

COLD LUNCH BUFFET

Wraps

(Minimum order of 8 per wrap required.) Price per person. For smaller quantities contact the catering department.

All wraps are served with your choice of chips & fruit

OR

The "Original"

Field greens & iceberg lettuce, tomatoes, onions & caramelized almonds, served with your choice of three dressings. Dressing choices: hazelnut, garlic bleu cheese, Ranch, French, sweet & sour, Caesar or balsamic vinaigrette.

TURKEY & BACON WRAP / \$10.86

Turkey, bacon, lettuce, tomatoes, & ranch dressing

BLT WRAP / \$10.86

Bacon, lettuce, tomatoes, & garlic mayonnaise

CALIFORNIAN WRAP / \$10.86 Turkey, avocado, tomatoes, pine nuts, spring mix lettuce, & an avocado cream cheese base

CAESAR CHICKEN WRAP / \$10.86

Romaine lettuce, Caesar dressing, chicken, Parmesan cheese, & tomatoes

SOUTHWEST CAESAR CHICKEN WRAP / \$10.86

Romaine lettuce, red peppers, black beans, marinated chicken breast, Parmesan cheese, southwest Caesar dressing

HAM & CHEESE WRAP / \$10.86

Ham with fresh basil, smoked Gouda cheese, tomatoes, spring mix lettuce, & ranch dressing

SOUTHWEST BEEF WRAP / \$11.65

Sliced beef, Romaine lettuce, roasted red peppers, corn, Parmesan cheese, & Southwest Caesar dressing



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CHICKEN SALAD WRAP / \$10.86

Chef Dominique's homemade chicken salad, fresh tomatoes, & spring mix lettuce

CHICKEN BLT WRAP / \$10.86

Bacon, chicken, lettuce, tomatoes, & ranch dressing

JAMAICAN WRAP / \$10.86

Chicken marinated in mild Jamaican seasoning, tomatoes, Provolone cheese, spring mix lettuce, and chipotle ranch dressing

VEGETARIAN WRAP / \$10.86

Seasonal fresh vegetables & a blend of cheeses finished with a creamy honey herb spread

Sandwiches

(Minimum order of 10 per sandwich required.) Price per sandwich. For smaller quantities contact the catering department. All sandwiches are served with your choice of chips & fruit

OR

The "Original"

Field greens & iceberg lettuce, tomatoes, onions & caramelized almonds, served with your choice of three dressings. Dressing choices: hazelnut, garlic bleu cheese, Ranch, French, sweet & sour, Caesar or balsamic vinaigrette.

FOCACCIA SANDWICH / \$10.86

Roast beef, ham and turkey with an assortment of cheeses including Swiss, American, & Provolone, accompanied by tomatoes, spring mix lettuce, cucumbers, red peppers, and Balsamic Vinaigrette dressing on Focaccia Bread

CHICKEN FOCACCIA SANDWICH / \$10.86

Focaccia bread layered with pesto mayonnaise, spring mix lettuce, tomatoes, fresh mozzarella cheese, and diced chicken tossed in a balsamic vinaigrette dressing



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CIABATTA CLUB / \$10.86

Ciabatta bread layered with sun-dried tomato mayonnaise, turkey, ham, smoked bacon, fresh tomatoes, and spring mix lettuce

FRENCH TURKEY SANDWICH / \$10.86

Oven-roasted turkey breast layered between a freshly baked wheat French baguette with garlic mayonnaise, Swiss cheese, spring mix lettuce, fresh tomatoes, and sunflower seeds

CALIFORNIAN CIABATTA / \$10.86

Ciabatta bread with an avocado spread, turkey, fresh tomatoes, spring mix lettuce, and Pepperjack cheese

CHICKEN CAESAR CIABATTA / \$10.86

Sautéed & sliced chicken breast, chopped Romaine lettuce, tomatoes, Parmesan cheese, bacon, & homemade Caesar mayonnaise, served on Ciabatta bread

TURKEY BLT / \$10.86

Wheat French bread, homemade basil mayonnaise, spring mix lettuce, fresh tomatoes, oven-roasted turkey and bacon

THE ITALIAN / \$10.86

Prosciutto ham, salami, fresh Mozzarella cheese, garden tomatoes, spring mix lettuce, & pesto, on Italian Focaccia bread. Served with your choice of chips & fruit or the "Original" salad

CHICKEN BACON APPLE SANDWICH / \$10.86

Marinated chicken breast, bacon, apples, Swiss cheese, fresh herbs and honey mustard served on a wheat baguette

BEEF PARADOX PLATTER / \$11.77

Sliced medium rare beef served with cocktail buns and delicious sauces on the side including horseradish sour cream, butter, & Dijon mustard

TURKEY SANDWICH / \$10.86

Oven-roasted turkey on a French baguette with pesto, Provolone cheese, spring mix lettuce, and fresh tomatoes

TUNA SALAD SANDWICH / \$9.56

Served on gourmet bread

VEGETARIAN SANDWICH / \$10.86



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Seasonal fresh vegetables & a blend of cheeses

CHEF DOMINIQUE'S HOMEMADE CHICKEN SALAD SANDWICH / \$10.86

Served on Ciabatta buns with Romaine lettuce

OPEN-FACE CHICKEN SALAD SANDWICH / \$11.98

Served with asparagus & prosciutto on rye bread

Entrée Salad

(Price Per Person GF=gluten free)

THEO'S CHICKEN SALAD (GF/DF) / \$12.43

Chicken breast marinated & grilled, field greens, red peppers, red onion, caramelized almonds, mandarin oranges & sweet and sour dressing, served with bread

CHICKEN CAESAR SALAD / \$12.43

Chicken breast marinated & grilled served on a bed of crisp Romaine lettuce with Caesar dressing, Parmesan cheese & croutons, served with bread

CHEF RANEE'S SALAD (GF) / \$12.43

Chicken breast marinated & grilled, spinach, dried berries, mandarin oranges & honey poppy seed dressing, served with bread

SOUTHWEST CHICKEN CAESAR SALAD / \$12.43

Chicken breast marinated & grilled served on a bed of crisp Romaine lettuce with Southwest Caesar dressing, roasted red peppers, black beans, tortilla chips, & Parmesan cheese, served with bread

ASIAN SALAD (GF) / \$12.43

Field greens, diced marinated chicken breast, mandarin oranges, fresh strawberries, water chestnuts, cashews, and fresh pea pods, tossed in a sesame dressing, served with bread

BLACKENED SALMON ISRAELI COUSCOUS SALAD / \$16.04 – MINIMUM OF 12 REQUIRED

Israeli couscous tossed in a balsamic vinaigrette with parsley, carrots, asparagus, and golden raisins then topped with Aged Parmesan cheese and 6-oz Blackened Salmon, served with bread. Blackened Salmon is served Room Temperature.



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STEAK SALAD (GF) / \$15.28

Romaine & Spring Mix lettuce topped with tender medium rare beef then finished with red peppers, sun-dried tomatoes, Artichoke hearts, sautéed mushrooms, olives, & Aged Shaved Parmesan cheese, served with a Greek Vinaigrette dressing & bread

BEEF & RED PEPPER SALAD (GF) / \$14.28

6-oz of medium rare beef sliced and served on a bed of mixed greens then finished with fresh sliced cucumbers, red bell peppers, fresh cilantro, avocado, & Miso dressing (GF), served with bread

SUMMER SALAD WITH BEEF PARADOX / \$14.28 – SEASONAL

Garden tomatoes, avocado, cucumbers, basil, & field greens with balsamic vinaigrette & 6-oz of sliced medium rare beef, served with bread

CHICKEN FAJITA SALAD (GF/DF except for cheese & Southwest Caesar Dressing) / \$13.17

spring mix lettuce topped with fresh avocado, fire-roasted corn, sautéed onions and red peppers, black beans and grilled marinated chicken breast. Served with Parmesan cheese on the side, Southwest Caesar Dressing, Fajita Dressing, and bread & butter

SUN-DRIED TOMATO CHICKEN SALAD (GF/DF) / \$12.43

spring mix lettuce, marinated chicken breast, cucumbers, sun-dried tomatoes, avocado, and toasted pine nuts served with a sun-dried tomato vinaigrette

SUN-DRIED TOMATO BEEF SALAD (GF/DF) / \$15.28

spring mix lettuce, tender medium rare beef, cucumbers, sun-dried tomatoes, avocado, and toasted pine nuts served with a sun-dried tomato vinaigrette

JAMAICAN CHICKEN SALAD (GF) / \$12.43

chicken breast marinated in a Jamaican rub then accompanied by spring mix lettuce, diced tomatoes, Provolone cheese, black bean & Southwest Caesar dressing. Served with bread

(Rev. 9.10.20)