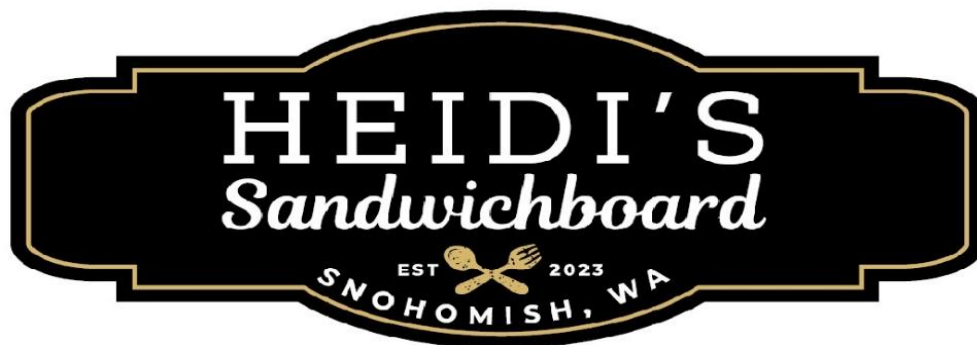




CATERING MENU

Sandwich Box Lunches

\$14.95 (per box)

Each box lunch Includes: ½ sandwich of choice, 1 side option & a cookie

Sandwich Type:	Side Options:	Ingredients:
Turkey	Macaroni Salad	Lettuce
Ham	Pasta Salad	Tomato
Roast Beef	Potato Salad	Cheddar Cheese
Genoa Salami	Coleslaw	Mayo
Veggie (all ingredients + cucumber, carrots, spinach)	Chips	Mustard

Salad Box Lunches

\$12.95 (per box)

The below salads are also available in catering size portions - ask for pricing

Sweet Kale Salad

Chopped kale, sliced brussel sprouts, broccoli slaw, purple cabbage, dried cranberries & pumpkin seeds - *Poppy seed dressing on the side*

Strawberry Delight

Mixed greens, fresh sliced strawberries, candied pecans & crumbled feta cheese
Honey Balsamic dressing on the side

Chicken Caesar Salad

Crisp romaine lettuce, sliced chicken breast, parmesan cheese & croutons
Caesar dressing, lemon and anchovies on the side

Garden Salad

Crisp romaine lettuce & mixed greens, cucumber, cherry tomato & broccoli slaw
Side dressing choices: Ranch – Blue Cheese – Balsamic Vinaigrette – Caesar

** All serving sizes listed below are in appetizer portions **

Ready to Eat Sandwich Tray

\$95.00

*Each tray includes a variety of freshly made sandwiches
& feeds 12 to 24*

Sandwich Options are:

*Turkey, Cream Cheese, Cranberry Sauce & Sprouts
Ham, Swiss Cheese, Honey Dijon Mustard, Mayo & Lettuce
Roast Beef, Cheddar Cheese, Mayo, Mustard & Lettuce*

Build Your Own Sandwich Tray

\$115.00

*Each tray includes a selection of breads, ham, turkey, roast beef, cheddar cheese,
jack cheese, lettuce, tomato, onions, pepperoncini, pickles, mayo & mustard
& feeds 12 to 24*

Tea Sandwich Trays

\$55.00

Each tray comes w/ 24 tea sized sandwiches

Options are:

*Traditional Egg Salad on Wheat
Chicken & Cranberry Salad on Croissants
Cucumber w/ Dill Cream Cheese on White*

Fresh Deli Side Salads

Your choice of our daily house made salads:

Macaroni Salad - Pasta Salad - Potato Salad - Coleslaw

Size:	Feeds up to: (as a side)	Price:
1 quart	6 - 8	\$15.00
Small	20+	\$45.00
Medium	50+	\$80.00
Large	80+	\$115.00

Fresh Deli Salads & Proteins**\$30.00 Quart**

Your choice of our freshly house-made deli salads/meats - each quart serves 4-6

Chicken Salad - Egg Salad - Tuna Salad - Pulled Pork

Veggie Tray & Crudité Tray

Each tray includes broccoli, carrots, cauliflower, celery, cherry tomatoes, bell peppers & cucumber - served w/ ranch and hummus

Size:	Feeds up to:	Veggie Tray:	Crudité Tray:
Small	20	\$75.00	\$95.00
Medium	50	\$175.00	\$225.00
Large	80	\$250.00	\$320.00

Caprese Salad Trays (option of tray or skewer)

Beautiful array of fresh mozzarella, Roma tomatoes, sweet basil & balsamic glaze

Size:	Feeds up to:	Price:
Small	12	\$65.00
Medium	20	\$100.00
Large	50	\$240.00

Deviled Egg Tray**\$45.00**

Each tray serves 8-12 and is an array of freshly prepared deviled eggs individually garnished with a mix of paprika, dill & pickle

Cocktail Beef Meatballs**Starts at \$35.00**

Bite sized meatballs which are marinated & cooked with your choice of House made BBQ sauce or Sweet & Tangy sauce.

Charcuterie Boards

All cheeses & charcuteries are sliced in-house & to order! Serving sizes are in appetizer portions.

All of Heidi's Sandwichboard charcuterie boards are customizable and are accompanied with seasonal fruit, honeycomb, nuts, dried fruit, olives, cornichons, stone ground mustard, fresh jam & sweet treats.

All Charcuterie Boards also INCLUDE house made crackers & crostini's served on the side at no additional charge!

Cheese Selection

Humboldt Fog	<i>Soft ripened goat cheese w/ a prominent ash line</i>
French Brie	<i>Double creamed luscious & creamy soft cow's cheese</i>
Rotating Blue	<i>Creamy & full-flavored blue</i>
Midnight Moon	<i>Semi hard aged goat cheese w/ a delicious caramel finish</i>
Smoked Gouda	<i>Semi hard, mild, creamy & smoky cow's milk cheese</i>
Seasonal Soft Goat	<i>Ask for details</i>
Boursin	<i>Soft, creamy & crumbly herbed Gournay cheese</i>
Rotating House Cheese	<i>Ask for details</i>

Charcuterie Selection

Classic Salami	<i>Semi hard w/ hints of garlic & ginger</i>
Argumi	<i>Semi hard w/ hints of orange, cardamom and chili flake</i>
Finocchiona	<i>Semi hard w/ hints of black pepper, fennel & curry</i>
Lemongrass	<i>Semi hard w/ hints of cumin and lemongrass</i>
Mole	<i>Semi hard w/ hints of cocoa, cinnamon & chipotle</i>
Hot Sopressata	<i>Semi hard w/ kick of cayenne pepper</i>
Genoa Salami	<i>Traditional salami w/ hints of garlic and pepper</i>
Prosciutto	<i>Dry cured Italian ham</i>
Capicola	<i>Thinly sliced sweet pork w/ a kick</i>

Board Size:	Pick Options:	Servings:	Price:
Small	6	5 - 8	\$90
Medium	8	9 - 13	\$150
Large	8	14 - 18	\$210
Extra Large	8	19 - 25	\$295

Charcuterie Cups

\$12 (per cup)

Our charcuterie cups each serve 1 and are tastefully filled with charcuterie, artisan cheeses, crackers, fresh & dried fruit, Castelvetrano olive, nuts, sweet treat and finished off with either a herb or floral garnishment.

These cups are perfect for social events as they can easily be held and eaten from!

Charcuterie on-the-go Boxes

\$15

These boxes each serve 1 and come filled with 2 artisan cheeses, charcuterie, fresh & dried fruits, a nut melody, Castelvetrano olives, a sweet treat and finished off with either a herb or floral garnishment.

Individually wrapped cracker portions come on the side at no additional cost!

Charcuterie Grazing Table

Starts at \$17 (per person)

Our **Savory/Standard Grazing Table** includes a premium selection of charcuterie and artisan cheeses, fresh & dried seasonal fruits & veggies (*all of which are ready to eat*), cornichons & olives, a variety of crackers & crostini's as well as several dips/spreads, jams and honeycomb.

We also offer a **Brunch Grazing Table** which includes a selection of artisan cheeses, yogurt parfaits, fresh fruit, bite sized waffles, mini bagels & whipped cream cheese, donuts, mini cinnamon rolls, croissants, dried fruits, nuts.
Charcuterie can be added to this grazing table for a upcharge.

Each of our grazing tables are finished off with a garnishment of fresh greenery and floral (to match your theme/colors) at no additional charge.

When choosing to book with Heidi's Sandwichboard, you wont be getting a "cookie cutter" grazing table! Instead, Heidi personally works with you to create the perfect tablescape to match your event! Therefore, no two grazing tables by Heidi are ever the same!

Fruit Trays

All fruit trays are made with a beautiful assortment of seasonal fruits such as; melons, berries, citrus & grapes

Size:	Feeds up to:	Price:
Small	20	\$85.00
Medium	50	\$200.00
Large	80	\$300.00

Whole Cakes & Cheesecakes

Starts at \$60.00

*We are able to sell any of our delicious cakes & cheesecakes
Each is beautifully garnished and ready to serve!*

Cookie Trays

Freshly baked platter of cookies!

Small (16 cookies)	\$23.95
Large (32 cookies)	\$43.95

Beverage Service

*Heidi's Sandwichboard is a licensed caterer & MAST Permitted that can
provide your event with a beverage service add on.*

We can provide the following:

Coffee/Tea Bar
Iced Tea/Lemonade
Festive Punches
Beer/Wine
Cocktails

Please inquire within for pricing and details.

Linen Rental Service

*As an add on to our catering services, we can help with your linen rental
needs!*

Please inquire within for pricing and details.

Catering - Terms & Conditions

Delivery is available to most locations *(fee determined based on mileage from restaurant).*

For onsite catering; setup, take-down & busing/serving is available *(ask for rate)*

*A service charge of 20% is charged on all orders over \$500.00 to cover the overhead cost of
labor needed to prep, plan & shop for the event - this charge is not a gratuity.*