

CBD

CATERING BY DESIGN

CAFÉ

BREKY



BREKY PACKAGE

\$20

-make the requested selections in each section

MORNING MINI

(SELECT 3)

Lemon Blueberry Muffin 

poppy butter

Gurl Scout Cookies 

samoas granola bar

Pistachio Cherry Scone  

white chocolate spread

Banana Hemp Seed Muffin  

maple "butter"

FRUIT or PARFAIT

(SELECT 1)

Honey Greek Yogurt 

cinnamon granola, raisins

Fruit Salad 

pineapple, honeydew, cantaloupe, red grape, strawberry

FRESH LAID

(SELECT 1)

Bacon Cheddar Egg Bites 

buttermilk ranch

Braised Eggs 

spiced tomato sauce

Tofu Scramble 

peppers, onions, mushrooms, spinach

POTS

(SELECT 1)

Peppers, Onions, Potatoes  

avocado salsa

Sweet Potato Kale Hash 

goat cheese, tahini sauce

BREKY BEVERAGE

(ALA CARTE)

Natalie's Orchid Island Juice

\$4

orange

LUNCHiN



WHAT YA GET ONE BIG BOX

\$25

-one of each selected sammy

-one greens salad

-sea salt kettle chips

-chocolate chip cookie

-apple or orange

-bottled water (not in the box)

SAMMY

(SELECT 2)

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

Roast Turkey Breast

arugula, tomato compote, pesto aioli, multigrain

Nashville Hot Chicken

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

Green Herb Tuna

hard-boiled egg, lettuce, tomato, multigrain

Angus Roast Beef 

mixed greens, pickled zucchini, romesco, manchego, brioche

GREENZ

(SELECT 1)

French Market Salad  

seasonal greens, strawberries, snipped herbs, goat cheese, toasted hazelnuts, dijon vinaigrette

Kale Baby 

radicchio, endive, parmesan crisps, lemon parmesan dressing

Spinach Salad  

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



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20 =minimum order qty.

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BOWLZ



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, 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

\$15

BREAK!



BREAK PACK

-make the requested selections in each section

MUNCH MIX

(SELECT 1)

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)

Birthday Cake Bites

funfetti

Cookie Dough

chocolate chip, cashew, vanilla

DIPPERS

(SELECT 1)

Dark Chocolate Mousse

graham crackers

Strawberry Coconut

pineapple

POPCORN

(SELECT 1)

Bacon Caramel

chipotle ranch spice

White Chocolate

lime

vegan

vegetarian

gluten free

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GRAZE



PICK YOUR PACKAGE

-one per order

#FAVORITES \$18

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

TERRANEAN \$20

White Chocolate Baba Ghannouj

pomegranate seeds

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 Pinwheels

rustic greens, lemon

SIMPLY ANTIPASTI \$22

Classic Tomato Bruschetta

torn basil, evoo

Red Pepper Dip

sunflower

White Bean Hummus

tomato, pine nut

Grilled Veggies

carrot, zucchini, yellow squash, fennel, cherry tomato

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

Spicy Chickpea Dip

green chili, cilantro

Mushroom Tartar

caramelized ginger, cumin

Kachumber

tomato, cucumber, red onion

Accompanied By

baked roti chips, endive leaves, baby carrots, celery

Goat Cheese Terrine

mango chili jam, poppadum crackers

Papdi Chat Bowls

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

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

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

 vegan

 vegetarian

 gluten free

 contains nuts

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PICK YOUR PACKAGE

-one per order

HAND DIPPED PASTAS \$25

(SELECT 2)

Calabresi Fusilli

wild mushroom ragout, parmesan

Spinach + Cheese Ravioli

rapini, basil, cherry tomato ragout

Porcini + Truffle Ravioli

fennel, english peas, boursin cream sauce

Orecchiette Polpette Napoletane

mini meatballs, basil, classic red sauce

Accompanied By

Baby Arugula Salad

red wine vinaigrette

Pasta Sprinkles

grated parmesan cheese, chili flakes

Focaccia

garlic dipping oil

EL PEZ TAQUERIA \$28

(SELECT 2)

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

Accompanied By

Green Rice

cilantro, lime

Baked Black Beans

cumin, cilantro

Taqueria Sauces

green salsa, red salsa, crema

Tortillas

corn + flour

SPICE

\$30

(SELECT 2)

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

Accompanied By

Basmati Rice

cumin, cinnamon cardamom

Sautéed Brussels Sprouts

mustard seed, ginger, sesame seed

Chat Salad

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

Naan Bread

cucumber raita, mint chutney, tamarind chutney

TUSCAN GRILL

\$32

(SELECT 2)

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

Accompanied By

Baby Arugula Salad

red wine vinaigrette

Roasted Potatoes Wedges

rosemary, thyme, evoo

Sautéed Spinach

garlic, currants, pine nuts

Focaccia

garlic dipping oil

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| | | | |
|--|-------------|---|------|
| EAST HEMI | \$33 | NY STEAK HOUSE | \$35 |
| (SELECT 2) | | (SELECT 2) | |
| Broiled Scottish Salmon  | | Braised Beef Short Rib  | |
| soy mirin glaze | | horseradish cream | |
| Roast Chicken Thigh  | | Roasted Chicken Breast  | |
| grilled scallion, yakitori sauce | | madeira gravy | |
| Grilled Flank Steak  | | Roasted Salmon  | |
| garlic red miso butter sauce | | mustard dill cream sauce | |
| King Oyster Mushrooms   | | Vegetable Shepherd's Pie  | |
| teriyaki glaze | | mashed potato, pearl onions, freekeh, carrot, pea, rich vegetable sauce | |
| Accompanied By | | Accompanied By | |
| Yaki Soba Salad  | | Spinach Salad   | |
| carrot, edamame, spinach, scallion, miso-soy dressing | | blue cheese, walnuts, pickled onion, cranberry, blueberry vinaigrette | |
| Broccoli Salad  | | Sautéed Kale   | |
| bacon, dried cranberry, yuzu wasabi mayo | | golden raisins, pine nuts | |
| Stemaed Buns  | | Herb Roasted Red Bliss Potatoes   | |
| hoisin, scallion ginger sauce | | rosemary, thyme, evoo | |
| SANDY HILL | \$34 | Artisan Dinner Rolls  | |
| (SELECT 2) | | butter | |
| Za'atar Fried Chicken | | | |
| hot sauce | | | |
| Beef Tagine   | | | |
| toasted almond, sour cherry relish | | | |
| Citrus Spiced Salmon  | | | |
| herb yogurt | | | |
| Moussaka    | | | |
| eggplant, lentils, tomato, potato, "béchamel" | | | |
| Accompanied By | | | |
| Tajik Bread Salad  | | | |
| cucumber, tomato, dill, feta, crispy pita | | | |
| Green Beans   | | | |
| hazelnut tarator | | | |
| Freekeh | | | |
| roasted mushroom, herbs | | | |
| Pita Bread | | | |

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TREATS



COOKIES + BARS

Chocolate Chip Cookies \$4
 Sugar Cookies
 Brownies
 Blondies

LIL SWEETS (ALA CARTE SELECT 4) \$6

Pecan Bites
 Chocolate Hi Hats
 Seasonal Selections
 ask your sales person

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 Cups \$6
 pineapple, honeydew, cantaloupe, red grape, strawberry
 Hand Fruit \$3
 chef's seasonal selection

DRANK



BUBBLY

Classic \$2
 coke, diet coke, sprite, ginger ale
 Lacroix \$2
 club, passion fruit, key lime, tangerine

FLAT

Spring Water \$2
 bottles
 Natalie's Orchid Island Juice \$4
 orange
 Honest Tea \$4
 half tea + half lemonade

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TERMS



Contact Us

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

Great food takes time and planning!

- Please place all orders at least 5 days in advance. For 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.

Service

- All food is served on disposable ware and includes eco 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 pick-ups for the order. Gratuities are at client's discretion.

Cancellations

- Can be made 72 hours prior to the day of the event. For Monday events, the prior Thursday 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.
- A convenience fee of 3% will be added to 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 facility that contains nuts.