



Lunch Menu

PRICED PER PERSON | 10 PERSON MINIMUM

BUILD YOUR OWN BARS

Potato Bar \$10.50

Baked potatoes with seasoned skins served with tossed house salad, dessert tray, and assorted toppings: chives, bacon, butter, sour cream, ham, cheddar cheese, broccoli.

Seasonal Build Your Own Salad Bar \$9

Seasoned grilled chicken with baby greens, avocado, cucumbers, artichoke hearts, asparagus, red peppers, shredded cheese, house vinaigrette, ranch dressing, rolls & butter, and dessert tray. Toppings may change with season.

Southwest Salad \$9

Seasoned grilled chicken with baby greens, shredded cheese, garbanzo beans, black bean corn salsa, tomatoes, avocado, cilantro vinaigrette, ranch dressing, rolls & butter, and dessert tray.

Add Grilled Shrimp \$3

Grilled Salmon & Chicken Salad \$9.50

Seasoned grilled chicken and salmon with baby greens, avocado, cucumbers, artichoke hearts, asparagus, tomatoes, berries, house vinaigrette, ranch dressing, rolls & butter, and dessert tray.

Rice Bowl \$10

Brown rice served with firecracker chicken, broccoli, shredded carrots, black bean corn salsa, tomatoes, cilantro, edamame, tomatillo-avocado sauce, tossed house salad, and dessert tray.

Taco Bar \$9.50

Seasoned ground beef served with tossed house salad, dessert tray, flour tortillas, and assorted toppings: shredded cheese, tomatoes, avocado, lettuce, black olives, homemade salsa, sour cream.

Add Chicken \$2.50

Chicken Sliders \$9.50

Grilled chicken sliders served with tossed house salad, choice of side item, potato chips, dessert tray, and assorted toppings: lettuce, tomatoes, Swiss cheese, avocado, barbecue sauce, honey mustard.

Mediterranean Steak Salad \$9.50

Grilled chicken and steak with baby greens, asparagus, red peppers, artichoke hearts, cucumbers, hard boiled eggs, potatoes, fresh tomato and mozzarella caprese salad, house vinaigrette, ranch dressing, rolls & butter, and dessert tray.

World Famous Fajita Bar \$11.50

Grilled, southwest-seasoned, chicken and steak mixed with sauteed red peppers, and onions, served with flour tortillas, shredded cheese, tomatoes, lettuce, cilantro, jalapenos, limes, homemade salsa, guacamole, sour cream, tortilla chips, tossed house salad, and dessert tray.

Add Cilantro Rice \$2.50

Add Grilled Shrimp \$3

Add Black Beans \$2.50

Extra Meat \$3

Add Queso \$2.50

Beef Sliders \$10

Grilled Angus beef sliders served with tossed house salad, choice of side item, potato chips, dessert tray, and assorted toppings: lettuce, tomatoes, cheddar cheese, onion, pickles, ketchup, mustard.

Power Bowl \$9.50

Grilled chicken and steak, quinoa, lettuce, sprouts, avocado, cherry tomatoes, garbanzo beans, kalamata olives, cucumbers, asparagus, and jicama. Served with a dessert tray.



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CHICKEN ENTREES

Smoked Chicken Pasta \$9.50

Smoked chicken, cavatappi pasta, asparagus, artichoke hearts, and sundried tomatoes tossed in a creamy parmesan sauce. Served with a tossed house salad and dessert tray.

Chicken Cordon Blue \$11

Boneless chicken breasts with black forest ham, dijon mustard, baby Swiss cheese, seasoned panko breadcrumbs, roasted potatoes, tossed house salad, and dessert tray.

Chicken Parmesan \$11

Italian seasoned chicken pan sauteed, topped with homemade marinara sauce and mozzarella cheese. Served with roasted potatoes, tossed house salad, and dessert tray.

Chicken Tenders \$9

Grilled chicken tenders offered with barbeque sauce, boom boom sauce, and ranch dressing. Served with a tossed house salad, choice of side item, and dessert tray.

Chicken & Spinach Lasagna \$12

Pasta layered with spinach, oven-roasted chicken, Italian cheeses, fresh herbs, and a parmesan cream sauce, topped with mozzarella cheese, and finished in the oven. Served with a tossed house salad and dessert tray.

Requires 48 Hour Notice

Barbeque Pulled Chicken \$9.50

Chicken smoked in house and basted with homemade Kansas City BBQ sauce. Served with rolls, tossed house salad, choice of side item, and dessert tray.

Chicken Piccata \$11

Traditional Italian seasoned chicken pan sauteed and topped with capers, mushrooms, and a lemon, white wine butter sauce. Served with potatoes, tossed house salad, and dessert tray.

Citrus Thyme Chicken \$9.50

Seasoned grilled chicken served with oven roasted potatoes, carrots, asparagus, tossed house salad, and dessert tray.

Baked Penne & Chicken \$9.50

Penne pasta with grilled chicken, broccoli, and sun dried tomatoes tossed in a creamy parmesan sauce and topped with mozzarella cheese. Served with a tossed house salad and dessert tray.

Chipotle Chicken \$9.50

Chipotle kissed grilled chicken served with cilantro rice, tossed house salad, and dessert tray.

Chicken Enchiladas \$11.50

Traditional enchiladas made with flour tortillas, homemade tomatillo sauce, and cheese. Served with cilantro rice, tossed house salad, and dessert tray.

Chicken Stroganoff \$9.50

Grilled chicken, mushrooms, and pasta tossed in a creamy sauce. Served with a tossed house salad and dessert tray.

Lemon Orzo Chicken \$9.50

Citrus marinated chicken grilled and served with brown butter orzo. Served with a tossed house salad and dessert tray.

Jamaican Jerk Chicken \$9.50

Grilled chicken marinated with jerk seasonings. Served with pineapple-cucumber salsa, Caribbean rice, tossed house salad, and dessert tray.

Tuscan Champagne Chicken \$10.50

Seasoned grilled chicken topped with artichoke hearts, capers, sun dried tomatoes, fresh basil, and a creamy champagne lemon sauce. Served with roasted potatoes, tossed house salad, and dessert tray.

Moroccan Chicken & Rice \$10.50

Grilled chicken seasoned with a turmeric lemon spice. Served with Moroccan rice, yogurt cucumber sauce, tossed house salad, and dessert tray.



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SANDWICHES & WRAPS

Meat Lovers Italian Sandwich

Mortadella, prosciutto, Capicola ham, salami, Swiss cheese, red onion, tomato, greens, and homemade aioli.

California Dreaming Chicken Salad Sandwich

Unique, homemade grilled chicken salad with tomato, greens, assorted veggies, avocado, and a Greek yogurt base.

Turkey Bistro Sandwich

Oven roasted turkey, Provolone cheese, avocado, greens, tomato, and homemade aioli.

Classic Ham Sandwich

Black forest ham, Swiss cheese, English cucumber, greens, tomato, and homemade aioli.

Tuna Salad Sandwich

Homemade tuna salad with capers, fresh dill, greens, and tomato.

House Roasted Beef Sandwich

Roast beef, cheddar cheese, greens, tomato, red onion, and homemade aioli.

Firecracker Chicken Wrap

Asian inspired grilled chicken, cilantro, greens, shredded carrots, tomato, homemade aioli.

Tuscan Chicken Wrap

Grilled chicken, Muenster cheese, greens, sun dried tomato, roasted red pepper, artichoke hearts, and homemade aioli.

Veggie Wrap

English cucumber, roasted red pepper, artichoke hearts, grilled veggies, homemade aioli, tomato, and greens. Veggies may change based on season.

All sandwiches available as wraps.

BOXED LUNCHES

Executive Boxes \$12

*Choice of any gourmet sandwich or wrap, fresh fruit cup, chips, and homemade sweet.
Add Tossed Salad \$3*

Boardroom Boxes \$10

Choice of turkey, ham, chicken wrap, or veggie wrap. Served with chips and homemade sweet.



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SIDES

Penne Pasta Salad

Penne tossed in a creamy vinaigrette with roasted red peppers, basil, black olives, feta cheese, and sun dried tomatoes.

Potato Salad

Yukon gold potatoes tossed in a creamy dressing with celery and eggs.

Broccoli Salad

Broccoli, bacon, and Craisins tossed in a creamy dressing with fresh herbs.

Fresh Corn Salad

Sweet corn, red peppers, celery, red onion, and cherry tomatoes tossed in a creamy dressing with fresh herbs.

Asian Jicama Slaw

Red cabbage, Napa cabbage, jicama, carrots, and red pepper tossed in an Asian inspired dressing.

Peasant Salad

Vine ripened tomatoes, English cucumbers, red onion, and capers drizzled with olive oil and balsamic vinegar.

Farmstand Pasta Salad

Cavatappi pasta, artichoke hearts, asparagus, red peppers, and corn tossed in a light vinaigrette.

Fresh Seasonal Fruit

Hand cut seasonal melons and berries.

German Potato Salad

Yukon gold potatoes, smoked bacon, and red onion tossed in a mustard dressing.

Crudite

An array of seasonal fresh vegetables served with a ranch dipping sauce.

Quinoa Salad

Quinoa tossed with veggies and a citrus vinaigrette.

Homemade Soup

Offered seasonally October-March. Please call to find out today's special.

Edamame, Corn & Tomato Salad

Edamame, sweet corn, and cherry tomatoes tossed in a creamy lemon dressing.

SWEETS

Dessert Platter

Assorted homemade cookies and bars.
\$2 per person

Cookies by the Dozen

Assorted homemade cookies.
\$10 per dozen

Brownies & Bars by the Dozen

Assorted brownies and blondies.
\$14 per dozen

Assorted Bite Sized Desserts

\$3 per person

CHIPS

Assorted Chips

\$1.50 per person

Assorted Baked Chips

\$2.25 per person

Bulk Potato Chips

\$1.25 per person

BEVERAGES

Assorted Canned Soda &

Bottled Water

\$1 each

Assorted Bottled Tea

\$2 each

Assorted Bottled Soda

\$2 each