



Lunch Menu

Quick Break Boxed Lunches

A simple meal for a quick break during meetings.

Includes: Sandwich, Sun Chips, Chewy Chocolate Chip Cookie & Bottle of Water for \$6.50.

Choose from:

Turkey & Cheddar with Lettuce & Tomato

Signature Cheese Spread with Lettuce, Tomato, Cucumbers & Bell Peppers

Signature Boxed Lunches

Boxed lunches are served in classy, eco-friendly containers with choice of sandwich, side dish, Indiana pickle and dessert. Sandwiches include:

Roast Beef & Caramelized Onion

Slow-roasted onions, tomato cream cheese, tomatoes, romaine and banana peppers on a ciabatta roll

Roast Turkey Club

Provolone cheese, turkey, bacon, lettuce and tomatoes on a ciabatta roll.

Smoked Ham & Blackberry Brie

Slow-cooked ham, blackberry mustard and brie on a baguette.

Creole Chicken Wrap

Seasoned chicken breast, mozzarella cheese, tomatoes, lettuce and Creole remoulade sauce on a whole wheat wrap.

Seasonal Hummus Wrap

Housemade seasonal hummus, spinach, cucumbers, shredded carrots, and feta cheese on a whole wheat wrap.

Harvest Nut Salad Wrap

Specialty cashew salad with apples, green onions and celery, served with seasonal veggies in a whole wheat wrap.

Side dish choices include:

Green Salad, Fruit Salad, Orzo Pasta with Heirloom Tomatoes & Herbs, or Fingerling Potato Salad with Sherry Mustard Vinaigrette.

Lunches are also available presented on trays if individual boxes are not needed.

Please order a minimum of ten sandwiches per type. \$8.95 per person

Luncheon Salads

Served with crispy breadsticks and dessert. \$8.95 per person.

Mediterranean Chicken Salad

Seasoned chicken over baby spinach, with chickpeas, veggies and a light lemon vinaigrette

Asian Steak and Noodle Salad

Seared beef, baby greens and rice noodles, ginger dressing

Western Spur Salad

Chopped salad featuring chicken, couscous and seasonal veggies in a basil buttermilk dressing

French Lentil Salad

Caramelized balsamic vinaigrette & lots of diced veggies with goat cheese crumbles, a sophisticated vegetarian choice.

Hot Lunches

Served with a seasonal salad, sourdough baguette and dessert

Black Bean Tart

Black beans, corn and veggies, with a creamy sour cream layer, combine in a cumin & chili spiced pastry shell

Chicken Caesar Lasagna

Lemon and black pepper-spiked Alfredo sauce layered with roasted chicken, spinach, tomatoes and noodles for a hearty main dish

Chiles Rellenos Casserole

Roasted chiles surrounded by a Monterey Jack-infused spoonbread and tomato sauce

Ham, Broccoli and Swiss Cheese Sauce in a Savory Puff Pastry Shell

Individual softball-size cream puffs make for a special presentation

Dessert Choices

Dark Chocolate Brownies (GF)

Brown Sugar Blondies

Lemon Love Notes

Chewy Chocolate Chip Cookies

Harvest Oatmeal Cookies with Apricots and Cherries

Special occasion cakes, cupcakes, cheesecakes, pies, and individual desserts also available.