

### "Build Your Own" Bars

#### **POTATO BAR** \$10

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

#### **SEASONAL BUILD YOUR OWN SALAD BAR** \$8

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.*

#### **CAJUN CHICKEN SALAD** \$8

Cajun-seasoned, grilled chicken with baby greens, cucumbers, cherry tomatoes, avocado, garbanzo beans, black olives, grilled veggies, raspberry vinaigrette, ranch dressing, rolls & butter, and dessert tray.

Add Grilled Shrimp \$2

#### **SOUTHWEST SALAD** \$8.50

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 \$2

#### **GRILLED SALMON & CHICKEN SALAD** \$8.25

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** \$9

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** \$8.50

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

Add Chicken \$2

#### **CHICKEN SLIDERS** \$8.50

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

#### **THAI SALAD** \$9

Grilled Thai basil lemon chicken and Korean beef with romaine, red cabbage, shredded carrots, tomatoes, Asian cucumbers, garbanzo beans, red peppers, edamame, cilantro vinaigrette, ranch dressing, rolls & butter, and dessert tray.

#### **MEDITERRANEAN STEAK SALAD** \$8.50

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** \$10.50

Grilled, southwest-seasoned, chicken and steak mixed with sautéed 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

Add Grilled Shrimp \$2

Add Black Beans \$2

Extra Meat \$2

Add Queso \$2

#### **BEEF SLIDERS** \$9

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

### Chicken

#### **CHICKEN & WILD RICE BAKE \$8.50**

Seasoned grilled chicken baked with wild rice, roasted red peppers, broccoli, and a basil cream sauce. Served with a tossed house salad and dessert tray.

#### **SMOKED CHICKEN PASTA \$8**

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 \$10**

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 \$10**

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

#### **CHICKEN TENDERS \$8**

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.

#### **GARLIC YOGURT CHICKEN \$9**

Baked chicken with Greek yogurt and a hint of garlic topped with panko-thyme seasoning. Served with cheddar chive rice, tossed house salad, and dessert tray.

#### **CHICKEN & SPINACH LASAGNA \$11**

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

*10 Person Minimum. Requires 48 Hour Notice.*

#### **BARBEQUE PULLED CHICKEN \$8.50**

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 \$10**

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

#### **MOROCCAN CHICKEN & RICE \$9.50**

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

#### **BAKED PENNE AND CHICKEN \$8.50**

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

#### **CHIPOTLE CHICKEN \$8.50**

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

#### **CHICKEN ENCHILADAS \$10.50**

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

#### **CHICKEN STROGANOFF \$8.50**

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

#### **LEMON ORZO CHICKEN \$8.50**

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

#### **JAMAICAN JERK CHICKEN \$8.50**

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

#### **🍷 TUSCAN CHAMPAGNE CHICKEN \$9.50**

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

#### **CITRUS THYME GRILLED CHICKEN \$8.50**

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

#### **CREAMY LEMON CHICKEN \$9.50**

Seasoned grilled chicken topped with a creamy lemon parmesan sauce, roasted red peppers, and artichoke hearts. Served with wild rice, tossed house salad, and dessert tray.

#### **QUESADILLAS \$8.50**

Chicken quesadillas served with sour cream, pico de gallo, guacamole, cilantro rice, tossed house salad, and dessert tray.

### This & That

#### **BLACKENED FISH & SHRIMP TACOS** \$11

Blackened salmon and Gulf shrimp offered in flour tortillas with shredded cabbage, tomatoes, avocado, jalapenos, pico de gallo, cilantro aioli, and limes. Served with cilantro rice, black beans, tossed house salad, and dessert tray.

#### **GOURMET MACARONI & CHEESE** \$8

Macaroni and cheese offered with your choice of grilled chicken or broccoli, finished with fresh tomatoes and pancothyme topping. Served with tossed house salad and dessert tray.

#### **PULLED PORK SANDWICHES** \$8.75

Slow smoked in house pork basted with Kansas City BBQ sauce. Served with rolls, potato chips, tossed house salad, choice of side, and dessert tray.

*10 Person Minimum. Requires 48 Hour Notice.*

#### **PULLED BEEF SANDWICH** \$8.75

Slow smoked in house beef basted with Kansas City BBQ sauce. Served with rolls, potato chips, tossed house salad, choice of side item, and dessert tray.

*10 Person Minimum. Requires 48 Hour Notice.*

#### **A CATERED AFFAIR SANDWICH TRAY** \$8.75

A variety of gourmet sandwiches made with Boars Head meats, cheese, and artisan breads. Served with tossed house salad, choice of side, and dessert tray.

#### **BACON WRAPPED PORK LOIN** \$12

Center cut pork loin seasoned and oven roasted with smoked bacon. Served with roasted potatoes, green beans, tossed house salad, and dessert tray.

#### **MIKE'S SPECIAL** \$10

Seasoned grilled chicken and steak served with tossed house salad, loaded mashed potatoes, seasonal grilled veggies, and dessert tray.

Substitute Chicken with Salmon \$2

#### **BAKED PENNE WITH MEATBALLS** \$8.50

Penne pasta with homemade marinara and meatballs topped with Italian cheese. Served with tossed house salad and dessert tray.

#### **GRILLED SALMON** \$12.50

Grilled salmon served with seasonal grilled veggies, tossed house salad, and dessert tray.

#### **PINWHEELS** \$8

A variety of whole grain wraps made with Boars Head meats and cheeses that are sliced and served as individual pinwheels. Served with tossed house salad, choice of a side item, and dessert tray.

#### **SLOPPY JOES** \$8

Seasoned, slow braised beef served with rolls, potato chips, tossed house salad, choice of side item, and dessert tray.

#### **DANO'S BEEF** \$12.50

Sliced sirloin marinated with Dano's "outrageous" secret marinade. Served with cheesy zucchini rice, roasted parsley parmesan carrots, tossed house salad, and dessert tray.

#### **GARLIC BUTTER BAKED SALMON** \$13

Garlic and herb encrusted baked salmon. Served with harvest rice, tossed house salad, and dessert tray.

#### **SEAFOOD LASAGNA** \$14.50

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

*10 Person Minimum. Requires 48 Hour Notice.*

#### **BUILD YOUR OWN SALAD BOXES** \$11

Build your own salad box with grilled chicken, baby greens, avocado, cucumbers, artichoke hearts, asparagus, red peppers, shredded cheese, house vinaigrette, fresh fruit cup, roll & butter, and homemade sweet.

#### **EXECUTIVE BOXES** \$11

Choice of any gourmet sandwich or wrap, fresh fruit cup, chips, and homemade sweet.

Add Tossed Salad \$2

#### **BOARDROOM BOXES** \$9

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

*Vegetarian, Gluten Free, and Vegan Options Available*

Meat & Veggie Skewers, Stuffed Zucchini, Quinoa Stuffed Peppers



## Lunch Menu

PRICED PER PERSON

### Sandwiches & Wraps

#### MEAT LOVERS ITALIAN SANDWICH

Mortadella, prosciutto, capocollo ham, salami, Swiss cheese, red onion, tomato, greens, and 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, havarti cheese, avocado, greens, tomato, and homemade aioli.

#### CLASSIC HAM SANDWICH

Black forest ham, big eye 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, and homemade aioli.

#### TUSCAN CHICKEN WRAP

Grilled chicken, havarti cheese, greens, sundried 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

#### THE EXECUTIVE \$11

Choice of any gourmet sandwich or wrap, fresh fruit cup, chips, and homemade sweet.

Add Tossed Salad \$2

#### THE BOARDROOM \$9

Choice of turkey, ham, chicken wrap, or veggie wrap.

Served with chips and homemade sweet.

### Sides

#### PENNE PASTA SALAD

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

#### POTATO SALAD

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

#### BROCCOLI SALAD

Traditional salad, bacon, and crazins tossed with a creamy dressing.

#### FRESH CORN SALAD

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

#### 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 light vinaigrette.

#### FRESH SEASONAL FRUIT

Hand cut seasonal melons and berries.

#### CRUDITÉ

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

#### QUINOA SALAD

Quinoa tossed with veggies and a citrus vinaigrette. **\*\*Contains Nuts\*\***

#### HOMEMADE SOUP

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

### Chips

#### ASSORTED CHIPS

\$1 per person

#### ASSORTED BAKED CHIPS

\$1.75 per person

#### BULK RUFFLES

\$.75 per person

### Sweets

#### DESSERT PLATTERS \$2

Assorted homemade cookies and bars.

#### COOKIES BY THE DOZEN

Assorted homemade cookies.  
\$6 per dozen

#### BROWNIES & BARS BY THE DOZEN

Assorted brownies and blondies.  
\$9 per dozen

#### CUPCAKES

White, chocolate and carrot cake with cream cheese frosting. \$2.25 each

#### STUFFED STRAWBERRIES

Cheesecake stuffed strawberries.  
\$1 each

#### CHEESECAKE BARS

Homemade plain, blueberry, or Oreo cheesecake bars. \$1.25 each  
*Requires 48 Hour Notice.*

### Beverages

**ASSORTED CANNED SODA & BOTTLED WATER** \$.75 each

**ASSORTED BOTTLED TEA** \$2 each

**ASSORTED BOTTLED SODA** \$2 each

