

Hot Buffet

Fajita Bar - \$17.95

Tender beef and chicken strips, marinated in lime juice and garlic, are seared with peppers and onions and served over chipotle rice. Accompanied by flour tortillas, fresh salsa, cheddar cheese, and sour cream. Served with mixed green salad and dessert squares. For 12 or more. Pricing is per person. *Gluten-free friendly except for tortillas. Dairy Free friendly except sour cream and cheddar cheese. Request Dairy Free desserts. Vegetable-only fajitas can be substituted for a portion of your guests upon request.*

Mixed Stix - \$17.95

Individual skewers of beef and skewers of chicken are lightly brushed with our peanut glaze and served over parslid rice. Oven roasted peanut-glazed vegetables are sent on the side over parslid rice. Includes a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *Gluten Free friendly except for bistro rolls. Dairy Free Friendly. Request Dairy Free desserts. Vegetable portion of the meal packaged separately. Additional vegetables can be substituted for a portion of your guests upon request.*

Creamy Chicken Piccata - NEW! - \$17.45

Tender chicken breasts in a light, creamy lemon sauce with capers served over seasoned rice. Includes a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *NOT available Dairy Free or Vegetarian.*

Goddess Chicken - NEW! - \$17.45

Tender, grilled chicken breasts served over sautéed vegetables, topped with creamy herbed sauce. Includes a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *Gluten Free friendly except bistro rolls. Dairy Free friendly except rolls and butter. Request Dairy Free desserts.*

Lasagna Rotoli di Pasta - NEW! - \$17.45

Ricotta lasagna rolls layered with house made bechamel and marinara sauce, topped with golden layers of mozzarella and parmesan. Comes with beef meatballs on the side. Served with mixed green salad, bistro rolls & butter, and assorted desserts. *Vegetarian-friendly* For 12 or more. Pricing is per person. *NOT available Dairy Free or Gluten Free.*

Sonoma Chicken - NEW! - \$17.45

Pan-seared chicken breast topped with a rich sun-dried tomato basil cream sauce, served over seasoned penne pasta. Served with a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *NOT available Dairy Free or Gluten Free*

Cold Buffet

Cold Mixed Grill - \$18.95

Featuring our grilled jumbo shrimp, beef tenderloin, and chicken breast, on a bed of shredded lettuce with tomato-basil dressing on the side. Served with pasta salad, bistro rolls and butter, and assorted desserts. For 12 or more people. Pricing is per person. *Gluten Free friendly except pasta salad and rolls. Dairy Free friendly except tomato basil dressing and pasta. Request Dairy Free desserts.*

Deli Tray - \$16.95

Build your own gourmet sandwiches from an assortment of turkey, roast beef, ham, bacon, cheddar, swiss, and an assortment of breads. Comes with our house-made condiments and a tray of lettuce, tomato, pepperoncini. Served with your choice of potato, pasta, or mixed greens salad; and assorted desserts. For 12 or more people. Pricing is per person.

Salad Buffet - \$17.45

A build-your-own salad buffet with an array of our most popular toppings! Comes with mixed greens as well as a toppings tray with grilled chicken, bacon, hard-boiled egg, cucumber, carrots, tomatoes, black olives, and house-made garlic butter croutons. Comes with ranch and vinaigrette dressing on the side. Also served with bistro rolls & butter, and assorted desserts. For 12 people or more. Pricing is per person.

Sandwich Bar - \$16.95

An assortment of our ready-made sandwiches, each with one of our specialty in-house dressings. Sandwiches come cut in half and served on buffet-style trays. Vegetarian only included upon request. Served with your choice of pasta or mixed greens salad, and assorted desserts. For 12 or more people. Pricing is per person.

Vietnamese Grill - \$17.95

Customer favorite! Marinated, grilled beef and chicken served alongside rice noodles with a toppings tray of fresh cilantro, sweet red pepper, carrots, cucumbers, and roasted peanuts, and both our peanut and Asian dressing. Served with fresh fruit salad, and assorted dessert squares. For 12 or more people. Pricing is per person. *Gluten Free friendly. Dairy Free friendly. Request Dairy Free desserts.*

Wraps Done Right - \$16.95

An assortment of specialty pinwheel-style wraps done on flat bread. Served with your choice of potato, pasta, or mixed greens salad, and assorted desserts. For 12 or more people. Pricing is per person. *Wraps are unavailable gluten free. Please consider adding a gluten free box salad if you have gluten free dietary needs.*

Sandwich Boxes

Turkey Club - \$16.45

Classic turkey, bacon, aged cheddar, lettuce, tomato with garlic aioli on rustic wheat. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Classic Deli - \$14.50

Your **choice** of turkey, ham or roast beef with Dijon mayonnaise on whole wheat bread. Includes kettle-style potato chips, eating utensils and napkin, as well as a dessert! **Desserts are chef's choice daily assortment.*

Applejack Turkey - NEW! - \$16.45

Turkey, sharp cheddar, bacon, lettuce, tomato with apple butter spread on golden croissant. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Athens Turkey - NEW! - \$16.45

Turkey, cucumber, roasted tomato, lettuce, feta crumbles with creamy dill spread on a golden croissant. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Gobbler Godfather - NEW! - \$16.45

Turkey, pepperoni, provolone, sweet cherry peppers, lettuce, tomato, and creamy Italian aioli on a kaiser. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Ham It Up - NEW! - \$16.45

Black Forest ham, roasted red pepper, sharp cheddar, arugula, with apple butter spread on a golden butter croissant. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Inner Peas (Vegetarian) - NEW! - \$16.45

Vegetarian! Creamy, smashed chickpea salad with celery crunch, hint of pickles and tangy mustard vegan mayo dressing, baby spinach, tomato on whole wheat. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Vegan Friendly - request vegan side and dessert for VEGAN meal.** **Sides and desserts are chef's choice daily assortment.*

Monterey Turkey - NEW! - \$16.45

Turkey, avocado, swiss, garlic-herb crunch, lettuce, tomato and our roasted garlic aioli dressing on whole wheat. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Piccata Sandwich - NEW! - \$16.45

Grilled chicken, shaved parmesan, roasted tomato, arugula, garlic-herb crunch with lemon caper aioli on a golden croissant. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Romano Roast Beef - NEW! - \$16.45

Roast beef, provolone, peppadews, lettuce, tomato, and our romano roasted garlic aioli on cornmeal kaiser. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Salad Boxes

Alpine Nutty Pear - NEW! - \$16.95

Grilled chicken, fresh pears, candied walnuts, grapes, dried cranberries, feta crumbles. Served over mixed greens with our champagne vinaigrette on the side. Includes crispy noodles, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Cobb Salad - NEW! - \$16.95

Grilled chicken with bacon, eggs, grape tomatoes, cucumbers and blue cheese crumbles. Served over mixed greens with our ranch dressing on the side. Includes crispy noodles, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Daily Greens - NEW! - \$16.95

Grilled chicken, edamame, broccoli florets, cucumber, and shaved Parmesan. Served over baby spinach with our goddess dressing on the side. Includes crispy noodles, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Date Me Salad - NEW! - \$16.95

Grilled chicken, cucumbers, garbanzo beans, fresh dates, feta crumbles. Served over mixed greens with a creamy tahini dressing on the side. Includes crispy noodles, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Fiesta Taco Salad - NEW! - \$16.95

Seasoned ground beef, cheddar cheese, grape tomatoes, kidney beans, fire-roasted corn, pickled red onions. Served over iceberg lettuce with our creamy salsa dressing on the side. Includes tortilla strips, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Jackie Blue Chicken - NEW! - \$16.95

Grilled chicken, roasted tomatoes, cucumbers, pickled red onions, black olives, and blue cheese crumbles. Served on a bed of mixed greens with our ranch dressing on the side. Includes house-made garlic butter croutons, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Jackie Blue Steak - NEW! - \$18.95

Marinated steak, roasted tomatoes, cucumbers, pickled red onions, black olives, and blue cheese crumbles. Served on a bed of mixed greens with our ranch dressing on the side. Includes house-made garlic butter croutons, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Moxie Power Bowl - NEW! - \$17.45

Organic quinoa, hard-boiled eggs, baby spinach, glazed sweet potatoes, edamame, garbanzo beans, pickled red onions. Served with our creamy tahini dressing on the side. Includes pita chips, eating utensils and napkin, as well as a dessert! **Dairy Free-friendly.** **Desserts are chef's choice daily assortment.*

VEGAN Taco Salad - NEW! - \$17.45

Vegan! Plant-based "Impossible"™ seasoned crumbles with grape tomatoes, kidney beans, roasted corn, pickled red onions, and black olives. Served over mixed greens with our vegan southwest dressing on the side. Includes tortilla strips, eating utensils and napkin, as well as a **vegan** dessert! **Vegan and Gluten Free**

Fiscal Light Bag Lunch

The same gourmet for good quality you expect in a slightly lighter offering **\$12.50** each

Each arrives in a crisp, paper bag. Sandwiches are served with kettle style chips and a fresh baked cookie.

CHOOSE FROM: **TURKEY & CHEDDAR** **HAM & SWISS** **VEGGIE**

All sandwiches include lettuce and tomato, and are served dry. Includes condiment packets and eating utensils.

Hot Breakfast

Breakfast Burritos Buffet - \$9.25

Breakfast burritos with chorizo, eggs, potatoes, green chile, cheese. Includes fresh cut fruit salad. Vegetarian burritos available upon request. For 12 or more. Pricing is per person. *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

Breakfast Burritos - \$5.15

Breakfast burritos with chorizo, eggs, potatoes, green chile, cheese. Vegetarian burritos available upon request. For 12 or more. Pricing is per person. *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

French Toast Bake - \$125.00

Breakfast comfort food to make the whole office happy. French bread meets creamy eggs and milk. Baked until puffed and golden with our housemade caramel syrup. Served with fresh fruit salad and breakfast sausage links. Serves 10-12 *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

Southwest Bake - \$125.00

Fresh eggs, cheddar, mild green chiles, and green onions baked on a bed of golden potatoes. Served with fresh fruit salad and breakfast sausage links. Gluten free. Serves 10-12. *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

Denver Omelet Bake - \$125.00

Fresh eggs, cheddar, ham, red pepper, and green onions baked on a bed of golden potatoes. Served with fresh fruit salad, and breakfast sausage links. Gluten free. Serves 10-12 *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

Egg and Cheese Bake - \$125.00

Fresh eggs and cheddar cheese baked on a bed of golden potatoes. Served with fresh fruit salad and breakfast sausage links. Gluten Free. Serves 10-12 *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

Chicken Sausage Boxed Breakfast Sandwich - \$14.95

Individually boxed breakfast sandwich with chicken sausage, sliced hard-boiled egg, and melted cheddar cheese on a golden croissant. Includes a side of diced fruit salad, and a slice of one of our special baked in-house breakfast breads for a high-quality, hearty breakfast!

Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

Bacon Boxed Breakfast Sandwich - \$14.95

Individually boxed breakfast sandwich with bacon, sliced hard-boiled egg, and melted cheddar cheese on a croissant. Includes a side of diced fruit salad, and a slice of one of our special baked in-house breakfast breads for a high-quality, hearty breakfast!

Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

Egg and Cheese Boxed Breakfast Sandwich (Vegetarian) - \$13.95

Individually boxed breakfast sandwich with sliced hard-boiled egg, and melted cheddar cheese on a golden croissant. Includes a side of diced fruit salad, and a slice of one of our special baked in-house breakfast breads for a high-quality, hearty breakfast!

Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

Cold Breakfast

Fruit and Yogurt Breakfast Boxes (GF) - \$12.95

Individual breakfast boxes include two cups of yogurt and two sides of diced fruit salad for a healthy and gluten free start to your day!

Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

Bagel Breakfast Boxes - \$12.95

Individual breakfast boxes include a sliced bagel, individual side of cream cheese, cup of yogurt with granola on the side, and side of diced fruit salad for a well-rounded, healthy breakfast!

Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

The Continental - \$9.45

An assortment of cinnamon rolls, slices of breakfast bread, filled croissants, danishes, and bagels served with cream cheese. Includes fresh fruit salad with berries, and orange juice (one 52 oz container of juice sent for every increment of 10 people). For 12 or more people. Pricing is per person. Tumblers are included if you add utensils. *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

The Sunrise - \$4.75

An assortment of cinnamon rolls, slices of breakfast bread, filled croissants, danishes, and bagels served with cream cheese. For 12 or more people. Pricing is per person. *Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.*

The Harvest - \$9.45

Individual cups of yogurt with a bowl of granola on the side. Includes fresh fruit salad with berries, and orange juice (one 52 oz container of juice sent for every increment of 10 people). For 12 or more. Pricing is per person. Tumblers are included if you add utensils. *You can now substitute vegan/dairy free yogurt for some of your guests if needed! Just make a note in the order instructions field of your cart letting us know how many of your guests are vegan/dairy free.* Delivery windows up to 8:30-9:00 am will incur a \$10 surcharge in addition to the delivery charge. This surcharge will be reflected on the confirmation email you receive.

Appetizers*

Executive for 15 - \$305.00

Antipasto Tray, Buffalo Chicken Dip with Tortilla Chips/Carrots/Celery, Mini-Beef Wellingtons, Sliced Fruit & Cheese Platter, Artichoke Spinach Parmesan Phyllo Cups (vegetarian), Assorted Dessert Tray. Serves up to 15 people. Available for delivery between 1 pm and 4:30 pm.

Executive for 25 - \$495.00

Antipasto Tray, Buffalo Chicken Dip with Tortilla Chips/Carrots/Celery, Mini-Beef Wellingtons, Sliced Fruit & Cheese Platter, Artichoke Spinach Parmesan Phyllo Cups (vegetarian), Assorted Dessert Tray.. Serves up to 25 people. Available for delivery between 1 pm and 4:30 pm.

Office Picnic for 15 - \$225.00

Antipasto tray, veggies & dip, cubed cheese & fruit, flatbread with dips, and desserts. Available for delivery between 1 pm and 4:30 pm.

Office Picnic for 25 - \$375.00

Antipasto tray, veggies & dip, cubed cheese & fruit, flatbread with dips, and desserts. Available for delivery between 1 pm and 4:30 pm.

Chocolate Dipped Strawberries - \$4.75

2 per person. Pricing is per person, minimum 12. Available for delivery between 1 pm and 4:30 pm.

Antipasto Tray - \$6.95

Diced salami, kalamata olives, marinated artichoke hearts, pesto-dressed cheese tortellini with cubed mozzarella, oven roasted tomatoes, and house-made garlic butter croutons.

Peanut Glazed Chicken Skewers - \$4.95

Peanut-glazed chicken skewers. Served warm. One per person.

Buffalo Chicken Skewers - \$4.95

Glazed with a mild buffalo sauce. Served warm with ranch dressing on the side. One per person.

Fresh Vegetables and Dip - \$3.95

Colorful display of carrots, broccoli, celery, sweet bell peppers, baby corn, and black olives, with house-made signature dips.

Cubed Cheese & Fruit with Crackers - \$4.25

An assortment of specialty cubed cheeses with fresh pears, apples, grapes, and berries. Includes crackers.

Flatbread and Pita Chips with Dips - \$3.95

Sliced flatbread and baked pita chips served with hummus and artichoke parmesan dips.

Chips with Guacamole and Salsa - \$4.75

Tri-colored tortillas chips, with house made guacamole and fresh salsa.

Fiesta Snack - \$2.95

Two kinds of popcorn, pretzels, and trail mix with candy-coated chocolatey M&Ms for a salty and sweet afternoon pick-me-up!

BBQ Sliders - \$6.95

Sliced beef in a sweet, tangy BBQ sauce with slider rolls and shredded cheddar on the side. 1 per person

Assorted Desserts - \$1.75

An assortment of seasonal brownies, cheesecakes, cakes, and dessert bars.

Beverages

Assorted Soda Cans - \$1.95

12 oz cans of Pepsi, Coke, Sprite, Diet Pepsi, and Diet Coke.

La Croix Sparkling Mineral Water - \$1.95

Sparkling mineral water can- assorted flavors. 12 oz can.

Bottled Spring Water - \$2.25

16.9 oz bottle

San Pellegrino Italian Sparkling Soda - Aranciata (Orange) - \$2.50

12 oz can.

Assorted poppi - \$3.25

12 oz can.

Pure Leaf Bottled Iced Tea - \$2.75

Premium, unsweetened, black iced tea bottle

Iced Tea (half gallon) - \$7.95

Each serves 8-10 people. Includes fresh lemon and sweeteners.

Lemonade (half gallon) - \$7.95

Each serves 8-10 people.

Orange Juice (52 oz) - \$10.50

100% orange juice, not from concentrate! Serves 8-10 people.

Joe to Go - Regular - \$25.00

Locally roasted, daily ground coffee for 8-10. With cups, half n' half, & sweeteners.

Joe to Go - Decaf - \$25.00

Locally roasted, daily ground coffee for 8-10. With cups, half n' half, & sweeteners.

Hot Tea - \$24.00

Assorted bagged teas with hot water for 8-10. With cups, half n' half, & sweeteners.

*Buffet style appetizers available for 12 or more. Appetizer boxes available for 10 or more. Appetizers available for delivery between 1:00pm and 4:30pm