



- LUNCH -

OPTION ONE

Boxed Lunches Include:

Choice of Sandwich

Two Salads

Fresh Baked Cookie

OPTION TWO

Organic Mixed Greens with Gorgonzola and Walnuts

Fresh Made Soup of the Day

Assorted Half Sandwiches

Assorted Cookies and Brownies

OPTION THREE

Café Cobb Salad

Assorted Wraps: Mediterranean, Southwestern, Grilled Shrimp, and Roast Beef

Assorted Cookies and Brownies

OPTION FOUR

House Garden Salad with Mustard Dill Dressing

Smoked Cheddar Mac 'N' Cheese

Grilled Seasonal Vegetable Platter

Grilled BBQ 8" Chicken or Beef Skewers

Caramel Apple Tartlets

OPTION FIVE

Wedge Salad with Gorgonzola and Bacon

Herb Chicken Penne Alfredo

Or Deep Dish Angus and Three Cheese Lasagna

Acme Sourdough Garlic Bread

Dark Chocolate Tiramisu

OPTION SIX

Matchstick Vegetable Salad with

Four-Flavor Sesame Vinaigrette

Jasmine Rice with Ginger and Scallions

Crispy Vegetable Spring Rolls with Chile Mint Dipping Sauce

Asian Chicken and Vegetable Stir Fry

Green Tea Profiteroles and Mango

Panna Cotta

OPTION SEVEN

Greek Chopped Salad with Red Wine Vinegar Vegetable Caponata

Orange Scented Couscous with Pistachios and Chick Peas

Moroccan Chicken

Sweet Rice Pudding Cups

Please see more options on the following page

All pricing is per person. We deliver lunches on platters and chafing dishes. Tax and delivery and set-up fees not included. Minimum \$300.00 per order.



- LUNCH -

OPTION EIGHT

Romaine Lettuce Salad with Orange Sesame Dressing
Caribbean Style Rice and Peas
Black Bean Cakes with Pineapple and Jalapeño
Jamaican Jerk Chicken with Mango Chutney
Pistachio Polvorones

OPTION NINE

Mexican Chopped Salad with Cilantro and Honey Lime Vinaigrette
Toasted Cumin and Green Chile Brown Rice
Black Beans with Jalapeño and Crushed Garlic
Mole Chicken Enchiladas or Cheese Enchiladas
House-Made Tortilla Chips and Pico de Gallo
Vanilla and Almond Wedding Cookies

OPTION TEN

Cucumber, Edamame, and Pepper Salad
Farmer's Market Vegetable Stir Fry with Garlic, Ginger, and Lime
Coconut Scented Rice with Sesame and Scallions
Thai Panang Beef Curry with Chili, Lemongrass, Galangal, Coriander, and Coconut
Coconut Drop Cookies and Panna Cotta

OPTION ELEVEN

Strawberry Spinach Salad with Goat Cheese and Red Onion
Seasonal Vegetable Succotash
Roasted Yukon Potatoes
Petite Salmon Filets
Herb Chicken Breast
Assorted Desserts Bites

OPTION TWELVE

Italian Chopped Salad with Romaine, Radicchio, Artichokes, Sun-Dried Tomato, Pancetta, and Lemon Rosemary Dressing
Sautéed Broccolini
Roasted New Potatoes with Rosemary and Olive Oil
Braised Chicken with Fennel, Tomatoes, and Kalamata Olives
Cookies and Dark Chocolate Covered Strawberries

OPTION THIRTEEN

Arugula and Frisée Salad with Hearts of Palm, Point Reyes Blue Cheese, and House Poppy Vinaigrette
Red Skin Potato Gratin
Seasonal Roasted Vegetable Platter with Balsamic Glaze
Flat Iron Steak with Chimichurri
Assorted Fruit Bar Bites

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