. Cancellations after 3PM the day before have a 50% Charge

Specialty events cancellations require 3- 10 days in advance

Prices are subject to change

For a customized menu or for inquiries regarding service staff, beverages, tableware and rental equipment,

Please call (202) 293-0515

**CNF Catering**



# 2012 Valentine's Day

## ROOM TEMPERATURE LUNCHES

### Coast to Coast (Searching for You!)

California Orange Glazed Salmon & Teriyaki Chicken Breast  
Served on a Bed of Greens and Julienne Vegetables with Sesame Green Beans  
Chopped Asian Veggie Salad with Soy Vinaigrette  
Fried Wontons with Sweet and Sour Dipping Sauce  
\$14.50 Per Person/Minimum 20 People



### Lovely Latin Platter

Herb Roasted Salmon with Salsa Verde  
Pan Seared Cilantro Lime Steak  
Garnished with Sliced Avocados, Tomatoes,  
Cucumbers, Roasted Corn and Red Onion  
Latin Potato Salad with Olives, Cilantro, Bell Pepper and Capers  
Tortilla Chips and Salsa  
\$15.50 Per Person/Minimum 15 People

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## Classic Desserts

### Whole Cakes and Slices

Marble Cake  
Tiramisu  
Dark Chocolate Mousse  
White Chocolate Mousse  
Lemon Cake  
Strawberry Shortcake  
\$5.95 per person

### Whole Pies

Cherry Pie, Apple Pie,  
Pumpkin Pie, Blueberry Pie,  
Pecan Pie\*  
(minimum 8 people per flavor)  
\$3.50 per person

Fresh Whipped Cream  
\$6.95 per quart

(\*Pecan \$3.95)

### Cinnamon Chips & Mocha Whipped Cream

\$2.25 per person

### Strawberries, Pound Cake & Whipped Cream

\$4.25 per person

### Fresh Baked Cookies

\$2.45 per person

### Cookies and Brownies

\$2.45 per person

### Cookies, Brownies and Bars

\$2.55 per person

### Mini French Pastries

\$4.25 per person

### Mini Fruit Tarts

\$4.25 per person

### Valentine's Day Cupcakes

\$3.50 per person



**CNF Catering**

**202-293-0515**

**www.cnfcatering.com**

*Minimum 10 people on all desserts*

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