



*WOW your Guests*

## MENUS TO GO

### PLATTERS TO GO

Serves 10 to 15

Veggie platter with ranch or hummus	<b>\$45</b>
Antipasto platter of Italian cold cuts, pickles and olives with Italian breads	<b>\$110</b>
Cheese platter with fresh fruits and crackers	<b>\$95</b>
Fresh fruit platter	<b>\$55</b>

### SALAD BOWLS

Serves 20 to 30

Chefs garden salad with house dressing	<b>\$45</b>
Caesar salad w/ bacon pieces and garlic croutons	<b>\$50</b>
Red skin potato salad	<b>\$50</b>
Beet and apple salad	<b>\$55</b>
Five bean salad with cilantro vinaigrette	<b>\$50</b>
Greek salad with feta	<b>\$55</b>
Coleslaw with creamy mayo dressing	<b>\$45</b>
Asian slaw with ginger and apple cider	<b>\$40</b>

### FRESHLY ROASTED MEAT

Ready to heat and serve in foil trays

20lb pulled pork with PigOut barbecue sauce Fills approx. 60 buns / 120+ slider buns	<b>\$190</b>
20 LB - Roast beef with gravy Feeds 40/50	<b>\$220</b>
Roast turkey organic 18-20lb Whole turkey or carved in gravy	<b>\$200</b>
Meatballs and Sausage Slow cooked in homemade tomato sauce 15lb tray feeds 10-20	<b>\$65</b>

### SANDWICH PLATTERS from **\$58.00** serves 10

Office lunches, drinks receptions, funeral teas  
Choose from a selection of freshly baked breads, artisan rolls, wraps, bagels and croissants

Roast beef and horseradish	Free range egg salad <b>v</b>
Tuna with lemon mayo	Roast ham and tomato
Roast chicken and havarti	Smoked cheese and pickle <b>v</b>
Roast turkey with cranberry*	Smoked salmon and capers*
Genoa salami, capicola	Roasted vegetables <b>v</b>
Prosciutto and provolone*	

Gluten free breads available

\* Supplement applies

Vegetarian **v**