



DISTINCTIVE CATERING • SOCIAL GATHERINGS
LUNCH MENU

ARTISAN SANDWICHES and 6 inch WRAPS Starting at \$8

- Minimum order of 6 per flavor.

MINI SANDWICHES - \$40 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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LUNCH MENU

LEAFY GREEN SALADS • 12 bowl servings • \$36

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

Mixed Greens

- mixed greens • shredded red cabbage • shredded carrots

\$8 Entrée salad

Add BEEF for and additional \$8 per serving

Add CHICKEN for an additional \$4 per serving

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

SLAWS • 12 bowl servings • \$36

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 • dried cranberries • 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

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

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

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

Pasta, Pesto & Peas

- 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 Vegetables Salad

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



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SOUPS

\$3 per 8 ounce Serving

• **Minimum order of 12 servings**

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

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

• **VEGAN SOUP OPTIONS**

DESSERTS

Starting at \$3 per serving

• **Minimum order of 12 servings**

Fruity Bread Pudding
Fruit Cobblers
Fruit Crumbles
Individual Desserts

Fruit Pies
Specialty Desserts
Specialty Tarts
Trifle

Petit Fours- \$20 per dozen

Almond • Chocolate • White Chocolate Raspberry

Gourmet Cookies, Blondies, Brownies or Bars - \$10 per dozen

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
\$150

Double Tiered Dessert Tray
Approximately 50 pieces for a Small \$75
Approximately 75 pieces for a Large \$100

Assorted Dessert Platter
Approximately 30 pieces.
\$45

• **ASK ABOUT OUR SPECIAL GLUTEN FREE DESSERT OFFERINGS.**



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BEVERAGES

BOTTLED BEVERAGES

Bottled Water (16 ounces) \$1 each

Bottled Sodas (12 ounce) and Juices (10 ounce) \$1.50 each

Bottled Iced Tea (20 ounces) \$2 each

PUNCH - \$36 per 3-gallon dispenser

Citrus	Peach
Ginger Snap	Sparkling Punch
Mixed Berry	Tart & Bubbly

ICED TEA - \$36 per 3-gallon dispenser

*Sweeteners on the Side

Unsweetened	Green Tea Berry
Bengal Spice	Peach
Berry	Peppermint

COFFEE SERVICE - \$22 per 1 gallon dispenser, 16 – 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 Stick • Stirrers • Paper Cups

ADDITIONAL OFFERINGS

Disposables

Pricing for disposable cutlery, plates and cups start at \$1.50 per person.

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