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CAFÉ

BREKY

WANNA BREKY PACKAGE? \$20

Make The Requested Selections In Each Section!
package not your thing? do you!, order ala carte

MORNING MINI (SELECT 3) \$8

Lemon Blueberry Muffin

poppy butter

Gurl Scout Cookies

samoas granola bar

Pistachio Cherry Scone

white chocolate spread

Quinoa Chia Bars

almond butter

Super Food Breakfast Cookie

flax, cranberry, pumpkinseed

Banana Hemp Seed Muffin

maple "butter"

Curried Scone

apple chutney

Coriander Millet Muffin

rose petal jam

Spiced Crispy Treat

peanuts, raisin, pumpkin seed, marshmallow, rice crisps

Granola Bars

coconut, cranberries, pumpkin + sunflower seed

DIPPERS (SELECT 1) \$4

Maple Bacon Dip

breakfast chips, carrots

Everything Bagel Dip

mini bagel, celery sticks

Tofu Cinnamon Roll Dip

rice crackers, apples

Mango Vanilla Dip

pretzel rods, cucumber

PETITE PARFAIT (SELECT 1) \$5

Acai

raspberry, honey roasted almond + coconut

Honey Greek Yogurt

cinnamon granola, raisins

Ginger Bucha Overnight Oats

strawberry compote, sunflower seed

Baked Apple

whipped mascarpone, pecan crumble

FRESH LAID (SELECT 1) \$5

Bacon Cheddar Egg Bites

buttermilk ranch

Kimchi Egg Bites

creamy gochujang sauce

Green Egg Bites

romesco

Braised Eggs

spiced tomato sauce

Classic Egg Bites

maldon salt, cracked black pepper

Tofu Scramble

peppers, onions, mushrooms, spinach

POTS (SELECT 1) \$5

Peppers, Onions, Potatoes

avocado salsa

Shishito Scallion Hash

tomato jam

Sweet Potato Kale Hash

goat cheese, tahini sauce

MEAT (ALA CARTE SELECT 1)

Sausage Gravy \$5

cheddar chive biscuits

Apple Wood Smoked Bacon \$4

Turkey Bacon \$3

Pork Breakfast Sausage \$3

Turkey Breakfast Sausage \$3

B-WICH (ALA CARTE ORDER BY THE DOZEN)

Brioche \$5

bacon, eggs, sriracha syrup

Croissant \$6

sausage, egg, smoked cheddar, red pepper pesto

English Muffin \$5

turkey sausage, egg whites- spinach-feta, tomato jam

Burrito \$5

tofu scramble, peppers, onions, mushrooms, spinach

BREKY BEVERAGE (ALA CARTE)

Natalie's Orchid Island Juices \$4

orange, grapefruit, strawberry lemonade

La Colombe Coffee \$4

decaf + regular, half + half, sugar, sweetener

LUNCHiN

WANNA LUNCHiN PACKAGE? \$20

Make The Requested Selections In Each Section!

not looking to do the package? we recommend 3 sandwich selections, 1 should be vegetarian or vegan, 1 greenz salad and 1 veggy/starchy or chips

SAMMY (SELECT 3) \$13

TAA

tomato, avocado, alfalfa sprouts, ranch, wheatberry bread

Tandoori Cauliflower Salad

mint chutney, spinach, cilantro, lavash wrap

Caprese

fresh mozzarella, arugula, balsamic tomato jam, basil oil, ciabatta

Pulled Jack Fruit

grilled pineapple, cider vinegar slaw, brioche

Citrus Confit Tuna

provençal relish, frisée, endive, herb aioli, spinach herb wrap

Green Herb Tuna

hard-boiled egg, lettuce, tomato, multigrain

Blackened Salmon Salad

celery apple slaw, cajun remoulade, pumpnickel

Smoked Turkey

dulcet cheese, peach ginger chutney, greens, pumpnickel

Roast Turkey Breast

arugula, tomato compote, pesto aioli, multigrain

Nashville Hot Chicken

bread + butter pickle, smoked paprika aioli, leaf lettuce, potato roll

Shawarma Chicken Pita

hummus, shaved cabbage salad, orange blossom vinaigrette

Thai Chicken Salad

carrot, cucumber, cilantro, peanut lime sauce, lavash wrap

Angus Roast Beef

mixed greens, pickled zucchini, romesco, manchego, brioche

God Father

prosciutto, coppa, genoa salami, ham, provolone, shredded lettuce, tomato, onions, evoo, vinegar, liscio's roll

CHIPS (SELECT 1) \$3

Sea Salt + Black Pepper 

Za'atar Chips 

Ranch Chips 

Truffle Parm Chips 

Plantain Chips 

GREENZ (SELECT 1) \$4

French Market Salad

greens of the season, honeycrisp apples, snipped herbs, goat cheese, toasted hazelnuts, dijon vin.

Kale Baby

radicchio, endive, parmesan crisps, lemon parmesan dressing

Crush Salad

arcadian mix, roasted butternut squash, red grapes, feta, pistachio, maple red wine dressing

Arugula Salad

citrus, olives + red wine vinaigrette

Spinach Salad

blue cheese, walnuts, pickled onion, cranberry, blueberry vin

VEGGY / STARCHY (SELECT 1) \$4

Beet + Radicchio

goat cheese, pistachio, red wine vinaigrette

Spicy Cucumber Salad

rice wine vinaigrette, sesame, soy

Sesame Noodle Salad

carrots, scallion, red pepper, black sesame, peanut sauce

Bulgur Wheat Salad

chick pea, roasted red pepper, parsley

Cannellini Bean Salad

fennel, radish, asparagus, lemon-fennel vinaigrette

LUNCHiN DRINKS (ALA CARTE)

Spring Water \$2

Bottles

Classic Soda \$2

coke, diet coke, sprite, ginger ale

Lacroix \$2

club, passion fruit, key lime, mango

Gourmet Soda \$3

hanks + boylan's

Honest Tea \$4

half tea + half lemonade, honey green, "just" black tea

SWEETS (ALA CARTE)

Cookies + Bars  \$4

chocolate chip cookies, sugar cookies, brownies, blondies

 vegan  vegetarian  gluten free  contains nuts \$ pricing is per person 20 =minimum order qty.

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BOWLZ

NO PACKAGE HERE \$15

Ala Carte
order by the dozen

Tuna Poke 
seasoned rice, carrot, cucumber, pickled daikon, edamame,
nori, pickled ginger, sriracha aioli, wasabi avocado

Grilled Halloumi 
quinoa, cucumber, tomato, kalamata olive, chickpea, pickled
red onion, bell pepper, herb yogurt

Herb Chicken Breast 
freekeh, roasted mushroom, orange carrots, shaved brussels
sprouts, crunchy fennel, toasted walnut, citrus vinaigrette

Charred Shrimp
moroccan couscous, avocado, grape tomato, haricot vert,
grilled balsamic eggplant, pesto dressing

Chipotle Grilled Flank Steak 
carolina rice, black beans, sweet plantain, purple cabbage,
pineapple, chimichurri

Vadouvan (French Curry) Cauliflower 
cumin basmati rice, black lentils, cucumber, radish, tomato,
scallion, cilantro, mint chutney, tamarind chutney

BREAK!

BREAK PACK \$7

Make The Requested Selections In Each Section
that's just how it is

MUNCH MIX (SELECT 1)

Coffee 
hazelnuts, almonds, raisins, chocolate covered espresso
beans, white chocolate

Energy 
walnuts, pumpkin seeds, sunflower seeds, dried apricots,
dried cranberries, cinnamon, nutmeg, sea salt

Spicy 
nacho nuts, chili cheese corn twists, cajun sticks, spicy rice
crackers

Wasabi 
spicy corn sticks, pretzels, onion poppy sticks, wasabi peas,
rice crackers

TASTY BITES (SELECT 1)

Chocolate Truffle 
64% dark

Birthday Cake Bites 
funfetti

Cookie Dough 
chocolate chip, cashew, vanilla

DIPPERS (SELECT 1)

Dark Chocolate Mousse 
graham crackers, strawberries

Strawberry Coconut 
shortbread cookies, pineapple

Salted Date Cashew 
banana bread, apples

POPCORN (SELECT 1)

Bacon Caramel
chipotle ranch spiced

Thai Green Curry 
crispy rice sticks vermicelli, toasted peanut, fried shallot

White Chocolate 
lime

GRAZE

#FAVORITES \$16

Crudité Station

raw, grilled, roasted vegetables, dipping sauces

Onion Dip

house made chips

Greenview Farms Cheese Selection

extra sharp cheddar, split wheel blue
dutch style dill havarti, soft ripened brie
seasonal fruits, crackers, flat breads

Grilled Sausages

chicken bell pepper, port richmond kielbasa, chorizo
whole grain mustard, dijon mustard, cornichons,
pickled red onion, artisan baguette

BEYOND THE WALL \$18

Fresh Corn Tortilla Chips + Dips

guasacaca avocado dip, street corn bruschetta, chipotle
carrot dip

Creamy Cheese Terrine

pepper jelly, toast, crackers

Sofrito Tamale (hot)

saffron corn mole, scallion

Mexicali Beef Meatballs (hot)

enchilada sauce, cilantro, scallion

TERRANEAN \$20

White Chocolate Baba Ghannouj

pomegranate seeds

Green Suzma

scallion, cilantro, dill, parsley

Goat Cheese Tahini Spread

pine nuts, oregano

Muhammara

roasted red pepper, toasted walnut

Accompanied By

pita, radish, cucumber, cauliflower, endive

Roasted Feta + Thyme Honey

heirloom tomatoes, roasted beets, pickled vegetables, grilled
pita

Spanakopita Pin Wheels

rustic greens, lemon

Greek Turkey Meatballs (hot)

dill yogurt sauce

SIMPLY ANTIPASTI \$22

Whipped Ricotta

pesto

Red Pepper Dip

sunflower

White Bean Hummus

tomato, pine nut

Grilled Veggies

carrot, zucchini, yellow squash, fennel, cherry tomato

Cannellini Bean Bruschetta

fennel, radish, asparagus, lemon-fennel vinaigrette

Classic Tomato Bruschetta

torn basil, evoo

Fresh Mozzarella + Prosciutto Americano

balsamico, basil oil, roasted red peppers, oven roasted
tomato, marinated artichoke hearts, grilled sesame bread,
multi grain toast, focaccia crostini

CHUTNEY \$22

Goat Cheese Terrine

mango chili jam, poppadum crackers

Bombay Frittata

bengali tomato chutney

Papdi Chat Bowls

potato, green mango, red onion, moong dal, tamarind
chutney, mint chutney, sweet yogurt

Spicy Chickpea Dip

green chili, cilantro

Kachumber

tomato, cucumber, red onion

Mushroom Tartar

caramelized ginger, cumin

Accompanied By

baked roti chips, endive leaves, baby carrots, celery

MEADOWBROOK **\$23**

Farm Fresh Crudité 🌿🌿

carrots, wax beans, watermelon radish, endive, tomato, cauliflower, dill yogurt dressing, smoked eggplant dip

Great American Cheese Board 🌿

great hill blue blue cheese
cooperstown cheese company jersey girl
beecher's dulcet cheese
5 spoke creamery herbal jack
seasonal fruits, citrus conserve, fig compote,
crackers, flat breads, artisan baguette

Artisan Sausage Selection

chicken mozzarella broccoli rabe sausage
toulouse sausage
wild boar + apple sausage
lamb merguez sausage
whole grain mustard, dijon mustard, pickled red onion,
cornichons, pickled vegetables, country loaf

ASIAN-ISH **\$25**

Edamame Spread 🌿🌿

rosemary, evoo

Tofu Schmear 🌿🌿

lemon, sesame

Creamy Miso Dip 🌿🌿

red miso

Accompanied By 🌿🌿

rice crackers, lotus chips, cucumber, radish, celery, carrot

Sesame Noodle Salad 🌿🌿

napa cabbage, red pepper, peanut sauce

Korean Glass Noodles 🌿🌿

spinach, mushrooms, scallions, carrots

Steamed Chicken Dumplings (hot)

soy dipping sauce

Vegetable Dumplings (hot) 🌿

spicy sambal

Shrimp Shu Mai (hot)

sweet chili sauce

HAWT

HAND DIPPED PASTAS \$25

(SELECT 3)

Calabresi Fusilli

wild mushroom ragout, parmesan

Spinach + Cheese Ravioli

rapini, basil, cherry tomato ragout

Porcini + Truffle Ravioli

apple wood bacon, gorgonzola, red wine butter

Orecchiette Polpette Napoletane

mini meatballs, basil, classic red sauce

Maryland Crab Ravioli

fennel, english peas, boursin cream sauce

Accompanied By

baby arugula salad, red wine vinaigrette,
grated parmesan cheese, chili flakes, focaccia

EL PEZ TAQUERIA \$28

(SELECT 3)

Al Pastor (Roast Pork)

pineapple, cilantro

Citrus Confit Chicken

scallion, pickled red cabbage

Chipotle Marinated Skirt Steak

peppers + onions

Tofu Taco Crumble

tofu, pico de gallo, avocado salsa

(SELECT 1)

Green Rice

cilantro, lime

Grilled Potato Salad

spring onion, parsley

(SELECT 1)

Baked Black Beans

cumin, cilantro

Lima Bean Salad

avocado, yellow chili, tomato, black olive

Accompanied By

green salsa, red salsa, crema
lime wedges, corn + flour tortillas

SPICE \$30

(SELECT 3)

Royal Vegetable Korma

cardamom cashew nut sauce

Worker's Curry (Chana Masala)

chick pea curry, garlic, green chilies, garam masala

Chicken Tikka Masala

tomato, cilantro, lime

Pan Seared Salmon

tomato curry sauce

Railway Lamb Curry

cardamom, ginger, turmeric, coriander, clove

(SELECT 1)

Roasted Potato Wedges

peanut, black pepper, lemon juice

Basmati Rice

cumin, cinnamon cardamom

(SELECT 1)

Sautéed Brussels Sprouts

mustard seed, ginger, sesame seed

Roasted Cauliflower

cumin, turmeric and lemon

Accompanied By

Chat Salad

cucumber, radish, scallion, pomegranate, cilantro, chick pea

Naan Bread

cucumber raita, mint chutney, tamarind chutney

TUSCAN GRILL \$32

(SELECT 3)

Grilled Salmon 

fennel + apple relish

Garlic Roasted Chicken Thighs 

caramelized figs and onions

Grilled Florentine Flank Steak 

barolo reduction sauce

Baked Cauliflower  

parmesan, mozzarella, basil, marinara sauce

(SELECT 1)

Sautéed Swiss Chard    

garlic, currants, pine nuts

Grilled Radicchio  

lemon, evoo, ricotta salata, balsamic glaze

(SELECT 1)

Roasted Potatoes Wedges  

rosemary, thyme, evoo

Grilled Baby Carrots  

thyme, lemon, orange, balsamico

Accompanied By 

baby arugula salad, focaccia

SANDY HILL \$33

(SELECT 3)

Za'atar Fried Chicken

hot sauce

Beef Tagine  

toasted almond, sour cherry relish

Citrus Spiced Salmon 

herb yogurt

Moussaka   

eggplant, lentils, tomato, potato, "béchamel"

(SELECT 1)

Green Beans   

hazelnut tarator

Roasted Cauliflower  

pomegranate, tarragon, lemon

(SELECT 1)

Freekeh

roasted mushroom, herbs

Greek Potatoes  

lemon, garlic, oregano

Accompanied By

Tajik Bread Salad 

cucumber, tomato, dill, feta, crispy pita

EAST HEMI \$32

(SELECT 3)

Broiled Scottish Salmon 

soy mirin glaze

Roast Chicken Thigh 

grilled scallion, yakitori sauce

Grilled Flank Steak 

garlic red miso butter sauce

King Oyster Mushrooms  

teriyaki glaze

(SELECT 1)

Japanese Potato Salad  

edamame, carrot, cucumber, scallion

Yaki Soba Salad 

carrot, edamame, spinach, scallion, miso-soy dressing

(SELECT 1)

Broccoli Salad  

bacon, dried cranberry, yuzu wasabi mayo

Spicy Cucumber Salad  

rice wine vinaigrette, sesame, soy

NY STEAK HOUSE \$35

(SELECT 3)

Braised Beef Short Rib 

horseradish cream

Roasted Chicken Breast 

madeira gravy

Roasted Salmon 

mustard dill cream sauce

Vegetable Sheppard's Pie  

mashed potato, pearl onions, barley, carrot, pea, rich vegetable sauce

(SELECT 1)

Creamed Spinach 

tarragon, dill, chive, parmesan cream sauce

Sautéed Spinach  

golden raisins, pine nuts

(SELECT 1)

Herb Roasted Red Bliss Potatoes  

rosemary, thyme, evoo

Confit Marble Potato  

rosemary, thyme, bay leaf, evoo

Accompanied By

Spinach Salad   

blue cheese, walnuts, pickled onion, cranberry, blueberry vin

Artisan Dinner Rolls 

butter

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TREATS

COOKIES + BARS (ALA CARTE) \$4

- Chocolate Chip Cookies 
- Sugar Cookies 
- Brownies 
- Blondies 

LIL SWEETS (ALA CARTE SELECT 4) \$6

- Pecan Bites 
- Chocolate Hi Hats 
- Seasonal Selections
ask your sales person

GLUTEN FREE SWEET BITES (select 3) \$8

- Chocolate Hi Hats  
- Macarons  
- Peanut Butter Cookies  
- Raspberry Caramel Cups 

MINI TARTS TRIO (ALA CARTE SELECT 3) \$8

- Chocolate Orange 
chocolate ganache, orange marmalade, candied orange
- Fromage Blanc 
seasonal berries
- Bannoffee 
caramelized banana, toffee, whipped cream
- Lemon Meringue 
lemon curd, vanilla meringue
- Apple Frangipane  
snow sugar, toasted almond

PETITE TRIFLE (ALA CARTE SELECT 2) \$6

- Strawberry Short Cake 
vanilla pound cake, macerated strawberry, whipped cream
- Italian Tiramisu
vanilla cake, espresso, marsala mascarpone cream
- Dark Chocolate
chocolate cake, chocolate mousse, shaved dark chocolate
- Blueberry Lemon
lemon pound cake, blueberry compote, white chocolate mousse
- Salted Caramel
biscotti, chocolate chip

FRUIT (ALA CARTE)

- Fruit Salad   \$4
pineapple, honeydew, cantaloupe, red grape, strawberry
- Hand Fruit   \$3
chef's seasonal selection
- Citrus   \$5
grapefruit, orange, kiwi, mango
- Grape   \$4
red, green for sure maybe something seasonal?

DRANK

BUBBLY

Classic	\$2
coke, diet coke, sprite, ginger ale	
Gourmet	\$3
hanks + boylan's	
Lacroix	\$2
club, passion fruit, key lime, tangerine	

FLAT

Spring Water	\$2
bottles	
Natalie's Orchid Island Juices	\$4
orange, grapefruit, strawberry lemonade	
Honest Teas	\$4
half tea + half lemonade, honey green, "just" black tea	
Living Juice (organic-cold pressed)	\$6
green vitality, red radiance, fresh start	

HOT

La Colombe Coffee	\$4
decaf + regular, half + half, raw sugar, sweetener	
Tazo Teas	\$3
clover honey sticks, raw sugar, sweetener, half + half	

TERMS

Contact Us

- Please contact our event specialists to place your order!
- Phone: (215) 866-9500
- E-mail: CBDDoGo@cbdevents.com.

Great food takes time and planning!

- Please place all orders at least 72 hours in advance, Monday events the Thursday prior by 3pm, to ensure full product availability.

Order Requirements

- Minimum Food Order: \$500.
- All orders require a 20 person minimum, unless otherwise noted.

Service

- All food is served on disposable ware and includes disposable plates, utensils, napkins, cups & serving ware.

Rental

- Metal and ceramic platters, chafing dishes, and coffee samovars are available for rental with an additional fee and pickup. Client is responsible for the security of all rented equipment.

Delivery

- Available seven days a week to Center City and points around our commissary in Mt. Airy.
- A \$50.00 delivery charge applies to both deliveries and pickups made for the order. Gratuities are at client's discretion.

Cancellations

- Can be made 72 hours prior to the day of the event, Monday events the Thursday prior by 3pm.

Payment

- Payment may be made by cash, credit card, check, or PO#.
- All clients are charged 8% sales tax unless the client provides a tax exempt form prior to payment. All orders must be paid by time of delivery.
- 3% will be added to payments made by credit card payments

Food

- Menu variations may occur due to product availability.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."
- All food is prepared in a facilities that contains nuts.