



Lunch

We offer fresh, fun food with a menu full of healthy and creative meal options. Perfect for your next luncheon or party. For drop off delivery or full service catering, we work with you to create a tasty lunch that will best serve the needs of your event.

- Lunch Packages include disposables: serving pieces, plates, flatware, and paper napkins.
- There is a \$100 order minimum for catered lunch drop-offs. We require a 24 hour notice.
- Sales Tax will be added to the final invoice. If tax exempt, please provide tax exempt form.
- A 20% service charge will be added to the final invoice.

Service staff available (prices include set-up and breakdown).

- ✓ Head Chef: 1 Hour Event \$100, 2 Hour Event \$150, 3 Hour Event \$200
- ✓ Server: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Cook: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Bartender: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each

Beverage Stations

- Coffee served with creamer, sweeteners, sugar, and stir sticks | \$1.00 per guest
- Iced Tea served with sweeteners, sugar, and straws | \$1.00 per guest
- Punch or Flavored Water | \$1.50 per guest
- Bottled Water | \$1.00 per guest
- Assorted Sodas Coke, Diet Coke, Sprite, and Dr. Pepper | \$1.00 per guest
- Orange Juice, Apple Juice | \$1.50 per guest
- Add Hot Tea to coffee station | \$.50 per guest

BOXED LUNCH / \$9 PER GUEST

- Choice of boxed sandwich or boxed salad
- Choice of chips or bread roll
- Labeled box with food options

SANDWICH BUFFET / \$11 PER GUEST

- Choice of three sandwiches
- Choice of two sides

TACO BAR / \$11 PER GUEST

- Crispy and soft taco shells ready to fill with grilled chicken, seasoned ground beef, black beans, lettuce, tomatoes, guacamole, sour cream, grated cheeses, and several kinds of salsas
- Choice of two sides

CHEF SALAD BUFFET / \$12 PER GUEST

- A variety of mixed greens displayed with grilled chicken, salami, bacon, green onions, kidney beans, garbanzo beans, cherry tomatoes, cucumber, bell peppers, hard-boiled eggs, grated cheddar and jack cheeses, blue cheese crumbles, pickled beets, pepperoncini, croutons, and sunflower seeds with a variety of dressings

HOT LUNCH BUFFET / \$11 - \$14 PER GUEST

- Choice of single, duo, or trio entrées from the list below:
 - Single Entrée: \$11.00 per guest
 - Duo Entrée: \$12.00 per guest
 - Trio Entrée: \$14.00 per guest
- Choice of two sides from the list below:

BARBEQUE BUFFET / \$18 PER GUEST

- Chicken
- Pork
- Ribs
- Baked Beans
- Coleslaw
- Fresh Cut Fries
- Macaroni & Cheese

CHOICES

Sandwich Options

- Oven Roasted Turkey Breast with jack cheese, tomato, and lettuce
- Grilled Chicken Breast with provolone, lettuce, and tomato
- Roast Beef Sliced with pepper jack, tomato, and green leaf lettuce
- Honey Baked Ham with Swiss cheese and green leaf lettuce
- Tuna Salad Albacore with sweet pickle relish, minced red onion, and lettuce
- Vegetarian Grilled red peppers, zucchini, yellow squash, mushrooms, jack cheese, and lettuce

Boxed or Buffet Salads

- Caesar Salad with grilled chicken, Parmesan, and croutons with Caesar dressing
- Asian Salad with mixed greens, grilled chicken, slivered almonds, mandarin oranges, scallions, red and yellow peppers, and crispy won ton strings with ginger sesame dressing
- Santa Fe Salad with romaine, grilled chicken, toasted red peppers, Parmesan, corn, and crispy corn tortilla strips with creamy cilantro garlic dressing
- Farm Salad with mixed greens, grilled chicken, cherry tomatoes, cucumber, kidney beans, garbanzo beans, and croutons with a balsamic vinaigrette
- Berry Salad with mixed greens, grilled chicken, strawberries, blackberries, mandarin oranges, and roasted pecans with raspberry vinaigrette
- Greek Salad with romaine, grilled chicken, kalamata olives, feta cheese, red onion, cucumber, and tomatoes in a Greek vinaigrette
- Cobb Salad (+\$2) with mixed greens, grilled chicken, avocado, bacon, blue cheese, tomato, and hard-boiled egg slices with creamy ranch

Side Dishes

- Caesar Salad
- House Salad
- Pasta Salad
- Macaroni Salad
- Potato Salad
- Fruit Salad
- Cole Slaw
- Orzo Pasta
- Potato Chips with Onion Dip
- Tortilla Chips with Guacamole Dip
- Crudités with ranch or blue cheese

Entrees (Choose One, Two, or Three)

- Grilled Chicken: prepared with our chef's special blend of lemon, garlic, pepper, and seasonings, grilled and topped with a lemon herb wine sauce; served with rice pilaf and seasonal vegetables
- Sesame Ginger: chicken tender bites of chicken in sesame ginger soy sauce with scallions, water chestnuts, and bamboo shoots; served with white rice and broccoli
- Grilled Tri-Tip of Beef: sliced mesquite grilled tri-tip with a demi-glace; served with roasted red potatoes and seasonal vegetables
- Asiago Chicken Penne Pasta: grilled chicken breast and artichoke hearts tossed with penne pasta and sautéed mushrooms in an asiago cream sauce
- Chicken Pesto Penne: grilled chicken breast, sun dried tomatoes, roasted garlic, and parmesan cheese tossed with penne pasta in a basil pesto cream sauce
- Fusilli Chicken Pasta: fusilli pasta and grilled chicken with arugula, diced red onion, and cherry tomatoes, tossed in garlic olive oil
- Vegetarian Lasagna: grilled wild and button mushrooms, red and yellow peppers, and eggplant slices layered with mozzarella, Parmesan, and ricotta cheeses topped with a tomato béchamel sauce
- Veggie Tort: with potato, sweet potato, zucchini, yellow squash, portabella mushroom, spinach, and Parmesan cheese

Desserts (See our "Desserts Menu" for a full selection)

- Assorted Gourmet Cookies | \$1.50 per guest
- Old Fashioned Fudgy Brownie | \$1.50 per guest
- Assorted Mini Cupcakes | \$1.50 per guest
- Assorted Mini Cheesecakes | \$1.50 per guest