



# Boxed & Bagged Lunches

All boxed lunches include an 8 oz bottled water. All pricing is per guest unless otherwise noted.

## Classic Sandwiches | 26

### Choice of Three

- Roasted Turkey Breast  
Cheddar Cheese, Lettuce, Tomato, Honey Mustard, on 12 Grain Bread
- Tuna Salad BLT Wrap
- Grilled Seasonal Vegetable & Hummus Wrap
- Roasted Beef  
Medium Rare, Lettuce, Tomato, Horseradish Mayonnaise, on Pumpernickel
- Smoked Ham  
Swiss Cheese, Lettuce, Tomato, Dijonnaise, on Rye
- Fresh Mozzarella & Roasted Tomatoes  
Arugula, Pesto Aioli, on Ciabatta
- Ms. Vickie Chips
- Apple
- Chocolate Chip Cookies

## Artisan Sandwiches | 31

### Choice of Three

- Roasted Eye Round Of Beef  
Medium Rare, Gruyere, Red Onion Jam, Lettuce, Tomato, Creamed Horseradish, on Brioche Roll
- Roasted Turkey  
Smoked Gouda, Greens, Apple Relish, Lingonberry Aioli on 12 Grain Bread
- Grilled Portobello Mushroom  
Roasted Vegetables, Hummus, Assorted Wraps
- Curried Chicken Salad  
Lettuce, Mango Chutney, Sourdough Bread
- Pesto Grilled Chicken  
Fresh Mozzarella, Roasted Tomatoes, Arugula, Pesto Aioli, on Ciabatta
- Black Forest Ham  
Herb Cheese Spread, Greens with Roasted Tomato Aioli, on Pretzel Roll
- Ms. Vickie Chips
- Apple
- Brownie



## Boxed & Bagged Lunches continued

### Raising The Salad Bar | 31

#### Choice Of Three

- Grilled Chicken Caesar Salad  
Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing
- Chef Salad  
Mixed Greens, Ham, Turkey, Swiss Pinwheels, Hard-Boiled Egg, Croutons, Tomatoes, Cucumber, Red Onions
- Mediterranean Salad  
Romaine Lettuce, Pickled Red Onions, Artichoke Hearts, Roasted Chickpeas, Mixed Olives, Roasted Tomatoes, Grilled Herbed Chicken, Feta Cheese
- Curried Chicken Salad  
Mixed Greens, Red Onions, Shaved Carrots, Tomatoes, Cucumbers, Croutons
- Kale & Quinoa Salad  
Baby Kale, Quinoa, Pickled Red Onions, Roasted Tomatoes, Roasted Edamame
- Choice of Fresh Fruit or Brownie

## Boxed & Bagged Lunch Enhancements

#### 3 Per Guest

- Pasta Salad
- Potato Salad
- Coca Cola Soft Drinks



# Buffet Luncheons

All Buffet Luncheons include a beverage station featuring freshly brewed Starbucks coffee, decaffeinated coffee and assorted teas. Buffet Luncheons require a minimum of 30 guests unless otherwise noted.

**Parties with under minimum guest requirement | 250 Surcharge**

## Artisan Deli | 31.50

Add Pre-Set Iced Tea or Lemonade | 3

- Farro And Red Quinoa Salad  
Citrus Vinaigrette
- Chef's Seasonal Pasta Salad
- Assorted Mini Pastry

### Choice Of Three Sandwiches

- Roasted Eye Round Of Beef  
Roasted Beef Medium Rare, Gruyere, Red Onion Jam, Lettuce, Tomato, Creamed Horseradish, Brioche Roll
- Roasted Turkey  
Smoked Gouda, Greens, Apple Relish, Lingonberry Aioli, on 12 Grain Bread
- Grilled Portobello Mushroom  
Roasted Vegetables, Hummus, Assorted Wraps
- Curried Chicken Salad  
Lettuce, Mango Chutney, on Sourdough Bread
- Pesto Grilled Chicken  
Fresh Mozzarella, Roasted Tomatoes, Arugula, Pesto Aioli, on Ciabatta
- Black Forest Ham  
Herb Cheese Spread, Greens, Roasted Tomato Aioli, on Pretzel Roll

## Executive Lunch | 36

- Traditional Caesar Salad  
House-Made Dressing
- Chefs Selection Of Seasonal Accompaniments  
Vegetables & Starch
- Warm Bread Sticks
- Fresh Baked Cookies & Dessert Bars

### Choice Of Two Entrées

- Pan Seared Chicken Caprese 🍷  
Fresh Mozzarella, Heirloom Tomato Basil Compote
- Cilantro And Lime Grilled Chicken Breasts Lime 🍷  
Essence, Fresh Pico De Gallo
- Roast Pork Tenderloin w/ Apple Bourbon Glaze
- Mahi Mahi 🍷  
Mediterranean Relish
- Seared Salmon Fillets 🍷  
Soy Miso Glaze
- Farfalle Pasta  
Roasted Seasonal Vegetables w/ Pesto Cream Sauce
- Impossible Meatloaf 🍷
- Grilled Bistro Tender  
Caramelized Onion and Mushroom Demi

### Add Third Entrée | 5



## Buffet Luncheons continued

### Backyard BBQ | 36

- Garden Salad  
Ranch and Balsamic Dressing
- Grilled BBQ Chicken Breasts 🍴
- Angus Hamburgers 🍴
- Bratwurst With Onion And Peppers 🍴
- Black Bean Burger 🌱 🍴
- Rolls & Condiments  
Lettuce, Tomato, Onion, American Cheese, Cheddar Cheese
- Old Fashioned Coleslaw or Rustic Potato Salad 🌱 🍴
- House-Made Bistro Potato Chips
- Lemon Cake & Fruit Tarts

### Comfort Foods | 36

- BLT Chopped Salad  
Ranch Dressing
- Bacon Wrapped Meatloaf 🍴  
Roasted Garlic Mashed Potatoes
- Chicken Pot Pie  
Puff Pastry Crust
- Baked Macaroni & Cheese
- Green Beans & Sautéed Red Onions 🍴
- Warm Corn Bread Muffins
- Banana Cake & Pecan Tartlets

### Italian Picnic | 36

- Arugula Salad  
Shaved Reggiano Parmesan, Roasted Tomatoes, Red Onions, Crisp Pancetta, Lemon Vinaigrette
- Antipasto Platter  
Cured Meats, Sharp Provolone, Fresh Mozzarella, Mixed Olives, Grilled Artichokes, Cipollini Onions, Marinated Mushrooms, Giant Marinated White Beans
- Pan Seared Chicken Caprese 🍴  
Fresh Mozzarella, Heirloom Tomato Basil Compote
- Eggplant Rollatini 🌱 🍴  
Ricotta, Herbs, Mozzarella, Pomodoro Sauce
- Farfalle Pasta  
Roasted Vegetables in a Pesto Cream Sauce
- Seasonal Roasted Vegetable Medley 🌱
- Parmesan Bread Sticks
- Tiramisu & Mini Cannoli



# Buffet Luncheons continued

## Powerhouse | 36

### 50 Guests Minimum

- Kale & Quinoa Salad
  - Toasted Almonds, Golden Raisins, Pickled Red Onions, Citrus Vinaigrette
- Fresh Cut Romaine Hearts
  - Classic Caesar Dressing
- Power Slaw
  - Beets, Carrots, Cauliflower, Broccoli, Kale, Brussel Sprout Leaves
- Ambient Temperature Toppings
  - Cilantro & Lime Grilled All Natural Chicken Breast Strips, Rare Seared Sesame Garlic Ahi Tuna, Roasted Portobello Mushrooms, Sliced Bistro Tender Steak, Grilled Asparagus With Lemon, Extra Virgin Olive Oil
- Farro and Quinoa Salad w/ Citrus Vinaigrette
- Chiffon Cake
  - Macerated Seasonal Berries

## Bistro | 36

### 50 Guests Minimum

- Baby Spinach Salad
  - Pickled Red Onions, Mandarin Oranges, Crumbled Goat Cheese and Orange Vinaigrette
- Mediterranean Stuffed Chicken Medallions
  - Lemon, Fresh Oregano Sauce
- Seared Salmon
  - Fried Capers and a Lemon Browned Butter
- Rice Pilaf
- Charred Broccolini
  - Parmesan
- Artisan Rolls
- Assorted French Macaroons
- Mini Napoleons

## Mediterranean | 36

### 50 Guests Minimum

- Baby Spinach & Arugula Greens
- Fresh Romaine Hearts
- Grilled Pita Bread
- Farro Salad
  - Lemon Basil Pesto
- Cauliflower Rice
- Marinated White Beans
- Mediterranean Salsa
- Mezze Platter
  - Feta Cheese, Stuffed Grape Leaves, Hummus
- House Made Tzatziki Sauce
- Classic Greek Vinaigrette
- Caesar Dressing
- Citrus Grilled Chicken Breast
- Baked Falafel
- Lamb Koftas
- Harissa Roasted Shrimp
- Lemon Cookies & Fig Bars

## South Philly Grill | 36

### 50 Guests Minimum

- Caesar Salad
  - House-made Dressing
- Cheesesteaks
  - Fried Onions, Mushrooms, Cheese Sauce
- Roasted Pork Loin
  - Broccoli Rabe & Sharp Provolone Cheese
- Sliced Italian Hoagies
  - Hot & Sweet Peppers
- Fresh Italian Rolls
- House-Made Bistro Potato Chips
- Mini Cannolis



## Buffet Luncheons continued

**Mexican Grill | 36.00**

### **Make Your Own Fiesta Bowl**

**50 Guests Minimum**

#### **Choice of Three Proteins**

- Grilled Marinated Skirt Steak 🍖
- Barbacoa
- Chicken Tinga
- Pork Pastor
- Chipotle Cremini Mushrooms & Garbanzo Beans

#### **Bowl Bases Include**

- Fresh Chopped Romaine Lettuce 🌿 🍌
- Cilantro Lime Brown Rice 🌿 🍌
- Black Beans

#### **Toppings Include**

Roasted Corn Salsa, Pico Di Gallo, Pickled Red Onions, Sautéed Mushrooms, Peppers & Onions, Queso Fresco, Shredded Cheddar & Jack Cheese Blend, Guacamole, Chipotle Ranch, Cilantro Lime Crema, Avocado Lime Vinaigrette, Salsa Verde

#### **Desserts**

- Coconut Tres Leches Cake
- Mexican Chocolate Ganache Cake



## Served Plated Lunches

All Served Plated Lunches include a beverage station featuring freshly brewed Starbucks coffee, decaffeinated coffee and assorted teas. **Add pre-set iced tea or lemonade | 3**. All Entrées are served with the chef's selection of seasonal accompaniments, rolls & butter and your choice of dessert

**Choice of Two | 35**

**Choice of Three | 40**

### Lunch Salads

#### Choose One

- **Mixed Field Greens**  
Fresh Seasonal Berries, Mango Ginger Stilton, Raspberry Vinaigrette
- **Garden Salad**  
Shaved Carrots, English Cucumbers, Grape Tomatoes, Herbed Croutons, Balsamic Vinaigrette
- **Burrata Salad**  
Baby Arugula, Sliced Heirloom Tomato, Burrata Cheese, Basil Oil, Balsamic Glaze
- **Hearts Of Romaine**  
Marinated Tomatoes, Focaccia Croutons, House-Made Caesar Dressing

### Lunch Entrées

#### Choose One

- **Eggplant Rollatini**   
Ricotta Stuffed Eggplant, House-Made Marinara, Orzo Pilaf
- **Chicken Caprese**  
Fresh Mozzarella, Heirloom Tomato Basil Compote
- **Pan Seared Chicken Marsala**  
Sautéed Mushrooms, Marsala Wine Sauce
- **Roasted Pork Tenderloin**  
Apple Bourbon Glaze Served with Herbed Polenta Mash
- **Pan Seared Salmon**  
Soy Miso Glaze Served with Jasmine Rice
- **Roasted Salmon**  
Fried Capers and a Lemon Brown Butter Served with Orzo Pilaf
- **Mahi Mahi**  
Mediterranean Relish, Roasted Fingerlings, Smoked Sea Salt, Olive Oil
- **Braised Short Rib Of Beef**  
Red Wine Sauce, Parsnip & Potato Mash
- **Petite Filet Mignon | Add 8**  
Red Wine Demi Sauce, Buttermilk Mashed Potatoes



## Served Plated Lunches continued

### Plated Desserts

- Mexican Chocolate Cake  
Cinnamon Sugar Churro
- Apple Tart  
Caramel Sauce
- Fresh Napoleon  
Mixed Berry Compote
- Mascarpone Cheesecake  
Chocolate Tuile, Raspberry Coulis
- Chocolate Explosion-Chocolate Brownie  
Milk & White Chocolate Mousse, Chocolate Ganache
- Dark Chocolate Marquise  
Coffee Crème, Raspberry Coulis
- Southern Peach Cobbler  
Fresh Whipped Cream
- Seasonal Bread Pudding  
Crème Anglaise
- Mixed Berry Crisp  
Topped with Whipped Cream

### Miniature Desserts Menu

- Chef's Selection of Various Mini Desserts