



PARTY & MEETING TAKE OUT MENU

**APPETIZER TRAYS ❖ SALADS
SOUPS ❖ SANDWICH PLATTERS
ENTREES ❖ PASTAS
BOXED LUNCHES**

Take Out Trays Boxed Lunches Catering Services

**Home & Office Entertaining,
Corporate Events and Meetings**

**All items from this menu require a minimum of
24 hours notice to ensure availability.**

**Free delivery with an order of \$150 and at a location
within Clayton or Webster Groves**

Catering Services - Off Site

For expanded catering, please see our *Private Dining & Catering Guide*

We offer off-premise catering services for any occasion, from a casual cocktail party to an elegant reception. We are not limited to the menu items offered in this booklet. We will work with you to develop the perfect menu for your event.

Deposit

For outside catering services, a down payment of 20% of the estimated total cost is required at time of confirmation in most cases.

Payment

For outside catering services, an additional 30% of estimated total cost is due one month prior to the event. Payment in full is due 24 hours prior to the event.

Cancellations

Deposits are refundable up to 90 days prior to the scheduled event. If the cancellation occurs within 90 days of the scheduled event, the deposit will be forfeited.

Guarantee

A final count of the guaranteed number of guests is required 5 days in advance of the event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

Staffing

Servers, bartenders, attendants and culinary staff are charged at \$25 per hour, per person, including time for set-up and breakdown. The guest count as well as the scope of service will determine the number of staff. Staffing requirements will be established well before your event.

Rentals

Rental fees are based upon the equipment, linen, china, glassware, etc. required for your event.

Trade Scrip

Trade scrip is not accepted unless authorized by management prior to the event.

Cold Appetizers

Fresh Vegetables & Dip

Broccoli, cauliflower, carrots, celery, cucumbers and red bell peppers.
Served with choice of vegi, dill, onion, ranch or spinach* dip (*add \$8.00 for spinach dip).
Small Tray (serves 8-10) \$25.00 Medium Tray (serves 14-18) \$45.00 Large Tray (serves 25-30) \$75.00

Grilled Vegetable Antipasti Tray

Grilled zucchini, yellow squash, eggplant, roasted red bell peppers, asparagus and artichoke hearts drizzled with balsamic reduction. Served chilled.
Small Tray (serves 8-10) \$40.00 Medium Tray (serves 14-18) \$70.00 Large Tray (serves 25-30) \$120.00

Fresh Vegetables, Rye Bread & Dip

Round rye loaf scooped and filled with your choice of vegi, dill, onion, ranch or spinach* dip.
Served with rye wedges, carrots, cucumbers, broccoli and red bell peppers (*add \$8.00 for spinach dip).
16" Tray (serves 20-25) \$60.00

Cheese & Fruit Tray

Fresh sliced cantaloupe, honeydew, strawberries and grapes with wedges of cheddar, swiss and hot pepper cheese.
Small Tray (serves 8-10) \$35.00 Medium Tray (serves 14-18) \$60.00 Large Tray (serves 25-30) \$100.00

Cheese Sampler

A variety of domestic cheeses cut into small wedges.
Includes cheddar, swiss, provol and hot pepper cheese. Garnished with red grapes.
Small Tray (serves 8-10) \$30.00 Medium Tray (serves 14-18) \$50.00 Large Tray (serves 25-30) \$85.00

Cheese & Sausage Sampler

A variety of sliced cheeses and sausages served with crackers. Includes cheddar, swiss and hot pepper cheese with Andouille smoked sausage, Genoa salami and pepperoni.
Small Tray (serves 8-10) \$30.00 Medium Tray (serves 14-18) \$50.00 Large Tray (serves 25-30) \$85.00

Imported Cheese Sampler

A variety of international cheeses with gourmet crostini, lavosh crackers and red grapes.
Small Tray (serves 8-10) \$60.00 Medium Tray (serves 14-18) \$100.00 Large Tray (serves 25-30) \$175.00

Mexican Layer Dip

Refried beans, guacamole, sour cream, cheese, black olives, tomatoes, lettuce, scallions, salsa and jalapenos. Served with tri-colored tortilla chips.
Small Tray (serves 8-10) \$25.00 Medium Tray (serves 14-18) \$40.00 Large Tray (serves 25-30) \$70.00

Shrimp Cocktail

Jumbo shrimp (21-25 shrimp per lb.) Peeled, deveined and cooked to perfection. Served with cocktail sauce.
2 lb. Tray (42-50 shrimp) \$ 60.00 3 lb. Tray (63-75 shrimp) \$ 90.00
4 lb. Tray (84-100 shrimp) \$ 120.00 5 lb. Tray (105-125 shrimp) \$ 150.00

Peel & Eat Shrimp

Large shrimp (26-30 shrimp per lb.) Cooked in the shell and served with cocktail sauce.
2 lb. Tray (52-60 shrimp) \$ 45.00 3 lb. Tray (78-90 shrimp) \$ 60.00
4 lb. Tray (104-120 shrimp) \$ 80.00 5 lb. Tray (130-150 shrimp) \$ 100.00

Mediterranean Sampler

Hummus, Tapenade and Baba Ganoush served with cucumbers, carrots, pita wedges and Crostini.
One Size Tray (serves 20-25) \$75.00

Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, pineapple, honeydew and kiwi with strawberries and grapes.
Medium Tray (serves 14-18) \$60.00 Large Tray (serves 25-30) \$90.00

Hot Appetizers

Sausage Stuffed Mushrooms

Baked mushroom caps filled with Italian sausage or Chorizo stuffing.

Small Tray (24 pcs.) \$36.00 Medium Tray (36 pcs.) \$54.00 Large Tray (48 pcs.) \$72.00

Crab Stuffed Mushrooms

Baked mushroom caps filled with crab and crawfish stuffing.

Small Tray (24 pcs.) \$42.00 Medium Tray (36 pcs.) \$63.00 Large Tray (48 pcs.) \$84.00

Cocktail Rib

Hardwood smoked baby back ribs basted with our tangy barbecue sauce and cut into individual ribs.

Small Tray (24 pcs.) \$36.00 Medium Tray (36 pcs.) \$54.00 Large Tray (48 pcs.) \$72.00

Crab Cakes

Mini version of our griddled housemade cakes served with remoulade sauce.

Small Tray (24 pcs.) \$48.00 Medium Tray (48 pcs.) \$85.00 Large Tray (72 pcs.) \$120.00

Buffalo Wings

Fresh chicken wings tossed with Louisiana hot sauce and served with ranch or blue cheese dressing and celery sticks.

Small Tray (3 lbs - 36 pcs.) \$28.00 Medium Tray (5 lbs - 60 pcs.) \$45.00 Large Tray (7 lbs - 84 pcs.) \$60.00

Potato Skins

Idaho shells loaded with cheddar, provol, bacon and scallions. Served with sour cream dip.

Small Tray (24 pcs.) \$18.00 Medium Tray (36 pcs.) \$27.00 Large Tray (48 pcs.) \$36.00

Toasted Ravioli

Plump breaded meat ravioli fried golden brown and sprinkled with parmesan cheese. Served with our housemade tomato sauce.

Small Tray (36 pcs.) \$25.00 Medium Tray (60 pcs.) \$40.00 Large Tray (96 pcs.) \$60.00

Breaded Chicken Strips

Lightly breaded bite size chicken tenders served with your choice of blue cheese, barbecue, honey mustard or ranch dip.

Small Tray (24 pcs.) \$20.00 Medium Tray (36 pcs.) \$30.00 Large Tray (48 pcs.) \$40.00

Crab Rangoon

Fried crab and cream cheese stuffed wontons served with sweet and sour sauce.

Small Tray (35 pcs.) \$30.00 Medium Tray (50 pcs.) \$40.00 Large Tray (75 pcs.) \$60.00

Spinach Pie (Spanikopita)

Spinach and cheese stuffed mini phyllo purses.

Small Tray (36 pcs.) \$72.00 Medium Tray (60 pcs.) \$100.00 Large Tray (96 pcs.) \$150.00

Baked Spinach Artichoke Dip

Served with pita and tortilla chips.

Small Tray (serves 6-8) \$25.00 Medium Tray (serves 12-14) \$45.00 Large Tray (serves 18-20) \$60.00

Meatballs

Cocktail meatballs (1/2 oz) - Swedish style or baked in sweet and sour bbq sauce.

Small Tray (2 lbs - 96 pcs.) \$24.00 Medium Tray (3.5 lbs - 112 pcs.) \$35.00 Large Tray (5 lbs - 160 pcs.) \$50.00

Salads

C.J. Muggs' House Salad

Assorted lettuce and field greens topped with tomato, egg, cucumber, red onion, grated cheddar, provol, housemade croutons and choice of dressing.

Small Pan (serves 6-8) \$24.00 Medium Pan (serves 10-12) \$36.00 Large Pan (serves 20-24) \$65.00

Caesar Salad

Romaine lettuce, housemade croutons and Parmesan tossed with our Caesar dressing.

Small Pan (serves 6-8) \$24.00 Medium Pan (serves 10-12) \$36.00 Large Pan (serves 20-24) \$65.00

Cobb Salad

Assorted lettuce and field greens topped with grilled chicken, avocado, tomato, blue cheese crumbles, crisp bacon, sprouts, housemade croutons and choice of dressing.

Small Pan (serves 6-8) \$36.00 Medium Pan (serves 10-12) \$50.00 Large Pan (serves 20-24) \$85.00

Italian Salad

Romaine and Iceberg lettuce, red onion, pimento, artichoke hearts and parmesan cheese tossed with our housemade herb vinaigrette.

Small Pan (serves 6-8) \$24.00 Medium Pan (serves 10-12) \$36.00 Large Pan (serves 20-24) \$65.00

Spinach & Field Greens Salad

Fresh spinach, field greens, roasted walnuts, gorgonzola cheese, roasted red bell peppers, red onions, tomatoes and green beans tossed with our housemade balsamic vinaigrette.

Small Pan (serves 6-8) \$30.00 Medium Pan (serves 10-12) \$45.00 Large Pan (serves 20-24) \$80.00

Greek Salad

Romaine and iceberg lettuce tossed with Feta and parmesan cheese, artichoke hearts, pepperoncini, red onion, tomatoes, Kalamata olives, cucumbers and housemade herb vinaigrette.

Small Pan (serves 6-8) \$30.00 Medium Pan (serves 10-12) \$45.00 Large Pan (serves 20-24) \$80.00

Pasta Salad

Housemade with penne noodles, broccoli, carrots, sundried tomatoes, scallions, red onions, andouille smoked sausage (optional), parmesan and our herb vinaigrette.

\$6 / lb (1 lb serves 4-5 people) minimum 3 lbs

Southwest Potato Salad

Housemade with yukon gold potatoes, red and green onion, tomatoes, cilantro, fresh jalapeno (optional), dijon, mayonnaise and mild spices.

\$6 / lb (1 lb serves 4-5 people) minimum 3 lbs

Chicken Walnut Salad

Our creamy chicken salad with roasted walnuts and pineapple.

\$10.95 / lb (1 lb serves 4-5 people) minimum 3 lbs

Coleslaw

Housemade with fresh shredded cabbage, carrots, yellow onion and your choice of creamy or vinegar & oil style.

\$3.50 / lb (1 lb serves 4-5 people) minimum 3 lbs

Party Sandwiches

Petite Gourmet Sandwiches

Smoked Turkey Breast \$24 per dozen with smoked gouda cheese, roasted red bell peppers, caramelized red onion and tomato-garlic aioli on petite rolls.

Roast Beef \$24 per dozen with provol cheese, grilled tomato, red onion and dijon-garlic aioli on petite rolls.

Honey Baked Ham \$24 per dozen with swiss cheese, tomato, red onion and dijon on petite rolls.

Grilled Portabella \$24 per dozen with Havarti cheese, grilled tomato, caramelized red onion, mushroom pesto and tomato-garlic aioli on petite rolls.

Muffalato \$24 per dozen Salami, ham, pastrami, provol and pepperjack cheeses with crushed olive salad on an Italian sesame round cut into wedges.

Beef Tenderloin \$60 per dozen Oven roasted, smoked or grilled tenderloin served on petite rolls.

Sliders

Bleus Burger \$36 per dozen Petite grilled burger topped with bleu cheese crumbles and applewood smoked bacon on a freshly baked roll.

Cheddar Burger \$30 per dozen Petite grilled burger topped with cheddar*, fried onions and pickle on a freshly baked roll. *We offer an assortment of different cheeses.

Buffalo Chicken Melt \$30 per dozen Fried chicken tenders tossed in Louisiana hot sauce and topped with provol cheese and fried onions on a freshly baked roll.

Pulled Pork \$30 per dozen Pulled pork lightly basted with barbecue sauce and topped with cheddar cheese and grilled onions on a freshly baked roll.

Crabcake \$42 per dozen topped with fried leeks and rémoulade sauce on a freshly baked roll.

Giant Subs

American Style Smoked turkey, roast beef, ham, swiss and cheddar topped with lettuce, tomato, red onion, pickles and mayo. Served on extra wide french bread.
2 Foot (serves 12-14) \$40.00 3 Foot (serves 18-21) \$55.00 4 Foot (serves 24-28) \$70.00

Italian Style Genoa salami, pastrami, ham and provol cheese topped with lettuce, red onion and crushed olive salad. Served on extra wide Italian sesame seed bread.
2 Foot (serves 12-14) \$40.00 3 Foot (serves 18-21) \$55.00 4 Foot (serves 24-28) \$70.00

Soup Pot

Creole Chicken Gumbo

Our famous recipe with Andouille smoked sausage, chicken, okra and rice*.
\$ 20.00 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions
*1 cup of rice per quart packaged separately (no charge)

Creole Seafood Gumbo

Housemade and loaded with shrimp, crabmeat, oysters, Andouille smoked sausage and rice*.
\$ 30.00 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions
*1 cup of rice per quart packaged separately (no charge)

New England Clam Chowder

The hearty recipe we serve every Friday.
\$ 25.00 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

White Bean Chicken Chili

Our housemade recipe.
\$ 18.00 per quart (2 quart minimum) 2 quarts serves 10 appetizer portions

Pasta

Cajun Pasta

Andouille smoked sausage, shrimp and chicken sauteed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our roasted tomato cream sauce.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00

Shrimp Pesto Linguine

Large pesto-encrusted shrimp served over linguine* noodles and tossed with mushrooms, sundried tomatoes, pine nuts, fresh spinach and a light pesto sauce.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00
*penne noodles can be substituted for linguine.

Linguini Tutto Mare

Fresh salmon, shrimp, crawfish tails, clams and mussels sauteed in olive oil with fresh garlic, mushrooms and scallions. Tossed with linguine* noodles in light tomato seafood broth OR sundried tomato pesto cream sauce.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00
*penne noodles can be substituted for linguine.

Baked Penne

Penne pasta baked in our meat sauce with mozzarella, provol and parmesan cheese.

Small Pan (serves 6-8) \$35.00 Medium Pan (serves 12-14) \$50.00 Large Pan (serves 24-28) \$85.00

Fresh Vegetable Penne

Sauteed seasonal squash, mushrooms, scallions, garlic, asparagus, broccoli and tomatoes tossed with penne noodles in a light sundried tomato pesto sauce OR parmesan cream sauce.

Small Pan (serves 6-8) \$40.00 Medium Pan (serves 12-14) \$60.00 Large Pan (serves 24-28) \$95.00
With grilled chicken:
Small Pan (serves 6-8) \$50.00 Medium Pan (serves 12-14) \$75.00 Large Pan (serves 24-28) \$125.00

Smoked Salmon Pasta

Hardwood smoked salmon, mushrooms, carrots, sundried tomatoes and scallions tossed with penne noodles in whiskey cream sauce.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00

Lasagna

Layers of noodles, our thick meat sauce, ricotta, mozzarella, provol and Bechamel sauce.
Small Pan (serves 8-10) \$60.00 Large Pan (serves 24-28) \$135.00

Vegetable Lasagna

Layers of noodles, spinach, roasted eggplant, seasonal squash, wild mushrooms, fresh tomatoes, ricotta, mozzarella, provol and Bechamel sauce

Small Pan (serves 8-10) \$60.00 Large Pan (serves 25-30) \$135.00

Grilled Chicken Risotto

Steaming risotto with grilled chicken, mushrooms, sundried tomatoes, asparagus, scallions, Asiago cheese and fresh basil.

Small Pan (serves 6-8) \$50.00 Medium Pan (serves 12-14) \$75.00 Large Pan (serves 24-28) \$125.00

Wild Mushroom & Shrimp Risotto

Steaming risotto with Shiitake, Portabella, and brown mushrooms, large shrimp, spinach, sundried tomatoes and Asiago cheese.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00

Jambalaya

Spicy housemade Cajun rice dish packed with Andouille smoked sausage, Tasso, shrimp and chicken.

Small Pan (serves 6-8) \$60.00 Medium Pan (serves 12-14) \$85.00 Large Pan (serves 24-28) \$135.00

Entrees

Fresh Salmon

Fresh salmon* grilled, pan roasted or poached. Served with white wine garlic sauce or dill sauce.
6 oz. portion - \$11.95 per person 8 oz. portion - \$15.95 per person
Salmon can be encrusted with tapenade, pesto or horseradish. (add .95 per portion)
*Salmon can be substituted with other fresh fish. Prices will vary.

Fresh Carved Turkey

Smoked in house and served with pan gravy. White meat only.
\$9.95 per person (minimum 12 people)

Whole Roasted Turkey

Roasted or smoked in house.
\$95.00 (22 lb. avg.) serves 14-16 people

Pan Roasted Tuscan Chicken

Boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, tomatoes, garlic and mushrooms. Served over a bed of herb rice.
5 oz. portion - \$8.95 per person 7 oz. portion - \$11.95 per person 10 oz. portion - \$14.95 per person

Stuffed Chicken Spedini

Boneless chicken breast stuffed with spinach, sundried tomatoes, mozzarella and provel. Rolled in breadcrumbs, oven baked, sliced and topped with white wine garlic cream sauce. Served on a bed of herb rice.
7 oz. portion - \$12.95 per person 10 oz. portion - \$15.95 per person

Chicken Picatta

Boneless chicken breast coated with breadcrumbs, charbroiled and simmered in a mushroom and white wine lemon butter sauce. Served over a bed of herb rice.
5 oz. portion - \$7.95 per person 7 oz. portion - \$10.95 per person 10 oz. portion - \$13.95 per person

Beef Tenderloin

Whole tenderloin oven roasted, smoked or grilled to your liking and hand carved.
Served hot or chilled with horseradish sauce. **Average 6 ounces per person.**
\$ 17.95* per person (minimum 12 people - average 6 ounce portions) *price subject to change.

Roasted Prime Rib

A whole roast trimmed, boned and roasted to your liking.
Hand carved and served with au jus and horseradish sauce.
\$35.00* per person (minimum 15 people - average 12 ounce portions) *price subject to change.

Fresh Carved Roast Beef

Roasted in house and served with au jus.
\$7.95 per person (minimum 12 people - average 6 ounce portions)

Meatloaf

Housemade and served with veal demi glace.
One Size Pan (serves 10-12) \$60.00

Beef & Shrimp Kabobs

Jumbo grilled kabobs with beef sirloin, shrimp, onions, bell peppers, cherry tomatoes and mushrooms.
\$12.95 each (minimum dozen)

Fresh Seafood Kabobs

Jumbo marinated and grilled kabobs with fresh swordfish*, sea scallops, shrimp, onions, bell peppers and mushrooms.
\$14.95 each (minimum dozen)

* can substitute fresh yellowfin tuna, marlin or shark for swordfish.

Sides & Vegetables

Roasted New Potatoes

Halved new potatoes roasted with olive oil, fresh garlic and seasoning.
Small Pan (serves 8-10) \$25.00 Medium Pan (serves 18-20) \$40.00 Large Pan (serves 28-30) \$60.00

Smashed Garlic Yukon Gold Potatoes

Smashed Yukon Gold potatoes whipped with roasted garlic cream.
Small Pan (serves 8-10) \$25.00 Medium Pan (serves 18-20) \$40.00 Large Pan (serves 28-30) \$60.00

Au Gratin Potatoes

Layers of thinly sliced Idaho potatoes, cream, butter and cheese baked until golden brown.
Small Pan (serves 8-10) \$25.00 Large Pan (serves 28-30) \$60.00

Fresh Sautéed Vegetable Medley

A sautéed medley* of fresh zucchini, yellow squash, mushrooms, carrots and broccoli.
Small Pan (serves 8-10) \$35.00 Medium Pan (serves 18-20) \$50.00 Large Pan (serves 28-30) \$75.00
*Vegetables can be substituted with comparably priced varieties.

Fresh Steamed Vegetables

Vegetable of your choice steamed al dente. Choose from asparagus, broccoli, green beans, carrots or corn on the cob.
\$4.95 per person (minimum 12 people)

Ratatouille

Fresh tomatoes, zucchini, yellow squash, eggplant and shallots roasted with olive oil and a drizzle of balsamic reduction.
Small Pan (serves 8-10) \$35.00 Medium Pan (serves 18-20) \$50.00 Large Pan (serves 28-30) \$75.00

Fresh Veggie Rice Pilaf

Herb rice with fresh diced yellow squash, zucchini, red bell peppers, broccoli and red onions.
Small Pan (serves 8-10) \$25.00 Medium Pan (serves 18-20) \$40.00 Large Pan (serves 28-30) \$65.00

Mini French Bread Loaves

Freshly baked and served with our honey pesto butter.
\$.75 per person

Desserts

Deep Dish Apple Pie

Housemade with fresh apples and streusel topping.
One Size (serves up to 14) \$30.00

Cheesecake

Housemade with graham cracker crust.
One Size (serves up to 16) \$25.00

Cookie Tray

An assortment of chocolate chip, M&M, sugar and peanut butter.
Medium Tray (serves 15-20) \$36.00 Large Tray (serves 25-30) \$50.00

Brownie & Dessert Bar Tray

An assortment of brownies, raspberry white chocolate bars and lemon crumb bars
Medium Tray (serves 15-20) \$45.00 Large Tray (serves 25-30) \$65.00

Boxed Lunches

15 person minimum

Please select a maximum of three menu items for your group.

Free delivery within Clayton or Webster Groves

All selections served with two sides.

Side choices - Pick two

Homemade Chips ❖ Creamy Slaw ❖ Artisan Roll & House Butter
Pasta Salad ❖ Southwest Potato Salad ❖ Fresh Fruit
Side House Salad (add \$2) ❖ Side Caesar Salad (add \$2)
Cup of Soup (add \$2) ❖ Cup of Chicken Chili (add \$2)
Chocolate Chip Cookie ❖ Frosted Brownie

Hot Sandwiches

Smoked Turkey Panini \$10 Smoked turkey breast, gouda cheese, caramelized red onion, roasted red and yellow peppers and tomato-garlic aioli on grilled peasant bread.

Grilled Chicken Club \$10 Grilled chicken breast on a Kaiser with Havarti cheese, crisp applewood smoked bacon and tomato-garlic aioli.

Cajun Chicken Grille \$10 Spicy blackened chicken breast topped with provel and sautéed bell peppers and onions. Served on a Kaiser with a side of Creole mayonnaise.

Buffalo Chicken Melt \$10 Breaded chicken tenders tossed in our Louisiana hot sauce, topped with provel and sautéed red onions and served on a Kaiser.

Grilled Portabella Panini \$10 Grilled portabella mushroom slices, caramelized red onion, tomatoes, havarti cheese, mushroom pesto and tomato-garlic aioli on grilled peasant bread.

Roast Beef with Bacon & Swiss \$10 Thinly sliced top round roast beef served on a French loaf and topped with crisp applewood smoked bacon and Swiss cheese.

Muffalato \$10 Homemade olive salad, salami, ham, pastrami, provel and pepperjack cheese on muffalato bread.

BBQ Pulled Pork \$10 Smoked pulled pork with a light BBQ sauce basting topped with cheddar and caramelized red onion on a Kaiser.

Reuben \$10 Lean corned beef, Swiss, sauerkraut and horseradish sauce on grilled marble rye.

Tuna Melt \$10 Tuna salad, crisp applewood smoked bacon, provel and cheddar cheese on grilled sourdough bread.

Continue...

Boxed Lunches continued

Chilled Sandwiches

Smoked Turkey Club \$10 Smoked turkey breast with crisp applewood smoked bacon, swiss, lettuce, tomato and mayo on a croissant.

Chicken Walnut Croissant \$10 A flaky croissant stuffed with our creamy chicken salad with walnuts and pineapples.

BLT \$10 A triple decker on sour dough with applewood smoked bacon, lettuce, tomato and mayonnaise.

Grilled Veggie \$10 Grilled zucchini, yellow squash, tomato, portabella slices and goat cheese with basil pesto mayonnaise on an artisan roll.

Salads

Grilled Chicken House Salad \$10 Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provel and homemade croutons.

Cobb Salad \$10 Romaine, iceberg and field greens with crisp bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, sprouts and croutons. Served with your choice of dressing.

Grilled Chicken Greek \$10 Romaine, iceberg and field greens tossed with feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers and our herb vinaigrette.

Grilled Chicken Caesar \$10 Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.

Smoked Salmon, Spinach & Field Greens \$12 with bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow peppers and our balsamic vinaigrette.

Chicken Walnut Salad \$10 Creamy chicken salad with walnuts and pineapples over a bed of greens with tomatoes, eggs, sprouts and avocados. Served with your choice of dressing.