

Catering Menu (Lunch)

$150 Minimum 48 Hours’ notice preferred

**ASSORTED SANDWICHES MAY INCLUDE: 1195 per person**

House Smoked Pork Loin *2-year sharp cheddar, turmeric aioli*

Grilled Chicken Club *house made pancetta, green peppercorn mustard*

Fresh Yellow Fin Tuna *capers, celery lemon, and EVOO*

Grilled and Roasted Vegetables *goat cheese mousse spread*

House Smoked Atlantic Salmon *citrus watercress horseradish*

Pastrami *zucchini slaw, Madrigal Swiss cheese*

Chicken Salad *tossed with sundried cherries, candied pecans, apple cider scallion dressing*

Locally Sourced Ham *Madrigal Swiss cheese, arugula*

**ONE SIDE INCLUDED WITH SANDWICHES:**

**Cucumber Salad** *onion, tomato, topped with feta*

**Quinoa Salad** *turmeric infused quinoa, sun dried apricot, golden raisins, chick peas, green onions, and roasted Vidalia onion vinaigrette*

**Pasta Pearls** *tomato, red peppers mozzarella, balsamic syrup dressing*

**Roasted Cauliflower Salad** *pumpkins seeds*

**Three Potato Salad** *celery mustard horseradish dressing*

**Spicy Zucchini Slaw** *zucchini, red peppers, carrot, spicy caper dressing*

**PASTA AND GRILLED CHICKEN: 1295 per person**

Served with crusty Italian bread herb garlic infused EVOO

**Grilled Vegetable Lasagna** *assorted grilled vegetables, Fontina laced béchamel Pecorino Romano shaving*

**Grilled Chicken Breast** *marinated with lemon mustard house spice mixture*

**Caesar Salad** *“puttanesco” dressing, crouton crumbs, Asiago cheese*

**ASSORTED MEAT AND CHEESE PLATTER: 1495 per person**

Accompanied with Green peppercorn honey mustard and citrus horseradish water cress sauce

**Grilled Steak** *Dijon mustard white wine marinate*

**Grilled Chicken** *toasted spice rub and paprika*

**Two-Year Aged Sharp Cheddar**

**Madrigal Swiss Cheese**

**ASSORTED COOKIES AND SQUARES 375 per person**