

sandwich buffets



chef's bistro buffet

25 person min. | \$20.95 per person

fresh baked baguettes, aged cheddar biscuits, croissants & brioche accompanied by creamy herb butter & aged balsamic vinegar with first squeeze olive oil for dipping
bruschetta with grilled flat bread
antipasto platter of grilled peppers, egg plant, zucchini, olives & pepperoncini
caesar salad with cherry smoked bacon; dressing on the side
cucumber, peppers, black olives & feta cheese drizzled with fresh oregano vinaigrette
vegetable crudites with a creamy chipotle dipping sauce

domestic & imported cheese slices
sliced egg salad with radish, celery & chives

selection of cold meats with appropriate condiments:
montreal brisket of beef, smoked breast of turkey, black forest cured ham, triple "A" shaved beef, in-house cured salmon, shaved roast loin of pork

dessert

granny smith apple pie, french pecan tart, peach crumble, triple chocolate cake, cream cheese carrot cake, biscotti
freshly brewed coffee & tea

if less than the minimum numbers are guaranteed, there will be an additional charge of \$3.00 per person

create your own sandwich buffet

20 person min. | \$17.95 per person

two soups made fresh daily

tossed market greens with our blueberry vodka vinaigrette
seven grain tabouli salad
creamy baby potato salad with fresh dill

platter of artisan rolls, croissants, wraps & freshly baked kaisers

accompanied with the following fillings:

herb roasted breast of turkey
black forest ham
caribbean chicken salad
shaved roast beef
egg salad
montreal pastrami

domestic & imported cheese slices
crisp vegetables & dip
assorted pickles & olives

pecan & white chocolate tarts, raspberry cheese cake, brownies & cream cheese carrot cake
freshly brewed coffee & tea

power hour

10 person min. | \$15.50 per person

soup of the day or tossed salad
assorted sandwiches pre-made with carved turkey, roast beef, honey ham, egg salad, chicken salad & pastrami; prepared on multi-grain, whole wheat & white bread, wraps & kaisers (portioned at 1.5 sandwiches per person)

fresh vegetables & dip
pickle & olive platter
dessert squares & tarts
freshly brewed coffee & tea