

LUNCH MENU

\$24/PERSON

12-PERSON MINIMUM

SALAD - PICK 2

- MONA LISA: SPINACH, TOMATO, CUCUMBER, ROASTED RED PEPPERS, PEAS, SHAVED RED ONION & RED WINE VINAIGRETTE
- VILLAGE: CRISP VEGGIES W/ GARBANZO BEANS, TOMATO, ROASTED RED PEPPERS, CUCUMBER & ARTICHOKE IN A RED WINE LEMON VINAIGRETTE
- ITALIAN GARBAGE: MIXED GREENS, TOMATO, CUCUMBER, GARBANZO BEANS, ARTICHOKE, ROASTED RED PEPPERS, OLIVES, OIL & VINEGAR
- GREEN APPLE: SPRING MIX W/ ROASTED HAZELNUTS, ROMANO CHEESE, GREEN APPLES & TOMATOES IN A WHITE BALSAMIC VINAIGRETTE
- FARRO: FARRO TOSSED W/ ARUGULA, CUCUMBER, TOMATOES & FIRE ROASTED TOMATOES IN A BALSAMIC REDUCTION VINAIGRETTE
- PASTA: PASTA, FRESH VEGGIES, GARBANZO BEANS W/ A LEMON & RED WINE VINEGAR DRESSING
- CHEESE TORTELLINI: CHEESE TORTELLINI AND VEGGIES TOSSED WITH ARUGULA IN A HONEY LEMON VINAIGRETTE

MINI SANDWICHES - PICK 2

- CHICKEN PESTO: GRILLED ORGANIC CHICKEN W/ ARUGULA, TOMATO & FRESH BASIL MAYO PESTO (NUT FREE)
- LEMON CAPER CHICKEN: PAN FRIED OR GRILLED CHICKEN W/ LEMON CAPER AIOLI SAUCE & ARUGULA
- CAPRESE: FRESH MOZZARELLA, TOMATO, BASIL, GRILLED ZUCCHINI
- BROCCOLINI: GRILLED BROCCOLINI WITH SRIRACHA MAYO, SUNDRIED TOMATOES, RED ONION & COTIJA CHEESE
- GRILLED PORK: TANGY, DELICIOUS SLOW COOKED PORK IN A BBQ SAUCE.
- BEEF TENDERLOIN SLIDER - BEEF TENDERLOIN W/ HOMEMADE HORSERADISH SAUCE, TOMATO & MICROGREENS ADD \$4 PER PERSON

ADD-ON ITEMS

- FRESH BAKED COOKIES: \$3/PERSON
- HUMMUS PLATTER & NAAN \$120
- S CHARCUTERIE BOARD - \$200 (SERVES 10-20)
- M CHARCUTERIE BOARD - \$225 (SERVES 20-30)
- L CHARCUTERIE BOARD - \$300 (SERVES 40-50)
- FRUIT - \$4/PERSON

