



Finger Sandwiches

Heirloom Tomatoes, Shredded Radish & Dilled Crème Fraiche, Oatmeal Bread
 Griddled Zucchini, Spinach, Roasted Pepper & Hummus, 15 Grain
 Marsala Marinated Portobellos, Fontina & Basil Pesto, Baguette
 Hard Boiled Eggs, Smokey Vidalia Mustard, Butter & 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
 Olive Loaf, Swiss Lorraine, Iceberg & Yellow Mustard, Sourdough
 \$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 Rabz & 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

Green

Daily Selection of Greens

Toasted Walnuts, Bleu Cheese & Crouton Vinaigrette

Romaine & Arugula

Chile Spiced Granola, Pink Grapefruit & Vanilla Yogurt Dressing

Watercress & Spinach

Brioche Croutons, Parmigiano-Reggiano & Champagne Vinaigrette

\$12 per portion

From the Sea/From the Coup

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

Super Lump Crab, Asparagus, Eggs, Fideos Pasta & Champagne Vinaigrette
Herbed Chevre Toasts

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

Mezcal Grilled Chicken with Shaved Mahon, Ancho Caesar Dressing
& Saffron Croutons
\$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

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

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

\$12 per portion