

SANDWICHES & SALADS



GOURMET SANDWICHES; \$8.95;
add featured pasta or tossed green salad \$1

TURKEY WALDORF SANDWICH
on raisin walnut bread

CHICKEN CHUTNEY CROISSANT
chicken salad with ginger apple chutney

BLACK FOREST HAM & HAVARTI
with honey mustard on rye

TURKEY & SWISS
on multi-grain bread

ROASTED VEGGIE NAANWICH
sweet pepper, hummus, avocado and feta on naan flatbread

WHITE ALBACORE TUNA
with Romaine on rye

ASSORTED WRAPS 7.95 each

GRILLED CHICKEN CAESAR WRAP
grilled chicken, romaine, creamy Caesar parmesan dressing on a whole wheat wrap

CALIFORNIA SPINACH WRAP
Hummus, carrots, cucumbers, alfalfa sprouts, sunflower seeds

GRILLED STEAKHOUSE WRAP
top round, caramelized onions and mushrooms, blue cheese, watercress with champagne mustard

SIRACHA CHICKEN & BACON
Poached chicken tossed with Siracha mayo, avocado and bacon

SALADS served with fresh baked rolls.
***10 guest minimum**

SUGAR CANE BEEF SALAD \$9.95 *
flank steak, spinach, cucumber, red peppers, soba noodles and wonton crisps.

CITRUS KALE SALAD \$8.95 *
with radish, sunflower seeds and feta

CHRISTINA SALAD \$9.95
field greens tossed with balsamic glazed chicken, dried cherries, blue cheese and caramelized walnuts

SALMON BLT LUNCH * 9.95
marinated salmon, bacon, diced tomato, green leaf lettuce, chopped egg and ranch dressing

GRILLED CHICKEN FETA SALAD *\$9.95
marinated grilled chicken with feta cheese over mixed greens with balsamic vinaigrette dressing

CAESAR SALAD \$5.95 with grilled chicken \$9.95

ECO BOXED LUNCHES; made from 100 % renewable and reclaimed resources for your lunch on the go; add \$1.50



SOUPS

\$37.50/ per gallon. Our home made soups are sent hot in thermal 1 gallon containers; serving 15 to 18 guests. Three day lead time required.