

Lunch & Dinner Menu

All items have a minimum order of 10 except for bagged or boxed sandwiches and salads.

A 7.75% tax, 18% service fee & one time \$10 fuel surcharge is added to all orders.

Deli Platters

All Deli Platters include choice of side salad (mixed greens, red skin or old-fashioned potato, italian pasta or fruit), chips/pretzels, cookies & brownies, iced tea & all paper and plastic products.

Build your own Deli Sandwich \$12.95

Premium all natural antibiotic free rolled deli meats: Roast beef, Honey Ham & Smoked Turkey Breast. Served w/ Cheddar, Provolone, Havarti & Swiss cheeses, lettuce, tomato, pickles & bakery bread basket.

Specialty Sandwich Platter- \$10.25

Variety of our specialty sandwiches.

Signature Sandwich Platter \$9.95

Variety of our Signature Sandwiches .

Wrap Sandwich Platter \$10.25

Variety of our Wrap Sandwiches.

Simple Sandwich Package \$8.50

Choice of Signature Sandwiches displayed in Ziploc bags, chips, deli side salad and chocolate chip cookies. No Drinks are Included with this package.

A La Carte Sandwiches—Trays of Sandwiches only

No sides, paper or plastic products included.

Signature Sandwiches \$6.25

Tarragon Chicken Salad Croissant, Honey Ham & Swiss on Rye, Roast Beef & Provolone on Roll, Curried or Classic Tuna on Wheat, Smoked Turkey & Dill Havarti on Wheat, Garden Veggie on Roll, Peanut Butter & Honey on Wheat and Hummus Pita Pocket. We also have a Mango Chicken Salad on Multigrain and a Carolina Shrimp Salad Crossiant. All served with mustard and mayonnaise on the side.

Specialty Sandwiches \$6.75

A selection of our fabulous sandwiches: Rosemary Ham Ciabatta with Roasted Red Peppers, Fignature Sandwich (Pecan Raisin Bread with Fig & Orange Spread, Spinach and Cream Cheese), Roast Beef with Asiago Cheese and Horseradish Sauce, Bistro Turkey Sandwich with Tarragon Jam on Foccacia, Pesto Grilled Chicken with Roasted Red Peppers & Mozzarella on Baguette and Steakhouse Sandwich robust combination of roast beef and Saga blue cheese on a French Batard. Grilled Vegetable Muffalatta and Portobello Mushroom Baguette for Vegetarians.

Wrap Sandwiches \$6.95

Jumbo tortillas filled with your choice of: Chicken or Steak Caesar, Roast Beef & Provolone, Tarragon Chicken Salad, Tuna Salad, Vegetable Cream Cheese & Turkey, Southwestern Steak, California Smoked Turkey and Ham or our Chipolte -Lime Chicken Wrap.,BLT with Honey Mustard, the famous Cobb Salad ,Thai Chicken & Vegetables with Peanut Sauce, Thai Tofu with Peanut Sauce, Greek Chicken or Garden Vegetable Wrap. Three Choices of flavors per 10 guests.

Boxed and Bagged

Easy for a working lunch. These include Cookie or Brownie and Iced Tea.

Signature Bag Lunch \$9.95

Choice of Signature Sandwiches, chips or pretzels, whole fruit and cookie or brownie.

Signature Box Lunch \$9.95

Choice of Signature Sandwiches, deli side salad, cookie or brownie.

Specialty Bag Lunch \$10.25

Choice of Specialty Sandwiches, whole fruit, chips or pretzels and cookie or brownie.

Specialty Box Lunch \$10.75

Choice of specialty sandwiches, deli side salad, cookie or brownie.

Wraps in a Bag \$9.75

Choice of Wrap Sandwich, whole fruit, chips or pretzels & cookie or brownie.

Simple Bag Lunch \$7.95

Choice of Signature Sandwiches, chips or pretzels, chocolate chip cookie (no iced tea).

Soups and Chili

Sold by the gallon. One gallon serves 10.

Chili \$45.00

Your choice of: Classic Beef , Carolina Pork or Vegetable Chili. Sold by the gallon only.

Soup \$45.00

Your choice of: Black Bean, Minestrone, Creamy Broccoli, Creamy Potato, New England Clam Chowder, Manhattan Clam Chowder, Chicken Noodle, Pumpkin, Potato Leek, Tomato Bisque, Tortilla Soup, Chicken Corn Chowder, Southern Corn Chowder (contains bacon), Wild Mushroom, Butternut Squash with Wild Rice, Winter Vegetable (contains sausage), Tomato Provencal.

Chili \$8.95 (per person) Your choice of Classic Beef , Carolina Pork or Vegetable Chili. Served with cheddar cheese, sour cream, corn bread, garden salad, cookies/brownies, iced tea.

Entrée Salads

All entree salads are served with rolls, iced tea, seasonal dessert or cookies and brownies.

Baby Spinach & Grilled Chicken Salad \$13.95

A salad full of super foods; Fresh baby spinach leaves topped with grilled balsamic boneless breast of chicken, roasted tomatoes, goat cheese crumbles, toasted almonds and fresh sliced strawberries. Served with our house balsamic vinaigrette dressing. Served with a whole grain roll, fresh fruit with a touch of grand marnier.

Chef Salad \$13.95

Mixed Greens layered with all natural turkey, ham, veggies, cheddar & swiss cheese, and hard boiled eggs. Served with dressing, whole grain roll, deli side salad.

Cobb Salad \$12.95

Leaf lettuce, poached boneless breast of chicken, bacon, tomato, avocado and blue cheese dressed with a white wine vinaigrette dressing. A Hollywood favorite. Served with whole grain rolls and deli side salad.

Grilled Chicken Salad \$10.95

Seasoned grilled chicken atop crisp salads with style-like accompaniments. Choose from: Caesar, Greek, Asian, Blackened, Chicken Club or Southwest Caesar.

Italian Tortellini Pasta Salad \$8.95

Cheese tortellini tossed with oven roasted tomatoes, artichoke hearts, salami, roasted red peppers, fresh mozzarella cheese in a balsamic dressing with fresh basil.

Mango Coconut Chicken Salad \$8.95

Boneless breast of chicken poached in spices and tossed with toasted coconut, mango chutney, in a creamy dressing with a hint of lime. Served with soft pita.

Salad Sampler \$12.75

Our most sought-after salads: Tarragon Chicken Salad, Shrimp Salad, Italian Pasta Salad and Fruit Salad.

Salmon Nicoise Platter \$13.95

Roasted Boneless Side of Salmon presented with Haricot Vert, Yukon Gold Potato Rounds, Hard Boiled Eggs and Watercress and Nicoise Olives. Drizzled with Classic Dijon Vinaigrette. Served with Sour Dough Rolls, Fresh Fruit Salad.

Shrimp Salad \$14.95

Fresh steamed shrimp tossed with veggies and a lemon dill sour cream dressing garnished with leaf lettuce. Served with rolls.

Side Salads A-la-carte

Black Bean & Corn Salad \$2.75

Black beans, corn, artichoke hearts, red and yellow peppers, scallions, and tomatoes tossed in a light balsamic vinaigrette with fresh herbs.

Creamy Coleslaw \$1.50

Traditional coleslaw in a creamy mayonnaise dressing.

Cucumber Tomato Salad \$2.75

Marinated cucumbers, tomatoes and onions in a light vinegar dressing. *Seasonal

Fresh Fruit Salad \$3.95

Fresh seasonal fruits to include: pineapple, melons, grapes, strawberries, berries, garnished with fresh mint.

Greek Pasta Salad \$3.95

Orrichette pasta tossed with peppers, red onions, feta cheese, tomatoes, cucumbers and kalamata olives in a light greek dressing with mint and oregano.

Greek Salad-Side \$4.95

Romaine lettuce topped with feta cheese, tri colored peppers, red onions, kalamata olives, peppercinis, ripe tomatoes, cucumbers and our homemade Greek salad dressing.

Haricot Vert and Tomato Salad \$3.95

Lightly blanched haricot vert tossed with ripe cherry tomatoes in a fresh lemon vinaigrette.

Italian Pasta Salad \$3.25

Classic pasta salad includes; green peppers, red onion, carrots tossed in Italian dressing and Parmesan cheese.

Mandy's Pasta Salad \$2.75

Penne & bow tie pasta with corn scallions, tomatoes and black beans tossed with Balsamic Vinaigrette.

Mixed Greens Salad \$3.25

A bed of gourmet greens tossed with cucumbers, carrots, grape tomatoes topped with a dressing of your choice.

Mixed Greens with Cranberries, Pears & Walnuts \$3.95

Mixed gourmet greens tossed with sun-dried cranberries, pears, caramelized walnuts, blue cheese crumbles and raspberry vinaigrette dressing.

Old Fashioned Potato Salad \$2.75

Idaho potatoes tossed with onion, celery, relish and our secret spices dressed in old fashioned mayo mustard dressing.

Pesto Pasta Salad \$3.95

Penne pasta tossed in a pesto vinaigrette with toasted pine nuts, artichokes, asparagus & roasted tomatoes.

Red Potato & Roquefort Salad \$3.25

Steamed red potatoes with fresh herbs tossed in a light dijon vinaigrette topped with crumbled roquefort cheese & bacon.

Red Skin Potato Salad \$2.95

Red skin new potatoes, onions, parsley, and dill tossed in a sour cream dressing .

Tarragon Chicken Salad by the Pound \$11.99

Tarragon Chicken Salad by the Pound. One pound serves about four.

Tomato Basil Napoleon \$4.95

Vine ripened yellow and red tomatoes sandwiched with fresh Buffalo Mozzarella and drizzled with olive oil, balsamic vinegar, cracked pepper and chopped basil. *Seasonal

Tortellini Pasta Salad \$4.95

A tri-colored tortellini pasta stuffed with cheese & tossed with pinenuts, sundried tomatoes & an oil & vinegar dressing.

Loaded Baked Potato Salad \$3.25

Idaho potatoes mixed with your favorite baked potato toppings: bacon, sour cream, cheddar cheese and green onions.

Entrées to Impress

All hot entrees include mixed green salad, rolls, a choice of potato or rice, dessert & iced tea. All paper & plastic products are included. (See last page for dessert selections.)

Beef

Beef Peppernota \$13.95

Beef Flank steak marinated in red vinegar and lemon juice and topped with capers, red onions and tri-colored peppers. Served with rice or potato side.

Beef Tenderloin Spinach Spirals \$19.95

Beef tenderloin filled with French bread stuffing with herb and garlic, wrapped in bacon and cooked to medium rare. Served with rice or potato side.

Beef Tri-tip w/ Cherry Tomato Relish \$13.95

Tequila-cilantro marinated beef tri-tip, grilled to perfection and served with a southwestern inspired cherry tomato relish. Served with rice or potato side.

Beef with Carmelized Onion & Roquefort Sauce \$12.95

Tri tip of beef, grilled & served with a rich caramelized onion sauce, infused with creamy blue cheese. Served with rice or potato side.

Fajitas Tex-Mex Favorite \$12.95

Your choice of Chicken, Beef, Veggie or Combo*. Served with sautéed onions & peppers, tortillas, Jack & Cheddar cheeses, scallions, olives, salsa, sour cream & guacamole. Served with salsa rice. *Combo \$13.95

Filet of Beef with Green Peppercorn Sauce \$19.95

6 oz. piece tenderloin of beef pan seared and topped with a Green Peppercorn and Cognac Cream Sauce. Served with rice or potato side.

Ginger Flank Steak \$11.95

Grilled flank steak basted in a zesty ginger-soy BBQ sauce & thinly sliced. Served with rice or potato side.

Meatloaf Americana \$10.25

Classic meatloaf glazed with a zesty tomato horseradish sauce. Served with potato side.

Porter Marinated Beef with Wild Mushroom Sauce \$11.95

Tender pieces of beef marinated with porter and molasses, grilled to perfection and finished with a rich wild mushroom sauce. Served with rice or potato side.

Chicken

BBQ Chicken Dinner \$9.95

Whole chicken pieces basted in zesty bbq sauce. Served with mashed potatoes, coleslaw and Buttermilk Biscuits.

Chicken Amandine \$12.95

Boneless breast of chicken lightly breaded & sautéed, topped with toasted almond butter sauce. Served with rice or potato side.

Chicken Breaded with Herbs and Mustard Sauce \$12.95

Chicken breaded with mustard and herbs. Served with rice or potato side.

Chicken Marsala \$11.95

Boneless breast of chicken sautéed with Marsala wine and sliced mushrooms. Served with rice or potato side.

Chicken with Asiago, Proscuitto & Sage \$12.95

Boneless breast of chicken sautéed, topped with Asiago Cheese, Proscuitto and a Sage and white wine reduction. Served with rice or potato side.

Honey Lemon Rosemary Chicken \$10.95

Boneless breast of chicken marinated in honey, rosemary and fresh lemon, grilled and topped with our chutney yogurt sauce. Served with rice or potato side.

Parmesan Chicken with Sage Butter \$11.95

Chicken breast breaded in a light Parmesan crust and drizzled with Sage butter. Served with rice or potato side.

Parmigiana \$11.95

Your choice of Chicken or Eggplant sautéed & breaded with Italian seasonings and Parmesan cheese and served over a bed of pasta. Topped with our Marinara sauce.

Southern Chicken Pot Pie \$9.95

Shredded chicken with hearty vegetables in creamy sauce topped with Rosemary biscuits and baked to perfection. No rice or potato side included. Sold in increments of 10 only.

Stuffed Chicken Breast \$16.95

Wild Mushroom and Walnuts, Apple and Bacon, Artichoke & Chevre, Ricotta Roasted Red Peppers & Pesto and Mushrooms, Asparagus & Gryere Cheese. Served with potato choice and Julienne vegetables.

Tequila Lime Grilled Chicken \$11.95

Breast of chicken marinated in a touch of tequila, orange and lime juice before being grilled to perfection. Served with rice or potato side and cornbread.

Seafood

Crab Cake Sandwich \$16.95

Jumbo backfin crab loaded with our secret spices & sautéed. This 6 oz sandwich is served warm & comes with oven roasted fries with rosemary. Roll, lettuce, cocktail & remoulade sauce on the side.

Grilled Caribbean Salmon \$16.95

Fresh Salmon seasoned in our Jamaican Jerk marinade and grilled to perfection. Served with pineapple salsa and rice or potato side.

Grilled Mahi Mahi with Black Bean and Corn Salsa \$16.95

A fresh 6oz. Mahi Mahi steak, grilled to perfection and served with our slightly spicy black bean and corn salsa. Served with rice or potato side and cornbread.

Salmon Catalan \$18.95

Fresh salmon filets topped with our creamy tomato mushroom wine sauce. Served with Julienne vegetables and foccacia bread.

Spicy Shrimp with Noodles Stir Fry \$13.95

Shrimp marinated in a Oriental lime marinade and sauteed served with linguine with sweet and spicy chili sauce and chopped peanuts. Accompanied by stir fried sesame asparagus.

Tilapia Crusted with Coconut & Pineapple Salsa \$14.75

Delicate mild Tilapia crusted with sweet coconut and baked to perfection served with pineapple mango salsa. Served with rice or potato side & cornbread.

Tortilla Crusted Tilapia with Salsa Fresca \$13.95

Mild and tender Tilapia breaded in tortilla's and spices served with fresh salsa. Serve with rice option, we suggest green rice. Cornbread included.

Pork

Grilled Pork Chops with Molasses BBQ Sauce \$13.95

Center cut pork chop marinated and grilled with our homemade molasses barbeque sauce. Served with choice of potato and cornbread.

Jack Daniels Pork Tenderloin with Cherry Compote \$14.95

Eight ounces of roasted pork tenderloin, brined in Jack Daniels, brown sugar and vanilla served with stewed cherries. Served with rice or potato side.

NC Chopped Pork BBQ \$11.95

Classic Eastern North Carolina chopped pork. Served w/creamy coleslaw, potato salad and buns.

Pork Roasted with Garlic & Rosemary \$14.95

Succulent pork loin, infused with fresh garlic and rosemary roasted to perfection, drizzled with balsamic glacé. Served with potato choice, julienne vegetables and Bishops rolls.

Pork Tenderloin with Honey BBQ Sauce \$13.95

Pork tenderloin marinated in honey bbq sauce and grilled to perfection. Served with potato choice.

Entrée Sides

Choose from potato or rice selections for Entrée packages or purchase side dished a la carte.

Asparagus Selections \$3.95

Choice of: Asparagus with Lemon Butter, Grilled Asparagus or Sauteed Asparagus.

Carrot Selections \$3.95

Choose from: Carrots Roasted with Fresh Thyme, Carrots with Fresh Basil Butter, Sauteed Carrots & Snow Peas or Grilled Carrots.

Green Bean Selections \$3.95

Choose from our fresh Green Beans in Butter, Green Beans Sauteed with Italian Herbs, Green Beans with Orange Essence and Pecans, Green Beans Sauteed with Tri color Peppers or Green Beans with Roasted Red Peppers and Garlic.

Julienne Vegetables \$3.95

Carrots, zucchini, yellow squash and red peppers julienned and sautéed with butter, olive oil and Italian seasoning.

Lemon Thyme Potato Gratin \$4.50

Thinly sliced potatoes layered with fresh thyme, lemon in a light cream sauce. (This item sold in increments of 10 only.)

Potato Selections \$2.95

Choose from our homemade Mashed Potatoes, Mashed Potatoes with Havarti and Chive Cheese, Mashed Potatoes with Roasted Tomatoes, Sweet Mashed Potatoes, Oven Roasted Potatoes with Sea Salt and EVOO, Parsley Buttered New Potatoes or Oven Roasted Fries with Rosemary. These are included as choice in our Entrée selection.

Rice Selections \$2.95

Choose from a variety of rice options including our Jasmine Blend Rice, Basmati Rice, Basmati Rice and Peas, Rice Pilaf, Salsa Rice or Green Rice. These are included as choice in our Entrée selection.

Seasonal Vegetable Selections \$3.95

Sauteed Sugar Snap Peas with Lemon Butter, Garden Grilled Vegetables, Garden Vegetable Medley, Roasted Butternut Squash, Sauteed Zucchini & Tomatoes.

Veggie and Pasta

Includes garden salad, bread, dessert and iced tea (See last page for dessert selections.)

Baked Angel Hair, Chicken & Cheese \$10.95

A fabulous pasta casserole loaded with chicken, vegetables, Fontana, Provolone, Mozzarella and Parmesan cheese.

Baked Potato Bar \$9.95

Idaho baked potato bar served with cheddar and jack cheeses, broccoli spears, sour cream, scallions, bacon bits, butter and salsa.

Baked Ziti Italiano \$9.95

Classic baked ziti with zesty marinara and cheeses.

Blackened Chicken with Tortellini \$13.95

Boneless breast of chicken seasoned with Blackened spice blend. Served on a bed of tortellini in a Cajun cream sauce.

California Chicken \$11.95

Breaded chicken, topped with fresh tomato, avocado, and Monterey Jack cheese served over a bed of pasta and finished with a chili cream sauce.

Lasagna Italiano \$11.95

Wide egg noodles layered with your choice of beef or vegetarian. Lasagnas are topped with Mozzarella and Parmesan cheeses. Sold in increments of 10 only.

Risotto Tomato Parmesan \$9.95

Arborio rice paired with zesty tomatoes, Parmesan cheese and fresh basil.

Stuffed Shells \$9.95

Ricotta cheese filled pasta shells topped with zesty marinara & parmesan cheeses. 2 shells per serving.

Vegetarian Options

Include mixed green salad, rolls, a choice of potato or rice, dessert & iced tea. All paper & plastic products are included. (See last page for dessert options.)

Portobello Stuffed Mushroom \$12.95

Spinach, mozzarella and roasted red bell pepper stuffed portobello mushroom. Served with rice or potato side. (a la carte \$5.95)

Saag Paneer \$13.95

A northern Indian delicacy! Fresh cheese cooked in a rich cumin and onion laced spinach sauce and finished with thin strips of sweet red bell pepper. Served with rice or potato side and fresh corn bread.

Stuffed Peppers with Indian Spices \$10.95

Vegetarian "ground beef" is seasoned with indian spices, combined with basmati rice and stuffed into jumbo red and yellow peppers. They are then simmered until tender in a curry scented broth with tomatoes and cauliflower. (vegan) Served with rice or potato side.

Tortellini with Basil Cream \$10.95

Our delicious tri-color cheese tortellini served w/light basil cream sauce & Parmesan cheese.

Vegetable Kabobs \$11.95

Squash, mushrooms, tomatoes, peppers and onions marinated and grilled to perfection. Served with rice or potato side. We suggest Rice Pilaf as the accompanied side to this dish.

Vegetable Napolean \$13.95

Portabello mushrooms, Roasted Red Peppers, Zucchini, -Grilled stacked with fresh sauteed Spinach and layered with Chevre and Provolone Cheese. Served with a Basil Aioli sauce & rice or potato side.

Desserts Included

Try one of our delicious desserts, which come with your entree.

Assorted Cookies & Brownies

Assorted Dessert Bars Our signature dessert bars. May include chocolate peanut butter, key lime, lemon bars and dream bars.

Cheesecake Triangles Plain sour cream cheesecake triangles w/a graham cracker crust.

Mexican Chocolate Cake By Slice A moist cinnamon chocolate cake topped with a fudge icing and nuts.

Blackberry Lemon Cupcakes A moist cupcake iced with homemade buttercream.

Seasonal Desserts (Available March 1 – May 31)

Boston Cream Pie Squares Layers of moist yellow cake and homemade pastry cream, topped with silky rich chocolate ganache.

Mini Pineapple Upside Down Cakes with Toasted Coconut & Sesame Moist yellow cake, fresh pineapple, coconut and black sesame seeds make these mini cakes delectable!

Chocolate Moon Pie Cookies Sinfully Chocolate! Creamy marshmallow sandwiched between two crisp chocolate cookies and dipped in a dark chocolate glaze.

Brownie Cheesecake Squares Rich chocolate brownie meets creamy cheesecake. Layered together and garnished with chocolate curls.