

## ◦ Daily Fare ◦

### Salads



Side Salad/Entree/Platter for 8-10. Each Additional Person add \$3.95. All dressings served on the side. Served with Crackers

**HOUSE SALAD** \$5.00/7.95/29.00  
Organic Mixed Field Greens, Apple, Smoked Gouda, Toasted Pine Nuts, Curried Cider Vinaigrette

**ORANGE ALMOND SALAD** 5.00/7.95/29.00  
Organic Baby Greens, Mandarin, Avocado, Toasted Almond, Sesame Vinaigrette

**CHIPOTLE CAESAR** \$5.00/7.95/29.00  
New Kick to an Old Favorite. Served with Home Baked Croutons

**TURKEY COBB** -/\$9.95/60.00  
Fresh Organic Greens with Capicola, Bacon, House Roast Turkey, Hard Boiled Egg, Tomato, Bleu Cheese Crumble, Blackberry Vinaigrette

#### ADDITIONS

Grilled Orange Herb Chicken /2.95/10.00  
Balsamic Glazed Grilled Tri Tip /3.95/12.00  
Citrus Grilled Salmon /3.95/12.00  
Applewood Smoked Bacon /3.25/10.00

**CHEF'S CHOICE ARTISAN BREADS** \$13.00/DOZEN  
**GARLIC BREAD** \$13.00/DOZEN

### Side Salads



Individual Serving/Platter for 8-10

**ROAST CORN BLACK BEAN** \$2.95/19.00  
A Simply Delicious Favorite

**PERSIAN JEWELLED RICE** \$3.95/21.00  
Basmati, Raisins, Cranberries, Pistachios

**FARFALLE PASTA** -/\$21.00  
Oven Roast Tomato, Fresh Basil

**FRENCH POTATO SALAD** -/\$21.00  
Sun Dried Tomato, Cannelini Beans

**GREEK CAMPENELLE SALAD** -/\$23.00  
Feta, Kalamata, Red Onion, Cherry Tomato

**HEIRLOOM CAPRESE SALAD** -/\$29.00  
Heirloom Tomato, Fresh Basil (In Season Only)

### Conference Refreshments



Platters serve 8-10  
Each additional Person add \$5.95

**FRESH SEASONAL FRUIT PLATTER** \$45.00

**CRUDITES PLATTER** \$49.00  
Carrot, Celery, Blanched Broccoli, Red Pepper, Two Dipping Sauces

**GRILLED CHICKEN WINGS** \$49.00  
Basque Marinade, Carrots, Celery and Bleu Cheese

**ASSORTED DOMESTIC & IMPORTED CHEESES** \$65  
Sliced Wisconsin Cheddar, Danish Gouda, Jack, Boursin and Brie, Assorted Crackers, Grapes and Berries

**COUNTRY CLUB PLATTER** \$89.00  
Deli Sliced Capicola, House Roast Turkey, Salami, Provolone, Swiss, Wisconsin Cheddar, Smoked Gouda, Pesto Mayo, Dijon, Romaine, Thin Sliced Red Onion, Tomato, Chef's Choice Artisan Breads

#### ADDITIONS

**ANTIPASTI PLATTER** ADD \$22.00  
Add to Any of the above Platters: Infused Olive Oil, Greek Olives, Smoked Onion, Eggplant, Artichoke Tapenade, Roast Red Peppers, Pickled Red Onion, Peperoncini

**HOUSE MADE SPREADS** ADD \$13.00  
Add to any of the above Platters: Tri-Colored Pesto Pate, Marinated Goat Cheese with Grilled Balsamic Portabellas

### DESSERTS



All Desserts Sold by Baker's Dozen

**HOUSE MADE CUPCAKES** \$18.00  
Belgian Chocolate, Lemon Poppy, Carrot Raisin Walnut

**PINEAPPLE UPSIDE-DOWN CUPCAKES** \$23.00  
"Texas Size"

**ESPRESSO CREAM CHEESE BROWNIES** \$22.00

**BOURBON CHOCOLATE PECAN TARTS** \$26.00

**HOUSE MADE ASSORTED COOKIES** \$15.00

**DESSERT TRAY** \$21.00  
Chef's Choice cookies, tarts and bars set on a recyclable tray

928.774.2855

## ◡Daily Fare◡

### SANDWICHES

Choose your own or let us choose for you

All sandwiches include kosher dill, potato chips & are individually wrapped or set on recyclable plastic trays

**HOUSE ROAST TURKEY** \$7.95  
Smoked Gouda, Roast Red Pepper, Romaine, Pesto Mayo, Sourdough

**ANCHO PULLED PORK** \$7.95  
Provolone, Poblano Chile, Red Onion, Ancho Cream, Crusty Bread

**ALBACORE TUNA SALAD** \$7.25  
Smoked Gouda, Sundried Tomato, Romaine, Fresh Tomato, Sourdough

**THE MUFFULETTA** \$8.50  
Capicola, Genoa Salami, Provolone, Artichoke Tapenade, Kaiser

**SIMPLY DELICIOUS CLUB** \$7.95  
House Roast Turkey, Capicola, Applewood Smoked Bacon, Swiss, Provolone, Tomato, Romaine, Dijon, Sourdough

**GRILLED CHICKEN SALAD** \$7.95  
Marinated Grilled Chicken, Toasted Pecans, Celery, Dried Cherries, Romaine, Croissant

**"BIG FATTY" TRI TIP** \$8.50  
Grilled Smokey Onion, Provolone, Romaine, Bleu Horsey Cream, Crusty Bread

**GRILLED PORTABELLA** \$8.50  
Balsamic Glazed Portabella, Smoky Onion, Poblanos, Roast Red Pepper, Sprouts, Provolone, Kaiser

#### ADDITIONS PER SANDWICH

Applewood Smoked Bacon add \$2.25  
Croissant add \$2.00  
Avocado add \$1.75  
Roast Poblano Chile add \$1.00

#### BOXED LUNCHES ADD \$3.95

Choose a sandwich from the above menu with a chef's choice side salad, fresh baked cookie, apple and bottled water all in a cute little bag.

Tray Set-Up Additional \$3.00  
Per Tray Environmentally Friendly Place Setting \$0.65 per person

### ENTREES

Served Family Style at Room Temperature

Large Tray: Serves 8-10

Each Additional Person add \$6.75

**GRILLED BREAST OF CHICKEN** \$52.00  
Orange Herb Marinade, Jeweled Basmati or Roast Corn Black Bean Salad

**GRILLED TRI TIP** \$58.00  
Balsamic Glazed with Smokey Onion and Bleu Horsey Cream

**SAUTEED SHRIMP WITH LINGUINI** \$65.00  
Fresh Tomato, Spinach in Light Chipotle Cream

**GRILLED FILET OF SALMON** \$68.00  
Citrus Marinade, Jeweled Basmati or Roast Corn Black Bean Salad

**ROAST POBLANO CHILE** \$52.00  
Filled with Rice, Cotija, Sauce Veracruz

**LASAGNAS SERVES 6-8** \$32.00  
Spinach or Bolognese with House Made Sauces

**ENCHILADAS SERVES 6-8** \$32.00  
Spinach, Achiote Chicken or Ancho Pork with House Made Sauces

**GRILLED VEGETABLE TART SERVES 6-8** \$52.00  
Goat Cheese Souffle, Eggplant, Zucchini, White Onion, Tomato, with Sharp Cheddar Grogés

**FRITTATA OF THE DAY SERVES 12** \$32.00  
Selections Vary Daily, Please inquire  
Served with Sliced Tomatoes

### DAILY FARE HOUSE MADE SOUP

Selections Vary Daily, Please Inquire  
New England or Manhattan Clam Chowder, Tortilla Lime, White Bean Kale, Southwestern Quinoa, Mulligawtany, Classic Minestrone, Split Pea Wild Rice, Chicken Noodle

Half Gallon \$38.00

### BEVERAGES

Assorted Sodas \$1.25  
Assorted Premium Sodas and Bottled Water \$1.75

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