

## **BOX LUNCH SELECTIONS**

20 persons minimum

### **SALADS (\$17.00 per person)**

Please select one

Smoked TURKEY Cobb, tomato, Cucujmber, Hard Boiled egg, Avocado, Blue Cheese Grilled Chicken, Granny Smith Apples, Arugula, Bacon, Goat Cheese, Toasted Almonds; OR,

Chipotle Marinated Salmon, Baby Greens, Black Beans, Grilled Corn, Salsa Crudo, Grilled Portobello Mushrooms, Quinoa, Roasted Butternut Squash, Herb Vinaigrette, OR,

Seared Tofu, Soba Noodles, Shiitake Mushrooms, Scallions, Black Sesame Dressing .

All above come w/ Dinner Roll, Chef's Dessert Selection or Seasonal Whole Fruit, and assorted soda and bottled water.

### **GOURMET SANDWICHES (\$15.00 per person)**

Please select one

GRILLED LEMON CHICKEN, goat cheese, artichoke spread, olive roll. Or,

ROAST BEEF, gruyere, onion marmalade, arugula, baguette. Or,

OVEN ROASTED TURKEY, brie, cranberry walnut chutney, brioche roll. Or,

BLACK FOREST HAM, manchego cheese, black olive cilantro pesto, ciabatta. Or,

GRILLED PORTOBELLO MUSHROOM, watercress, tomato chutney, multigrain roll.

All above come with pasta salad or chips; cookies & brownies; assorted sodas & bottled water.

### **TRADITIONAL SANDWICHES (\$12.50 per person)**

Please select one

SMOKED TURKEY, cheddar cheese, dijon mustard, seven-grain roll; Or,

ROAST BEEF, swiss cheese, herb mayonnaise, soft roo; Or,

GRILLED VEGETABLE & HUMMUS wrap; Or,

CHICKEN CAESAR wrap.

All above come with chips, chef's selection dessert, and assorted soda & bottled water.

In addition to the pricing listed above, there is a 25% surcharge on all food and beverage items, plus service staff charges on your food and beverage selections. There also is a use-of-private room charge.