

INDIVIDUALLY PREPARED MEALS

Breakfast Boxes

Appropriate paper products included.

Continental Breakfast Box- Your choice of bagel or muffin, fresh fruit, yogurt & granola, orange juice, cream cheese and butter **\$12.95 p.p.**

Italian Egg Sandwiches- Egg & provolone, with choice of bacon or sweet Italian sausage on rustic bread, with herb roasted potatoes (minimum of 5) **\$11.95 p.p.**

Breakfast Burrito- Housemade turkey sausage, cheddar, egg, red pepper, scallion served with potato wedges (minimum of 5) **\$11.95 p.p.**

Vegetarian- Eggs, cheddar, red pepper, scallion, grape tomatoes, zucchini **\$11.95 p.p.**

Yogurt and Granola Parfaits- low fat organic Stoneyfield vanilla yogurt layered with sweet strawberries and our famous homemade granola **\$4.95 p.p.**

Entrée Salad Box

All-inclusive meals contain cutlery, napkin, condiments, a package of gourmet crackers, and chocolate brownie. Substitutions are available at additional cost.

All dressing are made in house

Caesar Salad- Fresh romaine lettuce, house-made croutons, parmesan cheese, Caesar dressing **\$11.95 p.p.**

Greek Salad- Fresh salad greens, garden vegetables, pepperoncini, onion, Feta cheese, tomato, creamy Greek vinaigrette dressing **\$12.95 p.p.**

Can be made Gluten Free

Garden Salad- Fresh salad greens, garden vegetables, grape tomatoes, purple cabbage, creamy Parmesan dressing **\$11.95 p.p.**

Can be made Gluten Free

Southwestern Cobb- Fresh salad greens, garden vegetables, onion, corn, black olives, grape tomatoes, cheddar, Applewood smoked bacon, tortilla croutons, Southwestern Thousand Island dressing **\$13.00 p.p.**

Salad Alexandra- Fresh salad greens topped with Maytag blue cheese, strawberries, walnuts, sweet red pepper, onion, balsamic vinaigrette **\$12.95 p.p.**

Chinese Salad- Fresh mixed greens, purple cabbage, spring onions, red pepper, carrot, zucchini, sesame vinaigrette, wonton croutons **\$12.95 p.p.**

Buffalo Chicken- Fresh salad greens, strips of buffalo chicken, blue cheese dressing **\$15.90 p.p.**

Vegetarian- Salad greens with a variety of grilled and roasted vegetables and a balsamic vinaigrette **\$12.95 p.p.**

Protein Options

Herb Roasted Salmon	\$8.95
Marinated Grilled Chicken	\$3.95
Marinated Grilled Flank Steak (5-person min.)	\$6.95
Roasted Shrimp	\$6.95

Traditional Salad Platters- Choice of one of the following house-made salads on a bed of crisp lettuce garnished with tomato wedges, hard boiled eggs & pickles
Chicken Salad \$13.95 p.p. Tuna Salad \$13.95 p.p. Shrimp Salad 17.95 p.p.

Sandwich Boxes

All-inclusive meals with a choice of sandwich, house-made salad, bag of chips, and a choice of cookie or brownie.

Gulf Shrimp Salad- Lettuce, tomato, marble Rye **\$18.75 p.p.**

Chicken Milanese- Pan fried Italian breaded chicken breast, roasted tomato, imported provolone, lemon basil mayo, ciabatta **\$17.25 p.p.**

Turkey Club- Turkey breast, lettuce, tomato, Applewood smoked bacon, herbed mayo, ciabatta **\$17.25 p.p.**

Classic Italian Hoagie- Ciabatta **\$17.25 p.p.**

Gourmet Italian- Italian meats, imported provolone, roasted pepper, onion, basil mayo, ciabatta **\$17.25 p.p.**

Grilled Chicken Breast- Pesto mayo, sundried tomato pesto, focaccia **\$17.25 p.p.**

Grilled Chicken Breast- Honey mustard, lettuce, tomato, brioche roll **\$17.25 p.p.**

Gourmet Beef- Roasted onion, tomato, greens, tarragon mayo, ciabatta **\$17.25 p.p.**

Gourmet Turkey- Smoked gouda, tomato, Applewood smoked bacon, honey mustard, ciabatta	\$17.25 p.p.
Salmon Club- Herb roasted salmon, roasted pepper, Applewood smoked bacon, lemon Basil mayo, focaccia	\$17.95 p.p.
Chicken Salad- Lettuce, tomato, multi-grain bread	\$16.25 p.p.
Tuna Salad- Lettuce, tomato, multi-grain bread	\$16.25 p.p.
Top Round of Beef- Lettuce, tomato, swiss, marble rye	\$16.25 p.p.
Ham & American Cheese- Lettuce, tomato, brioche roll	\$16.25 p.p.
Turkey Breast- Lettuce, tomato, brioche roll	\$16.25 p.p.
Country Fried Chicken- 3 pieces	\$16.25 p.p.
Crab Cake- Our delicious 6-ounce broiled jumbo lump crab cake served with house-made tartar sauce, pickles, and crackers	\$36.95 p.p.

Vegetarian Options

All \$17.25 p.p.

The Granny Smith- Thickly sliced sharp cheddar, Granny Smith apple, onion, carrots, alfalfa sprouts, and honey mustard piled high on multi-grain bread

Roasted Eggplant- Grilled red pepper, imported provolone, sundried tomato pesto, balsamic vinaigrette on ciabatta

Caprese- Fresh mozzarella, Roma tomato, and pesto on ciabatta

Roasted Veggie- Roasted veggies, feta ricotta spread, basil & balsamic vinaigrette on ciabatta

Box Wraps

All \$17.25 p.p.

Italian- Italian meats, pesto mayo, greens, tomato, onion

California Turkey- Tomato, avocado, Applewood smoked bacon, onion, cheddar cheese, chipotle mayo

Chicken Caesar- Grilled boneless chicken breasts, greens, tomato, imported provolone, Caesar mayo

Greek Vegetarian- Greens, garden vegetables, feta, Kalamata olives, chipotle mayo

Box Sides for Sandwiches/Wraps

Included in sandwich price.

Cole Slaw

Macaroni Salad

Potato Salad

Pasta Primavera

Mediterranean Orzo Salad

Individual Hot Meals

All-inclusive meals contain cutlery, napkin, and a freshly baked dinner roll. Substitutions are available at additional cost. Minimum of 5 per order

Baked Penne- Penne baked with mozzarella and ricotta in your choice of sauce

Marinara

\$13.50 p.p.

Meat Sauce

\$13.75 p.p.

Shrimp Marinara- Penne tossed with marinara, roasted shrimp & grated parmesan

\$18.95 p.p.

Penne Rosa- Penne pasta tossed in tomato cream sauce with fresh spinach and diced tomato

\$13.75 p.p.

Add Roasted Chicken

\$15.50 p.p.

Add Jumbo Shrimp

\$18.95 p.p.

Penne Pasta with Roasted Chicken- Penne pasta in a light basil-parmesan cream sauce with herb-roasted boneless chicken breast

\$15.50 p.p.

Penne Vegetarian Pasta with Cream- Penne pasta in a light basil-parmesan cream sauce with fresh mushrooms, sautéed zucchini, red pepper, carrot, & sweet peas

\$15.50 p.p.

Vegetarian Pasta- Penne with fresh mushrooms, zucchini, sweet red peppers, sweet green peas, in a light marinara sauce **\$14.95 p.p.**

Chicken Marsala- Boneless chicken breast simmered in a marsala wine sauce with roasted mushrooms. Choice of rice pilaf or redskin garlic mashed potatoes **\$16.95 p.p.**

Boneless Chicken Breast with Jumbo Shrimp- Sautéed boneless chicken breast with artichoke hearts and jumbo shrimp, simmered in a marsala wine sauce, with roasted garlic redskin mashed potatoes **\$18.95 p.p.**

Chicken Parmesan- Lightly breaded chicken breast baked with our savory marinara and mozzarella, with a side of baked penne **\$16.50 p.p.**

Chicken Rosemary- Boneless chicken breast with roasted potatoes and carrots, simmered in a savory rosemary sauce **\$15.95 p.p.**

Herb Roasted Chicken- Boneless chicken breast marinated and slow-roasted with extra virgin olive oil, herbs and spices, served with roasted garlic redskin mashed potatoes **\$15.95 p.p.**

BBQ Chicken Breast- Chicken breast marinated and grilled with house-made barbeque sauce. Served with house-made macaroni & cheese **\$15.95 p.p.**

Chicken Tenders- Country fried chicken tenders served with honey mustard dipping sauce and seasoned steak fries **\$14.95 p.p.**

Salmon Francese- Roasted salmon in a delicious lemon butter sauce served with saffron rice **\$19.45 p.p.**

Polynesian Chicken or Salmon- Boneless chicken breast or salmon filet, fresh pineapple, sweet red pepper, zucchini, and red onion, fire-roasted with teriyaki and served with saffron rice **\$16.95 p.p./ \$19.75 p.p.**

Fajita Bowls- Mixed peppers, onion, tortilla, sour cream, salsa, with Spanish rice.
Grilled Flank Steak **\$16.95 p.p.**
Chicken Breast **\$15.75 p.p.**
Vegetarian **\$15.75 p.p.**
Shrimp **\$20.00 p.p.**

Top Round of Beef in Gravy- Roasted garlic mashed potatoes and sauteed green beans. **\$ 17.95 p.p.**

Side Salads

Garden Salad	\$4.50 p.p.
Caesar Salad	\$4.95 p.p.
Greek Salad	\$4.95 p.p.
Fresh Fruit Salad	\$4.95 p.p.

Hot Sides

All \$ 5.25 p.p. Minimum of 5

Fresh Green Beans with Garlic

Spanish Rice

Macaroni & Cheese

Roasted Rosemary Potatoes

Red Skinned Mashed Potatoes with Roasted Garlic

Roasted Vegetables (Zucchini, onion, carrot, tomato, sweet red pepper)

House-Made Succotash (Corn, lima beans, zucchini, sweet red pepper, tomato, Applewood smoked bacon)

Desserts

All individually wrapped

Valrhona Chocolate Brownies	\$4.50 p.p.
Gourmet Cookies- Oatmeal Raisin or Chocolate Chip	\$3.50 p.p.
Petite Cannoli- 2 per person	\$5.50 p.p.