



SANDWICHES/\$10/PP

Albacore Tuna With provolone, shredded carrots, and sprouts

Egg Salad and Swiss With roasted peppers

Chicken Salad and Swiss With spring greens and tomatoes

Turkey & Provolone: Turkey, provolone, tomatoes, avocado, sprouts, and sunflower seeds

Roast Beef: Roast beef, provolone, spring greens, tomato, and sweet peppers

Ham, Swiss, & Avocado: Ham, Swiss cheese, roasted peppers, and avocado

Salami & Cheese: Italian salami, provolone, vine ripe tomato, and roasted peppers on a French Baguette. Topped with red wine vinegar

Italian: Salami, capicola, mortadella, provolone, and roasted peppers on a French Baguette

The Cuban: Pulled pork, turkey, Swiss, & pickles

Brie with Mission Fig Spread: On a French Baguette

The Veggie: Swiss, avocado, roasted peppers, pickles, sprouts, and sunflower seeds.

Salads: \$12/PP

Rotisserie Roasted Chicken, Goat Cheese & Pine Nuts: Accompanied with roasted peppers, golden corn kernels, and tomato. Served with balsamic vinaigrette

Chicken, Feta, Candied Walnuts: Accompanied with golden corn kernels, roasted peppers, and sun-dried tomato. Served with Fig Infused balsamic vinaigrette

Chinese Chicken or Tofu: Accompanied with Mandarin oranges, shredded carrots, edamame, wonton skins, & slivered almonds. Served with Asian Vinaigrette

Classic Caesar Salad Accompanied with freshly shaved parmesan

Classic Chicken Caesar Accompanied with freshly shaved parmesan and crustinis

BBQ Chicken: Accompanied with roasted peppers, corn, tomato, avocado, onion strings and freshly shaved parmesan. Served with BBQ ranchero dressing

Antipasto: Chicken, Italian salami, mozzarella, olives, pepporcini, roasted peppers, sun-dried tomato, and pine nuts.

Marinated Grilled Skirt Steak Salad Accompanied with blue cheese, candied pecans, caramelized onions, sun-dried tomato, roasted peppers, & corn.

Alternative Salad Dressings: Balsamic Vinaigrette, Creamy Balsamic, Orange Champagne Vinaigrette, Buttermilk Ranch, Creamy Soy, & Lemon Tarragon

Sides: \$5/Per Person:

Mediterranean Orzo Pasta Salad: Feta, Roasted Peppers, Assorted Olives, Heirloom Tomatoes, & Cucumber

Pesto Pasta Salad with Mozzarella, Sun Dried Tomatoes, Kalamata Olives, and Pine Nuts

Quinoa with Butternut Squash, Plump Raisins, and Candied Pecans (Vegan/GF)

Snacks: \$3-\$10Per Person:

Cheese & Crackers

Assorted Bags of Chips

Assortment of fruit

Veggie Platter W Hummus & Buttermilk Ranch Dressing

House Made Trail Mix

Dessert: \$4.00/-/\$6/Person

Assorted Mini Cupcakes

Homemade Chocolate Chip Cookies

Chocolate Covered Strawberries

Ice Cream Sandwich

Krispy Treats

Organic Fruit

Assorted Cold Beverages: \$3/Beverage

Coke, Diet Coke, Ice Tea, Lemonade, Sparkling Water, Arrowhead Spring Water

Coffee & Tea Bar: \$5/PP

Gourmet Regular and Decaf Coffee

Organic Assortment of Tea