Gourmet Sandwiches and Salads

Sandwiches

All Sandwiches are served buffet style
(Selection is limited to (2) Choices, each additional choice will be $2.00 additional per person)

All Sandwiches Include a choice of Tossed Green Salad, Fresh Fruit Salad or Pasta Salad, A Brownie and a choice of Lemonade, Iced Tea, or Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Assorted Herbal Hot Teas

Turkey Pastrami Sandwich
Pastrami Dry Rub on Roasted Sliced Breast of Turkey with, Swiss cheese, Tomato, Red Onions, Field Greens, and Grain Mustard Mayonnaise Blend

Black and Blue Steak Sandwich
Grilled Flank Steak, Crumbled Blue Cheese, Red Onion, Arugula on a French Roll

Tarragon Tuna Salad Sandwich
Tuna Salad with Fresh Tarragon, Capers, Green Leaf, Tomato, Grilled Yellow Peppers, With a Dijon Spread

California Steak Sandwich
Grilled New York Strip, Pepperjack Cheese, Caramelized Onions, Avocado Spread on a Rustic Ciabatta

Grilled Vegetable Caprese Sandwich
Grilled Tomato, Red Onion, Eggplant, Fresh Mozzarella, Basil, and Balsamic Glaze

Grilled Chicken Club
Caesar Marinated Chicken Breast, Bacon, Iceberg Lettuce, Tomato, With Rosemary Aioli on Rustic Italian Bread

Chicken Pesto Sandwich
Oven Roasted Chicken Breast topped with Sun Dried Tomato Pesto, Roasted Red Peppers, And Provolone Cheese served on a Ciabatta Bun

Grilled Portobello Mushroom and Smoked Gouda Sandwich
Portobello Mushroom, Tomato, Zucchini and Smoked Gouda Cheese with a Red Pepper Aioli on Focaccia

Roasted Vegetable Baguette Sandwich
Roasted Zucchini, Red Onion, Red and Yellow Bell Peppers, Grape Tomatoes And Goat Cheese served on a Baguette

Tomato Avocado Eggplant Wrap
Marinated Tomato Slices, Avocado, Grilled Eggplant, Vegan Garlic Aioli, in a Tortilla

Chipotle Ranch BBQ Chicken Wrap
Chicken Breast, BBQ Chipotle Ranch Coleslaw wrap in a Tortilla

Greek Vegetable Wrap
Feta, Cherry Tomatoes, Black Olives, Red Onion, Yellow Squash, Cucumber, Balsamic in a Sun Dried Tomato Tortilla
Salads

All Salads are served as a plated meal
(please see Salad Buffet for Buffet options)

All Salads include Fresh Baked Artisan Bread or Rolls, a Dessert, and a choice of Lemonade, Iced Tea or Freshly Brewed Fair Trade Coffee, Decaffeinated Coffee, Assorted Herbal Hot Teas

Char-Grilled Chicken Caesar
Sliced Grilled Breast of Chicken on Romaine Lettuce with Home Made Crouton Chevrons, Shredded Parmesan Cheese and Traditional Caesar Dressing
Substitute Shrimp additional per person

Southwest Cobb
Romaine and Iceberg Mix, Blackened Chicken, Roasted Red Pepper, Tomato, Cotija Cheese, Grilled Corn, Peppered Bacon, Pepitas, Creamy Avocado Dressing

Island Salad
Mixed Greens and Bibb Lettuce, Toasted Cashews, Pomegranate Seeds, Fresh Mango, Red and Yellow Bell Peppers, Black and White Sesame Wonton with a Passionfruit Vinaigrette
with Chicken additional per person

Seared Ahi Tuna Nicoise
Seared Ahi Tuna with Haricot Verts, Baby Red Potatoes, Mesclun, Hard Cooked Egg, Tomatoes Kalamata Olives, Marinated Red Onions, and Sweet Soy and Sesame Vinaigrette

California Citrus Salad
Spring Mix with Oranges, Grapefruit, Avocado, Papaya, Mango and a Creamy Citrus Dressing
with Chicken additional per person

BBQ Chicken Chopped Salad
Chicken Breast, Chopped Romaine, Tomatoes, Red Onions, Sweet Corn, Black Beans, Barbeque Sauce, Ranch and Tortilla Strips

Grilled Asian Chicken Salad
Spring and Napa Mix, Chicken Breast, Carrots, Toasted Silvered Almonds, Mandarin Oranges, Green Onion, Fried Rice Noodles

Desserts
Chocolate Ganache Cake with Raspberry Sauce
Pistachio Cheesecake with Fresh Raspberries
Sour Cream Pound Cake with Caramelized Apples & Walnuts
Strawberry Napoleon
California Fruit Tart
Mango Flan