

**SOUP & PETITE SANDWICH
LUNCHEON**

\$16.00 per person

SOUPS

12 ounces | \$4.00 | *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

\$4.00 per person

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

Dressings

SANDWICHES

Ham and American Petite Sandwich Rolls

Turkey and Swiss Petite Sandwich Rolls

Served with Mayonnaise and Yellow Mustard

SIDES

2 per person

Fresh Vegetable Crudite Platter with Spinach

Vegetable Dip

No Bake Cookies

THE MENU MANAGER
with chef ann

**SUPREME SANDWICH
LUNCHEON**

\$16.00 per person

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**

SIDES

Choice of one | \$3.00

Sweet & Tangy Coleslaw

Italian Cucumber & Tomato Salad

Garden Rotini Pasta Salad

Deviled Egg Potato Salad

SALAD

\$4.00 per person | additional salad \$3.50

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

ADD ONS

Individual Kettle Chips with house made French

Onion Dip | \$3.50

Garlic Dill Kosher Pickle Spears | \$.50

No Bake Cookies | \$2.00

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with chef ann