# BOXED LUNCHES

includes choice of sandwich, gourmet side, chips & fresh baked cookie

$10 each

10-GUEST MINIMUM

*FOR TWENTY OR MORE GUESTS, CHOOSE THREE OPTIONS
*FOR UNDER TWENTY, CHOOSE TWO OPTIONS

<table>
<thead>
<tr>
<th>Chicken BLT - chicken</th>
<th>bacon</th>
<th>tomato</th>
<th>lettuce</th>
<th>cheese</th>
<th>chipotle mayo</th>
<th>ciabatta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar Wrap - chicken</td>
<td>romaine</td>
<td>parmesan</td>
<td>caesar dressing</td>
<td>flour tortilla</td>
<td></td>
<td></td>
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<tr>
<td>Roasted Turkey &amp; Cheddar - arugula</td>
<td>caramelized onion aioli</td>
<td>wheat berry bread</td>
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<tr>
<td>Shaved Roast Beef - lettuce</td>
<td>cheddar</td>
<td>red onion</td>
<td>horseradish dill mayo</td>
<td>sourdough</td>
<td></td>
<td></td>
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<tr>
<td>Italian Sub - salami</td>
<td>ham</td>
<td>capricola</td>
<td>provolone</td>
<td>herb aioli</td>
<td>ciabatta</td>
<td></td>
</tr>
<tr>
<td>Ham &amp; Cheese - honey-glazed ham</td>
<td>provolone</td>
<td>garlic aioli</td>
<td>arugula</td>
<td>ciabatta</td>
<td></td>
<td></td>
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<tr>
<td>Chicken Salad - walnuts</td>
<td>bibb lettuce</td>
<td>tarragon</td>
<td>croissant</td>
<td></td>
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<td></td>
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<tr>
<td>Tuna Salad - bibb lettuce</td>
<td>fresh dill</td>
<td>wheat berry bread</td>
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<td></td>
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<td></td>
</tr>
<tr>
<td>Roasted Vegetable Wrap - tomatoes</td>
<td>arugula</td>
<td>balsamic glaze - V+</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Pesto Veggie Wrap - mushrooms</td>
<td>sweet peppers</td>
<td>pesto</td>
<td>seasonal greens - V+</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Hummus Wrap - quinoa tabbouleh</td>
<td>carrots</td>
<td>cucumbers</td>
<td>kale - V+</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberry Spinach Salad - V, GF</td>
<td>red onion</td>
<td>crumbled goat cheese</td>
<td>toasted pecan</td>
<td>balsamic vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>House Salad - V+, GF</td>
<td>seasonal greens</td>
<td>carrot</td>
<td>cucumber</td>
<td>radish</td>
<td>roasted pepper</td>
<td>herb vinaigrette</td>
</tr>
<tr>
<td>Greek Salad - V, GF</td>
<td>crisp romaine</td>
<td>cucumber</td>
<td>tomato</td>
<td>kalamata olive</td>
<td>feta</td>
<td>greek vinaigrette</td>
</tr>
</tbody>
</table>

**protein and vegan additions**

- grilled flank steak or herb grilled chicken - $3 per person
- tofu, grilled portobello or roasted seasonal vegetables - V+, GF - $2 per person
**BUILD-YOUR-OWN DELI SANDWICH**  $13

assortment of sliced breads

shaved roasted beef | smoked turkey | honey-glazed ham
roasted seasonal vegetables & portobello mushrooms

relish tray
lettuce | tomato | house-made pickles | giardiniera | mayo | mustard

kettle chips – V, GF

**salad - choose one**
seasonal side salad – V+, GF | potato salad – V, GF | pasta salad – V

**dessert - choose one**
brownies – V | seasonal dessert bars – V | fresh baked cookies – V

15 guest minimum // priced per person
V – Vegetarian, V+ – Vegan, GF - Gluten Friendly
celiac-friendly selections available upon request
SOUP & SANDWICH BUFFET

15 guest minimum // priced per person
V – Vegetarian, V+ – Vegan, GF - Gluten Friendly
celiac-friendly selections available upon request

$15

kettle chips – V, GF

soup – choose one
tomato basil – V+, GF | potato and leek – V, GF | butternut squash – V, GF

salad – choose one
seasonal side salad – V, GF | potato salad – V, GF | pasta salad – V

sandwiches – choose two
chicken BLT – chicken | bacon | tomato | lettuce | cheese | chipotle mayo | ciabatta
chicken caesar wrap – chicken | romaine | parmesan | caesar dressing | flour tortilla
roasted turkey & cheddar – with arugula | caramelized onion aioli | wheat berry bread
shaved roast beef – with lettuce | cheddar | red onion | horseradish dill mayo | sourdough
italian sub – salami | ham | capricola | provolone | cherry pepper relish | herb aioli | ciabatta
ham & cheese – honey-glazed ham | provolone | garlic aioli | arugula | ciabatta
chicken salad – with walnuts | bibb lettuce | tarragon | croissant
tuna salad – with bibb lettuce | fresh dill | wheat berry bread
roasted vegetable wrap – tomatoes | arugula | balsamic glaze – V+
pesto veggie wrap – mushrooms | sweet peppers | pesto | seasonal greens – V+
hummus wrap – quinoa tabbouleh | carrots | cucumbers | shredded kale – V+

dessert – choose one
brownies – V | seasonal dessert bars – V | fresh baked cookies – V
SALAD BUFFET

15 guest minimum // priced per person
V – Vegetarian, V+ – Vegan, GF - Gluten Friendly
celiac-friendly selections available upon request

marinated grilled chicken - GF

salad - select two
strawberry spinach salad - V, GF
shaved red onion | crumbled goat cheese | toasted pecan | balsamic vinaigrette

house salad - V+, GF
seasonal greens | carrot | cucumber | radish | roasted pepper | herb vinaigrette

greek salad- V, GF
crisp romaine | cucumber | tomato | kalamata olive | feta | greek vinaigrette

classic caesar salad - V
croutons | shaved parmesan | caesar dressing

classic baby wedge salad - GF
bacon | tomato | blue cheese | shaved onion | buttermilk dressing

southwest salad - V+, GF
black bean corn salad | pepper & onion | red fresno chilis | cilantro lime dressing

seasonal salad - V+, GF
sweet cherry tomato | cucumber | pickled pepper | white balsamic vinaigrette

little gem & endive salad - V, GF
pea shoot | watermelon radish | green goddess dressing

bibb salad - V, GF
apple | pomegranate seed | fresh herb | shaved parmesan | creamy miso dressing

bibb & endive salad - V, GF
apple | red onion | candied pecan | blue cheese | apple cider vinaigrette

classic cobb salad - GF
romaine | bacon | hard-boiled egg | tomato | avocado | blue cheese | red wine vinaigrette

dessert - choose one
brownies - V | seasonal dessert bars - V | fresh baked cookies - V

protein and vegan additions
grilled flank steak or herb roasted salmon - GF
$3.00 per person

marinated tofu, grilled portobello or roasted seasonal vegetables - V+, GF
$2.00 per person