



## **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