



SANDWICH & SALAD LUNCH BOX MENU

Sandwiches

ROASTED TURKEY PESTO

turkey breast, fontina, kale walnut pesto, arugula, croissant

SPICY ITALIAN

prosciutto, spicy salami, mortadella, provolone, baguette

TURKEY BLT

turkey breast, applewood bacon, butter lettuce, heirloom tomato, sourdough

CURRIED CHICKEN SALAD

chicken breast, mini cucumbers, grapes, marble rye

HARISSA BEEF KABOB

harissa marinated beef kabobs, red pepper hummus, tabbouleh salad, greek pita

PHO' RENCH DIP

vietnamese sliced beef, fresh basil, cilantro, bean sprouts, pho broth dip, baguette

GREEN GODDESS TUNA

yellowfin tuna salad, pickled red onions, butter lettuce, whole wheat

CAPRESE

fresh mozzarella, marinated red peppers, kale walnut pesto, mixed greens, ciabatta

ROASTED CAULIFLOWER FALAFEL

roasted cauliflower, tahini spread, persian cucumbers, tomato, pickled turnips, greek pita

LOBSTER ROLL

poached maine lobster, lemon-tarragon aioli, brioche



Salads

HOUSE

*farmer's market greens, radish, seasonal fruit,
golden balsamic vinaigrette*

CAESAR

romaine, house croutons, parmesan, creamy caesar

SOUTHWEST

*romaine, fire roasted corn, marinated red peppers, black beans,
pickled red onion, tortilla strips, chipotle-honey vinaigrette*

FIG GOAT CHEESE

wild arugula, fig goat cheese, beets, toasted quinoa, citrus vinaigrette

KALE SLAW

kale, brussel sprouts, apples, candied pecans, honey dijon vinaigrette

FARFALLE PASTA

*wild arugula, heirloom tomatoes, mozzarella pearls, italian salami,
pimiento peppers, red onions, extra virgin olive oil*

PESTO MOZZARELLA

heirloom tomatoes, fresh mozzarella, fresh basil, kale walnut pesto

ASIAN CRUNCH

*romaine, radicchio, sugar snap peas, cucumbers,
mandarin oranges, toasted sesame dressing*

GRILLED VEGETABLES

*asparagus, red peppers, eggplant, summer squash,
extra virgin olive oil, sea salt, balsamic glaze*



SERVICE

Drop off Charge

\$45 Los Angeles County

\$75 Orange and Ventura Counties

Our friendly staff will deliver your order within a 1-hour window of your event. All food is tastefully presented in aluminum or compostable catering trays, ready to serve. Serving utensils are included with all orders. Plates and plasticware are by request only.

Casual Service

This is our recommended service for casual events. Food is fully prepped in our kitchen and ready to serve. We ask that we arrive one hour before service to ensure proper handling and setup of your event.

Available:

Event staffing for setup, replenishment, break-down*

Serving tables

Serving table linens

Tablescape pieces

Floral arrangements

Chafers

Beverage Dispensers

**hourly rates apply*

Full Service

contact for quote

Weddings, corporate events, and special celebrations. Some menu items will require additional prep on site. Kitchen equipment rentals may be required. Hourly rates apply for service and kitchen staff. Most full service events require three hours prior to guest arrival for proper preparation of your event. We also offer event design and production services, floral design, bartending service, and event rentals.



TERMS

We currently have a \$500 food minimum for lunch and dinner orders.

All orders require at least 48 hours notice. Orders that include pastries require at least 72 hours notice. Full service events require 10 day notice. Although we ask for advance notice, we will do our best to accommodate any late orders. Late fees may apply.

Menu items and pricing are subject to change and based on product availability.

The earliest delivery time is 10:00AM for lunch and 5:00pm for dinner. Orders may be delivered within a one hour window before the time requested on your order.

Payment is due prior to the day of your event, unless advance arrangements have been made. We accept Visa, Mastercard, American Express, Discover or corporate checks.

In the event of a cancellation or modification within a 24 hour window, you will be charged in full for the original order.