

**SOUP & PETITE SANDWICH  
LUNCHEON**

**\$16.00 per person**

**SOUPS**

12 ounces | \*additional soup @ \$4.50\*

**Traditional Beef and Bean Chili**

**Hearty Double Noodle Chicken**

**Broccoli and Cheese**

**Tomato and Roasted Red Pepper Bisque**

**All in Veggie Soup (Vegan)**

**Vegan Carrot Coconut with Ginger +\$1.50**

**Pepper Jack Crab and Corn Chowder +\$1.50**

**Includes Oyster Crackers**

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**SALAD**

**Deluxe garden salad with an array of fresh vegetables, cheddar cheese, croutons, house made Buttermilk Dill Ranch, French and Italian**

**Dressings**

**SANDWICHES**

**2 Per Person**

**Ham and American Petite Sandwich Rolls**

**Turkey and Swiss Petite Sandwich Rolls**

**Served with Mayonnaise and Yellow Mustard**

**SIDES**

**Choose One**

**Fresh Vegetable Crudite Platter with Spinach**

**Vegetable Dip**

**No Bake Cookies**

**THE MENU MANAGER**  
*with chef ann*

**SUPREME SANDWICH  
LUNCHEON**

**\$16.00 per person**

*\*lunch includes choice of fresh fruit cup or No Bake\**

**SANDWICHES**

Beef and Cheddar on Onion Rolls

Turkey & Swiss on Croissant

Ham & Provolone on Pretzel Bun

**\*Vegetarian Option available at additional cost**

Sandwiches are cut in halves and served with lettuce, sliced tomato, julienned red onion, pickle, Honey Dijonaise, mayonnaise and whole grain mustard

**ADD ONS**

Individual Kettle Chips with house made French

Onion Dip | \$3.50

Garlic Dill Kosher Pickle Spears | \$.50

**SALAD**

House garden salad with romaine, baby spinach, cucumber, tomato, carrots, red onion, house made Buttermilk Dill Ranch and Balsamic Olive Oil Vinaigrette

**\*Choose Dressing\***

**SIDES**

**Choice of one**

Sweet & Tangy Coleslaw

Italian Cucumber & Tomato Salad

Garden Rotini Pasta Salad

Deviled Egg Potato Salad

THE MENU MANAGER  
with chef ann