

About the Chef

Robin Grubard, originally from New York, grew up eating lots of fast food. This not-so-great diet is what encouraged her to go to culinary school. After graduating in 1994, Robin worked in many restaurants in Baltimore (and taught at her alma matter). In late 2000 she and husband Rob Wallace decided to relocate from Baltimore to Bethel, Connecticut. Knowing she'd soon be ready to start a family, Robin wanted to find a way to continue her career without working the grueling hours required in restaurants. And so, Chef Robin Personal Chef Service was born in 2001. Two years later, Robin became a mother and learned to balance career and family life. Now at Daily Fare, Robin's



always rushing from work to pick up her two children (the second one arrived in 2009). But, she wouldn't trade her busy life for anything. Doing something you're passionate about is what keeps life interesting!



Down To Earth Gourmet To Go



Stuffed Mushrooms, Italian Chicken Bundles, Mini Meat Muffins, Sesame Chicken

Location

Bethel Railroad Station
13 Durant Ave.
Bethel, CT 06801

Contact us

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203-743-7300
fax: 203-743-7307
www.dailyfare.net

Hours

Monday 5:30am - 2pm
Tuesday - Friday
5:30am - 7:00pm
Closed weekends

Catering Menu

Catering Services

Everything at Daily Fare is made fresh with the best ingredients we can find! We are quite particular and would never serve anything we wouldn't eat ourselves. We enjoy working with our customers to ensure that their experience with us is the best it can be. Are you interested in something you don't see here? Just ask! We're happy to customize a menu just for you and your event. We love the challenge. Bring it on!

Bite-Size Appetizers 13 dozen

Salmon-Walnut Cups	Corn Fritters
Stuffed Crimini Mushrooms	Fancy Pigs-in-Blankets
Honey-Mustard Turkey Meatballs	Mini Quiches
Asian Turkey Sliders	Fancy Quesadillas
Mini Pizzas	Italian Chicken Bundles
Baby Meat Muffins	BBQ Chicken Cups
Sesame Chicken Skewers	Roast Beef with Horseradish Mousse
Sweet or Savory Scones w/Flavored Butter (9)	

Dips 10 pint*

Black Bean Hummus
Blue Cheese and Caramelized Shallot Dip
Chipotle Lime Dip
Green Goddess Dip
Reuben Dip

Tea Sandwiches 12 dozen

Cucumber
Tomato
Smoked Salmon and Caper
Gorgonzola-Pear-Strawberry
Cranberry-Walnut Chicken Salad
Watercress

*Extra charge added for platters and accompaniments

Available by Request: Delivery, set up, clean, service, plates, cups, plastic silverware, condiments and beverages. Just let us know what you'll need.

Menu consultation recommended to ensure the correct amount of food for your guests.

Lunch

Wraps 6 each
Tuna Salad
Roasted Veggie - seasonal veggies
BBQ Shredded Pork
Cranberry-Walnut Chicken Salad
Apple-Gorgonzola-Arugula

Dinner

Main Course (per serving)

Chicken in Roasted Pepper Sauce	7
Oven-Fried Chicken	7
Mediterranean Lasagna	6
Traditional Meat or Veg Lasagna	6
Chicken or Vegetable Pot Pie	6
Maryland Crab Cakes	10
Maple Glazed Pork Tenderloin	6

Sides 3 serving

Sesame Noodle Salad
Carrot Slaw
Golden Potato Salad
Orange-Almond Salad

Sides (per serving)

Macaroni and Cheese	4
Lightly-Creamy Spinach	3
Charred Tomatoes	4
Quinoa Pilaf	3
Green Beans Nicoise	4
Broccoli Bread	2
Savory mini-scones	\$7/dozen

Brunch (per serving)

Seasonal Vegetable Frittata	6	Homemade sausage patties	4
Gingerbread Molasses Pancakes	4	Assorted Bagels	12/dozen
Quiche (many flavor options)	15*	Flavored Butters	1/ounce
Baked French Toast 7 with vanilla maple syrup	26*		

*Quiche serves 6 ● French Toast serves 12



Desserts

Cakes	Varied pricing
Cookies	\$12/dozen
Brownies	\$14/dozen
Bread pudding	\$2/serving

Catering pricing available on 8 or more servings of any item.

Prices subject to change.