



Lunch Menu 2015

Sandwiches, all of our gourmet sandwiches are freshly made with local breads

Toasted Walnut and Grape Chicken Salad

Lettuce and Tomato on Ciabatta

Vegetarian Wrap

Hummus, Grilled Asparagus, Vegetable Slaw, Shredded Cheese in a Multigrain Wrap

Muffelatta

Turkey, Ham, Salami and Provolone, Olive Dressing on Ciabatta

Grilled Chicken Caprese

Thin slices of Herb Grilled Chicken, Fresh Mozzarella, Tomato, EVOO on Ciabatta

Roasted Turkey

Bacon, Swiss, Balsamic-Onion Marmalade, Herb Mayo on Ciabatta

Classic BLT

Lettuce, Tomato, Mayo on Country Sourdough Bread

The Italian

Salami, Ham, Capicola, Red Onion, Provolone, Hot Pepper Rings, Shredded Lettuce, Tomato and Italian Dressing Drizzle on Ciabatta

Mediterranean Tuna

Shaved Fennel, Black Olives and Lemon Confit on Ciabatta

Roast Beef

Roasted Peppers, Caramelized Onions, Swiss, Lettuce, Tomato, Mayo on Ciabatta

Hot Ham and Cheese

Black Forest Ham, Honey-Dijon Mustard, Swiss, Pickle Relish on Ciabatta

Turkey Rubeben Wrap

Smoked Turkey and Pastrami, Swiss, Thousand Island, Cole Slaw in a Multigrain Wrap

Salads or Sides

Caesar Salad

Chopped Romaine, Parmesan Croutons, Cherry Tomatoes
Roasted Garlic Caesar Dressing
Add-Herb Grilled Chicken or Salmon as a main course for \$2.75

Fresh Fruit Salad

Sliced Pineapple, Honey Dew Melon, Cantaloupe, Strawberries, Grapes
Minted Honey-Yogurt Dressing

Chopped Salad

Chopped Romaine, Tomatoes, Red Onion, Kalamata Olives, Bell Peppers, Feta Cheese
Sweet Red Wine Vinaigrette

Italian Pasta Salad

Bow-Tie Pasta, Artichokes Hearts, Red Onion, Toasted Pine Nuts, Bell Pepper
Feta and Parmesan Cheeses
Basil Pesto Dressing

Orzo and Wild Rice Salad

Dried Cranberries, Scallions, Celery, Toasted Almonds
Orange-Honey Vinaigrette

Ranch Cole Slaw

Shredded Green and Purple Cabbage, Carrots, Scallions
Traditional Ranch Dressing

Mom's Potato Salad

Redskins, Celery, Hard Cooked Egg, Mayo-based Mustard Dressing

Broccoli-Bacon Salad

Fresh Broccoli, Sliced Red Onion, Crispy Bacon, Sunflower Seeds, Poppy Seed-Sour Cream
Dressing

Quinoa Salad

Scallions, Celery, Avocado, Tomato, Fresh Basil, Vinaigrette

Dessert

(Select one or a variety of 3; displayed as a tray assortment)

Outrageous Bittersweet Chocolate Brownies with Walnuts

Lemon Bars

Chewy Fudge Brownies, Chocolate Ganache Frosting

Chocolate Pecan Shortbread Bars

Apple Bars

Chocolate, Vanilla or Red Velvet Cupcakes piped Vanilla Buttercream

Details:

Lunch can be delivered and set-up on disposable or as box lunches

Lunch trays and serving pieces are disposable

Costs:

Lunch Platter of 3 sandwich variety, 2 salads and dessert-\$16.00 per person
includes disposable plates, utensils, napkins

Beverages-\$2.50 per person, includes plastic cups, ice, variety of soft drinks OR iced tea

Thanks for the opportunity to quote your upcoming event!

Bob Sferra Culinary Occasions

4261 Mayfield Road
South Euclid, OH 44121

P/F~216.973-6271 E~chefbob@culinaryoccasions.com