

BREAKFAST AND BRUNCH

Cutting Board "mini" Basket 3.25/person
Assorted homemade mini muffins, scones, banana bread,
Honey orange butter, Preserves

Cutting Board "full" basket 8.25/person
Assorted bagels, muffins, scones, banana bread, cream
cheese, honey orange butter, preserves, fresh fruit

Fresh seasonal fruit platter
sm 45.00 (8-12), med 75 (14-20), lg 120.00 (22-34)

Smoked Salmon platter 11.95/person
Smoked salmon, whipped cream cheese, traditional gar-
nishes of egg, red onion, capers, lettuce and tomatoes,
mini bagels

Cutting Board "Parfait" 6.95/person
house made granola layered with non-fat yogurt, fresh
berries and seasonal fruit, and honey;
Individual parfait cups or parfait bar

Omelet Station 9.95/person
Omelets prepared to order by our chef, create your own
omelet from displayed ingredients to include onions, toma-
toes, spinach, mushrooms, broccoli, red peppers, bacon,
low fat Swiss cheese, and cheddar

Belgian Waffles 8.25/person
Golden brown Belgian waffles prepared to order by our
chef, served with fresh berries, whipped cream, and real
maple syrup

Full quiches 24.00 each
Choose from mini quiche selections or create your own

Mini quiches 24.00/dozen
Broccoli, tomato, and fresh mozzarella; Smoked salmon /
dill
Artichoke and roasted pepper; Bacon onion and cheddar;
Grilled asparagus and goat cheese; ham and Swiss

Homemade Breads 8.00 each
Loaves of our homemade banana bread, pumpkin cranberry
bread, zucchini bread,
sour cream coffee cake, lemon poppy seed

Our famous Potato Pancakes 18.00/dozen

WRAPS, PANINIS, AND SANDWICH PLATTERS

Small: feeds 6-8 choose up to 3 kinds 49.00
Medium: feeds 10-14 choose up to 4 kinds 76.00
Large: feeds 16-20 choose up to 5 kinds 118.00

WRAPS

Low fat tuna with cranberries, chopped apples and lettuce
Regular tuna salad with lettuce and tomato
Eggplant, goat cheese, roasted peppers, and olive tapenade
BLT with avocado and chili mayo
Curried Chicken Salad with sliced apples and lettuce
Honey almond chicken salad with lettuce
Grilled chicken breast with lettuce, tomato and honey mustard
Roast Beef & Smoked Gouda with marinated red onions, horse-
radish mayo and lettuce
Turkey, Swiss cheese, lettuce, tomato, and honey mustard
Ham and American cheese with lettuce and mayo
Grilled vegetables and goat cheese with balsamic dressing

All wraps, paninis, and sandwiches are cut into slices or halves
and arranged on platters with picks for easy handling

PANINIS

We can prepare them in our kitchen for you to take out, or
we will bring our Panini grill to your location and make
them on site.

Fresh Mozzarella, Tomato, Roasted Peppers, Pesto
The Pistola; Carnegie Deli Pastrami, Swiss cheese, sauer-
kraut, Russian dressing, marble rye

Maple Ham and Provolone with marinated red onions, oil
and vinegar

Prosciutto and Fresh Mozzarella with fig spread
Turkey Reuben; turkey breast, Swiss cheese, sauerkraut,
Russian dressing

Grilled Chicken Panini; chicken breast, Swiss cheese,
bacon, Russian dressing

Roast beef and provolone on garlic Panini

Meatball Parmigiana/Chicken Parmigiana

Cutting Box Lunches

Perfect for concert picnics in the park, the beach or
pool, corporate outings, gifts for a teacher

*All Cutting Box Lunches come with your choice of
bottled Poland Spring water, soda, or Snapple

"The Crosby" 12.75 each
Choose any of our signature sandwiches or wraps, bag
of chips, an apple, and 2 home made cookies

"The Stills" 15.50 each
Choose any of our signature sandwiches or wraps, an
apple, small garden salad and 2 home made cookies

"The Nash" 18.25 each
Half of any signature sandwich, panini, or wrap, small
soup, small garden salad, fresh fruit salad, and 2 home
made cookies

"The Young" 17.00 each
Anniversary Salad, Small Soup, and an Apple

In House Baking :CAKE FLAVORS:

Yellow, white, Devil's Food, Carrot (with or without
raisins/nuts)

Genoise (sponge); vanilla or chocolate

Red Velvet, Cherry, Marble, Chocolate Chip

6 inch (feeds4-6) 25.00

8 inch (feeds 8-10) 36.00

9 inch (feeds 12-14) 48.00

Quarter sheet (16-24) starts at 40.00

Half sheet (30-40) starts at 80.00

Fresh flowers add 20.00

Themes start at 15.00

Gluten free 8.00

Writing included

*Full cake and baking menu is available in store

Minimum 48 hour notice is preferred for cake orders but
we can often accommodate last minute orders



Taste The Difference

Catering Menu

103 Danbury Road
The Marketplace at Copps Hill
Ridgefield, CT 06877

203-438-0300 ph

www.cuttingboardct.com

Sun/Mon- 9am-3pm
Tues/Wed/Thurs 8am-4pm
Fri/Sat 8am-9pm

Let us cater your next corporate
meeting, lunch and learn, Bar/Bat
Mitzvah, graduation, pool side bbq,
Bridal Shower, birthday party, wed-
ding, rehearsal dinner, holiday party,
buffet or sit down plated dinner

*Kosher Style Catering Available



SALADS AND PLATTERS

(many more available, this is a sampling)

Also available for plated affairs

small feeds 10-14 45.00 Large feeds 16-24 80.00

“Anniversary Salad”

Mixed greens, baby tomatoes, dried cranberries, goat cheese, and candied pecans with a fig balsamic dressing

Spring Salad

Baby Spinach, ruby red grapefruit, strawberries, grilled chicken breast, goat cheese, toasted almonds, fig vinaigrette

Greek Pasta Salad

Cavatappi Pasta with tomatoes, cucumbers, kalamata olives, feta cheese, fresh oregano, lemon juice, extra virgin olive oil

Asian Chicken Salad

Asian style marinated chicken breast over a salad of romaine lettuce, mandarin oranges, water chestnuts, baby corn, and crispy noodles in a mild peanut ginger dressing

Bleu Spinach Salad

Baby spinach, grilled chicken breast, marinated red onions, crumbled blue cheese, roasted peppers, and bacon in a red wine vinaigrette

Autumn Chopped Salad

Hearts of Romaine, chopped apples, bleu cheese, toasted walnuts, apple cider vinaigrette, parsnip crisps

Cold Poached Salmon m/p

full side of salmon, poached with white wine, fresh lemon juice, shallots; garnished with sliced cucumbers, lemons, capers, and fresh dill, cucumber dill sauce and/or whole grain mustard sauce

Beef Tenderloin platter m/p

Whole beef tenderloin, seasoned roasted and sliced, with horseradish sauce and crispy leeks

Grilled Salmon Nicoise m/p

Gilled salmon filet over mixed greens with Nicoise olives, baby tomatoes, green beans, hard boiled egg, capers, lemon herb vinaigrette

Shrimp Cobb Salad m/p

Mixed Greens with Grilled shrimp with avocado, tomatoes, hardboiled egg, bleu cheese, bacon, ranch dressing

Hot Hors D’oeuvres

Grilled Baby Lamb Chops with mango chutney
Sweet and Sour Meatballs
Peking duck spring rolls, dipping sauce
Seared Tuna on crispy rice cracker with wasabi cream
Filet mignon on toasted baguette with red onion jam
Spinach and feta cheese phyllo triangles
Chicken satay skewers with peanut dipping sauce
Mini crab cakes with spicy aioli
Mini grilled cheese sandwiches
Potato chip chicken fingers, baked
Pigs in blankets
Mini cheeseburger sliders with ketchup and pickles
Warm fresh figs with gorgonzola and balsamic glaze
Spinach and Artichoke stuffed crimini mushrooms
Baby Yukon gold potato skins with pancetta and cheddar
Puff Pastry Tartlet’s with caramelized onions, mushrooms, and goat cheese

Cold Hors D’oeuvres

Curry chicken salad on crispy wonton with currants
Smoked salmon canapés on black bread with whipped cream cheese, capers, and fresh dill
Classic bruschetta with Parmigiana cheese
Fresh mozzarella and baby tomato skewers with basil oil
Citrus crab salad in wonton cup
Assorted mini pinwheel rolled wraps
Caviar with crème fraiche on cucumber checker
Lobster Roll Sliders
Portabella and roasted pepper crostinis
Belgian Endive Boats with roasted beets, orange segments, feta cheese, and sprigs of fresh fennel
Crudités Ribbons with saffron aioli or low fat ranch dip
Chilled Gazpacho Shooters

On Platters or by the Pound

Quinoa with dried fruit, toasted almonds, honey citrus dressing
San Francisco Style Shrimp Salad
Lobster Roll Salad
Honey Almond Chicken Salad
Curry Chicken Salad with Currants
Low Fat Tuna Salad with Dried Cranberries and Apples
Hummus
Baba Ghanoush

We do gluten free baking, ask for our Pasty Chef

Appetizers and Starters

Individually Plated or on Platters

Shrimp Nicoise; Grilled Shrimp with tomatoes, black olives, green beans, capers, egg, lemon and herbs
Seared Tuna Nicoise

Mediterranean Plate; Hummus and Baba Ghanoush with tomato cucumber salad, pita crisps, tzatziki sauce
Wild Mushroom Risotto Cakes with Roasted Red Pepper Coulis and Parmigiana Shavings
Crab Cakes with Spicy Aioli

Warm Grilled Vegetable and Fresh Mozzarella Napoleon
Lobster Quesadillas with Mango Chutney
Spinach and Artichoke Stuffed Portobella Mushrooms with grilled vegetable “ratatouille”
Assorted Flatbread Pizzas

Marinated Grilled Portobella Mushrooms with red pepper puree and pesto

Assorted Cheese Displays

Fresh Tomato and Mozzarella Platters

Grilled Vegetable Platters

Vegetables, Starches, and Sides

Julienne vegetables with shallots and fresh thyme

Baby Bok Choy

Baby Vegetable Medley with Fresh Herbs

Roasted Glazed Rutabaga

Sautéed Spinach with garlic and olive oil

Baked Macaroni and Cheese

Israeli Cous Cous Salad with dried cranberries, pistachios, and scallions

Broccoli Rabe with garlic and olive oil

Wild and White Rice Pilaf

“Confetti” Rice

Spaghetti Squash with sundried tomatoes, goat cheese, toasted pine nuts, fresh basil

Potatoes Au Gratin

Twice Baked Maple Scented Sweet Potatoes

Rosemary Roasted Fingerling Potatoes

Wasabi Mashed Potatoes

Roasted Garlic Whipped Yukon Gold Potatoes

Entrees

BBQ Flank Steak

Asian Marinated Flank Steak or Boneless Rib eye
Roasted Beef Tenderloin with Horseradish Cream and Crispy Leeks

Home Made Spinach Gnocchi in light tomato sauce with goat cheese

Maple Mustard Pork Chops

Bourbon Marinated Boneless Pork Loin

Grilled Shrimp with Charred Pineapple Salsa

Garlic and Herb Marinated Shrimp

Pecan Crusted Tilapia

Grilled Tuna with Wasabi

Hoisin Glazed Salmon Filet

Porcini Dusted Salmon Filet

Fennel and Herb Stuffed Baked Trout

Home Made Lobster Ravioli

Roasted Beef Tenderloin with Horseradish Cream and Crispy Leeks

Cinnamon and Pomegranate Pan Roasted Bell and Evans Chicken Breast

Sautéed Bell and Evans Chicken Breast with Macadamia Nut Mango Chutney

Baked Apricot Chicken

Home Made Spinach Gnocchi in light tomato sauce with goat cheese

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Carving stations available  
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We customize every menu for every affair and we strive to meet and exceed our clients’ expectations with both food and service

Owned and operated by Rachel Bender
and Chef Brian Bender
Culinary Institute of America 1994