

BROWN BAG LUNCHES

GOURMET SANDWICH LUNCH \$15.95 + tax per person
Includes specialty sandwich, seasonal fruit salad, choice of classic side, and dessert

- Roasted Turkey Club Wrap
- Honey Ham + Swiss on Rye with Spicy Mustard
- Beef + Cheddar on Whole Wheat with Sundried Tomato-Horseradish Cream
- Dilled Shrimp Salad with Lettuce and Tomato on Croissant
- Grilled Vegetables and Hummus Wrap
- The Italian featuring Salami, Capicola, Provolone and Seasoned Lettuce on a Baguette
- Grilled Chicken Caesar Wrap

GOURMET SALAD LUNCH \$18.95 + tax per person
Includes seasonal fruit salad, house-made potato chips, and dessert
Mixed greens, garden vegetables, and house-made croutons topped with your choice of

- Grilled Chicken Breast
- Blackened Salmon Fillet
- Sautéed Shrimp

DRESSING OPTIONS: House Italian, House Greek, House Lemon Vinaigrette, Ranch, Bleu Cheese, House Chipotle Ranch, Low-Fat Raspberry Vinaigrette

CLASSIC SIDES

- Red Potato Salad
- Greek Orzo Salad
- Quinoa Salad
- Mexican Corn + Bean Salad
- Coleslaw
- Cucumber and Tomato Salad
- Housemade Potato Chips

ADD \$1.00 + tax per person for bottled water or assorted canned soda

PLATTERS

MAKE YOUR OWN SANDWICH PLATTER includes lettuce and tomato and assorted breads with condiments

- **CHOICE OF THREE MEATS:** Honey Ham, Roasted Turkey Breast, Salami, Pepperoni, Capicola Ham, Roast Beef
 - **CHOICE OF TWO CHEESES:** American, Swiss, Cheddar, Provolone
- Small Platter (serves 8-10) \$49.95 + tax
Large Platter (serves 15-20) \$89.95 + tax

WRAP PLATTER

CHOICE OF TWO:

- Grilled Chicken Caesar
 - Ham + Swiss with Honey Mustard
 - Roasted Turkey Club
 - Caprese (fresh mozzarella, sliced tomatoes, and pesto)
 - Beef + Cheddar with Sundried Tomato-Horseradish Cream
 - The Italian (salami, capicola ham, provolone, seasoned lettuce)
- Small Platter (serves 8-10) \$49.95 + tax
Large Platter (serves 15-20) \$89.95 + tax

FRUIT PLATTER

Cut seasonal fruit artfully arranged with French Lemon Cream on the side

- Small Platter (serves 8-10) \$24.95 + tax
Large Platter (serves 15-20) \$42.95 + tax

CHARCUTERIE BOARD PLATTER

Dry-aged salami, mortadella, sopressata, capicola ham, assorted cheeses, olives, seedless grapes, cornichons, Tuscan peppers, fig jam, mustard, and assorted crostini and gourmet crackers

- Small Platter (serves 8-10) \$49.95 + tax
Large Platter (serves 15-20) \$89.95 + tax

FAMILY SIDES (add to your platter)

- CHOICE OF:** Red Potato Salad, Greek Orzo Salad, Mexican Corn + Bean Salad, Coleslaw, Quinoa Salad, Cucumber and Tomato Salad
- Small Bowl (serves 8-10) \$18.95 + tax
Large Bowl (serves 15-20) \$32.95 + tax

HOT BUFFETS

All include choice of two sides, freshly baked rolls, and beverages

- Choose one entrée \$15.95 + tax per person
Choose two entrees \$19.95 + tax per person
Choose three entrees \$22.95 + tax per person

ENTREES

- Three-Cheese Baked Ziti
- Tomato-Glazed Meatloaf
- Chicken Marsala with Mushrooms
- Sesame Ginger and Soy Salmon
- Vegan Penne Primavera
- Signature Crab Cakes
- Chicken Dijonnaise

SIDES (choose two)

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|--------------------------------|----------------------------|
| Saffron Rice | Garden Salad |
| Au Gratin Potatoes | Coleslaw |
| Green Beans Amandine | Greek Orzo Salad |
| Roasted Baby Carrots with Dill | Mexican Corn + Bean Salad |
| Stir-Fried Vegetable Medley | Seasonal Fresh Fruit Salad |
| Mashed Red Potatoes/Gravy | Classic Caesar Salad |

BEVERAGES (choose three)

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|---------------------|----------------------------|
| Sweet Tea | Coffee |
| Unsweetened Tea | Hot Water for Assorted Tea |
| Lemonade | Decaf Coffee |
| Fruit-Infused Water | |

DESSERT PLATTER

- Freshly Baked Cookies
 - Brownie Bar Assortment
 - Cookies and Brownie Bar Assortment
 - Gourmet Cupcakes
 - French Macarons
- Small Platter (serves 8-10) \$19.95 + tax
Large Platter (serves 15-20) \$34.95 + tax

