



ORDERING IS EASY!
TO PLACE A CATERING ORDER CALL
562-435-2000

LUNCH

Wonderfully crafted house sandwiches made fresh to order.

5 ASSORTED SANDWICH PLATTER • \$55 | *Serves 5-9*
Cut and wrapped in half, served with house kettle chips and 5 pickles.

10 ASSORTED SANDWICHES • \$95 | *Serves 10-18*
Cut and wrapped in half, served with kettle chips and 10 pickles.

*Served with disposable utensils, plates and napkins.

SANDWICH COMBO • \$140 | *Serves 10-18*
10 assorted sandwiches, cut and wrapped in half, served with house kettle chips, 10 pickles, 10 assorted cookies and a house salad with dressing on the side.

*Served with disposable utensils, plates, napkins, ladles and tongs
Please specify: House Salad - Farmers and Caesar

Lunch Boxes

All lunch boxes are served with your choice of whole sandwich, or full house salad, or half house salad and half sandwich plus house kettle chips and a cookie.

FULL SANDWICH BOX LUNCH • \$14
FULL HOUSE SALAD BOX LUNCH • \$14
HALF SANDWICH, HALF HOUSE SALAD • \$14

SANDWICHES

Artisanal sandwiches made with farm fresh ingredients.

BLT & AVOCADO
Pepper bacon, tomato, caramelized onions, sweet greens, sliced avocado, pepper aioli on French baguette

TRUFFLE CHICKEN SALAD
Chicken, fresh tarragon, whole grain mustard, cranberry, toasted almonds, tomato, mayo, bibb lettuce on croissant

THE FED TURKEY CLUB
Smoked turkey, spinach, tomato, pepper bacon, mayo, mustard on French baguette

SHORT RIB WITH FONTINA
Short rib, fontina, roasted peppers, arugula on ciabatta

ROASTED TURKEY & HAVARTI
Roasted turkey, havarti, roasted tomato, mesclun greens on seven grain bread

TUNA SALAD
Roasted tomato, alfalfa sprouts, tarragon, lemon zest, red onions on wheat baguette

FRESH CAPRESE
Tomato heirloom, basil, fresh mozzarella, basil pesto, balsamic reduction on wheat baguette

SALADS

A variety of crisp greens with winning combinations.

Premium Salads

FETA CHICKEN SALAD • Sm \$45 *Serves 5-7* | Lg \$65 *Serves 10-12*
Romaine, chickpeas, dried cranberries, olives, heirloom tomato, cucumbers, red onions, feta cheese, oregano, grilled chicken with lemon vinaigrette

TRADITIONAL COBB SALAD • Sm \$45 *Serves 5-7* | Lg \$65 *Serves 10-12*
Romaine, spinach, free range breast of turkey, crispy bacon, avocado, cucumber, tomato, grilled corn, blue cheese crumbles, egg with creamy sherry vinaigrette

Specialty Salads

ORCHARD • Sm \$30 *Serves 5-7* | Lg \$50 *Serves 10-12*
Mesclun greens, fresh green apple, spicy walnuts, crumbled goat cheese with cider vinaigrette

SALAD NIÇOISE • Sm \$55 *Serves 5-7* | Lg 95 *Serves 10-12*
Seared rare ahi tuna, haricot vert, boiled egg, kalamata olives, tomatoes, fingerling potatoes, mixed baby greens with a lemon mustard sherry vinaigrette

SOUTHWEST CHICKEN • Sm \$45 *Serves 5-7* | Lg \$65 *Serves 10-12*
Romaine lettuce, grilled chicken, red peppers, grilled corn, tomato, black beans, avocado, crispy tortilla strips with spicy cilantro dressing

CHICKEN CAESAR • Sm \$35 *Serves 5-7* | Lg \$ 55 *Serves 10-12*
Hearts of romaine, grilled chicken, shaved parmesan, croutons with creamy caesar dressing

House Salads

FARMERS • Sm \$ 25 *Serves 5-7* | Lg \$45 *Serves 10-12*
Romaine lettuce, pear tomato, red cabbage, cucumber, shaved carrots, croutons with balsamic vinaigrette

CAESAR • Sm \$25 *Serves 5-7* | Lg \$45 *Serves 10-12*
Hearts of romaine lettuce, shaved parmesan cheese, croutons with creamy caesar dressing

A LA CARTE

Soup selections change daily. Please call us for soups that are available.

SOUPS • \$25/quart *Serves 4*
MAC N CHEESE • \$30/quart *Serves 4-5*
CHIPS • \$5/bowl *Serves 4-5*

SAVORY PLATTERS

Platters are beautifully arranged and garnished with fresh herbs from our kitchen.

CRUDITÉ • \$24 | *Serves 10*
Broccoli, cauliflower, carrots, celery, cucumbers, peppers, ranch & creamy pesto dip.

SEASONAL FRUIT & CHEESE • \$55 | *Serves 10*
Seasonal fruit, triple cream brie, aged cheddar, aged gouda with rosemary crackers and artisanal bread.

TOMATO & FRESH MOZZARELLA CAPRESE • \$35 | *Serves 10*
Sliced tomato topped with fresh basil and drizzled balsamic glaze & olive oil.

CHEESE & CHARCUTERIE • \$75 | *Serves 10*
Smoked gouda, aged cheddar, pepper jack, goat cheese spread, thin sliced smoked turkey, prosciutto, salami and olives with crackers and bread.

MEDITERRANEAN • \$35 | *Serves 10*
Grilled vegetables, roasted red pepper hummus, baba ganoush & grilled pita triangles.

CROSTINI • \$35 | *Serves 10*
Grilled pita and rustic breads served with olive tapenade, roasted red pepper hummus, herb goat cheese spread and basil pesto.

DESSERTS

COOKIE BOX • Half Dozen \$15 | Dozen \$26
An assortment of freshly baked cookies

BROWNIE BOX • \$22
5 chocolate fudge brownies, salted caramel & chocolate sauce w/rainbow sprinkles

COOKIES & BROWNIES • Half Dozen \$18 | Dozen \$32
An even assortment of freshly baked cookies and chocolate fudge brownies

S'MORES BREAD PUDDING PACK • Individual \$5 | Pack of 5 for \$22
Warm croissants, burnt marshmallows, chocolate shavings, vanilla crème anglaise with chocolate ganache

BREAKFAST

Perfect for weekly office meetings or casual gatherings in your home.

PASTRY BOX • \$30 | *Contains 10 pastries*
Muffins, scones, croissants and s'mores bread pudding served with butter and preserves.

ASSORTED BAGELS • \$25 | *Serves 10-12*
A dozen sliced sweet and savory bagels served with whipped cream cheese and butter.

PREMIER BREAKFAST • \$45 | *Serves 10*
An assortment of 5 pastries and 5 bagels served with whipped cream cheese, butter and preserves.

ALL INCLUSIVE BREAKFAST • \$70 | *Serves 10*
An assortment of 5 Pastries and 5 Bagels served with whipped cream cheese, butter and preserves, plus a tote of coffee and orange juice. Individual half and half creamers and sugars are provided.

The Fed Smoked Salmon and fresh chive cream cheese add \$10
House made honey butter add \$4
*Served with utensils, plates and napkins. Packages that include beverages will be served with cups, lids and stirrers.

A LA CARTE

STRAWBERRY GRANOLA PARFAITS • \$30 | *Serves 10*
Low-fat vanilla yogurt, toasted granola, & fresh cut strawberries.

FRUIT BOWLS • \$45 | *Serves 10*
An assortment of fresh seasonal fruit.

BEVERAGES

COFFEE TOTES • \$17 | *Serves 8-10*
Regular roast or decaffeinated. Served with individual half & half creamers and sugars.

HOT TEA TOTES • \$16 | *Serves 8-10*
Includes a variety of black, green & herbal teas. Served w/honey & lemon.

LEMONADE • \$16 | *Serves 8-10*

JUICE • \$18 | *Serves 8-10*
Choice of orange or grapefruit juice.

ICED TEA (non sweetened) • \$13 | *Serves 8-10*
Served with lemons and sugar.

SODA CANS/BOTTLED WATER • \$2
Pepsi, Diet Pepsi and Sierra Mist.

WE DELIVER!

Catering can be delivered to you seven days a week. Delivery charges are based upon distance and order size and we can provide an estimated delivery fee when your order is placed. 36 hour advance notice requested to ensure availability of your menu selections.

FOOD ALLERGIES: Many of our products contain or come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy so that a manager can at your request provide you with the ingredients in your order.
Menu subject to change without notice. Prices exclude tax and may vary.