

Make Your Own Sandwich Platters

MAKE YOUR OWN SANDWICH PACKAGE Includes Deli Meats, Sliced Cheeses, Sandwich Toppings, Condiments, & Sandwich Breads TO SERVE 25: \$175

DELI MEAT PLATTERS (Choose up to 3: Smoked or Oven Roasted Turkey, Ham, Roast Beef, Pastrami, or Salami) TO SERVE 25: \$85

> ASSORTED SLICED CHEESE PLATTERS Co-Jack, Cheddar, Monterey Jack, and Swiss TO SERVE 25: \$35

> > SANDWICH BREADS Assorted Sliced Breads and Buns TO SERVE 25: \$25

SANDWICH TOPPINGS PLATTER Lettuce, Tomatoes, Onions, Pickles, Sprouts, Mayonnaise, and Mustard TO SERVE 25: \$35

> RELISH TRAY With assorted Pickles, Olives, and Pickled Vegetables TO SERVE 25: \$50

Mini Sandwich Platters

MINI BRIOCHE BUN SANDWICHES Choose 3 Flavors: Ham & Cheese, Turkey & Cheese, Roast Beef & Cheese, or Veggie & Cheese. Garnished with lettuce leaf and served with mayonnaise and deli mustard packets \$36 FOR 12, \$72 FOR 24





Wrap Sandwich Platters

May choose 3 flavors per platter 36 - 6" WRAPS: \$140

TURKEY WALDORF (Apple, Celery, & Walnuts) TURKEY, CUCUMBER, RED ONION, SPROUTS, AND SUNDRIED TOMATO CREAM CHEESE TURKEY, BACON, TOMATO, & CHEESE WITH MAYO CASHEW CHICKEN SALAD WITH CHAMPAGNE DRESSING ROAST BEEF, CARAMELIZED ONION, RED PEPPER, & HORSERADISH CREAM CHEESE TURKEY, HAM, & CHEESE WITH DIJON MAYONNAISE CLASSIC CHICKEN SALAD HOAGIE WRAP (Turkey, Ham, & Salami with Cheese, Pickles, Red Onion, & Mayo) FRESH VEGETABLE WITH ROASTED RED PEPPER HUMMUS BLACK BEAN, MANGO, AVOCADO, & CILANTRO

Croissant Sandwiches

May choose 2 flavors per platter TURKEY & CHEESE, ROAST BEEF & CHEESE HAM & CHEESE CHICKEN SALAD, TUNA SALAD, EGG SALAD PLATTER OF 12: \$60

Gourmet Sandwiches

SANDWICHES ARE MADE ON ASSORTED ARTISAN BREADS

CHOOSE TWO TYPES: TOMATO, FRESH MOZZARELLA, PESTO, & RED ONION ITALIAN MEATS, PROVOLONE, ROASTED BELL PEPPER, AIOLI, FRESH BASIL CHICKEN & PESTO ROULADE WITH TOMATO RELISH CHICKEN COBB WITH TOMATO, BACON, AVOCADO, & BLUE CHEESE STEAK WITH BLUE CHEESE, ARUGULA, & ROASTED TOMATO LIME-MARINATED VIETNAMESE STEAK WITH CARROT, SCALLIONS, AND CILANTRO TUNA NIÇOISE WITH HARD-BOILED EGG AND OLIVE TAPENADE

24 GENEROUS HALF SANDWICHES: \$110





Sub Sandwich

SERVES 12-15: \$60 TURKEY, HAM, & SALAMI WITH ASSORTED CHEESES, LETTUCE, RED ONION, PICKLES, PEPPERS, AND TOMATO SERVED WITH MAYONNAISE, MUSTARD AND ITALIAN DRESSING ON THE SIDE ON WHITE OR WHEAT FRENCH BREAD

Hot Sandwiches

SIGNATURE BBQ PULLED PORK \$6 PER PERSON

PULLED ROASTED TURKEY BREAST \$6 PER PERSON

SAUSAGE SISTERS PORKETTA MARIE SAUSAGE AND PEPPERS WITH PROVOLONE \$6 PER PERSON

> BEEF BRISKET \$10 PER PERSON

Grilled Sandwiches

BUNS ARE INCLUDED

LEMON-HERB BONELESS CHICKEN BREAST \$6 EACH

GOURMET STUFFED 1/3 POUND BURGERS \$7 EACH Caramelized Onion and Aged Cheddar Sautéed Mushroom and Gouda Bacon and Gruyere Bacon and Blue Cheese

> BEER BRAISED BRATWURST \$3.25 EACH





AMBASSADOR ALL BEEF FRANKS \$1.50 EACH

SEASONED 1/3 POUND HAMBURGERS \$5 EACH

GRILLED SANDWICH ACCOMPANIMENT PLATTER TO SERVE 25: \$45 Lettuce; Tomato; Pickle Chips; Pickle Relish; Sauerkraut; Onions (Red Onion Slices and/or Diced Yellow Onion); Banana Peppers; Ketchup; Yellow Mustard, Spicy Brown or Dijon Mustard

Hot Grilled Entrées

BEEF PINWHEELS Seasoned flank steak rolled with prosciutto and provolone and skewered \$14 PER PERSON

TRI-TIP WITH RED WINE BBQ SAUCE AND CARAMELIZED ONIONS 6 ounces of thinly sliced tri-tip basted with Red Wine BBQ sauce and topped with caramelized onions \$14 PER PERSON

> POLYNESIAN GLAZED PORK TENDERLOIN \$8 PER PERSON

MAPLE-MUSTARD GLAZED PORK CHOPS \$8 PER PERSON

JERK CHICKEN Bone-in chicken quarters with a jerk spice rub. Deliciously complex with a bit of a kick. \$7.50 PER PERSON

> BBQ BONE-IN CHICKEN BREASTS \$7.50 PER PERSON

BACON-WRAPPED DIJON CHICKEN BREASTS Boneless Chicken Breasts brushed with Dijon mustard and wrapped in smoky bacon \$8 PER PERSON



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FAJITAS Served with flour tortillas, lettuce, grilled peppers & onions, cheese, sour cream and salsa Chicken - \$10 PER PERSON Steak - \$12 PER PERSON Shrimp - \$13 PER PERSON Vegetables Only - \$8 per person

> GROWN-UP TACO BAR Served with hard corn shells and soft flour shells, lettuce, cheese, onion, tomato, sour cream, salsa and cilantro

> > Choose Up to Two Meats: Shredded Spiced Chipotle Chicken Shredded Spicy Pork Carne Asada Steak Marinated Tilapia \$10 PER PERSON

KABOBS Chicken and Vegetable Pork and Vegetable \$11 PER PERSON (2 KABOBS PER PERSON)

Beef and Vegetable Shrimp and Vegetable \$15 PER PERSON (2 KABOBS PER PERSON)

BALSAMIC GLAZED ALASKAN SALMON \$13.50 PER PERSON

SOY-KAFFIR LIME GLAZED ALASKAN SALMON \$13.50 PER PERSON





Hot Sides

FOR GROUPS OF 25-30 PEOPLE

LOADED BAKED POTATOES 30 Creamy Baked Potatoes with Shredded Cheese, Crumbled Bacon, Green Onion and Sour Cream on the side \$80

> AMERICAN STEAK FRIES \$75

GARLIC MASHED POTATOES \$85

ROSEMARY WHITE CHEDDAR AU GRATIN POTATOES \$85

TWICE BAKED POTATO CASSEROLE \$85

CHEESY HASHBROWN POTATO CASSEROLE \$75

THREE CHEESE MAC & CHEESE \$85

TRADITIONAL RICE PILAF \$65

> MEXICAN RICE \$65

CILANTRO-LIME RICE \$65

PINEAPPLE AND BELL PEPPER BASMATI RICE WITH CILANTRO \$75

HERBED ISRAELI COUSCOUS \$75



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BOSTON BAKED BEANS \$55

BLACK BEANS WITH LIME & CUMIN \$55

CORN PUDDING \$85

HONEY-GINGER GLAZED CARROTS \$75

GREEN BEANS WITH CASHEWS AND RED PEPPERS \$85

ROASTED SEASONAL VEGETABLE MEDLEY \$75

30 EARS CORN ON THE COB WITH YOUR CHOICE OF 3 COMPOUND BUTTERS CHOOSE FROM: PARMESAN-HERB, COTIJA-CHIPOTLE-LIME, HONEY, SPICY OLD BAY, OR LEMON-BASIL \$65

> ROASTED OR GRILLED ASPARAGUS \$80

ROASTED BEETS IN ROSEMARY BUTTER \$75

Salads

FOR GROUPS OF 25-30 AS A SIDE, FOR GROUPS OF 10-12 AS A MAIN COURSE

GRILLED CITRUS CHICKEN SPINACH SALAD Orzo, Pine Nuts, Red Bell Pepper, Olives and Capers with Lemon Parmesan Vinaigrette \$95

SOUTHWEST CHICKEN SALAD Avocado, Red Onion, Black Beans, Cilantro, Tomato, Shredded Cheese and Tortilla Strips with Citrus Vinaigrette or Ranch Dressing \$95





CHIPOTLE BEEF COBB SALAD Chipotle-Seasoned Flank Steak, Jicama, Roasted Corn, Queso Cotija, Avocado, Bell Pepper with Chipotle Ranch Dressing \$125

LEMONY ORZO WITH SHRIMP Cucumber, Feta, and Dill \$110

CLASSIC CHEF SALAD

Ham, Turkey, Cheddar, Swiss, Tomato, Cucumber, Carrot, Onion, Egg, Croutons Choose from our housemade dressings: Herbed Ranch, Blue Cheese Dressing, Creamy Parmesan, Balsamic Vinaigrette, Lemon-Parmesan Vinaigrette \$90

CLASSIC GREEK Olives, Tomatoes, Cucumbers, Feta, & Herbs Drizzled with a Tangy Red Wine Vinaigrette \$75 WITH MARINATED CHICKEN \$100 WITH MARINATED STEAK OR SHRIMP \$150

> CLASSIC CAESAR With Rustic Croutons and Fresh Parmesan \$50 WITH SEASONED CHICKEN \$75 WITH SEASONED STEAK, SHRIMP, OR SALMON \$125

STRAWBERRY SPINACH SALAD With Orange Segments, Candied Almonds, and a Sweet Orange-Almond Dressing \$75

> FARMERS' MARKET SALAD Greens, Cucumber, Carrot, Tomato, & Pickled Beets with Herbed Ranch or Balsamic Vinaigrette \$75

MIXED GREENS WITH BERRIES & GOAT CHEESE Assorted Berries, Goat Cheese, Candied Walnuts, and our Sherry-Walnut Vinaigrette \$85

> CAULIFLOWER, BACON AND ARTISAN ROMAINE CHOPPED With Creamy Parmesan Dressing



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CHICKEN CAESAR PASTA With Bacon, Grape Tomatoes, and Parmesan \$90

CLASSIC ITALIAN PASTA SALAD Penne Pasta, Mozzarella Cheese, Pepperoni Chunks, Cherry Tomatoes, Bell Peppers, and Olives in a Tangy Italian Dressing \$80

CHEESE TORTELLONI PASTA SALAD Broccoli, Bell Pepper, Artichoke Hearts, Grape Tomatoes, & Citrus-Basil Vinaigrette \$80

> CURLY PESTO PASTA Garnished with Grape Tomatoes \$60

SZECHUAN PEANUT NOODLE A Spicy Treat with Fresh Bell Peppers, Cucumber, and Cilantro \$75 WITH MARINATED CHICKEN \$100

CURRIED COUSCOUS With Dried Apricots, Dried Cherries, and Hazelnuts \$60

> MANGO CHICKEN SALAD With Curried Mayonnaise Dressing \$90

DRIED APRICOT AND ROSEMARY CHICKEN SALAD With a Creamy, Sweet Mustard Dressing \$90

CHAMPAGNE CHICKEN SALAD Chicken, Green Onion, Celery, and Cashews in a Creamy Champagne Dressing \$90

CHICKEN SALAD WITH GRAPES & CASHEWS Our Classic Chicken Salad Sweetened with Red Grapes and Lots of Salty Cashews \$90





SEEDED KALE SLAW Julienned Kale, Red Cabbage, Carrot, Red Onion, Parsley, Hemp Seeds, Sunflower Seeds, & Pepitas in a Dijon Vinaigrette \$80

ASIAN COLE SLAW Cabbage, Carrots, Green Onion, Toasted Almonds, & Crunchy Ramen in a Sweet-Tangy Ginger Dressing \$50

BLUE CHEESE COLE SLAW Red and Green Cabbage, Carrots, Fresh Parsley, and Blue Cheese Crumbles tossed in a lovely Mustard Cole Slaw Dressing \$60

CLASSIC COLE SLAW Red and Green Cabbage, Carrots, Celery Seed, and our classic Cole Slaw Dressing \$50

> MARY'S CREAMY MUSTARD POTATO SALAD With Hard Boiled Egg, Celery, Onion, and Radishes \$50

SUMMER BROCCOLI With Grapes, Bacon, Red Onions, and Sunflower Seeds \$75

BEAUTIFUL DAY PANZANELLA Our Version of the Classic: Grilled Italian Bread Salad with Cucumbers, Bell Peppers, Tomatoes, Basil, and Red Onion with our Red Wine Vinaigrette \$75

> SUGAR SNAP PEAS with Sesame Oil and Black & White Sesame Seeds \$70

> > SEASONAL FRUIT SALAD With a sweet ginger-lime syrup \$75

BERRIES & BALSAMIC Juicy Berries in a Tangy-Sweet Brown Sugar and Balsamic Dressing with Fresh Mint \$100



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