



The Inn & Garden Café

*Catered Luncheon Menus
On and Off-Site*

Sandwiches and Wraps

** all sandwiches and wraps must be preordered in advance of the event*

**All sandwiches include chips and a pickle*

Choose your bread; white, wheat, rye, sub roll, pumpernickel, or wrap

Slow Roasted Turkey and Heirloom Cheddar, Lettuce, Tomato, Mayo

\$5.75

Grilled Vegetables, Herbs, Fresh Goat Cheese and Hummus

\$6.75

Classic BLT

\$5.50

Classic Club

\$6.75

Grilled Chicken Salad

\$5.75

Grilled Yellow Fin Tuna Salad

\$6.75

Grilled Cheese

\$4.50

Slow Roasted Pork Shoulder BBQ, Cole Slaw

\$5.75

Spicy Sweet Shrimp Salad

\$7.75

Desserts

Dark Chocolate Cupcakes

3.25

Homemade Pound Cake

\$2.95

Lime Bars

3.25

Double Chocolate Brownies

3.25

Granny Smith Apple Spice Cake

3.25

**Make it a boxed lunch for \$12(does not include hot sandwiches)*

** All groups must choose same dessert*



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Quiche (6 person minimum order)

*Fresh fruit is included

Spinach and Swiss

\$7.50

Spinach and Ham

\$7.50

Ham and Cheddar

\$7.50

Crab and Artichoke

\$10.50

Salads

Nicoise (Tuna, Green Beans, Olives, Mesclun Greens, Tomatoes, Hardboiled Egg,
White Wine Vinaigrette)

\$15.00

Side Salad, Fresh Greens, Tomatoes, Cucumber, Shredded Carrots, Radishes,
Focaccia Croutons

\$5.00

Caesar Salad

\$7.00

Grilled Chicken Breast over Fresh Greens with Tomatoes, Cucumber, Shredded
Carrots, Radishes and Focaccia Croutons

\$10.00

Grilled Salmon Fillet, over Mesclun, Spinach, Cucumbers, Tomatoes, Radishes,
Toasted Sesame Seeds, Rice Crackers

Wasabi Honey Ginger Dill Vinaigrette

\$15.00

Grilled Marinated, Flank Steak Salad, over Mixed Greens, Tomatoes, Shredded
Carrots, Radishes, Cucumber and Focaccia Croutons

Tarragon Dijon Vinaigrette

\$13.95



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Soups (choose only 1 per group)

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| Cream of Broccoli and White Cheddar \$4.50 | Chicken Tortellini, Florentine 6.50 |
| Vegetable Lentil \$3.50 | Shrimp and Corn Chowder 7.50 |

Luncheon Entrees

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| Lasagna Bolognese (12 person minimum) \$9.95 |
| Roasted Vegetarian Lasagna (12 person minimum) \$7.95 |
| Blue Ribbon Meatloaf, Burgundy Gravy, Mashed Potatoes, Sautéed Seasonal Vegetable \$8.95 |
| Crabcakes (in season), Sticky Rice, Seasonal Vegetable, Remoulade Sauce \$16.00 |
| Poached Salmon in Court Bouillon, Dilled Roasted Potatoes, Seasonal Vegetable, Béarnaise Sauce \$15.00 |
| Parmesan Crusted Chicken Breast, Roasted Tomato Sauce, Spaghetti, Seasonal Vegetable \$9.95 |

Side Dishes

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| Macaroni and Cheese \$2.50 | Roasted Potatoes, Garlic and Rosemary \$2.50 | Colonial Spoon Bread \$2.50 |
| Sauteed Broccoli \$2.50 | Cole Slaw \$2.25 | Dilled Potato Salad \$2.25 |

Mashed Potatoes...\$2.50