



Artisan Collection \$12.95

TUSCAN PESTO CHICKEN

Chicken breast chopped and tossed with basil pesto and sun-dried tomatoes, on ciabatta roll

TURKEY AND SMOKEHOUSE BACON

Oven roasted turkey breast, crispy bacon, greens, and cranberry mascarpone spread on multi-grain bread

HAND CARVED BEEF TENDERLOIN

Smothered with caramelized onion, pepper-jack cheese, and horseradish aioli on ciabatta roll

ALBACORE TUNA SALAD

Heart healthy Albacore Tuna, light mayo, celery, and crisp red leaf lettuce on petite croissants

HERB ROASTED BEEF AND BOURSIN

Shaved rib eye layered with herbed boursin, red onion, and greens on a ciabatta roll

“Artisan Collection” lunches are served with choice of side item and choice of dessert.

Café Collection \$10.95

OVEN ROASTED TURKEY BREAST

Sprouts, tomato, and lemon herb aioli on “everything” bagel

SOUTHWESTERN PULLED PORK WRAP

Smoked gouda, lettuce, black beans, corn, and chipotle vinaigrette on a tomato tortilla

COUNTRY CURED HAM WITH SWISS

Tomato and greens, and dijon mayo on pretzel roll

GRILLED SEASONAL VEGETABLE WRAP

Roasted red pepper, herbed mascarpone cheese, on a whole wheat tortilla

HERB GRILLED CHICKEN BREAST

Caramelized onion, barbeque ranch dressing on onion roll

CALIFORNIA WRAP

Avocado, roasted red pepper hummus, sprouts, cucumber, and tomato, on a spinach tortilla

HARVEST GREENS SALAD

Mixed greens, grilled pear, roasted red onion, dried cranberries, sliced almonds, and pear nectar - goat cheese vinaigrette

“Cafe Collection” lunches are served with new baby red potato salad and fresh baked cookies.

“On Occasion” Salads \$11.95

GRILLED CHICKEN CAESAR SALAD

Char-grilled chicken breast, crisp romaine, shaved parmesan, and garlic croutons

CHOPPED SALAD

Chicken Breast, bacon, romaine, pastina, red onion, tomato, red cabbage, and gorgonzola, with a creamy Italian dressing

ANTIPASTI SALAD

Salami, grilled fennel, olives, asiago cheese, and Tuscan white beans over mixed greens with oregano vinaigrette

Entrée salads served with a baked artisan roll and choice of dessert with dressing on the side.

Sides

MEDITERRANEAN PASTA

Kalamata olives, artichokes, roasted tomatoes, and rosemary

NEW BABY RED POTATO SALAD

JASMINE RICE

Currants, orange zest and fresh herbs

FRESH FRUIT CUP

Additional sides \$2.25 each

Family style \$8.50 (perfect for 4)

Desserts

Kingston Pecan Bars

Raspberry Bars

Lemon Bars

Chocolate Chip Cookie

Desserts \$1.50 each

Assortment platter \$11.00 (perfect for 8)