

## Corporate Drop Off Menu



### Breakfast Fare

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**Continental Breakfast \$8.00**

An assortment of bagels, breakfast pastries and freshly cut fruit salad.  
Served with orange juice, hot coffee and tea.

**Healthy Start \$8.00**

An assortment of mini muffins, freshly cut fruit salad, and yogurt with granola. Served with hot coffee, tea, and orange juice.

**Smoked Salmon Platter****\$12.00**

Scottish smoked salmon, red onion, tomato, and cucumbers.

Accompanied by an assortment of bagels, chive and plain cream cheese and sliced fruit. Served with orange juice, hot coffee and tea.

Minimum 12.

**The Perfect Start****\$12.50**

Scrambled Eggs with bacon and sausage, hash browns, miniature breakfast pastries and cut fruit. Served with orange juice, hot coffee and tea.



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**À la carte Breakfast****Sliced Seasonal Fresh  
Fruit****\$2.75****Warm Cheese Blintz  
Soufflé****\$5.00**

Crepes filled with cheese and a hint of lemon served with blueberry sauce. Minimum 16.

<b>Cut Seasonal Fresh Fruit</b>	\$2.50	<b>Noodle Kugel</b> Egg noodles baked with sweet custard and farmers cheese. Minimum 16.	\$5.00
<b>Sliced Seasonal Fresh Fruit</b>	\$2.75	<b>Bagel with Cream Cheese</b>	\$2.00
<b>Hard Boiled Egg</b>	\$2.00	<b>House-made Muffins</b> Assortment of house-made blueberry, cranberry, banana-walnut, chocolate chip, and corn muffins.	\$1.90
<b>Scrambled Eggs</b>	\$3.00	<b>Miniature Muffins</b> Assortment of miniature house-made blueberry, cranberry, banana-walnut, chocolate chip, and corn muffins.	\$1.00
<b>Omlettes</b>  Choice of ham and cheese or tomato and cheese.	\$6.00	<b>Croissant</b>	\$2.25
<b>Breakfast Sandwich</b>  Egg and Cheese on top of a flaky croissant or English muffin.	\$6.00	<b>Scone</b>	\$2.25
<b>Home Fries</b>	\$2.40	<b>Miniature Scone</b>	\$1.15
<b>Bacon</b>	\$2.50	<b>Doughnut</b>	\$1.60
<b>Breakfast Sausage</b>	\$2.50	<b>Yogurt and Granola</b>	\$3.00
<b>Yogurt</b>	\$1.60	<b>Yogurt Parfait with Berries and Granola</b>	\$4.25
<b>Coffee Cake</b>	\$1.60	<b>Danish</b>	\$2.25
<b>Quiche</b>  Tomato and cheddar or spinach and feta quiche.	\$4.50	<b>Miniature Danish</b>	\$1.25

## Breakfast Beverages

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<b>Orange Juice</b>	<b>\$1.50</b>	<b>Apple Juice</b>	<b>\$1.50</b>	<b>Cranberry Juice</b>	<b>\$1.50</b>
<b>Fresh Squeezed Orange Juice</b>	<b>\$3.50</b>	<b>Coffee</b>	<b>\$1.85</b>		<b>\$1.85</b>
		<b>Hot Chocolate</b>	<b>\$1.95</b>	<b>Tea</b>	
<b>Decaf Coffee</b>	<b>\$1.85</b>	<b>Iced Coffee</b>	<b>\$1.50</b>	<b>Sparkling Water</b>	<b>\$1.50</b>
<b>Bottled Water</b>	<b>\$1.50</b>				

## Lunchtime Fare

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<b>Quick Bite</b>	<b>\$10.50</b>
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An assortment of sandwiches, chips, fresh baked cookies and brownies, and an assortment of cold beverages.

<b>CWD's Signature Lunch</b>	<b>\$13.00</b>
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CWD's signature grilled ginger chicken, served room temperature with sesame noodles, Asian salad, warm rolls with butter, large, fresh baked cookies and brownies, and an assortment of cold beverages.

<b>Southern Picnic</b>	<b>\$13.00</b>
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Our fresh made fried chicken, served room temperature with homemade cranberry chutney, gourmet potato salad or another side item, warm rolls with butter, large, fresh baked cookies and brownies and an assortment of cold beverages.

<b>The Corporate Lunch</b>	<b>\$20.00</b>
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Fresh roasted beef tenderloin served room temperature with horseradish sauce, fire roasted vegetables, gourmet potato salad, warm rolls with butter and large, fresh baked cookies and brownies. Served with an assortment of cold beverages. Minimum 10.

<b>The Bagged Lunch</b>	<b>\$14.00</b>
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A Sandwich, Cookie, Chips and a drink packaged to go in a white lunch bag.

## Sides

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<b>Red Bliss Potato Salad</b>	<b>\$2.75</b>	<b>Grilled Vegetables</b>	<b>\$3.75</b>
<b>Tabouli</b>	<b>\$2.75</b>	<b>Rolls with Butter</b>	<b>\$1.25</b>
<b>Baba Ganoush and Pita Chips</b>	<b>\$2.75</b>	<b>Orzo Salad with Raisins and Shredded Carrots</b>	<b>\$2.75</b>
<b>Cous Cous with Grilled Vegetables</b>	<b>\$3.75</b>	<b>Hummus and Pita Chips</b>	<b>\$2.75</b>
<b>Potato Chips</b>	<b>\$1.00</b>	<b>Penne with Grilled Vegetables</b>	<b>\$3.75</b>
<b>Coleslaw</b>	<b>\$2.75</b>	<b>Seasame Noodles</b>	<b>\$3.75</b>
<b>Pasta Salad</b>	<b>\$2.75</b>		
<b>Cous Cous with Dried Fruit</b>	<b>\$3.25</b>		



## Sandwiches

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<b>Roast Turkey Sandwich</b>	\$7
Roast Turkey with Cheddar Cheese, Cranberry Chutney, Lettuce and Tomato	
<b>Newport Chicken Salad Sandwich</b>	\$7
Chicken Salad with Chopped Walnuts, Onions, Celery and Craisins	
<b>Italian Sandwich</b>	\$8
<b>Roast Beef Sandwich</b>	\$7
Rare Roast Beef with Caramelized Onions, Arugula, Tomato and Horseradish Sauce	
<b>Sweet Potato, Goat Cheese, and Roasted Red Pepper</b>	\$7
Roasted Sweet Potato, Roasted Red Pepper and Goat Cheese.	
<b>Grilled Chicken Sandwich</b>	\$7
<b>Curried Chicken Salad Sandwich</b>	\$7
Curried Chicken Salad with Raisins, Toasted Coconut and Mango Chutney	
<b>Tuna Roll Up</b>	\$7
<b>Oven Roasted Ham &amp; Cheese Roll Up</b>	\$7
Oven Roasted Ham and Sharp Cheddar Cheese, Lettuce, Tomato and Honey Dijon	
<b>Italian Roll Up</b>	\$8
<b>BLT Roll Up</b>	\$7
<b>Portabella Mushroom Panini</b>	\$7
Marinated Portobello Mushrooms with Muenster Cheese, Caramelized Onions and Sundried Tomato Pesto	
<b>Mozzarella and Tomato Sandwich</b>	\$7
Fresh Mozzarella and Tomato with Basil Pesto	
<b>Corned Beef Sandwich</b>	\$8
Freshly Sliced Corned Beef with Lettuce	
<b>Oven Roasted Ham Sandwich</b>	\$7
Oven Roasted Ham and Sharp Cheddar Cheese, Lettuce, Tomato and Honey Dijon	
<b>Proscuitto, Mozzarella &amp; Tomato Sandwich</b>	\$8
Proscuitto, Fresh Mozzarella and Tomato with Basil Pesto	

<b>Assorted Sandwiches</b>	\$7
<b>Sliced Chicken Sandwich</b>	\$7
Grilled Lemon Chicken Breast Sliced and Served with Fontina Cheese, Arugula and Tomato	
<b>Spinach, Mushroom Horseradish Cream Cheese Roll Up</b>	\$7
<b>Mexican Roll Up</b>	\$7
Grilled Lemon Chicken, Salsa, Guacamole and Shredded Cheddar Cheese	
<b>Hummus and Tabouli Roll Up</b>	\$7
<b>Assorted Deli Platter</b>	\$7
<b>Tuna Salad Sandwich</b>	\$7
All White Meat Tuna Salad with Shredded Carrots, Onions and Capers	
<b>Egg Salad Sandwich</b>	\$7
Classic Egg Salad	
<b>Black Forest Sandwich</b>	\$7
Grilled portobello mushrooms, caramelized onions, Muenster cheese, and sun-dried tomato pesto.	
<b>BLT Sandwich</b>	\$7
<b>Roast Beef and Boursin Sandwich</b>	\$7
<b>Autumn Harvest Sandwich</b>	\$7
Sliced Grilled Lemon Chicken, Spiced Butternut Squash, Dill Harvarti Cheese, Field Greens and Dried Cranberries	
<b>Veggie Roll Up</b>	\$7
<b>Smoked Turkey Roll Up</b>	\$7
<b>Lemon Chicken Roll Up</b>	\$7
With Feta and Greek Dressing	
<b>Caesar Chicken Roll Up</b>	\$7



## Salads

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**Garden Salad** \$3.50

Field greens, cucumbers, tomato, green peppers, and shredded carrots. Served with our house-made balsamic vinaigrette.

**Asian Salad** \$3.50

Field greens with sugar snap peas, bean sprouts, and water chestnuts. Served with ginger dressing.

**Roasted Beet Salad** \$3.75

Romaine lettuce with roasted beets, grapes, raisins, walnuts and our house made curry vinaigrette.

**Costa Del Sol Salad** \$3.75

Thinly Sliced Raw Fennel, Spinach and Fresh Oranges tossed with Red Onion, Feta and Herbed Vinaigrette

**Caesar Salad** \$3

Crisp romaine lettuce with shredded Parmesan and garlic croutons. Served with creamy Caesar dressing.

**Field Green Salad**

\$3.75

Field greens with chevre cheese and dried cranberries. Served with our house made balsamic vinaigrette.

**Caprese Salad**

\$3.75

Fresh mozzarella and tomato, drizzled with a balsamic reduction.

**Micro Greens & Watercress Salad**

\$3.75

Sweet Tender Micro Greens and Peppery Watercress Served with Roasted Sliced Pears, Walnuts and Bleu Cheese

**Winter Salad**

\$3.75

Tender Boston Bibb, Watercress, Pomegranate Seeds, Oranges and Thinly Sliced Scallions Tossed with Citrus Vinaigrette

**Greek Salad**

\$3.75

Iceberg lettuce with feta cheese, kalamata olives, vinegar peppers cucumbers, red onion. Served with creamy Greek dressing.

**Spinach Salad**

\$3.75

Fresh baby spinach, bacon crumbles, hard boiled egg and goat cheese. Served with our house made balsamic vinaigrette.

**Winter Citrus Salad**

\$3.75

Blood Oranges, Navel Oranges and Pink Grapefruit Dressed with a Citrus Vinaigrette, Fresh Feta and Fresh Mint



## Entrees

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**Chicken Bella** \$12.00

Chicken tenderloins, sautéed with artichokes, mushrooms and sundried tomatoes. Served with rice pilaf. Minimum 10.

**Roasted Tenderloin** \$17.00

Sliced tenderloin of beef, served room temperature and served with horseradish crème. Minimum 10.

**Poached Salmon** \$12.00

Fresh salmon poached in white wine and served with a dill sauce.

**Grilled Lemon Chicken** \$7.00

Grilled chicken breast marinated in lemon vinaigrette and served with cranberry chutney and hummus.

**Chicken Parmesan** \$9.50

Crispy breaded chicken, baked with marinara sauce and mozzarella cheese. Served with penne pasta.

**Manicotti** \$7.00

Wide noodles filled with ricotta and baked in marinara sauce.

**Seafood Salad** \$17.00

Shrimp, Scallops, White and Wild Rice tossed in house vinaigrette, served with Peppers and Cherry Tomatoes

**Grilled Ginger Salmon** \$12.00

Fresh salmon, marinated in ginger dressing and grilled

**Grilled Ginger Chicken** \$7.00

Boneless chicken breast, marinated in ginger dressing, grilled and sliced.

**Lasagna** \$7.00

with meat, \$8.00

with vegetables, \$7.50 Minimum 8.

**Curried Chicken Salad** \$7.00

Freshly made chicken salad seasoned with curry and garnished with raisins and toasted coconut.

**Fried Chicken** \$9.00

Boneless breast of chicken coated with seasoned breadcrumbs and served with cranberry chutney.

**Baked Haddock**

\$12.00

Baked white fish, with seasoned breadcrumbs.

**Chicken Pesto**

\$7.00

Boneless breast of chicken, tossed with pesto and tri-color pasta.

**Signature Mac and Cheese**

\$6.00

A creamy blend of three cheeses, baked with a crumb topping. The dish people lined up for at our cafes. Minimum 10.

**Grilled Ginger Tofu**

\$7.00

Firm tofu, marinated in ginger dressing and grilled.

**Soups**

Minimum 10.

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<b>Beef Barley</b>	\$4.00	<b>Beef Vegetable</b>	\$4.00
<b>Black Bean</b>	\$4.00	<b>Chicken Noodle</b>	\$4.00
<b>Chicken Gumbo</b>	\$4.00	<b>Chili</b>	\$4.50
<b>Tomato Soup</b>	\$4.00	<b>Gazpacho</b>	\$5.00
<b>Carrot Ginger</b>	\$4.00	<b>Cream of Broccoli</b>	\$4.00
<b>Cream of Mushroom</b>	\$4.00	<b>Creole Chicken</b>	\$4.00
<b>Mинestrone</b>	\$4.00	<b>Southwestern Corn Chowder</b>	\$4.00
<b>New England Clam Chowder</b>	\$5.50		



## Stationary Trays and Snacks

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**Artichoke Dip** \$3.00

A rich dip of artichoke hearts, parmesan and cheddar cheese, baked and served with toasted pita triangles.

**Salsa and Guacamole** \$5.00

**Assorted Cheeses****\$3.50**

Assortment of cheese and Crackers garnished with fresh and dried fruit.

**Crudit  with Homemade Dips****\$2.50**

Crisp vegetables served with homemade blue cheese and dill dips.

**Antipasto Station****\$8.00**

A variety of Italian cold cuts, cheeses, fresh and marinated vegetables, served with French Bread

**Beverages**

<b>House-made Iced Tea</b>	<b>\$1.85</b>	<b>Hot Chocolate</b>	<b>\$1.95</b>	<b>Sparkling Water</b>	<b>\$1.50</b>
		<b>Bottled Water</b>	<b>\$1.50</b>		<b>\$2.25</b>
<b>House-made Punch</b>	<b>\$1.50</b>			<b>House-made Lemonade</b>	
	<b>\$1.85</b>	<b>Iced Coffee</b>	<b>\$1.50</b>		
<b>Snapple</b>		<b>Apple Juice</b>	<b>\$1.50</b>	<b>Apple Cider</b>	
	<b>\$1.50</b>				<b>\$1.85</b>
<b>Soda</b>		<b>Decaf Coffee</b>	<b>\$1.85</b>	<b>Coffee</b>	
	<b>\$1.50</b>				<b>\$3.50</b>
<b>Cranberry Juice</b>		<b>Tea</b>	<b>\$1.85</b>	<b>Fresh Squeezed Orange Juice</b>	
	<b>\$1.50</b>				
<b>Orange Juice</b>					



## Desserts

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### **Large Cookies and Brownies**

**\$1.85**

Fresh baked cookies and soft and chewy brownies.

**\$1.00**

### **Small Cookies and Brownies**

**\$4.50**

### **Miniature Pastries**

**\$4.25**

Petite French pastries, delivered fresh from Boston's finest pastry  
artists 2 per order.

### **Cake by the Slice**

#### **Whole Strawberry Grand Marnier Cake**

Gold cake, white chocolate mousse and fresh strawberries

#### **Whole Chocolate Torte Cake**

Chocolate or gold cake, chocolate mousse or white chocolate mousse

#### **Whole Marble Cake**

Marble cake, chocolate or white chocolate mousse

#### **Whole Black Forest Cake**

Chocolate cake, whipped cream, cherries & chocolate, cherry liquor

