



## Entrée Salads

**\$9.95/Person • With Drinks, Rolls, Biscuits or Bread and Butter and Dessert**

### **Crispy Thai Beef**

Grilled Teriyaki Flank Steak  
over Mixed Greens and Cabbage  
with Cucumbers, Radish, Carrots,  
Peanuts and Crispy Rice Noodles  
*Sesame Scallion Vinaigrette*

### **Strawberry Salmon**

Lemon Herb Grilled Salmon over  
Mixed Greens with Sliced Strawberries,  
Julienne Carrots, Edamame, Mandarin  
Oranges and Toasted Almonds  
*Buttermilk Poppyseed Dressing*

### **Mediterranean with Chicken or Chunk Light Tuna**

Grilled Marinated Chicken or Chunk  
Light Tuna over Romaine Lettuce,  
Ruffled Pasta, Roasted Peppers,  
Artichokes, Black Olives and Feta Cheese  
*Balsamic Vinaigrette*

### **California Cobb**

Grilled Marinated Chicken over Mixed  
Greens with Chopped Egg, Avocado,  
Bacon, Blue Cheese and Tomatoes,  
*Vidalia Onion Dressing*  
*Substitute Shrimp for Chicken:  
add \$1/Person*

### **Southwestern Chicken**

Blackened Chicken over Crisp Romaine  
with Julienne Jicama, Tomatoes,  
Red Onion, Black Beans and  
Crumbled Queso Fresco  
*Chili Ranch Dressing*

### **Pesto Chicken Caesar**

Grilled Pesto Chicken over Crisp Romaine  
with Parmigiano Reggiano, Garlic  
Croutons and Grape Tomato Garnish,  
*Housemade Caesar Dressing*

### **Spicy Honey Garlic**

Shrimp, Chicken or Salmon over  
Watercress and Field Greens with Orange  
and Grapefruit Sections, Shaved Fennel,  
Candied Walnuts and Red Onion  
*Lemon Basil Vinaigrette*  
*Shrimp: add \$1/Person*

### **Chinese Chicken**

Grilled Lemongrass Chicken  
on Asian Greens with Toasted Almonds,  
Baby Corn, Water Chestnuts,  
Crispy Rice Noodles, Julienne Carrots  
and Mandarin Oranges  
*Sesame Ginger Vinaigrette*

### **Beef-N-Blue**

Grilled Marinated Flank Steak  
with Crumbled Blue Cheese,  
Tomatoes, Red Onions  
*Over Romaine Lettuce, A-1 Vinaigrette*



## Hot Lunch Items

**POULTRY** \$10.95 • Includes Drinks, Choice of Salad and Dessert

### Chicken Vera Cruz

Grilled Mojo Marinated Boneless Chicken Breast over Yellow Basmati with Tomato Jicama Salsa Fresca, Avocado and Monterrey Jack Cheese

### Turkey a la Orange

Sautéed Turkey Cutlets with Citrus Tarragon Butter Sauce over Wild Rice Pilaf with Nuts, Scallions, Orange Zest and Dried Fruit

### Bombay Chicken

Grilled Chicken Breast with Coconut Curry Sauce over Ginger Mango Basmati and Mandarin Oranges

### Tandoori Chicken

Grilled Tandoori Spiced Chicken over Warm Tabbouleh Salad

### Turkey Picatta

Sautéed Turkey Cutlets with Lemon Caper Sauce over Vegetable Pastina

### Chicken Cubano

Grilled Adobe Chicken with Pico de Gallo over Cuban Style Black Beans with Yellow Rice and Queso Fresca

### Chicken Provençal

Grilled Balsamic Chicken over Lemon Thyme Scented Orzo with Tomato Caper and Olive Salsa Topped with Feta Cheese

### Pecan Bran Crusted Chicken

Topped with Sunshine Crema over Citrus Scented Basmati, Peas and Carrot Florettes

### Chicken Portobella

Grilled Marinated Chicken Breast over Portobella Mushroom and Sautéed Spinach Topped with Tomato Basil Salsa and Feta Cheese Served with Orzo Pasta

### Chicken Shanghai

Not-So-Spicy Garlic Honey Glazed Chicken with Ginger Stir Fried Vegetables and Toasted Sesame and Scallion Rice

### Island Chicken

Grilled Mango Ginger Glazed Chicken over Pineapple Basil Basmati with Sugar Snap Peas and Carrots

### Chicken Toscana

Sautéed Chicken Breast with Sun-Dried Tomato, Mushroom and Chianti Sauce Topped with Provolone Cheese

### Turkey Meatball Cacciatore

Turkey Meatballs in a Hunter Style Tomato Sauce over Bowtie Pasta

### Mandarin Chicken

Sesame Seared Chicken with Sweet and Sour Sauce over Sweet Pea Jasmine Rice



**PASTAS \$10.95/Person • Includes Drink, Choice of Salad and Dessert**

**Penne Bolognese**

Petite Penne tossed with Hearty Meat Sauce and Parmigiano Reggiano

**Pasta Gemelli**

Grilled Chicken with Gorgonzola Cream, Spinach, Fire Grilled Sweet Peppers

**Blackened Chicken Alfredo**

With Roasted Peppers, Sweet Peas and Reggiano Cream Sauce

**Grilled Chicken and Bowtie Pasta**

With Baby Spinach, Artichoke Hearts and Grape Tomatoes Tossed in Lemon Capers Cream

**Chicken Balsamico**

Grilled Marinated Chicken Breast, Petite Penne Pasta, Grilled Vegetables and Grape Tomatoes Tossed with Basil Chiffonade and Warm Balsamic Vinaigrette

**Bowtie Toscana**

Feta Cheese, Italian Sausage, Broccoli Florettes, Oven Roasted Grape Tomatoes, Black Olives and Fresh Basil Tossed with Roasted Garlic Olive Oil

**Homestyle Chicken and Noodle Casserole**

Egg Noodles with Chicken, Peas and Carrots in Herb Cream Sauce

**Grilled Chicken and Petite Penne Primavera**

With Olive Oil, Garlic and Fresh Basil

**BEEF AND SEAFOOD \$12.95/Person • Includes Drinks, Choice of Salad and Dessert**

**Beef**

- Balsamic Soy Marinated London Broil with Vegetable Orzo
- Flank Steak Chimi Churri with Pico de Gallo Rice
- Spicy Steak Quesadillas with Yellow Spanish Rice
- Braised Sirloin Tips with Mushrooms over Egg Noodles
- Teppanyaki Beef Roll with Julienne Vegetables, Hoisin and Sesame Scallion Jasmine Rice

**Seafood**

- Maple Soy Glazed Salmon with Citrus Scented Basmati
- Raspberry Salmon over Toasted Almond Basmati
- Grilled Ginger Tamarind Salmon over Mango Coconut Rice
- Sautéed Tilapia Provencal over Herb Orzo
- Citrus Glazed Tilapia over Pineapple Basil Basmati
- Shrimp and Kielbasa Skewer with Sweet Pea Couscous
- Shrimp Creole over Steamed Rice and Broccoli



## Salads

### Watermelon Salad

Romaine Lettuce with Crumbled Feta,  
Spiced Walnuts, Mandarin Oranges

*Honey Lime Vinaigrette*

### Strawberry Salad

Mixed Greens with Carrots,  
Almonds, Edamame, Sliced Berries,  
Mandarin Oranges

*Buttermilk Poppy Seed Dressing*

### Florida Citrus

Mixed Greens with Citrus Wheels,  
Red Onion, Avocado, Toasted Almonds,  
Strawberry Garnish

*Vidalia Dressing*

### Garden Vegetable Salad

Mixed Greens Topped with an Array  
of Crisp Garden Vegetables

*Red Wine Vinaigrette*

### Mediterranean Salad

Romaine Lettuce with Cucumbers,  
Tomatoes, Artichokes, Ruffled Pasta, Black  
Olives, Roasted Peppers and Feta Cheese

*Balsamic Vinaigrette*

### Asian Greens

Mixed Greens and Crisp Cabbage  
with Toasted Almonds, Water Chestnuts,  
Carrots, Rice Noodles, Mandarin Oranges,  
Baby Corn

*Sesame Ginger Vinaigrette*

### Autumn Harvest

Mixed Greens with Craisins, Glazed  
Walnuts, Gorgonzola and Sliced Pears

*Dried Cherry Balsamic Vinaigrette*

### California Salad

Mixed Greens with Raspberries,  
Candied Pecans, Sliced Apples,  
Crumbled Blue Cheese

*Raspberry Vinaigrette*

### Classic Caesar Salad

With Housemade Dressing,  
Parmigiano Reggiano, Garlic Croutons,  
Grape Tomato Garnish

### Sierra Salad

Romaine Lettuce with Grape Tomato,  
Julienne Jicama, Avocado, Red Onion,  
Chick Peas and Shredded Cheese

*Chili Ranch Dressing*

### Chopped Salad

Shredded Lettuce topped with Chopped  
Tomato, Cucumbers, Bacon, Hardboiled  
Eggs, Cheddar Cheese and Croutons

*Ranch Dressing*

### Gourmet Greens

Mixed Field Greens with Candied  
Pecans, Crumbled Blue Cheese and  
Granny Smith Apples

*Mango Vanilla Bean Vinaigrette*

## Desserts

- Assorted Cupcakes
- Strawberries on Sponge Cake with Fresh Whipped Cream
- Assorted Mousse Parfaits
- Boston Cream Pie
- Assorted Mini Desserts
- Texas Sheet Cake
- Fruit Crisp/Cobbler: Apple, Peach, Mixed Berry or Blueberry Peach
- Death By Chocolate
- Assorted Cookies and Fudge Brownies
- Strawberry Cream Cake
- Cheesecake with Strawberry Topping
- Lemon Cream Cake
- Carrot Sheet Cake



## Sandwiches: Gourmet, Barbecue, Deli Bar, Box Lunches

### Box Lunch #1 \$8.95

- Drink
- Assorted Premade Sandwiches
- 2 Sides
- Cookies

*\*Substitute Choice of  
2 Gourmet Sandwiches: \$1.50 Surcharge*

### Box Lunch #2 \$7.95

- Drink
- Assorted Premade Sandwiches
- 1 Side
- Cookies

*\*Substitute Choice of 2 Gourmet  
Sandwiches: \$1.50 Surcharge*

### Gourmet Baguette Sandwiches, Wraps, Pitas and Croissants \$6.99/Person (Min. 12 People)

### Deli Bar \$10.95

Drinks, Gourmet Meats and Cheeses (Turkey, Roast Beef, Salami, Ham, Corned Beef, Chicken Salad, Swiss, Cheddar, Provolone, American)

### BBQ #1 \$10.95

- Drinks
- 1 Combo Salad
- Mac n Cheese
- 2 Hot Sandwiches
- Dessert

### BBQ#2 \$10.95

- Drinks
- 2 Combo Salads
- 2 Hot Sandwiches
- Dessert

### Soup, Salad & Sandwich \$10.95

- Drinks
  - Soup
  - Green Salad
  - Assorted Premade Sandwiches
  - Dessert
- \*Substitute Choice of 2 Gourmet  
Sandwiches: \$2 Surcharge*

### Sandwich and Salad \$9.95

- Drinks
  - Green Salad
  - Assorted Premade Sandwiches
  - Dessert
- \*Substitute Choice of 2 Gourmet  
Sandwiches: \$2 Surcharge*



## Gourmet Sandwich Bar Selections

### HOT SANDWICHES

#### Cuban

Ham, Roast Porkloin, Pickle, Swiss and Yellow Mustard

#### Reuben

Corned Beef, Sauerkraut, Swiss and 1000 Island Dressing

#### Italian

Salami, Ham, Mild Capicola, Provolone and Italian Dressing

#### BBQ Chicken

Grilled BBQ Boneless Skinless Chicken

#### Philly Cheese Steak

Shaved Beef with Peppers and Onions loaded with Cheese

#### Sloppy Joes

A classic! Ground Beef in Zesty Tomato Sauce

#### Italian Sausage

With Peppers and Onions

### BAGUETTES

#### Balsamico Chicken Caprese

Grilled Balsamic Marinated Chicken with Fresh Mozzarella, Ripe Tomato, Basil Leaves and Cracked Pepper

#### GG Banh Mi

Lemongrass Chicken or Grilled Sweet Soy Marinated Porkloin with Ginger and Scallion, Cucumber, Radish, Carrot Slaw and Toasted Sesame Mayonnaise

#### Blue Grass Chicken

BBQ Chicken, Bacon and Melted Swiss

#### Mini Sliders

Mini Cheese Burgers with Lettuce, Tomato, Onion, Mayo and Ketchup on the side

#### Chicken, Bacon and Ranch

Grilled Chicken Breast on Ciabatta with Bacon, Swiss and Ranch

#### Blue Grass Chicken

BBQ Chicken, Bacon and Swiss

#### Hot Italian Beef

Roast Beef in Au Jus with Peppers, Onions, Garlic and Italian Spices

#### Roast Beef

With Sautéed Mushrooms, Onions and Provolone on a Baguette

#### Meatball Subs

Meatballs, Marinara and Provolone

#### Chicken Quesadillas

#### BBQ Pulled Pork

#### Muffuletta Italiano

Mild Capicola, Hard Salami, Ham, Pepperoni, Provolone and Sicilian Olive Spread

#### Bistro Steak

Thin Sliced Marinated Flank Steak with Caramelized Onions, Swiss Cheese and Worcestershire Mayonnaise

#### Black Forest Ham and Brie

With Thin Sliced Granny Smith Apples and Honey Dijonnaise



## WRAPS

### **Baja Chicken**

Grilled Mojo Chicken, Avocado, Tomatoes, Sprouts and Cilantro Mayonnaise

### **Tandoori Chicken**

Roasted Pepper Hummus, Tandoori-Spiced Grilled Chicken, Shredded Lettuce and Tomatoes

### **Beef and Horseradish**

Slow Roasted Beef, Cucumber and Shredded Cheddar with Horseradish, Grain Mustard Cream Cheese

### **Chipotle Chicken**

Grilled Marinated Chicken, Lettuce, Tomato and Spicy Chipotle Mayonnaise

### **New Orleans**

Tavern Ham, Pepperoni, Mild Capicola, Salami and Provolone with Muffuletta Cream Cheese Spread

### **Crunchy Thai Chicken**

Grilled Teriyaki Chicken with Lettuce, Water Chestnuts, Chow Mein Noodles, Cucumbers, Red Peppers and Ginger Soy Mayonnaise

### **Blackened Chicken**

Tomatoes, Lettuce, Hummus, Shredded Cheddar and Red Onion

### **Grilled Vegetable**

Provolone Cheese, Pesto Cream Cheese and Grilled Marinated Vegetables

### **Chicken, Bacon and Ranch**

With Lettuce, Tomato and Swiss Cheese

### **Turkey Cobb**

Avocado, Bacon, Lettuce, Tomato, Hard Boiled Egg and Crumbled Bleu Cheese with Mayonnaise

## PITA POCKETS

### **Tandoori Chicken**

Roasted Pepper Hummus, Sliced Grilled Tandoori-Spiced Chicken Breast, Shredded Lettuce and Tomato

### **Chipotle Chicken**

Grilled Mojo Marinated Chicken, Pico de Gallo, Avocado and Queso Fresco

### **Tzatziki Chicken**

Grilled Marinated Chicken, Cucumber Yogurt Sauce, Sliced Tomatoes and Fresh Sprouts

### **Turkey BLT**

Sliced Oven Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato and Mayonnaise

### **Tuna Provencal**

Chunk Solid White Albacore Tossed in a Nicoise Vinaigrette with Roasted Peppers and Romaine Lettuce

### **Cherry Tarragon Chicken Salad**

Dried Cherries, Fresh Tarragon and Toasted Almond Slivers in our Homemade Chicken Salad topped with Sprouts

### **Greek Chicken**

Grilled Balsamic Marinated Chicken with Cucumbers, Tomatoes, Red Onion, Black Olives and Feta Cheese

## CROISSANTS

- Pecan and Grape Chicken Salad
- Turkey, Bacon and Avocado with Lettuce and Tomato
- Roast Beef and Cheddar with Horseradish Crema
- Devilled Egg Salad with Bacon, Lettuce and Tomato
- Black Forest Ham and Muenster with Honey Scented Dijonnaise
- Carved Turkey with Cranberry Mayonnaise



## Combination Salads

- Marinated Tomato Cucumber
- Red Potato with Sour Cream, Scallion and Dill
- Mediterranean Pasta Salad
- Broccoli Salad
- Hawaiian Slaw
- Cucumber, Tomato, Jicama and Black Bean
- Peppercorn Parmesan Pasta Salad
- Couscous with Dried Fruit and Nuts
- Orzo and Mixed Vegetable
- Asian Slaw
- Mango Jicama Apple Slaw
- Homestyle Yukon Potato Salad
- Roasted Red Potato Salad with Chipotle Aioli
- Southwestern Corn and Black Bean
- Asian Noodles with Sesame Ginger Vinaigrette
- Tuscan White Bean Salad
- Tabbouleh
- Macaroni Salad
- Classic Cole Slaw
- Sweet and Sour Cucumbers

Sarasota Delivery Fee: \$15.00

Bradenton Delivery Fee: \$20.00-\$25.00

Venice Delivery Fee: \$25.00

Disposable Chafing Dish: \$6.95

CERTAIN ITEMS REQUIRE 48 HOUR NOTICE

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