

LUNCH MENUS

SALADS

serves 25 guests - served family style on a banquet table

TUNA NICOISE 125

little gem lettuce. marinated olives. boiled egg. green beans. seared tuna. champagne vinaigrette.

ARUGULA SALAD 75

pears. walnuts. VT goat cheese. lemon-maple vinaigrette.

CAESAR SALAD 86

little gem lettuce. shaved parmesan. croutons.

HOUSE SALAD 58

tuscan greens. radish. carrot. red wine vinaigrette.

SIDES

LUNCH FRIES 35

serves 7-10 guests

FRESH FRUIT PLATTER 95

serves 25 guests

CHOCOLATE CHIP COOKIES 2 EACH

CAKES AND/OR DESSERTS MAY BE BROUGHT IN FROM A LICENSED BAKERY. A \$3 PER PERSON CAKE CUTTING & PLATING FEE WILL APPLY.



PLATTERS

serves 7-10 guests - served family style on a banquet table

CHICKEN SALAD SANDWICH 50

chicken salad. dried cranberries. lettuce. tomato.

PULLED PORK 60

South Carolina BBQ sauce. slaw. cheddar cheese.

TURKEY & BACON SANDWICH 60

lettuce. tomato. cheddar. basil mayo.

BLT SANDWICH 60

applewood smoked bacon. arugula. tomato. basil mayo.

FRIED CHICKEN SANDWICH 70

chili honey. B n B pickles. cheddar cheese.

THE BURGER 95

double patty. B n B pickles. dijonaise. American cheese. onions.

BEYOND VEGGIE BURGER 70

vegan burger patty. lettuce. cheese. onions. pickles. special sauce.

CHICKEN CAESAR WRAP 55

grilled chicken. gem lettuce. parmesan cheese. caesar dressing.

MEDITERRANEAN CAPRESE WRAP 55

tomato. VT mozzarella. roasted red pepper. shaved onion. basil mayo.

ADDITIONS & SUBSTITUTIONS CAN BE MADE TO ACCOMMODATE DIETARY RESTRICTIONS.