

CAPITAL CITY KITCHEN CORPORATE



BREAKFAST

CCK Continental

Greek yogurt parfait w/ granola & fresh fruit and select muffins & pastries • **\$9/person**

Upper East Side

Local bagels, house-smoked salmon, cream cheese, sliced cucumbers, tomato, capers, and red onion • **\$13/person**

The Indulgence

Blueberry flapjack breakfast cake, fresh fruit medley, and smoked shoulder bacon • **\$18/person**

CCK Breakfast Casserole

Traditional but only better • **\$85/half pan**

Double Sausage-Sausage Biscuits and Gravy

Serves 12-15 • **\$85/half pan**

Spicy chorizo • **\$100/half pan**

Farm Fresh

Softly scrambled fluffy eggs w/ cheese

• **\$6/person**

Substitute egg whites • **\$1.50/person**

Add spinach and tomatoes • **\$2/person**

Add ham and bacon • **\$2.50/person**

Breakfast Taco Bar • \$13/person

Build your own tacos:

Scrambled eggs	Queso Fresco	Jalapenos	Tortillas
Spicy chorizo	Chipotle aioli	Lime Wedges	Salsa

BREAKFAST ADD-ONS

Seasonal Fruit Bowl
\$60 (serves approx. 15 people)

Duck Bacon and Egg English Muffin
\$9 each (minimum 15)

Smokehouse Shoulder Bacon Tray
\$50 (35 pieces)

Cold Smoked Sriacha Bacon Tray
\$60 (40 pieces)

Cowboy Cheesy Potatoes
\$50/half pan

Individual Yogurt Parfait
\$6

Individual Chia Pudding Parfait
(vegan and gluten free) \$6.50

Coffee Service
\$25 (serves approx. 10 people)

Premium Orange or Grapefruit Juice
\$3/bottle

Bottled Water
\$2/bottle

SALADS

(Also available family style. Serves 12-15)

Roasted Beet

With goat cheese, arugula, and balsamic dressing • **\$8/person • \$70/bowl**

Caesar

Romaine, grape tomatoes, shaved red onion, and croutons • **\$7/person • \$60/bowl**
Add anchovies • **\$1**
Add grilled chicken • **\$2**

House Salad

Organic mixed greens and variety of veggies and cheese • **\$6/person • \$50/bowl**

Southwest BBQ Chicken

Romaine, grape tomato, grilled chicken, red onion, corn, tortilla strips, and homemade BBQ ranch • **\$8/person • \$70/bowl**

Antipasto

Romaine, tomato, red onion, pepperoni, artichoke, and mix of Italian cheeses • **\$10/person • \$90/bowl**

CCK Tuna Fish Salad

Served on a bed of mixed greens • **\$8/person • \$70/bowl**

California Sushi Bowl

Deconstructed sushi roll w/ edamame, shredded carrots and kabayaki sauce • **\$12/person**

Farmers Market Salad

Orzo, grilled veggies, mozzarella, lemon vinaigrette • **\$8/person • \$70/bowl**

Asian Pasta Salad

Spaghetti noodle, veggies, peanuts, homemade Asian sauce • **\$8/person • \$70/bowl**

Choice of our House-Made Dressings: Balsamic Vinaigrette • Ranch • Caesar • Classic Italian Creamy Blue Cheese • Southwest BBQ Ranch

Add Grilled Chicken Breast • **\$4/entrée**

Add Roasted Salmon • **\$7/entrée**

SOUPS

CCK Chili

Hearty and comforting • **\$6/person**

Tomato Basil Bisque

Luxurious and satisfying • **\$6/person**

Shrimp Corn Bisque

Bright and gorgeous • **\$7/person**

HOT BARS

(All served with house greens and CCK brownie bites)

Slider Bar

Choose 2 • **\$13/person** | Choose 3 • **\$15/person**

CCK Signature Meatloaf	German Brat Meatball	Southern Pig Buffalo Chicken
BBQ Chicken With Smoked Gouda		

Shrimp Taco Bar • \$14/person

Shredded Lettuce	Fire Roasted Salsa	Tropical Habanero Sauce
Cilantro	Pineapple	

House Smoked BBQ Bar • \$13/person

Pulled Pork	Buns	Coleslaw	BBQ Sauces
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Authentic Walking Taco Bar • \$10/person

Fritos	Sour cream	Salsa
Taco Beef	Green onion	
Queso	Shredded lettuce	

CCK Chili Bar • \$12/person

Cheddar	Green Onion	Baked Potato (+\$2)
Sour Cream	Jalapeño	Oyster Crackers

Baked Potato Bar • \$11/person

Cheddar	Sour Cream	Jalapeño
Applewood Smoked Bacon	Green Onion	Chili (+\$3)
	Butter	

DELI TRAYS

Choose from our homemade sandwiches served on a variety of breads and wraps:

Albacore Salad CCK Club Veggie Delight Roasted Turkey & Havarti Pit Ham & Swiss Spicy Chicken BLT Weekly Favorite

Small (Choose 2) • \$80 (12 - half sandwiches)

Medium • \$100 (20 - half sandwiches)

Large • \$150 (30 - half sandwiches)

**All sandwiches may include lettuces and are served with chips

**Any sandwich can be made in a lettuce wrap to accommodate gluten-free diet



APPS & FINGER FOODS

(Minimums required)

Bourbon BBQ Meatballs

• \$1.25

Lamb & Blue Cheese Meatballs

• \$2.75

Jumbo Shrimp Cocktail

• \$4

Chipotle Lime Pork Belly Lettuce Wraps

• \$2.50

Calamari Salad Spoons

• \$2.75

CCK Crudité Platter

Served with homemade CCK dip
• \$50 small | \$90 large

Hog Wings

Mini pork shanks in tropical habanero • \$2

Poke Parfaits

Sashimi tuna w/ wontons served on spicy wakame salad • \$70/tray of 20

Sriacha Bacon Twists

• \$1.25

Dips

Cheesy Buffalo Chicken

Served with crispy jalapeños & chips
• \$3/person

Caramelized Onion and Crustinis

• \$3/person

Asiago Crab

Served w/ tri-color chips
• \$3.50/person (minimum of 25)

Deviled Cheese

Pimento cheese w/ a kick, served w/ pretzel sticks (serves approx. 25) • \$50

Bruschetta Trays

(approx. 20 pieces/tray)

Smoked Salmon & Wasabi • \$25

Classic Mushroom Duxelles • \$22

Tomato Basil • \$22

MAINS

BBQ Chicken

Whipped sweet potatoes & braised collard greens • \$14/person

Buffalo Chicken Tortellini

Creamy buffalo sauce & mixed greens
• \$14/person

Caprese Stuffed Chicken

Mozzarella and tomato stuffed breast topped w/ basil cream sauce & roasted broccoli
• \$16/person

Butternut Squash Orzo (vegetarian)

Seasonal favorite served w/ mixed greens
• \$13/person

Diablo Shrimp Pasta

Angel hair pasta & asiago cheese w/ garlicky cheese bread • \$13/person

Add protein pasta • \$2

Stuffed Peppers (vegetarian)

Quinoa, lentils, roasted veggies w/ romesco sauce • \$11/person

3-Cheese Ravioli

Served with sautéed veggies & marinara sauce w/ mixed greens • \$12/person
Add Italian sausage • \$2.50/person

Meatballs & Pasta al Forno

Classic baked pasta w/ meatballs & mixed greens • \$12/person

Pulled Pork

Served in mustard BBQ sauce mixed w/ roasted sweet potato • \$13/person

Island Chicken

Marinated and blacked chicken w/ mango salsa over bed of pineapple rice & mixed greens • \$14/person

Red Chicken Curry

Served w/ veggies & savory rice
• \$14/person

CCK Signature Meatloaf

Served w/ sautéed green beans • \$14/person

Maple Glazed Salmon

Served with winter quinoa pilaf • \$15/person

SIDES

(Half pans, feeds approx. 12-15)

Roasted Parmesan Broccoli

\$60

Zesty Mac-n-Cheese

\$75

Roasted Garlic Mashed Potatoes

\$50

Roasted Rainbow Carrots

\$50

Buttered Linguini Pasta

\$40

Spicy Cauliflower

\$60

Smoked Beans and Bacon

\$55

Cucumbers, Red Onion & Tomato Salad (seasonal)

\$60

Wakame

\$60

Spicy • \$65

Zesty Asian Pasta Salad

\$60

DESSERTS

(Inquire about additional details)

Brownie Bites

Tray of 30 • \$25

Mixed Mini Ganache

Tray of 40 • \$100

Fresh fruit and Whipped Cream Cup

• \$3

Assorted Cookie Tray

Tray of 24 • \$40

BEVERAGES

Coffee Service
\$35/serves up to 10

Iced Tea
\$3/bottle

Coke Products
\$2/can

Lemonade
\$3/bottle

Bottled Water
\$2/bottle

Premium Orange
or Grapefruit
Juice
\$3/bottle

Beer and Wine Packages Available

Don't see exactly what you want?

Check out our full menu at www.capitalcitykitchen.com
or email us and we can create a meal specifically for you!