



## Finger Sandwiches

Heirloom Tomatoes, Shredded Radish & Dilled Crème Fraîche, Oatmeal Bread  
 Griddled Zucchini, Spinach, Roasted Pepper & Hummus, 15 Grain  
 Marsala Marinated Portobellos, Fontina & Basil Pesto, Baguette  
 Buffalo Cauliflower Steaks, Arugula & Roquefort, Sour Dough  
 Egg Salad, Celery Seeds, Mesquite Mustard & Boston, Country White  
 Albacore Tuna & Pickled Persian Cucumbers, Hawaiian Bread  
 Smoked Turkey, Aged Gouda & Chive Mayonnaise, Marble Rye  
 Paprika Turkey, Sea Salt Sautéed Kale & Pepper Mayo, Multigrain  
 Honey Ham, Brie & Maple Dijon, Baguette  
 \$4.00 per piece

Italian Tuna Pan Bagnat, Artichokes, Cured Olives & Grain Mustard, Pretzel Bread  
 Buttermilk Ranch Grilled Chicken, Onion Cheddar & Pancetta, Potato Bread  
 Wasabi Chicken Salad, Mango, Golden Raisins & Almonds, Mini Pita  
 Chicken Salad with Rosemary, Bermuda Onion & Sundried Tomatoes, Focaccia  
 Lemon Lime Chicken, Queso Fresco & Charred Pineapple, Rustic Italian  
 Salami, Giardiniera & Shredded Romaine, Seeded Baguette  
 Soppressata, Provolone, Roasted Broccoli Rab & Harissa, Semolina  
 Prosciutto, Manchego & Fig Jam, Brown Bread  
 Pastrami, Jarlsberg, Shredded Purple Cabbage & Thousand Island, Rye  
 \$4.50 per piece

Brown Butter Shrimp Salad, Celery & Tarragon, New England Split Top Rolls  
 Teriyaki Tuna, Napa Cabbage & Sweet Chili Sauce, Steamed Lotus Buns  
 Smoked Salmon, Taramasalata & Feta, Lavash  
 Creole Salmon, Collard Green Chiffonade & Crystal Hot Sauce, Portuguese Rolls  
 Tuscan Pork Loin, Locatelli & Cherry Pepper Spread, Crusty Italian  
 Java Rubbed Pork Tenderloin, Carrot Slaw & Candied Jalapenos, Baguette  
 Garlic Roast Beef, Havarti & Green Peppercorn Mayo, Baguette  
 Barbecue Roast Beef, Vermont Cheddar & Shallot Cream, Focaccia  
 Grilled Skirt Steak, Horseradish & Bloody Mary Kumato Tomatoes, Ciabatta  
 \$5.00 per piece

Oregano Filet Mignon, All Onions & Cambozola, Baguette  
 \$6.00 per piece

\*There is a minimum order of 12 per sandwich type

\*Gluten Free Sandwiches: \$1.00 additional per piece

## Salads

### Greens

Mixed Field Greens

Chickpeas, Sunflower Seeds & Carrot Vinaigrette

Spinach & Radicchio

Pickled Cranberries, Pumpkinseed Croutons & Buttermilk Dressing

Romaine & Kale

Persian Cucumbers, Easter Radishes & Honey Mustard Vinaigrette

\$12 per portion

### From the Sea/From the Coop

Shrimp Panzanella, Grilled Baguette, Bermuda Onions, Capers, Blistered Grape Tomatoes & Arbequina Olive Vinaigrette

Tuna Niçoise, Peppered Eggs, Haricot Vert, Fingerling Potatoes & Olives  
Champagne Vinaigrette

Chinese Chicken Salad with Cashews, Mandarin Oranges, Crispy Wontons  
& Sesame Miso Vinaigrette

Mezeal Soaked Chicken with Shaved Mahon & Saffron Croutons

Ancho Caesar Dressing

\$24 per portion

### From the Earth

Orzo, Cantaloupe, Perlina Mozzarella, Basil & Pecans

Wild Rice, Swiss Chard, Preserved Lemon, Dates & Thai Spiced Cashews

Rotini, Italian Tuna, Capers, Tomatoes & Creamed Parmesan

Ditalini, Grilled Chorizo, Black Beans, Corn & Coriander Vinaigrette

Cheese Tortellini, Artichoke Hearts, Marinated Tomatoes, Peas,

Kalamata Olives, Capers & Creamy Italian Dressing

Farro, Shaved Brussels Sprouts, Hazelnuts, Cranberries & Pomegranate Syrup

Quinoa, Grilled Fennel, Orange Peppers, Clementines, Ginger & Marcona Almonds

Lentils, Radicchio, Pecorino, Parsley & Honey Glazed Walnuts

Mediterranean Chickpeas, Feta, Cucumber, Ouzo Tomatoes, Marjoram Vinaigrette

Two Bean & Black-Eyed Peas, Dried Tomatoes, Crispy Shallots & Cider Vinegar

Roasted Sweet & Fingerling Potatoes with Sweet Garlic & Dill

Teeny Gold Potatoes, Bacon, Chives & Bourbon-Maple Vinaigrette

Red Bliss Potatoes, Sour Cream, Grain Mustard, Shallots, Chives & Pancetta

\$12 per portion