



# February Chefs Specials

monthly specials are served monday thru friday. minimum 15 people. orders include drop-off delivery, service ware, disposable utensils, plates, and napkins. orders must be made at least 24 hours in advance.

## BREAKFAST

ASSORTED STUFFED CROISSANTS.....\$10.50 pp  
 (equal quantities of the options below and served with fruit & coffee)

- ham, pepper jack cheese, and ortega chilies (mild)
- bacon and cheddar
- herb roasted zucchini, caramelized onion, and swiss cheese

## LUNCH

SANDWICHES (served with herb potato chips & pasta salad)

- grilled vegetable and brie yellow squash, zucchini, onion, roasted garlic aioli, balsamic drizzle, served on ciabatta bread.....\$14.00 pp
- Or
- turkey, gruyere, rosemary cranberry aioli, arugula, served on focaccia bread.....\$15.50 pp

## ENTRÉE

GRILLED CHICKEN SALAD (served with a roll and butter).....\$12.50 pp  
 grilled chicken and quinoa-zucchini, pickled fennel, cherry tomatoes, feta cheese, chamomile vinaigrette

CHICKEN CURRY .....\$16.00 pp  
 chicken and cauliflower curry with brown rice and pita (served with a garden salad with ranch dressing)

## DESSERTS

Chocolate Chip  
 Cookie  
 \$1.50 pp

Brownie  
 Bar  
 \$1.25 pp

Pumpkin  
 Cheesecake Bar  
 \$2.50 pp

Lemon  
 Bar  
 \$1.95 pp

Our Chef's concern for the proper level of quality requires certain menu items subject to seasonal availability. We will inform you of any changes so your guests and our management will always be proud of what we serve. Your order is usually delivered within ½ hour prior to your serving/eating time. Deliveries are based on a first come, first served basis. If our delivery schedule is heavily booked, we may ask that your time be earlier or later to ensure the quality of your food.

Pricing Per Person. Does not include delivery fee and sales tax.