

All food and beverage is subject to a $20 \%$ service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

> V $=$ Vegetarian
> VE $=$ Vegan
> GF $=$ Gluten Free
> DF $=$ Dairy Free

## Lunch Box Catering Menu

## LUNCH: Deli Box choice of one salad, sandwich , acommoniment \& d dossert

Salads

## GARDEN SALAD

Mixed greens w/ matchstick carrots, sliced cucumbers, cherry tomatoes, \& sunflower seeds w/ buttermilk ranch dressing V

SUMMER PASTA
Farfalle \& arugula with julienne carrots, red onion, apple slivers, \& pecans with raspberry vinaigrette $\mathrm{V}, \mathrm{VE}$

SPINACH \& BERRIES
with blueberries, strawberries, red onion, feta cheese, \& sunflower seeds with mixed berry vinaigrette V, VE, GF

RED LEAF LOVE
Red leaf lettuce with red onion, red radish, grape tomatoes, croutons, \& buttermilk dill ranch dressing $\vee$

## Sandwiches

Upgrade any sandwich to a wrap for \$1.25 each
EGG SALAD SANDWICH
on classic white bread V
SHAVED TURKEY
with red lettuce, tomato, \& dill mayo on artisan roll
HONEY HAM \& SWISS
with bibb lettuce, red onion, tomato, \& honey mustard on honey wheat bread

CORNED BEEF
with Swiss cheese, \& buttermilk ranch slaw on marble rye bread
CLASSIC CLUB
with tomato, lettuce, cheddar cheese, \& herb mayo on white bread

## BLT

Maple bacon, lettuce, \& tomato with basil aioli on ciabatta bun
ULTIMATE VEGGIE
with heirloom tomatoes, avocado, shallots, arugula, alfalfa sprouts, sliced cucumbers, \& hummus on whole wheat bread V

## Accompaniments

KETTLE CHIPS
COLE SLAW
POTATO SALAD
BAKED BEANS
TATER TOTS
FRENCH FRIES

## Dessert

CHOCOLATE CHIP COOKIE
CARROT CAKE BAR
FUDGE BROWNIE

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## Salads

## GREEN BIBB

Bibb lettuce with grilled peaches, purple onion, gorgonzola cheese, \& crasins with orange vinaigrette dressing $\mathrm{V}, \mathrm{GF}$

BUTTER HEAD
Butter lettuce with red onion, sliced apples, white cheddar cheese, \& candied pecans with apple cider vinaigrette V , GF

MIXED BEETS
Mixed greens with roasted beets, navel oranges, fennel, \& chopped hazelnuts with orange balsamic dressing V, GF

CLASSIC CESAR
Romaine lettuce with garlic croutons, shaved parmesan, \& creamy Caesar dressing V

## Soups

WHITE BEAN \& VEGETABLE
with zucchini, carrots, \& tomatoes $\mathrm{V}, \mathrm{VE}, \mathrm{GF}$
CHICKEN \& RICE
with carrots, celery, \& onions GF
BEEF BARLEY SOUP
with carrots, potatoes, mushrooms, garlic, \& onions DF
CREAMY POTATO SOUP
with carrots, celery, onion, \& bacon

## Entrees

MAPLE GLAZE HAM (cold or hot)
with bourbon aioli on an onion bun
SHAVED TURKEY (cold or hot)
with cranberry coulis on white bun DF
FRENCH DIP
with pan fried onions \& provolone cheese on French roll
GRILLED CHICKEN
with caramelized onions, lettuce, \& rosemary aioli on ciabatta bun
PULLED PORK
with sliced pickles, sweet BBQ sauce, \& creamy cole slaw, on onion bun
VEGGIE MELT
with heirloom tomatoes, avocado, \& hummus on whole wheat bread V, VE

CORNED BEEF
with Swiss cheese \& buttermilk ranch slaw on marble rye bread
CLASSIC CLUB
with tomato, lettuce, cheddar cheese, \& herb mayo on white bread
ANCIENT GRAINS \& BARLEY
with herbs, sauteed mushrooms, \& roasted tomatoes on grilled crostini V, VE, DF

VEGETABLE COUSCOUS
with roma tomatoes, zucchini, bell pepper, \& onion
V, VE, GF, DF

## LUNCH: Deluxe Box continued

## Accompaniments

KETTLE CHIPS
COLESLAW
BAKED BEANS
RICE PILAF
PASTA SALAD
BUTTERMILK MASHED POTATOES
MACARONI SALAD
FRENCH FRIES
TATER TOTS
BAKED CARROTS


## Dessert

CHOCOLATE CHIP COOKIE
FUDGE BROWNIE
TOFFEE CHOCOLATE CHIP COOKIE
SALTED CARAMEL BUTTER BAR
STRAWBERRY \& LEMON SHOOTER

