

FAMILY STYLE to-go MENU

OFFICE SPA LUNCH PACKAGE

Minimum of 10 guests. For pick up or delivery only.



100% zero trans fat

Catering

Served With French Baguette | Greek Olive Tapenade | Butter
Four Courses \$44 | Three Courses \$39 | Two Courses \$34 pp + tax

APPETIZER | Please Select Two *Substitutions may result in up-charges*

- Grilled Balsamic Vegetable Medley {GFV}** | grilled seasonal vegetables | virgin olive oil | balsamic vinegar | oregano
Fried Eggplant and Garlic Dip {GF} | extra virgin olive oil | whey | crisp onion | mint aioli | lavash
Rustic Baguette Bruschetta {GFV} | gorgonzola cheese | tomatoes | garlic | basil | balsamic reduction | Italian herbs | EVOO
Hummus Dip {GFV} | pureed garbanzo beans | tahini paste | spices | lemon juice | EVOO | green garlic | pita bread
Garden Vegetable Bouquet {GFV} | celery | carrots | cauliflower | broccoli | cherry tomatoes | bell peppers | ranch dip | salsa fresca

SALAD | Please Select Two *Substitutions may result in up-charges*

- Caesar Salad {GF}** | romaine hearts | Caesar dressing | ciabatta croutons | shaved parmesan
Mediterranean Garden {GFV} | Persian cucumber | tomatoes | red bell peppers | red onion
olives | feta cheese | minted romaine | garlic croutons | creamy feta vinaigrette
Valencia BBQ Chicken {GF} | chicken breast | romaine | grilled corn | black beans | cheddar
tomatoes | red onions | tortilla chips | chipotle ranch dressing
Greek Salad {GF} | cucumber | tomatoes | bell peppers | red onion | feta cheese | oregano balsamic vinaigrette
Oriental Honey Roasted Chicken Salad {GF} | romaine | Napa cabbage | wonton crisps | cashews
sesame seeds | mandarin oranges | candied ginger

ENTRÉE | Please Select Two *Substitutions may result in up-charges*

- Linguini Garlic Fresca {GFV}** | roasted garlic | grilled asparagus | sun-dried tomatoes
fine herbs | baby spinach | light cream vodka sauce
Borracho Tequila Chicken {GF} | penne | chicken filet | artichokes | sun-dried tomatoes
sautéed garlic | cilantro-tequila sauce
Penne Bolognese {GF} | ground sirloin | mushroom | parmesan cheese | brandy cream sauce
Persian Chicken Kabob {GF} | marinated saffron chicken filet | rainbow Gypsy peppers | onions
Dill fava beans basmati rice | blistered tomato | garlic hummus
"Koubideh" Ground Beef or Chicken Kabob {GF} | *combo also available*
two charbroiled skewers | onion | sumac | saffron | blistered Roma tomato | saffron basmati rice
Chicken Picatta {GF} | *sautéed chicken scaloppine | garlic | Lemon caper sauce*
baked vegetable bouquet | choice of potato or rice
Grilled Norwegian Salmon {GF} | *cucumber-dill sauce | roasted vegetables*
choice of rice or potato | kakis berries | lemon wedge

DESSERT | Please Select Two *Substitutions may result in up-charges*

- Chocolate Croissant Bread Pudding** | baked croissants | chocolate | crème anglaise | whiskey sauce
Crème Brûlée | a traditional favorite | brown caramelized
Chocolate Tuxedo Cake | semi sweet chocolate pudding | white chocolate | cream cheese | whipped cream
New York Cheesecake | Honey graham cracker crust | strawberry sauce | whipped cream
Half Sheet Pan: Choice of: Brownie | Carrot Cake | Cheese Cake | Chocolate Chip Cookies | cheese cake

V Vegan with modifications | GF Gluten Free with modifications

CASH SAVING OPTION: 2.75% cc processing fee will be added when using credit card as payment

Plates, Utensils and Napkins Available upon request for parties of 20 and more.
Full Buffet Set-Up with Chafing Dishes and Utensils also available