

PERFECT FOR YOUR EVENTS

LUNCH MENU

LUNCH BUFFETS

Includes 90 minutes of service, compostable plates, napkins and cutlery. Minimum 20
Replace service ware with china plates and silverware wraps for $6 per person

BREESE | $20

Includes assorted cold canned beverages, bottled water, and chocolate chip cookies

1. Mixed greens with balsamic and ranch, toasted couscous salad, halal chicken shawarma, falafel, saffron rice, pickled vegetables, naan, tzatziki and tahini sauce
2. Mixed greens with balsamic and ranch, antipasto salad, penne pasta, halal chicken and beef meatballs, garden vegetable marinara, garlic bread sticks
3. Mixed greens with balsamic and ranch, kachumber salad, chicken tikka masala, chickpea vegetable curry, basmati rice, naan
4. Choice of: 3 Sandwiches, 2 Salads. Variety of individual potato chips
   Selections of sandwiches and salad are on the third page of the lunch menu

FRANCES | $22

Includes assorted cold canned beverages, bottled water, and chocolate chip cookies

1. Spring mix, romaine and spinach, grilled vegetable pasta salad, chilled sliced chicken breasts, marinated portobella mushrooms, chopped hard boiled eggs, cottage cheese, shredded cheddar, shredded carrot, sliced cucumber, cherry tomato, red onion, bell pepper, sunflower seeds, croutons, olive oil and red wine vinegar and Choice of 3 Salad dressings from below:

   Ranch • Balsamic vinaigrette • Green goddess • French • Sesame soy ginger • Caesar • Champagne pear vinaigrette • Avocado ranch • Cranberry vinaigrette • Honey lime vinaigrette

2. Mixed greens with balsamic and ranch, soy sesame edamame salad, vegetable potstickers with sweet chili sauce, Mandarin chicken, teriyaki tofu, garlic green beans and basmati rice

LINDEN | $24

Includes assorted cold canned beverages, bottled water, and chocolate chip cookies

1. Choice of 1 meat option: Salsa verde chicken • Beef barbacoa. Mixed greens, avocado ranch, grilled street corn salad, Brazilian black beans, cilantro lime rice, shredded cheddar, shredded lettuce, pico de gallo, pineapple salsa, salsa, sour cream, flour tortillas, and corn tortilla chips
2.
2. Mixed greens with balsamic and ranch, Three Sisters' succotash salad, red potato salad, fruit and berry salad, harissa tofu and quinoa salad with pomegranate vinaigrette, grilled Heritage Farms mini brats with condiments, BBQ chicken, baked beans, potato chips

PARK | $28

Includes assorted cold canned beverages, bottled water, and chocolate chip cookies

1. Mixed greens with avocado ranch and serrano vinaigrette, poblano corn salad with cotija, chicken asada, chimichurri grilled flank steak, layered tortillas with cheese, spinach and salsa, Brazilian black beans, Spanish rice, pico de gallo, pineapple salsa, and corn tortilla chips

2. Mixed greens and romaine lettuce, tropical fruit salad, grilled vegetable pasta salad, blackened salmon with lemon cream sauce, jerk fried tofu with chimichurri, roasted red potatoes shredded carrot, cucumber, tomato, red onion, bell pepper, honey lime vinaigrette, and green goddess dressing

ELEGANT LUNCH BUFFETS

Includes 90 minutes of service, China plates and silverware wraps, organic black tea and organic lemonade
Not available for off premise events, minimum 20

STATE | $45

1. Frisée, fennel salad with preserved lemon vinaigrette, squash panzanella salad, vegetable array with ramp aioli and red pepper hummus, chicken with Tuscan cream sauce, salmon Veracruz, penne pasta with romesco and charred onion and kale, charred broccoli with herb gremolata, chocolate covered strawberries, mini pavlovas

2. Kale and red romaine Caeser salad, antioxidant berry and pomegranate salad, pesto pasta salad with asparagus and tomato, tandoori chicken, mustard glazed salmon with citrus and fennel slaw, herbed mashed red potatoes, braised red cabbage with apples, chocolate covered strawberries, mini pavlovas

ENHANCE YOUR LUNCH BUFFET

Soup is not available for off premise events

SALADS | $6

Garden salad, ranch and balsamic
Mixed greens, cucumber, tomato, carrot

Red potato salad, fresh herbs

Fruit salad

Harissa tofu salad
Quinoa, tofu, greens, pomegranate vinaigrette

Grilled vegetable pasta salad

Grilled street corn salad, cotija cheese

SOUPS | $6

Tomato basil bisque

Chicken pot pie

Squash bisque

Curry tomato lentil

Beef Chili

White chicken chili

Vegan chili

BOXED LUNCHES | $20

Choice of 3 sandwiches. Choice of one: red potato salad • fruit salad
Includes assorted kettle chips, chocolate chip cookie, and assorted beverages
Boxed lunches for off premise catering will be delivered as a drop-off service. Minimum 20

SANDWICHES

Smoked turkey, egg, bacon, onion, cheddar, everything bagel ranch, whole wheat tortilla wrap

Smoked turkey, pesto cream cheese, pickled red onion, spring mix, multi grain bread

Smoked turkey, ham, muenster, bacon, garlic aioli, tomato, cranberry wild rice bread

Turkey, red pepper goat cheese, spring mix, red onion, croissant

Turkey, cranberry aioli, arugula, cheddar, potato bun

Roast beef, balsamic onions, herb mayo, arugula, cheddar, croissant

Capicola ham, Genoa salami, provolone, pepperoncini, Italian aioli, lettuce, hoagie

Ham, smoked gouda, arugula, Dijon mayo, caramelized onion, potato bun

Grilled vegetables, balsamic, spinach, fresh mozzarella, tomato mayo, tortilla wrap (Vegetarian)

Butternut squash spread, grilled veggies, greens, whole wheat tortilla wrap (Vegan)

Grilled tofu, hoisin, pickled slaw, vegan sriracha mayo, hoagie (Vegan)

any sandwich listed above can be made on gluten free bread or wrap