
COBBLESTONE

CATERING & FINE FOODS

LUNCH PACKAGES

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

Serves 8-10 Guests	\$229
Serves 13-15 Guests	\$359
Serves 18-20 Guests	\$489

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

Serves 8-10 Guests	\$249
Serves 13-15 Guests	\$399
Serves 18-20 Guests	\$549

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

Serves 8-10 Guests	\$289
Serves 13-15 Guests	\$469
Serves 18-20 Guests	\$599

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

Serves 8-10 Guests	\$319
Serves 13-15 Guests	\$499
Serves 18-20 Guests	\$679

DROP OFF MENU

SANDWICHES – A LA CART \$9.75 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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DROP OFF MENU

ENTRÉES– A LA CART min 8 per type

Herb Marinated Grilled Chicken Breast	\$12.65
<i>Sliced w/ Seasonal Barley Salad & Romesco Sauce</i>	
Chicken Kabob Grill	\$12.75
<i>Israeli Couscous Salad, Tandoori Spice & Tzatziki Sauce</i>	
Grilled Thai Beef	\$13.75
<i>Green Papaya, Watercress, Cucumbers, Peanuts & Red Curry</i>	
Soy-Ginger Grilled Salmon	\$12.75
<i>Scallions, Bok Choy, Carrots, Cashews & Sesame Vinaigrette</i>	
Moroccan Grilled Shrimp Skewers	\$14.25
<i>Mediterranean Orzo Salad & Red Pepper Harissa Sauce</i>	
Caprese Towers	\$10.25
<i>Fresh Mozzarella, Tomato, Capers, Basil, Balsamic</i>	

COMPOSED SALADS – A LA CART min 8 per type

Asian Mixed Greens	\$10.50
<i>Sesame Marinated Tofu & Mushrooms, Bok Choy, Carrots, Sprouts & Red Pepper</i>	
Greek Grilled Chicken	\$10.75
<i>Feta Cheese, Romaine, Cucumbers, Roasted Peppers, Onions, Olives & Tomatoes</i>	
Southwest Chicken	\$10.75
<i>Roasted Sweet Peppers, Corn, Black Beans & Crisp Tortillas</i>	
Healthy California	\$10.75
<i>Grilled Chicken, Avocado, Asparagus, Sprouts, Chevre, Tomato & Mixed Greens</i>	
Grilled Salmon Niçoise	\$14.25
<i>Romaine, Green Beans, Tomatoes, Herbed Potatoes, Olives & Boiled Eggs</i>	
Mediterranean Grilled Shrimp	\$15.50
<i>Roasted Fennel, Grilled Asparagus, White Beans, Peppers & Mixed Greens</i>	

ACCOMPANIMENTS – A LA CART min 8 per type

Mixed Greens	\$5.00
<i>Tomato, Carrots, Cucumbers, Endive, Herb Vinaigrette</i>	
Cobblestone Caesar	\$5.75
<i>Romaine, Rosemary Croutons, Parmesan</i>	
Endive & Radicchio	\$5.75
<i>Dried Cranberries, Blue Cheese, Pecans, Sherry Vinaigrette</i>	
Grilled Asparagus	\$5.00
<i>Roasted Wild Mushrooms, Pecorino</i>	
Haricot Verts	\$5.00
<i>Sautéed Shallots, Toasted Slivered Almonds</i>	
Red-Skinned Potato Salad	\$5.50
<i>Celery, Red Onion, Smoked Paprika, Parsley</i>	
Provençal Potato Salad	\$5.50
<i>Haricot Verts, Olives, Cherry Tomatoes, Herb Vinaigrette</i>	
Moroccan Carrot Salad	\$5.00
<i>Grated Carrots, Cumin, Fresh Cilantro, Turmeric, Golden Raisins</i>	
Red Quinoa Salad	\$6.50
<i>Golden Raisins, Dried Cranberries, Pepitas, Sesame Oil, Mustard, Sherry Vinegar</i>	
Israeli Couscous	\$6.50
<i>Chick Peas, Cherry Tomatoes, Red Peppers, Herb Vinaigrette</i>	
Orzo Salad	\$6.50
<i>Greek Style with Tomatoes, Olives, Cucumbers, Feta</i>	
Organic Barley Salad	\$6.50
<i>Seasonal Fresh Vegetables, Basil, Parsley</i>	
Marinated Cannellini Beans	\$6.00
<i>Homemade Italian Dressing, Roasted Red Peppers, Red Onion, Fresh Herbs</i>	
Braised French Lentils	\$6.00
<i>Carrot, Celery, Onion, Parsley, Dijon Mustard, Chianti Vinegar, Smokey Paprika</i>	

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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	\$110
Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

Vegetable Crudité

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	\$110
Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

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	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

Seasonal Market Fruit

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

Serves 10 - 15 Guests	\$110
Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

Mediterranean Mezze Trio

Hummus, Baba Ganoush, Tzatziki, Grilled Fresh Pita

Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

Mexican Dip Trio

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

Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

DROP OFF MENU

PLATTERS

Artisanal Charcuterie

Prosciutto, Dry Salami, Coppa, Soppressata, Speck, 24-Month Parmesan, Pickled Peppers, Cornichons, Olives, Crostini

Serves 10 - 15 Guests	\$140
Serves 16 - 20 Guests	\$192
Serves 21 - 25 Guests	\$247
Serves 26 - 30 Guests	\$302

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	\$118
Serves 16 - 20 Guests	\$165
Serves 21 - 25 Guests	\$213
Serves 26 - 30 Guests	\$260

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	\$93
Serves 16 - 20 Guests	\$131
Serves 21 - 25 Guests	\$176
Serves 26 - 30 Guests	\$210

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	\$136
Serves 16 - 20 Guests	\$189
Serves 21 - 25 Guests	\$241
Serves 26 - 30 Guests	\$294

Assorted Mini Sweet Platter

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

Serves 10 - 15 Guests	\$110
Serves 16 - 20 Guests	\$144
Serves 21 - 25 Guests	\$195
Serves 26 - 30 Guests	\$238

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DROP OFF MENU

MINI SWEETS *Priced per dozen / Minimum two dozen*

Toasted Marshmallow Smores	\$36 dz
Dulce de Leche Whoopie Pies	\$30 dz
Homemade Baklava Bites w/ Local Honey	\$30 dz
White & Dark Chocolate Ganache Bites	\$36 dz
Seasonal Fresh Fruit Tartlets	\$30 dz
Warm Donuts w/ Raspberry Sauce	\$30 dz
Mini Strawberry Rhubarb Pies	\$36 dz
Ricotta Cheese Cake w/ Blueberry Drizzle	\$30 dz
Lime Curd Tartlet w/ Coconut Cream	\$30 dz
Carrot Cake Doozies w/ Mascarpone	\$36 dz
Mini Pecan Pralines	\$30 dz
Homemade Peanut Butter Cups	\$36 dz
Assorted Parisian Macarons	\$36 dz
Chocolate Covered Marshmallows	\$36 dz
Caramel Chocolate Truffles with Sea Salt	\$36 dz
Mini Cupcakes	\$42 dz
<i>Chocolate, Red Velvet, Vanilla, Carrot</i> <i>(Minimum 2 dz per flavor)</i>	
Mini Espresso Ganache Tart	\$30 dz
Hazelnut Chocolate Bites	\$30 dz
Glazed Meyer Lemon Pound Cake	\$22 dz
Whoopie Pies	\$42 dz
<i>Pumpkin, Chocolate (Minimum 2 dz per flavor)</i>	
Mini Cookies	\$24 dz
<i>Chocolate Chip, Oatmeal Cranberry, Peanut Butter,</i> <i>Snicker Doodle, Double Chocolate Chunk</i>	
Mini Brownies	\$30 dz
<i>Chocolate, Peanut Butter Swirl</i>	

DIPS

Pico De Gallo	\$6 / 16 oz
Guacamole	\$6 / 8 oz
Charred Tomatillo Salsa	\$4.50 / 8 oz
Tzatziki	\$4.50 / 8 oz
Baba Ganoush	\$6 / 8 oz
Kalamata Olive Tapenade	\$8 / 8 oz
Tuscan White Bean Spread	\$4 / 8 oz
Basil Pesto	\$6 / 8 oz
Hummus	\$4 / 8 oz
Baked Crab Dip	\$8 / 8 oz
Spinach Artichoke Dip	\$5 / 8 oz
Buffalo Chicken Dip	\$5.50 / 8 oz
Caramelized Onion & Chive Dip	\$5 / 8oz

CHIPS

Fresh Tortilla Chips	\$6 / 8 oz
Plantain Chips	\$7 / 8 oz
Homemade Potato Chips	\$6 / 8 oz
Homemade Sweet Potato Chips	\$6 / 8 oz
Plain Crostini	\$4 / 4 oz
Whole Wheat Crostini	\$4 / 4 oz
Rosemary Crostini	\$4 / 4 oz

BEVERAGES

Regular or Decaf Coffee	\$3.75
Hot Tea	\$3.25
Cold Brew, Bottle <i>(3-day notice)</i>	\$3.75
Ice Tea, Bottle	\$4.25
Lemonade, Bottle	\$4.75
Flavored San Pellegrino	\$2.75
Soda	\$2.75
Poland Spring	\$2.75

**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>	\$25
Organic Cherry Tomato Tartlet <i>Caramelized Onions, Thyme, Chevre</i>	\$25
Pesto Palmiers <i>Parmigiano Reggiano, Basil</i>	\$25
Hoisin Duck Rolls <i>Peking Duck, Mint, Pickled Vegetables, Chili Sauce</i>	\$29
B.L.T. Bites <i>Smoked Bacon, Cherry Tomatoes, Romaine, Peppercorn Aioli</i>	\$32
Curried Chicken Pavé <i>Pickled Currants, Sweet Sticky Rice</i>	\$43
Smoked Chicken Salad <i>Jicama Coin, Pickled Chili</i>	\$43
Smoked Trout <i>Cucumber, Dill, Lemon</i>	\$43
Roasted Jumbo Shrimp Cocktail <i>Homemade Cocktail Sauce, Lemon</i>	\$58
Grilled Shrimp Beggar's Purse <i>Mango, Mint, Crème Fraiche</i>	\$58
Maine Lobster Beggar's Purse <i>Tarragon Crème Fraiche</i>	\$72
Prosciutto & Brie <i>Seasonal Jam, Fresh Crostini</i>	\$36
Deviled Eggs <i>Chive Baton, Smoked Paprika, Cornichon (Add Smokey Bacon Jam)</i>	\$25
Speck Wrapped Asparagus <i>Pesto, Goat Cheese, Smoked Prosciutto</i>	\$43
Shrimp Skewers <i>Blackened Shrimp</i>	\$48
Steak Skewers <i>Seared Steak, Chimichurri Sauce</i>	\$45
Chicken Skewers <i>Grilled Chicken, Lemon, Herbs</i>	\$40

DROP OFF MENU

WARM HORS D'OEUVRES

Priced per dozen; Minimum of Two Dozen

Potato & Pea Samosa <i>Spiced Cilantro Sauce</i>	\$26
Mini Truffle Grilled Cheese <i>Gruyere, Truffle Butter, Brioche</i>	\$28
Goat Cheese Turnover <i>Bacon, Thyme, 24-month Parmesan</i>	\$28
Herb Roasted Pulled Pork Slider <i>Brioche Buns, Provolone</i>	\$43
Mini Cubano Sandwiches <i>Gus' Pickles, Grainy Mustard, Swiss Cheese, Ham</i>	\$28
Mini Banh Mi <i>Vietnamese Seasoned Pork, Herbs, Pickled Vegetables, Sriracha Aioli</i>	\$47
Tiny Potato Skins <i>Bacon, Vermont Cheddar, Scallion, Crème Fraiche</i>	\$22
Grilled Cajun Shrimp <i>Sweet Corn Bread, Roasted Garlic Remoulade, Scallion</i>	\$43
Crispy Shrimp Lollipops <i>Blackened Remoulade Sauce</i>	\$50
Cuban Style Beef Quesadilla <i>Mojo, Avocado, Lime, Onion</i>	\$29
Mini Swiss Burger <i>Pickle, Tomato Ketchup, Brioche Bun</i>	\$47
Asian Crab Cakes <i>Cilantro, Ginger, Sriracha Aioli</i>	\$43
Braised Short Rib Gratin <i>Rosemary Polenta, Roasted Garlic, Parmesan</i>	\$58

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.