



## 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 <small>(all ingredients + cucumber, carrots, spinach)</small>	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**

<b>Size:</b>	<b>Feeds up to: (as a side)</b>	<b>Price:</b>
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, chive & pickle*

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

*Bite sized meatballs, 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

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

### Charcuterie Selection

<b>Classic Salami</b>	<i>Semi hard w/ hints of garlic &amp; ginger</i>
<b>Argumi</b>	<i>Semi hard w/ hints of orange, cardamom and chili flake</i>
<b>Finocchiona</b>	<i>Semi hard w/ hints of black pepper, fennel &amp; curry</i>
<b>Lemongrass</b>	<i>Semi hard w/ hints of cumin and lemongrass</i>
<b>Mole</b>	<i>Semi hard w/ hints of cocoa, cinnamon &amp; chipotle</i>
<b>Hot Sopressata</b>	<i>Semi hard w/ kick of cayenne pepper</i>
<b>Genoa Salami</b>	<i>Traditional salami w/ hints of garlic and pepper</i>
<b>Prosciutto</b>	<i>Dry cured Italian ham</i>
<b>Capicola</b>	<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 individual charcuterie cups are tastefully filled with charcuterie, 3 seasonal artisan cheeses, crackers, fresh & dried fruit, Castelvetro olive, nuts, a sweet treat & then finished off with either a herb or floral garnishment.*

## 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 an 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 won't 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!

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## 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 - your choice of:*

**Chocolate Chunk   -   Oatmeal Raisin   -   White Chocolate Macadamia**

<b>Small</b> <i>(16 cookies)</i>	<b>\$23.95</b>
<b>Large</b> <i>(32 cookies)</i>	<b>\$43.95</b>

## 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 FYI - Terms & Conditions

***Heidi's Sandwichboard would be honored to cater your upcoming event!***

**Is there something you were thinking of & you don't see it on our menu?**

**Please inquire within!**

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*A minimum of 50% of the total amount due is required at booking.*

**Unfortunately, we can't offer refunds for any order that is cancelled within 48 hours of pickup or delivery or for orders that are not picked up.**

*Delivery is available to most locations (w/ delivery fee determined based on location from restaurant).*

**For onsite catering; setup, take down & busing/serving is available for an additional fee.**

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