

Breakfast:

Peanut Butter Overnight Oats - \$6 /person or 5 for \$25

Peanut Butter Banana Energy Bites - 5 for \$10 or 10 for \$17

Homemade Steel Cut Oatmeal (Banana/Honey or Maple Brown Sugar) - \$8

Quiche: Meat or Veggie (serves 12 ppl) - \$45

Snacks:

Grape Leaves (V & GF) - 5 for \$8.50 or 10 for \$13.50

Cottage Cheese Protein Bowl (GF & V) - \$4

Cottage Cheese, cucumber, bell pepper, yellow pepper ring, feta & Greek dressing in an 8 oz container

Soft Pretzel Bites with Ranch - \$5.50

Lunch / Dinner Meals:

Assorted Wraps - \$14.99

Choices: Buffalo Chicken, Grilled Chicken Caesar, Turkey Bacon Supreme with Swiss cheese, Signature Wrap, Signature Wrap with Chicken, or Italian. Served with homemade chips & ranch

Sweet and Sour Kielbasa - \$14.99

Skinless kielbasa cooked in a pineapple chili sauce served over rice

Deconstructed Wedge Salad (GF)- \$9.50

Romaine, cucumbers, tomatoes, bacon and blue cheese served with ranch

Caprese Salad (GF) - \$8.99

Tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil, and a balsamic glaze

Sides:

Roasted baby redskin potatoes, Broccoli, or Cauliflower - \$5.99 (min 2)

Signature Salad - \$6 (min 2)

Tossed Salad - \$5 (min of 2)

Fresh Seasonal Fruit - \$4 (min 2)

Orders must be placed by end of the day Friday March 7th is Monday March 10th. Call or email Angel Iacofano 440-487-4216 / angeliacofano@getawaycatering.com