

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 \$5

orange

# LUNCHiN

## WHAT YA GET ONE BIG BOX \$30

-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

# BOWLZ

ALA CARTE \$15

-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

# BREAK!

BREAK PACK \$13

-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    contains nuts   \$ pricing is per person   20 =minimum order qty.

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# GRAZE

## PICK YOUR PACKAGE

-one per order

### #FAVORITES \$19

#### 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 \$22

#### 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 \$24

#### 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 \$26

#### 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 \$26

#### 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 \$30

#### 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

# HAWT

## 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 \$32

(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 \$34

(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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 vegetarian

 gluten free

 contains nuts

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**EAST HEMI** **\$38**

(SELECT 2)

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

Accompanied By

Yaki Soba Salad 🌿

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

Broccoli Salad 🌿

bacon, dried cranberry, yuzu wasabi mayo

Stemaed Buns 🌿

hoisin, scallion ginger sauce

**SANDY HILL** **\$34**

(SELECT 2)

Za'atar Fried Chicken

hot sauce

Beef Short RibTagine 🌿🌿🌿 (+\$6.00)

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

**NY STEAK HOUSE** **\$37**

(SELECT 2)

Braised Beef Short Rib 🌿 (+\$6.00)

horseradish cream

Roasted Chicken Breast 🌿

madeira gravy

Roasted Salmon 🌿

mustard dill cream sauce

Vegetable Shepherd's Pie 🌿

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

Accompanied By

Spinach Salad 🌿🌿🌿🌿

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

Sautéed Kale 🌿🌿🌿🌿

golden raisins, pine nuts

Herb Roasted Red Bliss Potatoes 🌿🌿

rosemary, thyme, evoo

Artisan Dinner Rolls 🌿

butter

# TREATS

## COOKIES + BARS (ALA CARTE) \$5

Chocolate Chip Cookies   
Sugar Cookies   
Brownies   
Blondies 

## LIL SWEETS (ALA CARTE SELECT 4) \$7

Pecan Bites    
Chocolate Hi Hats   
Seasonal Selections  
ask your sales person

## PETITE TRIFLE (ALA CARTE SELECT 2) \$7

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 \$2.5  
coke, diet coke, sprite, ginger ale  
Lacroix \$2.5  
club, passion fruit, key lime, tangerine

## FLAT

Spring Water \$2  
bottles  
Natalie's Orchid Island Juice \$5  
orange  
Honest Tea \$5  
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: [CBDDoGo@cbdevents.com](mailto:CBDDoGo@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 \$75.00 delivery charge applies to both deliveries and pickups 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.