



CORPORATE LUNCH MENUS

Vegan, Vegetarian and Gluten Free low sodium options available
10 Guests Minimum * 5 sandwich/wrap minimum per selection



DELUXE DELI SANDWICHES (MINIMUM OF 5 PER SELECTION)



Oven Roasted Gold Turkey Breast or Smoked Turkey Breast I havarti
Maple Ham I swiss cheese
Top Round of Beef I mild cheddar
Chunky Tarragon Chicken Salad or Buffalo Chicken Salad
Dilled Albacore Tuna
Cappicola, Pepperoni, Salami
Vegetarian Grilled Vegetables & Mozzarella & Sprouts
Assorted pre-made sandwiches with lettuce, tomatoes & cheese
on assorted breads and kaiser rolls, appropriate condiments



GOURMET WRAPS



Marinated flank steak I cheddar I lettuce I tomatoes I horseradish cream
Grilled Vegetables I fresh sprouts I tomatoes I mozzarella I basil
Italian Wrap I cappicola I salami I pepperoni I provolone I lettuce I tomato
Corned Beef I swiss cheese I creamy cole slaw
Grilled Chicken I arugula I boursin cranberry spread
Turkey Club I bacon I avocado I tomato
Assorted all-natural flour tortilla wraps available (spinach, wheat, garlic, plain)



GOURMET SANDWICHES



Turkey Breast I apple wood smoked bacon I cranberry chutney
Chicken Breast I pepper jack cheese I roasted red pepper
Roast beef I horseradish cheddar cheese I caramelized onions
Salami I pepperoni I cappicola I provolone I lettuce I tomato I Italian seasonings
Curried Chicken Salad I golden raisins I celery I chutney
Maple Ham I brie cheese I honey mustard
Assorted Breads & Rolls I foccacia I ciabatta I multi-grain I marble rye, I croissants



SIDES



Garden Salad I Caesar Salad I Cole Slaw I Orzo Pesto I Country-Style Potato Salad
Bow Tie Pasta Salad I Spicy Sesame Noodle Salad I Fruit & Nut Wild Rice
Dill Potato Salad I Fresh Fruit Salad



THE LUNCH PRESENTATIONS OPTIONS



Corporate Platter I gourmet sandwiches or wraps I two sides I pickles I cookies & bars	\$ 14.50
Gourmet-To-Go I gourmet sandwiches I one side I chips I cookies & bars	\$ 13.00
Deluxe Deli Lunches I deli sandwiches I chips I one side I cookies & bars	\$ 12.00
Quick Deli I Chef's selection deli sandwiches I chips I pickles I cookie & bars	\$ 11.00
Gourmet Sandwiches or Wraps I chips I pickle	\$ 10.00
Deluxe Deli Sandwiches I chips I pickle	\$ 9.00
Box Lunches I Deli Sandwich I chips I cookie or brownie I fruit	\$ 12.50



CORPORATE ENTRÉE LUNCHEONS

Luncheon Entrée Pricing Includes Rolls, Butter, Dessert



CHICKEN & PORK



Rosemary Chicken Breast apricot mustard sauce long grain & wild rice	\$15.50
Chicken Breast potato cake wild forest mushrooms herb brandy cream	\$15.00
Chicken Scaloppini arugula salad tomato basil salsa	\$15.00
Grilled Barbequed Chicken bowtie pasta salad creamy coleslaw green salad	\$14.00
Dried Fruit Stuffed Loin of Pork mustard greens apple calvados sauce	\$15.95



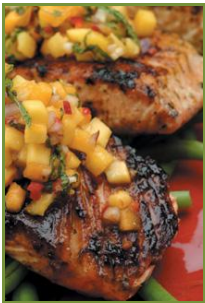
MEAT



Grilled Flank Steak shiraz sauce roasted potatoes seasonal vegetables	\$15.75
Braised Short Ribs red wine reduction pearl cous cous vegetable confetti	\$15.50
Beef Stroganoff mushrooms buttered noodles honey chive baby carrots	\$15.25
Home-style Meatloaf au gratin potatoes mushroom gravy snow peas	\$13.95
Beef Tenderloin Medallions creamed spinach red wine sauce	\$18.00
Pot Roast root vegetable medley	\$15.00
Beef Chili* & Corn Muffins tossed green salad *Ground Turkey/Vegetarian Chili Available	\$13.00



FISH



Grilled Crusted Atlantic Salmon herbed rice mango salsa	\$15.50
Grilled Rockfish citrus beurre blanc dilled orzo	\$17.00
Lump Crab Cakes jalapeno cole slaw	Market price
Mediterranean Sea Bass garlic mashed potatoes fresh vegetable & olive salsa	\$18.00



VEGETARIAN & PASTA



Wild Mushroom Risotto baby vegetables micro green salad	\$13.00
Grilled Vegetable & Portobello Napoleon balsamic drizzle micro green salad	\$13.50
Butternut Squash Ravioli vegetable confetti	\$13.00
Yuzu Shrimp Avocado Asparagus Herbed Pasta	\$15.50



ENTRÉE SALADS

Teriyaki Glazed Chicken mandarin oranges toasted almonds crunchy noodles	\$13.00
Caesar Salad chicken shrimp salmon	\$13.00
Tropical Grilled Shrimp mango baby spinach citrus vinaigrette	\$15.00
Peppered Flank Steak cheese tomatoes gorgonzola bacon onion steak sauce	\$15.00
Balsamic Glazed Roasted Vegetables heirloom tomatoes fresh mozzarella	\$13.00



DESSERT SELECTIONS

Chocolate Mousse | Apple Crisp | Assorted Cakes | Pastries & Tarts | Specialty Cookies & Bars





A LA CARTE SELECTION

Priced per Guest



SIDES AND SALADS

Freshly Made Soups (low sodium options available)	
(Chicken Noodle, Vegetable, Potato, Tomato Basil, Soups of the week)	\$3.50
Strawberry, Pear, and Avocado Pecan Salad I raspberry vinaigrette	\$5.00
Artichoke, Salami, Olive, Roasted Pepper and Basil Fusilli Salad	\$5.00
Celery Root & Jicama Slaw or Broccoli & Apple Slaw	\$3.00
Tomato Watermelon Feta Salad (seasonal)	\$5.00
Summer Fruit Salad I blueberry vinaigrette (seasonal)	\$4.25



DESSERTS

A Delectable Variety of Cakes, Cookies & Bars Dessert Tray	\$3.50 per guest
Assorted Mini French Pastries	\$4.75 per guest
Luncheon Desserts	\$4.50 per guest



AFTERNOON SNACKS & DELIGHTS

Assorted Cookie and Bar Tray	\$2.25 per guest
Assorted Bar Desserts I lemon I chocolate I raspberry I apple	\$2.75 per guest
Chocolate Dipped Strawberries	\$1.75 each
Assorted Mini Pastries	\$1.75 each
Chips, Pretzels, Power Bars, Snack Mix	\$2.50 per guest
Popcorn Break I cheese I caramel I chocolate I plain (10 guests)	\$3.00 per guest
Whoopie Pies I Colorful Flavored Macarons	\$2.50 per guest
Chocolate Chip Cookie Ice Cream Sandwiches I Frozen Desserts	\$5.00 per guest



BEVERAGES

Assorted Soft Drinks I Bottled Spring Water	\$1.50 each
Iced Tea with Lemon or Lemonade	\$15.00 per gallon
Fresh Lemonade	\$20.00 per gallon
Individual Fruit Juices	\$1.75 each
Freshly Brewed Coffee or Specialty Tea Service	\$1.75 each
Coffee In A Box (serves 10-12)	\$18.00 per box
All Day Coffee & Tea Service	\$12.50 per guest



ORDERING INFORMATION

- Minimum order for Breakfast & Lunch: 10
- We kindly request at least a forty-eight (48) hour notice with each order.
- We will accept last minute orders based on availability.
- All menu items quoted are "per guest" unless otherwise noted. We can CUSTOMIZE to your delight.
- Menu items are served on high quality disposable trays/platters or disposable bowls.
- Guaranteed guest counts are locked into place 24 hours prior to the event and will be billed accordingly.
- Orders cannot be cancelled or reduced on the day of the event.
- Attractive disposables or recyclable (plate, cups, cutlery, napkins) are provided for an additional cost.
- Special dietary menus are available: vegetarian I low-fat I low-sodium I gluten-free I and low-carbohydrates
- Local delivery fee \$25.00 and up/roundtrip unless outside local delivery radius. Equipment pick-up \$40.00
- Please allow for at least a forty-five (45) minute window before your scheduled event.
- China, glassware, flatware, stainless steel chafing dishes, and linens are available for an additional cost.
- We accept all major credit cards. All payments are due upon delivery unless an account has been established. All approved accounts are due net 15 days.

