



CATERING GUIDE



Welcome to CI Dining Catering Services

It is our privilege to serve you. This catering guide outlines our most popular selections for breakfast, lunch, breaks, snacks (Work Day Catering) and full service events (Special Events). The items and buffets detailed here are a sampling of CI Dining's catering capabilities. Please feel free to contact us for any special requests you may not find. It is our goal to exceed your expectations and we are available to create a menu tailored to your specific needs.



To Order Catering Services contact your on-site CI Dining catering team. We are more than happy to arrange an initial meeting to discuss your event. Or, if you only need guidance or assistance to place your order, please contact us. When e-mailing an order, remember to include your contact information (name, phone and e-mail), function day and date, start time, desired setup and pick up times, and delivery location (building, floor, room name).

Regular Catering Service Hours are 7am to 2:30pm Monday through Friday. Orders delivered during regular business hours will not be subject to additional delivery service charges. Orders scheduled outside of regular business hours may receive an additional overtime rate charge.



Catering with a Conscience by locally sourcing products whenever possible, recycling waste products, and offering biodegradable, compostable and recyclable packaging.

Special Function Labor may be required for your event. Your CI Dining professional will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged hourly with a guaranteed 3 hour minimum. Labor charges will encompass setup, service and cleanup.



Advanced Notice is required for CI Dining to satisfy your Work Day Catering needs (24 hours is requested). Our objective is to accommodate your needs. To ensure selection and availability, we request that functions be scheduled with as much advanced notice as possible. We will make every effort to satisfy your requests with reasonable notice. Special and/or after-hours events usually involve unique ingredients or extended services. Please allow a minimum of 48 hours notice for these events. Planning of Special Events should be instituted 5 to 7 days in advance depending on the complexity of the event, coordination of outside vendors, and scheduling wait staff. Your special function may require the hiring of additional personnel and acquiring services from outside vendors. As a result, please notify us as soon as possible of any cancellation to avoid being charged unnecessarily.

Orders Cancelled 24 Hours or more prior to the specific setup time will not incur a cancellation fee. Orders cancelled within 24 hours of a specified setup time may be billed according to a cancellation charge of up to 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned. CI Dining will pick up all equipment at the time specified by you. Any equipment removed from the original drop off location must be returned for pick up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CI Dining's replacement cost.



Note that CI Dining will provide prices per person in most cases. The "Catering Menu" flyer contains prices for the most commonly ordered work day breakfast and lunch buffets. Certain events may require additional charges for china service, tended bars, chef's service, rentals and linens. Full service catering is tailored to your needs and priced accordingly. All orders include all disposable paper and plastic ware for service. China, flatware and glassware are available upon request, for any function, at an additional charge.



BREAKFAST

Continental Breakfast

Bagels with cream cheese, butter & jelly, danish, muffins & scones, fruit salad with seasonal berries served with fresh brewed coffee, assorted teas and Tropicana juices

Hot Breakfast Buffet

Scrambled eggs, French toast or pancakes with warm syrup & whipped butter, bacon & sausage, home fries served with fresh brewed coffee, assorted teas and Tropicana juices

Executive Continental Breakfast

Bagels, muffins, danish & scones, fruit salad with seasonal berries, Greek yogurt, butter, cream cheese, preserves, bottled water or a pitcher of infused lemon water, fresh brewed coffee, assorted teas, and carafes of Tropicana juices

Breakfast Tea Breads

Selection of our famous homemade tea breads: cranberry-nut, zucchini & banana-nut, served with assorted jellies and marmalades

Egg Burrito Bar

Mini egg burritos filled with peppers, onions & cheddar cheese, served with salsa, sour cream & home fries

A La Carte Breakfast

Freshly baked bagels: assorted bagels with cream cheese, butter & preserves

Fresh fruit platter: sliced fresh fruit, seasonal berries with Greek honey yogurt dip

Assorted whole fruit basket: a selection of apples, oranges, bananas, grape clusters & seasonal fruits

Organic whole fruit (requires 24-hour notice, subject to market price up charge)

Individual fruit and yogurt parfaits with house made granola

Contact your on-site catering coordinator for additional suggestions, catering options and pricing.



LUNCH

Hot Lunch Buffet

Chicken Francese egg battered with a light wine sauce

Chicken Marsala in a rich marsala wine and mushroom sauce

Chicken Marguerite topped with fresh mozzarella, tomatoes, fresh basil & a pink sauce

Lemon Chicken fresh lemon and garlic

Chicken Piccata with capers, white wine and garlic

Stuffed Filet of Chicken with spinach and mozzarella filling

Tenderloin Tidbits with button mushrooms

Stuffed Beef Tender filled with spinach, goat cheese and red peppers

Stuffed Filet of Sole with shrimp and crabmeat filling

Maryland-Style Crab Cakes served with remoulade sauce

Seared Filet of Salmon topped with an orange ginger glaze

Roast Pork Loin with Latin spice rub

Eggplant Rollatini

Penne ala Vodka with grilled chicken

Broccoli Rabe with roasted Italian sausage

Hot lunch Accompaniments

Roasted sweet potatoes

Long grain and wild rice medley

Green beans with red peppers

Steamed broccoli with lemon zest

Glazed carrots with dill

Roasted seasonal vegetable medley

Roasted herbed red bliss potatoes

Buttered egg noodles

Tossed mixed green salad with balsamic dressing (on the side)

Contact your on-site catering coordinator to discuss international theme buffets, multiple selection buffets and pricing.



LUNCH

Assorted Sandwich/Wrap Buffet

Fresh roast beef, turkey breast, grilled and chicken breast, tuna salad and chicken salad on assorted freshly baked artisan breads, rolls, & wraps with premium toppings. Buffet includes chips, freshly baked cookies & brownies, assorted beverages, and choice of side salad.

Side Salad Selection

Partial list. Ask your catering coordinator for current selection.

Greek Pasta: Farfalle pasta, fresh spinach, crumbled feta, diced tomato, sliced black olives and a lemon garlic vinaigrette

Quinoa: Butternut squash, kale and a lemon champagne vinaigrette

Israeli Couscous: minced mixed vegetables with a pomegranate vinaigrette

Tossed mixed greens, grape tomatoes, sliced cucumbers, and grated carrot with choice of dressings

Red Potato with Spring Onions and Herbs: with snipped chives, sliced scallions, minced Spanish onion, with a tarragon mayonnaise dressing

Traditional Cole Slaw: fresh sliced cabbage, grated carrot in a creamy dressing with a touch of vinegar

*Requests for specific side salads will be accommodated based on availability.
To insure your selection please order in advance.*



LUNCH

A La Carte

Premium Sandwiches: an assortment of freshly prepared roast beef or turkey breast, chicken breast, tuna or chicken salad on artisan breads, rolls and wraps with a variety of toppings expertly prepared & attractively displayed

Italian Pastry Platter (requires 24-hour notice): miniature éclairs, cream puffs, cannoli, biscotti, and assorted Italian cookies

Dessert Platter: our freshly baked cookies (chocolate chip, oatmeal, etc.) & homemade brownies

Whole Fruit: an assortment of fresh seasonal whole fruit. Organic fruit is available with advanced notice at an up charge.

Coffee Service: Regular and decaffeinated coffees, assorted teas, creamers, sweeteners, lemon slices

Tropicana Juices: carafes of orange, apple & cranberry juices

Breakfast Baked Goods: muffins, scones, danish & bagels with butter, cream cheese & preserves

Fruit Salad with Seasonal Berries

Chilled Beverage Service: assorted soft drinks and bottled spring water

Chilled Spa Water: a pitcher of chilled spring water infused with fresh seasonal flavors: citrus (lemon, lime and orange slices); watermelon cilantro; cucumber, mint, and strawberry; kiwi, lime, and pineapple, and green apple, cucumber, and lemon

Snacks

Individual fruit parfaits

Assorted granola, protein & fig bars

Assorted dry snacks; popcorn, chips and pretzels

Whole fruit basket



SPECIALTY ITEMS

(requires 24 hour notice; minimum order 10 people)

Chicken Fajita or Taco Bar

Mexican spiced chicken, flour tortillas, sautéed peppers & onions, Spanish rice, black beans. Served warm with sour cream, salsa, cheddar, shredded lettuce, tomatoes & jalapeños. Taco Bar is same as above except seasoned ground beef for chicken, taco shells for tortillas and no peppers & onions.

Chicken Caesar Salad

Grilled chicken, crisp romaine lettuce, homemade croutons, parmesan cheese, black olives, classic caesar dressing

Café Chicken Salad

Grilled chicken, dried cranberries, caramelized walnuts, crumbled blue cheese, tomato, cucumbers, mixed greens with balsamic vinaigrette

Thai Steak Salad

Authentic marinated Thai steak, diced mangoes & avocados, fresh basil & cilantro, peanuts, shredded cabbage, Thai-style noodles, shredded carrots tossed in Thai vinaigrette

Sushi Platter

Prepared by our sushi chef. Spicy tuna rolls, tempura shrimp roll, California roll accompanied by pickled ginger, wasabi, soy sauce, spicy mayo & chop sticks

Executive Lunch Platter

Grilled individual orange glazed salmon filets, sliced beef tenderloin with grilled vegetable garnishment. Ask your catering coordinator to suggest a combination for your special group.

Domestic and International Cheese Platter

A selection of cheeses, grape clusters, sliced fruit and berries, crackers and French bread slices

Mediterranean Platter

Grilled pesto vegetables, regional cheeses, toasted pita triangles, hummus and white bean salad

Crudite

An assortment of fresh sliced vegetables, broccoli and cauliflower flowerets, and a choice of dip (creamy blue cheese, traditional ranch, and balsamic)



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