-LUNCH MENU-

401 Gourmet CATERERS

-Salads-

Mixed Green

Mixed greens, heirloom tomatoes, cucumber, carrots, red onion, feta cheese,

Balsamic vinaigrette

Caesar

Romaine lettuce, croutons, grape tomato, shaved parmesan, Caesar dressing

Roasted Beet

Arugula, red and golden beets, candied walnuts, goat cheese, lemon vinaigrette

Chianti Poached Pear

Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,

White balsamic vinaigrette

Mediterranean

Romaine lettuce, tomato, red onion, pine nuts, olives, feta cheese, Greek dressing

Pomegranate Citrus

Arugula, shaved fennel, red onion, pomegranate, orange segments,

Orange juice vinaigrette

Strawberry Spinach

Baby spinach, strawberries, candied pecans, poppy seed dressing

Fig and Arugula

Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette

Greens Salad

Butter lettuce, green olives, chives, crispy panko, shaved manchego cheese

Apple cider vinaigrette

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-Sandwiches-

Smoked Turkey

Smoked Boars Head turkey, aged cheddar cheese, local greens, tomato, shaved onions

Served on slider rolls or whole grain wraps

BLT

Thick cut crispy bacon, shredded lettuce, heirloom tomato, dukes mayo

Served on slider buns or bakery rolls

Curried Chicken Salad

Oven roasted shredded chicken, creamy curry dressing, grapes, slivered almonds, local greens

Served on mini croissants

Roast Beef & Horseradish

Roast beef, sharp cheddar cheese, arugula, microgreens, crispy onions, horseradish Dijon aioli

Served on mini croissants or Kaiser rolls

Country Ham & Peach

Sliced house baked ham, whipped goat cheese, arugula, peach preserves. Served on artisan white bread

Pressed Veggie and Mozzarella

Grilled in season vegetables, basil, fresh mozzarella, nut free pesto, balsamic glaze

Served on Italian bread and pressed

Pressed Avocado Chicken

Grilled chicken breast, heirloom tomato, avocado, pepper jack cheese, lime garlic aioli

Served on ciabatta bread and pressed

Pressed Cuban

Classic Cuban sandwich with shredded pork, ham, Swiss cheese, pickles, and mustard

Served on Cuban bread then pressed in the Panini press

-More Options-

Balsamic Grilled Chicken

Grilled chicken breast marinated in balsamic and topped with balsamic glaze

Caprese Chicken

Grilled chicken, tomato, basil, fresh mozzarella, topped with pesto and balsamic glaze

Sweet & Spicy Grilled Chicken Skewers

Grilled chicken skewers in a sweet and spicy chili sauce topped with fresh cut scallions

Cilantro Lime Grilled Chicken Skewers

Grilled chicken skewers marinated with olive oil, cilantro, lime, and chilis

Served with a cilantro lime dipping sauce

Grilled Spiced NY Strip Steak

Grilled and sliced NY strip steak with carne asada style seasonings, cilantro, fresh lime

Steak au Poivre

Pan seared and sliced Ribeye or NY strip served with creamy peppercorn sauce

Roasted Pork & Apples

Seared and roasted pork loin with caramelized onions and apples

Topped with apple cider glaze and local microgreens

Honey Balsamic Salmon

Salmon filet glazed in honey and balsamic and topped with fresh herbs

Soy Ginger Salmon

Soy ginger salmon, topped with scallions, soy glaze and sesame seeds

Grilled Shrimp

Grilled jumbo shrimp marinated with fresh herbs and olive oil. Served with lemon aioli

-On the Side-

Red Bliss Potato Salad

Red bliss potato salad with house made creamy dill dressing

Southwest Corn and Tomato Salad

Corn and tomato salad with cilantro lime dressing

Mediterranean Pasta Salad

Rotini pasta, feta cheese, Kalamata olives, tomatoes, cucumber, fresh herbs

Pesto Pasta Salad

Penne pasta with pesto, grape tomatoes, fresh basil, mozzarella, and parmesan

Penne Vodka

Penne pasta with house made vodka sauce, Topped with basil and aged parmesan

Three Cheese Mac N' Cheese

Cavatappi pasta in a house made creamy three cheese sauce

Grilled Vegetables

Grilled in season vegetables drizzled with extra virgin olive oil and fresh herbs

Roasted Potatoes

Roasted baby potatoes with garlic, butter, sea salt, cracked pepper, fresh herbs