

Breakfast

BREAKFAST SANDWICH DISPLAY 10.99 PER PERSON

Assortment of three Croissant Sandwiches:
 - Boar's Head® Smoked Bacon, Vermont Cheddar Cheese, Egg, with Maple Bacon Aioli and Greens
 - Boar's Head SmokeMaster® Black Forest Ham, Manchego Cheese, with Fig Jam and Greens
 - Boar's Head Vermont Cheddar Cheese, Egg White, Guacamole, Tomato and Greens
 Served with Seasonal Cut Fruit, Freshly Brewed Starbucks® Coffee and Juice

CONTINENTAL BREAKFAST DISPLAY 8.99 PER PERSON

Display of Muffins and Croissants served with house-made Honey Butter
 Served with Seasonal Cut Fruit, Freshly Brewed Starbucks® Coffee and Juice

YOGURT BAR DISPLAY 8.99 PER PERSON

Plain Greek Yogurt, Fresh Seasonal Berries and Granola
 Served with Fresh Muffins and Freshly Brewed Starbucks® Coffee and Juice

FRESH & READY BOXED BREAKFAST 7.99 PER BOX

Hard-boiled Egg and Boar's Head Vermont Cheddar Cheese on a Croissant with choice of Bacon or SmokeMaster® Black Forest Ham
 Served with Seasonal Fruit Cup and Yogurt



À LA CARTE

Seasonal Fruit Cup	2.25
Yogurt and Berry Parfait	2.25
Fresh Muffins	1.99
Croissant with Honey Butter	1.99

Sides & Beverages

Apple Slaw (by the pint)	6.00
Blistered Corn and Arugula Salad (by the pint)	6.00
Seasonal Cut Fruit (by the pint)	6.00
Sweet 'n' Sour Quinoa Salad (by the pint)	6.00
Whole Fruit (per piece)	1.25

Bottled Soft Drink	2.00
Bottled Water	1.25
Juice	2.25
Infused Water, 64 oz.	9.00
Starbucks® Iced Green Tea, 96 oz.	17.00
Starbucks® Iced Black Tea, 96 oz.	17.00
Starbucks® Green Tea Lemonade, 96 oz.	22.00
Starbucks® Sweet Cream Cold Brew, 96 oz.	24.00



ORDER DEADLINE AND CANCELLATION NOTICE
 At a minimum, we request that all events be scheduled by Monday morning the week before your event to ensure proper labor scheduling and food orders. If available, we will accommodate last minute events. We require a guaranteed number of attendees 48 hours prior to your event. We request 48 hours notice for cancellations.

SEASONAL MENU ITEMS
 Our Culinary Team prides ourselves in working with fresh seasonal foods. Ask about our seasonal menu items and monthly features. If you do not see what you are looking for, we will gladly design a menu to fit your needs and budget.

EVENT DETAILS
 Caterings are subject to a \$25 delivery fee and all applicable sales tax. You may incur additional charges for linens, décor, tables, china rentals, higher-grade plastic ware, extended serve time, additional servers, multiple service locations/shifts, venue change, weekend events, last minute head count changes, last minute cancellations, small head counts, etc. Additional labor will be billed at \$25 per hour. The weekend event fee is \$100 for services 5:00 PM Friday through Sunday.

PLEASE CONTACT US TO PLACE YOUR CATERING ORDER!

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.



BH Approval: MS052918 | Rev. 5/31/2018



SIGNATURE CATERING



Proudly Featuring



Energy Bowls

Designed to emphasize local seasonal produce, whole grains, beans, leafy greens, lean proteins and fresh herbs.

SOUTHWEST TURKEY ENERGY BOWL

Boar's Head Bold® Salsalito® Turkey, chopped Kale and Romaine Lettuce, Black Beans, Corn Salsa, Brown Rice, Salsa Fresco, fresh Cilantro and Avocado Crema

ORANGE GINGER CHICKEN ENERGY BOWL

Boar's Head Bold® Ichiban Teriyaki® Style Chicken, chopped Napa Cabbage, Edamame, shredded Carrots, Red Pepper, Sesame Seeds and Barley, drizzled with Orange Ginger Teriyaki Vinaigrette

LEMON BASIL CHICKEN ENERGY BOWL

Boar's Head® EverRoast® Chicken, Creamy Feta Cheese, Arugula and Spinach, Radish, Quinoa, Dried Cranberries and Pecans, served with Lemon Basil Vinaigrette

Signature Salads



BLACK FOREST HAM AND ARUGULA SALAD

Try this sophisticated salad boasting perfectly balanced flavor from the combination of peppery Arugula, sweet Oranges, Cranberries and the delicate subtle smoky taste of Boar's Head SmokeMaster® Beechwood Smoked® Ham

SWEET 'N' SOUR STYLE CHICKEN CHICKEN SALAD

Savory Boar's Head Bold® Ichiban Teriyaki® Style Chicken, crisp shaved Carrots and Red Peppers served with Sweet 'n' Sour Pineapple Dressing

CHIPOTLE CHICKEN SALAD

Diced Boar's Head EverRoast® Chicken, Bacon, Vermont Cheddar Cheese, Butter Lettuce, shredded Carrots and Corn tossed with Honey Chipotle Vinaigrette

FETA AND FUJI APPLE SALAD

This light and refreshing salad includes Sweet Fuji Apples which perfectly complement tangy Creamy Feta Cheese, Almonds, fresh Basil and locally-grown Greens, served with Honey Vinaigrette

SALAD AND ENERGY BOWL DISPLAY 11.99 PER PERSON

PICK ANY TWO SALADS OR ENERGY BOWLS
Includes one Side, choice of Assorted Dessert Platter or Fresh Fruit and Bottled Water

SALAD OR ENERGY BOWL BOXED LUNCH 11.99 PER BOX

Choose any energy bowl or salad.
Includes choice of Seasonal Fruit Cup, Large Cookie or Salted Caramel Brownie and Bottled Water

Artisan Deli

Sandwiches feature locally-sourced Breads from Sixteen Bricks Artisan Bakehouse

SANDWICH AND WRAP DISPLAY 11.99 PER PERSON

PICK ANY THREE SANDWICHES, WRAPS OR PITAS
Includes one Side, choice of Fresh Fruit, Baked Lay's, Assorted Dessert Platter and Bottled Water

GOURMET BOXED LUNCH 11.99 PER BOX

CHOOSE ANY SANDWICH, WRAP OR PITA
Includes one Side, choice of Fresh Fruit, Baked Lay's, large Cookie or Salted Caramel Brownie and Bottled Water

LONDON BROIL ROAST BEEF WITH MARBLEU CHEESE SANDWICH

Boar's Head London Broil Roast Beef, Boar's Head Bold® MarBleu® Marbled Blue Jack Cheese, Arugula, house-pickled Red Onion and Deli Dressing on Sixteen Bricks Salt Rye

PEPPERHOUSE CLUB CIABATTA

Boar's Head SmokeMaster® Ham, Ovengold® Turkey and Bacon, Red Onion, Tomato and Leaf Lettuce with Pepperhouse Gourmaise®

CHICKEN CAPRESE SANDWICH

Boar's Head EverRoast® Chicken and Mozzarella Cheese, fresh Basil, and fresh Tomato with Balsamic Vinaigrette on Sixteen Bricks Focaccia

CURRY CHICKEN NAAN SANDWICH

The sweetness of Chutney balances beautifully with the gentle heat of Boar's Head Bold® Madrasala® Curry Chicken in this delicious sandwich served on Naan

THE CHICKEN CLUB SANDWICH

Boar's Head EverRoast® Chicken, Bacon and American Cheese, Lettuce Tomato and Mayo on Sixteen Bricks Sourdough

ITALIAN SUB SANDWICH

We pile Boar's Head SmokeMaster® Black Forest Ham, Genoa, Pepperoni and Provolone Cheese high on a Sixteen Bricks Sub Roll. Then top it with Banana Peppers, Pickled Red Onion, Tomato and a drizzle of Boar's Head Deli Dressing

GUACAMOLE TURKEY WRAP

Boar's Head Bold® Salsalito® Turkey, Guacamole, Roasted Pablano Peppers, Corn and Pickled Red Onion

LONDON BROIL WRAP

Enjoy layers of remarkable flavor with smooth, rich Boar's Head London Broil Roast Beef, blended incredibly with Cream Cheese and Horseradish Sauce

GREEK PITA

This Grecian recipe is the perfect light lunch. Cucumber, diced Roma Tomatoes and Red Onion, combined with Kalamata Olive Tapenade Hummus on Pita



Appetizers & Contemporary Snacks

ASIAN STYLE CHICKEN LETTUCE CUPS (12 CUPS) 20.00

Butter Lettuce filled with Boar's Head Bold® Ichiban Teriyaki® Style Chicken, diced Pineapple, shredded Carrot, diced Celery and Red Pepper drizzled with Tamari

BLACK FOREST HAM AND CHEESE CHALLAH SLIDERS (12 PIECES) 24.00

Savory Boar's Head Vermont Cheddar Cheese pairs perfectly with the smooth, distinguished taste of SmokeMaster® Black Forest Ham, Smoked Aioli and Sixteen Bricks Mini Challah Buns

PROSCIUTTO WRAPPED BRIE AND APPLES PLATTER (12 PIECES) 20.00

Boar's Head Prosciutto di Parma and Brie Cheese with fresh sliced Apples

THE ULTIMATE SNACK BOARD (SERVES 15) 65.00

Boar's Head Sopresatta, Pepperoni, Jalapeño Pepper Jack Cheese, Vermont Cheddar Cheese, Colby Jack Cheese, Traditional Hummus, Horseradish Bread and Butter Pickles, assorted julienned Vegetables and Pita Chips



HUMMUS TRIO PLATTER (SERVES 15) 50.00

Roasted trio of Hummus: Roasted Garlic, Roasted Red Pepper and Fiery Chipotle Pepper, served with assorted julienned Vegetables, Mixed Olives and Pita Chips

OLD WORLD ANTIPASTO PLATTER (SERVES 15) 75.00

Boar's Head Prosciutto di Parma, Sopressata, Chorizo, Provolone Cheese, Manchego Cheese, Artichoke Hearts, Capers, Roasted Red and Yellow Peppers, Assorted Olives and Sixteen Bricks Baguette

WHIPPED RICOTTA CHEESE AND SMOKED TOMATO PESTO DIP PLATTER (SERVES 15) 45.00

Served with Sixteen Bricks Focaccia

Ask about our Monthly Salad and Sandwich Features!