



Event Catering Lunch

Minimum order: 10 sandwiches

Last updated: June 19, 2023

Specialty Sandwiches \$15 each

Muffaletta

Olive spread, spicy or mild giardiniera, ham, salami, mortadella, provolone cheese on toasted ciabatta (vegan option - roasted veggies)

Cucumber Brie

Brie, cucumber, almond gremolata, frisee, and olive oil on a fresh baguette

Grinder

Ham, Sopressata, Genoa salami, pepperoni, pepperoncini, Provolone, Parmesan, grinder salad, tomato on toasted ciabatta

Pan-fried Mortadella

Crispy mortadella, shredded lettuce, melty cheese, pepperoncini mayo, and pickled peppers, on a fresh baguette

Standard Sandwiches \$12 each

Roasted Turkey

Swiss, sliced apple, savory jam on sourdough

House Braunschweiger

pickled-pepper relish on toasted sourdough

Smoked Ham

Cheddar, house pickles, dijonnaise on sourdough

Box Lunches

Standard Sandwich

\$17

Includes 6" sandwich, house chips, crudite & drip and a cookie

Specialty Sandwich

\$20

Includes 6" sandwich, house chips, crudite & drip and a cookie



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Sides

House-seasoned Chips

\$30

(10-12 people)

Seasonal Lettuce Salad

\$40

(10-12 people)

Fruit Platter

\$55

(6-8 people)

Seasonal fresh fruit board with date spread

Seasonal Pasta Salad

\$50

(10-12 people)

Crudités Platter

\$55

(6-8 people)

Seasonal fresh vegetable board with cashew sauce

Cookie Platter

\$25

(Up to 10 people)

Spreads & Dips Platter

\$75

(10-12 people)

Includes house chips, crackers, crostini. (Dip add-ons: \$6 each)

Choice of 3

- Smoked whitefish & herb
- Fresno Pimento cheese
- Whipped feta with walnut honey
- Roasted fennel & crab
- Tomato herb relish
- Sour cream dill pickle