





Lunch Delivery Menu

12 person minimum/ Delivery starting at \$10

Professional serving staff available upon request

Pick Two: Sandwiches, Salads, Soups \$9+ per person

*½ Sandwich, Cup of Soup, or ½ Salad

Comes with Condiments, Chefs Dessert, Disposable Plates, Flatware, and Napkins, and choice of one side:

Pasta Salad, Asian Cole Slaw, Chips, or Fruit Salad

Sweet/Un-Sweet Tea: Cups, Ice, & Sweeteners additional \$1 Per Person

Sandwiches

- *Chipotle Grilled Chicken Wrap with Spring Mix, Roma Tomatoes, and Avocado with Chipotle Mayo
- *Grilled & Chilled Filet Sirloin Baguette with Onion Jam, Spring Mix, Sliced Tomatoes, and Wasabi Aioli
- *Grilled Greek Chicken Wrap with Spring Mix, Sun-Dried Tomatoes and Pesto Aioli with Balsamic Drizzle
- *Roast Beef with Horseradish Creme Fraiche, Cheddar Cheese, Balsamic Grilled Squash, and Greens on a Sub Roll
- *Honey Ham with Spiced Mustard and Pepper Jack Cheese, Spinach, and Greens on Ciabatta Bread
- *BLT Wrap with Spring Mix and Chipotle Mayo
- *Tuna Nicoise Salad Wrap with Green Beans, Feta and Mediterranean Dressing
- *Rotisserie Roasted Turkey with Spinach, Munster Cheese, Roma Tomato, Pickled Onion, and Pesto Mayonnaise on a Croissant
- *Italian Cold Cut Sub with Ham, Salami, Provolone, Mixed Greens, Pesto Mayo, Grainy Mustard, and Roma Tomatoes
- *Shaved Cucumber and Yellow Heirloom Tomato on Naan with Sriracha Mayonnaise, Apple, and Brie (Vg)
- *Herbed Goat Cheese, Spinach, and an Olive Tapenade on a Baguette (V)

- *L&T Sandwich on Naan Bread with Hummus, Feta, Olives, and Spinach (V)
- *Balsamic Roasted Vegetables, Feta, Sun-dried Tomato, & Honey Mustard in a Romaine Lettuce Wrap (V)
- *Veggie Lettuce Wraps with Roasted Squashes and Carrots and Micro Greens with Mozzarella and Red Pepper Hummus (V)
- *Grilled Veggies in a Romaine Roll up with Pickled Onion & Tzatziki Sauce (Vg)

Salads

Chilled Salads come with Garlic Bread Sticks and Butter

- *Caesar Salad with Croutons, Sundried Tomato, & Creamy Caesar Dressing (V)
- *Hot House Salad with Avocado, Tomato, Cucumber, and Carrot with Ranch Dressing (Vg)
- *Baby Spinach Salad, Roma Tomato, Celery, Sunflower Seeds with Raspberry Maple Vinaigrette (Vg)
- *15 Bean Over Spring Mix with Feta with Greek Vinaigrette (V)
- *Chef's Salad with Bacon, Avocado, Tomato, Pickled Red onion, Boiled Egg, Cubed Ham, Blue Cheese Crumbles with Blue Cheese Dressing
- *Arugula Salad with Goat Cheese, Seasonal Berries, Pickled Red Onions, Candied Pecans with Balsamic Vinaigrette (V)
- *Salad Add On:
 - Grilled & Chilled Chicken \$3+
 - Grilled & Chilled Salmon \$4+
 - Grilled & Chilled Steak \$4+

Soup 360

Comes with Garlic Bread Sticks & Butter * Minimum of 15 Persons

- *Chicken Tortilla Soup Chicken Breast, Black Beans, Rice, Lime, Tortilla Chip
- *Cream of Tomato, Fresh Basil, and Heavy Cream with Croutons (V)
- *360 Veggie Fresh Veggies and Herbs-Vegetable Broth Croutons (Vg)

Meat and Two: \$10+ per person

Comes with Condiments, Chefs Dessert, Disposable Plates, Flatware, and Napkins

Sweet/Un-Sweet Tea: Cups, Ice, & Sweeteners additional \$1 Per Person

Main Selections (Pick One)	Side Selections (Pick Two)
BBQ Pulled Pork or Chicken	House Side Salad
BBQ Chicken Breast	Garden Rice with Herbs
Grilled Chicken Tenderloin	Smashed Potatoes
Country Steak and Gravy	Green Beans with Pecans
Oven Roasted Sliced Turkey & Gravy	Pasta Salad
Chicken Kabob with Cherry Tomatoes, Squash	Potato Salad
Vegetable Kabob- Tomato, Squash, Eggplant	Asian Slaw
Steak Kabob with Sweet Peppers & Onion	Southern Bread Dressing
Beef Pot Roast	Mixed Vegetable Medley

Classic Hot Lunches: \$12+ per person

Comes with Condiments, & Chefs Dessert /Disposable Plates, Flatware, and Napkins, and choice of one side:

Pasta Salad, Asian Cole Slaw, Chips, or Fruit Salad

Sweet/Un-Sweet Tea: Cups, Ice, Lemons, & Sweeteners additional \$1 Per Person

*House Smoked BBQ Pork on Hoagie with Pickle Spear

*Philly Steak and Cheese on Hoagie with Green Pepper and Onion

*Blacken'Bleu Grilled Chicken Hoagie with Blue Cheese Aioli

*Honey Mustard Ham and Cheese on Ciabatta

*Taco Bar: Shredded Beef or Chicken, side of rice and beans with assorted toppings

*Chef's Pasta with Marinara, Veggies, Parmesan Cheese, and Garlic Bread Sticks

*Pan Asian Noodle Toss with Grilled Pineapple and Vegetables

*Add Chicken \$3

*Add Beef \$4

*Mexican Rice Bowl with Grilled Chicken, Avocado, Corn Salsa, Black Beans, Cheese, Sour Cream, Jalapenos, with Chipotle Sauce on the side

*Greek Grilled Chicken Rice Bowl with Olives, Roasted Red Peppers, Hummus, Feta, and Cucumber with a Tzatziki Sauce on the side

*Vegetable Quinoa Bowl with Grilled Vegetables, Black Beans, Wilted Kale, Pickled Onion, & Sundried Tomato with Sweet Soy Sauce on the side

Hot Lunch Buffet:

Comes with Rolls and Butter, Chefs Dessert, Disposable Plates, Flatware, and Napkins

Sweet/Un-Sweet Tea: Cups, Ice, Lemons, & Sweeteners additional \$1 Per Person

- *Greek-Marinaded Chicken Breast, Herb roasted potatoes, and Greek salad... **\$14**
- *Marinated Sirloin of Beef, Gouda Smashed Potatoes, and Garden Salad...**\$15**
- *Parmesan Encrusted Chicken with Herb roasted potatoes and Vegetable Medley... **\$14**
- *Thomas Creek Beer Pulled Chicken with a Lexington barbecue sauce and Mac 'N' Cheese...**\$14**
- *Creamy Cajun Shrimp Penne Pasta with Sweet Bell Pepper & Mushroom, and Italian Salad...**\$14**
- *Lemon Pepper Grilled Chicken with Herb Rice and Spinach Salad...**\$13**
- *Cranberry Horsy Pork Loin with Dijon mustard sauce, Herb roasted potatoes, and Garden Salad... **\$14**
- *Jamaican Jerk Chicken Breast with Roasted Pineapple, Root Vegetables, and Garden Salad... **\$14**
- *Pasta Primavera with Garlic Bread Sticks and Garden Salad (V)... **\$13**
- *Eggplant Parmesan with Basil Marinara with Garlic Bread Sticks and Garden Salad (V ... **\$13**
- *Beef and Three Cheese Lasagna with Garlic Bread Sticks and Garden Salad... **\$15**

Lunch to Impress:

Comes with Rolls and Butter, Dessert /Disposable Plates, Flatware and Napkins

Sweet/Un-Sweet Tea: Cups, Ice, Lemons, & Sweeteners additional \$1 Per Person

Plated Lunch Options, China, and Silverware, available for additional charge

Forked Up... \$19

- *Mixed Green Salad with Tomato, Cucumber, Parmesan, and Raspberry Vinaigrette, Dill Ranch, and Peach Caesar Dressing
- *Mango Chutney and Date stuffed Chicken Breast
- *Cashew Crusted Pork Cutlets with a Red Currant Demi-Glace
- *Roasted Yukon Potatoes with EVOO and Sea Salt
- *Wood-Fired Vegetable Medley

Chef's Classic... \$20

- *Mixed Green Salad with Tomato and Cucumber and Raspberry Vinaigrette, Ranch and Peach Caesar Dressing
- * Beef Short Rib
- *Rosemary and Garlic Roasted Potatoes
- *Roasted Vegetable Medley

Premier Lunch... \$20

- *Spring Mix with Bleu Cheese Crumbles, Candied Pecans, Roasted Tomatoes, and Black Pepper Bacon wrapped in thinly sliced Cucumber, drizzled with Raspberry Maple Vinaigrette
- *Blood Orange-Glazed Salmon with a shoestring Vegetable Garnish
- *Peppered Goat Cheese and Leek au Gratin Potato
- *Wood-Fired Vegetable Medley

Viva la Roma... \$21

- *Antipasti Salad on Seasonal Greens and Concasse Tomatoes, Shaved Genoa Salami, Marinated Artichoke Hearts, Feta Cheese, and Balsamic Vinaigrette
- *Three Cheese Spinach Alfredo Lasagna
- *Chicken Roulade with Apple, Brie, and Sage in a Chardonnay Cream Sauce
- *Pan-seared Yukon Potatoes with Rosemary, Garlic, and Shallots
- *Primavera Vegetables with Roasted Garlic Butter and Fresh Herbs

Dessert Options

- *NY Style Cheese Cake with Macerated Berries
- *Key Lime Pie with Whipped Cream and Berries
- *Chocolate Torte with Chocolate Drizzle and Whipped Cream

**Custom Menus available upon request