

• DINNER •

Available in regular or large size
regular pans feed approximately 8-12
large pans feed approximately 16-20

Lemon Basil Chicken	\$85 / 160
Meyer lemon, basil, herbs (gf)	
Chicken Breast Chardonnay	90 / 175
European ham, fresh herbs (gf)	
Prosciutto Chicken	90 / 175
prosciutto, fresh mozzarella, roasted red pepper coulis (gf)	
Chicken Cordon Bleu	95 / 195
Swiss, ham, Mornay sauce, baked (gf) or fried	
Chicken Parmesan	90 / 175
parmesan cheese, mozzarella, red sauce	
Pork Loin	95 / 195
herb crusted pork, sherry cream sauce (gf)	
Raspberry Balsamic Pork	95 / 185
roasted with raspberry balsamic reduction (gf)	
Pork aux Champignon	105 / 205
mushrooms, rosemary, cream sauce (gf)	
Beef Stroganoff	110 / 215
braised beef, mushroom, onion, sour cream sauce	
Beef Provencale	110 / 215
tomato, garlic, basil, red wine (gf)	
Beef Bourguignon	110 / 215
carrot, celery, mushroom, onion, red wine reduction	
Beef Medallions	150 / 290
tender medallions au jus (gf)	
French Prime Rib au Jus	195 / 390
horseradish cream (gf)	
Beef Tenderloin	185 / 360
sliced filet, mushroom bordelaise (gf)	
Salmon Vierge	105 / 205
cherry tomato, capers, white wine, olive oil (gf)	
Shrimp Beurre Blanc	115 / 225
white wine and butter sauce, shallots (gf)	
Crab Cakes	120 / 235
famous crab cakes, remoulade	
Garden Pasta	85 / 165
broccoli, yellow squash, zucchini, carrot, grape tomato, penne arrabiata (v)	
Vegetable or Cheese Lasagna	70 / 135
Beef Lasagna	85 / 165

— SIDE DISHES —

\$50 / 95

Spring Salad • Green Beans Provencale
Whipped Potatoes • Quinoa • Rice Pilaf
Lemon Thyme Roasted Potatoes
Broccoli Cauliflower Gratin • Egg Noodles

• SWEETS •

Priced by the dozen, minimum orders may apply

Traditional Cookies \$27

mix and match

chocolate chip • oatmeal raisin
triple chocolate • ginger snap
white chocolate macadamia
coconut cranberry (vegan)
peanut butter (gf, vegan)

French Macarons 32

mix and match

seasonal variety

Brownie Bites 20

mix and match

French brownie • turtle brownie
grasshopper brownie
lemon bar • seasonal bar

Cheesecake Bites 25

mix and match

•NY style vanilla • chocolate
seasonal

Mini French Pastry 32

minimum one dozen per selection

Chocolate Mousse • Raspberry Mousse
Seasonal Mousse • Eclair • Tiramisu
Chocolate Tart • Fruit Tart • Custom

• SERVICES •

Disposable Utensils, Plates, Napkins	\$1.50
Upgraded Disposables	2.50
Disposable Serving Utensils	2.00
Display Trays	3.00-5.00
Delivery	Min \$30.00
Service Attendant, minimum 2 hours	150.00
Service Attendant, additional hours	35.00

A SERVICE FEE OF 10% MAY APPLY BASED ON ORDER DETAILS



Our Daily Bread
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2207



• CATERING •



OUR DAILY BREAD

Bakery & Bistro

• VIENNOISERIE •

custom assortments available
small serves 8-12 / large 15-18

Continental \$34 / 48

Cheese Danishes, Chocolate Croissants, Raspberry Croissants, Cinnamon Rolls, Blueberry Muffins

English \$31 / 44

Butter Croissants, Apple Turnovers, Chocolate Chip Scones, Mixed Berry Scones (GF), Seasonal Muffins

Sweet & Savory \$39 / 57

Ham & Cheese Croissants, Almond Croissants, Seasonal Croissants, Chocolate Almond Danishes, Seasonal Muffins

• HOT BREAKFAST •

small buffet tray serves 8-12 / large 18-22

French Toast dusted with powdered sugar, served with syrup	\$60 / 115
Strata Egg, Bread and Cheese casserole	65 / 125
Strata with Add-Ins choose two: Bacon, Sausage, Ham, Onion, Spinach, Peppers, Asparagus	80 / 155
Roasted Potatoes	30 / 55
Breakfast Proteins Bacon, Sausage, or Canadian Bacon	38 / 70

• BEVERAGES •

Bottled Water	\$2.25
Bottled Tea, Juice, or Soda	2.50
Tea, Lemonade, or Orange Juice (gallons)	12.95
Coffee regular or decaf, serves 8 - 12	24.95

• BOX LUNCHES •

Traditional \$11.00 Sandwich Chips Cookie	Bistro \$14.00 Sandwich Bistro Side Cookie	Premium \$17.00 Sandwich Bistro Side Dessert Bar	Salad \$13.00 Spring Salad Baguette Cookie
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SANDWICHES

Egg Salad on croissant, wheat, or pugliese with lettuce
Chicken Salad on croissant, wheat, pugliese, focaccia or garlic-herb wrap with lettuce
Ham & Swiss on baguette or croissant, butter, dijon mustard
Roast Beef Baguette cheddar, lettuce, tomato, horseradish
Grilled Chicken Baguette balsamic-marinated chicken breast, lettuce, tomato, pesto
Chicken Bacon Ranch Baguette balsamic-marinated chicken breast, bacon, ranch, provolone
Turkey & Brie Baguette turkey, brie, boursin, lettuce
Soppressata Baguette Italian soppressata salami, swiss, butter, dijon mustard
Tomato, Arugula & Brie Baguette with boursin
Caprese Focaccia fresh mozzarella, tomato, lettuce, pesto
Turkey Avocado Focaccia lettuce, tomato, boursin
Hokie Wrap turkey, hummus, black beans, corn & pepper medley, lettuce, tomato, tomato basil wrap
B.L.T. Wrap bacon, lettuce, tomato, caesar spread, tomato basil wrap
Veggie Wrap roasted vegetables, hummus, pesto, lettuce, garlic herb wrap
Chicken Caesar Wrap grilled chicken, lettuce, caesar spread, garlic herb wrap

BISTRO SIDES

Potato Salad • Greek Salad • Beet Salad
Shrimp Tortellini • French Macaroni Salad • Quinoa • Seasonal

COOKIES

Chocolate Chip • Coconut Cranberry (vegan) • Oatmeal Raisin
White Chocolate Macadamia • Ginger Snap • Triple Chocolate
Peanut Butter (gf, vegan) • Seasonal

DESSERT BARS

Lemon • French Chocolate • Turtle • Grasshopper • Seasonal

• HORS D'OEUVRES •

24 pieces per tray

Gougres Gruyere (v)	\$28
Quiche Bites	34
Stuffed Mushrooms (gf, v)	34
Greek Spinach Puffs (v)	34
Roasted Vegetable Puffs (v)	34
Asparagus Canapes (v)	34
Crab Fritters	55
Salmon Canapes	55
Piggyback Shrimp (gf)	65

• PARTY TRAYS •

Serves 8 - 12

Vegetable Tray	\$34
Fruit Tray	38
Charcuterie Tray swiss, provolone, brie, soppressata, prosciutto, kalamata olives, banana peppers, crostini	55
Mini Sandwiches choose up to three sandwiches and bread 18 pieces: baguette or croissant 24 pieces: white, wheat, pugliese, focaccia 36 pieces: tomato basil or garlic herb wrap	49
Bread Bowl with Dip and Veggies choose one: hummus, goat cheese, spinach artichoke dip	32
Green Salad spring mix, tomato, carrot, cucumber dressings: ranch, balsamic vinaigrette, seasonal	50

• HEAT & SERVE •

check our grab and go cooler for daily selections of signature dishes ready to heat and serve

Beef Lasagna • Beef Bourguignon • Lamb Tagine
Chicken Pot Pie • Quiche Lorraine • Spinach Feta Quiche
Asparagus Brie Quiche • Seasonal Quiche
Vegetable Lasagna • Veggie Pot Pie

Please allow at least 24 hours to process catering orders. Custom arrangements available for large groups