



## **OFF-PREMISE SANDWICH LUNCH BUFFET**

**\*valid from 11am – 3pm\***

### **SANDWICH BUFFET \$15.95**

Choice of one salad:  
Garden, Pasta or Coleslaw  
Assorted Artisan breads and rolls  
Black Forest ham, Roast beef, Turkey breast  
Grilled veggie wrap  
Bottled water or Soft Drinks

### **COLD DELI BUFFET \$17.95**

Choice of one salad:  
Garden, Pasta or Coleslaw  
Sandwich Bar:  
Assorted Artisan breads & rolls  
Black Forest ham, Roast beef, Turkey breast, Genoa salami  
Grilled veggie wrap  
Sandwich condiments  
Bottled water or Soft Drinks

### **EXECUTIVE SANDWICH BUFFET \$19.95**

Choice of one salad:  
Garden, Pasta or Coleslaw  
Turkey breast, honey Dijon, avocado, fresh lettuce served on a multi-grain bun  
Grilled veggie wrap with hummus served in a soft tortilla  
Roast beef brisket, creamy horseradish with Havarti cheese on a countryside Italian ciabatta  
Black Forest ham with smoked cheddar on Artisan bread  
Bottled water or Soft Drinks

#### **PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAXES AND GRATUITY**

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20. To accommodate your request, services and cancellations must be made at least 48 hours in advance. Off-premise catering: Disposable cutlery, paper napkins, plates and cups please add \$2.50 per person, china and cutlery add \$4.50 per person, chafing dishes with sterno are \$10 each, linen tablecloths are priced accordingly. City delivery add \$25 and County delivery add a minimum \$40. Service staff and other rentals available on request – fees apply.



## ENHANCEMENTS

Vegetable Platter with mild chipotle ranch dip \$55 (serves 20 people)

Domestic Cheese and Cracker Platter

\$80 (serves 20 people)

Fresh Fruit Platter

\$80 (serves 20 people)

German Potato Salad

\$6/lb (minimum 5lbs)

Village Salad

\$6.50/lb (minimum 5lbs)

Assorted homemade cookie platter

\$25 (25 cookies)

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