



BOXED SANDWICHES AND SALADS

All box lunches include chips, whole fruit, gourmet cookie, and water. Minimum of 25 per type

Classic **\$15.00**

Greek Salad

Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas Tossed with Scallions and Oregano Vinaigrette with Crispy Pita Chips

Grilled Marinated Vegetables

Herbed Goat Cheese on Hoagie Roll

Turkey

Dill Havarti and Cranberry Mayonnaise on Ciabatta

Ham

Cheddar and Dijon Mayonnaise on Buttered Croissant

Chef's Signature **\$17.00**

Smoked Turkey

Herbed Cream Cheese and Cranberry Chutney on Buttered Croissant

Grilled Chicken

Rosemary Focaccia with Sundried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions

Black Forest Ham & Gruyere Cheese

Soft Pretzel Roll with Honey-Mustard Mayonnaise

Thinly Sliced Slow Roasted Beef

Bermuda Onions and Horseradish Mayonnaise on a Hoagie Roll



Chopped Salad

Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

Herb Roasted Vegetables

Sun-Dried Tomato Hummus on Focaccia

PLATED LUNCHES

Lunch selections require a 25 person minimum. Fewer than 25 people may be subject to a surcharge

CHILLED SALADS

All Salads Include Fresh Baked Bread with Butter, Your Choice of Dessert, Water, Iced Tea and Hot Beverage Station.

GRILLED CHICKEN CAESAR SALAD **\$17.50**
WITH GRILLED SHRIMP **\$20**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Roasted Chick Peas, Garlic Croutons and Creamy Caesar Dressing

TRADITIONAL COBB SALAD **\$17**

Mixed Baby Greens, Smoked Turkey, Peppered Bacon, Eggs, Cucumbers, Tomatoes, Cheddar and Bleu Cheeses and Peppercorn Buttermilk Ranch

BLACKENED SALMON SALAD **\$21**

Baby Greens, Marinated Cucumbers, Red and Yellow Pear Tomatoes, Asparagus, Crispy Potatoes and Whole Grain Mustard Vinaigrette

GRILLED STEAK SALAD **\$22**

Mixed Field Greens, Roasted Tomatoes, Fried Shoe String Onions, Marinated Fingerling Potatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette



JUBILEE SALAD

\$22

Frisée and Mixed Greens, Grilled Shrimp, Spiced Pecans, Dried Cherries, Goat Cheese and Balsamic Vinaigrette

HOT LUNCHESES

Lunch Entrees Include Your Choice of Salad and Dessert, Fresh Baked Bread with Butter, Water, Iced Tea and Hot Beverage Station.

SALADS

CAESAR SALAD

Hearts of Romaine and Radicchio, Shaved Parmesan Cheese, Herbed Croutons and Classic Caesar Dressing

GRANDVIEW SALAD

Artichokes, Pear Tomatoes, Crumbled Gorgonzola Cheese on top of Mixed Greens and Red Wine Vinaigrette

BUTTER LETTUCE SALAD

With Sliced Cucumbers, Radish, Carrots, Herbed Croutons and Creamy Avocado Dressing

GRILLED PEAR SALAD

Organic Mixed Greens, Frisée, Grilled Pear, Julienne Fennel, Walnuts, Crumbled Maytag Bleu Cheese, Pear Vinaigrette
Add \$1 per person

MIXED GREENS AND CUCUMBER SALAD

Mixed Greens, Sliced Cucumbers, Manchego Cheese, Roasted Roma Tomatoes, Croutons and Cilantro Vinaigrette
Add \$1.50 per person

THE FARMERS MARKET SALAD

Organic Greens, Roasted Beets, Julienne Fennel, Citrus, Herbed Goat Cheese, Candied Pecans, Balsamic Vinaigrette
Add \$1.50 per person



ENTREES

CITRUS MARINATED GRILLED CHICKEN BREAST **\$22**

Shallot-Thyme Butter, Braised Greens, Roasted Wedge Cut Potatoes

BACON WRAPPED PORK LOIN **\$24**

Center-Cut Pork Tenderloin Wrapped in Bacon, Apple Butter, Oven-Roasted Red Potatoes and Fresh Seasonal Vegetables

ROSEMARY AND GARLIC RUBBED ROASTED CHICKEN **\$22**

Seasonal Vegetables, Potato-Cheddar Gratin, Roasted Chicken Jus

PORK CHOP **\$25**

Center-Cut, Bone-In 10oz. Pork Chop, Seasonal Vegetable Ragout, Garlic Smashed Potatoes, Sweet Pepper B.B.Q. Sauce and Fried Onions

HERB RUBBED HANGAR STEAK **\$30**

Rosemary, Salt and Pepper Rubbed Hangar Steak served with Fresh Green Beans, Slow Roasted Tomato and Potato Gratin

MARINATED FLAT IRON STEAK **\$32**

Balsamic Caramelized Onion Demi, Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables

BROILED TILAPIA **\$24**

Béarnaise Sabayon, Wild Rice Pilaf and Bok Choy

GINGER MARINATED ROASTED SALMON **\$26**

Lemon-Basil Butter Compote, Risotto and Roasted Primavera Vegetables



DESSERTS

Strawberry Shortcake

Tuxedo Truffle Mousse Cake

White Chocolate Raspberry Cake

Carrot Cake

Fresh Fruit Tart

Salty Caramel Cheesecake

Add \$1 per person