

BOXED LUNCHES

12 PERSON MINIMUM

SANDWICH BOXES AND EXECUTIVE SANDWICH BOXES INCLUDES FRESH FRUIT SALAD,
HOUSE BAKED FUDGE BROWNIE, UTENSILS AND NAPKIN
ASK ABOUT OUR OPTION TO ADD POTATO CHIPS

SANDWICH BOXES

Smoked Turkey & Havarti with Honey Mustard

Roasted Turkey Breast & Swiss with Lettuce, Tomato and Mayo

Tuna Salad Mixed with Celery, Red Onion with Lettuce and Tomato

Ham and Cheddar with Lettuce and Dijon Mustard

Roast Beef with Cheddar, Roasted Onions, Lettuce, Tomato and Horseradish Mayo

Roasted Veggie Hummus Wrap with Chopped Romaine (Vegan)

EXECUTIVE SANDWICH BOXES

South of the Border Turkey with Guacamole, Turkey, Monterey Jack Cheese, Lettuce, Tomato and Onion

Turkey Club with Bacon, Lettuce, Tomato and Horseradish Mayo on Rye Bread

Club House Chicken with Grilled Chicken, Ranch, Tomato Bacon, Cheddar Cheese

Ham and Gouda with Ham, Smoked Gouda and Honey Mustard

Buffalo Chicken Wrap with Grilled Chicken Breast and Blue Cheese, Ranch Dressing, Carrots, Romaine Lettuce and Tomatoes

Italian Mix with Spicy Capicola, Salami, Banana Peppers and Provolone Cheese

SALAD BOXES

Classic Caesar Salad with Grilled Chicken

Chicken Salad with Grapes and Walnuts

Waldorf Salad with Apples, Walnuts, Grape and Buttermilk Dressing





Corporate Lunch Menu

Beef Options

Sliced Sirloin: Sliced sirloin steak, with choice of demi, chimichurri aioli or Au poivre sauce

Veal Parmesan: Veal cutlet, house tomato sauce, mozzarella and parmesan cheese

Veal Franchise: Veal cutlet pounded and lightly egg battered with a white wine lemon sauce

BBQ Brisket: BBQ sliced beef brisket

Boneless Beef Short Ribs: braised with beef burgundy sauce

London Broil: Marinated flank steak with a mushroom demi



Chicken Options

Chicken Parmesan: Breaded chicken, with house made marinara mozzarella and parmesan cheese

Chicken Franchise: Lightly egg battered chicken, with a white wine lemon sauce

BBQ Chicken: BBQ chicken breasts

Stuffed Chicken: Stuffed with spinach and mozzarella cheese, panko and seasonings

Caprese Chicken: Grilled chicken with tomato, fresh mozzarella cheese and basil



Pasta Options

Penne Al Vodka: Pink sauce with garlic, shallot and basil

Primavera: Garlic, butter and oil sauce with squash zucchini, cherry tomato and broccoli

Shrimp Scampi: Shrimp, tomato, spinach, garlic, shallot, in a scampi sauce

Shrimp Verde: Shrimp in a white wine mushroom cream sauce, peas, thyme, parsley



Corporate Lunch Menu

Pork Options

Sausage Pepper and Onions: Sweet sausage medallions, with sautéed peppers and onions

Pork Chop: Grilled pork chop with your choice of chipotle mango salsa, pineapple rum sauce or apple cranberry sauce

BBQ Pulled Pork: BBQ pulled pork

Pork Loin: Roasted pork with your choice of chipotle mango salsa, pineapple rum sauce or apple cranberry sauce

Vegetarian/Vegan Options

Eggplant Parmesan: Lightly breaded eggplant, with house made marinara mozzarella and parmesan cheese

Spaghetti Squash: Sautéed spaghetti squash, topped with sautéed squash, zucchini, cherry tomato, spinach in a house made tomato sauce and basil

Norma: Tomato sauce with grilled eggplant, mozzarella cheese, basil and penne pasta

Stuffed Peppers: Quinoa, squash, zucchini, tomato, garlic, shallot and seasonings

Seafood Options

Swordfish: Grilled swordfish with chimichurri aioli, chipotle mango salsa, puttanesca sauce

Salmon: Fresh salmon with choice of chimichurri aioli, chipotle mango salsa, and puttanesca sauce

Stuffed sole: Crab and scallop stuffed sole with a saffron cream sauce

Baked Cod: Baked cod loin with pesto, chimichurri aioli, Veracruz sauce (little heat tomato based with green olives)



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Pork Options

Sausage Pepper and Onions: Sweet sausage medallions, with sautéed peppers and onions

Pork Chop: Grilled pork chop with your choice of chipotle mango salsa, pineapple rum sauce or apple cranberry sauce

BBQ Pulled Pork: BBQ pulled pork

Pork Loin: Roasted pork with your choice of chipotle mango salsa, pineapple rum sauce or apple cranberry sauce

Vegetarian/Vegan Options

Eggplant Parmesan: Lightly breaded eggplant, with house made marinara mozzarella and parmesan cheese

Spaghetti Squash: Sautéed spaghetti squash, topped with sautéed squash, zucchini, cherry tomato, spinach in a house made tomato sauce and basil

Norma: Tomato sauce with grilled eggplant, mozzarella cheese, basil and penne pasta

Stuffed Peppers: Quinoa, squash, zucchini, tomato, garlic, shallot and seasonings

Seafood Options

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BBQ Pulled Pork: BBQ pulled pork

Pork Loin: Roasted pork with your choice of chipotle mango salsa, pineapple rum sauce or apple cranberry sauce

Vegetarian/Vegan Options

Eggplant Parmesan: Lightly breaded eggplant, with house made marinara mozzarella and parmesan cheese

Spaghetti Squash: Sautéed spaghetti squash, topped with sautéed squash, zucchini, cherry tomato, spinach in a house made tomato sauce and basil

Norma: Tomato sauce with grilled eggplant, mozzarella cheese, basil and penne pasta

Stuffed Peppers: Quinoa, squash, zucchini, tomato, garlic, shallot and seasonings

Seafood Options

Swordfish: Grilled swordfish with chimichurri aioli, chipotle mango salsa, puttanesca sauce

Salmon: Fresh salmon with choice of chimichurri aioli, chipotle mango salsa, and puttanesca sauce

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Sides

Potato Salad: Idaho potato, Hard cooked eggs, sweet pickles, red onion, mayo, and celery

Pasta Salad: Bow tie pasta, pesto, black olives, sundried tomato, red onion, cherry tomato

Roasted Italian Red Potatoes: Red potatoes, garlic, oregano and rosemary

Mashed Potatoes: Idaho potatoes, garlic, heavy cream and butter

Baked Potato: Idaho potato, seasoned with salt and pepper

Vegetable Medley: Squash, Zucchini, cherry tomato, and green beans

Green Beans: roasted green beans, with garlic

Asparagus: Roasted asparagus with garlic

Seasonal Vegetable(s): Local seasonal vegetable(s)

Risotto: Your choice of lemon or Parmesan

Rice pilaf: Chef aspired