

Some New Items you may want to try...

...And all of your old favorites too!

HOT SOUP BAR

A half gallon of each of our new soups Organic Chicken Noodle, Organic Lentil & Chickpea and Steak & Ale Chowder will make a warm addition to your sandwich or salad order. Page 3

THROWBACK B'FAST POTATO SKINS

with Bacon & Cheddar; Spinach Mushroom & Feta; and Chorizo & Jalapeno Jack Chesee Page 2



FIESTA SUPREMA

Silky top shelf queso balanced with a touch of roasted jalapeño, cilantro, garlic and tomato; Guacamole, Black bean dip, green tomatillo and red chile salsas served with crisp corn chips

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HEALTHY LETTUCE WRAPS



Filled with grilled teriyaki chicken and hoisin beef served with Thai noodle salad Page 3

BRIDGEPORT COFFEE

"Locally Roasted and Proudly Served" Offering a direct relationship with many growers, ensuring the organic and Fair-trade produced beans that embody all the qualities we value.

Page 2

SUPER FAJITA BAR

Soft flour tortillas served with grilled beef, chicken, veggies and even shrimp if you'd like. The Super Fajita Bar has it all! Page 3



SERVICES

SERVICES

TRI-STAR is more than exceptional food tastefully presented. No matter how large or small your order, let us worry about the details. Isn't your workday busy enough? To help make your order go as smoothly as possible please allow:

- ★ A minimum order of ten guests and at least a 24 hours notice. We understand that there will be last minute orders and we will always do our best to accommodate your needs.
- ★ If you're looking for something that's not on the menu, just ask. We will be happy to help you customize your order.
- ★ All weekend orders have a \$200 minimum.
- ★ Loop delivery \$15
- ★ All pricing represents per person cost for items unless otherwise noted.
- ★ Disposable plates, cutlery and napkins are always included.



The Railcar Club

is our new private event space.

Book your next office party, executive luncheon, private dinner, networking event or cocktail reception here.

Please ask your salesperson for a tour of the room. Soon!

www.therailcarclub.com

ADDITIONAL SERVICES

- ★ Your lunch or dinner buffet can also be served on upscale TRI-STAR equipment, including a variety of platters, serving bowls, baskets, utensils, white buffet cloth and silk buffet flowers for an added \$30
- ★ Hot Buffets served in disposable pans can be augmented with wire frames chafing dishes and sterno fuel for \$5 per frame

Ask about our:

Special Events Menu Professional Service Staff China, Silver, Glassware, and Linen Rentals Table and Chair Rentals Fully Licensed Liquor Service Wedding and Event Planning

Place a lunch order for over \$125 and receive a FREE Executive Box Lunch for yourself!



TRI-STAR'S BIG BREAKFAST BONANZA 12.95



Fluffy scrambled eggs, strips of bacon, sausage links, and roasted breakfast potatoes served with mini breakfast pastries and sliced seasonal fruit Substitute Gourmet Chicken Sausage for an additional \$1.50

FRENCH TOAST or PANCAKES 9.95

Light and airy pancakes <u>OR</u>
French toast served with butter and syrup.
Crispy bacon, sliced fresh fruit platter and assorted bottled juices

THE CONTINENTAL

Platter of fresh sliced fruits and assorted bottled juices served with muffins, Danish, bagels and breakfast breads with cream cheese, butter and assorted jellies

THE CRUNCHY CONTINENTAL 8.95

Includes all of the morning favorites from the original Continental,

PLUS! Crunchy granola and creamy yogurt

GET STARTED

4.95

Tri-Star's Morning Breakfast Basket served with assorted bottled juices

BREAKFAST PARFAITS

SMALL 4.25 EACH LARGE 5.95 EACH

Vanilla yogurt layered with seasonal fruit and homemade granola topping



BRIDGEPORT COFFEE

"Locally Roasted and Proudly Served"
Offering a direct relationship with many growers,
ensuring the organic and Fair-trade produced
beans that embody all the qualities we value.

Includes: cream, sugar, sweet and low, equal, cups & napkins

Box serves 10-12 - 17.95

Small Shuttle serves 25-30 - 40.00 Large Shuttle serves 50-60 - 75.00

COLD BEVERAGES

Assorted Sodas - 1.50

Coca Cola, Diet Coke, Sprite and Diet Sprite

Bottled Water - 1.75

Assorted Juices - 1.75

Orange, Cranberry, Apple, and Grapefruit

70'S THROWBACK B'FAST POTATO SKINS 8.50 (2pp)

Filled with fluffy scrambled eggs and your choice of two toppings below:

- * Bacon and cheddar cheese
- ★ Spinach, mushrooms and feta cheese
- ★ Chorizo, peppers, onions and jalapeno jack cheese with a side of salsa

Served with sour cream and seasonal whole fruits

TRI-STAR SCRAMBLERS Half Pan - 59.95 for 8-10 ppl Full Pan - 119.50 for 18-20 ppl

Feature fluffy scrambled eggs tossed with a multitude of flavor favorites

DENVER - Smoked ham, bell peppers, breakfast potatoes, and cheddar cheese.

GREEKTOWN - Spinach, sautéed onions & mushrooms, breakfast potatoes, feta cheese and diced tomatoes

LUMBERJACK - Sautéed onions and peppers, sausage, bacon, breakfast potatoes, mozzarella and cheddar cheese

CHILAQUILES - Corn tortilla chips sautéed with salsa, Mexican chorizo, and pepper jack cheese **CORNED BEEF HASH** - Classic diner style hash with peppers, onions and potatoes

BREAKFAST WRAPS

12" wraps stuffed with a combination of eggs, potatoes and other freshly prepared ingredients. Choose two options. Served with whole fruit **CHORIZO** - Spicy Mexican sausage, queso fresco, salsa, onions, and peppers in a chipotle wrap

PEPPER & CHEESE - Peppers and onions folded with Monterey jack cheese in a honey wheat wrap **SMOKED HAM** - Smoked ham, bell peppers, and

cheddar cheese.

SPINACH - Sautéed spinach, onions and mushrooms

with feta cheese and diced tomatoes

HASH & SWISS - Diner style corned beef hash with potatoes, onions and peppers, Swiss cheese

EGG SANDWICHES

8.95 (2pp)

Choose two delicious breakfast sandwiches per person. Served with seasonal whole fruits BUTTERY CROISSANT - with bacon and cheese PRETZEL ROLL - with smoked ham and cheese ENGLISH MUFFIN - with sausage and cheese

BUILD YOUR OWN BUFFETS

CHILI & MAC BAR (20 ppl minimum) 9.95

NORTHWOODS CHILI

Beefy and savory onions, peppers and a mix of beans

VEGGIE CHILI

Rich tomato chili with beans and vegetable protein

MACARONI & CHEESE

Classic creamy comfort food

Served with oyster crackers, cheddar cheese, sour cream and chopped onions

GREEKTOWN GYRO BAR (20 ppl minimum) 11.95

TRADITIONAL GYRO

Classic seasoned slices of tender meat

CHICKEN GYRO

Lighter version of the classic

VESUVIO RICE PILAF

A touch of white wine, lemon, onion, parsley, garlic and sweet peas

GREEKTOWN PEASANT SALAD

Crisp greens, with Kalamata olives, feta cheese, thin slices of red onions, cucumbers

Served with soft pita bread, tzatziki, sliced red onion, hummus, and tomatoes

ITALIAN SANDWICH BAR (20 ppl minimum) 11.95

ITALIAN BEEF

Slow roasted, thinly sliced beef simmered with onions and sweet peppers

MOMMA'S MEATBALLS

Home-style meatballs simmered in marinara sauce

BAKED PENNE

Rich tomato sauce and lots of gooey mozzarella

CAESAR SALAD

With garlic croutons & cherry tomatoes and a classic Caesar dressing

Served with pre-split sub rolls, shredded mozzarella and spicy giardiniera

HOT SOUP BAR

90.00 (Serves 20-30 guests)

Features a half gallon of each of our delicious soups and chowders. The Hot Soup Bar pairs well with sandwiches for a warm filling meal.

ORGANIC LENTIL & CHICKPEA (v, gf)

This tasty organic soup features lentils, chickpeas and tomatoes simmered in an herbed stock with select vegetables

STEAK & ALE CHOWDER

Ale enhances the hearty flavor of this rich chowder brimming with tender beef, potatoes and onions

ORGANIC CHICKEN NOODLE SOUP

Our soup is packed with diced chicken, a medley of vegetables and tender pasta in a savory broth

Served with oyster crackers, roasted pepitas and green onions



THE PASTA BUFFET 13.95

Choose any two of the following pastas to serve your group and we'll add a Caesar salad, crusty Italian bread and butter

LASAGNA

Our fabulous three-cheese lasagna with a rich, meaty Bolognese sauce

BAKED MOSTACIOLLI

Mostaciolli tossed with Italian sausage, spicy marinara, peppers and onions baked with mozzarella and shredded parmesan

PENNE PRIMAVERA

Fresh vegetables and marinara with little pasta quills

KICK IT UP A NOTCH!! Add 4.00 per person

Try any of the options below for an additional \$4 per person

VEGETARIAN LASAGNA

Lighter style lasagna with a classic vegetable marinara

CHICKEN RAVIOLI

Chicken and spinach ravioli tossed with a caper cream sauce

TORTELLINI

Cheese tortellini with grilled chicken, red pepper, and homemade pesto

CHICKEN LINGUINE

Grilled, marinated chicken, oven roasted tomatoes, asparagus and a tomato cream sauce over linguine PENNE & MEATBALLS

Momma's meatballs with kale, roasted tomatoes, parmesan and extra virgin olive oil tossed with penne quills

BUTTERNUT SQUASH RAVIOLI

Tossed with browned butter and fresh herbs

FAJITA BAR 14.95

Soft flour tortillas can be filled with grilled marinated flank steak, tender chicken breast, or grilled season veggies. Dress them up with guacamole, cheddar cheese, sour cream, salsa, spicy rice and refried beans.

Add Chips and Salsa \$2.50

SUPER FAJITA BAR 16.95

Gives you everything in our Fajita Bar with the addition of juicy grilled shrimp

TACO BAR 10.95

Crisp corn tortillas can be filled with seasoned ground beef and topped with shredded lettuce, mild salsa, chopped onions and cheddar cheese Served with white rice and black beans

Add spicy chicken instead of ground beef \$3.00

BAKED POTATO BAR 9.95

Spuds can be filled with your guests' choice of toppings: butter, sour cream, scallions, cheddar cheese, bacon crumbles, broccoli, and vegetarian chili

BURGER BAR (20 ppl minimum) 12.95

10 GRILLED ANGUS BEEF, 5 TURKEY and 5 SPICY BLACK BEAN BURGERS (Example for 20 guests)

Toppings include: Cheddar cheese, sliced tomatoes, red onions, lettuce, Dijon mustard, spicy ketchup and garlic mayo. Served with sesame seed buns, sidewinder fries and cole slaw

TRI-STAR SALAD TRIO 12.95

A super light lunch for those who are watching their waistlines. Choose any **three** of our delicious entrée salads from **page 6**. Served with artisan rolls and butter



ASIAN LETTUCE WRAPS

13.95

Spears of romaine lettuce can be filled with grilled teriyaki chicken or Hoisin glazed steak topped off with chopped peanuts, chili flakes, and plum sauce. Served with TRI-STAR'S spicy noodle salad: noodles, peanut sauce, cilantro, carrots, cucumber, and peppers

B U F F E T L U N C H

BISTR0 17.25

HERB ROASTED CHICKEN

Hearty country-style chicken breast

VEGETABLE POTPIE

Seasonal vegetables in a creamy sauce topped with flaky pastry

ROASTED GARLIC MASHED POTATOES

Whipped potatoes with just a hint of garlic

BABY FIELD GREEN SALAD

Mixed greens with fresh vegetables served with creamy ranch and balsamic vinaigrette

Artisan Rolls and Butter

MEDITERRANEAN 17.25

LEMON CHICKEN

Sautéed breast of chicken with white wine, lemon, and garlic

HERB ROASTED POTATOES

Flavorful potato wedges roasted with olive oil and herbs

SPANAKOPITA

 ${\it Flaky Greek pastry stuffed with spinach and cheese}$

PEASANT SALAD

Feta cheese, tomatoes, red onion, cucumbers & Kalamata olives

Crusty Bread and Butter

SALMON BUFFET Market Price

GRILLED SALMON FILLET

Grilled salmon fillets topped with tomato concasse and garnished with sliced lemon wedges

WILD RICE PILAF

Blend of white and wild rice tossed with fresh herbs and extra virgin olive oil

ASPARAGUS

Grilled asparagus spears tossed with extra virgin olive oil, sea salt and fresh cracked pepper

TOSSED SALAD

Baby green salad with shredded carrot, sliced cucumber and cherry tomatoes served with creamy ranch and balsamic vinaigrette

Artisan Rolls and Butter

SOUTHERN COMBO 17.95

SOUTHERN STYLE FRIED CHICKEN

Two pieces per guest

JAMBALAYA - SPICY!

Rich stew of rice simmered with Andouille sausage, peppers, onions, celery and a ton of Cajun spices (can be vegetarian)

CREOLE TOMATO SALAD

Tomato wedges and fresh vegetables tossed with mustard vinaigrette

TANGY BRAISED GREENS

Blend of greens slowly cooked with onions and John's braising liquor

Artisan Rolls and Butter

MIDDLE EASTERN BUFFET 17.95

STEAK SHAWARMA

Flank steak marinated overnight with onion, apple cider vinegar, extra virgin olive oil, and a blend of Middle Eastern spices

FALAFEL

Small deep-fried patties made of spicy ground chick-peas

DILL RICE PILAF

Fluffy white rice tossed with fresh aromatic dill

PEASANT SALAD

Crisp lettuce, black olives, ripe tomato wedges, cucumber and red onion, served with Greek vinaigrette and Feta Cheese.

Served with pita, tzatziki, and red onion

CHICAGO STEAKHOUSE Market Price

BISTRO FILET OF BEEF

Rubbed with cracked sea-salt and pepper, seared on the grill, with classic brandy scented mushrooms

POTATO GRATIN

Yukon potatoes thinly shaved and layered with Swiss cheese and creamy custard

ASPARAGUS

Grilled asparagus spears tossed with extra virgin olive oil, sea salt and fresh cracked pepper

CLASSIC CEASAR SALAD

Crisp Romaine greens, tomatoes, black olives, parmesan cheese and homemade croutons, creamy Caesar dressing

Artisan Rolls and Butter

STEAK & MUSHROOMS 16.95

Sliced steak topped with red wine sauce and mushrooms. Served with truffled roasted parmesan potatoes, grilled zucchini & squash, rolls & butter and a crisp Caesar salad

JAMBALAYA 13.95

Southern favorite with Andouille sausage, peppers, onions, celery, simmered with rice, a ton of Cajun spices topped with blackened chicken breasts.

Romaine salad tossed with a Creole mustard dressing, crusty bread and butter

SOUTHERN FRIED CHICKEN 13.95

Southern style fried chicken (two pieces per-guest), mashed potatoes, green beans, cole slaw, and bread and butter

CHICKEN MOLE

13.95

Traditional Mexican dish of roasted chicken breast in a rich dark mole sauce with grilled zucchini and squash, white rice, black beans, and flour tortillas

CHICKEN VESUVIO 12.95

Oven baked breast of chicken seasoned with oregano, garlic and olive oil, served with roasted potato wedges, sweet peas, tossed salad, crusty bread and butter

HOMESTYLE POT ROAST 13.95

Slow simmered beef roast served with braised vegetables in a rich, hearty sauce with mashed potatoes, garden salad, soft rolls and butter

SPINACH & PEPPER STUFFED CHICKEN 13.95

Filled with marinated, roasted red peppers, sautéed spinach, grated parmesan, and fresh herbs with rosemary roasted red potatoes, salad, rolls and butter

KABOBS

14.95

Your guests get their choice from all three of these delicious kabobs:

Yogurt marinated chicken

Yogurt marinated beef, and

Balsamic drizzled vegetables

Served on wild rice pilaf with cucumber dill sauce, garden salad, rolls and butter

TILAPIA VERACRUZ 13.95

Roasted tilapia filet served on a bed of tomatoes, onion, cilantro, green olives, and garlic with cilantro rice, salad, rolls and butter

ADDITIONAL HOT SIDES

Add these to any buffet 10 person minimum

- ★ Glazed Carrots \$3
- ★ Crispy Potato Sidewinders \$2
- ★ Sautéed Kale & Spinach \$3
- ★ Grilled Zucchini & Squash \$3
- ★ Roasted Brussels Sprouts \$4★ John's Green Beans & Mushrooms \$4
- ★ Creamy Macaroni & Cheese \$4
- ★ Leek and Fennel Vegetable Gratin \$4
 ★ Israeli Cous Cous & Grilled Veggies \$4
- ★ Seasonal Root Vegetable Bake \$4
- ★ Mushroom Ragout Polenta Squares \$5



UPSCALE SANDWICH TRAY 11.95

A selection of freshly-made sandwiches, wraps and Paninis served with a fresh fruit platter and your choice of pasta salad, tossed salad, firecracker coleslaw or Dijon potato salad. See sandwich choices on the next page.

THE OLD STANDARD DELI TRAY 8.95

Let your guests make their own sandwiches with the original deli tray that includes smoked turkey, apple-pecan tuna salad, roast beef, marinated grilled chicken breast, tavern ham, Swiss and cheddar cheeses. Served with pasta salad and a variety of sandwich breads and condiments

SUBS, SUBS & MORE SUBS 7.95

Basket filled with assorted homemade subs: Italian, tuna salad, smoked turkey, and veggie. Served with chips and a variety of condiments

BASIC BOX LUNCH 8.50

This lunch comes with a basic sandwich – turkey, tuna, roast beef, ham or veggie with lettuce and tomato on a fresh-baked roll, served with a bag of potato chips and cookie.

DESSERTS HOME BAKED COOKIES (2PP) 2.25

A variety of our homemade cookies

CHOCOLATE BROWNIES

One large square each of our famous recipe chocolate brownies

BAR COOKIES

2.50

Our bar cookies change with the seasons Please call to see today's selection

COOKIES, BROWNIES & BAR COOKIES 2.50

MOUSSE S'MORES (20 ppl Minimum) 4.50

Your guests can have fun building these noncampsite favorites. Decadent chocolate mousse with mini marshmallows and graham crackers

INDIVIDUAL DESSERT TARTS

(48 Hours Notice and 10 minimum)

5.95 - 6.95

Call today for our seasonal options

ASSORTED MINI DESSERTS

(2PP and 20 ppl minimum)

5.00

An assortment that may include mini cheesecakes, carrot cake bites, fresh fruit tarts, mini macaroons, assorted petit fours and mini fancy cookies

Please ask about our specialty cakes and seasonal fruit desserts.

SPECIAL APPETIZERS

See our special events menu for more options!

FIESTA SUPREMA 12.00

TOP SHELF QUESO (GF)

Silky queso balanced with a touch of roasted jalapeño, cilantro, garlic and tomato

BLACK BEAN DIP (GF, VEGAN)

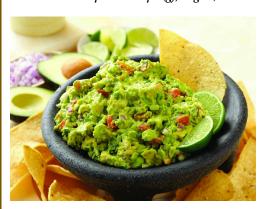
Black beans blended with smoky Chipotle, roasted garlic, onions and sweet red peppers

GUACAMOLE (GF, VEGAN)

Avocado, jalapeño, sea salt, chopped tomato, cilantro & onions

GREEN TOMATILLO & RED CHILE SALSAS

Served with crisp corn chips (gf, vegan)



INTERNATIONAL CHEESE BOARD 5.95

An abundance of imported and domestic cheeses including garlic and herbed Boursin, creamy brie, herbed chevre, smoked gouda, and Spanish Manchego garnished with fresh and dried fruits; served with crackers and sliced baguette

SIMPLY CHEESE

4.25

Thin slices of sharp cheddar, swiss, pepper jack, and dill havarti Garnished with grapes and assorted crackers

FORMAGGIO E CARNE

10.95

Platters are brimming with domestic and imported Italian meats that may include prosciutto, bresaola, sopprasetta, chorizo, and salami; Selection of seasonal formaggio that may include gorgonzola, Spanish manchego, creamy brie, asiago, Parmigiano-Reggiano, and truffle cheese. Garnished with marinated olives, dried and fresh fruits, served with assorted crackers and a sliced baguette

VEGETABLE TRAY

3.50

Fresh seasonal vegetables, served with green goddess dressing

HOT WINGS (feeds 25-30) 135.00

A full pan of delicious, spicy chicken wings served with celery sticks and blue cheese dressing

BITE SIZED SANDWICHES (2PP)

Perfect, little sliders; your choice of smoked turkey, roast beef & grilled veggie

APRICOT BRIE EN CROUTE 80.00 EACH

A full wheel of brie is stuffed with apricot preserves, wrapped in delicate pastry and baked to a golden crust. Served with assorted crackers

CLASSIC TOMATO BASIL BRUSCHETTA 3.50

Grilled country bread with fresh tomatoes, garlic, basil, and extra virgin olive oil

CAPRESE BRUSCHETTA 4.50

Our classic bruschetta with fresh mozzarella and balsamic vinegar

CHIPS & SALSA

3.95

Blue and yellow corn tortilla chips with a pair of gourmet salsas.

Add guacamole for an additional \$2.50

ROASTED RED PEPPER HUMMUS 3.00

Sweet roasted red pepper, tahini, lemon, garlic, and pureed garbanzos

SUPER HUMMUS

3.00

Garbanzo puree is blended with super food kale, fresh herbs, and olive oil

TUSCANO BASKET 3.00

Rustic Italian bread tossed with extra virgin olive oil, spicy sliced pepperoni, fresh grated Parmagiano-Reggiano chese wnd Italian herbs



FRESH FRUIT TRAY

3.75

Seasonal fruits thinly sliced and beautifully arranged.

With poppy seed dressing - add 1.00

EXECUTIVE BOX LUNCHES

UPSCALE & EXECUTIVE BOX SANDWICH OPTIONS 11.95

Our executive box lunch starts with an upscale sandwich, panini or wrap served in a clear topped box with pasta salad, fresh fruit, and a delicious dessert.

Smoked Turkey & Brie

With cranberry sauce, Dijon mustard and lettuce on a whole wheat roll

★ Grilled Chicken Caesar Wrap

A honey wheat wrap filled with grilled chicken breast, Romaine lettuce, parmesan cheese, tomatoes, and black olives with our classic Caesar dressing Southwestern Club

House smoked turkey and jalapeno bacon with lettuce, tomato and chipotle mayonnaise on whole wheat bread

Pastrami Style Roasted Turkey Breast

On hearty pumpernickel with a dollop of spicy brown mustard, nutty Swiss cheese and slices of tart dill pickle

★ Cobb Wrap

Grilled chicken breast, lettuce, tomato, crisp bacon, boiled egg, and avocado, with blue cheese crumbles and ranch dressing

Chicken Caprese

Marinated grilled chicken breast, fresh mozzarella, tomato, and basil on French bread

Spicy Buffalo Chicken

Chicken breast on a Kaiser roll topped with, celery, lettuce, tomato and blue cheese

Monterey Chicken Wrap

Thin slices of marinated grilled chicken breast, pepper jack cheese, black beans, pico de gallo, lettuce and chipotle mayo in a wrap

★ TRI-STAR Chicken Salad

All white breast meat tossed in a light tarragon dressing with red grapes, celery and diced red onion lettuce, and tomato on a flaky croissant

Grilled Chicken Panini

Grilled sourdough bread filled with grilled chicken breast, arugula, parmesan cheese, roasted red pepper and homemade pesto

Tuna Salad Croissant

Creamy tuna salad tossed with diced apples, pecans, lettuce, and tomato on a flaky croissant

★ Mediterranean Tuna Wrap

Tuna salad, mayo, feta, tomato, cucumber, kalamata olives, red onion & lettuce

Italian Grinder

Genoa salami, capicola, ham, and provolone on an Italian sub roll with lettuce, tomato, onion, pepper rings, classic vinaigrette and garlic mayo

★ Reuben Wrap

★ Rachel Wrap

Wrap filled with lean corned beef, coleslaw, Swiss cheese and

Thousand Island dressing

Wrap filled with roasted turkey breast, coleslaw, Swiss cheese and

Thousand Island dressing

Bistro Steak SandwichHearty French baguette topped with grilled steak, baby greens, oven roasted tomato, caramelized onions, and creamy garlic mayo

Horseradish Roast Beef

Lean roast-beef piled on marble rye topped with dill havarti cheese, lettuce, tomato, and red onion with our horseradish dressing

Tex-Mex Steak Wrap

Grilled marinated steak, black beans, guacamole, corn, pico de gallo and salsa wrapped in a red chile wrap

Thai Veggie Wrap

Noodles in peanut sauce, cilantro, carrots, cucumber, and peppers in a spinach wrap

Grilled Portobello

Mushroom cap on herbed ciabatta topped with pesto, marinated balsamic onions and roasted sweet red peppers

★ Grilled Veggies

on Tomato Focaccia, red pepper, zucchini, onion, and portobello mushroom dressed with pesto

Village Vegetarian

Hummus, lettuce, tomato, cucumber, red onion, pepper rings and classic vinaigrette stacked on thick whole wheat

★ Adult PBJ

Thick slices of multi grain bread smeared with creamy peanut butter layered with cranberry jam, crisp slices of granny smith apples and ripe bananas

Hummus and Veggies

Pita triangles and hummus with carrots & celery sticks

* Add a 30 person CHILI & MAC BAR or HOT SOUP BAR for \$90

SALAD TRIO & EXECUTIVE BOX SALAD OPTIONS 12.50

All salad box lunches are also served in a clear topped box and include: rolls, butter, fresh fruit salad, and a delicious dessert.

Grilled Chicken Caesar Salad

Marinated chicken, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing

★ Grilled Steak Caesar Salad

Marinated flank steak, crisp romaine, cherry tomatoes, parmesan cheese, homemade croutons, and classic dressing

★ Southwest Caesar Salad

Southwest spiced rubbed grilled chicken breast, crisp romaine, cherry tomatoes, corn and black bean relish, Jack cheese, crisp tortilla strips and chipotle ranch dressing

Cobb Salad

Iceberg lettuce topped with grilled chicken, bacon, tomato, avocado, hard-boiled egg and crumbled blue cheese. Served with ranch dressing

Asian Beef or Chicken Salad

Baby field greens with marinated grilled steak or chicken breast, julienne veggies, scallions and ginger-soy dressing

Tuna Nicoise Salad

White albacore tuna, Nicoise olives, boiled new potato, hardboiled egg, and tomato over mesclun lettuce with balsamic vinaigrette.

Grilled Vegetable Kabobs Salad

Grilled zucchini, onion, mushroom, tomato, and yellow squash skewers with balsamic vinaigrette served on a bed of baby field greens

Spiced Goat Cheese Salad

Spiced walnuts, goat cheese, sliced pear and dried cranberries over a blend of Romaine and mixed greens with our balsamic vinaigrette

Chopped Kale Salad

Crisp kale tossed with savory bacon, shaved parmesan cheese, cherry tomato and citrus vinaigrette

Spinach Salad

Dried cranberries, red onion, feta cheese and toasted pine nuts over fresh spinach leaves

Fresh from the Garden Salad

Generous portions of mushrooms, grape tomatoes, red onion, and sweet bell peppers over a bed of fresh greens

Pear and Blue Cheese Salad

Slices of fresh pear, caramelized pecans, and blue cheese crumbles atop mixed greens

Mixed Green and Arugula Salad

Tossed with cherry tomatoes, cucumber and sliced mushrooms; served with a lime crème fraiche dressing

Spinach and Citrus Salad

Tossed with shaved red onion, supreme of orange segments, and dried craisins served with citrus vinaigrette