

All boxes include a napkin and cutlery. Served with Potato chips and a Fresh-baked Cookie. GF bread available for +\$2.

*Add Signature Jalapeno Popper Macaroni Salad Cup or Whole Fruit +\$2. **Minimum order of 10 (min. 5 per selection)***

CLASSIC DELI BOX LUNCHES • \$16

*Lettuce, Tomato and Red Onion with Mayo & Mustard Packets included.
Available as a sandwich on a French Roll or as a Wrap*

Turkey & Swiss

Roast Beef & Cheddar

Ham & American Cheese

Chicken Salad

DELUXE BOX LUNCHES • \$19

(Available as a Wrap upon request)

Signature Club

Sliced Turkey, Ham, Bacon, Swiss, Lettuce, Tomato and Mayo on Toasted Sourdough

Italian Sub

Mortadella, Ham, Salami, Arugula & Iceberg, Mozzarella & Parmesan and Oil & Vinegar on a French Roll

Cubano Sandwich

Slow-Roasted Pork, Ham, Swiss, Pickles and Mustard on a French Roll

Pesto Turkey Club

Sliced Turkey, Crispy Bacon, Swiss, Pesto, Lettuce and Tomato on Ciabatta

Honey Mustard Chicken

Grilled Chicken Breast, Honey Mustard, Lettuce and Swiss Cheese on Ciabatta

Chicken Waldorf Salad

Rotisserie Chicken, Mayo, Sour Cream, Apples, Grapes, Celery, Walnuts and Romaine on a Croissant

Muffuletta

Ham, Salami, Mortadella, Provolone and Olive Salad on a Sesame Seed Roll

Roasted Turkey & Cranberry

Roasted Turkey, Cranberry Sauce and Arugula on Sourdough

California Turkey

Roasted Turkey, Avocado, Bacon, Lettuce, Tomato and Ranch on a French Roll

Balsamic Veggie

Grilled Zucchini, Bell Peppers, Red Onion, Mozzarella, Basil, Balsamic Glaze on Ciabatta

BOXED SALADS • \$18

(Add Grilled Chicken +\$3, Grilled Steak \$5, Grilled Salmon, \$5)

House Salad

Mixed Greens, Heirloom Grape Tomatoes, Red Onion, Cucumber, Croutons, Ranch Dressing

Caesar

Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Southwest Chop

Romaine, Corn, Black Beans, Peppers, Tomatoes, Green Onions, House-made Southwest Dressing

Greek

Romaine, Cucumbers, Tomatoes, Bell Pepper, Red Onion, Kalamata Olives, Feta, Herbed Citrus Vinaigrette

Harvest

Mixed Greens, Goat Cheese, Dried Cranberries, Candied Pecans, Maple Vinaigrette

Italian Sub Box Lunch



PETITE DESSERT CUPS

Beautifully composed desserts served in individual containers

Pots de Crème • \$5

Classic Dark Chocolate

Deep, silky dark chocolate custard with whipped cream

Old Fashioned

Butterscotch bourbon custard, house bitters, Luxardo cherry, candied orange peel

Mocha

Dark chocolate custard infused with roasted espresso

Crème Brûlée • \$5

Vanilla Bean

Silky vanilla custard with a crackling caramelized sugar crust

Lavender Honey

Delicate honey custard infused with lavender

Espresso

Smooth coffee custard with brûléed sugar top

Panna Cotta • \$5

Vanilla Bean Berry

Fresh berry compote

Coconut Mango

Mango purée

Strawberry Chocolate

Strawberry base, dark chocolate ganache

Bread Pudding • \$5

Classic Bourbon Vanilla

Brioche bread pudding with bourbon vanilla crème anglaise

Triple Chocolate

Dark chocolate custard, chocolate chunks, chocolate creme anglaise

Apple Cinnamon (fall/winter)

Baked apples, cinnamon and bourbon caramel drizzle

Strawberry Lemon (spring/summer)

Brioche, macerated strawberries and lemon creme anglaise

Chocolate Pots de Crème



Trifle Cups • \$5

Banana Puddin'

Vanilla custard, fresh bananas, whipped cream, and wafer crumble

Key Lime Pie

Tangy key lime custard with merengue and graham cracker crumble

Black Forest

Chocolate cake, cherry compote, chocolate cherry ganache

Tiramisu

Espresso-soaked ladyfingers layered with cocoa powder and mascarpone cream

Tres Leches

Light sponge cake soaked in sweet three-milk custard and cinnamon whip

Carlota de Limón

Mexican lime icebox cake layered with maria cookie crumble and citrus cream