



DAILY CATERING AND CASUAL EVENTS

AS ALWAYS, WE WOULD BE DELIGHTED TO MEET WITH YOU
TO CUSTOMIZE A MENU JUST FOR YOU AND YOUR SPECIAL EVENT!

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CONTACT US:
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COBBLESTONE'S MORNING

Room Temperature

Continental Breakfast Tray

An assorted of our homemade mini muffins, mini danish, croissants, scones, served with butter and preserves.

NY Bagel Display

A variety of fresh bagels accompanied by scallion, vegetable, plain and nova cream cheeses. Assorted jellies and butters are included.

European Breakfast

Mini ham and gruyere croissants, mini quiche, Brie cheese, grapes and berries and homemade crostini.

Smoked Salmon Platter

Served with plain and vegetable cream cheese, red onion, cucumber, capers, lemon, mini bagels and pumpernickel toasts.

Sliced Fresh Fruit Display

An assortment of sliced fruit neatly arranged to include, melon, berries, pineapple, kiwi, mango, grapes and other season special fruit and more. (Also available as a salad)

Whole Fruit and Granola Bar Basket

Beautifully arranged bananas, apples, grapes, strawberries and other seasonal fruit served with assorted granola bars.

Homemade Granola, Yogurt and Fruit Bar

Low fat yogurt accompanied by fruit and berries, homemade granola, honey, fruit purees, to create your own parfait.

Quiche

Ham and Leek, Broccoli and Cheddar, Spinach and Mushroom accompanied by fresh grapes and berries.

Frittata

The Market Vegetable: asparagus, broccoli and mushroom
The Greek: feta, olives and tomatoes
The Hearty: Ham, bacon and potato

COBBLESTONE'S MORNING CONT'D

Hot

Buttermilk Pancakes or Challah French Toast

Classic or with macerated fruit- served with maple syrup, whipped butter and Niman Ranch bacon, homemade breakfast sausage, or black forest ham.
(With blueberries, strawberries or bananas)

Belgian Waffles

Served with Vermont maple syrup, fresh fruit, cottage cheese, yogurt, Niman Ranch bacon, homemade breakfast sausage, or black forest ham.

Scrambled Eggs

Served with Niman Ranch bacon, homemade breakfast sausage, or black forest ham. Hashed browns and assorted breads.

Breakfast Wraps:

Bacon, Egg and Cheese Wrap: served in a flour tortilla
Chorizo Breakfast Burrito: chilies and green onion
Southwestern Breakfast Burrito: black beans, corn and cilantro
Farmers Wrap: asparagus, cherry tomatoes and mushrooms
Western Wrap: sautéed onions and bell peppers

Beverages

Gorilla Coffee Service

Regular or decaf
(Fair Trade)

Paromi Tea Service

Cinnamon Chai
Lemon Ginger
Mint
Earl Grey

Juices

Fresh Squeezed Orange Juice
Tropicana Orange Juice
Cranberry Juice
Organic Clementine Juice
Organic Pear Juice
Organic Apple Juice

Bottled Soda

Coke (reg. or diet)
Sprite (reg. or diet)
Gingerale (reg. or diet)
Virgil's Cream Soda
Virgil's Root Beer

Tea's Tea

Pure Green
Green Jasmine

Water

Fiji (flat)
Aqua Panna (flat)
Pellegrino (sparkling)
Mountain Valley (sparkling)

Sandwiches

All of our specialty sandwiches are served on a variety of freshly baked artisanal breads and most can be prepared as mini or finger sized.

Vegetable

Homemade Focaccia

Grilled zucchini, eggplant, roasted peppers, provolone and fresh basil.

Southwest Veggie

Avocado, tomato, alfalfa sprouts and chipotle-black bean spread.

Grilled Asparagus

Marinated and roasted mushrooms, caramelized onions, tomato and goat cheese.

Fresh Mozzarella

Fire roasted red peppers, basil pesto, and arugula

French Brie

Oven roasted tomatoes, grilled zucchini and apricot jam.

Mediterranean Pita

Hummus, broccoli rabe, olives, eggplant and roasted onion.

Poultry

Turkey Club

Rotisserie Turkey Breast, bacon, romaine, tomato and red onion with roasted garlic pesto.

Smoked Turkey

Sun-dried tomato taponade , provolone cheese, mixed greens.

Turkey Waldorf

Roast turkey, apples, raisins, celery and walnuts.

Greek Chicken

Grilled Chicken, cucumber, feta cheese, calamata olive spread, and tomatoes.

Buffalo Chicken

Crisp chicken strips, buffalo sauce, blue cheese, iceberg lettuce and sliced red onion.

Marinated Chicken Cobb

Herbed chicken breast, bacon, avocado, tomato and sprouts with vinaigrette.

Pecan Crusted Chicken

Cheddar cheese, arugula, and Clementine glaze.

Sandwiches cont'd

Meat

Marinated Flank Steak

Sliced steak, grilled Portobello, caramelized onions, provolone and steak sauce.

Homemade Roasted Beef

Cheddar cheese, grilled onions and horseradish sauce.

Brooklyn's Pastrami

Sliced thinly with Swiss cheese on rye bread.

Cubano

Roast pork, black forest ham, sour pickles and Swiss cheese.

Black Forest Ham and Gruyere

Served with honey mustard.

Godfather

Soppresata, salami, pepperoni, provolone, roasted peppers and vinaigrette

Fish

Grilled Fresh Tuna

Julienne vegetable slaw and sprouts.

Tuna Club

Avocado, bacon, romaine and plum tomato.

Garden Tuna Salad

Celery, carrots, red onion and parsley.

Smoked Salmon

Scallion cream cheese, tomato, red onion and arugula

Grilled Shrimp

Mango salsa and fresh cilantro.

Fresh Salmon

Asian marinated with watercress and roasted garlic aioli.

Entrée Platters and Displays

Our platters and displays are a great alternative to the everyday sandwich. You may mix and match as you please to create a lovely lunch spread.

Vegetarian

Grilled Vegetables

Marinated eggplant, zucchini, squash, peppers, tomatoes, asparagus, onions and bliss potatoes

Homemade Mozzarella and Tomato

Fresh basil, capers, and roasted garlic-balsamic reduction

Southwestern Display

Guacamole, black bean salad, pico de gallo, spicy tomatillo salsa served with fresh corn chips and plantain chips.

Homemade Focaccia Bruscetta

Sun dried tomato, parmesan and roasted garlic; olive, feta and oregano; rosemary and sea salt; fresh tomato, mozzarella and basil.

Homemade Assorted Mini Quiche

Brie and caramelized onion, broccoli and cheddar, roasted red pepper and grilled onion, spinach and mushroom.

Vegetable Crudités

A selection of slightly cooked and raw vegetables to include asparagus, endive, carrots, cucumbers, broccoli, cauliflower and other seasonal vegetables served with our caramelized onion and chive dip.

Artisanal Cheeses

Our Chef's selection of artisanal cheeses from around the globe accompanied by nuts, dried fruit, olives and crostini.

Poultry

Herbed Turkey Roulade

Served over a salad of baby spinach, sun dried tomatoes, olives, and feta cheese.

Crispy Panko Crusted Chicken

Free range chicken breast breaded in Japanese bread crumb and deep fried until golden, served with homemade bbq and honey mustard sauces.

Grilled Marinated Chicken Breast

Served over a salad of roasted artichokes, red peppers and fresh basil pesto.

Middle Eastern Chicken Kabob

Israeli couscous, marinated lentils, hummus, cucumber and tomato salad, olives and toasted pita chips served with Mediterranean vinaigrette.

Fresh Rotisserie Turkey Breast

Sliced thinly with dried cranberries, pecans, granny smith apples, homemade herb aioli, served over watercress and frisée.

Entrée Platters and Displays cont'd

Meat

Mixed Kabob Grill

Lamb, beef and chicken kabob served over Israeli couscous salad with tandoori-tzatziki sauce.

Artisanal Cured Meats

The Chef's selection of imported and domestic cured and aged meats to include, sopresatta, prosciutto, salami, pepperoni, garnished with olives and homemade crostini.

Mixed Display of Artisanal Cheeses and Cured Meats

The Chef's Selection of 4 cheeses and 4 cured meats displayed beautifully and garnished with olives, nuts, and crostini.

Grilled Thai Beef

Sliced thinly and served over a salad of green papaya, watercress, cucumbers and mint, dressed with a light red curry sauce and garnished with peanuts.

Fish

Moroccan Grilled Shrimp Skewers

Served over a Mediterranean orzo salad and sauced with a red pepper harissa.

Tuna Nicoise

Freshly grilled yellow fin tuna served with olives, tomatoes, boiled eggs, haricot vert, capers and a dijon vinaigrette.

Soy-Ginger Salmon

Fresh salmon marinated and grilled; served over a salad of soba noodles, julienne vegetables and cashews with sesame vinaigrette.

Crisp Coconut Shrimp

Served over a salad of watercress, water chestnuts, mandarin oranges, slivered almonds and snow peas with a mint-mango vinaigrette

Chipotle Striped Bass

Grilled and served over a baby green salad with cherry tomatoes, pickled onions, and tomatillo vinaigrette.

Poached Salmon

Served over a salad of shaved fennel, frisee, watercress and red onion with a clementine vinaigrette.

ENTRÉE SALADS

While you may order these salads as your only entrée, most clients order them in combination with platters or sandwiches. Each salad is served with a bread basket.

Vegetarian

Cobblestone's House Salad

A mix of mesclun greens, cherry tomatoes, cucumbers, radish, carrots and our red wine vinaigrette.

Vegetarian Asian

Marinated Tofu and Portobello Mushrooms with Mini Corn, Sprouts, Julienne Carrots and Radish, String Beans, Edamame, Roasted Peppers and w/ Mixed Greens

Greek

Feta Cheese, Stuffed Grape Leaves, Roasted Peppers, Marinated Onions, Kalamata Olives and Grape Tomatoes on a Bed of Mixed Greens

Poultry

Chicken Caesar

Herbed Chicken Breast, Fire Roasted Sweet Peppers, Homemade Croutons and Parmesan Cheese with Chopped Romaine Lettuce

Healthy California

Herbed Grilled Chicken, Sliced Avocado, Grilled Asparagus, Sprouts, Cucumber, Carrots, Chevre Cheese, Red Onion and Tomato w/ Mixed Greens

Cobb Salad

Poached Chicken, Blue Cheese, Avocado, Cucumber, Bacon and Tomato w/ Mixed Greens

Asian Chicken

Fried Chicken Strips, Red Peppers, Scallions, Bean Sprouts, Water Chestnuts and Won Ton Crisps w/ Mixed Greens and Vegetable Slaw

ENTRÉE SALADS *cont'd*

Meat

Thai Beef Salad

Asian-spiced sirloin, watercress-cucumber salad and peanut dressing

Beef Kabob Salad

Tandoori beef, mixed greens, red onion, tomato and yogurt dressing

Chef Salad

Smoked Ham, Roast Beef, Roast Turkey, Swiss and Cheddar Cheese, Hard Boiled Egg and Cherry Tomatoes w/ Mixed Greens

Italian Antipasto

Prosciutto, Salami, Provolone, Fresh Mozzarella, Olives, Balsamic Roasted Tomatoes, Marinated Mushrooms, Artichokes and Peppers w/ Mixed Greens

Seafood

Grilled Salmon

Grilled Salmon, Green Beans, Tomatoes, Herbed Potatoes, Olives and Boiled Eggs w/ Romaine Lettuce

Poached Salmon

Poached Salmon, Roasted Fennel, Grape Tomatoes, Marinated Onions and Lemon Dill Crème Fraiche w/ Frisee

Grilled Tuna

Grilled Tuna, String Beans, Tomatoes, Roasted Potatoes, Kalamata Olives and Hard Boiled Eggs w/ Romaine Lettuce

Mediterranean Grilled Shrimp Salad

Grilled Large Shrimp, Roast Fennel, Grilled Asparagus and White Beans with Peppers w/ Mixed Greens

Green Salads

Our side green salads are a great addition to any platter or sandwiches selection. We offer many variations ranging from our delicious mixed greens to grilled pears and goat cheese. These side salads also fit very well with our boxed lunches!

Mixed Greens

Assorted greens, tomato, carrots, cucumbers and endive served with herb vinaigrette.

Cobblestone's Caesar

Romaine, frisee, homemade dressing, rosemary croutons, and parmesan crisps

Mesclun

Marinated Portobello mushrooms, grilled asparagus, roasted tomatoes, and shaved pecorino cheese

California Baby Greens

Avocado, tomato, corn, cilantro, julienne tortillas, and citrus vinaigrette

Spinach and Prosciutto

Crispy prosciutto, baby spinach, hard boiled eggs, and gruyere cheese with a roasted tomato vinaigrette.

Endive and Radicchio

Dried cranberries, blue cheese, and pecans, served with sherry vinaigrette.

Baby Arugula

Roasted pearl onions, sun dried tomatoes, and grilled eggplant served with aged balsamic vinaigrette.

Watercress and Fennel

Frissee, shaved fennel, toasted pine nuts, pomegranate seeds, and orange segments served with Meyer lemon vinaigrette.

Grilled Pears and Goat Cheese

Served over a mache and endive salad with pear vinaigrette

Asian Mustard Greens

Julienne snap peas, jicama, and red peppers served with miso-ginger vinaigrette.

Vegetable and Grain Salads

Grilled Asparagus

Roasted wild mushrooms and pecorino cheese.

Sugar Snap Peas and Pear Tomatoes

Fresh basil, pickled shallots, lemon zest and olive oil.

Red Skinned Potato Salad

Celery, red onion, smoked paprika, and fresh parsley.

German Potato Salad

Bacon, mustard seeds, red wine vinegar and celery leaves.

Ruben's Coleslaw

Chiffonade of cabbage, carrots and caraway seeds.

Moroccan Carrot Salad

Grated carrots, cumin, fresh cilantro, turmeric and golden raisins.

Mixed Spring Beans

Haricot vert, yellow wax beans, runner beans, and cranberry beans and roasted tomatoes, tossed with lemon zest, olive oil and fresh basil.

Green Papaya Salad

Lime juice, jalapenos, garlic, mint, cilantro and julienne red peppers.

Five Grain Salad

Wheat berries, lentils, cous cous, bulgur wheat and quinoa, tossed with roasted peppers, carrots & ginger.

Quinoa Salad

Dried Cranberries, apricots, toasted pine nuts and fresh parsley.

Israeli Cous Cous

Marinated green lentils and chick peas tossed with cherry tomatoes and Middle Eastern spices.

Orzo Salad

Greek style with tomatoes, olives, cucumbers, and feta cheese.

Snacks and Desserts

Homemade Cookies and Sweets

An assortment of our homemade cookies, Valrhona chocolate brownies, biscotti and lemon squares.

Assorted mini Tart and Pastry Platter

Mini fruit tarts and Italian pastries to include cannoli, chocolate mousse and éclair.

Sliced Fresh Fruit

An assortment of seasonal fruit to include, pineapple, melon, grapes, strawberries, blueberries, mango and kiwi.

A Combination of Sweets and Fruit

Our homemade cookies and sweets garnished with fresh berries and other seasonal fruit.

Seasonal Fruit Cobbler

Served with whipped cream and a sweet streusel topping.

Warm Seasonal Fruit Galette

A rustic and delicious tart filled with seasonal fruit and dusted in cinnamon and sugar.

Chocolate Mousse

Served with fresh strawberry conserve, Valrhona chocolate and chocolate ganache.

Tiramisu

The traditional with espresso, lady fingers and mascarpone cheese.

Chocolate Dipped Strawberries

Served with a white chocolate drizzle.

Assorted Cupcakes (available in mini)

A mixture of chocolate and vanilla cupcake with assorted color tops.

Snacks:

Potato chips

Pretzels

Popcorn

Spiced Nuts

Smoked Almond

Mixed Nut and Fruit Trail Mix