

# dailyDish catering

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## Boxed Lunches

• All boxed sandwiches and entrees salads are available as platters, ask our catering team!

\*Please note pricing does not include delivery fee (35), any disposable serviceware (1-2 per person) and applicable state taxes

\*Minimum 10 person order required

## Sandwiches

Sandwich, two cold sides, a pickle & choice of dessert: \$10.50 per person

Sandwich, one cold side, pickle & choice of dessert: \$9.50 per person

Sandwich, one cold side & a pickle: \$8.50 per person

½ Sandwich, one cold side, pickle & choice of dessert: \$7.50 per person

## Sandwiches

### Garlic & Herb Roasted Turkey Breast

Brie cheese, apple cranberry chutney on whole wheat

### Grape, Tarragon & Pecan Grilled Chicken Salad

Lettuce, tomato & bleu cheese on a croissant

### Ham & Cheddar

Pineapple mango chutney & honey mustard aioli on Texas toast

### Albacore Tuna Salad

Havarti cheese, lettuce & tomato on whole wheat

### Grilled Pesto Chicken

Marinated tomatoes, mozzarella cheese & lemon aioli on a Kaiser roll

### Sliced Roast Beef & Cheddar

Lettuce & tomato, caramelized onions, roasted red peppers & horseradish sauce on a Kaiser roll

### “Dish Club” BLT

Roasted turkey & avocado on whole wheat

### Veggie Sandwich

Grilled asparagus, squash wild mushrooms, basil pesto, balsamic, olive tapenade & roasted peppers on whole wheat

## Cold Sides

Please limit side choice to single item for every 10 people

### Roasted Bliss Potato Salad

### Ambrosia

### Broccoli Salad

### Individually bagged Chips

### Orzo Pasta Salad with lemon basil

### Cabbage slaw with pecan maple cider

### Spinach Walnut Salad

### Cucumber, Tomato & Onion Salad

### Fresh Seasonal Fruit

Custom Menus are available! Let Chef Sean create a signature dish to meet dietary needs, family favorites or specific themes. All cooking oils are trans-fat free.

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## Entrée Salads

Entrée salad, artisan bread & choice of dessert: \$10 per person

Entrée Salad Only & artisan bread: \$8 per person

Add grilled chicken, salmon, tuna or Mahi Mahi to any salad: \$2 per person

Please ask our catering team about protein substitutions

### Tuscan Salad

Mixed Greens, grilled chicken, crispy mozzarella cake, sun dried tomatoes, roasted wild mushrooms, toasted pine nuts & balsamic vinaigrette

### Greek Salad

Mixed greens red wine marinated tomatoes, cucumbers, roasted peppers, kalamata olives, Parmesan encrusted feta cheese cake & creamy Greek dressing

### Roasted Turkey Breast Salad

Mixed greens, pecan encrusted sweet potato cake, apple cranberry chutney, crispy bacon, shredded cheddar & maple cider vinaigrette

### Goat Cheese Salad

Mixed greens, almond encrusted goat cheese cake, mangos, strawberries, spiced almonds & dried cherry vinaigrette

### Asian Chop Salad

Mixed greens, orange glazed Mahi Mahi, mandarin oranges, bell peppers, Bermuda onions, chow mien noodles, pineapple salsa & citrus soy vinaigrette

### Classic Chicken or Tuna Salad

Mixed greens, bell peppers, onions, tomatoes, bleu cheese crumbles & creamy garden garlic dressing

### Southwestern Flair

Mixed greens, grilled chicken, tortilla encrusted chipotle cheddar cake, guacamole, black bean corn salsa & creamy chipotle vinaigrette

## Dessert Choices

Dessert features change weekly, please ask our catering team.

Please limit dessert choice to single item for every 10 people.

Banana Pudding

Homemade Cookies, Brownies or Cookie Bars

Assorted Tarts

## Beverages

**Canned Soda or Bottle Water**      **\$1.75 each**

**Sweet or Unsweet Ice Tea**      **\$7.99  
per gallon**

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