
COBBLESTONE

CATERING & FINE FOODS

DROP OFF MENU

LUNCH PACKAGES

**#1 Select Three Sandwiches,
Two Accompaniment,
Homemade Cookies & Brownies**

Serves 8-10 Guests	\$264
Serves 13-15 Guests	\$413
Serves 18-20 Guests	\$563

**#2 Select Three Sandwiches,
One Composed Salad,
Two Accompaniments,
Homemade Cookies & Brownies**

Serves 8-10 Guests	\$287
Serves 13-15 Guests	\$459
Serves 18-20 Guests	\$632

**#3 Select One Entrée,
One Composed Salad,
Two Accompaniments,
Homemade Cookies & Brownies**

Serves 8-10 Guests	\$333
Serves 13-15 Guests	\$540
Serves 18-20 Guests	\$689

**#4 Select Three Sandwiches,
One Entrée, One Composed Salad,
One Accompaniment,
Homemade Cookies & Brownies**

Serves 8-10 Guests	\$367
Serves 13-15 Guests	\$574
Serves 18-20 Guests	\$781

SANDWICHES – A LA CART \$11.25 min 2 per type

Pesto Focaccia

Zucchini, Eggplant, Roasted Peppers, Provolone

Grilled Asparagus

Marinated Mushrooms, Sautéed Onions, Goat Cheese

Fresh Mozzarella

Fire-Roasted Red Peppers, Basil Pesto & Arugula

Mediterranean Pita

Eggplant, Roasted Onions, Hummus & Olives

Marinated Flank Steak

Portobello, Sautéed Onions, Provolone & Steak Sauce

Homemade Roast Beef

Cheddar Cheese, Grilled Onions & Horseradish Sauce

Black Forest Ham & Gruyere

Served with Honey Mustard

Turkey Club

*Bacon, Romaine, Tomato, Red Onion
& Roasted Garlic Pesto*

Greek Chicken

*Cucumber, Onion, Feta Cheese, Tomatoes
& Kalamata Olive Spread*

Curry Chicken Salad

*Rotisserie Chicken, Jamaican Mild Curry, Celery,
Onion, Currants*

Marinated Chicken Cobb

Bacon, Avocado, Tomato & Herbed Vinaigrette

Fresh Salmon

Asian Marinated, Watercress & Roasted Garlic Aioli

Tuna Club

Avocado, Bacon, Romaine & Plum Tomatoes

PLEASE SUBMIT ORDERS (3) BUSINESS DAYS IN ADVANCE. ANY ORDERS PLACED AFTER THIS WILL INCUR A 10% RUSH FEE.

All lunch orders come packed with plastic plates, cutlery, and napkins.

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ENTRÉES– A LA CART *min 8 per type*

Herb Marinated Grilled Chicken Breast \$14.75
Sliced w/ Seasonal Barley Salad & Romesco Sauce

Chicken Kabob Grill \$14.75
Israeli Couscous Salad, Tandoori Spice & Tzatziki Sauce

Grilled Thai Beef \$15.75
Green Papaya, Watercress, Cucumbers, Peanuts & Red Curry

Soy-Ginger Grilled Salmon \$14.75
Scallions, Bok Choy, Carrots, Cashews & Sesame Vinaigrette

Moroccan Grilled Shrimp Skewers \$16.50
Mediterranean Orzo Salad & Red Pepper Harissa Sauce

Caprese Towers \$11.75
Fresh Mozzarella, Tomato, Capers, Basil, Balsamic

COMPOSED SALADS – A LA CART *min 8 per type*

Asian Mixed Greens \$12.25
Sesame Marinated Tofu & Mushrooms, Bok Choy, Carrots, Sprouts & Red Pepper

Greek Grilled Chicken \$12.50
Feta Cheese, Romaine, Cucumbers, Roasted Peppers, Onions, Olives & Tomatoes

Southwest Chicken \$12.50
Roasted Sweet Peppers, Corn, Black Beans & Crisp Tortillas

Healthy California \$12.50
Grilled Chicken, Avocado, Asparagus, Sprouts, Chevre, Tomato & Mixed Greens

Grilled Salmon Niçoise \$16.50
Romaine, Green Beans, Tomatoes, Herbed Potatoes, Olives & Boiled Eggs

Mediterranean Grilled Shrimp \$17.75
Roasted Fennel, Grilled Asparagus, White Beans, Peppers & Mixed Greens

ACCOMPANIMENTS – A LA CART *min 8 per type*

Mixed Greens \$5.75
Tomato, Carrots, Cucumbers, Endive, Herb Vinaigrette

Cobblestone Caesar \$6.75
Romaine, Rosemary Croutons, Parmesan

Endive & Radicchio \$6.75
Dried Cranberries, Blue Cheese, Pecans, Sherry Vinaigrette

Grilled Asparagus \$5.75
Roasted Wild Mushrooms, Pecorino

Haricot Verts \$5.75
Sautéed Shallots, Toasted Slivered Almonds

Red-Skinned Potato Salad \$6.50
Celery, Red Onion, Smoked Paprika, Parsley

Provençal Potato Salad \$6.50
Haricot Verts, Olives, Cherry Tomatoes, Herb Vinaigrette

Moroccan Carrot Salad \$5.75
Grated Carrots, Cumin, Fresh Cilantro, Turmeric, Golden Raisins

Red Quinoa Salad \$7.50
Golden Raisins, Dried Cranberries, Pepitas, Sesame Oil, Mustard, Sherry Vinegar

Israeli Couscous \$7.50
Chick Peas, Cherry Tomatoes, Red Peppers, Herb Vinaigrette

Orzo Salad \$7.50
Greek Style with Tomatoes, Olives, Cucumbers, Feta

Organic Barley Salad \$7.50
Seasonal Fresh Vegetables, Basil, Parsley

Marinated Cannellini Beans \$7.00
Homemade Italian Dressing, Roasted Red Peppers, Red Onion, Fresh Herbs

Braised French Lentils \$7.00
Carrot, Celery, Onion, Parsley, Dijon Mustard, Chianti Vinegar, Smokey Paprika

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PLATTERS

Grilled Market Vegetables

Asparagus, Endive, Zucchini, Baby Vegetables, Broccoli, Cauliflower, Red Peppers, Fennel and Mushrooms Served with Romesco Sauce

Serves 10 - 15 Guests \$127

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

Vegetable Crudités

Baby Carrots, Cucumber, Cauliflower, Broccoli, Fennel, Grape Tomatoes, Asparagus, Red Peppers and Haricot Verts Served with Caramelized Onion and Chive Dip

Serves 10 - 15 Guests \$127

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

Focaccia Bruschetta Dips

Plum Tomato: *Basil Oil, Balsamic*

Ricotta: *Lemon, Olive Oil, Oregano, Wild Flower Honey*

White Beans: *Oregano, Chianti Vinegar, Roasted Garlic*

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

Seasonal Market Fruit

Melon, Mango, Kiwi, Strawberries, Grapes, Blueberries, Blackberries, Pineapple

Serves 10 - 15 Guests \$127

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

Mediterranean Mezze Trio

Hummus, Baba Ganoush, Tzatziki, Grilled Fresh Pita

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

Mexican Dip Trio

Guacamole, Pico de Gallo, Spicy Tomatillo Salsa, Fresh Tortilla Chips & Plantain Chips

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

DROP OFF MENU

PLATTERS

Artisanal Charcuterie

Prosciutto, Dry Salami, Coppa, Soppressata, Speck, Pickled Peppers, Cornichons, Olives, Crostini

Serves 10 - 15 Guests \$161

Serves 16 - 20 Guests \$221

Serves 21 - 25 Guests \$284

Serves 26 - 30 Guests \$348

Artisanal Cheeses

Fromage D'Affinois, Fresh Chevre, Silver Mountain Cheddar, Marieka Gouda Reserve, Fourme D'Ambert, Dried Figs, Apricots, Assorted Crackers & Flatbreads

Serves 10 - 15 Guests \$136

Serves 16 - 20 Guests \$190

Serves 21 - 25 Guests \$245

Serves 26 - 30 Guests \$299

Freshly Baked Quiche

6" Quiche sliced into eight pieces Ham & Leek, Broccoli & Cheddar and Spinach & Mushroom, Garnished with Grapes and Berries

Serves 10 - 15 Guests \$107

Serves 16 - 20 Guests \$151

Serves 21 - 25 Guests \$202

Serves 26 - 30 Guests \$242

Italian Antipasto

A mix of our Charcuterie and Grilled Market Vegetables Including Prosciutto, Salami, Coppa, Parmesan, Fresh Mozzarella, Marinated Mushrooms, Asparagus, Fennel & Red Peppers

Serves 10 - 15 Guests \$156

Serves 16 - 20 Guests \$218

Serves 21 - 25 Guests \$277

Serves 26 - 30 Guests \$338

Assorted Mini Sweet Platter

A selection of cookies, brownies & bites, garnished with fresh berries. 2 pcs per person

Serves 10 - 15 Guests \$127

Serves 16 - 20 Guests \$167

Serves 21 - 25 Guests \$225

Serves 26 - 30 Guests \$274

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MINI SWEETS *Priced per dozen / Minimum two dozen*

Toasted Marshmallow Smores	\$42 dz
Homemade Baklava Bites w/ Local Honey	\$35 dz
Seasonal Fresh Fruit Tartlets	\$35 dz
White & Dark Chocolate Ganache Bites	\$42 dz
Warm Donuts w/ Raspberry Sauce	\$35 dz
Mini Strawberry Rhubarb Pies	\$42 dz
Ricotta Cheese Cake w/ Blueberry Drizzle	\$35 dz
Lime Curd Tartlet w/ Coconut Cream	\$35 dz
Carrot Cake Doozies w/ Mascarpone	\$42 dz
Mini Pecan Pralines	\$35 dz
Homemade Peanut Butter Cups	\$42 dz
Assorted Parisian Macarons	\$42 dz
Chocolate Covered Marshmallows	\$42 dz
Caramel Chocolate Truffles with Sea Salt	\$42 dz
Mini Cupcakes <i>Chocolate, Red Velvet, Vanilla, Carrot (Minimum 2 dz per flavor)</i>	\$48 dz
Mini Espresso Ganache Tart	\$35 dz
Hazelnut Chocolate Bites	\$35 dz
Glazed Meyer Lemon Pound Cake	\$25 dz
Whoopie Pies <i>Pumpkin, Chocolate (Minimum 2 dz per flavor)</i>	\$48 dz
Mini Cookies <i>Chocolate Chip, Oatmeal Cranberry, Peanut Butter, Snickers Doodle, Double Chocolate Chunk</i>	\$28 dz
Mini Brownies <i>Chocolate, Peanut Butter Swirl</i>	\$35 dz

DROP OFF MENU

DIPS

Pico De Gallo	\$7 / 16 oz
Guacamole	\$7 / 8 oz
Charred Tomatillo Salsa	\$5 / 8 oz
Tzatziki	\$5 / 8 oz
Baba Ganoush	\$7 / 8 oz
Kalamata Olive Tapenade	\$9 / 8 oz
Tuscan White Bean Spread	\$5 / 8 oz
Basil Pesto	\$7 / 8 oz
Hummus	\$5 / 8 oz
Baked Crab Dip	\$9 / 8 oz
Spinach Artichoke Dip	\$6 / 8 oz
Buffalo Chicken Dip	\$7 / 8 oz
Caramelized Onion & Chive Dip	\$6 / 8oz

CHIPS

Fresh Tortilla Chips	\$7 / 8 oz
Plantain Chips	\$8 / 8 oz
Homemade Potato Chips	\$7 / 8 oz
Homemade Sweet Potato Chips	\$7 / 8 oz
Plain Crostini	\$5 / 4 oz
Whole Wheat Crostini	\$5 / 4 oz
Rosemary Crostini	\$5 / 4 oz

BEVERAGES

Regular or Decaf Coffee	\$4.00
Hot Tea	\$3.50
Cold Brew, Bottle <i>(3-day notice)</i>	\$4.25
Ice Tea, Bottle	\$4.75
Lemonade, Bottle	\$5.50
Flavored San Pellegrino	\$3.00
Soda	\$3.00
Poland Spring	\$3.00

**Cobblestone Catering is happy to accommodate other beverages that may not be listed.*

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CHILLED HORS D'OEUVRES

Priced per dozen; Minimum of Two Dozen

Vegetarian Summer Rolls <i>Soba, Pickled Vegetables, Cilantro, Sweet Chili Sauce</i>	\$29
Organic Cherry Tomato Tartlet <i>Caramelized Onions, Thyme, Chevre</i>	\$29
Pesto Palmiers <i>Parmigiano Reggiano, Basil</i>	\$29
Hoisin Duck Rolls <i>Peking Duck, Mint, Pickled Vegetables, Chili Sauce</i>	\$33
B.L.T. Bites <i>Smoked Bacon, Cherry Tomatoes, Romaine, Peppercorn Aioli</i>	\$37
Curried Chicken Pavé <i>Pickled Currants, Sweet Sticky Rice</i>	\$49
Smoked Chicken Salad <i>Jicama Coin, Pickled Chili</i>	\$49
Smoked Trout <i>Cucumber, Dill, Lemon</i>	\$49
Roasted Jumbo Shrimp Cocktail <i>Homemade Cocktail Sauce, Lemon</i>	\$58
Grilled Shrimp Beggar's Purse <i>Mango, Mint, Crème Fraiche</i>	\$67
Maine Lobster Beggar's Purse <i>Tarragon Crème Fraiche</i>	\$83
Prosciutto & Brie <i>Seasonal Jam, Fresh Crostini</i>	\$41
Deviled Eggs <i>Chive Baton, Smoked Paprika, Cornichon (Add Smokey Bacon Jam)</i>	\$29
Speck Wrapped Asparagus <i>Pesto, Goat Cheese, Smoked Prosciutto</i>	\$49
Shrimp Skewers <i>Blackened Shrimp</i>	\$55
Steak Skewers <i>Seared Steak, Chimichurri Sauce</i>	\$52
Chicken Skewers <i>Grilled Chicken, Lemon, Herbs</i>	\$46

DROP OFF MENU

WARM HORS D'OEUVRES

Priced per dozen; Minimum of Two Dozen

Potato & Pea Samosa <i>Spiced Cilantro Sauce</i>	\$30
Mini Truffle Grilled Cheese <i>Gruyere, Truffle Butter, Brioche</i>	\$32
Goat Cheese Turnover <i>Bacon, Thyme, 24-month Parmesan</i>	\$32
Herb Roasted Pulled Pork Slider <i>Brioche Buns, Provolone</i>	\$32
Mini Cubano Sandwiches <i>Gus' Pickles, Grainy Mustard, Swiss Cheese, Ham</i>	\$32
Mini Banh Mi <i>Vietnamese Seasoned Pork, Herbs, Pickled Vegetables, Sriracha Aioli</i>	\$54
Tiny Potato Skins <i>Bacon, Vermont Cheddar, Scallion, Crème Fraiche</i>	\$25
Grilled Cajun Shrimp <i>Sweet Corn Bread, Roasted Garlic Remoulade, Scallion</i>	\$49
Crispy Shrimp Lollipops <i>Blackened Remoulade Sauce</i>	\$58
Cuban Style Beef Quesadilla <i>Mojo, Avocado, Lime, Onion</i>	\$33
Mini Swiss Burger <i>Pickle, Tomato Ketchup, Brioche Bun</i>	\$54
Asian Crab Cakes <i>Cilantro, Ginger, Sriracha Aioli</i>	\$49
Braised Short Rib Gratin <i>Rosemary Polenta, Roasted Garlic, Parmesan</i>	\$68

All hors d'oeuvres are packaged in aluminum trays, accompanied by heating instructions when necessary.
We are happy to arrange hors d'oeuvres on clear plastic platters for an additional \$5 per selection. Please specify upon ordering if you wish for us to do so.