

## We combine individuality with affordability to meet your

 catering needs.Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!

ORLANDO FL | 321-229-5786 | CB-CATERING.COM | @CBBISTRO

## Dinner Menus

These are sample menus，pricing may vary dependent on location，guest count，equipment etc

Chicken Marsala Lightly Seasoned Chicken Breast with Mushroom \＆Marsala Wine Sauce with Marinara Sauce and Mozzarella

Pepper Steak
enderloin of beef tips with multi－colored sweet peppers and caramelized onion simmered in CB＇s Signature brown grav

Chicken or Shrimp
Fettuccine Alfredo
Seasoned and Sauteed Chicken or Colossal Shrimp winch＇s Famou

Creamy Alfredo Sauce
Seafood Paella
Saffron Rice with Garden Creen Sweet Peas and imento Peppers，Shrimp，Clams and Mussels， －Piece Seasoned Cut－Up Chicken Grilled and Baked with CB＇s Award－Winning BBQ Sauc

Dinner Menus served with Lemonade or Sweet Tea and Infused Water

Check Out Our Bar Packages for Other Drink Options

BBQ Pullled Pork
Slow－Cooked Pulled Pork with CB＇s Award Winning BBQ Sauce served with Rolls Prime Rib Sea Salt and Mustard Crusted Prime Rib Eye served with Horseradish，Au Jus \＆Assorted Rolls Norwegian Willd Caught Salmon Prepared in a Citrus Marinate Poached and Broiled to Perfection，Carnished with Marinated
Cucumber and Dill Sauce

Oven Roasted Turkey 26lb．Oven Roasted Turkey served with Cranberry Sauce，Relish，Assorted Rolls

Honey Glazed Pit Ham Honey Glazed Ham served with Diion Honey Glazed Ham served with Dijon
Mustard Sauce，Pineapple \＆Raisin Relish and Assorted Rolls
Roasted Tenderloin of Beef

> 1arinated Slow Roasted Choice Tenderloin of Beef, Served with Creamy Horseradish，Merlot Wine Mustard，Bearnaise Sauce，and Assorted Rolls

## sides

Assorted Fresh Vegetables Seasoned and Roasted Brocco Cauliflower，Carrots and Asparagu
Southern Style Green Beans cooked with smoked turkey meat
Collard Greens cooked with smoked turkey meat Tossed Garden Salad resh Sping Mix and Seasonal Greens with Cucumbers，Tomatoes，and Carrots with a Signature Dressing Cold Pasta Primavera Multicolored Pasta and Assorted Veggies mixed with an Italian Dressing Garlic Mashed Potatoes Yellow Rice Pilaf
Corn on the Cob
BBQ Baked Beans
picy Chorizo Sausage，and Chicken
BBQ Bone－In Chicken





|  | Oven Roasted Turkey 26 lb ．Oven Roasted Turkey served with Cranberry Sauce，Relish，Assorted Rolls |
| :---: | :---: |
|  | Honey Glazed Pit Ham <br> Honey Glazed Ham served with Dijon Mustard Sauce，Pineapple \＆Raisin Relish and Assorted Rolls |
|  | Roasted Tenderloin of Beef <br> Marinated Slow Roasted Choice Tenderloin of Beef， Served with Creamy Horseradish，Merlot Wine Mustard，Bearnaise Sauce，and Assorted Rolls |
|  | Sides |
|  | Assorted Fresh Vegetables Seasoned and Roasted Broccoli， Cauliflower，Carrots and Asparagus |
|  | Southern Style Green Beans cooked with smoked turkey meat |
|  | Collard Greens <br> cooked with smoked turkey meat |
|  | Tossed Garden Salad <br> Fresh Sping Mix and Seasonal Greens with Cucumbers，Tomatoes，and Carrots with a Signature Dressing |
|  | Cold Pasta Primavera <br> Multicolored Pasta and Assorted Veggies mixed with an Italian Dressing |
|  | Garlic Mashed Potatoes |
|  | Yellow Rice Pilaf Corn on the Cob |
|  | BBQ Baked Beans |

