



Grab and Go Lunch

pricing based on 60 minutes of service
Maximum of 3 Bistro Express box lunches

bistro express -box lunch

\$62

the new yorker

house roasted prime new york strip loin, horseradish crème fraiche, brilliant-savarin cheese, black batard

red roasted potato salad, shaved sweet onion, dijon mustard, black pepper

seasonal whole fresh fruit

miss vickie's potato chips

brookside chocolate covered fruit

all american

bourbon glazed smoked Virginia ham, alpine swiss cheese, dijon mustard, caraway kaiser

imported pitim salad, heirloom apple, dried cranberries, toasted almonds, herb vinaigrette

seasonal whole fresh fruit

sun chips

chocolate chip cookie

italiano

prosciutto cotto, mortadella, salami, cherry peppers, black olives, provolone, garlic bread

toasted fregola pasta, romano style broccoli, lemon, perlini mozzarella, sweet basil dressing

seasonal whole fresh fruit

sea salt cracker chips

nonni's cookie biscotti

the picnic

house brined, cracked pepper turkey breast, smoked gouda, honey mustard, medianoche bread
toasted quinoa, roasted Zellwood triple sweet corn, toasted pumpkin seeds, key lime shallot
vinaigrette
seasonal whole fresh fruit
terra chips
oatmeal cookie

mediterranean

roasted vegetables, semolina cous cous "salad", ice spinach, cucumber, organic tomato, wild
arugula, tahini spread, whole wheat pita
farro verde, green bean baton, red pepper, toasted hazelnut, pommery mustard vinaigrette
seasonal whole fresh fruit
garlic parmesan pita chips
amaretti cookie

the greens

choice of one salad:
grilled chicken caesar
or
greek salad
or
chef salad

seasonal whole fresh fruit
laughing cow cheese & crackers
brookside chocolate covered fruit

the market - build your own

\$72

guests select from the following:

three individually wrapped sandwiches, three portioned salads, seasonal whole fresh fruits, miss vickie's, sun chips, sea salt cracker chips, terra chips, pita chips, chocolate chip cookies, noni's cookie biscotti, oatmeal cookie, amaretti cookie

sandwiches - select three

house roasted prime new york strip loin, horseradish crème fraiche, brilliant savarin cheese, black batard

bourbon glazed smoked Virginia ham, alpine swiss cheese, dijon mustard, kaiser

prosciutto cotto, mortadella, salami, cherry peppers, black olives, provolone, garlic bread

house brined, cracked pepper turkey breast, smoked gouda, honey mustard, medianoche bread

roasted vegetables, semolina cous cous "salad", ice spinach, cucumber, organic tomato, wild arugula, tahini spread, whole wheat pita

salads - select three

red roasted potato salad, shaved sweet onion, dijon mustard, black pepper

imported pitim salad, heirloom apple, dried cranberries, toasted almonds, herb vinaigrette

toasted fregola pasta, romano style broccoli, lemon, perlini mozzarella, sweet basil dressing

toasted quinoa, roasted zellwood triple sweet corn, toasted pumpkin seeds, key lime shallot vinaigrette

faro verde, green bean baton, red pepper, toasted hazelnut, pommery mustard vinaigrette

ENHANCEMENTS

freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, herbal tea selection

\$138 per gallon

assorted regular and diet soft drinks

\$9 each

assorted bottled waters to include carbonated and still

\$9 each

assorted arizona iced teas®

\$10 each

assorted bottled juices

\$10 each

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.