

5x5

Bar & Bistro

5x5 BREAKFAST MENU

Menu and pricing are subject to change. Please call to verify current selections.

FULL LOBBY BREAKFAST BUFFET | \$14 / guest

Changes daily, please call to verify our current selections.

BUILD YOUR OWN PRIVATE BREAKFAST BUFFET | \$18 / guest

Minimum 20 people. Includes assorted yogurt and mixed fruit.

Egg Options

Scrambled

Frittata

Egg White Omelet

Protein Options

Bacon

Pork Sausage

Polish Kielbasa

Starch Options

Roasted Red Potatoes

Hashbrown Patties

Pastry Options

Muffins

Breakfast Danishes

Croissants

Additional Buffet Add-ons | \$3 / guest

Biscuits & Gravy

Waffles or Pancakes

BUILD YOUR OWN CONTINENTAL BREAKFAST

Pastries | \$20 / dozen

Assorted Coffee Shop Danishes

Croissants

Assorted Muffins

Assorted Donuts

Cold Bar

Assorted Yogurt & Toppings | \$8 / dozen

Hardboiled Eggs | \$6 / dozen

Assorted Cold Cereal | \$2 / guest

Deluxe Oatmeal Bar | \$4 / guest

Mixed Fruit | \$3 / guest

Coffee & Tea Bar | \$35 / carafe

Dark, breakfast, or decaf roasts

Assorted Bigelow Teas

Juice Bar | \$7 / Liter

Apple

Cranberry

Orange

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5x5 BOX MEAL MENU

Menu and pricing are subject to change. Please call to verify current selections.

Salads include sea salt kettle chips, utensil, and napkins.

Sandwich boxes include sandwich sea salt kettle chips, pickle, utensils, and napkins.

All sandwiches can be made on a gluten friendly bun, add \$2.

SANDWICH BOXES

Italian Grinder | \$18

Smoked ham, pepperoni, salami, pickled red onion, greens, pesto, hoagie roll.

Ham 'n Cheese | \$15

Smoked ham, provolone, honey mustard, fried onions, Hawaiian bun.

Friendly Neighborhood Vegetarian | \$14

Chickpea salad, pickled red onion, greens, garlic aioli, hoagie roll.

BLTP | \$16

Bacon, lettuce, tomato, provolone, garlic aioli, Hawaiian bun.

Flight of the Fowl | \$17

Chicken salad, pickled red onions, provolone, hoagie roll.

SALAD BOXES

Garden Salad | \$15

Greens, seasonal vegetables, tomato, parmesan, crouton, balsamic vinaigrette.

CBR Salad | \$17

Greens, marinated chicken, bacon, cheddar, crouton, ranch.

Chickpea Salad | \$15

Chickpea salad, greens, pickled red onion, tomato, lemon olive oil, balsamic glaze.

Chef's Salad | \$18

Greens, hard-boiled egg, bacon, cheddar, tomato, crouton, ranch.

DESSERT OFFERINGS

Iced Lemon Cake | \$2.50

Dark Chocolate Brownie | \$2.50

Chocolate Chip Cookie | \$2.25

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5x5 BUFFET & PLATED MENU

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TRADITIONAL OFFERINGS

All traditional offerings come with seasonal vegetables. Please let us know about any dietary restrictions.

Chicken Entrées \$24 / guest

Oven roasted chicken breast with Dijon cream sauce or chicken parmesan with marinara

Beef Entrée | \$28 / guest

Grilled flank with horseradish cream or onion cream sauce

Pasta Entrées | \$22 / guest

Penne Primavera with seasonal vegetables and alfredo or penne with marinara and beef meatballs

Side Options

Salad options: Caesar salad | garden salad

Bread options: Parmesan croissant breadsticks | Hawaiian dinner rolls

Starch options: rice pilaf | roasted red potatoes

SPECIALTY OFFERINGS

All specialty offerings come as is. We are happy to work with any dietary restrictions.

Southern Menu | \$25 / guest

Beef burnt ends, Sweet Baby Ray's BBQ, mac and cheese, coleslaw, pickles, Hawaiian rolls.

Taco Bar Menu | \$21 / guest

Chicken or smoked pork, flour tortilla, pico de gallo, salsa verde, onion & cilantro, Spanish rice.

Asian-American Menu | \$22 / guest

General Tso or sweet and sour chicken, vegetable spring rolls, stir fry vegetables, rice.

Italian Menu | \$21 / guest

Cheese manicotti with alfredo, charred broccoli with pesto, Caesar salad, parmesan croissant breadsticks.

*Add chicken \$1 | Italian sausage \$3

DESSERT OFFERINGS

Dessert Sampler | \$20 / dozen

Assorted dessert bites

Peanut Butter Chocolate Cake | \$125 / cake

Serves 24

Tiramisu | \$127 / cake

Serves 24

Apple Cobbler | \$40 / cobbler

Serves 24

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5x5 ADDITIONAL OFFERINGS

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ADDITIONAL OFFERINGS

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Soup Du Jour | \$24

Serves 12.

Choice of: Split Pea & Ham, Broccoli & Cheddar, Clam Chowder, Chicken Tortilla,
Red Lentil & Vegetables, or Kale Parmesan & Italian Sausage

Meat & Cheese Platter | \$25

Serves 6 to 10.

Pepperoni, salami, ham, provolone, cheddar cubes

Assorted Fruit Platter | \$23

Serves 6 to 10.

Assorted seasonal fruit

Assorted Vegetable Platter | \$23

Serves 6 to 10.

Assorted seasonal vegetables, served with ranch or bleu cheese dressing