

DELI POWER LUNCH

Decorative assortment of premium Boars Head brand deli fresh meats and sliced cheeses accompanied by real mayonnaise, mustards and a bountiful relish tray, as well as chef's choice of daily dessert.

Assortment of fresh bakery breads, soft French rolls, and flaky croissants.

CHOICE OF TWO COLD SALADS

- Creamy Shredded Coleslaw
- Chef's Own Red Roasted Potato Salad
- Crisp Watermelon Wedges
- Italian Pasta Salad
- Mixed Greens Salad with Choice of Two Dressings
- Zesty Marinated Vegetable Salad
- Homemade Salsa with Rustic Tortilla Chips
- Roasted Vegetable Cous Cous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Total deli luncheon priced at \$12.95 per person

All disposable plates, napkins and serviceware included

Sandwiches may be premade and displayed on an elegant, disposable platter at an additional fee of \$1.00 per person

Minimum to serve 12 guests

A LA CARTE OFFERINGS

PLATTER OF 36 ASSORTED SILVER DOLLAR SANDWICHES

Ham, turkey and roast beef to include horsey sauce, honey mustard and cranberry mayo

\$85

CALIFORNIA COBB

Grilled tender chicken, baby romaine hearts, tomato, cucumber, crispy bacon, crumbled blue, ripe avocado and boiled egg sided with farm house ranch dressing (serves 20)

\$120

EAST COAST LOBSTER ROLLS

100% poached lobster meat, garden chives, celery, mayonnaise and lemon zest tucked inside petite butter brioche buns (24 pc)

\$110



DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape clusters, ripe berries, brie wedge and rustic crackers (serves 25)

\$90

CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies served with ranch and roasted red pepper dips (serves 25)

\$70

SEASONAL FRESH FRUIT DISPLAY

Including 6 fresh fruits, grape clusters, ripe berries and brown sugar yogurt (serves 25)

\$79

HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served with crisp pita chips (serves 25)

\$69

AUTHENTIC GUACAMOLE & FIRE ROASTED SALSA

Made traditional and fresh, served with our own tri colored tortilla chips (serves 25-30)

\$89

RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry aged provolone, pepper jack, gourmet olives, roasted peppers, pepperoncini and sliced French baguette (serves 25)

\$110

MUFFALETTA MINIATURES

50 wedges of New Orleans favorite sandwich with olive tapenade bundled into onion ciabatta bread (serves 25-30)

\$79

TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go

\$75

SNACKS & SWEETS

BREAKS/SNACKS

- Individual Bags of Rustic Kettle Chips, Pretzels or White Cheddar Popcorn\$1.50/each
- Individual Hearty Granola Bars \$1.50/each
- Individual Rice Krispie Treats.....\$1.50/each
- Seasonal Fresh Fruit Kabobs\$2.50/each
- Assorted Whole Fresh Fruit\$1.25/each

DESSERTS

- Cream Cheese Iced Carrot Cake Squares with Walnuts.....\$19.00/doz
- Super Chocolate Fudge Brownies\$17.00/doz
- 25 pieces Chocolate Dipped Pretzel Rods with Caramel and Pecans\$59.00
- Gourmet Assortment of Iced Cupcakes\$45.00/doz
- Chocolate Chunk Cookies - hand dipped in milk chocolate\$23.00/doz
- Sugared Lemon Bars with Ripe Berries.....\$19.50/doz
- Deconstructed Strawberry Shortcakes\$2.75/each
- Fresh Baked Jumbo Cookie Assortment\$17.00/doz
- Assortment of Petite Cheesecake Rounds\$19.50/doz
- Chef's Petite Dessert Assortment.....\$22.00/doz
- Triangle Cut Pecan Turtle Bars\$19.00/doz
- The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone (48 hours notice required) \$110

BEVERAGES

- Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite)\$1.50
- Chilled 10 oz. Sparkling Perrier Water\$1.75
- Chilled 16 oz. Spring Water Bottle\$1.50
- Assortment of Veryfine Juice Bottles ..\$1.75
- 16 oz. Gatorade Bottles.....\$3.00
- Sparkling White Citrus Punch.....\$1.50
- Carafes of Fresh Brewed Ice Tea or Lemonade.....\$1.50
- Ice Cold Milk Chugs\$2.25
- Douwe Egberts Gourmet Coffee Service with Cream and Sugar....\$3.50