

## Buffet Luncheon Service Includes:

You menu selections, delivery, set up, paper plates, napkins and silverware. Iced tea, cups, ice & clean up services.

#### Sandwich & Salad Menu

Our Sandwich & Salad Menu gives you the opportunity to select two sandwiches (hot and/or cold) and two side Salad selections.

**Sandwiches & Wraps** – Please make two selections. Additional selections are available for \$6/person

### Cold Sandwiches

## Grilled Vegetable & Havarti Wrap□

Grilled zucchini, Portobello mushroom slices, heirloom tomatoes, Havarti cheese and arugula with a roasted red pepper aioli, cloaked in a spinach wrap.

## Danish Ham, Brie and Red Oak Leaf Lettuce

Danish ham, brie cheese and red oak leaf lettuce dressed with a Dijon aioli nestled in a ciabatta roll.

# Turkey, and Cranberry on Multi-Seed Bread □

Slices of roasted turkey, a smear of Swiss cheese, a dollop of house-made cranberry sauce and spinach leaves with a touch of house-made mayo resting between slices of Multi-seed Bread – a favorite among our clients!

# Crème Fraiche Egg Salad on Croissants $\square$

Minced hard-boiled egg blended with green onion, Italian parsley, a hint of crème fraiche and a touch of traditional house-made mayonnaise, and romaine lettuce nestled in a buttery croissant.

# Curried Chicken, Fruit & Almond Salad on Cranberry Pecan Bread

A delicate blend of cubed, rotisserie chicken, grapes, pineapple, slivered almonds, a hint of curry and a touch of mayo layered with butter lettuce on Cranberry Pecan Bread.



Always a crowd pleasure, our Traditional Tuna Salad with Romaine Lettuce on your choice of white, wheat, rye or marbled rye. Perfect for the sandwich purist.

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## Hot Sandwiches

# Tri-Tip, Grilled Mushrooms & Onions $\square$

Marinated Tri-Tip grilled to perfection and delicately sliced for easy sandwich assembly, accompanied by a blend of grilled mushrooms and onions served with a side of creamy horseradish mayonnaise, specialty mustards and regular mayonnaise. Bread: Ciabatta Rolls

## The Cubano□

Chile Lime Pork Loin slow roasted and sliced, accompanied by Havarti cheese, house-made dill pickles, sliced deli turkey and diced onion. Served with a variety of local artisan mustards. Bread: Torta Breads

# Shredded BBQ Pork $\square$

After applying our secret rub, we roast our pork for 12 hours to create the perfect bark. Before it cools we shred the porky goodness and mix with our proprietary BBQ Sauce to create the perfect blend. Our Shredded BBQ Pork is accompanied by shredded lettuce, pickles, minced onions; house made peanut slaw and a variety of local artisan mustards. Bread: Toasted Sesame Buns

# Italian Sausage Subs $\square$

Mild Italian Sausages, balsamic marinated and grilled red peppers and onions accompanied by shredded parmesan and mozzarella cheeses, pepperoncini and chopped onions. Bread: Sausage Buns.

# Roasted Vegetables $\square$

Sliced eggplant, zucchini, red, orange and yellow peppers, variety of mushrooms marinated and grilled to the perfect toothiness. Accompanied by sliced mozzarella, shredded parmesan and pepperoncini. Bread: Sandwich Rolls



<u>Side Salads</u> – Please select two items from below. Each additional selection is \$5/person.

## Roasted Vegetable Torte

A signature dish from Morsels as You Wish, this torte is a great main dish for the vegetarian

or served as a side salad. Roasted peppers, eggplant, and tomatoes, layered with shredded Parmesan cheese and Basil Olive Oil. This gorgeous torte is served shaped like a cheesecake, and when sliced reveals beautiful layers of colored vegetables. **Gluten Free** 

# Four Cheese Tortellini Salad with Arugula

Delicious handmade four cheese tortellini tossed with a variety of Italian herbs, cucumber, cherry tomato and a light olive oil vinaigrette

### Heirloom Tomato Panzanella Salad

The blaze of green, yellow, orange and ruby red heirloom tomatoes, white corn kernels, Basil strips, Red onion and cucumber slices tossed with large Rosemary Bread croutons and a Basil Dressing topped with Parmesan Cheese shavings. Summer on a platter.

# Mixed Field Green and Chopped Vegetable Salad

Many shades of gorgeous greens, red oak and butter lettuces tossed with a variety of seasonal vegetables chopped into perfect bites ensuring that each bite is an explosion of flavors from the garden. Served with a side of Ranch and Garlic Herb Dressings. **Gluten & Dairy Free** 

#### Seasonal Fruit Bowl

A variety of seasonal fruits perfectly balanced that combine into a burst of sweet flavors. A subtle sprinkling of mint and accompanied by a side of Citrus Honey Dressing for those who wish to enhance the flavors of the fruit. **Gluten & Dairy Free** 

# Roasted Vegetable Platter

Red, Orange and Yellow Peppers, Eggplant, Portobello Mushrooms, Zucchini and Red Onion first marinated in our popular Garlic Basil Marinade, and then grilled to perfection. Served chilled and artfully arranged on a large platter for easy service. **Gluten & Dairy Free** 



<u>Main Course Salads -</u> Please make three selections below. Additional selections are available for \$8/person. Salad selections are accompanied by a selection of artisan breads and blended butters.

## Four Cheese Tortellini Salad with Arugula

Delicious handmade four cheese tortellini tossed with a variety of Italian herbs, cucumber, cherry tomato and a light olive oil vinaigrette

## Chicken & Strawberry Fields Salad

A balance of Mixed Field Greens, red onion, candied pecans, cubed rotisserie chicken, crumbled goat cheese and sliced Oxnard organic berries. Accompanied by our Pomegranate Balsamic Dressing. **Gluten Free** 

### Mediteranean Salmon Salad Bowl

A delicious blend of arugula, Persian Cucumber, Kalamata olives, red onion, chick peas, flaked salmon and feta cheese tossed with our house-made Greek Goddess Dressing.

#### Southwestern Steak or Chicken Salad

Everybody loves a good taco. This delicious salad is reminiscent of your favorite beef or chicken taco with its blend of three lettuces, red kidney beans, roasted corn, roasted green chills, shredded jack cheese, minced onion, a hint of cilantro and cubed avocado. Accompanied by two of our house-made dressings for your guests to choose from: Creamy Avocado Cilantro and Traditional Ranch

# Asian Soba, Spinach and Chicken Salad with Toasted Almonds

This is not your standard Chinese Chicken Salad! We have customized a blend of Soba noodles, baby spinach, baby corn, sliced red peppers, cilantro, red onion, shredded chicken and toasted slivered almonds, all tossed in our Asian Balsamic Dressing. Yum!



**Hot Main Dish Options:** Please make 1 selection from the items below. Pricing includes 1 side Salad and one Dessert selection.

Roasted Lemon Chicken Thighs & Italian Sausage with Roasted Red Potatoes: Succelent boneless chicken thighs and links of spiced Italian sausage roasted with herbs and lemon accompanied by garlic roasted red potatoes. (Gluten & Dairy Free)

**Eggplant Tian:** Layers of perfectly ripe eggplant, spiced marinara sauce, ricotta and mozerella cheeses. (**Gluten Free**) Served with Garlic Bread.

Mushroom Ravioli with Sage Cream Sauce: Handmade mushroom ravioli served with a flavorful sage scented white sauce. Served with Garlic Bread.

**Herb Roasted Tri Tip:** A combination of seven herbs, gently massaged into the meat which is marinated for 24 hours, then roasted to perfection. Served with Garlic Mashed Potatoes or Vegetable Medley. **(Gluten Free)** 

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**Desserts** – The favorite part of any gathering. Please make 1 selection below. Additional selections available for \$3/person.

#### Cookie Assortment

Who doesn't enjoy a delicious, chewy and well balanced home-made cookie from time to time? Our Cookie Assortment Platter includes: Traditional Chocolate Chip, Traditional Peanut Butter, Gluten Free Peanut Butter, Chocolate Cherry Chunk and Snicker doodles.

## Espresso Salted Caramel Brownies

Our most requested dessert, these decadent brownies are the perfect blend of salty and sweet Deep dark chocolate, a layer of buttery caramel , a drizzle of melted dark chocolate and a sprinkle of Espresso Salt. One is never enough!

## Key Lime Pie Tartlets □

Individual bite sized tarts with a buttery graham cracker crust, filled with a sweet/tart key lime custard and topped with a golden meringue. This delicate dessert is our second most requested dessert and is always a crowd pleaser.



## Mini Spice Cupcakes □

Perfect little pop in your mouth bites of from scratch spice cake, topped with a mildly sweet cream cheese frosting and dusted with minced crystallized ginger.

## Mixed Berried with Balsamic Syrup□

A flavorful mix of seasonal berries lightly dressed with balsamic syrup and accompanied by Coconut Crema (think whipped cream). (Gluten & Dairy Free)