

Menus

Corporate Delivery



Cold Choices

Sandwiches

Served on assorted specialty breads with our signature pesto mayonnaise. Order your favorites or an assortment.

Sandwich fillings

Sliced Cajun chicken breast, honey ham, sliced roasted beef, chicken tarragon salad, Thai curried tuna salad, roasted bell peppers, cheddar, mozzarella, Bocconcini, brie, feta cheese, tomatoes, mixed field greens, onions, pickles

Sandwich Platters

A selection of our sandwich fillings on a variety of fresh baked breads.

Hearty French baguette sandwiches \$ 7.95 each *

Open-faced sandwiches beautifully presented and garnished \$ 9.95 per two pieces *

Salad Selection

Spinach salad with fresh berries and purple onions, creamy citrus dressing
Mixed field greens with crystallized nuts & berry vinaigrette
Orzo pasta tossed with shredded basil, crumbled goat cheese & Chianti-soaked sundried tomatoes
Potato salad with smoked bacon and green onions, mustard dressing
Tomato & shaved purple onion salad with fresh basil and regiano balsamic dressing
Greek salad with lemon, fresh mint & olive oil
Thai noodle salad with fresh shrimp
Caesar salad with parmesan croutons
Lemon & olive tuna niçoise with green beans
Chilled jicama & green mango slaw with Asian spices

Side from \$24.00 per guest *

Entree from \$ 8.75 per guest *

Box Lunches

Includes:

French baguette sandwich, bottled fruit juice, seasonal fresh fruit and a dessert square

or giant cookie \$14.25 per guest *

Neatly packaged in an attractive bistro box.



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Lunch Platters

Cost per person depends on number of people and assortment ordered

- Sliced fresh fruit or vegetables with dip
- Fruit and cheese platters – domestic and imported
served with an array of rustic country breads, crackers & ficelle
- Italian pancetta, salami, artichokes, proscuitto, olives and cambazola with rustic Italian breads
- Sliced maple ham, Cajun chicken breast, & roast sirloin of beef with onions, pickles, tomatoes, and assorted condiments.
Served with crusty rolls.
- Whole poached salmon on a bed of Thai noodles with Asian vegetable slaw
- Cold roasted rosemary chicken with grilled and marinated vegetables and onion chutney
- Trio of tzatziki, antipasto dip and hummus served with naan & pita points
- Sliced smoked salmon with red onion, cream cheese, capers, dill, baguettes & crackers

Sweets & Desserts

- Giant cookies
- Dessert squares
- Triple chocolate brownies
- Chocolate sparkle cookies
- Mini fruit brochettes with butterscotch dip
- Assorted truffles

From \$ 1.75 per piece *

Dessert and fruit platter

Assorted sweets paired with sliced fresh fruit & berries \$ 4.75 per person *

