



## LUNCH CATERED CLASSICS

Lunch Build your Own Hot Sandwiches Menu

### MESQUITE GRILLED CHICKEN

Mesquite-Smoked Sliced Breast of Chicken, Gruyere Cheese, Cilantro Mayo, served with Sun-Dried Tomato-Basil Focaccia Bread **9.25**

### BUFFALO RANCH

Breast of Chicken in a Spicy Buffalo Sauce, and Bleu Cheese, Shaved Celery Served with Ciabatta Roll **9.25**

### ITALIAN BEEF

Thinly Sliced Round of Beef, Simmered in Italian Gravy served with Sautéed Peppers Mozzarella Cheese, Giardiniera and Italian Sub **9.95**

### PULLED PORK

Smothered in our Signature BBQ Sauce Served with Brioche Buns **10.25**

### BRISKET SANDWICH

Thinly Sliced Slow Roasted Brisket, Dressed in our Ancho Chili BBQ Sauce served with Classic Brioche Rolls **9.95**

### CHIPOTLE PORTOBELLO V

Chipotle BBQ Portobello Mushrooms with Jack Cheese, and Spicy Cilantro Slaw on a Multi-Grain Roll **8.50**

### BI CHAY

Lemongrass and Cilantro Marinated Tofu, Vietnamese Pickled Vegetables, Cucumber Slices, Jalapeño, Green Leaf lettuce, and Cilantro leaves served with Classic French Baguette **8.75**

### PHILLY CHEESE SANDWICH

Beef Top Round, Vidalia Sweet Onion, Mozzarella Cheese and Mixed Bell Peppers served with Hoagie Roll **9.50**

### SHRIMP PO'BOY

Corn Flour Dusted Louisiana Shrimp with Creole Tomatoes, Shredded Green Leaf Lettuce and House-Made Remoulade served with Crisp Baguette **9.50**

All Sandwiches include a Deli Salad, Home Made Chips, and Assorted Cookies. All packages include tableware. Chafing dishes available upon request. Minimum 12 each sandwich type.



## **HOT LUNCHES**

### **CHICKEN PARMESAN**

Breaded Chicken Breast, Marinara Cavatappi Pasta, Mozzarella Cheese served with Kale Salad and Garlic Bread **9.50**

### **CHIPOTLE BBQ CHICKEN**

Maple Chipotle BBQ Marinated Bone-in Chicken served with Spanish Rice, Mexican Salad and Flour Tortilla **9.50**

### **CHICKEN FAJITA**

Marinated Breast of Chicken Strips, Peppers and Onions, Shredded Cheddar Cheese, Guacamole, Sour Cream and Taco Sauce with Side: Cilantro Lime Rice, Tortillas and Beans **9.50**

### **THAI COCONUT GREEN CURRY**

Roast Chicken and Mixed Seasonal Vegetables, Jasmine Rice, and Lemongrass Cucumber Salad **9.50**

## **HOT LUNCH FISH**

### **SESAME CRUSTED SALMON**

Sesame Crusted Salmon, Buckwheat Noodles and Chinese Vegetables **9.95**

### **MARKET FISH**

Served with Seasonal Vegetables/ Noodles / Rice and Accompanied Sauce. **10.95**

## **HOT LUNCHES MEATS**

### **STICKY BABY BACK RIBS**

Sweet and Sour Chili Smothered Baby Back Ribs, Cilantro Rice, Mixed Greens, Sesame Ginger Vinaigrette **10.95**

### **SOUTHERN STYLE MEATLOAF**

Bacon Wrapped Meat Loaf, Mashed Potatoes, and Gravy, Green Beans, Garden Salad Fresh Dinner Rolls **10.95**

### **BRAISED LAMB SHANKS**

Slow Cooked Lamb Shanks, Creamy Mashed Potatoes, Market Vegetables, Greek Salad. Yogurt Sauce **10.95**

### **VEGETARIAN**

#### **EGGPLANT PARMESAN**

Classic Eggplant Parmesan, Layered with Mozzarella, Parmesan and Tomato Sauce and Garlic Bread **9.25**

#### **VEGETARIAN LASAGNE**

Pasta Sheets, Mixed Vegetables, Alfredo Sauce, Caesar Salad. Garlic Bread

#### **PENNE POMODORO**

Penne Pasta with Artichoke, Mushroom and Spinach, Tomato Sauce. Kale Salad. Garlic Bread

#### **MISO TOFU MUSHROOM AND ASPARAGUS DONBURI** **V GF**

Marinated Tofu, Mushrooms, Lotus Root, Asparagus and Peppers, Stir-Fried and served with Basmati Rice

\*Deluxe Disposable Tableware included. Chafing Dishes Available Upon Request. Minimum is 12. Orders Must Be Placed 24 Hours prior to delivery. Division of Schaul's Signature Cuisine & Events 800-562-5660.



### **SOUPS\*** 10-person minimum

#### **CORN AND SHRIMP CHOWDER**

Fresh Tiger Prawns, Red Bliss Potatoes, Onions and Celery, Fine Herbs and Shrimp Broth, served with Freshly Popped Corn **5.50**

#### **CHICKEN NOODLE SOUP**

with Fresh Carrots, Onion, Celery, Fine Herbs and Egg Noodles **4.95**

#### **CARROT GINGER SOUP** **V GF**

A Creamy Blend of Horse Carrots Ginger, Nutmeg and Coconut Cream **4.95**

#### **MEXICAN TORTILLA SOUP** **V GF** also available with Chicken

Mixed Vegetables. Tomatoes, Onions, Sweet Corn, Avocado, Black Bean, Corn Tortillas, Cilantro and Queso Fresco Cheese **4.95**

#### **LOBSTER BISQUE**

A Creamy Blend of Maine Lobster, Dry Sack Sherry, Light Cream and Chives **5.50**

## SALADS

### TOMATO-CUCUMBER SALAD V GF

Roma Tomatoes, European Cucumbers, and Red Onion in Apple Cider Vinaigrette 3.95 per person

### MEDITERRANEAN SALAD V GF

Romaine and Red Leaf lettuces, Cucumbers, Black Olives, Red Onion, Artichoke Hearts, Red and Yellow Tomatoes, Balsamic Vinaigrette 4.25

### CITRUS JICAMA SLAW V GF

Matchsticks of jicama and Golden Pineapple, Cilantro, Orange and Lime Dressing 4.25

### KALE CAESAR V

Kale Leaves Tossed with Herb and Garlic Toasted Croutons, Shaved Parma Cheese, Classic Caesar Dressing 4.25

### GREEN SALAD V GF

Hearts of Romaine, Arugula, Leaf Lettuces, Cucumbers, Frisee, Kale, Shaved Fennel, Buttermilk Vinaigrette 4.25

### SONOMA SALAD V GF

Heritage Field Greens, Toasted Pecans, Chevre Cheese, Tomatoes, Cucumbers, Acacia Honey Citrus Vinaigrette 3.95

**\*CHEF SEASONAL SALAD** Drawing from The Seasons Bountiful Market Choices. Please ask your salespersons for details



## DESSERTS Seasonal Delights All Dessert Items Are Available Minimum 12 Orders

Warm Sticky Toffee Pudding 3.75

Tres Leches Cake 3.25

Chocolate Covered Corn Flakes 3.25

Meyer Lemon Cake 3.75

Miniature Lemon Custard Tart 3.95

Apple Ginger Cake 3.75

Assorted Cookies and Ice Brownies 3.25

Individual Cheese Cake 3.25

Strawberry Short Cakes \*Season

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## **COLD BEVERAGES**

Assorted Fruit Juices (10 oz. bottle) 1.50

Half Pint Milk 9.90 (sold in increments of 6)

Flavored Waters 1.25 / Bottled Spring Water 1.00

Assorted Coca-Cola Brand Soft Drinks (12 oz. cans) 1.00

Lemonade or Iced Tea (12 oz. cans) 1.00

Homemade Lemonade or Iced Tea (per serving) 1.95

Beverages with cups and ice – Additional .35 each

## **HOT BEVERAGES**

**Regular or Decaf Coffee by the Box** Condiments & Cups Included

Small (12 Servings) 16.75

Medium (20 Servings) 24.95

Large (48 Servings) 55.95

### **Hot Apple Cider**

Small (12 Servings) 13.50

Medium (20 Servings) 22.50

Large (48 Servings) 54.00

### **Tea By the Box**

Small (12 Servings) 17.95

Large (48 Servings) 59.50