



LUNCH TIME

EXPRESS LUNCHESES: 5 GUEST MINIMUM

Our signature specialty sandwiches can be prepared to suit your event. We package these to go with you. Limited time for a lunch? They can be preset along with beverages and dessert to keep your program on time. They can be preset with condiments, potato chips, fresh baked cookies, and a 20 oz bottled soda or bottled water.

Grilled Chicken Breast

Caesar-marinated chicken topped with baby greens and roma tomatoes on a french baguette with sweet red pepper aoli and side salad of the day.

Sweet Beef Chipotle

Roast beef with caramelized sweet onions and mild chipotle mayonnaise on foccacia bread. Served with side salad of the day.

Ham and Swiss Dijonnaise

Smoked tavern ham, jarlsburg swiss cheese and dijonnaise spread on ciabatta bread with side salad of the day.

California Turkey Club Croissant

Roast turkey with crisp bacon, guacamole, and aoli mayonnaise on a flaky croissant with side salad of the day.

Italian Ciabatta

Smoked ham, salami, pepperoni and provolone and roasted red peppers served on ciabatta bread with peperoncinis, shredded lettuce, tomatoes, and a light vinaigrette. Served with side salad of the day.

Chicken Caesar Wrap

Romaine lettuce, sliced chicken breast, caesar dressing and parmesan wrapped in a flavored flour tortilla with side salad of the day.

Grilled Vegetable Baguette

Grilled, balsamic marinated portobello mushrooms and seasonal vegetables with provolone cheese served with side salad.

Classic Boxed Lunch

Looking for a simple turkey on white? Ham on wheat? Give us a call. We'll put together a boxed lunch to meet your needs.

EXPRESS LUNCHESES



LUNCHEON SALADS

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Our signature specialty salads can be prepared to suit your event. We can package these to go with you. Limited time for a luncheon? They can be pre-set along with beverages and dessert to keep your program on time. All luncheon salads include a dinner roll and butter, cookies or a brownie, a choice of a 20oz. bottled Soda or water. May be set as "build your own" for an additional charge.

Tri-Tip and Roasted Red Potato Salad

Grilled, marinated strips of tender tri-tip and roasted red potatoes garnished with green onions and fresh herbs and served over a bed of mixed greens and fresh spinach with tomato-basil dressing.

Louisiana Cobb Salad

blacken chicken breast, roasted peppers, corn, chevre cheese, diced tomato, candied pecans, and chopped bacon served with louis dressing

Caesar Salad

Fresh cut romaine lettuce with shredded parmesan cheese, tomatoes, ocella croutons and Caesar dressing.

* Add a grilled marinated chicken breast!

Tri-Salad Combo

A mixture of fresh greens topped with chicken salad, egg salad, and tuna salad. Served with saltine crackers.

Chef Salad

A bed of mixed greens with julienne ham and turkey, cheddar and swiss cheese, hard cooked egg, tomatoes, and your choice of dressing.

Asian Chicken Salad

Grilled chicken breast, shredded carrots, mandarin oranges, red and green peppers, and crispy wonton skins served on a bed of baby field greens with a light sesame-soy vinaigrette.

Tostado Salad

A crisp tortilla shell filled with spicy chicken, beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

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Antipasto Salad

Cubed salami, ham, sliced olives, diced tomatoes, shredded mozzarella, sweet red onions, pepperoncinis, tossed with fresh greens, spices and a red wine

Thai Beef or Chicken and Noodle Jazz Salad

Lime marinated beef or chicken tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens with a Thai dressing.

Vegetarian Hummus Plate

Hummus with pita & vegetable sticks. A traditional Hummus served with black olives, carrot and celery sticks and toasted pita wedges.

Big Fat Greek Salad

Crisp mixed greens with Tabbouleh, roasted red pepper, crumbled feta cheese, kalamata olives, and pita chips.

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