

Power LUNCHES



Customize your experience with delicious sandwiches and salads packaged for your convenience in individual boxed meals or platters. Sandwiches are made with premium Boar's Head® meats and cheeses and our signature house-roasted turkey.



Fresh & Fast SALAD Platters

Made with the freshest ingredients and sourced locally where available and when in season. Enjoy any of these salads as a platter to share. Small (8–10) Medium (15–20) Large (25–30)

DIJON COBB

Tossed romaine lettuce with grilled chicken, bacon, avocado, and tomato-herb Dijon vinaigrette dressing

BUFFALO CHICKEN

Crisp romaine lettuce tossed with zesty Buffalo chicken, celery, scallions, and blue cheese

CAESAR

Traditional toss of romaine, croutons, shaved Parmesan, and Caesar dressing
Add chicken, \$1.99 additional per person. Add salmon, \$2.99 additional per person

* "SUIT & THAI"

A dressed-up blend of rice noodles, fresh julienne veggies, greens, and our signature sweet and spicy Asian vinaigrette
Add chicken, \$1.99 additional per person. Add steak, \$2.99 additional per person

JAMAICAN JERK

An exotic medley of mixed greens, cabbage, tropical fruits, and vegetables with mango habanero vinaigrette
Add chicken, \$1.99 additional per person. Add salmon, \$2.99 additional per person

SOUTHWESTERN FAJITA

Salsa ranch dressing and crispy tortilla strips make this mixture of crisp greens and grilled veggies the best of the zest
Add chicken, \$1.99 additional per person. Add steak, \$2.99 additional per person

Sandwich & Side OPTIONS

Pick your favorite flavors then pick your package: boxed lunch or customized platter.

PETITE GOURMET SANDWICHES

- Beef tenderloin, caramelized shallots, frisée, aged cheddar
- Grilled chicken, Gruyère cheese, avocado mayo, smoked bacon
- Turkey, arugula, fontina, lingonberry aioli
- Roasted salmon, Mache, miso honey, Asian slaw
- Roma tomatoes, buffalo mozzarella, basil pesto



FRESH SPECIALTY SANDWICHES

Great breads and specialty ingredients are extra-special treats.

- Grilled chicken, roasted pepper, sharp provolone, pesto mayo
- Tarragon chicken salad with leaf lettuce
- Turkey, Brie, whole-grain mustard, mesclun greens
- Roast beef, cheddar cheese, Vidalia onion aioli, arugula
- Corned beef and slaw on rye
- Italian hoagie
- Roasted portobello, fresh mozzarella, roasted peppers, basil mayo
- Grilled chicken Caesar wrap with Asiago croutons
- Roast beef wrap with cheddar cheese, spring mix, horseradish cream
- Ham and Muenster wrap with tomato and honey mustard
- Turkey BLT wrap with the usual suspects
- Chipotle chicken wrap with iceberg lettuce and chipotle mayo

TRADITIONAL FAVORITES SLICED BREAD SANDWICHES

Straightforward sandwiches: everyone has a favorite on this list.

- Roast turkey and Swiss on cracked wheat
- Roast beef and cheddar on marble rye
- Ham and Muenster on sourdough
- Tuna salad on whole wheat
- Chicken salad on hearty white

FRESH SPECIALTY SIDE SALADS

- Boston lettuce, garlic croutons, roasted shallot vinaigrette
- Yukon Gold potato salad, smoked corn, caramelized red onion, bacon
- Tomato, basil, mozzarella salad
- Whole-grain mustard potato salad
- Chef's choice

TRADITIONAL FAVORITES SIDE SALADS

- House salad
- Caesar salad
- Fruit salad
- Coleslaw

Boxes for the Time-Squeezed

Complete sandwich or salad meals for individual tastes from conventional to international. Minimum 10 people. All prices are per person.

TRADITIONAL FAVORITES BOX

Select one *Traditional Favorites* Sandwich served with chips, and your choice of coleslaw or fruit salad, and whole fresh fruit or a candy bar

FRESH SPECIALTY BOX

Select one of our *Fresh Specialty* Sandwiches with your choice of coleslaw or fruit salad, and whole fresh fruit or a candy bar

LEAN & GREEN

Choice of entrée salad with flatbread, fruit salad, and granola bar

THE VEG HEAD

Roasted portobello mushroom, hummus and red pepper slaw on tomato focaccia, with tomato and mozzarella salad, apricot-almond couscous, and a brownie

Customized SANDWICH Platters & Packages

Mix and match your group's favorite sandwiches with convenient platters or create individually bundled packages with sides. Choose from the sandwich and side options at left.

PETITE GOURMET SANDWICH PACKAGE

A chef-selected variety of flavorful petite sandwiches paired with two *Fresh Specialty* side salads and a platter of our fresh-baked cookies.
Minimum 10 people

* FRESH SPECIALTY SANDWICH PACKAGE

Select your three favorite *Fresh Specialty* sandwiches and two *Fresh Specialty* salads, served with chips and fresh-baked cookies. Minimum 10 people

TRADITIONAL FAVORITES SLICED BREAD SANDWICH PACKAGE

Turkey, ham, and roast beef sandwiches (or your choice of three *Traditional* sliced bread sandwiches) served with pasta salad, house salad, chips, and fresh-baked cookies. Served with mayo, mustard, salt, and pepper. Minimum 10 people

TRADITIONAL FAVORITES & FRESH SPECIALTY PACKAGE

An assortment of our *Traditional Favorites* house-roasted turkey and roast beef sandwiches with your choice of two *Fresh Specialty* sandwiches and two *Traditional Favorites* side salads, chips, and fresh-baked cookies. Served with mayo, mustard, salt, and pepper

All platters below are available in small (8-10), medium (15-20), and large (25-30).

PETITE GOURMET SANDWICH PLATTER

Our chef will create a flavorful selection of petite gourmet sandwiches

FRESH SPECIALTY SANDWICH PLATTER

Choose any three of your favorite *Fresh Specialty* sandwiches

TRADITIONAL FAVORITES SLICED BREAD SANDWICH PLATTER

An assortment of our *Traditional Favorites* house-roasted turkey, ham, and roast beef sandwiches (or your choice of three) Served with mayo, mustard, salt, and pepper

TRADITIONAL FAVORITES & FRESH SPECIALTY PLATTER

An assortment of our *Traditional* house-roasted turkey and roast beef sandwiches with your choice of two *Fresh Specialty* sandwiches. Served with mayo, mustard, salt, and pepper

AFTERNOON SIDE BAR

Traditional Favorites Side Salad
Fresh Specialty Side Salad

* ZEN BLISS

Teriyaki chicken wrap stuffed with crispy Asian slaw and served with peanut-lime rice noodles, fresh pineapple, and a white chocolate-macadamia cookie

* FIESTA IN A BOX

Smoked turkey fajita wrap, chile-lime cucumbers, corn-and-black-bean salad, and a cinnamon cookie

* ITALIAN CIAO-DOWN

Ciabatta muffaletta, orzo pasta, grilled veggies, and a biscotti

* GREEK SQUAD

Seasoned roast beef with artichoke relish, tabbouleh, Greek dill cucumbers, and a lemon bar

Bountiful BUFFETS

Complete self-serve buffet stations containing a selection of perfectly paired entrees, sides, and desserts. Upon special request, our chef will customize a hot buffet for you. Minimum 10 guests. All prices are per person.

CLUB MEDITERRANEAN (CHILLED)

Spiced beef tenderloin with roasted mushroom salad, tabbouleh salad, cucumber dill and red onion salad, hummus and baba ghanoush with pita chips, marinated olives, and sesame cookies



SILK ROAD CONNECTIONS (CHILLED)

Orange-glazed chicken with sesame spinach, teriyaki salmon on Asian slaw, cucumber salad, coriander-peanut noodles, Szechuan green beans, and raspberry-coconut almond bars

TUSCAN PICNIC (CHILLED)

Herb-roasted beef tenderloin with marinated mushroom salad, grilled chicken with rapini and gremolata vinaigrette, panzanella salad, spinach salad with fennel, orange and red onion salad, tomato-rubbed crostini, and panna cotta with macerated fruit



CHEF'S TABLE

We find this week's freshest seasonal ingredients and create one-of-a-kind seasonal fare for a truly unique and enjoyable experience

CHINA TOWN TASTES (HOT)

Beef with snow peas, General chicken, Asian slaw, steamed rice, Szechuan green beans, vegetable egg rolls with dipping sauces, and fortune cookies

HAPPY HOUR FEAST (HOT)

Boneless Buffalo chicken wings with celery, stuffed potato skins, cheeseburger sliders, quesadillas with salsa, all the traditional accompaniments, and fresh-baked cookies

CHICAGO TO GO (HOT)

Maxwell Street Polish sausage with grilled onions, jumbo Italian beef soaked in jus, garbage salad, fresh corn on the cob, and double-chocolate brownies

