



DISTINCTIVE CATERING • SOCIAL GATHERINGS
LUNCH MENU

Fuel the Body...

ARTISAN SANDWICHES and 6-inch WRAPS Starting at \$9

- Minimum order of 6 per flavor.

MINI SANDWICHES - \$48 per dozen per flavor

- Recommended 2 per person.

VEGETARIAN / *VEGAN

Apple & Cheddar
Asparagus Egg Salad
*Asparagus Delight
Athens Delight
Caprese
Curried Chickpea Salad
*Grilled Vegetable
Herbed Egg Salad
Herbed Cheese & Cucumber
*Mixed Vegetable
Pear & Gorgonzola
Portabella Goat Cheese
*Roasted Red Pepper & Mushroom
*Veggie Stacker

BEEF

Beef, Cheddar & Horseradish
Beef & Colored Peppers
Beef & Swiss
Chicago Roast Beef – Giardiniera •Provolone •Greens
Pesto Beef
Red, Beef & Bleu
Reuben
Southwest Beef

CHICKEN / TURKEY

Bistro Turkey
California Grilled Chicken – Hummus •Goat Cheese •Cucumber •Greens
Chicken Caesar
Coconut Curried Chicken Salad
Cranberry Apple Chicken Salad
Grilled Chicken
Herbed Chicken Salad
Kickin' Chicken
Mediterranean Chicken
Nantucket – Cranberry Mayonnaise •Bacon •Cheddar •Greens
Sassy Rachel
Smoked Turkey with Peppered Butter
The Gobbler – Cranberry Mayo •Swiss •Multigrain
The Stallion – Sun Dried Tomatoes •Peppers •Mozzarella
Turkey Apple Cheddar – Apricot Mayonnaise •Sliced Apples •Cheddar Cheese
Turkey Cordon Bleu – Ham •Swiss •Dijonnaise
Tuscan Turkey – Spinach Artichoke Spread •Parmesan •Sun Dried Tomatoes

PORK

Bacon Egg Salad
Bacon Swiss & Spinach
Classic Club (Turkey/ Ham / Bacon)
Cuban Pork
Ham on the Ranch
Flyin' Hawaiian Ham
Pesto Ham
Maple Bacon Bella
Ham Salad
*Sicilian Club

SEAFOOD

Dilled Tuna Salad
Traditional Tuna Salad
Tuscan Tuna Salad
Lox & Capers
Salmon Salad
Shrimp Salad
Shrimp Roll



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LEAFY GREEN SALADS • 12 bowl serving minimum • \$48

Crunchy Asian Salad with Ginger Dressing

• mixed greens • cabbage • carrots • mandarin orange • edamame • roasted red peppers • chow mien noodles

Chopped Herbed Tomato Salad

• chopped lettuce • sautéed tomatoes • balsamic vinaigrette • crumbled bacon • blue cheese • fresh parsley • dill

Garden Potpourri with House Vinaigrette

• mixed greens • assorted garden vegetables

Spinach Strawberry Salad with Honey Poppy Dressing

• spinach • mushrooms • thinly sliced red onion • strawberries • toasted almonds

Spinach Pecan Salad with Creamy Onion Dressing

• spinach • apples • gorgonzola • pecans

Winter Fruit Salad with Lemon Dressing

• mixed greens • apples • pears • dried cranberries • pecans • swiss cheese

Mediterranean Mix with Rosemary Vinaigrette

• mixed greens • olives • artichoke hearts • roasted red peppers • feta

Fabled Caesar with Caesar Vinaigrette

• chopped romaine • sundried tomatoes • shredded parmesan • seasoned croutons.

Parisian Salad with White Balsamic Vinaigrette

• mixed baby greens • shredded carrots • dried cranberries • goat cheese

Harvest Salad with White Balsamic Vinaigrette

• mixed greens • purple cabbage ribbons • kale ribbons • shredded brussel sprouts • shredded carrots

Simple Garden Toss

• mixed greens • carrots • grape tomatoes • cucumber

Rustic Greens

• mixed greens • cucumbers • shredded carrots • colored peppers

\$10 Entrée salad

Add BEEF for an additional \$6 per serving

Add CHICKEN for an additional \$4 per serving

Add SALMON or SHRIMP for an additional \$8 per serving

SLAWS • 12 bowl serving minimum • \$48

Golden Cabbage Toss

• cabbage • carrots • dried cranberries • mandarin oranges • sunflower seeds • orange yogurt dressing

Zesty Slaw

• cabbage • colored peppers • carrots • zesty vinaigrette

Pacific Rim Slaw

• cabbage • edamame • shredded carrots • crunchy noodles • cilantro • toasted almonds • sesame ginger dressing

Rainbow Kale Slaw

• colorful kale with carrots • shredded brussel sprouts • craisins • sunflower kernels • creamy poppy dressing

Red, Bacon & Bleu Slaw

• shredded cabbage • grape tomatoes • bacon • bleu cheese • creamy slaw dressing



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VEGETABLE and FRUIT SALADS • 12 bowl serving minimum • \$48

Broccoli Salad

- broccoli florets • red onion • cheddar • sunflower seeds • dried cranberries • crumbled bacon • creamy dressing

Edamame Black Bean Salad

- black beans • edamame • sliced grape tomatoes • green chilies • mozzarella • finely diced red onion • lime vinaigrette

Fruit Burst (Price varies according to season and availability.) *in season

- red and green grapes • pineapple • mandarin oranges • apple • *blackberries • *raspberries • *blueberries

Green Fruit Salad (Price varies according to season and availability.)

- green apples • kiwi • pears • green grapes • honeydew • lemon honey mint syrup

Orange Zucchini Salad

- julienned zucchini • red onion • mandarin oranges • parsley • orange juice

Strawberry, Tomato & Mint Medley

- strawberries • grape tomatoes • mint • lemon vinaigrette • over a bed of greens

White Bean and Tuna Medley

- white beans • albacore tuna • colored peppers • red onion • parsley • white balsamic vinaigrette

Tomato Asparagus Toss

- sliced grape tomatoes • asparagus • shaved parmesan • herbed parmesan lemon vinaigrette

PASTA and STARCH SALADS • 12 bowl serving minimum • \$48

Farm Stand Pasta Salad

- pasta • seasonal vegetables • lemon vinaigrette

French Potato Salad

- petite potatoes • fresh herbs • white wine vinaigrette

Mediterranean Pasta Salad

- pasta • diced artichoke hearts • roasted red peppers • black olives • chopped spinach • feta • rosemary vinaigrette

Spinach Orzo Salad

- orzo • spinach • onion • seasonings • feta • white balsamic vinaigrette

Pasta, Pesto & Peas Salad

- pasta • creamy spinach pesto sauce • parmesan cheese • peas

Pesto Tortellini Salad

- cheese tortellini • parmesan • finely diced tomatoes • chopped spinach • pesto sauce.

Savory Pasta Salad HOUSE PASTA SALAD

- pasta • finely diced tomatoes • chopped spinach • and parmesan • sweet onion vinaigrette

Pistachio Bean Pasta Salad

- pasta • haricot verts • shaved parmesan • chopped pistachios • lemon vinaigrette

Red Skin Potato Salad

- red skin potatoes • onion • celery • creamy dressing

Savory Sweet Petite Potato Salad

- sweet potatoes • petite potatoes • diced colored peppers • red onion • fresh parsley • white balsamic vinaigrette

Wild Rice with Roasted Vegetables Salad

- wild rice • carrots • zucchini • squash • onion • colored peppers • asparagus • lemon vinaigrette



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SOUPS

\$4 per 8 ounce Serving

• **Minimum order of 12 servings**

5 Bean Chili •
Creamy Broccoli *
Chicken and Wild Rice
Corn Chowder •
Fabled Wedding
Harvest Vegetable •
Hearty Seasonal Vegetable •
Homestyle Chicken Noodle

Potato Corn Leek Chowder *
Mushroom Medley *
Thai Chili •
Sicilian Vegetable •
Stuffed Pepper
Tomato Basil *
White Chicken Chili
Winter Minestrone •

*Vegetarian SOUP OPTIONS

• VEGAN SOUP OPTIONS

SPECIALTY DESSERTS

Starting at \$4 per serving

• **Minimum order of 12 servings**

Fruity Bread Pudding
Seasonal Fruit Cobblers
Seasonal Fruit Crumbles
Individual Desserts

Assorted Fruit Pies
Specialty Desserts
Specialty Tarts
Assorted Trifles

SWEET TREATS

Crafted with LOVE...

- \$12 per dozen

Gourmet Cookies
Gourmet Blondies

Fabled Brownies
Fabled Bars & Treats

Cupcakes – starting at \$24 per dozen

Chocolate or Vanilla batter with a variety of frostings and decorations.

ASSORTED DESSERT PLATTERS & TRAYS

Triple Tiered Dessert
Approximately 100 pieces
\$175

Double Tiered Dessert Tray
Approximately 50 pieces for a Small \$90
Approximately 75 pieces for a Large \$125

Assorted Dessert Platter
Approximately 30 pieces.
\$55

• ASK ABOUT OUR SPECIAL GLUTEN FREE and VEGAN DESSERT OFFERINGS.



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LUNCH MENU

Drink it UP!

Cold Refreshments

PUNCH - \$36 per 3-gallon dispenser

Ginger Snap
Mixed Berry

Peach Nectar
Sparkling Citrus Punch

Tart & Bubbly
Very Berry

ICED TEA - \$36 per 3-gallon dispenser

***Sweeteners on the Side**

Unsweetened
Bengal Spice

Berry Hibiscus Green
Lemon Ginger

Peach
Peppermint

BOTTLED BEVERAGES

Bottled Waters • 16 ounces • \$1 each

Bottled Sodas • 12 ounces • \$1.50 each

Bottled Iced Tea • 20 ounces • \$2 each

RISE & GRIND!

COLD BREW - \$65 per 3 gallon dispenser, 48 – 8 ounce servings.

Includes – Sweeteners • Milk • Flavored Syrups • Stirrers • Ice • Paper Cups

Hot Beverages

COFFEE SERVICE - \$22 per 1 gallon dispenser, 16 – 8 ounce servings.

• \$33 per 1.5 gallon dispenser, 22 – 8 ounce servings.

Includes – Sweeteners • Creamers • Stirrers • Paper Cups

*Disposable coffee mugs available for \$.75 per mug.

Decaf • French Roast • House Blend • Specialty Flavors

HOT TEA SERVICE - \$15 per pumper, approximately 10 - 8 ounce servings.

Hot Water for Tea Service Assorted Teas • Milk • Lemon • Sweeteners • Honey Sticks • Stirrers • Paper Cups



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Additional Offerings...

Disposables

Pricing for disposable cutlery, plates and cups start at \$2 per person.
Please inquire about our selection of disposables available for your occasion.

Rentals

Tables, Chairs, Cutlery, Tableware and Stemware.
• Contact us for more details on selection and pricing.

Linens

Solid White or Black, Banquet

54" x 114" - \$7
72" x 120" Floor length for 6-foot table - \$10
90" x 156" Floor Length for 8-foot table - \$12

Solid White or Black, Round

90" - \$7 • 108" - \$10 • 120" - \$12

Social Gatherings

Need a Venue to Host Your Event?

Consider Fabled Table for your next Event! Our indoor space offers multiple options for your event and during warmer months, escape into our urban oasis in our Courtyard. Visit fabledtable.com to view our photo gallery of Venue setup options. We tailor the space to suit your needs.

Call for more information, 412-330-7452 or make a reservation to visit us for one of our

Monthly Sunday Brunches on the 1st Sunday of Each Month or

our *Monthly High Teas* on the 2nd Sunday of Each Month.