

Hot Buffet

Autumn Blaze Chicken- NEW! - \$16.95

Pan-seared chicken breasts with a savory maple mustard glaze atop seasoned rice. Served with a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *NOT available gluten free.*

Chicken Marsala – NEW! - \$16.95

Italian favorite! Tender chicken breast in a creamy Marsala wine and mushroom sauce over mashed potatoes. Includes a mixed greens salad, bistro rolls & butter, and assorted desserts. *Gluten Free friendly (except for roll) Not available Dairy Free.or Vegetarian.* For 12 or more. Pricing is per person.

Fajita Bar – NEW! - \$17.50

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.*

Gaucho Chicken – NEW! - \$16.95

Oven roasted, marinated chicken served with a creamy herbed sauce over black beans and rice. Comes with a mixed greens salad, bistro rolls & butter, and assorted desserts. *Gluten free friendly except for rolls.* For 12 or more. Pricing is per person.

Harvest Risotto – NEW! - \$16.95

Creamy arborio rice with pan-seared chicken, butternut squash, zucchini, parmesan cheese, lemon and white wine. Served with a mixed greens salad, bistro rolls & butter, and assorted desserts. For 12 or more. Pricing is per person. *Gluten Free friendly except rolls. Not available Dairy Free Not available Vegetarian*

Mixed Stix - \$16.95

Individual skewers of beef and skewers of chicken are lightly brushed with our peanut glaze and served over parsleyed rice. Oven roasted peanut-glazed vegetables are sent on the side over parsleyed 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.*

Salmon and Chicken Accento – NEW! - \$18.95

Pan-seared salmon filet and chicken breast with a fresh thyme, artichoke heart, mushroom cream sauce served over rice. Comes with a mixed greens salad, bistro rolls & butter, and assorted desserts. *Gluten Free friendly except rolls. Cannot be Dairy Free or Vegetarian* For 12 or more. Pricing is per person.

The Traditional Holiday Special – Available 11/4-12/20 - \$19.50

A home-style favorite for the holidays! Roasted turkey breast, orange-glazed ham, house-made stuffing with sage gravy, mashed potato casserole, garden salad, bistro rolls & butter, and our assorted dessert tray. For 12 or more. Pricing is per person.

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 - \$16.95

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.

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

Baja Cali – NEW! - \$15.95

Turkey with bacon, avocado, pepper jack cheese, lettuce, tomato, and chipotle mayo on a cornmeal roll. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Chicken Olivada – NEW! - \$15.95

Grilled chicken with house-made olive tapenade, artichoke parmesan spread, fresh basil, and mixed greens on kaiser. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Farmer's Market – NEW! - \$15.95

Turkey, cucumber, sweet peppers, and dill havarti cheese, lettuce and tomato with artichoke parmesan spread 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.*

Hamlet – NEW! - \$15.95

Black Forest ham, provolone, balsamic glazed onion, lettuce, tomato with a rosemary aioli on sourdough. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Haystack Turkey – NEW! - \$15.95

Turkey, gouda, cranberry relish, lettuce, tomato, garlic 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.*

Inner Peas (Vegetarian) – NEW! - \$15.95

Vegetarian Wrap! Creamy, smashed chickpea salad with celery crunch, hint of pickles and tangy mustard vegan mayo dressing, baby spinach, tomato in a flour tortilla. 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.*

Italian Job – NEW! - \$15.95

Ham, salami, provolone, banana peppers, lettuce, tomato, and herbed cream cheese spread on artisan bread. Includes a house-made side, eating utensils and napkin, as well as a dessert! **Sides and desserts are chef's choice daily assortment.*

Nona Turkey – NEW! - \$15.95

Turkey, shaved parmesan, zucchini, roasted tomato, arugula, with a rosemary aioli 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.*

Parmodoro Turkey – NEW! - \$15.95

Turkey, avocado, roasted tomatoes, field greens and our artichoke-parmesan dressing on a 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.*

Romano Roast Beef – NEW! - \$15.95

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.*

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.*

Salad Boxes

Asian Crunch Salad – NEW - \$16.75

Grilled chicken, cucumbers, tomatoes, shredded carrots, baby corn, purple kale chiffonade. Served over mixed greens with our sesame 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.*

Cobb – NEW - \$16.75

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.*

Giovanni Chicken – NEW! - \$16.75

Grilled chicken with cucumber, garbanzo beans, marinated roasted tomatoes, feta cheese, and fresh parsley. Served over a bed of lettuce with creamy dill 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.*

Giovanni Salmon – NEW! - \$18.25

Grilled salmon with cucumber, garbanzo beans, marinated roasted tomatoes, feta cheese, and fresh parsley. Served over a bed of lettuce with creamy dill 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.*

Grand Mesa Chicken – NEW! - \$16.75

Grilled chicken with black beans, roasted corn, bell peppers, tomatoes, cotija cheese crumbles. Served over mixed greens with our creamy cilantro dressing on the side. Includes tortilla chips, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

Harvest Quinoa – NEW! - \$16.75

Vegetarian - Organic quinoa, roasted butternut squash, feta cheese, garbanzo beans, raisins, sweet and spicy almonds with our harissa vinaigrette. Served atop a small bed of greens. Includes crispy noodles, eating utensils and napkin, as well as a dessert! **Vegan friendly*** Available gluten free upon request. **request a vegan dessert*

Popeye – NEW! - \$16.75

Medley of grilled chicken, crisp apples, garbanzo beans, raisins, feta cheese, and sweet and spicy almonds. Served over baby spinach with a harissa vinaigrette. Includes crispy noodles eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

You Tuber – NEW! - \$16.75

Grilled chicken, roasted sweet potatoes, crisp apple, shaved Parmesan, pumpkin seeds, with maple-dijon vinaigrette served over mixed greens. Includes crispy noodles, eating utensils and napkin, as well as a dessert! Available gluten free upon request. **Desserts are chef's choice daily assortment.*

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. Pricing is per person. Minimum 12 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 toasted bagel. 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*

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.

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.

Executive Happy Hour for 25 - \$435.00

Savory chicken enchilada phyllo cups, chipotle bbq beef meatballs, baked artichoke parmesan dip with tortilla chips, cheese/fruit platter, assorted dessert squares. Serves up to 25 people. Available for delivery between 1 pm and 4:30 pm.

Executive Happy Hour for 15 - \$265.00

Savory chicken enchilada phyllo cups, chipotle bbq beef meatballs, baked artichoke parmesan dip with tortilla chips, cheese/fruit platter, assorted dessert squares. 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 - \$3.25

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

Cubed Cheese & Fruit with Crackers - \$3.95

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.

San Pellegrino Italian Sparkling Soda – Limonata (Lemon) - \$2.50

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 - \$24.00

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

Joe to Go – Decaf - \$24.00

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