



WE ARE OPEN AND READY TO SERVE!



CATERED *by* DESIGNSM
Savory Expressions *to go!*SM

**HOT & COLD
SELF - CONTAINED
Boxed Meals**



BOXED BREAKFAST MEALS

10 GUESTS MINIMUM

EGGCETERA

Choose 1

QUICHE LORRAINE

Bacon, Swiss Cheese and Caramelized Onion

GARDEN QUICHE | V

Zucchini, Carrots, Spinach, Onions, Mushrooms,
Gruyere & Parmesan Cheeses Baked into Flaky Pastry

ZUCCHINI, RED PEPPER & SWEET ONION FRITTATA | V | GF



NEW POTATOES | V | GF | DF | VGN

Choose 1

THICKLY SLICED APPLEWOOD SMOKED BACON

or

BREAKFAST SAUSAGE LINKS

DAYBREAK FRESH FRUIT SALAD V | GF | DF | VGN

Featuring a Selection of Melons, Citrus & Berries

13.50 PER GUEST



COUNTRY MORNING

SCRAMBLED EGGS | GF

POTATOES O'BRIEN | V | GF

Sautéed Onion, Red and Green Bell Pepper

THICKLY SLICED APPLEWOOD SMOKED BACON

or

BREAKFAST SAUSAGE LINKS

8.95 PER GUEST

THE WAKE-UP CALL

ASSORTED PETITE NEW YORK BAGELS

Served with Plain Cream Cheese

HOMEMADE SCONE

HOUSE-MADE TEA BREAD | V

Accompanied By:

Butter & Preserves

&

DAYBREAK FRESH FRUIT SALAD V | GF | DF | VGN

Featuring a Selection of Melons, Citrus & Berries

6.50 PER GUEST

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan



INDIVIDUALLY WRAPPED

VEGETARIAN BREAKFAST BURRITOS | V

Scrambled Eggs with Asparagus, Hash Browns, Onion, Red & Green Peppers, Cheddar Cheese & Fresh Cilantro Served with Fresh Pico de Gallo & Sour Cream

3.25 EA. (Minimum 10)

CHORIZO BREAKFAST BURRITOS

Scrambled Eggs, Chorizo Sausage, Hash Browns, Chihuahua Cheese and Fresh Cilantro Served with Fresh Salsa Verde & Sour Cream

3.75 EA. (Minimum 10)

THE HEALTHY CORNER

INDIVIDUAL YOGURT & GRANOLA PARFAIT | V

Low-Fat, Creamy Vanilla Yogurt and All-Natural Granola Layered with Choice of Fresh Seasonal Berries or Mango/Pineapple/Coconut Compote

3.95 EA. (10 Minimum)



WHITE CHOCOLATE TRAIL MIX | V | GF | CN

Almonds, Cashews, Coconut, Sunflower Seeds, Pepitas, Dried Cranberry, Dark Chocolate Morsels, White Chocolate/Powdered Sugar Coating

28.00 DZ. (Peanuts Optional)

SAVORY CAJUN TRAIL MIX | V | GF | DF | CN | VGN

Pine Nuts, Walnuts, Sunflower Seeds, Almonds, Golden Raisins, EVOO, Maple Syrup, Cajun Spices, Salt

33.00 DZ. (Peanuts Optional)

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BOXED LUNCHES

10 GUESTS MINIMUM

CLASSIC TWO-HANDED SANDWICHES - FOR 10 GUESTS



CLASSIC TUNA

Diced Celery, Pickle Relish, Crisp Lettuce and Our Own Classic Mayo on Fresh Roll

HARVEST CHICKEN | CN

Chunky Chicken Salad, Red Grapes, Raisins & Walnuts Topped with Lettuce on Fresh Roll

HAM & SWISS

Baked Ham, Swiss Cheese, Crisp Lettuce, Tomato & Dijon Mustard on Fresh Roll

TURKEY CLUB

Roasted Turkey Breast, Crisp Bacon, Lettuce, Tomato & Mayo on Fresh Roll

TURKEY BREAST

Layers of Sliced Turkey Breast, Lettuce, Tomato, Cucumber with Cranberry Chutney on Fresh Roll

BARON OF BEEF

Roast Sirloin of Beef Caramelized Onion, Cheddar Cheese, Lettuce, Tomato & Horseradish Mayonnaise on Fresh Roll

CHICKEN PICCATA

Chicken Breast Piccata with Plum Tomatoes & Lemon Caper Mayo on Fresh Roll

GRILLED VEGETABLE | V

Roasted Red Peppers, Zucchini, Yellow Squash, Carrots & Lettuce on Fresh Roll with Balsamic Mayo

ITALIAN SUB

Italian Meats, Provolone, Crisp Lettuce, Tomato, Sweet Red Onion & Pepperoncini on Fresh Roll with Italian Vinaigrette to the Side

AMERICAN SUB

Layers of Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese, Crisp Lettuce, Tomato, Cucumber & Dill Pickle with Mayo on Fresh Roll

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GOURMET TWO -HANDED SANDWICHES

APPLE AND BRIE | V

Sliced Granny Smith Apples, Creamy Brie Cheese, Guajillo Berry Sauce and Arugula on Fresh Roll

MESQUITE ROASTED TURKEY

Smoked Turkey Breast, Garlic Basil Mayo, Layers of Fresh Baby Spinach, Black Cherry/Caramelized Sweet Onion Sauce, Fire-Roasted Red Bell Pepper & Crumbled Aged Gorgonzola on Fresh Roll

ROASTED ROSEMARY BUTTERNUT SQUASH | V

Roasted Butternut Squash seasoned with Rosemary and Smoked Paprika, Roasted Sweet Potato, Tomato Ginger Jam, Caramelized Onion, Smoked Gouda Cheese, Mayonnaise and Grilled Romaine Lettuce on Fresh Roll

LONDON BROIL ROAST BEEF

Sliced Roast Beef, Smoked Gouda, House Cabbage and a Combination of Shredded Iceberg, Red Onion and Fresh Italian Parsley in Truffle Oil, Dried Cranberry Mostarda on Fresh Roll

BLACK FOREST HAM MUFFALETTA

Thinly Hand-Sliced Ham and Italian Provolone with a Spread of Black and Kalamata Olives, Celery, Giardiniera Tossed in White Balsamic and Sundried Aioli Bloomed in EVOO, on Fresh Roll



WRAPS

“THE BEST” TUNA SALAD

White Albacore Tuna, Diced Celery, Onions, Relish

CHICKEN & MANGO

Grilled Chicken Breast, Fresh Sautéed Spinach & Mango Salsa

TURKEY CLUB

Bacon, Lettuce, Tomato & Mayonnaise

CAPRESE

Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

CAESAR'S PALACE

Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes
Creamy Caesar Dressing

ZEN VEGGIE | V

Thinly Sliced Grilled Carrots, Zucchini, Asparagus, Yellow Squash & Red Pepper with Classic Hummus Spread

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ALL BOXED LUNCHES

SERVED WITH

Signature Salad & Sweet

CLASSIC 10.95 EA.

WRAP 10.95 EA.

GOURMET 11.95 EA.

SIGNATURE SIDE SALADS

GRILLED VEGETABLE ORZO SALAD | V | CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

ROTINI SPRING PASTA SALAD | V

Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery in an Herb-Infused Olive Oil

SUMMER RICE SALAD WITH CUCUMBER, FETA AND MINT | V | GF

Grape Tomatoes, Citrus Dressing

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD | V | GF | DF | VGN |

in Fresh Lime & Orange Vinaigrette

QUINOA & VEGETABLE SALAD | V | GF | CN | DF | VGN



SWEETS

DOUBLE CHOCOLATE BROWNIE | V

Double Fudge & Delicious

COCOA COW CHEESECAKE BROWNIES | V

Brownie Base with Marble Cheesecake on Top

ENGLISH TOFFEE BROWNIES | V | CN

Toffee, Walnuts & Chocolate Chips

RASPBERRY STREUSEL BARS | V

Raspberry Preserves with a Butter Crumb Crust

LEMON BARS | V

Lemon Curd on a Shortbread Crust Dusted with Powdered Sugar

CHOCOLATE CHIP

OATMEAL RAISIN



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ENTRÉE SALAD BOXES

10 GUESTS MINIMUM

ACCOMPANIED BY
FRESH FRUIT SALAD & FRESH ROLL

CHICKEN CAESAR

Juicy Grilled Chicken, Romaine Lettuce, Cherry Tomato, Grated Parmesan & House-made Croutons Classic Caesar Dressing to the Side

MANDARIN CHICKEN

Juicy Grilled Chicken, Spinach & Romain Lettuce, Mandarin Oranges, Sliced Strawberries, Scallions & Toasted Almonds
Toasted Sesame Vinaigrette to the Side

SWEET & SAVORY WITH CHICKEN

Juicy Grilled Chicken, Field Greens, Strawberries, Wafer-Thin Sliced Red Onion, Mild Cayenne Candied Pecans & Crumbled Goat Cheese with White Balsamic Vinaigrette to the Side

12.95 EA.



LEMON-HERB SALMON NIÇOISE SALAD

Lemon-Herb Roasted Salmon, Iceberg & Romaine Lettuce, Haricot Vert, Golden Potatoes, Grape Tomatoes, Hard Boiled Eggs, Kalamata Olives & Capers
Lemon Vinaigrette to the Side

ACCOMPANIED BY
FRESH FRUIT SALAD & FRESH BREAD

14.95 EA.



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CHICKEN ENTREES

SERVED WITH GARDEN SALAD & FRESH ROLL
10 GUESTS MINIMUM

Choose 1

CHICKEN LIMONE | GF

Extra Virgin Olive Oil, Lemon, Butter & White Wine
Baked with Provolone Cheese

CHICKEN MARSALA | GF

Sautéed with Fresh Mushrooms & Marsala Wine

CHICKEN FRANÇAISE | GF

Extra Virgin Olive Oil, Lemon, Butter & White Wine with Capers

CHICKEN PROVENÇAL | GF

Sautéed with Fresh Tomato, Garlic, Black Olives,
Basil & Dry White Wine

CHICKEN PARMIGIANA

Lightly Breaded and Topped with Pomodoro Sauce & Mozzarella Cheese

PANKO-CRUSTED STUFFED CHICKEN BREAST

Stuffed with Baby Spinach, Roasted Red Peppers and Smoked Gouda
Topped with Lemon-Thyme Cream Sauce



VEGETABLE

Choose 1

MÉLANGE OF SUMMER VEGETABLES | V | GF

Carrots, Squash & Broccoli, Chive-Shallot Butter

SNAPPY WHOLE GREEN BEANS | V | GF

Julienned Roasted Red Peppers

GREEN BEANS ALMONDINE | V | CN

BROCCOLI FLORETS WITH BIAS-CUT CARROTS | V | GF

SIDE

Choose 1

MEDITERRANEAN POTATOES | V | GF | DF | VGN

Red Onion, Oregano & EVOO

RISSOLE POTATOES | V | GF | DF | VGN

Roasted Baby Red Potatoes with Herb Butter & Parsley

RICE PILAF | V | GF

Onions, White Wine & Vegetable Stock

SAVORY WILD RICE BLEND | V | GF | DF | VGN

White & Wild Rice with Herbs & Vegetable Stock

14.95 EA.

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SPECIALTY ENTREES

10 GUESTS MINIMUM

SERVED WITH GARDEN SALAD & FRESH ROLL

Choose 1

TRADITIONAL LASAGNA

Layered with Thick Meat Sauce & Ricotta Cheese
Topped with Mozzarella Cheese

SPINACH LASAGNA | V

Layered with Fresh Spinach & Ricotta Cheese
Topped with Mozzarella & Marinara Sauce

13.95 EA.

EGGPLANT PARMIGIANA W/ SIDE OF PASTA | V

Lightly Sautéed Sliced Eggplant with Marinara Sauce,
Mozzarella & Parmesan Cheeses

EGGPLANT & SPINACH ROLLATINI W/ SIDE OF PASTA | V

Lightly Sautéed Sliced Eggplant Stuffed with Spinach, Ricotta & Parmesan
Cheeses Topped with Mozzarella Cheese & Marinara Sauce

15.95 EA.

GRILLED VEGETABLE STACK (GF) | V | GF | DF | VGN

Portobello Mushroom, Bell Peppers, Zucchini
Bed of Spinach, Polenta

STUFFED PORTOBELLO MUSHROOMS | V

Fresh Mushroom, Sweet Onion, Artichoke Hearts & Quinoa
Garnished with Roasted Red Pepper on a bed of wilted spinach

16.95 EA.

PASTA ENTREES

SERVED WITH GARDEN SALAD, MEATBALLS & FRESH ROLL

PASTA Choose 1

ROTINI • RIGATONI • TORTELLINI • CHEESE RAVIOLI

SAUCE Choose 1

MARINARA | V

POMODORO

Tomato Sauce Made with Hearty Beef Bones

BOLOGNESE

Pomodoro Sauce with Ground Beef

ALA ROSA SAUCE | V

A Creamy Marinara Sauce

13.95 EA.



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BEVERAGES

Disposable Glassware & Ice Included with Soft Drinks

SAN PELLEGRINO SPARKING WATER

2.00 EA

COKE • DIET COKE • DIET SPRITE • SPRITE • ICED TEA

1.00 EA.

BOTTLED WATER

1.25 EA.

APPLE • ORANGE • CRANBERRY JUICES

1.50 EA.

REGULAR & DECAF COFFEE

DISPOSABLE HOT BEVERAGE CARAFES

INCLUDES CREAM & OUR SIGNATURE SWEETENERS

16.50 Ea. (12 servings)

VARIETY OF TEA

A DISPOSABLE BEVERAGE CARAFE FILLED WITH HOT WATER

INCLUDES LEMON WEDGES, CREAM & OUR SIGNATURE SWEETENERS

16.50 Ea. (12 Servings)

ORDER & PRICING INFORMATION

- Please place your order 24 hours prior to the date of your event. Last minute orders are subject to our food and scheduling availability.

FREE DELIVERY

- Delivery times include a 15-minute window on either side of the scheduled delivery time.
- Deliveries are available until 6:00pm.
- All prices are subject to current sales tax.



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