



LUNCH MENU

GOURMET DELI SANDWICHES

Sandwiches served in individual disposable boxes or on disposable platters/bowls with condiments, cutlery and napkins. Beverages not included. Includes homemade ranch chips. Minimum 10 orders, limit 2 sandwich types per 10 orders and a maximum of 6 sandwich types. Substitute a gluten-free bun \$0.75.

CLASSIC DELI

Smoked ham & Swiss, roast beef & cheddar or roasted turkey & cheddar, spring greens, tomatoes and red onions. Served on wheat or sourdough bread with mayo and mustard packets. 7.50

TURKEY CLUB

Roasted turkey, smoked ham, bacon, avocado, cucumber, cheddar cheese, tomatoes, spring greens and garlic aioli on wheat bread. 10.00

ITALIAN CAPRESE

Smoked ham, Genoa salami, fresh mozzarella, roasted tomatoes, spring greens, caramelized balsamic onion jam and basil pesto aioli served on a ciabatta roll. 10.00

CHICKEN OR TUNA SALAD CROISSANT

Chicken salad or tuna salad, avocado, cucumber, tomatoes, spring greens on a buttery croissant. 8.00

HAM & DARK ALE MUSTARD

Smoked ham, Swiss cheese, bacon jam, tomatoes, spring greens and a dark ale mustard dijonaise served on pretzel roll. 9.00

CHICKEN CAESAR WRAP

Grilled chicken, avocado, shaved parmesan, roasted tomatoes, garlic cheese croutons, chopped romaine and Caesar dressing served in a sundried tomato wrap. 9.00

SOUTHWESTERN CHICKEN WRAP

Fajita chicken, roasted corn & black bean salsa, poblano peppers, avocado, Monterey jack & cheddar cheese and ancho chipotle slaw in a sundried tomato wrap. 9.00

VEGGIE WRAP

A grilled portabella mushroom combined with spinach, roasted tomatoes, avocado, roasted red peppers, hummus, caramelized balsamic onion jam and goat cheese in a sundried tomato wrap. 9.00 

ROAST BEEF & HORSERADISH

Roast beef, cheddar cheese, tomatoes, spring greens and a caramelized onion horseradish sauce on a pretzel roll. 9.00

HOT SANDWICHES

Sandwiches served buffet style in disposable serving equipment with utensils and appropriate condiments. Minimum of 10 orders. Substitute a gluten-free bun \$0.75.

ANGUS CHEESEBURGER

A 6 oz. grilled Angus beef hamburger topped with melted American cheese and served with brioche buns, lettuce, tomatoes, red onions & pickle spears. 7.00

BBQ BEEF BRISKET 10.00, PULLED PORK 6.00 OR PULLED CHICKEN 6.00

Your choice served with brioche buns and BBQ sauce.

ITALIAN MEATBALL SUB

Romano & ricotta cheese beef meatballs, marinara sauce and a melted four cheese blend (Mozzarella, Parmesan, Provolone, Romano) served with French hoagie rolls. 7.00

AMERICAN "BALL PARK" HOT DOG

Charbroiled quarter pound all beef Ball Park hot dogs with buns. Served with mustard, ketchup, relish and minced onion. 5.00

ITALIAN BEEF

Served with mild giardiniera and French hoagie rolls. 7.00

GRILLED CHICKEN BREAST OR PORK CHOP

Choice of a 6 oz. grilled chicken breast or a 5 oz. center cut butterfly pork chop served with brioche buns, lettuce, tomatoes, red onions, and pickle spears. 8.00

ITALIAN SAUSAGE OR BEER BRAISED BRATWURST

Choice of sweet Italian pork sausage or beer braised bratwurst, sautéed peppers and caramelized onions and served with French hoagie rolls. 6.50

 VEGETARIAN //  GLUTEN FREE

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to food borne illness, especially if you have a medical condition.

LUNCH MENU CONTINUED



BUILD-YOUR-OWN DELI SANDWICH TRAY 7.50

Served with disposable plates, cutlery and napkins. Substitute a gluten-free bun \$0.75. Build-your-own deli tray includes the following:

BREAD:	Whole Wheat & Sourdough Bread or Croissants, Pretzel & Ciabatta Rolls (Add 1.00)
MEAT:	Smoked Ham, Roasted Turkey & Roast Beef
CHEESE:	American, Cheddar & Swiss
TOPPINGS:	Spring Greens, Tomatoes, Red Onions, Pickle Spears
CONDIMENTS:	Mayonnaise & Mustard Packets

SALAD ENTREES

All dressings are gluten-free.

CHICKEN CAESAR

Romaine lettuce topped with grilled herb chicken, shaved parmesan, grape tomatoes, garlic cheese croutons and classic Caesar dressing. 8.00

TURKEY COBB SALAD

Spring greens, roasted turkey, applewood bacon, avocado, cucumber, red onion, grape tomatoes, smoked blue cheese and tangy French dressing. 8.00 ©

SUMMER SPINACH SALAD

Spinach, strawberries, pecans, raisins, sweet red onions, goat cheese and balsamic vinaigrette. 8.00 ✓ ©

CHICKEN B.L.T. SALAD

Romaine, spring mix, grilled chicken, applewood bacon, hard-boiled egg, grape tomatoes, avocado, garlic cheese croutons, cucumbers, cheddar & Monterey jack cheese and ranch dressing. 9.50

ITALIAN CHOP SALAD

Spring mix, prosciutto, Genoa Salami, roasted tomatoes, roasted red peppers, artichoke hearts, cucumbers, red onion, Kalamata olives, fresh mozzarella cheese, and Italian vinaigrette. 9.50 ©

CHICKEN SANTA FE SALAD

Spring mix, fajita chicken, black bean & corn salsa, grape tomatoes, cheddar and Monterey Jack cheese, fried tortilla strips, avocado and served with either sour cream & salsa or buttermilk ranch. 9.00 ©

SOUPS

Served with oyster crackers and by the gallon (12-15 individuals). Soup options are served buffet style in disposable serving equipment and with appropriate utensils.

BROCCOLI CHEESE 55.00 ✓

CHICKEN NOODLE 45.00

CREAMY POTATO & BACON 45.00

CHICKEN TORTILLA 50.00 ©

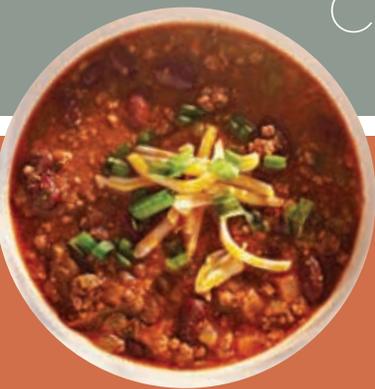
TOMATO FLORENTINE W/ PASTA 40.00 ✓

CHILI W/BEANS 85.00 ©



LUNCH MENU

CONTINUED



SPECIALTY BUILD-YOUR-OWN BARS

Build-your-own bars are served buffet style in disposable serving equipment and with appropriate utensils. Substitute a gluten-free bun \$0.75.

BAKED POTATO BAR

Idaho baked potatoes, applewood bacon, green onions, steamed broccoli, aged cheddar cheese sauce, chili w/beans, sour cream and whipped butter. 10.00

CHILI BAR

Beef chili w/beans served with pickled jalapeños, sour cream, shredded cheddar & Monterey jack cheese, green onions, oyster crackers and sour cream. 10.00

BRATWURST & HOTDOG BAR

Grilled beer brats and all beef hotdogs, aged cheddar cheese sauce, chili, caramelized onions, grilled pepper medley, pickled jalapenos and sauerkraut. Served with French hoagie rolls and hot dog buns. 12.00

TACO BAR

Seasoned ground beef, grilled chicken, romaine lettuce, cheddar & Monterey Jack cheese, black bean & corn salsa, guacamole, sour cream and fire roasted salsa served with flour tortillas and taco shells. 13.00

GOURMET BURGER BAR

Grilled 6 oz. Angus hamburgers, hardwood smoked bacon, cheddar, American, Swiss, guacamole, caramelized onions, sautéed mushrooms, roasted tomatoes, pickled jalapenos, spring greens, pickle spears, garlic aioli and ancho chipotle sauce. Served with brioche and pretzel buns. 13.00

MAC & CHEESE BAR

Aged cheddar mac & cheese, bacon bits, BBQ pulled pork, buffalo chicken, green onions, roasted tomatoes, steamed broccoli, pickled jalapeños, smoked blue cheese and shaved parmesan. 12.00

SALAD BAR

Spring greens served with shredded cheddar & Monterey jack cheese, applewood bacon, smoked ham, roasted turkey, hard boiled eggs, julienned carrots, red onions, cucumbers, broccoli florets, grape tomatoes, garlic herb croutons. Served with buttermilk ranch, French and Italian dressings. 12.00



LUNCH A LA CARTE

Minimum of 10 orders.

SIDES

MIDWEST GARDEN

SALAD 2.00

Choice of dressing.

CAESAR SALAD 3.00

LOADED POTATO SALAD 1.50

SUPERFOOD SLAW 2.00

BOWTIE PASTA SALAD 2.00

SEASONAL FRESH FRUIT 2.00

HOMEMADE RANCH

POTATO CHIPS 1.25

DESSERTS

Minimum order increments of 10.

ASSORTED COOKIES

(Chocolate Chip, Peanut Butter & Sugar) 1.00

SALTED CARAMEL

FUDGE BROWNIE 2.50

CHOCOLATE CHIP

BLONDIE 2.50

ASSORTED DESSERT BARS

(Seven Layer, Mount Caramel Oatmeal, Raspberry Rhapsody & Lemon) 2.50

RICE KRISPY BARS 1.50

RASPBERRY ALMOND

SHORTBREAD BAR 5.00

BEVERAGES

Minimum order increments of 10.

BOTTLED WATER 1.00

ASSORTED SODA CANS 1.00

ICED TEA 2.00

LEMONADE 2.00

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