

KITCHEN 845
GOURMET LUNCHEONS-TO-GO
(10 person minimum)

- (1) Assorted Sandwiches & Wraps, Choice of (1) Compound Salad, Handmade Desserts\$9.95 per person

- (2) Choice of Pasta Entrée, Caesar Salad, Handmade Desserts\$11.95 per person

- (3) Assorted Sandwiches & Wraps, Choice of (1) Compound Salad, (1) Mixed Salad, Chips, Handmade Desserts & Beverages.....\$12.95 per person

- (4) Choice of Pasta Entrée, Mixed Organic Baby Lettuce Salad, Caesar Salad, Artisan Bread & Herbed Dipping Oil, Handmade Desserts & Beverages.....\$12.95 per person

- (5) Chicken ala Francaise with Lemon-Caper Sauce over Saffron Jasmine Rice, Choice of (1) Salad, Artisan Bread & Butter, Handmade Desserts & Beverages.....\$13.95 per person

- (6) Herb Grilled Free Range Chicken, Grilled Marinated Vegetables, (1) Mixed Salad, (2) Compound Salads, Water Rolls & Butter, Handmade Desserts & Beverages.....\$14.95 per person

- (7) Slow Roasted Prime Beef Tenderloin & Herb Grilled Free Range Chicken, Grilled Marinated Vegetables, (1) Mixed Salad, (2) Compound Salads, Water Rolls & Butter, Handmade Desserts & Beverages.....\$23.95 per person

Sandwiches & Wraps

- Toasted Almond Chicken Salad Croissant
- Classic Egg Salad on White Oatmeal Bread
- Vine Ripe Tomato & Mozzarella on Asiago Ciabatta Bread
- Albacore Tuna Salad on Multi grain Bread
- Turkey, Sharp Cheddar & Applewood Smoked Bacon Wrap
- Sweet Ham & Provolone Wrap
- Herb Grilled Chicken, Roasted Red Peppers & Boursin Cheese Baguette

Compound Salads

- Pasta Salad with Parmesan-Dijon Dressing
- Red Skin Potato Salad, Applewood Smoked Bacon & Sherry Vinaigrette
- Waldorf Salad, Apples, Sundried Fruit, Celery, Walnuts & Orange Scented Dressing **(Add \$2.25 per person)**
- Mediterranean Barley Salad with Mint, Lemon, Chick Peas & Extra Virgin Olive Oil
- Classic Coleslaw with Maple-Dressing
- Chilled Angel Hair Salad, Mint-Basil Pesto
- Taboule Salad with Parsley, Mint & Lemon
- Seasonal Fruit Salad **(Add \$1.95 per person)**
- Tomato, Cucumber, Feta Cheese & Dill **(Add \$1.50 per person)**
- Orzo Salad, Red Peppers, Provolone, Roasted Garlic-Lemon Vinaigrette
- Asian Noodle Salad, Green Onions, Ginger-Peanut Vinaigrette

Mixed Salads

- Mixed Organic Baby Lettuce with Vine Ripe Tomatoes, Carrots, Celery, Cucumber, Toasted Almonds
- Spinach Salad, Chopped Egg, Applewood Smoked Bacon, Sundried Fruit
- Caesar Salad, Crisp Romaine Hearts, Parmesan Cheese, Creamy Caesar Dressing
- Kitchen Salad, Mixed Baby Organic Lettuce, Candied Pecans, Gorgonzola Cheese, Sundried Fruit **(Add \$1.95 per person)**

Pasta

- Rotini Bolognese with Ground Veal, Beef and Pork, seasoned with Sharp Parmesan
- Penne Pesto sautéed in a Basil Pesto sauce with Toasted Pine Nuts
- Pasta Carbonara with sautéed Bacon, Red Onion, in a Cream Sauce seasoned with Black Pepper and Parmesan
- Fusilli Pasta with Spiced Fennel Sausage in a Tomato Ricotta Cheese sauce
- Penne ala Vodka with Prosciutto

Handmade Desserts

- Different Assorted Desserts are made fresh Daily. Please Contact us if you have a special request item

Extras

- Potato Chips \$1.25
- Sodas & Water \$1.50

Delivery & Set Up

Local: \$10.00

Estero: \$15.00

Ft. Myers: \$30.00

Cape Coral: \$35.00

Please inquire about further locations