

# Lunch



## Signature Sandwiches

### Grilled Chicken Sandwich

Marinated grilled chicken breast, sundried tomato spread, provolone, lettuce, and tomato, on a Kaiser.

### Smoked Turkey & Gouda

Smoked turkey and Gouda with lettuce, and tomato, roasted tomato aioli on ciabatta.

### Turkey Club

Roasted turkey, bacon, lettuce and tomato, piled high on sourdough.

### Caprese

Fresh mozzarella, plump tomatoes, basil, drizzled with balsamic fig reduction.

### Ham & Cheese

Black forest ham, havarti, lettuce, and tomato with Dijon, on a Kaiser roll.

### Mediterranean Pita

Marinated sliced grilled chicken, feta, olives, peppers, tzatziki, red onion, lettuce, and tomato on fresh pita bread.

### Tuna Salad

Albacore tuna, lettuce, tomato, and Swiss on whole grain bread.

### Roast Beef and Cheddar

Aged cheddar, romaine, tomatoes and peppercorn horseradish cream on an onion roll.

### Ham, Pear & Dill

Black forest ham, thinly sliced Bosc pear, Swiss cheese and creamy dill spread on pumpernickel.

### Grinder

Salami, capicola, mortadella, provolone, basil aioli, lettuce, tomato, and onion on a hoagie roll.

### BLT

Stacked crisp bacon, lettuce, and tomato on toasted sourdough.

### Italian Grilled Chicken

Grilled chicken breast smothered in pesto, shaved parmesan, arugula and tomato on a Kaiser roll.

### Vegan Pita

Hummus, cucumbers, tomatoes, and olive tapenade in a fresh pita.

**Add bacon to any sandwich for \$1.50.**

## Choose Your Service

### Platters \$11.50/person

An assortment of our signature sandwiches with assorted chips.

- Add pasta, potato, or quinoa salad/\$2.00
- Add a signature salad/\$2.00
- Add fresh fruit salad/\$3.00
- Add a brownie and cookie tray/\$2.00

### Box Lunch \$12.50

Choose a sandwich or salad. All box lunches are served with a side potato salad, chips and brownie or cookie.

Prices per person

We appreciate a 10 person minimum

# Lunch

## Signature Salads



### **Traditional Caesar**

Romaine, shaved parmesan, roasted garlic croutons, Caesar dressing.

### **South Western**

Charred corn, black beans, romaine lettuce and jack cheese with honey lime vinaigrette.

### **Sundried Cranberry**

Mixed greens, dried cranberries, toasted candied walnuts, crumbled goat cheese, with balsamic vinaigrette.

### **Caprese**

Fresh mozzarella, plump tomatoes, basil and arugula, drizzled with a balsamic fig reduction.

### **Romaine & Bacon**

Romaine, diced tomato, crumbled blue cheese and blue cheese dressing.

### **Spinach and Roasted Red Peppers**

Baby spinach, roasted red peppers, caramelized red onion, and toasted pecans with a balsamic fig vinaigrette.

### **Arugula & Strawberry**

Tender baby arugula and strawberries tossed in poppy seed sherry vinaigrette.

### **Apple & Walnut**

Mixed greens, crisp green apple, toasted candied walnuts, and crumbled goat cheese with balsamic vinaigrette.

### **Greek Salad**

Romaine, chopped tomato, olives, cucumber, red onion and feta with oregano vinaigrette.

**Add grilled chicken breast to any salad for an additional \$4.00.**



# Lunch



## Hot Lunch Options

Add a potato salad, signature salad, or quinoa salad for an additional \$2.00/person.

### Panini Variety Platter

\$12.95/person

Chicken Pesto and Fresh Mozzarella

Ham and Havarti with House Made Dijon

Brie and Granny Smith Apple

Traditional Cuban with Ham, Swiss, Dill Pickle and Mustard

Caprese with Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction

Roasted Turkey BLT with Avocado Chipotle Aioli

Roast Beef and Gruyere with House Made Aioli

***Served with Chips and a Dessert Tray.***

### Slider Variety Platter

\$13.95/person

Chicken Parmesan Sliders

Angus Burger Sliders

Pulled Pork Sliders

Pulled Chicken Sliders

Crab Cake Sliders

Grilled Veggie Sliders

***Served with Chips and a Dessert Tray.***

### Street Taco Bar

\$13.95/person

Fish, Pork Caritas, and Pulled Chicken served with black bean and charred corn relish, Shredded Cabbage, Pico, Cilantro Lime Aioli, House Made Sour Cream, Hot Sauces, and a complimentary Dessert Tray.

***Served with Chips and a Dessert Tray.***

### Chili Mac Bar

\$13.95/person

Beef Brisket Chili and Chicken White Bean Chili served with Diced Spring Onion, Jalapenos, Black Olives, Cheddar and Pepper Jack Cheeses, House Made Sour Cream and Elbow Macaroni for those who like to Mac their Chili.

***Served with Chips and a Dessert Tray.***

Each Entrée comes with the choice of one side. Add an additional side or signature salad for an additional \$2.00/person.

### Chicken

\$13.95/person

Smoked Gouda and Spinach Stuffed Chicken Breast wrapped in Prosciutto.

Herb Roasted Chicken with Rosemary Cream Sauce.

Goat Cheese and Herb Stuffed Chicken Breast.

Citrus Roasted Chicken Breast Topped with Lemon infused Béchamel.

Blackened Grilled Chicken with Asiago Cheese Sauce Drizzle.

Cornish Hens with Pomegranate Molasses Glaze.

Thai Basil Chicken with Coconut Green Curry Sauce.

Blistered Tomato Bruschetta Chicken.

Marinated Grilled Breast with Orange, Basil, and Chipotle Pepper Sauce.

Tuscan Chicken with Fresh Herbs and Roasted Garlic Cream Sauce.

Chicken Enchiladas or Enchiladas Verde.

Ginger, Lea, and Apricot Glazed Chicken Breast.





## Entrée

Each Entrée comes with the choice of one side. Add an additional side or signature salad for an additional \$2.00/person.

### Beef

\$16.95/person

Provolone and Spinach Steak Roulade with Cognac Dijon Cream Sauce.

Bourbon Jalapeno Raspberry BBQ Brisket.

Better Than Mom's Meatloaf. (\$13.95/person)

Char Broiled Flank Steak with Grilled Peppers, Whole Grain Mustard, and Peppadew Compote.

Prime Rib with Horseradish Dill Sauce. (19.95)

Herb Crusted Tenderloin with Peppercorn Cream Sauce

Braised Short Ribs.

Beef Wellington.



Each Entrée comes with the choice of one side. Add an additional side or signature salad for an additional \$2.00/person.

### Seafood

\$16.95/person

Blackened Shrimp and Cheese Grits.

Balsamic-Glazed Salmon.

Baked Parmesan Halibut.

Crab Cakes with Old Bay Aioli. (\$19.95/person)

Poached Salmon with Citrus, Dill, and Cucumber.

Pan-Seared Snapper in Tomato Basil Butter.

Sushimi Grade Ahi Poke on Cucumber Asian Salad.

Jerk Spiced Mahi with Mango Chutney.

Lemon Thyme Beurre Blanc Escolar.

Halibut with Tomato Caper Butter.

Honey Lime Marinated Grilled Salmon.

Roasted Halibut with Hazelnut Brown Butter





Each Entrée comes with the choice of one side. Add an additional side or signature salad for an additional \$2.00/person.

### Pork

\$15.95/person

Herb Marinated Roasted Pork Loin Medallions.

Cherry and Fig Stuffed Pork Shoulder with Rum Mustard Glaze.

Pork Loin Milanese with Roasted Garlic, Caramelized Onion, Roma Tomatoes and White Wine Sauce.

Citrus Grilled Pork Tenderloin in Dried Cherry Port Reduction.

Roasted Pork Loin Stuffed with Apples, Fontina Cheese and Walnuts in a Brandy Walnut Sauce.

### Pasta

\$13.95/person

Baked Penne with Sun-Dried Tomato Cream Sauce.

Veggie Lasagna baked with Ricotta and Béchamel.

Herb baked with Ricotta and Béchamel.

Linguini with Grilled Chicken and Roasted Vegetables in White Wine Butter

Baked Tortellini with Bacon and Pecorino Sauce.

Caprese Pasta with Mozzarella, Fire Roasted Tomatoes, and Basil Tossed in a Light Garlic Wine Sauce.

Ravioli a la Porcini with Fresh peas, Tomatoes, and Porcini Mushroom Sauce.

Baked Penne Pasta in Gorgonzola Cream Sauce with Prosciutto and Artichokes.

Penne Pasta with Eggplant, Olives, Capers, and Spicy Sausage in Light Tomato Broth.

Creamy Walnut Pesto Baked Penne and Asparagus.

Tortellini with Duck Confit, Mushrooms, and Tomatoes.

Orzo with Artichokes, Tomatoes, and White Truffle Oil.



## Sides

Each Entrée comes with the choice of one side. Add an additional side or signature salad for an additional \$2.00/person.

### Side Options

*Choose one with your Entrée. Add an additional side or signature salad for an additional \$2.00 per person.*

### Potato, Pasta, and Grains Side Options

- Southern Style Creamy Cheesy Grits.
- Roasted Fingerling Potatoes finished with Black Garlic Butter.
- Mashed Red Bliss Potatoes with Roasted Garlic, House made Sour Cream, and Sharp White Cheddar.
- Steamed Baby Potatoes tossed in Parmesan Garlic Butter.
- Rosemary Garlic Roasted Red Potatoes.
- Bourbon Sweet Potato Mash with Candied Pecans.
- Creamy Penne Mac and Cheese.
- Linguini with Asiago Sauce
- Creamy Walnut Pesto Baked Penne
- Sun Dried Tomato Couscous.
- Garlic Herb Couscous.
- Black Bean and Quinoa Salad.
- Au Gratin Potatoes.
- Cilantro Lime Rice.
- Long Grain Wild Rice with Herbs and Toasted Almonds.

### Vegetable Side Options

- Sautéed Green Beans with Almonds, Shallots, and Garlic.
- Vanilla Bourbon Glazed Acorn Squash with Roasted Pecans.
- Herb Braised Baby Carrots.
- Sautéed Summer Squash with Fresh Herbs.
- Seasonal Grilled Vegetables.
- Green Beans with Caramelized Onion and Tarragon Butter.
- Roasted Winter Vegetables, Seasonal and simply roasted.
- Grilled Asparagus finished with Lemon Butter.
- Herb Roasted Asparagus with a Sprinkling of Fontina.
- Baby Spinach Sautéed with Garlic and Lemon.
- Charred Sweet Corn.



# Display Platters

## Afternoon Snack Platters



Prices are per person. We appreciate at 10 person minimum.

### Hummus Trio \$3.00

House Made Hummus with Toasted Pita and Matchstick Veggies.

### Grilled Vegetable Platter \$2.75

Herbed Grilled Seasonal Veggies.

### Cheese Board \$3.75

Gourmet selection of imported Cheeses garnished with Dried Fruit and Nuts Served with French Bread Rounds.

### Deviled Eggs \$2.75

Smoked Paprika and Candied Bacon.

### Fresh Fruit Platter \$2.75

Seasonal Fresh Fruit with Dip.

### Charcuterie Board \$3.75

Assortment of Cured Meats, House Made Mustards, and Accoutrements.

### Chips, Guacamole, and Salsa \$3.00

Tortilla Chips with House Made Salsa and Guacamole.

### Watermelon, Prosciutto, Manchego

### Bites \$3.00

Delicious little sweet and salty poppers to pick you up.



## Beverages à la Cart

- Freshly Brewed Iced Tea #1.50
- House Made lemonade \$1.75
- Cucumber Mint Infused Water \$1.50
- Soft Drink Variety (cans) \$1.25
- San Pellegrino Sparkling \$2.25
- San Pellegrino Flavor Variety \$2.00
- Izze Sparkling Juices Variety \$2.00
- Coffee and Hot Tea Service \$2.75
- Fresh Juice Assortment \$2.75