# LUNCH SANDWICHES & SALADS

### Classic Sandwich Box Lunch
- Choice of Three (3) Classic Sandwiches or Classic Boxed Salads
- Mayo and Mustard
- Apple
- Chips
- Soda or Water

$33.00 per Person

### Gourmet Sandwich Box Lunch
- Choice of Three (3) Gourmet or Classic Sandwiches or Classic Boxed Salads
- Mayo and Mustard
- Cookie
- Penne Pasta Salad
- Soda or Water

$38.50 per Person

### Gourmet Sandwich Buffet
- Choice of Three (3) Gourmet or Classic Sandwiches
- Mayo and Mustard
- Pickles
- Assorted Cookies and Brownies
- Choice of Two (2) Salads: Penne Pasta, Potato, Mixed Garden or Fruit Salad
- Soda or Water

$50.50 per Person

### Additional Sandwich Choice

$4.50 per Person, per Selection

### Classic Boxed Salads

*All salads served with an assortment of dressing packets*
- Classic Caesar Salad with Grilled Chicken
- Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Tofu (Vegan)
- Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabouleh and Turkey
- Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken (Gluten Free)

### Classic Sandwiches

- Grilled Chicken Caesar Salad in a Wrap
- Crispy Chicken with Lettuce, Tomato, Guacamole and Spicy Mayo in a Wrap
- Roast Beef with Organic Greens, Tomato and Provolone on Pumpernickel
- Roast Turkey with Swiss Cheese, Organic Greens and Tomato on a Brioche Roll
- Virginia Ham with Mild Cheddar, Organic Greens and Tomato on a Kaiser Roll
- Tuna Salad with Mesclun and Tomato in Assorted Wraps
- Grilled Eggplant with Mozzarella, Arugula and Tomato on a Garlic Baguette
- Curried Vegetables in an Everything Pita

### Gourmet Sandwiches

- Grilled Herbed Chicken Cutlets with Arugula and Roasted Pepper on a Multi-Grain Roll
- Chicken Francese with Mozzarella, Arugula, Tomato and Citrus Dressing on a Semolina Hoggie
- Roasted Sirloin of Beef with Organic Greens, Tomato, Jack Cheese and Horseradish Cream on a Club Roll
- Roasted Turkey with Muenster Cheese, Lettuce and Cranberry Spread on an Herbed Pocket Roll
- Roast Turkey with Tabbouleh and Wilted Kale in a Wrap
- Pastrami with Caramelized Onions, Swiss Cheese and thousand Island Dressing on Pumpernickel
- Black Forest Ham with Brie Cheese, Dried Fruit Compote and Green Leaf on a Ciabatta Roll
- Smoked Salmon with Red Onion, Cucumber, Tomato and Chive Cream Cheese on Multi-Grain Roll
- Eggplant Francese with Provolone, Roasted Red Pepper, Arugula, and Balsamic Dressing on Focaccia Bread
- Black Beans with Corn, Quinoa, Romaine Lettuce, Sour Cream and Avocado Dressing in a Wrap