

## ***Lunch***

### **Sandwiches and Wraps \$8.50**

*Chicken Salad with Tomato and Lettuce*  
*Roast Beef with Boursin Cheese, Tomato and Lettuce*  
*Turkey with Pesto Mayo, Tomato and Lettuce*  
*Honey Ham with Caramelized Onions, Provolone Cheese and Dijon Mustard*  
*Vegetarian Delight of Boursin Cheese, Cucumbers, Tomato, Red Pepper and Lettuce*  
*Herb Grilled Vegetables with Havarti Cheese and Pesto Mayo*  
*Tuna Salad with Tomato and Lettuce*  
*Chicken Caesar Salad (Wrap only)*  
*Club Combo of Turkey, Bacon, Tomato and Lettuce with Mayo*  
*Egg Salad with Tomato and Lettuce*

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***Deli Bar*** (make your own Sandwiches) with an Assortment of Bread & Rolls,  
Platter of Sliced Deli Meats and Cheeses, Condiments of Lettuce, Sliced Tomato,  
Pickles, Mustard and Mayo; Pasta or Potato Salad \$12.99

### **Box Lunches**

**8 person minimum**

*Basic Box: Sandwich, Side Salad, Cookie or Brownie \$10.50*  
*Fruit Box: Basic + Seasonal Whole Fruit \$11.99*  
*Executive Box: Basic + Fresh Fruit Salad \$12.99*

### **Side Salad Choices for Box Lunches**

*Yummy Pasta Salad*  
*Sharon's Traditional Potato Salad*  
*Green Garden Salad – Dressing Choice (Italian, Ranch, Honey Mustard, Balsamic)*  
*Mandarin Orange, Crisp Romaine & Almonds Salad*  
*Caesar Salad*

### **Entrée Salads**

**8 person minimum/ priced per person**

*All Entrée Salads served with Bread and Butter*

*Traditional Cobb Salad with Grilled Chicken Breast, Grape Tomatoes, Red Onion, Crumbled Bleu Cheese, Bacon, Hard Boiled Eggs, Avocado and your Choice of Bleu Cheese, Creamy Ranch, Italian or Balsamic Vinaigrette \$10.50*

*Grilled Salmon on a Bed of Crisp Romaine, Grape Tomatoes, Artichoke Hearts, Red Onion, English Cucumbers, and Dried Cranberries. Served with Our Raspberry Vinaigrette or Citrus Vinaigrette \$11.50*

*Grilled Chicken Breast with Fresh Organic Greens, Mandarin Oranges, Grape Tomatoes, English Cucumber, Toasted Almonds, Feta Cheese and Red Onion. Served with Spiced Apple Cider Vinaigrette or Creamy Ranch \$10.50*

*Caesar Salad with Crisp Romaine, Freshly Grated Parmesan Cheese and Our Own Crunchy Croutons. Served with Our Caesar Dressing \$8.50  
With Grilled Chicken \$11.50 With Grilled Shrimp \$12.50*

*Grilled Steak Salad with Fresh Organic Greens, Grape Tomatoes, Bleu Cheese, Red Onion, Dried Cranberries, Toasted Almonds and an Onion Straw Garnish. Your Choice of Creamy Ranch, Balsamic Vinaigrette or Raspberry Vinaigrette \$12.50*

*Grilled Shrimp Salad on a Bed of Fresh Organic Greens, Grape Tomatoes, Red Onion, English Cucumber and Mango. Served with Citrus Vinaigrette \$11.50*

*Chef Salad with Fresh Organic Greens, Roasted Turkey, Honey Ham, Egg Slices, Grape Tomatoes, , English Cucumber, Red Onion, and Swiss Cheese. Served with Your Choice of Dressing \$11.50*

*Granny Smith Apple Salad with Julienne Beets, Organic Field Greens, Grape Tomatoes,  
Pecans, and Bleu Cheese. Served with Raspberry Vinaigrette. (V) \$9.50*

### **Hot Entrees**

*8 person minimum/priced per person*

*All Hot Entrees served with Garden Salad, Bread and Butter*

*Chicken Marsala, Sauteed in Garlic, Olive Oil, Fresh Mushrooms and Marsala Wine Sauce. Served with Rice Pilaf \$15.50*

*Chicken Piccata, Thinly Sliced and Pan Seared with Capers, Lemon and Fresh Mushrooms. Served with Rice Pilaf \$15.50*

*Chicken Roulades, Stuffed with Spinach, Sun-dried Tomatoes and Fontina Cheese, with Roasted Red Pepper Sauce. Served with Vegetable Studded Rice Pilaf \$16.50*

*Grilled Herb Chicken Breast with Mango Salsa. Served with Island Rice Pilaf, and Petite Green Beans with Red Pepper Strips. \$15.50*

*Mixed Grill with Mesquite Chicken and Flank Steak on a Bed of Rice Pilaf. Served with Grilled Vegetable Medley \$19.50*

*Chicken OR Beef Skewers (2 per person) with Seasonal Roasted Vegetables. Served with Rice Pilaf \$17.50*

*Shredded Chicken OR Pulled Pork BBQ, with Texas or NC Sauce. Served with Kaiser Rolls, Confetti Cole Slaw, and Red Potato Salad \$14.50*

*Enchiladas (Beef, Chicken or Cheese)  
Served with Mexican Style Rice \$13.50*

*Shepherd's Pie with Ground Beef, Chicken Chunks OR Ground Turkey Combined with Carrots, Beans, Peas, Onion and Spices. Topped with Mashed Potatoes and Sauteed Onions \$ 13.50*

*Beef Burgundy with Sliced Mushrooms, Pearl Onions, and Carrots in our Chef's Burgundy Sauce . Served over Egg Noodles. \$15.50*

*Pan Seared Fresh Salmon Filets with Fresh Lemon and Dill. Served with Cucumber Sauce or Ginger Peach Salsa, and Roasted Potatoes \$16.50*

### **Vegetarian**

*Served with Garden Salad, fresh Bread and Butter  
Eggplant Stack with Zucchini, Tomato, and Mozzarella Cheese. Drizzled with Balsamic and Olive Oil \$9.99 VEGAN without Cheese*

*Tuscan Colored Pepper Stuffed with Squash, Zucchini, Onion, Peppers, Mozzarella Cheese, Parmesan Cheese, Basil and Marinara Sauce \$9.99*

*Southwestern Colored Pepper Stuffed with Black Beans, Squash, Onion, Zucchini, Cilantro, Salsa, Siracha and topped with Monterey Jack Cheese \$9.99*

*Vegan Stuffed Colored Pepper with Zucchini, Squash, Black Beans, Corn and Marinara Sauce \$9.99*

### **Pasta Dishes**

*Served with Garden Salad, Fresh Bread and Butter*

*Lasagna: Choose from Traditional Meat, Fresh Spinach, or Garden Vegetable. Our Lasagna is stacked high, layered with Ricotta, Parmesan and Mozzarella Cheeses, and Marinara Sauce \$15.50*

*Baked Ziti: Penne Pasta combined with Marinara Sauce, Ricotta, Provolone, Parmesan and Mozzarella Cheeses, and Baked to Perfection \$14.50*

*Cheese Tortellini Combined with Sun-dried Tomatoes, Colored Peppers, Baby Spinach, Scallions and Parmesan awash with a Light Basil Cream Sauce \$16.50*

*Penne Pasta with Chicken, Italian Sausage and Colored Peppers in Sauce Provencal \$16.50*

*Ravioli with Asparagus Tips, Sun Dried Tomatoes, Toasted Walnuts, Lemon and Olive Oil \$16.50*

*Garlic Butter Asparagus Orzo with Parmesan, Parsley, and Ground Pepper \$15.50*

## **Sweet Finishes**

*Fresh Fruit Tray with Pineapple, Melons, Grapes and Berries \$ 3.95*

*House-Baked Cookies (may include Chocolate Chip, Royal Hawaiian, Double  
Chocolate, Peanut Butter, Lemon) 2 per person \$2.95*

*Brownies and Bar Cookies 2 per person \$2.95*

*Mini Cupcakes \$2.50 each*

*Bundtinis (little bundt cakes, frosted) \$3.25*

*Mini Dessert Cups ~**minimum of 8 per flavor**~ (Chocolate Mousse/Brownie;  
Strawberry Shortcake; Tiramisu; Apple Pie; Key Lime)  
\$3.99 each 4 oz cup / \$2.99 each 2 oz cup*