



Corporate Menu

Hot Lunch Options

Grilled Paillard of Chicken
Marinated in Garlic, Lemon & Rosemary. Served with Mixed Greens, tossed in Honey Lemon Vinaigrette

Airline Chicken Breasts
Served with herbed chicken Velouté

Beef Bourguignon
6 ounce portion braised beef in red wine with bacon lardoons, mushrooms, and pearl onions

Market Fish
Seared and brushed in a lemon gremolata

Starches
Roasted Garlic Smashed Potatoes
Rice Pilaf
Semi soft Polenta with mascarpone and fresh herbs

Veggies
Fresh seasonal steamed veggies
Oven roasted assorted vegetable with fresh herbs

Sandwich Plates

All sandwiches served with lettuce, sliced tomatoes, shaved red onions, mayo and mustard packets.

Apricot Almond Chicken
Salad on a Croissant

Grilled Chicken Pesto and
Roasted Peppers on Dutch Crunch

Turkey, Bacon, Lettuce and Tomato
Club on white Pullman bread

Fresh Roasted Turkey, Fresh
Roast Beef or Baked Ham served on
white or wheat sliced bread

Tuna Salad, Egg Salad, or Chicken
Salad served on white or wheat

Grilled Veggie or Fresh Veggie on fresh
baked Focaccia with Mustard & Mayo sides

We provide multiple types of build your own Hamburger, Taco, and Salad Bars

Box Lunches

All boxed lunches come with Sandwich and Salad, a piece of whole fruit and a cookie or brownie.

1. Choose a Sandwich

Apricot almond chicken
salad on a croissant

Grilled Chicken with Pesto
and roasted peppers

Roasted turkey, bacon, lettuce,
tomato, roast beef, & baked ham

Additional Classic Sandwiches Options:

Tuna Salad

Egg Salad

Chicken Salad

Grilled Veggie

Fresh Veggie

2. Choose a Salad

La Diosa Verde

Hearts of Organic Romaine, Persian
Cucumbers and Sweet Grape Tomatoes
with a Vibrant House-made
Green Goddess Dressing

Mixed Green Salad

Mixed greens, goat cheese, candied
walnuts, berries, and balsamic vinaigrette

Wedge Salad

Apple wood smoked bacon, wedges of vine
ripened tomatoes, fresh avocado,
and blue cheese dressing

Summer Chopped Salad

Romaine, Grilled Radicchio, Scallions,
Fresh Corn, Artichokes, Green Beans,
Peas, Candied Pecans, Sweet 100
Tomatoes, Crumbled Bacon,
Blue Cheese Vinaigrette

Fall Salad

Tender Endive, Arugula and Escarole
Tossed with Dried Apricots, Cranberries,
Grapes, and Point Reyes Blue Cheese,
with Toasted Walnut Vinaigrette

Ask about our custom specialty made to order dessert options