



Lunch Catering



Boxed Lunches

Standard

*sandwich or wrap, homemade chipotle ranch kettle chips,
choice of one side & a house baked cookie*

\$10.95 per person

Premium

*sandwich or wrap, choice of cup of soup
or side salad & a house baked cookie*

\$11.95 per person

Deluxe

*entrée salad, choice of cup of soup,
& a house baked cookie*

\$12.95 per person

**add your choice of soda or bottled water to any package for \$1*



Lunch Catering

Cold Lunch Package

*choice of two to four sandwiches/wraps, two sides or one soup,
& assorted beverages or cookies*

\$12.95 per person

Hot Lunch Package

*choice of two entrees and two sides, includes mixed green
salad with assorted dressings, freshly baked artisan rolls,
butter packets and disposables*

\$14.95 per person

Interested in ordering by the tray?

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15 guests or lower, \$1 increase to per person price | 40 guests or higher, \$1 decrease to per person price



Wraps/Sandwiches

Buffalo Chicken Salad

mild wing sauce and crumble blue cheese

Cuban Pork

pork, ham, dill pickle, swiss cheese & stone ground mustard spread

Chicken Salad

grapes, celery

Roast Beef

creamy horseradish

Italian

capicola, salami, ham, provolone & basil pesto aioli

White Albacore Tuna Salad

celery, onion, hint of lemon & citrus remoulade

Grilled Chicken Caesar

sliced romaine, roasted garlic and parmesan spread, topped with asiago cheese

Pulled Pork

housemade BBQ and apple slaw

Turkey Avocado BLT

turkey, bacon, lettuce, tomato and avocado aioli

Reuben

corned beef, sauerkraut, swiss cheese and Russian dressing

French Dip

thin sliced roast beef, swiss cheese, served with a side of au jus

Fresh Caprese Salad

basil, tomatoes, greens, mozzarella, topped with balsamic drizzle

BLT

lettuce, tomato, & applewood smoked bacon

Avocado Vegetable

lettuce, avocado, and fresh vegetables

Club

ham, turkey, bacon, american cheese, topped with ranch spread

Vegetable Hummus

grilled seasonal vegetables with hummus

Grilled Mediterranean Chicken

provolone, artichokes, mixed greens, roasted red peppers & olives



Hot Lunches

Entrees

Greens and Beans

slow braised escarole, cannellini beans, garlic chicken broth (Vegetarian available)

House-made Meatballs or Italian Sausage and

house made marinara sauce

Lemon and Herb Chicken

marinated boneless chicken breast, herb au jus

Italian Sausage, Mushroom and Caramelized Onion Risotto

roasted mushroom medley, in a rich pork broth

Black Forest Ham

grilled with pineapple glaze

Asian Style Roasted Pork Loin

Chicken or Eggplant Parmesan

Italian Style Pork Cutlets

Seasonal Squash Lasagna

layered vegetables topped roasted garlic béchamel sauce

25 Layer Lasagna

layers of meats and cheeses topped with marinara

Chicken French

sherry lemon butter sauce

Chicken Piccata

pan seared with a white wine lemon caper sauce

Chicken Asiago

roasted red peppers, artichoke, lemon white wine sauce topped with asiago cheese

Sides

Chef's Seasonal Vegetables

Steamed Broccoli

with herb oil and toasted bread crumb

Asian Stir fry Vegetables

Honey Glazed Carrots

Roasted Root Vegetables

sweet potato, parsnip, carrot with sage

Grilled Vegetable Au Gratin

Italian Sausage Stuffing

Garlic Mashed Potatoes

Creamy Whipped Mashed Potatoes

Roasted Tuscan Potatoes

Creamy Parmesan Polenta

Couscous

Rice Pilaf

Green Bean Casserole

Bruschetta Pasta

Mac and Cheese

Italian Orzo

Pasta Primavera



Hot Soups

Creamy Broccoli Cheddar

Cheeseburger

Chicken Noodle

Italian Wedding

Clam Chowder

Corn Chowder

Minestrone

Vegetarian Chili

Beef Chili

White Chicken Chili

Cheddar Poblano

Seafood Bisque

Chicken & Wild Rice

Roasted Harvest Squash

Acorn and Apple Bisque

Cold Sides

Loaded Baked Potato Salad
applewood smoked bacon, sour cream,
scallions & sharp cheddar

German Potato Salad
yellow mustard, vinegar & herb

***Stone Ground Mustard
Red Bliss Potato Salad***
carrots, shaved red onion

Cheese Tortellini Salad
italian vinaigrette, pepperoncini, pepperoni,
olives, asiago

Tri Color Italian Pasta Salad

Asian Cucumber Salad
cherry tomato, red onion, ginger soy
vinaigrette

Broccoli Cauliflower Salad
cheddar, applewood smoked bacon, ranch

Five Bean and Grilled Vegetable Salad
herb vinaigrette & romano cheese

Greek Pasta Salad
mini penne, feta cheese, grape tomatoes,
spinach and kalamata olive s

Mixed Fruit
assortment of fresh seasonal fruit

Grilled Vegetable Couscous
white balsamic vinaigrette

Quinoa Vegetable Salad
champagne vinaigrette

Mixed Green Salad
with choice of two dressings