

LUNCH - A

Lunch Option A

\$ 11.95

This package includes a selection of Sandwiches and Entrée Salad options served on plasticware and with plastic utensils, unless otherwise requested.

Lunch Option A Includes the Following

A bag of Potato Chips or Pretzels, Seasonal Selection of Whole Fruit, a Chocolate Chip or Oatmeal Raisin Cookie and One Beverage (Soda or Water) per person.

Sandwich Selection

All Sandwiches are presented on French Baguettes, Wraps, Soft Roll, Brioche Roll, Rustic Roll, and Seven Grain Bread and can be served Buffet Style or as a Boxed Lunch.

Ham

- Black Forest Ham with Swiss, Tomato, Arugula and Mustard
- Ham with Thinly Sliced Cheddar, Lettuce and Tomato
- Smoked Ham with Grilled Pineapple, Provolone and Basil

Tuna

- Classic Tuna Salad with Baby Greens & Plum Tomato
- Tuna Salad with Diced Apple, Raisins, & Creamy Mayo with Lettuce
- Italian Tuna Salad (No Mayo) with Capers, Black Olives & Roasted Red Pepper

Turkey

- Honey Smoked Turkey with Provolone, Arugula and Honey Mustard
- Smoked Turkey with Bacon, Fresh Avocado and Pepper Jack Cheese
- Smoked Turkey with Brie, Sliced Almonds, Micro Greens and Cranberry Chutney

Roast Beef

- Roast Beef with Aged Cheddar, Horseradish Aioli and Watercress
- Roast Beef with Cabbage Slaw and Russian Dressing
- Roast Beef with Roasted Onions and Whole Grain Mustard

Chicken

- Chicken Cobb Salad Wrap with Boiled Egg, Bacon, Iceberg and Bleu Cheese Dressing
- Breaded Chicken Wrap with Dried Cranberry, Pecans and Micro Greens
- Blackened Chicken Breast with Lettuce, Tomato and Shriracha Mayo
- Grilled Chicken Breast with Mozzarella, Roasted Red Peppers, and Pesto Aioli
- Chicken Caesar Wrap with Romaine Lettuce, Parmesan and Caesar Dressing
- Grilled Southwestern Chicken Breast with Monterey Jack Cheese, Guacamole and Greens

Vegetarian

- Portabella Mushroom with Roasted Red Peppers & Watercress
- Sliced Avocado, Tomato, Alfalfa Sprouts and Goat Cheese
- Roasted Red Peppers with Artichoke, Spinach, Mozzarella and Basil Pesto
- Grilled Tofu with Red & Green Bell Peppers, Shredded Carrot and Peanut Dressing
- Fresh Mozzarella and Beefsteak Tomato with Fresh Basil and Olive Oil
- Greek Salad Wrap with Romaine, Feta Cheese, Black Olive, Tomato & Roasted Red Peppers

Other Selections

- "Italian"– Salami, Ham, Swiss, Roasted Red Pepper, Lettuce, Tomato with Vinaigrette
- Grilled Salmon Filet with Baby Arugula and Lemon Chive Dressing
- Smoked Salmon with Cucumber, Red Onion and Cream Cheese

Salad Selection

Salad options must be served as a Boxed Lunch only.

- South West Chicken Salad with Romaine Lettuce, Chopped Tomato, Cucumber, Roasted Corn, Black Olives and Diced Cheddar Tossed in Ranch Dressing
- Taco Salad with Seasoned Ground Beef over Iceberg Lettuce, Shredded Cheddar, Avocado, Chopped Tomato and Sour Cream Chive Dressing
- Panko Breaded Chicken Over Mixed Greens, Broccoli, Crumbled Bacon, Shredded Carrots and Honey Mustard Dressing
- Harvest Grilled Chicken Salad with Dried Cranberries, Cucumbers, Walnuts, Goat Cheese and Mixed Greens Tossed in Raspberry Vinaigrette
- Grilled Flank Steak with Baby Spinach, Sliced Mushrooms, Chopped Egg, Grape Tomato and Bacon Vinaigrette
- Citrus Salad with Baby Arugula, Blood Orange Segments, Ruby Grapefruit, Navel Oranges, Fennel and Pomegranate Seeds with a Light Vinegar Drizzle

Additional Options

Fresh Fruit Platter or Fruit Salad Substitution for Whole Fruit \$ 2.45

Dietary Restriction

Lou Siegal Glatt Kosher Boxed Lunch \$ 47.50

Gluten Free \$ 11.95

- Grilled Chicken over Green Salad with Oil & Vinegar (on side)
- Gluten Free Pasta Primavera with Grilled Chicken

For 1 – 10 guests you may select up to 3 choices

For 11 - 20 guests you may select up to 4 choices

For 21 + guests you may select up to 5 choices

LUNCH - B

Lunch Option B

\$ 13.95

In Addition to the Sandwich and Entrée Salad Selection of Option A, Option B offers ONE of the following to be served:

Pasta

- Rotini Antipasto with Cherry Tomatoes, Thick Cut Salami & Mozzarella Cubes
- Penne with Broccoli Florettes, Diced Tomato, Chopped Egg with Creamy Ranch Dressing
- Rigatoni with Cucumbers, Red Onion, Black Olives, Feta & Garlic and Olive Oil
- Farfalle with Sun-Dried Tomato Baby Mozzarella and Pesto

Grains

- Mediterranean Quinoa Salad with Black Olives, Cucumber, Feta, Tomato & Purple Onion
- Israeli Cous Cous with Broccoli and Parmesan
- Farro Salad with Roasted Mushrooms and Caramelized Onions
- Barley Risotto with Spring Vegetables

Leaf Salads

- Kale Salad with Croutons, Garlic, Pecorino
- Caesar Salad with Parmesan, Croutons and Caesar Dressing
- Mixed Baby Field Greens with Garden Vegetables Balsamic Vinaigrette
- Baby Spinach with Chopped Egg, Tomato, Red Onion & Swiss, Raspberry Dressing
- Baby Greens, Sun-Dried Cranberries, Orange Segments, Candied Walnuts with Pomegranate Vinaigrette

Other Selections

- Spa Salad – Mix of Seedless Cucumber, Plum Tomatoes & Celery in Vinaigrette
- Homemade Confetti Cole Slaw with Red and Green Cabbage
- Homemade Potato Salad with Egg
- White Bean & Tomato Salad with Extra Virgin Olive Oil

Additional Options

Fresh Fruit Platter or Fruit Salad Substitution for Whole Fruit	\$ 2.45
Additional Salad Selection	\$ 2.50

Dietary Restriction

Lou Siegal Glatt Kosher Boxed Lunch	\$ 47.50
Gluten Free	\$ 13.95
• Grilled Chicken over Green Salad with Oil & Vinegar (on side)	
• Gluten Free Pasta Primavera with Grilled Chicken	

LUNCH - C

Lunch Option C

\$ 22.95

This package includes a selection of both Room Temperature Entrees as well as Hot Entrees. It can be served with plasticware and plastic utensils or with ceramic platters and silver utensils. Hot Entrees require Staff.

Lunch Option C Includes a Choice of the Following

One Entrée (2 Entrees for 40+ guests), One Starch, One Vegetable and One Dessert. It also includes Bread and Butter and an assortment of Soda and Water.

Room Temperature Entrées

- Herb Chicken Paillard Over Baby Arugula with Tomato Basil Relish
- Japanese Panko Crusted Sesame Chicken with Smoky Hoisin Barbeque Sauce
- Tequila-Lime Grilled Chicken with Dice Green Onion, Tomato, Cilantro and Jalapeño
- Parmesan Crusted Chicken with an Herb Aioli Drizzle
- Ginger Honey Glazed Salmon with Diced Scallions
- Chipotle Flank Steak with Cilantro Lime Butter
- Grilled Frank Steak with Ginger, Scallions and Teriyaki Glaze
- Herb Crusted Flank Steak with Horseradish Aioli and Grilled Mushrooms
- Grilled Portabella Mushroom Steak with Worcestershire Glaze and Grilled Onions (V)
- Spinach Pie with Caramelized Onion & Cheddar (V)
- Broiled Tofu with Miso Glaze and Bok Choy (V)

Hot Entrées

- Saffron Chicken with Parsley and Lemon over Basmati Rice
- Chicken Cordon Bleu, Breaded with Ham, Melted Swiss and a White Mushroom Sauce
- Turkey Meatballs in a Homemade Marinara with Fresh Basil and Grated Parmesan
- Roasted Tilapia in White Wine, Lemon, Butter Sauce
- Turkey Breast and Roasted Potatoes, Topped with Brown Gravy and Cranberry Chutney
- Baked Salmon with a Honey Mustard Sauce and Fresh Dill
- Salmon Scallion Cakes with Lemon Cilantro Aioli
- Peppered Steak with Bell Peppers and Onions
- Breaded Eggplant with Melted Mozzarella, Diced Tomatoes and Basil (V)
- Zucchini Gratin with Potatoes, Breadcrumbs, Gruyere and Parmesan (V)
- Penne with Arugula, Sundried Tomatoes and Pesto Cream Sauce (V)

Additional Entrée Selection \$ 4.00