

LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES

SMOKEHOUSE SAMPLER

Smoked Beef Brisket

with Texas toast and our signature barbecue sauce

Barbecued pulled chicken or pork

with mini onion rolls

Smoked Barbecue Chicken Salad

with crisp romaine, radicchio, spinach, red onion, tomato and beans tossed in a baked bean vinaigrette with cornbread croutons and topped with barbecue chicken breast and fresh grilled corn

Macaroni Salad

loaded with smoked Cheddar, Applewood bacon, scallions and hard cooked egg

Sweet and Sour Slaw Crisp

shaved cabbage tossed with Vidalia onions and distilled vinegar finished with sea salt and parsley

Warm Black-eyed Pea Salad

with peppers, onions, green onions in a red wine vinaigrette

Blueberry Peach Cobbler

with whipped cream

GOURMET MARKET SANDWICH AND SALAD TABLE

"ZLT" Flatbread Sandwich

grilled zucchini, vine ripe tomatoes, jalapeño Jack cheese and romaine served on chargrilled flatbread brushed with sun-dried tomato pesto

Double Pretzel Crusted Chicken Sandwich

Dijon and crushed pretzel coated chicken with provolone, Dijon aioli and frisée on a pretzel roll

Field Green Salad

field greens, grape tomatoes, red onion, cucumber and aged balsamic vinaigrette

Caesar Salad

duo of kale and romaine with shaved Parmesan, garlic-Parmesan croutons and housemade Caesar dressing

Grilled Chicken Breast Salad

with red grapes, celery and toasted almonds tossed in a poppy seed dressing and served with silver dollar rolls and Bibb lettuce cups

Quinoa Tabbouleh Salad

with tomatoes, cucumber, parsley and fresh lemon

Vegetable Chips and BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

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WRAPS AND BOWLS

With ingredients like quinoa, kale, fresh veggies and more, you can't go wrong with the fresh table of assorted whole-wheat tortilla wraps and salad bowls! Wrapped and ready to go for a working lunch or graze at your own pace!

Choose 2 Wraps*:

Grecian

grilled chicken breast, quinoa, housemade hummus, kalamata olives, feta cheese, cucumbers, pepperoncini, tomato, red onion with Greek vinaigrette

Korean Steak Wrap

Kalbi-marinated beef, kale, Napa cabbage, roasted corn, carrots tomato and Asian Louis dressing

Buffalo Chicken Wrap

grilled chicken tossed in buffalo hot sauce with Tuscan kale baby spinach, Napa cabbage, romaine, carrots, tomato, celery red onion and blue cheese dressing

**substitute the Tofu Power Wrap for one of the wraps above if you prefer a non meat based option*

Tofu Power

firm tofu, quinoa, Tuscan kale, tomato, chickpeas and pumpkin seeds with a light chia basil dressing

Choose 2 salads:

• Tender Beef

marinated in a smoked tomato, black beans, spinach, queso fresco tomato, roasted corn with a smoked tomato vinaigrette

• Grilled Vegetable and Pasta Salad

cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

• Field Greens Salad

with grape tomatoes, cucumbers, lemon pickled red onions and aged balsamic vinaigrette

Vegetable Chips and Sweet Potato Chips

Lemon Bars dusted with powdered sugar

GLUTEN FREE LUNCH CHEF'S TABLE

Schreiner's Local Sausage Sampler

chicken enchilada, smoked spicy Italian and beer hot sausages

House Kettle Chips

with roasted garlic Parmesan dip

Southern Cobb Salad

with hard cooked egg, smoke house bacon, tomatoes, Cheddar, olives and honey-mustard ranch

Chef's Choice of Gluten Free Dessert

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PICNIC TABLE

- Kosher Style Hot Dogs
served with traditional condiments
- Italian Sausage
with sweet red and green peppers, onions and giardiniera on Italian rolls
- Tortilla Chip Nacho Bar
with beef chili and housemade salsas
- Buffalo Chicken Sandwiches
with blue cheese slaw and mini rolls
- Mustard Potato Salad
- Coleslaw
with sweet and sour dressing
- Seasonal Fresh Fruit Cobbler
with oatmeal streusel topping

DO-IT-YOURSELF SANDWICH

- Assorted Fresh Breads, Rolls and Butter Lettuce
- Sliced Luncheon Meats
shaved roast beef, smoked ham, roasted turkey
- Housemade Sandwich "Salads"
including egg salad, chicken salad and tuna salad
- Assorted Cheeses
Swiss, provolone and Cheddar
- Traditional Condiments
mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle Chips
- Cookies, Brownies and Blondies

LIGHTER AND BRIGHTER LUNCH

- Going Green Salad
with fried green tomato romaine, spinach, broccoli, cucumber and herbed-champagne dressing
- Farro, Corn and Green Bean Salad
with lemon Tahini dressing
- Chicken Picatta
lightly breaded and served hot with a lemon caper sauce
- Charred and Chilled Salmon Summer Bean and Snap Pea Salad
with pickled red onions and black sesame vinaigrette
- Italian Sausage and Tomato Pasta
with hot roasted peppers, kale, crushed tomatoes, olives and parsley
- Assorted Cupcakes

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LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

CHEF-MADE SOUPS

Roasted Tomato Basil
Corn and Crab Chowder
Hearty Chicken Noodle
Wild Mushroom

COLD SALADS

Italian Chopped Salad
with pasta, bacon, tomatoes, red onion and Gorgonzola cheese
and honey mustard vinaigrette
Turkey Cobb Salad
herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese
and hard-cooked egg with blue cheese dressing
Greek Salad
romaine, cucumber, tomato, kalamata olives, chickpeas, pepperoncini,
feta cheese and fresh oregano with a red wine vinaigrette topped
with crispy pita strips
Green Lentil Salad
with cucumber, baby lettuce and feta cheese
Macaroni Salad
loaded with bacon, hard cooked eggs, Cheddar and tomatoes
Mustard Potato Salad
with Dijon mustard dressing
Coleslaw
crisp cabbage in a sweet and sour dressing
BLT Salad
with Cheddar cheese and buttermilk dressing
Classic Caesar salad
with garlic croutons and shaved Parmesan
Roasted Cauliflower Salad
with green olives, cucumber and parsley with sherry mustard vinaigrette

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Box Lunch

Minimum 24 boxed lunches. Maximum 3 sandwich selections.

Choose 1 sandwich per box

- Roast Beef
with tomatoes, sweet onion jam and Boursin cheese on foccacia
- Chicken Breast Torta Sandwich
chicken breast with spicy aioli, chipotle Jack cheese, lettuce cilantro and tomato
- Smoked Turkey
bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese
with mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich
grilled zucchini, tomatoes, jalapeño Jack cheese and sundried tomato pesto

Box Lunch Includes:

Grilled Vegetable Pasta Salad
with grilled zucchini, red onion and red pepper tossed
with a parsley vinaigrette
Whole Seasonal Fresh Fruit
Bag of Kettle-style Chips
Freshly Baked Cookie
Bottled Water

A great option for the grab and go lunch!



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