



Event Catering Lunch

Recommended 1-2 half portions per person.

Minimum order: 10 sandwiches

Last updated: Jun 19, 2023

8" Specialty Sandwiches

\$15 each

Muffaletta

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

Grinder

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

Cucumber Brie

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

Pan-fried Mortadella

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

8" Standard Sandwiches

\$12 each

Roasted Turkey

Swiss, sliced apple, savory jam on sourdough

Smoked Ham

Cheddar, house pickles, dijonnaise on sourdough

House Braunschweiger

pickled-pepper relish on toasted sourdough

Sides

House-seasoned Chips

(10-12 people)

\$30

Seasonal Pasta Salad (10-12 people)	\$50
Seasonal Lettuce Salad (10-12 people)	\$40
Crudités Platter (6-8 people) Seasonal fresh vegetable board with cashew sauce	\$55
Fruit Platter (6-8 people) Seasonal fresh fruit board with date spread	\$55
Cookie Platter (Up to 10 people)	\$25
Spreads & Dips Platter (10-12 people) Includes house chips, crackers, crostini. (Dip add-ons: \$6 each)	\$75
Choice of 3: Smoked whitefish & herb Fresno Pimento cheese Whipped feta with walnut honey Roasted fennel & crab Tomato herb relish Sour cream dill pickle	


(DF)


(GF)


(NF)


(V)


(VG)