

~ DINNER ~

*priced per person (12 person minimum) & served in buffet pan  
(individual packaging available for \$1 per person)  
price includes one entree & two pans of sides*

~ BEEF ~

\$19

Provencale Stroganoff  
tomato • bell pepper • olive mushroom • celery • cream

Medallions a la Diane

red wine reduction • mushrooms • onions • garlic • butter

Balsamic & Bleu Medallions  
balsamic reduction • mushrooms • onions • garlic • butter  
gourmet bleu cheese crumbles

Bourguignon

carrots • mushrooms • celery • onion • red wine reduction

~ CHICKEN ~

\$17

Lemon Artichoke Pesto  
creamy lemon & marinated in pesto  
artichoke sauce

Riesling

white wine • bacon • mushroom

Curry

French-style creamy yellow curry sauce with onions  
& cranberries

~ PORK ~

\$16

Lemon Herb

marinated in lemon with fresh herbs

Blackened with Seasonal Compote

Blackened with house-special blackening seasoning & topped  
with seasonal fruit compote

~ SEAFOOD ~

\$22

Pesto Salmon

stuffed with house-made basil walnut pesto

Salmon Bearnaise

served with house-made bearnaise made with butter, egg  
yolks, white wine, lemon, & herbs

Chipotle Hollandaise

Catch of the Day with housemade chipotle hollandaise

Vierge

Catch of the Day with cherry tomatoes, capers, white wine, &  
olive oil

SIDES

Roasted Vegetables • Mashed Potatoes • Quinoa

Garlic Roasted Potatoes • Haricot Verts •

Buttered Broccoli • Jasmine Rice • Mixed Green

Salad • Chilled Beet Salad

~ SWEETS ~

Traditional Cookie Assortment

seasonal variety

Small (12 pieces) | \$21

Large (18 pieces) | \$32

Mini Bar Assortment

seasonal variety

Small (serves 12 / 18 pieces) | \$22

Large (serves 20 / 30 pieces) | \$37

Cookie & Bar Assortment

seasonal variety

Small (serves 12 / 18 pieces) | \$27

Large (serves 20 / 30 pieces) | \$44

Dozen French Macarons | \$27

seasonal variety

Dozen Mini French Pastry | \$32

eclair • chocolate mousse • raspberry mousse  
seasonal mousse • chocolate tart • fruit tart •  
tiramisu

~ SERVICES ~

Disposable Utensils, Plates, Napkins | \$1.00/person

Disposable Serving Utensils | \$3 each

Dome Catering Tray | Small \$4 / Large \$6

Chafing Dish and Sterno Rental | \$10

Service Attendant for 2 hours | \$100 per attendant

Delivery Minimum | \$50

Maximum Radius for Delivery | 10 mi/15 min

Delivery Fee Estimates:

<5 min: Free | 5 - 10 min: \$10 | >10 min: \$15



Our Daily Bread - Vinton

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~ VIENNOISERIE ~

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

Continental

\$34 / \$52

cheese danishes • chocolate croissants • raspberry croissants • cinnamon rolls • blueberry muffins

English

\$32 / \$47

butter croissants • apple turnovers • chocolate chip scones • mixed berry scones (GF) • seasonal muffins

Sweet & Savory

\$45 / \$68

ham & cheese croissant • almond croissant • chocolate almond danishes • seasonal muffins

~ HOT BREAKFAST ~

small serves 8-12 / large 15-18

French Toast | \$60 / \$110

dusted with powdered sugar & served with syrup

Strata | \$60 / \$115

egg, bread, and cheese casserole

Strata with Add-Ins | \$70 / \$135

choose two: bacon • sausage • ham • onion • spinach • peppers • asparagus

Roasted Garlic Potatoes | \$48 / \$88

Pan of Bacon or Sausage | \$48 / \$72

Pan of Eggs | \$30 / \$55

Breakfast Sandwich Tray | \$60

six large sandwiches with egg, cheese, tomato, & your choice of bacon, sausage, or avocado on your choice of croissant, toast, or bagel; cut in half and served on a tray

~ BEVERAGES ~

Bottled Water | \$2.50

Bottled Tea or Soda | \$2.50

Bottled Juice | \$2.75

Tea or Lemonade Gallon | \$15

Fresh Orange Juice Gallon | \$52

Coffee (regular or decaf / 8-12 servings) | \$32

does not include cups

~ BOXED LUNCHES ~

Traditional	Bistro	Premium	Salad
\$12.50	\$14.50	\$16	\$13
sandwich	sandwich	sandwich	salad
chips	bistro side	bistro side	bread
cookie	cookie	dessert bar	cookie

~ SANDWICHES & SALADS ~

**Egg Salad Croissant** with lettuce

**Chicken Salad Croissant** with lettuce

**Tuna Salad Croissant** with lettuce & tomato

**Turkey & Cheddar Croissant** with lettuce, tomato, & mayo

**Ham & Swiss Baguette or Croissant** with butter & grain mustard

**Roast Beef Baguette** with cheddar, lettuce, tomato, & horseradish sauce

**Grilled Chicken Baguette** balsamic-marinated chicken breast, lettuce, tomato, pesto, & mayo

**Turkey & Brie Baguette** with boursin & lettuce

**Soppressata Baguette** Italian sopressata salami, swiss, butter, & grain mustard

**Caprese Focaccia** fresh mozzarella, tomato, lettuce, & pesto

**Turkey Avocado Focaccia** with lettuce, tomato, & boursin

**Roasted Vegetable Focaccia** seasonal roasted vegetables, hummus, lettuce, & pesto (can be made vegan without pesto)

**BLT Wrap** bacon, lettuce, tomato, & mayo in seasonal flour tortilla

**Spring Salad** with tomato, cucumber, & red onion and your choice of grilled chicken, tuna salad, egg salad, or chicken salad

~ BISTRO SIDES ~

options vary upon availability

potato salad • greek salad • beet salad • couscous • three bean salad • quinoa • seasonal

~ COOKIES ~

chocolate chip • vegan coconut cranberry • oatmeal raisin • white chocolate macadamia • ginger • peanut butter • seasonal

~ DESSERT BARS ~

lemon • french chocolate • turtle • grasshopper • seasonal

~ PARTY TRAYS ~

serves 8-12

Vegetable Tray | \$40

Fruit Tray | \$35

Charcuterie Tray | \$50

swiss • cheddar • brie • soppressata • prosciutto • kalamata olives • banana peppers • crostini

Mini Sandwiches | \$60

12 or 18 pieces - choose your sandwich from the sandwich section (up to 3 flavors) & bread flavor (white, 7-grain, croissant, or assortment)

Green Salad Tray | \$35

spring mix • tomato • cucumber • red onion • pint of dressing

~ HORS D'OEUVRES ~

priced by the dozen | minimum order of 2 dozen per item

Quiche Bites | \$30.00

Stuffed Mushrooms | \$30.00

Greek Spinach Puffs | \$30.00

Asparagus Canapes | \$30.00

Salmon Canapes | \$40.00

~ SIGNATURE DISHES ~

Bistro Sides (quart) | \$20

Seasonal Soup (quart) | \$25

Premium Soup (quart)

Chicken Salad (pound)

Tuna Salad (pound)

Whole Quiche

Lasagna (cheese or veggie) | \$50

Lasagna (beef or chicken) | \$60

Pan of Broccoli & Cauliflower Gratin | \$50

House-made Dressings | \$15 (quart) / \$8 (pint)

~ FAMILY MEALS ~

See family meals on our website for complete list of current family meals and pricing

Lamb Tagine | Beef Bourguignon | Fettuccini Bolognese | Mediterranean Fettuccini