### Classic Box Lunch

**33**

*Choice of Three (3):* Classic Sandwiches or Box Salads  
- Mayo & Mustard  
- Apple  
- Chips  
- Soda or Water

### Gourmet Box Lunch

**39**

*Choice of Three (3):* Gourmet or Classic Sandwiches or Box Salads  
- Mayo & Mustard  
- Cookie  
- Penne Pasta Salad  
- Soda or Water

### Gourmet Sandwich Buffet

**51**

*Choice of Three (3):* Gourmet or Classic Sandwiches or Box Salads  
- Mayo & Mustard  
- Pickles  
- Assorted Cookies & Brownies  

*Choice of Two (2) Side Salads:* Penne Pasta, Potato, Mixed Garden or Fruit Salad  
- Soda or Water

*Add An Additional Sandwich Choice for an Additional $5*

### Sandwich & Salad Options

#### 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  
- Mixed Greens Salad with Grilled Vegetables, Sliced Egg, Tabbouleh and Turkey  
- Mixed Greens Salad with Grilled Vegetables, Quinoa and Grilled Chicken

#### 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 Hoagie  
- 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  
- Breaded Eggplant 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
**ADDITIONAL CHARGES**

*All Menu Items Are Per Person Unless Otherwise Noted*

*Hot Buffets Require a Minimum of Ten (10) Guests*

*Plated Meals Require a Minimum of Ten (10) Guests*

*Buffets Do Not Include Beverages Unless Otherwise Noted*

*Faculty House Menus Can Be Customized To Meet The Dietary Restrictions Of Your Event*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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**Staff**

**Waitstaff**

*42/Hour, Minimum of 210*

- Buffet: One (1) Waitstaff per 25 Guests
- Plated: One (1) Waitstaff per 10 Guests
- Reception: One (1) Waitstaff per 25 Guests

**Bartender**

*42/Hour, Minimum of 210*

One (1) Bartender per 75 Guests

**Uniform Chef/Carver**

*42/Hour, Minimum of 210*

One (1) Uniform Chef per 75 Guests

**Coat Check Attendant**

*42/Hour, Minimum of 210*

One (1) Uniform Chef per 100 Guests

**Set-Up & Strike—Skyline**

*210*

*Required in Skyline Dining Room Only*

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**Room Rentals**

*Room Rental rates will double without a food & beverage purchase*

*Please contact Sales Manager for Room Pricing*