

## WRAPS

*choice of three Wraps  
minimum order for 12 people*

### BUFFALO CHICKEN

Panko Crusted Chicken Tenders dipped in Classic Buffalo Sauce with Nappa Cabbage & Crumbled Blue Cheese

### ASIAN CHICKEN

Sesame Grilled Chicken with Shredded Red Cabbage and Sriracha Mayo topped with Pickled Daikon Radish, Red Onions & Julienne Carrots topped with Cilantro

### ROAST BEEF & PROVOLONE

Thinly Sliced Roast Beef with Arugula, Plum Tomatoes & Provolone Cheese with Rosemary Horseradish Mayo

### ROAST BEEF WITH DILL SLAW

Thinly Sliced Roast Beef with Shredded Dill Cole Slaw, Sour Cream, Mayo, Horseradish & Havarti Cheese

### TURKEY WITH CURRY SLAW

Smoked Turkey with Shredded Curry Cole Slaw & Julienne Granny Smith Apples

### TURKEY WITH AVOCADO WRAP

Smoked Turkey, Sundried Tomato Mayo, Plum Tomatoes, Shredded Romaine Lettuce & Sliced Avocado

### MEDITERRANEAN HUMMUS

Artichoke and Roasted Red Pepper Hummus with Balsamic Grilled Vegetables & Baby Spinach

### CUCUMBER & ALFALFA SPROUTS

English Cucumbers, Plum Tomatoes, Julienne Carrots Avocado, Hummus & Alfalfa Sprouts

*\$ 8.00 per person*

*Prices Subject to change based on Market Price*

## SANDWICHES

*choice of three Sandwiches  
minimum order for 12 people*

### CHICKEN CURRY SALAD

Roasted Chicken with Mayo, Curry, Grapes, Apples & Raisins served on Whole Wheat Bread

### GRILLED CHICKEN

Grilled Chicken with Roasted Red Onion, Whole Grain Mustard, Cheddar Cheese, Creme Fraiche & Olive Oil on Crusty Baguette

### GRILLED AHI TUNA SALAD

Grilled Ahi Tuna Salad with Lettuce & Plum Tomato on 7 Grain Sliced Bread

### SMOKED TURKEY BREAST

Smoked Turkey with Brie & Homemade Cranberry Relish on Focaccia Bread

### SMOKED TURKEY BREAST AVOCADO

Smoked Turkey with Sliced Avocados, Applewood Smoked Bacon, Field Greens & Sliced Tomatoes on Ciabatta Bread

### SMOKED TURKEY CUBAN SANDWICH

Smoked Turkey with Honey Ham, Swiss Cheese, Pickles, Mustard & Mayonnaise on Brioche Bun

### HONEY HAM

with Cheddar Cheese, Lettuce, Tomato, Red Onions Mustard on French Baguette

### ROAST BEEF

Sliced Roast Beef, Creamy Goat Cheese Spread, Arugula, Plum Tomatoes & Balsamic Red Onions on a Toasted Sourdough Roll

### ROAST BEEF CHIPOTLE MAYO

Roast Beef with Chipotle Mayo, Provolone Cheese, Roasted Red Onions & Guacamole on a Sourdough Roll

### MOZZARELLA & RED PEPPER

Mozzarella, Plum Tomatoes, Roasted Red Peppers & Mix Greens with Basil Pesto on Sundried Focaccia Bread

### PORTABELLA

Grilled Portabella Mushroom with Balsamic Glaze, Tomatoes, Mozzarella & Basil with a Parmesan Mayo on a Toasted Brioche Bun

*\$9.00 per person*

## ADDITIONS

### GREEN SALADS

*choice of*

#### WATERMELON SALAD

Field Green Salad, English Cucumbers, Caramelized Walnuts, Watermelon & Feta Cheese with Balsamic Dressing

#### CLASSIC CAESAR SALAD

Hearts of Romaine, Homemade Croutons & Parmesan Cheese with Creamy Caesar Dressing

#### HOUSE SALAD

Field Mixed Greens, English Cucumbers Cherry Tomatoes & Julienne Carrots with Balsamic Dressing

#### SPINACH & CRANBERRIE SALAD

Baby Spinach Salad with Sundried Cranberries Crumbled Goat Cheese, Walnuts & Sliced Strawberries

*\$2.00 per person*

### PASTA SALAD

*choice of*

#### GREEK PASTA SALAD

Orzo Pasta with English Cucumber, Cherry Tomatoes, Red & Green Peppers with Feta Cheese

#### THAI PASTA SALAD

Soba Noodles with Snow Peas, Julienne Carrots and Bean Sprouts with Ginger Soy Dressing & Sesame Seeds

#### ANTI PASTO PASTA SALAD

Rigatoni Pasta with Thinly Sliced Bell Peppers, Mini Mozzarella Balls, Basil, & Sliced Almonds with a Garlic Citrus Dressing

#### MEDITERRANEAN PASTA SALAD

Tricolor Pasta with Sundried Tomatoes, Diced Onions, Kalamata Olives & Fresh Oregano with a Balsamic Vinaigrette

*\$3.00 per person*

### GRAIN SALADS

*choice of*

#### QUINOA SALAD

Red and White Quinoa with English Cucumbers, Cherry Tomatoes, Peppers & Red Onion with Italian Dressing

#### MEDITERRANEAN QUINOA SALAD

Quinoa with Roasted Vegetables, Roasted Red Bell Peppers, Kalamata Olives & Fresh Basil with Italian Dressing

#### WILD RICE SALAD

with Dried Cranberries, Parsley, Pecans Cherry Tomatoes & Raspberry Vinaigrette

#### FARRO SALAD

Artichoke Hearts, Kalamata Olives, Julienne Carrots, Cherry Tomatoes & English Cucumbers with White Zinfandel Dressing

*\$3.50 per person*

#### SEASONAL FRESH FRUIT SALAD

Garnished with Seasonal Berries & Mint  
\$2.50

#### ASSORTED MINI FRENCH PASTRIES & HOMEMADE DESSERTS

*\$2.25*

#### ASSORTED CHIPS & PRETZELS

*\$1.25*

#### ASSORTED COOKIES & BROWNIES

*\$1.25*

### BEVERAGES

Assorted Chilled Juices & Sodas  
\$1.25

Assorted Bottled Water  
\$1.50

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas  
\$2.00 per person

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