

BOXED LUNCHESES

EXECUTIVE BOXED LUNCHEON

Featuring Boars Head Brand Premium Meats and Cheeses

CLASSIC ITALIAN

Salami, mortadella, Bavarian ham and capicola with provolone cheese and olive tapenade on a soft onion ciabatta roll

GRILLED CHICKEN CAESAR SALAD

Seasoned grilled chicken breast fanned atop crisp romaine, tomato wedges, parmesan and croutons with creamy caesar dressing on the side

SLOW ROASTED TURKEY BREAST SANDWICH

Sliced whole turkey served on thick cut artisan harvest wheat bread with lettuce, tomato and muenster cheese

BAVARIAN HAM AND BABY SWISS

Served on a salted fresh pretzel hoagie with lettuce, tomato and red onion

PESTO CHICKEN

Grilled strips of chicken, pesto spread, roasted red peppers and provolone on a soft tomato focaccia roll

CAJUN CHICKEN BLT WRAP

Grilled sliced chicken served with crisp bacon, tomato, leaf lettuce and chipotle mayonnaise

TURKEY CLUB WRAP

Smoked turkey, avocado, tomato, bacon, red onion and lettuce with boursin cheese wrapped in an extra large tomato tortilla

PORTOBELLO MUSHROOM

Marinated and grilled with roasted red peppers, cucumber, dill havarti, red onion and arugula on thick cut sourdough

HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD

Served on an extra large bakery fresh croissant with crisp greens and tomato

SOUTHWESTERN VEGGIE WRAP

Fajita style grilled bell pepper medley, red onion and pepper jack cheese with avocado mash



CALIFORNIA COBB

Grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and buttermilk ranch dressing

BETTER BEEF AND CHEDDAR

Medium rare roasted beef and mild cheddar cheese with red onion, sliced tomato and crisp romaine on a soft French baguette

All Boxed Lunches are served with fresh fruit, chilled side salad, Chef's dessert, condiments and disposable serviceware.

Priced at \$11.95 per person

Assorted canned beverages and bottled water \$1.50 per person

Minimum required order ~ 15 lunches (5 of each selection)

THE VIP SKYBOX

PEPPER SEARED BEEF TENDERLOIN

Fanned atop mesculin greens with grape tomato, red onion, crumbled blue cheese, balsamic vinaigrette and sliced French baquette

PAN ROASTED SALMON

With citrus dill rub aside garden vegetable cous cous salad with hints of curry, lemon and basil, sided with shaved cucumber slaw and crème fraiche

PRIME ROASTED LEG OF LAMB

Shaved and tucked into an artisan ciabatta roll with boursin cheese, red onion and micro arugula, served with marinated tomato and cucumber salad...Chef's Choice

CITRUS GRILLED CHICKEN BREAST

Bias cut and fanned atop mesculin greens with roasted asparagus, spiced apple cranberry chutney, wedged brie cheese and harvest wheat twist

GRILLED SHRIMP BROCHETTE

Laced in papaya BBQ sauce placed atop a jalapeno and roasted corn cake with crisp jicama slaw and fresh lime wedge

All VIP meals are elegantly boxed and include fresh fruit, chef's choice dessert and high end disposable serviceware.

Priced at \$16.95 per person

Minimum required order ~ 15 lunches (5 of each selection)