



NEXDINE
HOSPITALITY

Experience. Amazing. Service.

Cross Point Cafe Catering Catalog

contact unit206crosspoint@nexdine.com for catering orders
Please submit catering orders with 24 hours notice



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Breakfast Catering Menu

Full Coffee Service - \$5.99 pp

regular and decaffeinated coffee, assorted creamers and sweeteners

Continental Breakfast \$11.99 pp

coffee, tea, and accompaniments, breakfast pastries, fresh fruit, and juices

add bagels and spreads +\$2.99 pp

Chef's Hot Breakfast \$14.99 pp

Scrambled eggs, bacon and sausage, lemon poppy seed pancakes,

breakfast potatoes, fresh fruit, coffee, tea, and juices



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Build Your Own Sandwich Platter - \$16.99/guest

Choose Four Sandwiches

Monte Cristo - black forest ham, swiss cheese, sweet pickles, and honey mustard, on French toast

Spring Vegetable Caprese Panini - roasted zucchini, tomato, mozzarella, pesto, arugula

Oven Roasted Turkey Club - oven roasted turkey, cheddar cheese, crispy bacon, garlic mayo, fresh tomato, spring greens

Waldorf Chicken Salad Club - homemade chicken salad, walnuts, dried cranberry, garlic aioli, spring greens

Chicken Caesar Wrap - fresh romaine lettuce, parmesan cheese, roasted chicken, house made Caesar dressing

Choose Two Sides

Seasonal Fruit Salad, House Made Chips, Side Salad, Pasta Salad

Choose a Dessert

Fresh Baked Cookies

Seasonal Pound Cake

Caramel Macchiato Panna Cotta

Double Fudge Brownies

Assorted Cupcakes

Fresh Baked Corn Bread

Assorted Coca Cola Products Included



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Gourmet Lunch Entrees - \$21.99/guest

Starters (additional \$4.99/guest)

House Made Falafel - herb filled chick pea fritters served with traditional dipping sauces

Seasonal Grilled Vegetable Mezze Platter - selection of grilled spring vegetables served with traditional spreads

Fig and Prosciutto Flatbread - crispy flatbread, mozzarella, fig compote, prosciutto, arugula

Entrees (choose two)

Grilled Zucchini Risotto - whole grilled zucchini, roasted tomato, lemon ricotta, over creamy risotto

Seared Salmon Meuniere (gf) - pan seared salmon over roasted potatoes, topped with a lemon butter sauce

Chimi Churri Roast Pork - slow roasted pork, grilled peppers, zucchini, and onions, topped with fresh herb chimi churri

Chicken Francaise - lightly battered chicken breast, over tortellini, with garlic spinach

Salads (choose one)

Caesar Salad - fresh chopped romaine hearts, herb croutons, parmesan, and our signature Caesar dressing

Spring Harvest Salad - spring greens, fresh tomato, roasted spring vegetables, feta, granola, lemon poppy vinaigrette

Dessert (choose one)

Fresh Baked Cookies

Seasonal Pound Cake

Caramel Macchiato Panna Cotta

Double Fudge Brownies

Assorted Cupcakes

Fresh Baked Corn Bread

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Afternoon Snacks

Charcuterie and Cheese Board	\$16 pp
Crudite Platter	\$9 pp
Greek Mezze Platter	\$13 pp
Fresh Baked Cookie Platter	\$7 pp
Tea Sandwich Platter	\$11 pp
Soft Pretzels	\$9 pp
Caramel Corn	\$6 pp



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We are happy to curate custom catering menus upon request with at least two weeks notice

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