



# BOX LUNCH MENU

## BREAKFAST

### Sausage Brakfast Burrito \$ 18.00

Scrambled eggs, spicy red jacket potatoes, bell peppers, onions, pepper jack cheese, wrapped in a warm tortilla. Your choice of bacon, ham, sausage, or veggie sausage.

### Farmhouse Scramble \$ 22.00

Three eggs scrambled with sausage, bacon, spinach, onions, peppers & mushrooms. Topped with melted cheese & served with spicy red jacket potatoes.

### Chorizo Scramble \$ 21.00

Three eggs scrambled with chorizo, spicy red jacket potatoes and caramelized onions. Topped with pepper jack cheese, avocado & pico de gallo.

### Ham Scramble \$ 19.00

Ham scrambled with three eggs, cheddar, spinach and scallions. Served with spicy red jacket potatoes.

### Sonoran Scramble \$ 18.00

Three eggs scrambled with scallions, cilantro & pepper jack cheese. Served with salsa verde, avocado & a two warm flour tortillas

### French Toast \$ 17.00

Thick slices of French bread topped with powdered sugar and cinnamon. Served with southwestern breakfast potatoes, a side of blueberry syrup.

### Blueberry Griddle Cakes \$ 14.00

Fluffy blueberry pancakes with whipped butter. Topped with Fresh Fruit & Whipped Cream. Served with Maple or Marionberry Syrup.

### Buttermilk Griddle Cakes \$ 14.00

Fluffy buttermilk pancakes with fruit & whipped butter. Topped with Fresh Fruit & Whipped Cream. Served with maple syrup.

## DRINKS

### La Croix (Assorted Flavors) \$ 2.25

### Soda (Coke, Zero, Sprite) \$ 2.45

### Juice \$ 2.95

## DESSERT

### Cookies \$ 2.95

### Brownie \$ 2.95

## SANDWICHES

### Smoked Turkey \$ 17.95

Smoked turkey and smoked gouda cheese are complemented by slices of tomato and crisp green leaf lettuce. Topped with tart cranberry mayo and served on 9-Grain Bread.

### Roast beef \$ 17.95

Sliced roast beef layered with caramelized onions, provolone cheese, juicy tomato slices, and crisp green leaf lettuce. Topped with Horseradish Aioli and served on sourdough bread.

### Brown Sugar Ham \$ 17.95

Ham, Swiss cheese, sliced tomato, and fresh green leaf lettuce. Topped with Mustard Mayo and served on sourdough bread.

### House Roasted Chicken \$ 17.95

House roasted chicken breast, sliced tomato, green leaf lettuce. Topped with avocado aioli dressing. Served on whole wheat bread.

### Aria de Caprese \$ 17.95

Fresh, juicy tomatoes and rich, creamy mozzarella cheese are a classic pair you can't go wrong with. Topped with pesto and served on wheat bread.

### Balsamic Grilled Vegetable \$ 16.95

Balsamic and herb marinated grilled veggies. Served on sourdough bread with crisp cucumber, freshly sliced Roma tomato, spinach, and a smooth hummus spread. Served with a vegan cookie.

### Smoked Salmon \$ 18.95

Smoked salmon, lettuce, tomato, cucumber, lemon zest and a schmear of cream cheese.

### Roasted Chicken Wrap \$ 17.95

House roasted chicken breast, sliced tomato, green leaf lettuce. Topped with avocado aioli dressing. Wrapped in a flour tortilla.

### Albacore Tuna Wrap \$ 17.95

Albacore tuna, juicy tomato, red onion, crunchy celery, and mixed greens. Topped with mayonnaise and wrapped in a tortilla.

### Spicy Shrimp Wrap \$ 17.95

Shrimp wrapped with special house spicy sauce, shredded carrots and green leaf lettuce.

### Turkey Provolone Wrap \$ 17.95

Turkey, lettuce, tomato, and provolone cheese wrapped in a flour tortilla.



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## SALADS

### Caesar Salad \$ 16.95

A classic Caesar salad made with crisp romaine lettuce, savory croutons, and shaved parmesan cheese. Served with a mild Caesar dressing and a lemon wedge.  
w/ Chicken \$ 15.95

### Vegan Green Apple \$ 15.95

Mixed green salad, with dried cranberries, chopped green apples, and red onions with a base of hearty quinoa. Served with a balsamic vinaigrette.

### Sesame Chicken \$ 17.50

Grilled chicken breast with fresh mixed greens, jicama carrot slaw, avocado cubes, and Szechuan almonds. Served with toasted sesame vinaigrette.

### Cobb Salad \$ 17.50

Turkey, ripe tomatoes, hard-boiled eggs, bacon, crumbled blue cheese, and green onions. Served with a balsamic vinaigrette.

### Chef's Salad \$ 17.50

Grilled chicken breast, romaine lettuce, feta cheese red onion, tomato, and hard-boiled egg.

### Chicken Caprese \$ 17.50

Marinated chicken breast, crisp romaine lettuce, slices of creamy avocado, cherry tomatoes, mini mozzarella balls and fresh basil. Served with a balsamic vinaigrette.

### Cranberry Bash \$ 16.95

Cranberry salad with mixed greens, dried cranberries, and red onions with a base of hearty quinoa.

### Tri Color Rotini \$ 16.95

Colorful rotini pasta is combined with cherry tomatoes, cucumber, red and green bell pepper, black olives, mini mozzarella balls, and shaved parmesan cheese. Served with a traditional Italian vinaigrette.

### Crisp Italian \$ 16.95

Crisp lettuce, radicchio, cherry tomatoes, olives, onions, and pepperoncini come together in the perfect Italian salad. Served with an Italian vinaigrette.

### Smoked Salmon \$ 18.95

Smoked salmon, avocado, hard boiled egg, pecans, cucumber, grape tomato.

### Greek Salad \$ 16.95

Crunchy cucumber rounds and juicy tomato wedges, tossed with red onion, crumbled feta cheese and Kalamata olives. Served with Mediterranean vinaigrette.

## ENTRÉES

### BBQ Spare Ribs \$ 21.00

Slow roasted spare ribs smothered in smoky barbecue sauce. Served with mashed potatoes and roasted seasonal vegetables.

### Chicken Penne ala Vodka \$ 20.00

Penne pasta, chicken breast, shallots & garlic glazed with white wine & vodka, finished in a marinara cream sauce & topped with freshly shaved parmesan.

### Chipotle Chicken Pasta \$ 20.00

Fettuccini pasta roasted red bell pepper, shallots, garlic & chicken finished in a chipotle cream sauce & freshly shaved parmesan cheese.

### Classic Meatloaf \$ 20.00

A classic beef and pork meatloaf topped with house-made mushroom gravy. Served with mashed potatoes & roasted seasonal vegetables.

### Honey Stung Fried Chicken \$ 20.00

Hand battered chicken thighs & drumsticks drizzled with honey. Served with mashed potatoes and roasted seasonal vegetables.

### Pasta Bolognese \$ 20.00

Linguini pasta topped with rich meaty Bolognese sauce & freshly shaved parmesan cheese.

### Vegetarian Lasagna \$ 20.00

Mozzarella cheese & robust marinara sauce layered with fresh lasagna noodles, grilled summer squash & carrot.

### Salmon Caprese \$ 26.00

7oz grilled salmon brushed with sun dried tomato butter. Served with freshly sliced mozzarella layered with fragrant basil & sliced tomato drizzled in balsamic glaze.

### Flank Steak \$ 26.00

With seasoned vegetables, mashed potatoes, and chimichurri sauce. Be sure to purchase utensils and chafing dishes if you'll need them.

### Vegan Stuffed Peppers \$ 15.25

Peppers stuffed with quinoa, zucchini squash and broccoli



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# **BOX LUNCH MENU**

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Sandwiches and salads include bottled water, potato chips, and a cookie or brownie. Breakfast boxes and entrées are served à la carte.