

# The *Signature* SANDWICH COLLECTION

Elevated Sandwiches for the Modern Office.

All sandwiches are cut in half

Gluten Free available upon request

**Minimum 12 per order**

## THE BURRATA & PROSCIUTTO FOCACCIA

Silky burrata cheese and premium shaved prosciutto on grilled focaccia with sun-dried tomato relish, roasted grape tomatoes, and fresh arugula tossed in extra virgin olive oil & lemon. Finished with a decadent balsamic reduction.....**\$18**

## THE BRIE & CRANBERRY TURKEY

An Elegant, Savory-Sweet Classic. Succulent Butterball turkey and melted Brie cheese on grilled focaccia. Balanced with house-made cranberry relish, garlic aioli, and fresh arugula.....**\$17**

## THE ATOMIC POT ROAST CIABATTA

Hearty with a Kick. Tender, slow-cooked pot roast and melted cheddar on fresh ciabatta. Packed with punchy "atomic" horseradish mayo, house-pickled red onions, and crisp romaine tossed in Extra Virgin Olive Oil, salt & pepper.....**\$17**

## THE ORCHARD ROAST PORK CIABATTA

Sweet, Savory & Sophisticated. Slow-roasted pork loin and creamy Havarti on crusty ciabatta. Layered with peppery arugula tossed in an apple cider vinaigrette, finished with our house-made apple gastrique and garlic aioli.....**\$17**

## THE LEMON-ZEST CHICKEN CLUB

Bright, Fresh & Energizing. Tender shaved chicken, crispy bacon, and delicate mozzarella petals. We toss our romaine in extra virgin olive oil, kosher salt, and fresh-squeezed lemon, finished with garlic aioli on toasted ciabatta.....**\$16**

## THE MEDITERRANEAN KIMCHI CRUNCH VG

Bold & Plant-Forward. A flavor-packed vegetarian masterpiece. Grilled zucchini, mushrooms, roasted red peppers, and caramelized onions on ciabatta with creamy hummus, olive tapenade, tangy kimchi, pickled veg slaw, and feta cheese.....**\$16**

# Home-Style CLASSICS

**Minimum 12 People**

Priced Per Person

## BBQ PULLED PORK

Slow roasted in our House BBQ sauce, served with creamy coleslaw, potato salad, and soft buns.....**\$25**

## SLOW-ROASTED PRIME RIB

Shaved AAA Prime Rib (6oz/guest), served warm with house-made au jus, creamy horseradish aioli, dijon mustard, soft rolls, coleslaw, and potato salad. ....**\$37**

## PORK SCHNITZEL

Hand pounded and lightly crispened MB Pork, mushroom gravy, served with brown butter mashed potatoes and cucumber salad.....**\$23**

## ITALIAN SAUSAGE RIGATONI

Italian sausage, sun dried tomatoes, piquillo peppers, baby spinach, cherry tomatoes, parmesan, basil, served on rigatoni with a marinara cream sauce and Garlic Bread.....**\$24**

# PLATTERS

Priced Per Platter | Serves 10-12 people

## VEGETABLE PLATTER

A Selection of Crisp, Seasonal Garden Vegetables, Artfully arranged and paired with a Creamy House-Made Dill Dip. - 16 inch platter.....**\$45**

## FRUIT PLATTER

A Vibrant Selection of Premium Seasonal Fruit, Hand-Cut and Elegantly Arranged with a yogurt dip. - 16 inch platter.....**\$55**

## CHEESE & CRACKER PLATTER

A Curated Selection of 4 Cheeses, Paired with Artisanal crackers, dill pickle spears, and complimentary garnishes. - 16 inch platter.....**\$65**

## DESSERT PLATTER

An Assortment of Decadent Desserts, including house baked Chocolate Chip Bread Pudding, traditional Nanaimo bars, bright lemon tarts and assorted macaroons. - 16 inch platter.....**\$55**

# LARGE Gatherings

**Minimum 50 People**

Priced Per Person

## DELI SANDWICHES

(halved & quartered)  
Ham & cheddar, Corned Beef & swiss, Egg salad, Chicken salad.....**\$9**

## CHEESE & CRACKERS

American Cheese, Brie, Havarti, Pickles & Assorted Crackers. ....**\$5**

## VEGETABLE PLATTER

A Selection of Crisp, Seasonal Garden Vegetables, Artfully arranged and paired with a Creamy House-Made Dill Dip.....**\$4**

## FRUIT PLATTER

A Vibrant Selection of Premium Seasonal Fruit, Hand-Cut and Elegantly Arranged with a yogurt dip.....**\$4**

## DAINTIES

An Assortment of Decadent Desserts, including house baked Chocolate Chip Bread Pudding, traditional Nanaimo bars, bright lemon tarts and assorted macaroons.....**\$4**

# SIDES

## BABY GREENS SALAD \$5 GF

Mixed greens, radishes, cucumbers, cherry tomatoes, shallots, pumpkin seeds, and caramelized-honey vinaigrette.

SEASONAL SOUP \$5

CUCUMBER SALAD \$4

KETTLE ORIGINAL CHIPS \$3

FRUIT CUP \$6

# Beverages

Coke

ICE TEA

Ginger Ale

Diet Coke

Club Soda

Bottled Water

COKE ZERO

7UP