

BREAKFAST AND BRUNCH

Cutting Board "mini" Basket 5.25/person
Assorted homemade mini muffins, scones, banana bread,
Honey orange butter, Preserves

Cutting Board "full" basket 10.25/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
Smoked salmon, whipped cream cheese, traditional gar-
nishes of egg, red onion, capers, lettuce and tomatoes,
mini bagels

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

Omelet Station
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
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

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

We provide
full service catering

including chefs, servers,
bartenders, rentals

Full liquor permit
With \$2,000,000.00
Liability insurance



Café and Catering

Taste The Difference

Catering Menu

For an appointment call or email the Chef
tastethedifference@cuttingboardct.com

103 Danbury Road

The Marketplace at Copps Hill
Ridgefield, CT 06877

203-438-0300 ph

Cafe Hours

Tues-Fri 8am-3pm

Sat/Sun 9am-3pm

cafe closed Mondays

Let us cater your next corporate
meeting, wedding, lunch and learn,
Bar/Bat Mitzvah, graduation, pool
side bbq, Bridal Shower, birthday
party, first communion, wedding, re-
hearsal dinner, holiday party, buffet
or sit down plated dinner, brunches

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 parsnips

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

(see our separate full Hord’ D’oeuvres menu)

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

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

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

A Sample of our Entrees

BBQ Flank Steak
Asian Marinated Flank Steak or Boneless Rib eye
Roasted Beef Tenderloin with Horseradish Cream and Crispy Parsnips
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
Home Made Lobster Ravioli
Cinnamon and Pomegranate Pan Roasted Bell and Evans Chicken Breast
Sautéed Bell and Evans Chicken Breast with Macadamia Nut Mango Chutney
Baked Apricot Chicken
Many many more available

Ask the Chef for more options or email
tastethedifference@cuttingboardct.com

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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.

Taste the Difference!

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