

Lunch or Dinner Menu

COLD SANDWICHES AND WRAPS

All sandwiches and wraps can be made gluten free or keto friendly for an additional \$0.50

DIY Sandwich Display served with a garden salad or classic Caesar salad and beverage \$11.25

Display comes with select deli meats, assorted cheeses, breads, mayo, mustard, lettuce, tomato, and onion

*may include roasted vegetables for vegetarians upon request

Upgrade to Signature Teas 1.00

Lunch Meal Combo served with side salad, chips, beverage, and a small cookie \$13.00

Assorted Deli Sandwiches or Wraps served in clear individual grab and go boxes or on group trays

Sandwiches are made with select deli meats, assorted cheeses, breads, mayo, mustard, lettuce, and tomato

Upgrade to Signature Teas 1.00

Deluxe Displayed Sandwich Platter served with side salad, chips and beverage \$12.50 Upgrade to Signature Teas 1.00

- Roast Beef, Cheddar with horseradish cream sauce on focaccia
- Turkey, Bacon, Provolone with pesto on croissant
- Ham & Swiss with creamy dijon mustard on baguette
- Roasted Vegetable & Hummus on ciabatta or classic wrap

Deluxe Displayed Wraps Platter served with side salad, chips and beverage \$12.50 Upgrade to Signature Teas 1.00

- Thai Chicken with cabbage, rice noodles, cucumber & Thai sauce in a tomato wrap
- Cubano with roasted pork, swiss cheese, ham, pickle, leaf lettuce, dijon aioli in a classic wrap
- Albacore Tuna Salad with onion, pickle relish, celery and spinach in a spinach wrap
- Chicken Caesar with romaine, parmesan ribbons, roasted chicken, classic dressing in a spinach wrap
- Indian Delight with curried chickpeas, celery, golden raisins, pecans, spinach, curry aioli in a classic wrap

HOT SANDWICHES Served with side salad, chips and beverage \$12.75 pp Upgrade to Signature Teas 1.00

- Grilled Portobello Mushroom with roasted bell peppers, garlic, feta crumbles, on focaccia
- Chicken Pesto with tomatoes, mozzarella, spinach, on ciabatta
- Turkey Bahn Mi with carrots, cucumber, jalapeno, red onion, sriracha mayonnaise, on baguette
- Reuben with corned beef, swiss, sauerkraut, thousand island, on marbled rye
- French Dip with roast beef, garlic, provolone, on a pub roll
- Meatball Grinder with homestyle beef meatballs, rustic marinara, shredded cheese, on pub roll
- Pulled Pork with tender pork shoulder, spicy aioli, coleslaw, on an onion roll

Add to Any Menu:

Chips \$1.25 Whole Fruit \$1.25

Beverages \$1.50 Bottled Water, Flavored Bubbly Water, Assorted Soda Pop – Pepsi, Diet Pepsi, Sprite, Ginger Ale, etc Iced Tea and Select Juice \$2.00

Soup Cup \$3.00 or Bowl \$5.00 Signature Clam Chowder, Chicken Noodle, Hearty Chili, Ham and Bean, Chef's Creation Side Salad \$3.00

Garden Salad with Assorted Dressing, Caesar Salad, Pesto Pasta Salad, Creamy Italian, Asian Noodle Salad, Macaroni Salad, Classic Potato Salad, Broccoli with Cauliflower, Bacon and Craisin, Fresh Fruit Salad, Green Pea with Ham and Cheese, Greek Salad

Assorted Miniatures Dessert Tray \$2.00 will include some of the following

Red Velvet, Turtle, Lemon Tarts, Berry Crumble Tarts, Mini Cheesecake, Flourless Chocolate Tortas, Gluten Free Dark Chocolate Peanut Butter Balls

Assorted Cookie Tray \$1.50 will include some of the following

Double Chocolate Chip, Snickerdoodle, Gingersnap, Oatmeal Craisin, Gluten Free Monster Cookies

Lunch or Dinner Menu

ENTRÉE SALAD BOX or BUFFET

All entrée salads come with seasonal fruit or dinner roll with butter, a home baked cookie and beverage.

Green Garden Salad \$10.00

Mixed greens, cucumber, tomato, red onion, carrot, ranch dressing

Classic Caesar \$10.00

Romaine, house cut croutons, parmesan, classic garlic dressing

Italian Chop \$13.00

Romaine, salami, chickpeas, red onion, kalamata olives, cucumbers, feta, Italian dressing

Asian Noodle \$13.00

Cabbage, cucumber, carrots, peppers, sprouts, scallions, cilantro, peanuts, ginger-sesame dressing

Harvest Salad \$13.00

Baby kale, butternut squash, apples, pumpkin seeds, red onion, honey shallot vinaigrette

Classic Cobb \$14.00

Roasted chicken, cucumber, cherry tomato, egg, bacon, avocado, romaine with blue cheese

Pacific Northwest \$16.00

Grilled salmon, blackberries, seasoned hazelnuts spinach and garlic lemon vinaigrette

Balsamic Steak \$16.00

Sliced grilled sirloin, red onion, cherry tomato, avocado, feta cheese, spinach and oregano vinaigrette

Add to Any Salad or Entrée:

Grilled Chicken \$3.00 Steak \$4.00 Prawn \$4.00 Ahi or Salmon \$6.00

Gluten Free, Low Carb & Keto Lunch Boxes Ideas

Hummus Cup with Cut Fresh Veggies and Cheese Crisps- \$10

Comes with Bottled Water, Side of Fresh Fruit and 2 Chocolate Peanut Butter Balls

Avocado Egg Salad Wrap with Italian Herbs & GF Tortilla- \$13

Comes with Bottled Water, Side of Fresh Fruit and GF Cookie

Marinated Chicken & Butternut Squash Lettuce Wraps- \$13

Comes with Bottled Water, Side of Fresh Fruit & Coconut Macaroon

Boiled Egg Caprese Sandwiches- Tomato, Mozzarella & Basil Sandwiched inside Two Split Boiled Eggs- \$11

Comes with Bottled Water, Side of Fresh Fruit & GF Cookie

Protein Pack- Cubed Cheese, Salami and Nuts-\$10

Comes with Bottled Water, Side of Fresh Veggies and Dried Fruit Medley

Lunch or Dinner Menu

HOT ENTRÉES

All hot entrées come with your choice of side salad or roasted vegetable.

To make it a complete meal and get both a side salad and roasted vegetables, add \$3.00 more.

Homestyle Mac & Cheese \$10.00

Fat elbow macaroni, 3 cheeses, green onion

Baked Potato Bar \$12.00

Homestyle chili, roasted broccoli, bacon bits, sour cream, butter, salsa

Burger Bar \$12.00

Build your own burger display with buns, assorted cheese, vegetables, and condiments, classic potato salad, chips

Sloppy Joe's \$12.00

Build your own sloppy Joe display with buns, classic potato salad, chips

Tuna Noodle Casserole \$12.00

Classic with pan seared onion and celery, egg noodles, green peas, with cheese and crisp topping, with roll

Baked Pit Ham \$13.50

Baked ham with a honey mustard glaze, served with homestyle mac n cheese, and roll

Lasagna Rustica \$13.50

Lean beef, creamy ricotta, rustic marinara, mozzarella, parmesan, served with roll

Tuna Noodle Casserole \$12.00

Classic with pan seared onion and celery, egg noodles, green peas, with cheese and crisp topping, with roll

Baked Pit Ham \$13.50

Baked ham with a honey mustard glaze, served with homestyle mac n cheese, and roll

Lasagna Rustica \$13.50

Lean beef, creamy ricotta, rustic marinara, mozzarella, parmesan, served with roll

Lasagna Florentine \$13.50

Zucchini, spinach, creamy ricotta, rustic marinara, mozzarella, served with roll

Enchiladas \$13.50

Beef or chicken enchilada, Spanish rice, refried beans, sour cream, salsa, cheese

Fajita Taco Display \$13.50

Beef or chicken, pepper medley, onion, Spanish rice, refried beans, sour cream, salsa, cheese, tortillas

Chicken Alfredo \$13.50

Chicken breast, fettuccini, roasted garlic cream sauce and fresh herbs, with roll

Lunch or Dinner Menu

Roast Chicken \$13.50

Golden roasted chicken served with mashed potatoes and gravy, with roll

Chicken Piccata \$13.50

lemon sauce, rice pilaf, garden salad and roll

Roasted Turkey \$13.50

Golden roasted, served with mashed potatoes and sage gravy, honey cranberry relish and roll

Pork Tenderloin \$13.50

Herbed apple stuffing with a balsamic honey glaze, garlic mashed potatoes and roll

Shepard's Pie \$13.50

Lean ground beef, chunky vegetable medley, rich thyme gravy with garlic and parmesan mashed potato and roll

Classic Meatloaf \$13.50

With zesty tomato relish crust, served with garlic mashed potatoes and roll

Beef Stroganoff \$13.75

Strips of beef sautéed with mushroom, garlic, onion in a sour cream gravy served over egg noodles, with roll

Shrimp Creole \$14.50

Tender shrimp tossed with picante tomato, peppers, celery and Cajun spices, served with aromatic rice

Seafood Pasta \$15.00

Medley of shrimp, scallop, and rock cod, farfalle noodles, with a light basil cream sauce and roll

Tri Tip Santa Maria \$15.00

Cayenne-rosemary rub, seared and sliced, served with scalloped potatoes and roll

Baron of Beef \$17.00

Garlic and herb crusted, served with classic mashed potatoes and au jus, horseradish cream and roll