

\$25 CORPORATE LUNCH

per person, minimum 15

ASSORTED WRAPS AND SANDWICHES

Turkey Wrap turkey breast, apricot chutney, basil mayo, and field greens

Tuna Salad tuna, celery, onions, mayo, parsley with apricot chutney, swiss cheese, and field greens on brioche roll

Grilled Vegetables zucchini, squash, eggplant, bell peppers, mixed greens, and basil mayo on 7-grain

Grilled Organic Chicken sundried tomato pesto, basil mayo, and mixed greens on grilled sourdough

Grilled Portabello roasted red peppers, yogurt avocado sauce, brie cheese, and slice avocado on ciabatta

SIDES

House Made Potato Chips

Mesclun Salad mixed field greens, cherry tomatoes, and balsamic vinaigrette

OR

Caesar Salad romaine lettuce, classic Caesar dressing, parmesan cheese, and garlic brioche croutons

Sour Pickles

PASTAS

Penne with vegetables, asparagus, cherry tomatoes, zucchini, squash, white wine, and garlic

DESSERT

Fresh Seasonal Fruit Salad

Key Lime Pie with strawberry-peach puree

\$18 SIMPLE SANDWICH PLATTERS

per person, minimum 15

ASSORTED SANDWICHES

Turkey Wrap turkey breast, apricot chutney, basil mayo, and field greens

Tuna Salad tuna, celery, onions, mayo, parsley with apricot chutney, swiss cheese, and field greens on brioche roll

Grilled Vegetables zucchini, squash, eggplant, bell peppers, mixed greens, and basil mayo on 7-grain

Grilled Organic Chicken sun dried tomato pesto, basil mayo, and mixed greens on grilled sourdough

Grilled Portabello roasted red peppers, yogurt avocado sauce, brie cheese, and slice avocado on ciabatta

SIDES

House Made Potato Chips

Mesclun Salad mixed field greens, cherry tomatoes, and balsamic vinaigrette

OR

Caesar Salad romaine lettuce, classic Caesar dressing, parmesan cheese, and garlic brioche croutons

Sour Pickles

choice of cheese: cheddar, swiss or gruyere

\$15 SWEET & SAVORY SNACKS

per person, minimum 15

BBQ Chicken Quesadilla monterrey jack and cheddar mix, flour tortilla, pico de gallo, and sour cream.

Crispy Asian Spring Rolls chicken Tai spring rolls with orange ginger sauce

Homemade Hummus pureed chickpeas with tahini, red pepper, paprika oil, and herbed crostini

Toasted English Muffins with goat cheese, chiffonade scallions, and tomato jam

Assorted Cookies and Brownies

CATERING PACKAGE MENUS

\$30 LADIES OCCASION

per person, minimum 15

ASSORTED MINI SANDWICHES ON BRIOCHE ROLL & PIZETTES

Grilled Vegetables Pizettes mozzarella, zucchini, squash, bell peppers, eggplant, and feta cheese

Tuna Salad Sandwich tuna, celery, onions, mayonnaise, parsley with apricot chutney, swiss cheese, and field greens

Grilled Organic Chicken Sandwich sundried tomato pesto, basil mayo, and mixed greens

Grilled Portabello Sandwich roasted red peppers, yogurt avocado sauce, brie cheese, and slice of avocado

SALADS

Lokal House Salad baby arugula, Israeli couscous, orange segments, hearth of palm, avocado, and citrus vinaigrette

Caesar Salad with Chicken romaine lettuce, classic Caesar dressing, parmesan cheese, garlic brioche croutons, and grilled organic chicken

Fresh Seasonal Fruit Salad with granola, and yogurt

SWEET

Assorted Cookies, Brownies and Muffins

Fresh Berry Salad

\$15 KID'S BIRTHDAY PARTY

per person, minimum 20

Homemade grilled pizettes with fresh tomato, mozzarella and basil

Mini Hot Dogs in a blanket

Organic Buttermilk Fried Chicken

House Made Potato Chips

Fresh Vegetables and Cream Cheese-Herbs Dip

Fresh Seasonal Fruit Salad

Mini Muffins