



# 5x5

Bar & Bistro

## 5x5 BREAKFAST MENU

*Menu and pricing are subject to change.*

### FULL LOBBY BREAKFAST BUFFET | \$25 per guest

Available **6:00am – 9:30am**

Rotating menu—please call to verify current selections.

#### Daily Offerings:

Eggs, breakfast protein, yogurt, cereal, oatmeal, waffles, fresh fruit, milk, juice, and coffee.

#### Daily Features:

- **Monday:** Build-Your-Own Burrito – Scrambled eggs, diced ham, bacon bits, shredded cheese, sliced jalapeños, salsa, and flour tortillas.
- **Tuesday:** Western omelet & bacon with waffles. *Third item:* biscuits & sausage gravy.
- **Wednesday:** Scrambled eggs & sausage links with waffles. *Third item:* breakfast potatoes.
- **Thursday:** Cheese omelet & bacon with waffles. *Third item:* breakfast potatoes.
- **Friday:** Build-Your-Own Burrito – Scrambled eggs, diced ham, bacon bits, shredded cheese, sliced jalapeños, salsa, and flour tortillas.
- **Saturday:** Western omelet & bacon with French toast. *Third item:* breakfast hash patties.
- **Sunday:** Scrambled eggs & sausage links with French toast. *Third item:* biscuits & sausage gravy.

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## 5x5 ADDITIONAL PRIVATE BREAKFAST OFFERINGS

#### Pastries | \$20 per dozen

- Assorted Coffee Shop Danishes
  - Croissants
  - Assorted Muffins
  - Donuts

#### Assorted Fruit Platter | \$23

Serves 6–10. Assorted seasonal fruit.

#### Coffee & Tea Bar | \$38 per carafe

Dark roast, breakfast blend, or decaf; assorted Bigelow teas.

**Juice Bar | \$9 per liter.** Apple, cranberry, or orange juice.

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# 5x5 BOX MEAL MENU

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

**Gluten-friendly bun available for all sandwiches +\$2.**

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## 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 onion, provolone, hoagie roll.

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## SALAD BOXES

### **Garden Salad | \$15**

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

### **CBR Salad | \$17**

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

*Add chicken +\$2.*

### **Caesar Salad | \$15**

Greens, parmesan, croutons.

*Add chicken +\$2.*

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## DESSERT OFFERINGS

- Iced Lemon Cake | \$30 per dozen
- Dark Chocolate Brownie | \$30 per dozen
- Chocolate Chip Cookie | \$30 per dozen

# 5x5 BUFFET & PLATED MENU

*Menu and pricing subject to change. Please call to verify selections.*

**Minimum order: 12 servings per offering**

## TRADITIONAL OFFERINGS

All entrees served with seasonal vegetables. Please inform us of any dietary restrictions.

### **Chicken Entrées | \$24 per guest**

Oven-roasted chicken breast with honey-Dijon sauce

**or**

Chicken parmesan with marinara and house cheese blend.

### **Beef Entrées | \$28 per guest**

Grilled flat iron with chimichurri

**or**

Grilled flat iron with gorgonzola-onion sauce.

*Upgrade to hanger steak +\$2.*

### **Pasta Entrées | \$22 per guest**

Penne primavera with seasonal vegetables & alfredo sauce.

**or**

Penne with marinara and beef meatballs.

### **Side Options | \$5 per guest**

**Choice of Salads:** Caesar | Garden

**Choice of Bread:** Parmesan croissant breadsticks | Hawaiian dinner rolls

**Choice of Starch:** Rice pilaf | Roasted red potatoes

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## SPECIALTY BUFFET STYLE OFFERINGS

All specialty offerings served as-is. Dietary restrictions can be accommodated.

### **Southern Menu | \$25 per guest**

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

### **Taco Bar Menu | \$21 per guest**

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

### **Asian-American Menu | \$22 per guest**

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

### **Italian Menu | \$21 per guest**

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

*Add chicken +\$2 | Add Italian sausage +\$3*

# DESSERT OFFERINGS

**Peanut Butter Chocolate Cake | \$125 per cake**

Serves 24.

**Tiramisu | \$127 per cake**

Serves 24.

**Seasonal Cobbler | \$40 per cobbler**

Serves 12.

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## 5x5 ADDITIONAL OFFERINGS

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All items served as listed. We are happy to accommodate dietary needs.

**Soup Du Jour | \$24**

Serves 12.

Choose from: Split Pea & Ham, Broccoli & Cheddar, Clam Chowder, Chicken Tortilla, Red Lentil & Vegetable, or Kale Parmesan & Italian Sausage.

**Meat & Cheese Platter | \$25**

Serves 6–10.

Pepperoni, salami, ham, provolone, cheddar cubes.

**Assorted Fruit Platter | \$23**

Serves 6–10. Assorted seasonal fruit.

**Assorted Vegetable Platter | \$23**

Serves 6–10.

Seasonal vegetables served with ranch or bleu cheese dressing.

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