

CATERING MENU FOR BOXED INDIVIDUAL MEALS





COLLEGE & CONSERVATORY



Breakfast Boxes 9.00

Includes Whole Fruit, Muffin and Choice of Bottled Juice or Water

All breakfast sandwiches are also available a la carte. Ask us about pricing.

Continental Breakfast

Bagel, Cream Cheese, Butter and Yogurt Parfait

Breakfast Sandwich

Fried Egg with Choice of Breakfast Meat and American Cheese on Bagel or English Muffin

Southwest Breakfast Wrap

Scrambled Eggs, Chorizo, Pepper Jack Cheese, Peppers and Onions in a Flour Tortilla

Garden Breakfast Bagel

Fried Egg or Scrambled Eggs with Spinach, Roasted Red Pepper, Mushrooms and Feta Cheese on Bagel

Enhancements:

Yogurt Parfait +1.75
Breakfast Potatoes +1.50
Granola Bar +0.75
Muffin +1.50
Coffee +1.00

^{*}Ask about our vegan/vegetarian breakfast options

Sandwich Boxed Lunches

minimum of 4 per type

Includes Bagged Chips, Cookie, Whole Fruit and Bottled Water

Enhancements

Canned Soda +0.75 Bottled Iced Tea +1.00

Classic Sandwiches

9.50

Roast Beef and Cheddar Cheese Sandwich
Roasted Turkey and Provolone Cheese Sandwich
Ham and Swiss Cheese Sandwich
Chicken Caesar Wrap
Buffalo Chicken Wrap
Buffalo Cauliflower Wrap(ve)
Roasted Vegetable and Hummus Wrap(ve)

Signature Sandwiches The Steakhouse 13.50

Black Peppercorn Roast Beef, Aged Cheddar Cheese, Steakhouse Aioli, French Fried Onions and Spring Greens

Pesto Chicken Melt

12.50

Pesto Grilled Chicken, Italian Greens, Classic Peppers and Oil and Fontina Cheese

Turkey and Swiss

12.50

Oven Roasted Turkey, House-Made Cranberry Aioli, Arugula and Baby Swiss Cheese

Tuscan Portobello(v)

12.00

Char-Grilled Balsamic Portobello Mushroom with Roasted Red Peppers, Pesto Onions and Brie Cheese Spread

The Obie

13.00

Salami, Capicola, Oven Roasted Turkey, Obie House Dressing, Lettuce, Seasoned Tomatoes and Provolone Cheese

Jerk Chicken Wrap

12.50

Char-Grilled Spicy Jerk Chicken, Pineapple-Mango Salsa, Chopped Romaine and Fresh Jerk Aioli

Nicoise Sandwich

14.50

Seared Tuna, Crispy Capers, Hard Boiled Egg, Lemon-Herb Aioli and Olive Tapenade

Caprese Wrap(v)

11.50

Spring Mix, Marinated Tomatoes, Fresh Mozzarella Cheese and Pesto

Chop House Wrap

12.00

Oven-Roasted Turkey, Ham, Bacon, Avocado, Crumbled Hard Boiled Egg and Herb Mayo

Southwest Veggie Wrap(ve)

11.50

Seasoned Corn, Black Beans, Fresh Tomato, Grilled Fajita Vegetables, Avocado and Chopped Romaine

Chickpea Salad Wrap(v)

12.00

Herb Chickpea Salad with Creamy Mayo Dressing, Celery, Onion, Red Grapes, Pecans, Lettuce and Tomato

Buffalo Tofu Melt(v)

12.00

Grilled Buffalo Marinated Tofu with Broccoli-Celery Slaw, Sliced Tomato and Blue Cheese Spread

Enhancements

+2.50 each

Pasta Salad(v)

Loaded Potato Salad

Chickpea Quinoa Salad(ve)

Garden Salad(ve)

Fruit Salad(ve)

Multigrain & Cranberry Composed Salad(ve)

Boxed Salad Meals 11.00

Includes Bagged Chips, Cookie, Whole Fruit and Bottled Water

Greek Salad

Chopped Romaine, Feta Cheese, Red Onion, Kalamata Olives, Cherry Tomato, Cucumber and House-Made Greek Dressing

Chef Salad

Chopped Romaine, Shredded Cheddar Cheese, Turkey, Hard-Cooked Egg, Tomato, Cucumber and Italian Dressing

Cobb Salad

Chopped Salad Greens, Hard-Cooked Egg, Bacon, Grilled Chicken and Avocado with Red Wine Vinaigrette

Caesar Salad

Chopped Romaine with Asiago Cheese and Croutons served with Caesar Dressing

Strawberry Spinach Salad

Spinach with Sliced Strawberries, Red Onion, Fresh Mozzarella Pearls, Sunflower Seed and Balsamic Vinaigrette

Berry Walnut Salad

Mixed Greens with Fresh Summer Berries, Walnuts, Feta Cheese and Red Wine Vinaigrette

Garden Salad

Mixed Greens, Cucumber, Carrot, Tomatoes and Red Onion with Italian Dressing

Enhancements

Grilled Chicken +3.00 Grilled Salmon +5.50 Grilled Tofu +2.50 Grilled Portobello +2.50

Individual Hot Meals*

Minimum 4 per type

Includes Bagged Chips, Cookie, Whole Fruit and Bottled Water (Substitute Canned Soda +0.75 or Bottled Iced Tea +1.00)

Grilled Bruschetta Chicken

Served with Roasted Rosemary Garlic Potatoes and Seasonal Vegetables 13.00

Teriyaki Glazed Grilled Salmon

Served with Cilantro Lime Rice and Roasted Broccoli 14.00

Burrito Bowl

Choice of Protein with Cilantro Lime Rice, Black Bean and Corn Salsa, Grilled Peppers and Onions and Cheddar Cheese

Grilled Chicken 12.00 Steak 14.00 Tofu 11.50

Gyro Bowl

Choice of Protein with White Rice, Feta Cheese, Red Onion, Tomatoes, Grilled Pita and House-Made
Tzatziki Sauce
Gyro Meat 14.00
Grilled Chicken 12.00

Stir Fry Bowl

Choice of Protein with White Rice, Stir Fried Vegetables and Thai Chili Sauce

Grilled Chicken 12.00

Steak 14.00

Tofu 11.50

Grain Bowl

Choice of Protein with Quinoa, Barley, Garbanzo Beans, Kale, Roasted Cauliflower, Corn, Tomatoes and
Lemon Herb Dressing
Grilled Chicken 12.00
Tofu 11.50

BBQ Bowl

Choice of Protein with Macaroni and Cheese, Corn, Peppers and Onions, Black Beans and House
Barbeque Sauce
Pulled Pork 14.00
Smoked Chicken 12.75
BBQ Tempeh 12.00

Fried Chicken Bowl

Served with Mashed Potatoes, Country Gravy and Corn 12.00

Lasagna

Choice of Meat or Vegetable Lasagna with House Marinara and Seasonal Vegetables

Meat 13.00

Vegetable 12.00

Alfredo Pasta

Choice of Protein with Penne Pasta, House Alfredo Sauce, Sun Dried Tomatoes and Spinach
Grilled Chicken 12.00
Grilled Salmon 15.00
Grilled Tofu 11.50

*ask about modifying any of our menu items for vegetarian/vegan needs

Rev. 9/08/2020