



Drop-Off

Menu 1

Chinese Chicken Salad

A nest of crisp greens sprinkled with sprouts, spring onions and carrots
Accompanied by fire-grilled chicken breast and spiced wonton crisps
Splashed with Asian dressing

Sesame Noodle Salad

Al dent linguini and Julienne of vegetables
Tossed in toasted sesame oil

Seasonal Vegetables

Menu 2

Teriyaki Salmon

Fillet of King salmon
Marinated in teriyaki glaze, oven-roasted to perfection
Served with pineapple and ginger chutney on the side

Sesame Noodle Salad

Al dente linguini and Julienne of vegetables
Tossed in toasted sesame oil

Bread Basket

With sweet butter

Menu 3

Tarragon Chicken Salad

Accented with creamy tarragon dressing, grapes, toasted almonds and pumpkin seeds
On a nest of field greens

Green Bean Salad

With pomegranate vinaigrette

Preserved Lemon Hummus

Pita crisps

Menu 4

Santa Fe Salmon Cobb Salad

Wild salmon fillet roasted with lime, garlic and kosher salt

Nestled on field greens

Garnished with Cojita cheese, fiesta corn, diced plum tomatoes, cucumber, egg and avocado vinaigrette

Pasta Primavera

Confetti of vegetables and penne pasta

Bakery Breads

Menu 5

Chicken Niçoise Salad

Flame-grilled chicken breast marinated with capers, red onions and citrus
Presented with seasoned green beans, quartered eggs, vine-ripe tomatoes, Yukon gold potatoes and pitted Kalamata olives
Dressed with herb vinaigrette

Seasonal Fruit Salad

Crusty Bread

Menu 6

Chicken Beurre Blanc

Boneless breast of chicken

Finished with sun-dried tomatoes and artichoke beurre blanc

Roasted New Potatoes

Green Beans

Bakery Bread

With sweet butter

Menu 7

House-Made Lasagna

Layers of fresh pasta and basil marinara
With ricotta, mozzarella and Parmesan cheese
Baked until hot and bubbly

Caesar Salad

Crisp leaves of romaine sprinkled with home-style croutons and Parmesan
Traditional Caesar dressing

Warm Garlic Bread

Menu 8

Italian Pasta Bar

Al dent penne pasta
Accompanied by roasted tomato-basil marinara
Grated Parmesan cheese on the side

Caesar Salad

Crisp leaves of romaine sprinkle with home-style croutons and Parmesan
Accompanied by creamy Caesar dressing

Steamed Mixed Vegetables

Garlic Herb Bread

Menu 9

Chicken Piccata

Medallions of chicken lightly sautéed with lemon butter and caper berry sauce
Sprinkled with flat-leaf parsley

Spinach Salad

Tender spinach tossed with oven-dried tomatoes, toasted pumpkin seeds, aged bleu
cheese, mushrooms and artichoke hearts
Drizzled with almond vinaigrette

Crusty Bread

With sweet butter

Menu 10

Chicken and Green Chile Enchiladas

Layers of white-corn tortillas, chunk chicken, jack and cheddar cheeses and Hatch green chile
Baked until hot and bubbly

Spanish Rice

Studded with red and green peppers, ripe tomatoes and caramelized corn

Fiesta Salad

Mixed romaine and iceberg lettuce
Straw-cut carrots, jicama and red cabbage
Tossed in a cilantro vinaigrette

Menu 11

Tender Chicken Fajitas

Tender chicken marinated in cilantro, lime, garlic and cumin
Fire-grilled with sweet onions and bell peppers
Served with Santa Fe flour tortillas, pico de gallo, shredded cheese and lettuce
(with added individual portions of guacamole optional)

Fiesta Rice

Studded with scallions and roasted corn

Traditional Pinto Beans

Menu 12

Taco Bar

Crisp corn taco shells
With a choice of spiced shredded beef
Refried beans, lettuce, cheese and salsa

Green Rice

Mexican Corn Salsa

Check that this is salsa or salad

Menu 13

Catie's Bodacious Barbecue

Pit-smoked brisket rubbed with secret spices and slow smoked
Served sliced with Catie's sauce

Baked Beans

Chopped Cole Slaw

Small Soft Rolls

With sweet butter butter

Menu 14

Chicken Schnitzel

Boneless chicken scaloppini dipped in herb bread crumbs
Sautéed to golden brown and served with fresh lemon

Roasted Rosemary Potatoes

Green Beans

Bakery Rolls

With sweet butter butter

Menu 15

Grilled Lemon Oregano Chicken

Marinated boneless breast of chicken
Flame-grilled, sliced and served chilled

Tabbouleh Salad

Delicately seasoned with lime zest, Italian flat-leaf parsley, ripe garden tomatoes
and spring onions

House-Made Pita Chips

Vegetarian + Vegan Lunches

Menu 16

Spinach Marinara Lasagna

Layers of fresh pasta with a hearty spinach marinara sauce
With mozzarella and ricotta cheeses and baked until hot and bubble

Caesar Salad

Crisp leaves of romaine
Sprinkled with home-style croutons and Parmesan
Traditional Caesar dressing

Garlic Bread

Menu 17

Tabbouleh Salad

Delicately seasoned with lime zest, Italian flat-leaf parsley, ripe garden tomatoes and spring onions

Fire-Roasted Red Pepper Hummus

A traditional chickpea and Tahini dip
Blended with an interesting touch of zesty roasted red peppers

Baby Spinach Salad

Organic greens with roasted red and yellow peppers and Greek olives
Splashed with olive oil vinaigrette

Pita Bread

Menu 18

Green Chile and Cheese Enchiladas

Layers of corn tortillas, New Mexico Hatch green chile, shredded cheddar and jack cheese
Cooked until hot and bubbly

Abuela's Black Beans

Accented with toasted cumin

Calabacitas

Native American squashes, corn and chiles
Topped with queso fresco cheese

Tortillas

Menu 19

Vegetable Paella

Confetti of roasted farmer's market vegetables
Tossed in saffron-scented rice

Black Bean and Roasted-Corn Salad

Tossed with aromatics in a zesty lime dressing

Santa Fe Chips and Salsa

Menu 20

Champignon Pie

Sautéed seasoned mushrooms
Smothered in Yukon gold mashed potatoes

Haricot Vert

French green beans with balsamic browned butter

Bakery Bread

With sweet butter