Shareables

CHICKEN SATAY 1.29
GRILLED AND MARINATED CHICKEN ON A SKEWER AND SERVED WITH PEANUT SAUCE AND CUCUMBER SALSA

TOMATO BRUSCHETTA 2.39
SOUR DOUGH CROSTINI’S ALONGSIDE GARLIC, BASIL, GARLIC, OIL AND VINEGAR, ARTICHOKE HEARTS, AND MOZZERELLA.

MEZZE PLATTER 3.25
HUMMUS, PITA CHIPS, RADISH, OLIVES, LEMONS, TZAZIKI, MARINATED TOMATOES, ARTICHOKE HEARTS

LOADED POTATO SKINS 1.25
POTATO SKINS LOADED WITH CHEESE BACON AND FRESH CHIVES

VEGETABLE SPREAD 2.49
MIXED VEGETABLES SERVED ALONGSIDE HOUSE SAUCE

FRESH FRUIT SPREAD 3.79
SEASONAL FRUIT SERVED ALONGSIDE CREAMED DIP

CHARCUTERIE 4.75
MIXED CURED MEATS ALONGSIDE A VARIETY OF CHEESE, NUTS, FRUIT, CRACKERS, AND SPREADS

BAGEL AND LOX 4.25
SMOKED SALMON, CREAM CHEESE, BAGELS, CAPERS, RED ONION AND LEMONS.
## WALKING APPETIZERS

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>FRIED CHEESECAKE BITES</strong></td>
<td><strong>1.98</strong></td>
</tr>
<tr>
<td>Fried cheesecake rolled with a raspberry reduction and served in a shot glass</td>
<td></td>
</tr>
<tr>
<td><strong>CAPRESE SKEWER</strong></td>
<td><strong>1.39</strong></td>
</tr>
<tr>
<td>Mozzarella cherry tomato and fresh basil on bamboo skewer</td>
<td></td>
</tr>
<tr>
<td><strong>BANH MI</strong></td>
<td><strong>2.10</strong></td>
</tr>
<tr>
<td>Candied pork belly served over a cucumber salad on an appetizer spoon</td>
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</tr>
<tr>
<td><strong>SPANIKOPITA</strong></td>
<td><strong>1.98</strong></td>
</tr>
<tr>
<td>Flaky phyllo dough wrapped around spinach and feta and served in bowl alongside tzatziki</td>
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</tr>
<tr>
<td><strong>BROWNIE BITES</strong></td>
<td><strong>1.35</strong></td>
</tr>
<tr>
<td>Sweet brownie bites dipped in to a variety of chocolates and served with sweet cream in appetizer spoon</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL</strong></td>
<td><strong>2.89</strong></td>
</tr>
<tr>
<td>Steamed shrimp served in shot glass with cocktail sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Charcuterie cup</strong></td>
<td><strong>3.75</strong></td>
</tr>
<tr>
<td>Mixed cured meats alongside a variety of cheese, nuts, fruit, crackers, and spreads. Served in a bamboo cone</td>
<td></td>
</tr>
<tr>
<td><strong>BAGEL AND LOX</strong></td>
<td><strong>2.10</strong></td>
</tr>
<tr>
<td>Smoked salmon, cream cheese, bagels, capers, red onion and lemons.</td>
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</tbody>
</table>
SPECIALTY LINE MEALS

GRILLED CHICKEN 9.75
GRILLED CHICKEN BREAST SERVED WITH LEMON HERB ROTINI PASTA AND BROCCOLINI

POT ROAST 12.95
SAVORY FALL APART BEEF, AU GRATIN POTATOES, AND ROASTED WHOLE CARROTS

TURKEY DINNER 14.25
ROASTED TURKEY SERVED WITH MASHED POTATOES AND GRAVY ALONGSIDE CRANBERRIES AND BROCCOLI

CHICKEN PARMESAN 10.75
BREADED CHICKEN BREAST OVER MARINARA SAUCE, FRESH MOZZARELLA, ROTINI PASTA, AND FRESH GREEN BEANS

PRIME PORK 11.25
MARINATED PORK CHOP SERVED ALONGSIDE APPLE WILD RICE AND WHOLE MAPLE ROASTED CARROTS

BLACKENED SALMON 12.75
SAVORY SEASONED SALMON SERVED ALONGSIDE BUTTERED ORZO, AND FRESH GREEN BEANS

SALISBURY STEAK 11.75
TENDERIZED STEAK OVER MASHED BABY REDS, ROASTED BRUSSEL SPROUTS AND TOPPED WITH ONION AND MUSHROOM GRAVY

FIESTA LIME CHICKEN 10.75
GRILLED CHICKEN BREAST MARINATED IN LIME, TOPPED WITH PICO DE GALO, QUESO, AND SERVED ALONGSIDE SPANISH RICE AND STREET CORN SALAD

ALL MEALS COME WITH HOUSE SALAD AND ROLLS
SERVED MEAL

Rosemary chicken quarter  14.75
Roasted chicken quarter served on top of caprese potatoes and fresh green beans

Yuzu salmon  15.85
Salmon served over yuzu rice alongside roasted bok choy

Demi glace filet  23.25
Beef filet served next to house made potato and chive cake with asparagus

Rolled antipasto chicken  16.85
Chicken breast stuffed with tomatoes, garlic, basil, and capers topped with a lemon reduction. Served with toasted gnocchi and broccolini

Roasted pear pasta  16.00
Roasted pear and four cheese pasta served with basil oil, prosciutto, parmesan cream sauce, and spring pea

Chef seasonal choice
Work with our Chef to design a custom menu based on seasonal products!

ALL MEALS COME WITH HOUSE SALAD AND ROLLS
## BUILD YOUR OWN BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>1.75</td>
</tr>
<tr>
<td>2 sliced per person</td>
<td></td>
</tr>
<tr>
<td>Sausage</td>
<td>1.50</td>
</tr>
<tr>
<td>2 patties per person</td>
<td></td>
</tr>
<tr>
<td>French toast</td>
<td>2.35</td>
</tr>
<tr>
<td>2 slice per person</td>
<td></td>
</tr>
<tr>
<td>Pancake</td>
<td>2.25</td>
</tr>
<tr>
<td>2 pancake per person</td>
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</tbody>
</table>

### COFFEE SERVICE.....$1.72

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Boiled Egg</td>
<td>.25</td>
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<tr>
<td>1 egg per person</td>
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### Assorted muffins 13.25

2 ounce muffins in a variety of flavors PER DOZEN

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Fresh fruit</td>
<td>1.75</td>
</tr>
<tr>
<td>5 oz of seasonal fruit per person</td>
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</tbody>
</table>

### Yogurt 1.75

3 oz of yogurt per person

### Diced seasoned potatoes 1.65

seasoned diced potatoes served with ketchup and hot sauce

### Scrambled Eggs 1.45

3 oz of scrambled eggs topped with shredded cheese
## MENU

### SOUP...12OZ...$5.49

- Beef Chili
- Chicken Tortilla
- Chicken noodle
- Tomato basil
- Chicken and Rice
- Broccoli and cheese

Includes roll, butter, and 12 ounce foam bowl

### SALAD

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SouthWest...6oz</td>
<td>7.89</td>
</tr>
<tr>
<td>Caesar...6oz</td>
<td>6.89</td>
</tr>
<tr>
<td>Cobb...6oz</td>
<td>6.89</td>
</tr>
<tr>
<td>Spinach...6oz</td>
<td>7.65</td>
</tr>
</tbody>
</table>

**Southwest...6oz**
Mixed greens, crispy tortilla strip, roasted corn, pico de gallo, black bean, chipotle ranch dressing. +add chicken $3.19

**Caesar...6oz**
Romaine lettuce, shaved parmesan cheese, croutons, lemon wedge and house-made Caesar dressing.

**Cobb...6oz**
Mixed greens, feta cheese, cherry tomatoes, cucumber, bacon bits, sliced eggs, croutons, turkey, ham, avocado, and ranch dressing

**Spinach...6oz**
Spinach, seasonal berries, feta cheese, glazed walnuts, bacon, raspberry vinaigrette.

### ADD-ONS

<table>
<thead>
<tr>
<th>Add-On</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ADD 1OZ DRESSING</td>
<td>.49</td>
</tr>
<tr>
<td>ADD ROLL/BUTTER</td>
<td>.89</td>
</tr>
<tr>
<td>ADD 5OZ CHICKEN</td>
<td>3.19</td>
</tr>
<tr>
<td>ADD 4OZ STEAK</td>
<td>5.29</td>
</tr>
</tbody>
</table>

### BUILD-YOUR-OWN SALAD BAR

Chopped romaine lettuce, cherry tomatoes, olive, pea, shredded cheddar cheese, crumbled bacon, diced ham, turkey, balsamic vinaigrette, ranch dressing, and roll with butter...10oz

9.99
BOX LUNCHES...$7.99

- Black forest ham
- Turkey breast
- Turkey and ham
- Veggie delight
- Italian B.M.T
- Spicy Italian

Each sandwich includes, lettuce, tomato, pickles.

Each box includes, 1 bag of chips, 1 cookie, mayo packet, mustard packet, and a napkin.

PLATTERS

- Fresh Fit
  veggie delight, black forest ham, turkey breast, subway melt, spicy Italian
  47.99

- Flavor Craver
  subway melt, turkey & ham, spicy Italian, Italian B.M.T, tuna
  47.99

- Classic Combo
  cold cut combo, black forest ham, turkey breast, tuna, Italian B.M.T
  47.99

COOKIE PLATTERS

- Subway cookie/$7.29 per dozen

Each sandwich includes, lettuce, tomato, pickles.

Each platter includes, mustard packets, mayo packets, and napkins.

Serves 5-9 people.
DESSERTS

Citrus and olive oil cake 3.25
Citrus glazed individual cakes topped with fresh cream and lemon

Flourless chocolate Torte 3.15
Individual chocolate cakes.
*Gluten free

Cheesecake 2.80

Carrot cake 3.99
3 tier layer of carrot cake with cream cheese frosting

Lemon bar 1.89

Strawberry shortcake 2.80

Apple crisp cake 2.80

Triple chocolate tiger cake 2.89

ADD STRAWBERRY TOPPING...50

ADD WHIPPED TOPPING...25

Assorted dessert bar 1.89

Brownies .89