GOURMET LUNCH MENU

Salads

FRESH GARDEN SALAD

Served House made Italian Dressing

ORCHARD HARVEST

Baby Mixed Greens, Dried Cranberries, Fresh Pear, Goat Cheese & Toasted Almonds
Sweet Aged Balsamic Vinaigrette

THE CAPRI

Baby Arugula, Mozzarella Pearls, Artichoke Hearts, Cherry Tomatoes Pesto Vinaigrette

THE NAPA

Tender Butter Lettuces, Candied Pecans, Roasted Beets & Butternut Squash,
Dried Cherries, Champagne Vinaigrette

CAPRESE SALAD OF TOMATO & MOZZARELLA CHEESE

Served on a Bed of Fresh Arugula, Fresh Basil & Aged Balsamic Vinegar

TRADITIONAL CAESAR SALAD

GREEK CUCUMBER & TOMATO SALAD

Garnished with Feta Cheese, Kalamata Olives & Lemon Oregano Dressing

(Choose Entrees on next page)

<u>Artisan Sandwiches & Entrees</u>

ROAST BEEF & AGED WHITE CHEDDAR

With Arugula, Sliced Roma Tomatoes and Horseradish Dijon Sauce

TURKEY & BRIE

Served with Sweet Red Onion Chutney served on Fresh Baked Baguette

ITALIAN PINWHEELS

Ham, Salami and Prosciutto Served with Pesto Aioli & Olive Tapenade

TARRAGON TUNA SALAD

On Whole Wheat Wrap

CURRY CHICKEN SALAD

Garnishes with Sweet Dried Cherries & Spiced Almonds

TURKEY AVOCADO BLT

Served on Fresh Baked Brioche Bun

HOT! CHICKEN BELLA

Served with Bella Mushroom & Lemon Artichoke Sauce

Hot! Grilled Chicken Pesto

Served in Creamy Pesto Sauce with Sundried Tomatoes

SEASIDE PAELLA

Mussels, Calamari, Shrimp & Bay Scallops

VEGAN

"ZUCCHINI BACON", TOMATO & LETTUCE WRAP

Served with Lemon Cauliflower Hummus

(Choose Side Dishes on next page)

Side Dishes

ROASTED VEGETABLE COUS COUS SALAD

LOADED BAKED POTATO SALAD

MEDITERRANEAN PASTA SALAD

With Feta Cheese & Greek Vinaigrette

GARDEN FRESH VEGETABLE MEDLEY

TUSCAN VEGETABLE PLATTER

Seasonal vegetables served warm garnished with Balsamic Glaze

HOT!! CREAMY MACARONI & CHEESE

HOT!! ROASTED SWEET POTATO WEDGES

Served with Garlic Aioli Dipping Sauce

HOT!! CAULIFLOWER & BROCCOLI AU GRATIN

HOT!! ITALIAN BAKED ZITI

HOT!! SAUTÉED GREEN BEANS

Applewood Bacon Crumble & Shaved Parmesan