Finger Sandwiches

Basil Salted Heirloom Tomatoes, Sprouts & Chive Crème Fraiche, Oatmeal Bread
Griddled Zucchini, Pimento, Dilled Hummus & Spinach, 15 Grain
Balsamic Marinated Portobello, Goat Cheese & Olive Tapenade, Baguette
Curried Egg Salad, Watercress & Chutney, Country White
Albacore Tuna & Wickles Pickles Relish, Potato Bread
Smoked Turkey, Chive Gloucester & Horseradish Mayonnaise, Marble Rye
Thyme Roasted Turkey, Camembert & Apple Jelly, Rye
Honey Ham, Brie & Maple Dijon, Baguette
Black Forest Ham, Manchego, Green Olive & Apricot Mustard, Sourdough
$3.75 per piece

Italian Tuna Pan Bagnat, Artichokes, Cured Olives & Grain Mustard, Pretzel Bread
Sweet BBQ Chicken, Smoked Gouda & Bacon Ranch, Potato Bread
Chicken Salad with Rosemary, Red Onion & Sundried Tomatoes, Focaccia
Chinese Chicken Salad with Mandarin Orange & Cashews, Mini Pita
Maple Sage Grilled Chicken, Brie & Caramelized Vidalia Mayo, Rustic Italian
Salami, Romaine Leaves, Cucumber & Fennel Cream Cheese, Seeded Baguette
Soppressata, Cantelope Carpaccio, Trugula & Harissa, Semolina
Prosciutto, Provolone, Artichoke Hearts & White Balsamic, Tomato Bread
Pastrami, Jarlsberg, Shredded Purple Cabbage & Thousand Island, Rye
$4.00 per piece

Olive Oil Poached Shrimp, Scallions & Meyer Lemon Mayonnaise, Ciabatta
Teriyaki Tuna, Napa Cabbage & Sweet Chilli Sauce, Asian Buns
Smoked Salmon, Taramasalata & Feta, Lavash
Flaked Salmon, Vermouth Yellow Tomatoes & Creamy Cucumber Spread, Croissant
Tuscan Pork Loin, Locatelli, Cherry Pepper Spread & Onions, Crusty Italian
Java Rubbed Pork Tenderloin, Broccoli Slaw & Candied Jalapeno Spread, Baguette
Garlic Roast Beef, Havarti & Green Peppercorn Spread, Baguette
Chile Rubbed Roast Beef, Tri-Color Bell Peppers & Tex Mex Mayo, Focaccia
Sriracha Grilled Skirt Steak, Vermont Cheddar & Celery Remoulade, Ciabatta
$4.50 per piece

Cow Lick Filet Mignon, Creamy Shallots & Danish Bleu, Focaccia
$5.00 per piece

*There is a minimum order of 12 per sandwich type
*Gluten Free Sandwiches: $1.00 additional per piece
Salads

Green
Daily Selection of Greens
Shaved Manchego, Dried Cranberries & Fig Balsamic Vinaigrette

Baby Mizuna & Red Amaranth
Dates, Toasted Challah, Feta & Pickled Ginger Vinaigrette

Radicchio, Baby Watercress & Spinach
Italian Olive Oil Poached Tomatoes, Moroccan Olives & Green Onion Dressing
$10 per portion

From the Sea/From the Coup
Campanelle Pasta with Buffalo Shrimp, Caramelized Vidalia Onions, Shaved Celery & Buttermilk Bleu Dressing

Tuna Nicoise with Italian or Sushi Grade Tuna, Anchovies, Haricots Vert, Eggs, Grilled Yukon Gold Potatoes, Olives & Champagne Vinaigrette

Chinese Chicken Salad with Cashews, Mandarin Oranges, Crispy Wontons & Sesame Miso Vinaigrette

Mezeal Lime Chicken with Shaved Manchego, Chipotle Caesar Dressing & Paprika Focaccia Croutons
$22 per portion

From the Earth
Orzo, Chevre, Porcini Mushrooms, Tuscan Kale, Basil Sea Salt & Romano Cellentani, Broccoli Raab, Chile Flakes, Ricotta & Shaved Parmesan
Ditalini, Salami, Provolone, Giardiniera & Marsala Reduction
Cheese Tortellini, Artichoke Hearts, Marinated Tomatoes, Peas, Imported Olives, Capers & Creamy Italian Dressing
Udon Noodles, Edamame, Seallions, Red Peppers, Cilantro & Peanut Sauce
Farro, Shaved Brussels Sprouts, Hazelnuts, Cranberries & Pomegranate Syrup
Quinoa, Grilled Fennel, Clementines, Kalamata Olives & Marcona Almonds
Wild & Brown Rice, Peasans, Rum Soaked Raisins & Peach Confit
Mediterranean Chickpeas, Feta, Ouzo Tomatoes, Oregano & Parsley Dressing
Three Beans & Corn, Dried Tomatoes, Crispy Shallots & Cider Vinegar
Roasted Sweet & Fingerling Potatoes with Sweet Garlic & Dill
Teeeny Gold Potatoes, Chopped Egg, Smoked Paprika & Clover Sprouts
Red Bliss Potatoes, Sour Cream, Grain Mustard, Shallots, Chives & Pancetta
$10 per portion

Seasonal Fruit Salad or Fruit Skewers
$6.50 per portion, skewers: $1.50 each

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