



**“Fancy” Catering and
Special Events Menu
2025 & 2026**

Hors d'Oeuvres

Pricing is Per Person and varies on item.
Platters available, please inquire about pricing.

Vegetarian

Spanakopita (\$4)

Phyllo dough filled with spinach, mushrooms and feta then baked golden brown and sprinkled with paprika.

Vegetarian Crispy Spring Rolls (\$3)

Served with sweet chili plum sauce.

Broccoli and Cheddar Frittata (\$4)

Crustless quiche cut into bite-sized diamonds and topped with Roasted Garlic Crema.

Stuffed Mushrooms (\$4)

Bella caps stuffed with our famous spinach and artichoke dip, topped with tomato & parmesan.

Grilled Cheese Cups (\$3.50)

Bite-sized classic grilled cheese with roasted tomato soup.

Caprese Skewers (\$3.50)

Tri-colored heirloom tomatoes, basil and mozzarella, drizzled with balsamic glaze.

Fruit Skewers (\$3.50)

Seasonal fresh fruit, served with mint vanilla yogurt dipping sauce.

Edamame Bruschetta (\$3.50)

Traditional bruschetta with an edamame twist. Served on toasted crostini, topped with shredded parmesan.

Veggie Cups (\$3.50)

Seasonal fresh vegetables with our famous Porch ranch dressing.

Crispy Chickpea & Avocado (\$4)

Cajun dusted chickpeas flash fried over house made guacamole. Served on an English cucumber and garnished with cilantro and cotija cheese.

Sweet Potato & Black Bean Empanadas (\$4)

Handmade in a flaky pastry and served with avocado chimichurri.

Green Tomato & Corn Croquettes (\$4)

Fluffy Yukon gold potato, roasted corn and green tomato with a panko crust. Served with scratch made buttermilk ranch.

Grilled Watermelon & Feta Chips (\$4)

Taro chips topped with diced watermelon, goat's milk feta and micro mint leaves.

Elote Corn Cups (\$3.50)

Classic Mexican Street corn with micro cilantro and queso fresca.

Tarte a l' Oignon (\$3.50)

A fancy puff pastry with caramelized onion and chevre cheese. Topped with balsamic and a fresh micro herb salad.

Hors d'Oeuvres

Poultry

Jamaican Jerk Chicken Skewers (\$4.50)

House marinated chicken with grilled pineapple chutney.

Curried Chicken Salad Cups (\$4)

Served in an English cucumber cup with crushed candied walnuts.

Hovan Rolls (\$4)

House smoked turkey, bacon, shredded cheese and seasoned greens with chipotle aioli.

Chunky Greek Salad (\$4)

Served on an endive cup with blackened chicken and peppadew and pepperoncini garnish.

Mini Buff Chicken & Waffles (\$4.50)

A fried Buffalo chicken tender on a Belgium waffle, served with maple syrup and house made honey butter.

Turkey & Brie Sliders (\$5)

House smoked turkey, sliced apples, fresh brie and honey Dijon aioli on Hawaiian rolls.

Liquid Gold Meatballs (\$5)

Turkey meatballs served in a Carolina BBQ, mustard- based sauce.

BBQ Bacon Chicken Balls (\$5.50)

Bite-sized bacon wrapped grilled chicken with honey bbq sauce.

Mini Quesadilla Cones (\$5)

Cone shaped flour tortilla bites with marinated grilled chicken, three cheese blend and fresh pico de gallo.

Buffalo Chicken Meatballs (\$5)

House made chicken meatballs with house buffalo, topped with bleu cheese crumbles, shredded celery and carrot root.

Chicken Caprese Bites (\$5)

Grilled chicken, tri-colored cherry tomatoes and fresh mozzarella with fresh basil and balsamic reduction.

Sesame Chicken Wonton Cups (\$4)

Asian inspired chicken salad with shredded carrots, snow peas and chives. Served in a wonton cup and topped with toasted sesame seeds.

RPJ Chicken Salad Cups (\$4)

A perfect blend of house made red pepper jelly and rotisserie style chicken salad.

Chicken Taquitos (\$4)

Hand rolled corn tortillas filled with seasoned chicken and fresh salsa roja. Served crispy and topped with cotija cheese and served with salsa verde ranch dressing.

Kalua BBQ Chicken Sliders (\$5)

Hawaiian influenced marinated chicken thighs topped with a sweet heat slaw on sweet buns.

Hors d'Oeuvres

Beef & Lamb

Black & Blue Bites (\$6)

Blackened NY Strip sliced and served a garlic crostini with Boursin, red onion marmalade & blue cheese crumbles

Baby Bella Mushroom Caps(\$5.50)

Stuffed with veal, pork, beef and mushroom duxelle and served with spicy marinara.

Asian Marinated Beef Tenderloin Satay (\$6)

Served with cilantro ginger teriyaki sauce, green onion and toasted sesame seed garnish.

Italian Filet of Beef Skewers (\$6)

Grilled tenderloin of beef rubbed and marinated in homemade pesto sauce.

Porcini Crusted Beef Tenderloin Skewers (\$6)

Dusted with house rub, perfectly grilled then topped with a truffle demi-glace.

Beef Short Rib Tacos (\$6)

With red bell peppers, carrots, napa cabbage and sweet chili sauce. Topped with toasted black and white sesame seeds, cilantro and green onion.

Braised Short Rib Sliders (\$6)

Served on brioche with sharp provolone and red wine onion marmalade.

Smoked Prime Rib Sliders

House smoked prime rib, smoked provolone, crispy onions and truffled horseradish.

Greek Gyro Bites (\$6)

Sliced grilled lamb topped with a red onion, cucumber and tomato salad. Served on a grilled pita toast point with scratch tzatziki.

Grilled Lamb Lollipops (\$7)

Dijon and fresh herb crusted lamb chops with a mint red wine bordelaise.

Meatloaf Mini Cupcakes (\$5.50)

House made meatloaf, topped with garlic mashed potato icing and ketchup aioli garnish.

Beef Wellington Bites (\$6.50)

Beef Tenderloin with a white wine, shallot and mushroom cream sauce in phyllo.

Philly Cheese Steak Egg Rolls (\$6)

Handmade and served with scratch cheese whiz sauce.

Papas Rellenas (\$5.50)

Fried mashed potato balls stuffed with homemade picadillo beef.

Hors d'Oeuvres

Pork

Fire Bites (\$4.50)

A Porch signature with roasted jalapeños stuffed with a three - cheese blend, wrapped in Applewood smoked bacon and flash fried. Served with sweet chili marmalade.

Other stuffed options for catering include:

Truffled white cheddar mac & cheese (\$5)

House made buffalo chicken dip (\$5)

Thai Chile Pork Satay (\$5)

Grilled pork tenderloin served with sweet chili sauce, topped with parsley and green onions.

Mini Cuban Bites (\$4)

A crispy tostone topped with roasted pork, ham, kosher dill pickle and Swiss cheese fondue.

Little Piggies (\$5)

Root beer braised pulled pork sliders with sweet heat slaw and kosher dill pickles on a sweet Hawaiian roll.

Mini BLT Bites (\$4.50)

Thick sliced Cherrywood smoked bacon with arugula, heirloom tomato and ranch aioli on Texas toast points.

Korean BBQ Pork Belly Bao Buns (\$5.50)

Korean BBQ glaze, pickled veggies, sriracha mayo, cilantro in a steamed bao bun.

Kalua Pork Spring Rolls (\$5)

Kalua pork, Asian slaw and scallions in a crisp spring roll. Served with sweet chili marmalade.

Swedish Meatballs (\$5.50)

Classic pork meatballs served in sour cream gravy and garnished with parsley.

Mini Pork Empanadas (\$5)

Slow roasted pork pernil with queso fresco in a flaky pastry.

Jalapeño Popper Stuffed Mushrooms (\$5)

Baby Bella mushroom caps filled with cream cheese, cheddar, cherrywood smoked bacon and roasted jalapeños, with a chive garnish.

Hors d'Oeuvres

Seafood

Smoked Salmon Canapé (\$7)

Sliced cucumber topped with shallots, dill and a caper cream cheese rosette with house cold smoked salmon.

Scratch Cakes (\$8)

Maryland style crab cakes with lump crab meat, served with a zesty key lime aioli.

The "Luxe" Bite (\$7)

Smoked salmon deviled eggs kissed with caviar and chive baton

Tuna Tataki (\$8)

Blackened Tuna on cucumber coins w/wakame, avocado crema, sriracha & crushed wasabi peas

Shrimp Cocktail (\$6.50)

Served chilled. Choose from pesto, Cajun or traditional.

Tropical Shrimp Ceviche (\$6.50)

Tiger shrimp, pineapple, mango, jalapeno, onion, cilantro & citrus juices

Served with plantain chips.

Lobster & Shrimp Salad Rolls (\$10)

Maine lobster and pink shrimp salad in a New England style toasted bread bite.

Coconut Shrimp (\$6.50)

Coconut milk marinated tiger shrimp with shredded coconut flakes and sweet chili marmalade for dipping.

Ahi Tuna Poke Wontons (\$8)

Crispy wonton cups, fresh tuna poke with seaweed salad and toasted sesame.

Prosciutto Wrapped Shrimp (\$7)

Grilled and served with a basil and balsamic vinaigrette.

BBQ Bacon Shrimp (\$7)

Large tail on shrimp wrapped in smoked bacon, grilled then smothered in house BBQ.

Blackened Sea Scallops (\$9)

Lightly blackened U10 scallops with a cool cucumber dill sauce.

Grilled Buffalo Shrimp (\$6.50)

Tail on jumbo shrimp marinated in house buffalo for 48 hours, grilled and served with a bleu cheese fondue.

Chargrilled Oysters (\$6.50)

A New Orleans staple with scratch garlic butter, shaved parmesan and fresh lemon.

only available where on site grilling is an option

Oysters Rockefeller (\$6.50)

Topped with spinach, artichoke & kale cream cheese filling.

Topped with crispy bacon bits.

only available where on site grilling is an option

Platters To Go

Buffalo Chicken Tenders (\$55.50)

Boneless breast of chicken tossed in house made buffalo sauce. Served with celery, carrots, ranch and bleu cheese dressing. Can be served with sauce on the side.

(serves 10-12)

Shrimp Cocktail Platter (\$59.99)

Served in the traditional style, pesto or Cajun, with a choice of all three varieties on one platter.

(serves 8-10)

Crab Cakes (\$119.99)

Maryland style crab cakes with lump crab meat, served with a zesty key lime aioli.

(20 each)

Antipasto Platter (74.99)

An assortment of meats, cheeses, grilled vegetables and marinated olives.

(serves 15-18)

Deviled Egg Platter (\$32.99)

Hardboiled farm fresh eggs stuffed with a family recipe of herbs and spices topped with crispy bacon bits.

(serves 12-15)

Coconut Shrimp (\$59.99)

Coconut battered shrimp served with sweet chili marmalade.

(serves 8-10)

Vegetable Platter (\$45.99)

An assortment of fresh vegetables served with ranch dipping sauce.

(serves 10-12)

Jamaican Jerk Chicken Skewers (\$54.99)

House made jerk recipe. Served with all-spice habanero sauce.

(serves 8-10)

Spinach, Kale & Artichoke Dip (\$49.99)

Homemade spinach, kale, artichoke and garlic cream cheese dip served with house made tortilla chips.

(serves 10-12)

Buffalo Chicken Dip (\$49.99)

A Porch signature recipe served with both corn and flour tortilla chips, carrots and celery.

(serves 10-12) \$49.99

Chips & Salsa Platter

Homemade zesty salsa served with tortilla chips.

(serves 12-15) \$32.99

Quesadilla Platter (\$44.99)

Peppers, onions, cheese with cilantro crema & pico de gallo.

(add chicken or steak +\$10)

(serves 12-15)

Platters To Go

Gourmet Cheese Platter (\$69.99)

A selection of domestic and imported cheeses with assorted crackers. Served with fresh fruit garnish.

(serves 12-15)

Thai Sesame Beef Satays (\$59.99)

Marinated and served with Thai peanut sauce.

(serves 8-10)

Bruschetta Platter (\$44.99)

Premium tomatoes, virgin olive oil, garlic and fresh mozzarella served with toasted crostini.

(serves 12-15)

Hovan Rolls (\$44.99)

Smoked turkey, bacon and cheddar rolled in a fresh tortilla with tomato pesto aioli.

(serves 10-12)

Ahi Tuna Poke Wontons (\$64.99)

Crispy wonton cups, fresh tuna poke with seaweed salad and toasted sesame.

(serves 8-10)

Chicken Wings

Porch famous roasted and flash fried wings paired with any of our signature homemade sauces.

Served with carrots and celery and choice of house ranch or bleu cheese dressing.

*(served by the **pound in 2-pound increments**) \$15.99LB*

Hawaiian Roll Sliders (\$36.99)

Take your pick of our delicious sliders. Platters are prepared with 12 sliders of EACH selection and cannot be mixed and matched.

Please choose from:

Ham OR Smoked Turkey with Brie, Apple & Honey Dijonnaise

The Porch Famous Cuban Sammie

Prime Roast Beef with Provolone, Horseradish Aioli and Crispy Onion

Roasted Chicken Salad with Arugula and Tomato

Italian Stallion with Pesto & Herb Aioli

Holiday Twists

Turkey & Stuffing Poppers (\$4)

Turkey, stuffing and cranberry sauce rolled together and served with house made roasted turkey gravy.

Creamed Corn Muffins

Creamed corn and cheddar jack cheese baked to perfection.

Green Bean Casserole Pastries (\$4)

Green beans in a mushroom cream sauce, baked in a mini pastry.

Christmas Meatballs

House grinded pork and beef meat balls slow simmered in a maple bourbon cranberry sauce.

Cranberry & Brie Bites (\$4)

Crescent dough stuffed with brie, blistered cranberries, pecans and fresh rosemary.

Sweet Potato Casserole Pie (\$4)

Sweet potatoes with brown sugar and cinnamon, baked in a mini pie shell and topped with marshmallows.

Mini Pumpkin Pie Pastries (\$4)

Classic pumpkin pie in a bite size pastry shell, topped with fresh whipped cream.

Mini Apple Pie Pastries (\$4)

Homemade apple pie in a bite size pastry shell, topped with fresh whipped cream.

NO STRESS HOLIDAY SPREAD (\$30/person)

Let us handle all the time and preparation of those big meals during the holiday season. We provide all the traditional holiday fare for your family gathering, office or social get-together. The fixings include:

Sliced House-Brined Turkey Breast
Sweet Sliced Ham with a Cherry & Rosemary Glaze
Roasted Garlic Whipped Potatoes
Traditional Buttery Herb Stuffing
Green Bean Casserole
Cranberry & Orange Chutney
Homemade Gravy
Assorted Rolls & Butter
Mini Pumpkin Pies
(15 person minimum)

Additional dishes for your spread:

Brown Buttered Glazed Carrots - Corn Casserole - Sweet Potato Casserole
\$4 Per Person for each selection

Hot Buffets

Far East (\$18 per person)

Teriyaki cilantro ginger grilled chicken breast presented with vegetable stir fry, jasmine rice, spring rolls and a salad of organic field greens, English cucumbers, Roma tomatoes with lemon, miso & ginger dressing and topped with crispy onions. Served with a cookie platter.

(add shrimp for \$22 per person)

Backyard BBQ (\$23 per person)

Smoked chicken thighs & pulled pork with Alabama white sauce and house BBQ.

Served with baked beans, potato salad, watermelon & feta salad, deviled eggs, Hawaiian rolls

And a cookie tray.

(add BBQ pork ribs for \$5 per person)

Mediterranean (\$23 per person)

Crisp seared salmon with a lemon caper beurre-blanc presented with sundried tomato, black olive and feta cheese cous cous finished with our house basil and pine nut pesto. Served with chunky Greek salad, Tuscan breads and a Baklava dessert platter.

(add Grilled Chicken Souvlaki Skewers for \$4 per person)

Executive (\$35 per person)

Sliced saké seared beef tenderloin, prosciutto and spinach chicken breast roulade topped with a red pepper and basil sauce. Presented with garlic cauliflower mash, sundried tomato couscous and a chopped cucumber, tomato and chive salad in our house citrus and tarragon vinaigrette. Served with herbed bread sticks and a cheesecake bites and brownie dessert platter.

All American (\$35 per person)

Slow smoked and roasted prime rib with au jus and horseradish crème fraiche and grilled lemon pepper chicken breast. Presented with rosemary roasted fingerling potatoes, grilled broccolini with garlic and lemon, and a garden salad with homemade croutons, and ranch dressing. Served with fresh yeast rolls and assorted cupcakes and brownie platter.

Baja (\$25 per person)

Choice of blackened mahi or blackened shrimp tacos with corn and flour tortillas, sweet heat slaw, fresh pico de gallo and cilantro lime aioli. Accompanied with black beans, sofrito seasoned rice, sweet plantains, queso blanco, guacamole and fresh tortilla chips. Served with homemade beef or chicken empanadas and fresh guava pastries topped with cinnamon and brown sugar.

(\$27 per person for mahi & shrimp)

South of the Border (\$24 per person)

Grilled skirt steak and chicken tacos with corn and flour tortillas, cotija cheese, chopped cilantro and onion. Served with pinto beans, sofrito seasoned rice, elote corn salad, homemade salsa and fresh tortilla chips. Paired with homemade chicken flautas with salsa verde ranch and churro bites with dulce de leche

Little Havana (\$24 per person)

Cuban mojo roasted pork, ropa vieja, sofrito black beans, cilantro rice, crispy sweet plantains & mojo aioli, Cuban tomato, radish and avocado salad with mojo vinaigrette.
Served with assorted Latin pastries.

The Godfather (\$26 per person)

Savory chicken Marsala, house-made beef & pork meatballs in a scratch tomato gravy, penne tossed in Romano cream, spinach & heirloom tomatoes, Tuscan roasted vegetables, warm garlic knots, and tomato-mozzarella salad.
Served with mini-individual tiramisus.

The Godfather part II (\$27 per person)

House-made meat lasagna, Italian sausage peppers & onions, pesto pasta primavera, cannellini beans and baby spinach with San Marzano tomatoes, warm garlic knots and Italian chopped salad with crispy prosciutto, gorgonzola, tomatoes, cucumber, red onion & scratch Italian dressing.
Served with mini cannoli.

The Godfather part III (\$32 per person)

Chicken saltimbocca w/prosciutto, capers, artichoke hearts and lemon-butter sauce, jumbo shrimp scampi sauteed in garlic & lemon, crispy eggplant parmesan, pasta Bolognese, Tuscan vegetables, warm garlic knots, and panzanella salad with crusty Italian bread, Campari tomatoes, olives, onions peppadews & roasted garlic vinaigrette.
Served with mini-individual tiramisus & mini cannoli.

Entrées

All prices based on the market, number of guests and menu selections.

Beef Wellington

With crispy pancetta, spinach and portabella mushroom duxelle. Served with a rosemary demi-glace.

Center Cut Filet Mignon Oscar

Topped with whole king crab and finished with a creamy béarnaise sauce.

Chargrilled Marinated Flank Steak

Injected with roasted garlic and herbs, served with horseradish cream and au jus reduction.

Veal Piccata

Lightly coated in herbed panko bread crumbs, pan fried and finished with fresh arugula, tomato, capers and fresh squeezed lemon juice.

Veal Porterhouse

Topped with a roasted garlic and fresh herb butter noisette and garnished with crispy fried leeks.

Thick Cut Bone- in Pork Loin Chops

Stuffed with spicy and sweet sausage and wild rice, topped with a bourbon, blackstrap molasses and mango sauce.

Jamaican Jerk Pork

Banana leaf wrapped pork tenderloin slow smoked to perfection with black bean relish and pineapple chutney.

Herb & Pine Nut Crusted Rack of Lamb

With a cilantro, basil and mint bordelaise sauce.

Free Range Chicken Roulade

Stuffed with prosciutto and arugula and served with a roasted red pepper and basil cream sauce

Chicken Cordon Bleu

Stuffed with apple wood smoked bacon and Gruyere cheese. Topped with a Dijon and brie béchamel sauce.

Southern Chicken

Andouille cornbread stuffed chicken thighs finished with country pepper gravy and fire roasted corn relish.

Panko Crusted Grouper Filet

Topped with a tomatillo and heirloom tomato relish.

Split Whole Maine Lobster

Poached and topped with a basil, thyme & white wine butter sauce.

Station Options

Grand Tuscan (\$14 per person)

A fabulous display of imported and domestic meats and cheeses, seasonal fresh fruit, fresh & marinated roasted vegetables, mushroom medley, seasoned olives, tomato, basil and mozzarella salad, as well as a variety of Tapas & Spreads.

***Action Station (\$24-\$35 per person)**

Italian Filet of Beef Tenderloin
Porcini dusted Beef Tenderloin
Chimichurri Skirt Steak
Kona Rubbed NY Striploin
Smoked & Roasted Prime Rib
Roasted Root Beer Brined Roasted Turkey Breast
Cherrywood Smoked Turkey Breast
Carolina Rubbed BBQ Pork Ribs
Lemon & Thyme Roasted Chicken
Seasonal Chicken Roulade
Banana Leaf wrapped Jerk Pork Tenderloin
Mojo Criollo Center Cut Pork Loin
Herb & Panko crusted Lamb Lollipops
Mahi Mahi or Shrimp Tacos

Please choose two items from the selection above. This station will include the Chef's choice of a Seasonal Starch & Vegetable and an Assortment of Breads & Butter

***Mac & Cheese OR Mashed Potato Bar (\$7-\$14 per person)**

*** Customized or "Build you own" Flatbread Station (\$6-\$12 per person)**

Seafood & Raw Bar

Three varieties of U12 shrimp cocktail, split Alaskan snow crab claws, fresh shucked oysters, steamed mussels, steamed lobster, tuna tataki and an assortment of dipping sauces

Market Price

***Action Sushi (\$18 per person)**

Classically trained sushi chefs with a creative and authentic station that will "WOW" your guests

****Chef fee applicable***

Breakfast *

Continental (\$11 per person)

Fresh bagels, pastries, muffins and croissants served with butter, preserves and cream cheese. Served with seasonal fresh fruit and fresh squeezed orange juice

Continental Eggs & Bacon (15.50 per person)

Continental & scrambled eggs with applewood smoked bacon, coffee and juice.

Frittata Spread (\$12 per person)

Baked egg dish consisting of either a four-cheese blend, cheese blend with vegetables, or cheese blend with vegetables and your choice of turkey sausage, ham or bacon. Served with fresh fruit and Southwestern potatoes

Filet Mignon & Scrambled Eggs (\$24 per person)

Julienne vegetables and a four-cheese blend served with home fried potatoes.

Scrambled Eggs (\$10.50 per person)

Served with applewood smoked bacon or chicken sausage, fresh fruit and home fried potatoes.

Chicken & Waffles (\$11 per person)

Served with breakfast potatoes and flavored butters and syrups

Fresh Biscuits & Sausage Gravy (\$10.50 per person)

Served with home fried potatoes

Yogurt & Granola Bar (\$10 per person)

Fresh Greek yogurt served with assorted organic granola, honey and seasonal berries. Served with mini muffins and fresh squeezed orange juice.

Smoked Salmon Platter (\$10 per person)

House cured salmon served with herbed cream cheese, capers, red onion, scallions, chopped egg and assorted Bagel thins

Breakfast Sliders

Your choice on sweet Hawaiian rolls and served with home fried potatoes and seasonal fruit.

Egg & Cheese \$8.50 per person

Ham, Egg & Cheese \$10 per person

Turkey Sausage, Egg & Cheese \$10 per person

Applewood Smoked Bacon, Egg & Cheese \$10 per person

(Egg Whites \$1 per person extra)

Or make them Breakfast Burritos with fresh Pico de Gallo and shredded Potatoes.

Breakfast *

Cooked-To-Order Omelet Bar (\$12.50 per person)

A variety of seasonal ingredients to choose from served with fresh fruit, applewood smoked bacon and home fried potatoes.

(Egg Whites \$1 per person extra)

(A Chef's Fee of \$50 will apply)

Mimosa Bar (\$15 per person)

Champagne served with a variety of fruit Juices and seasonal berries.

Bloody Mary Bar (\$15 per person)

House made bloody Mary and BBQ Mary served with a variety of fresh and pickled garnishes.

Coffee, Hot Tea or Juice (\$3 per person)



Deliveries available between 6:30am-11am.

All orders are subject to a \$250.00 minimum before sales tax and service charges.

Boxed Lunches

Lunch Options

Roast beef, cheddar and horseradish aioli on pretzel roll.

Turkey OR Ham with fresh Brie, sliced apple, honey dijonaise on pretzel bread.

Turkey, Ham, Swiss, bacon, lettuce, tomato & garlic aioli on toasted butter bread.

The Italian Stallion with arugula and toasted French bread.

Sliced buffalo chicken with lettuce, tomato and shaved red onion on brioche with bleu cheese aioli.

House chicken salad with lettuce, tomato on wheat or a croissant.

Caprese Sammie on a baguette

Turkey and Swiss on multigrain

BLT and Ranch aioli on toasted butter bread

Southwest chicken wrap

Greek salad wrap

Chicken Caesar wrap

Loaded Baked Potato salad

New York style Potato salad

Macaroni salad

Mozzarella, tomato, melon and basil salad

Fresh Fruit

Roasted Corn Elote salad

English cucumber, Tomato & Dill salad

Chopped Kale Caesar

Traditional House salad

Honey lemon bowtie pasta salad

Greek pasta salad

Assorted potato chips

Please choose three or four items from the selection above. This luncheon will include the Chef's choice of assorted cookies or brownies for dessert.

****Pricing based on selections****

****All orders are subject to a \$200.00 minimum before sales tax and service charges.****