

Sandwich Choices

Chicken Pesto

Grilled marinated chicken, basil pesto, balsamic tomato, mozzarella and house vinaigrette on French roll

Chicken Americaine

Grilled marinated chicken with Vermont cheddar, bacon, aioli, marinated tomatoes and vinaigrette on French roll

Chicken Pecan Salade

White meat chicken, celery, spiced mayo, baby greens and tomato on whole grain bread

Seared Ahi Tuna

With garlic aioli, tomato, red onion and baby greens (served rare unless otherwise requested)

Hot Ham and Cheddar

Virginia Ham and Vermont cheddar with lettuce, tomato, red onion, aioli and vinaigrette on French roll

Prime Rib a la Basque

Angus prime rib with roasted peppers, onions, wild mushrooms, tomatoes, provolone and vinaigrette on French roll

Roasted Vegetable

Portabella mushrooms, roasted red peppers, sautéed onions and green peppers, oven roasted zucchini, provolone cheese and basil pesto

Daily Handmade Soups \$1.95 10 oz cup

Call ahead to request your favorite
Potato, Chicken Corn Chowder, Chicken Portabella, Tomato Basil Bisque, Split Pea with Virginia Ham

Salade Choices

Fresh Seasonal Fruit

Tuna Niçoise

Seared ahi tuna on a bed of baby greens, with haricot vert, baby potato, niçoise olive, tomato confit and shallot vinaigrette

Chicken Salade with Pecans Old fashioned chicken salad with celery, spiced mayo and pecans on a bed of baby greens with tomato

Pear and Goat Cheese

Beaujolais poached pears with goat cheese, pecans, baby greens and lavender honey vinaigrette

Traditional Caesar

with homemade croutons and parmigiano reggiano
Add marinated Grilled Chicken or Grilled Shrimp for an upcharge

Mixed Baby Field Greens white balsamic vinaigrette, tomato confit and warm goat cheese on toasted baguette slice

Add marinated Grilled Chicken or Grilled Shrimp for an upcharge

Mediterranean Pasta Salad House made vinaigrette, black olives, roasted red peppers, purple onion, parmesan cheese, fresh basil, tomatoes and cucumbers

Pasta Salad Ole' Southwestern style dressing, tomatoes, corn, green chiles, black olives, purple onions and black beans

Cake and Cupcake Choices

Dark Chocolate with Raspberry Filling and Chocolate Buttercream Frosting, Dark Chocolate with Kahlua Cream Frosting, Carrot Cake with Cream Cheese Frosting, Red Velvet, Lemon Chiffon with Strawberry Filling, Wild Blueberry and Cream, Italian Cream, Coconut Caramel Pecan, German Chocolate

Sandwich and Salade Trays

Assorted Sandwich Tray

Includes selection of Ham and Cheddar, Prime Rib a la Basque, Chicken Pesto, Chicken Pecan Salad and Chicken Americaine. Each Sandwich cut in half for mix-n-match style tray. **\$7.00 pp**
*Add \$2.00 pp for sandwiches containing seafood

Salad Platter

Choice of one salad served platter style with homemade petite rolls or petite muffins. Salad choices: Pear and Goat Cheese, Chicken Pecan, Fresh Fruit, Mixed Field Green, Mediterranean Pasta, Pasta Ole', Caesar, Tuna Niçoise*, Chicken or Shrimp Caesar*
\$3.25 pp petite \$7.00 pp entrée size
*Add \$2.00 pp for salads containing seafood

Sandwich Salad Combo

Includes half sandwich and petite salad served platter style. Sandwiches are assorted variety. Salad choice must be the same for everyone.
\$9.75 per person
*Add \$2.00 pp for sandwiches or salads containing seafood

Salad a Trois

Choice of three salads with petite rolls or muffins
\$9 per person
*Add \$2.00 pp for sandwiches or salads containing seafood

Petite Chicken Salad Sandwiches

on handmade mini rolls **\$3.25 each**

Boxed Lunches

Includes Sandwich of Choice, Bag of Chips or Pasta Salad and a Cookie
\$8 pp Add a cup of Soup for \$1.75



Other Options

Assiette de Fromage Cheese and Fruit Tray



An assortment of French and American Cheese with water crackers, sliced baguette, grapes and strawberries. Cheese selection may include Roquefort, Brie, Boursin, Cheddar, Gruyere, Chevre or Provolone
Small \$55 (feeds 8-10) Large \$80 (feeds 14-16)

Fruit Tray

Fresh Seasonal Fruit with Coconut Mango Dip
Small \$35 (feeds 8-10) Large \$50 (feeds 14-16)

Savory Cream Puffs with Chicken Pecan Salad

\$1.50 each Minimum 20

Gougeres

Cheese puffs flavored with Gruyere and Thyme
\$8 Dozen Minimum 3 Dozen

Whole Quiche

(10" Round Deep Dish) \$35

Quiche "Popovers"

\$3.25 each

Desserts

Chocolate, Blueberry or Ham & Cheese Croissants
\$3.25 each

Plain Croissants, Scones or Muffins \$1.95 each

Lemon Squares or Brownies \$1.50 each

Cookie Tray \$1.25 each or \$12 dozen

Cupcakes \$20 Dozen or \$1.95 each

Whole Cakes (Round 9") \$40

Mixed Dessert Tray \$2.95 pp

Whole Cheese Cake

(10" Round) feeds 15-18 \$48

Sheet Cake Style Desserts

Pineapple Upside Down Cake, Caramel Bread Pudding,
Chocolate Praline Cake
9 x 13 \$40 (feeds 15-20)

Breakfast

Assorted Breakfast Breads with Butter and Jam
\$2.75 pp

**Quiche Popovers with Fresh Fruit and Petite Croissants
or Muffins** \$7.50 pp