

# DINE & STYLE

FINE CATERING AND EVENTS

## GOURMET SANDWICH LUNCHEON



All sandwiches are served on an assortment of freshly baked artisanal breads and tortilla wraps. Gluten free available at additional charge.

### SANDWICH

#### Grilled Chicken

Crispy bacon, guacamole, iceberg lettuce, roma tomatoes, pepper

#### Roasted Medium Rare Beef

Honey glazed onions, horseradish and grain mustard spread, arugula, smoked cheddar

#### Mediterranean Veggie

Grilled and marinated vegetables, hummus, Portobello mushrooms, olives, asiago cheese

#### Gravlax

Smoked salmon, pumpernickel, marinated capers, Spanish onion, dilled cream cheese

#### Chicken Parmesan

Herbed tomato sauce, parmesan mozzarella blend, scotch bonnet hot sauce

#### Shaved Smoked Meat

Caraway rye, kimchi, Swiss cheese

#### Free-range Turkey

Cranberry chutney, Spanish onion, arugula

### SALAD

#### Hearts of Romaine Salad

Garlic dressing, focaccia croutons, crisp lardons, shaved parmesan, cracked pepper

#### Mixed Greens

Organic leafy greens with spinach, red cabbage, marinated vegetables, goat cheese, toasted almonds, pepita, fresh shallot vinaigrette

#### Quinoa Blend

True grain organic quinoa, hemp seeds, chia seeds, feta, grilled corn, parsley, heirloom carrot, red pepper, lemon pepper dressing

#### Mixed Potato

Creamy Dijon tarragon dressing, scallions

### DESSERT

Mini strawberry tarts, custard filling

Freshly baked chocolate and oatmeal cookies

Fruit skewers with marshmallow

Double fudge brownies, icing sugar

## BOXED LUNCH

Regular – sandwich, small fruit salad, salad greens, fresh cookie or sea salt potato chips and beverage

Light boxed – ½ sandwich, salad greens, small fruit cup, fresh cookie or sea salt potato chips and beverage

Please inquire and allow 72 hours for boxed lunches.

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## BUFFET STYLE LUNCHEON OPTION



Rentals and service staff extra charges. Please inquire.

### PROTEIN

**Chicken Santafé** Lime-marinated chicken breast, grilled to perfection served with a salsa fresco, goat cheese cream

**BBQ Spice Rubbed Chicken** Coffee and chipotle house made rub, grilled

**Crispy Skinned Stuffed Chicken** Brie, roasted garlic and tomato

**Roasted Beef Tenderloin** brown butter and thyme glaze, natural reduction jus, horseradish side

**Grilled Salmon** Whole grain mustard crust, dill, corn and black bean relish

**Halibut** Pan seared dressed with garlic and herbs with herb butter sauce

**Vegetable Medley** Moroccan couscous stuffed tomato with a saffron yogurt, raisin and spiced almonds

**Curry** Sweet and spicy chicken or vegetable tofu curry, crispy shallots, rice, red pepper slivers, crisp poppadum

### STARCH

Roasted red mini potatoes tossed in herbs and olive oil

Brown, wild or white rice, herb scented

Whole wheat pasta with spicy red pepper tomato sauce with shaved parmesan and basil

Cold buckwheat noodles with mango, red pepper thai sauce

Garlic Mashed Potato with chives and oil

Russet potato frites with herbs and pepper

### VEGGIE

Roasted carrots and parsnips with red onion and beet garnished with rosemary and garlic

Edamame with onion and red pepper

Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest

Three pea sauté with sugar peas, snap peas and snow peas garnished with mirepoix brunoise and chiffonade of herbs

Bean and carrot bundles, roasted and herbed garnished

Roasted florets of broccoli and cauliflower tossed with pommery mustard

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## SALAD

**Cold Pasta** Seasonal grilled vegetables, blistered cherry tomatoes, lemon aioli dressing, grilled onion garnish

**Hearts of Romaine Salad** Garlic dressing, focaccia croutons, crisp lardons, shaved parmesan, cracked pepper

**Mixed Greens** Organic leafy greens with spinach, red cabbage, marinated vegetables, goat cheese, toasted almonds, pepita, fresh shallot vinaigrette

**Leafy Greek** Romaine, red onion, feta cheese, kalamata olives, sun-dried tomatoes, fresh diced tomatoes and cucumbers all tossed with our Mediterranean dressing

**Heirloom Capri** Heirloom tomato, Buffalo mozzarella, basil with balsamic reduction

**Quinoa Blend** True grain organic quinoa, hemp seeds, chia seeds, feta, grilled corn, parsley, heirloom carrot, red pepper, lemon pepper dressing

**Mixed Potato** Creamy Dijon tarragon dressing, scallions

**High Protein Bean** Green bean, red bean, lentil, avocado, tomato, chickpea, scallions, red peppers, hard egg slices, Greek yogurt lemon dressing

## DESSERT

Freshly baked chocolate and oatmeal cookies

Double fudge brownies, icing sugar, caramel

Mini strawberry tarts, custard filling

Mini strawberry cheesecake tarts

Fruit skewers with marshmallow

Lemon raspberry mini tarts

Mini chocolate eclairs

Individual tiramisu

[Please inquire about your personalized menu](#)