



Culinary Solutions • Outstanding Service
Innovation & Value

CIDINING.COM

Welcome to

CI DINING SERVICES



As a tenant in this building, WE are your personal caterer. Our staff is both highly trained and certified — a professional team of individuals that is flexible and ready to accommodate all your catering needs and your last-minute emergencies quickly. Our services always include delivery, setup and clean up — a clear advantage for our clients using CI Dining Catering Services versus off-site caterers.

This catering guide outlines our most popular selections for work day breakfast, lunch, breaks, and full-service 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 have. It is our goal to exceed your expectations and we are available to create a menu tailored to your specific needs.

Providing culinary solutions that offer outstanding service, innovation and value through our commitment to the customer experience.

It's Our Privilege to Serve You



Work Day Catering Breakfast or lunch meeting? Mid-day snack? Plenty of work day selections are available. Or choose a more sophisticated style of work day catering including chef-attended service stations, carving stations, sushi, china service or wait staff.

Full-Service Catering Cocktail party to celebrate your success? Plated dinner or lunch to honor your employees' achievements? Business meeting? Reception for 200 business associates? Retirement, promotions or baby shower festivities? We know your catering needs can be unique and require special solutions. We have the experience, creativity and outstanding team to make your event all you need it to be. Please contact us to discuss how we can help.

Our Capabilities

- Cocktail Parties
- Holiday Parties
- On- and Off-Premises Barbecues
- Receptions with Action Stations
- In-Office, Full-Service Catering
- Plated, Served Lunches
- Plated, Served Dinners
- Take-Home Casual Catering

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) and any special dietary accommodations needed.

Regular Catering Service Hours are 7:00 am to 2:30 pm 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.

Better For You Menu Options focus on back-to-basics scratch cooking, healthier cooking methods and nutritionally dense foods. Look for this symbol to help you easily identify our Better For You Menu Options.



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BREAKFAST BUFFET

Continental Breakfast: \$11.95/person

Fresh fruit salad with berries, mini bagels, muffins, danish, scones, assorted mini croissants – butter, cream cheese, and preserves – *includes bottled Tropicana orange juice, coffee, decaf, and tea*

Better4U Continental Breakfast: \$11.95/person 🌿

Individual yogurts, fresh fruit salad with berries, whole bananas – *bottled water, coffee, decaf, and tea*

Hot Breakfast: \$13.95/person

Scrambled eggs, French toast or pancakes, smoked bacon or turkey sausage links, hash browns – *includes bottled Tropicana juice, bottled water, coffee, decaf, and tea*

Better4U Hot Breakfast: \$14.95/person 🌿

Choice of two frittata – bacon/cheddar, mushroom/onion, spinach/tomato, or ham/Swiss – available regular or egg whites, roasted breakfast potatoes with onions and peppers, fresh fruit salad with berries – *bottled water, coffee, decaf, and tea*

Breakfast Sandwiches: \$8.50/person

Assortment of classic breakfast sandwiches including egg and cheese on a kaiser roll or in a wrap, with choice of ham, bacon, and sausage

Croissant: **\$0.50 extra**

A La Carte Breakfast (prices per person)

Fresh fruit salad with berries: **\$4.95**

Overnight Oats Bar: served with fresh berries, banana, raisins, almonds, honey: **\$7.95** 🌿

Frittata – bacon/cheddar, mushroom/onion, spinach/tomato, or ham/Swiss – available regular or egg whites: **\$7.95**

Individual Greek yogurts: **\$3.95**

Fruit cup, yogurt/granola parfaits: **\$4.95** 🍷

Breakfast pastries: **\$4.95**

Mini assorted bagels & flavored cream cheese: **\$5.95**

Smoked salmon, sliced tomato, Bermuda onion and capers: **\$9.95**

Hard-boiled eggs (2): **\$3.50**

Tea breads: **\$3.50**

Coffee and tea service: **\$3.95**

Bottled Tropicana juice: **\$4.25**



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Better4U Sandwich & Wrap Platter: \$16.75/person

Select up to three sandwiches or wraps:

- Grilled chicken, fresh mozzarella, basil, tomato, EVOO, red wine vinegar in a wrap
- Fresh mozzarella, roasted red peppers, tomatoes, pesto sauce, whole wheat wrap
- Roasted turkey, avocado, lettuce, tomato, banana pepper, balsamic vinaigrette
- Tuna, Swiss, lettuce, tomato, onion, multi-grain bread
- Grilled vegetables, fresh mozzarella, pesto, balsamic glaze, whole wheat wrap

Served with tossed green salad, whole fruit, pretzels, and bottled water

Classic Sandwich & Wrap Collection: \$16.75/person

Select up to three sandwiches or wraps.

- Grilled chicken Caesar salad wrap
- Turkey, provolone cheese, arugula, roasted red pepper, EVOO & vinegar, kaiser roll
- Roast beef, fresh mozzarella, chipotle mayo, lettuce, tomato, ciabatta roll
- Chicken salad, avocado, spinach, tomato in a wrap
- Grilled vegetables, roasted red peppers, fresh mozzarella, multi grain roll

Served with tossed green salad, cookies, chips, soda and bottled water

Box Lunch Collection: \$16.75/person

Three classic sandwiches with chips, hand fruit, house-made cookies, and bottled water (16.9oz)

Suggested Upgrade: side salads

Signature sandwiches: **\$1.00 extra**

Hero, Hero, Hero!: \$475.00

3-foot Party Hero feeds 25-30 – Choose 1

- Italian combo
- Chicken margherita
- Buffalo chicken
- Philly cheese steak (warm)
- Chicken parmesan (warm)

Side salad – Choose 1

- Cole slaw, potato salad, or macaroni salad

Don't see a sandwich you would like? Ask!

Served with house-cooked sea salt chips, cookies, and bottled water

Signature Sandwiches: \$17.75/person

Select up to three sandwiches or wraps:

Turkey

- Roasted turkey, balsamic onions, sliced avocado, cheddar cheese
- Turkey Caesar wrap

Chicken

- Grilled chicken with pesto, fresh mozzarella, tomato and spinach
- Buffalo chicken wrap: romaine, blue cheese crumbs, tomato, ranch dressing and buffalo sauce

Roast Beef

- Roast beef, garlic aioli, fresh mozzarella, arugula, tomato
- Roast beef, roasted red peppers, red onion, tomato, avocado, balsamic dressing

Ham

- Italian combo: Ham, salami, pepperoni, provolone cheese, lettuce, tomato, onion, oil & vinegar
- Ham, Swiss, avocado, honey mustard, wrap

Vegetarian/Vegan

- Avocado, bell pepper, red onion, shredded carrots, cucumber, lettuce, tomato, Italian dressing, wrap
- Fresh mozzarella, roasted red peppers, tomatoes, and pesto on focaccia

Tuna

- Tuna salad, Swiss, bacon, lettuce, tomato

Served with tossed green salad, cookies, chips, soda and bottled water

A La Carte Lunch:




Add any of these to your package above. All pricing is per person based.

****Vegan options available upon request****

Classic sandwiches: **\$10.95**

Signature sandwiches: **\$11.95**

Add Side Salad to any lunch for \$4.00 per person

- Signature red bliss potato salad
- Caesar salad
- Tossed green salad with balsamic vinaigrette 
- Cucumber & tomato salad 
- Southwestern black bean and corn salad (vegan) (gluten-free) 
- Pesto pasta salad

Add Protein to any Side Salad

- Grilled chicken: \$4.00
- Salmon: \$8.00
- Tofu: \$3.00
- Steak: \$6.50

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LUNCH SALADS & BOWLS

Minimum 10 People

Gourmet salads are accompanied with fresh baked cookies, and bottled water.

Farmers Market Salad – Design your own: \$13.95/person

Base/Greens (pick 2): romaine, iceberg, our house lettuce mix, spinach, arugula, kale

Vegetables (pick 4): tomato, cucumber, shredded carrot, mushroom, red onion, green and red peppers, corn, green peas, black olives

Beans (pick 1): chick pea, kidney, black bean, lentil

Cheese (pick 1): shredded mozzarella, cheddar, shredded parmesan, blue cheese crumbs, feta

Protein (pick 1): grilled chicken, breaded chicken, chopped egg

Dressing (pick 2): house balsamic, blue cheese, honey mustard, ranch, Italian, Russian, Caesar, oil and vinegar

Premium Upgrades: Bacon, avocado, fresh mozzarella: **\$2.95/person**; steak: **\$4.50/person**; salmon: **\$5.95/person**

Build It! \$20.95/person

Served with Dessert Platter, Soda, and Bottled Water – 48-Hour Notice

Chicken Fajita Bar

Soft shell tortillas, seasoned chicken strips, sauteed peppers and onions, pico de gallo, cilantro aioli, sour cream, shredded cheddar

Served with: Spanish rice and refried beans

Authentic Mexican Taco Bar

Mexican seasoned beef, pulled chicken, hard and soft tortillas, pico de gallo, sour cream, shredded cheddar, shredded lettuce

Served with: Spanish rice and refried beans

Sliders “Build Your Own Sliders”

Hot: Pulled Chicken, Fried Shrimp, Charred Cauliflower

Accompaniments: Sweet 'n' sour cole slaw, mango chutney, pico de gallo, chipotle BBQ sauce, roasted garlic aioli

Served with: Oven roasted potato fries

• Attendant to assist with service available for additional charge



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CHEF'S SELECTION HOT LUNCH

Minimum 10 People

\$20.95/person – Pick Two Entrees and Two Sides, Served with Dessert Platter, Soda, and Bottled Water – 48-Hour Notice

Chicken

Chicken Marguerite – Fresh mozzarella, tomatoes, basil, pink sauce

Chicken Milanese – Parmesan-crusted chicken cutlet

Chicken Scarpariello – Chicken breast sautéed with garlic, hot & fresh peppers, fresh squeezed lemon 🌿

General Tso's Chicken – Tender chunks of chicken & bell peppers, traditional General Tso's sauce

Beef

Tenderloin Tidbits – Tender beef and mushrooms in a light sauce

Balsamic Flank Steak – Tomato bruschetta

Pasta Bolognese – Our zesty meat sauce, shredded parmesan cheese

Fish

Seared Salmon – Lemon aioli 🌿

Grilled Teriyaki Shrimp Skewers – Grilled teriyaki BBQ shrimp

Pasta/Vegetarian

Penne a la Vodka

Penne Pomodoro – Roma tomato, fresh basil, white wine tomato broth 🌿

Pasta Primavera – Grilled fresh vegetables and light pesto sauce 🌿

Eggplant Rollatini – Breaded eggplant rolled with herbed ricotta

Stuffed Bell Pepper – Seasonal bell peppers, brown rice, pico de gallo, shredded cheddar, served with roasted tomato sauce 🌿

Sides (add \$4.00/person)

Tossed Salad with balsamic vinaigrette 🌿

Caesar Salad

Brown Rice Pilaf

Mediterranean Cous Cous

Roast Baby Red Potatoes

Steamed Jasmine Rice

Grilled Vegetables 🌿

Roasted Broccoli 🌿

**Single Hot Entrée with 2 Sides
(10 Person Minimum): \$14.95/person**

Add Third Entrée: \$4.00/person

Looking for something else? Ask the chef!



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Morning Breaks

Eye Opener: Muffins, yogurt parfaits, coffee and tea service: **\$9.25/person**

Mini Bagel Bonanza: Mini bagels with cream cheese and preserves, bananas, coffee and tea service: **\$8.95/person**

Sunrise: Fresh fruit salad with berries, Greek yogurts, granola, coffee and tea service: **\$9.95/person** 🌾

Afternoon Breaks

NY Twist: Warm pretzel bites with honey mustard dip: **\$5.95/person**

South of the Border: Tortilla chips with salsa and guacamole: **\$8.95/person**

Crunchy Snacks – classic chips and pretzels: **\$2.50/person**

Roasted Garlic Hummus – served with baked pita chips: **\$6.50/person** 🌾

Gourmet Cheese Display – served with dried fruits and crackers: **\$8.95/person**

Vegetable Market Basket with Ranch Dip: **\$5.50/person** 🌾

Antipasto Platter – prosciutto, Genoa salami, pepperoni, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives, marinated roasted red peppers, rosemary focaccia: **\$11.95/person**

A La Carte Snacks

Assorted Cookie Platter: **\$2.25/person**

Chewy Chocolate Brownies: **\$2.95/person**

Sweet Indulgence Platter – Decadent assortment of cookies and brownies: **\$3.95/person**

Sliced Fresh Fruit and Berries Platter: **\$6.95/person** 🌾

Assorted Whole Fruit Basket: **\$2.95/person** 🌾

Beverages

All pricing is per person.

- Freshly brewed coffee, decaf and tea: \$3.95
- Hot beverage refresh: \$2.95
- Bottled Tropicana orange juice: \$4.25
- Bottled water service: \$2.50
- Assorted bottled sodas: \$3.50
- Assorted bottled iced teas and lemonade: \$3.50

Event Planning – Off-Premises Catering

Bars • Passed • Served • Chef Stations • Receptions • BBQs

Servers • Rentals: Tables, Chairs, Plates, Glassware

Ask us for a customized proposal today!



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Catering Requirements

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.

Minimum Order: On-site delivery – five people / off-premises delivery – 20 people

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.

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.

Allergens Please be aware that we cannot guarantee our menu items are free of allergens. We use shared equipment and handle common allergens in our facilities.

Note: CI Dining will provide prices per person in most cases. The Catering Menu 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.



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Harrison • New Haven • Norwalk
Purchase • Rye • Stamford • Tarrytown

CIDS PANTRY PRODUCTS

<u>PAPER PRODUCTS</u>		
	Paper Towels Rolls -Case	\$ 46.12
	Luncheon Napkins-case	\$ 84.25
	Java Coffee Cup Sleeves 1,200-case	\$ 91.79
	12 oz Plain White Hot Cups-case	\$ 113.56
	16 oz Plain White Hot Cups-case	\$ 114.56
	12 oz Green Mountain Hot Cups -case	\$ 107.50
	individually wrapped coffee stirrers/500ct.- box	\$ 19.55
	Dome Lids 12 oz Hot Cups-case	\$ 80.60
	6" plates-case	\$ 99.44
	9 " Plates-case	\$ 119.10
	Drink Straws 100CT. BOX	\$ 9.10
	Plastic Heavy Weight Forks-case 1000ct	\$ 36.89
	Plastic Heavy Weight Spoons-case	\$ 36.89
	Plastic Heavy Weight Knives-case	\$ 36.89
	Coffee Paper Rolls-for Whole Bean machine -each	\$ 57.20
	Coffee Filters -for large machine-case	\$ 51.14
<u>GROCERY PRODUCTS</u>		
	Splenda-case	\$ 55.15
	Sugar-case	\$ 33.18
	Sweet and Low sugar packages-case	\$ 32.64
	Kind Bars BOX of 12 bars- box	\$ 34.18
	Cliff Bars BOX of 12 bars-box	\$ 36.13
	Fig Bars-box	\$ 18.79
	Nature oats and valley granola bar 28ct. Box	\$ 27.00
	Deep river chips-case	\$ 36.10
	Lays chips bag-each	\$ 1.10
	Whole Fruit-piece (by case)	\$ 1.00
	Whole Fruit - piece (by dozen)	\$ 1.69
	Cinnamon Raisin Bread Loaf	\$ 8.41
	White Bread loaf	\$ 7.29
	Wheat bread loaf	\$ 7.48
	Gluten free bread loaf	\$ 24.84
<u>DAIRY PRODUCTS</u>		
	Milk - Whole (Half Gallon)	\$ 4.38
	Milk - Skim/low fat (quart)	\$ 3.00
	Milk - Soy (quart)	\$ 11.33
	Milk - Oat (half gallon)	\$ 5.19
	milk- almond milk (half gallon)	\$ 7.01
	Milk - Half & Half (quart)	\$ 4.41
	PC Philly Cream Cheese Cups 100/1oz	\$ 74.66
	PC Butter Cups 90ct	\$ 72.12
	PC Creamers-case	\$ 25.00

CIDS PANTRY PRODUCTS

HOT BEVERAGES		
Lipton Decaffeinated Tea bags 72/CT.-box	\$	62.71
Lipton Tea bags 100CT.-box	\$	12.15
Bigelow tea bags-case	\$	50.44
Dunkin Donuts K-cups-case	\$	128.67
Green Mountain Newman's Cup-case	\$	117.00
Tully's Italian Roast Extra Bold K-cup-case	\$	96.75
Green Mountain Coffee and Teas K-cups-case	\$	114.94
Green Mountain Coffee Hot Coco K-cups-case	\$	124.67
Green Mountain Vermont Ground 100/2.2oz. Bags	\$	278.73
Green Mountain Decaf Ground-case	\$	137.35
Green Mountain Whole Bean Regular-case	\$	136.66
Green Mountain Whole bean decaf-case	\$	152.93
Starbuck's Whole Bean All flavors 6/1# case	\$	186.89
Starbuck's Decaf Whole Bean 6/1# case	\$	213.17
Starbuck's espresso Whole Bean 6/1# case	\$	180.08
Starbuck's Espresso Decafe Whole Bean 6/1# case	\$	191.52
Starbuck's Veranda Blend K-cup-case	\$	157.72
Starbuck's All Flavors Blend GROUND-case	\$	391.45
Swiss Miss Sugar Free Choc Sm Bags 24/ct.-box	\$	18.44
Swiss Miss Hot Chocolate Sm Bags 50ct.-box	\$	25.00
Milk Powder Bag-case	\$	128.05
French Vanilla Powder Bag-case	\$	149.55
Estate Select Organic Dk. Blend Whole Bean(2lb)-case	\$	194.72
Stone Street Sumatra Whole Bean (5lb)-case	\$	433.69
BEVERAGES		
Canned Coke Products-case 24/12oz.	\$	24.30
Bottled Coke Products-case 24/20oz.	\$	44.06
Snapple Beverages-case 24/12oz.	\$	38.34
Bai Drinks- case 12btl	\$	31.32
Poland spring Sparkling waters	\$	25.52
Poland Spring Bottles Water-case 24/16oz.	\$	16.79
Fountain Soda BIB Large-each	\$	168.75
Fountain Soda BIB Small-each	\$	87.75
Fountain JUICE BIB Small-each	\$	162.00
Co2-each	\$	54.00
JANITORIAL SUPPLIES		
Starco Window Cleaner (bottle)	\$	4.39
Joy Liquid Dish Soap 38/oz.-each	\$	11.69
Soft Soap Brand Hand Soap pumps - Each	\$	25.74
Sponges, small case/20	\$	27.82
PANTRY LABOR FEE		
	\$	30.00