



CATERING MENU

Sandwich Box Lunches

\$14.95 (per box)

Each box lunch Includes: ½ sandwich of choice, 1 side option & 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 salad)

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 Trays

\$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 Trays

\$115.00

*Each tray includes a selection of bread, 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 White
Chicken & Cranberry Salad on Croissants
Cucumber w/ Dill Cream Cheese on Wheat*

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 Trays & Crudité Trays

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 Trays**\$35.00**

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 BBQ sauce or Sweet & Tangy sauce

Fruit Trays

All fruit trays come with a beautiful assortment of seasonal berries, seasonal melons, kiwi & 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 Platters

Freshly baked platter of cookies - your choice of:

Chocolate Chunk - Oatmeal Raisin - White Chocolate Macadamia

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

Charcuterie Boards

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

All charcuterie trays are accompanied with seasonal fruit, honeycomb, nuts, dried fruit, olives, pickles, fresh jam, stone ground mustard & sweet treats.

All boards come w/ a small side of crackers & crostini's!

Cheese Options:

Humboldt Fog - soft ripened goat cheese w/ blue line
French Brie - Luscious & creamy soft cow's milk cheese
Pt. Reyes Blue Cheese - Creamy & full flavored blue
Midnight Moon - Semi hard aged goat cheese w/ caramel finish
Smoked Gouda - Sharp, creamy & smoky cow's milk cheese
Seasonal Soft Goat Cheese (ask for availability)
Boursin Cheese - Soft, creamy & crumbly Gournay cheese
Rotating House Cheese
Chef's Choice - Chef's Cheese or Charcuterie Choice

Charcuterie Options:

- Coro Uncured Salami's -
Classic Salami hints of garlic & ginger
Agrumi - orange, cardamom & chili flake
Finocchiona - blk. pepper, fennel & curry
Lemongrass - cumin & lemongrass
Mole - cocoa, cinnamon & chipotle
Hot Sopressata kick w/ cayenne pepper
Genoa - soft pork w/ light garlic & pepper
Prosciutto - dry cured Italian ham
Capicola - cold cut sweet pork w/ spice

Tray 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

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

Something you were thinking of & you don't see it on our menu? Please inquire within!

All catering orders must be placed a minimum of 72 hours ahead of pickup or delivery date and time.

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

For onsite catering; setup, take down, bar tending & serving is available for an additional fee.

Chafing dishes, tables & table cloths for catered items 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 hours needed to prep, plan & shop for the catering order/event - this charge is NOT a gratuity.