How to Order Sandwiches

Full Size Sandwich $8.00 Each
individually wrapped or trayed

Full Size Sandwich with Sides
chips, and pickle $10.00
chips, pickle, cookie, or whole fruit $11.00
chips, pickle, cookie, or whole fruit, mini water $12.00

Petite Sandwiches $5.00 Each
individually wrapped or trayed, minimum 1/2 dozen per choice

Sandwiches Choices

all sandwiches need to be ordered by the dozen

Turkey & Cheddar
turkey, cheddar cheese, lettuce, tomato, basil mayo

Roast Beef & Swiss
roast beef, swiss cheese, lettuce tomato horseradish mayo

Ham & Provolone
ham, provolone cheese, lettuce, tomato, mayo

Classic BLT
bacon, lettuce, tomato, mayo

Albacore Tuna Salad
tuna, red onion, celery, capers, mayo

Chicken Salad
diced chicken, grapes, celery, onions, mayo

Vegetarian Caprese
pesto, spinach, tomato, mozzarella, balsamic glaze

Hummus Roasted Red Pepper
hummus, roasted red pepper, spinach, red onion, cucumber, balsamic glaze

Bread for Full Size Sandwiches
wheat, pretzel roll, ciabatta, herb focaccia, butter bun, sourdough, gluten free, vegan

Bread for Petite Sandwiches
pretzel roll, ciabatta, butter roll, gluten free, vegan

Sweets
Satisfy your sweet tooth!
all made in house and by the dozen

Curt’s Signature Scones
Petite $15.00 Full Size $34.00

New York Style Bagels
assorted flavors available
mini $18.00 Regular $28.00

Assorted Muffins
Mini $ 15.00 Full Size $30.00

Fresh Fruit Tray
seasonal fruit with berries
$24.00 (15) $40.00 (25)

Yogurt Trifle
vanilla greek yogurt, berries, granola
$61.00 (25) $3.50 Individual size

French Toast Casserole
french bread topped with cinnamon, brown sugar, custard, served with maple syrup
$28.00 (15)

Classic Egg Casserole
eggs, sausage, bacon, green onion, cheddar cheese
$55.00 (25)

Vegetarian Egg Casserole
eggs, red peppers, onion, zucchini, squash, spinach, monterey jack and cheddar cheese mix, $45.00 (25)

Boxed Coffee To Go
$18.00 (10-12)

Breakfast
The Most Important Meal of the Day!!
all pastries sold by the dozen

Curt’s Signature Scones
Petite $15.00 Full Size $34.00

New York Style Bagels
assorted flavors available
mini $18.00 Regular $28.00

Assorted Muffins
Mini $ 15.00 Full Size $30.00

Fresh Fruit Tray
seasonal fruit with berries
$24.00 (15) $40.00 (25)

Yogurt Trifle
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$61.00 (25) $3.50 Individual size

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$55.00 (25)

Vegetarian Egg Casserole
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Boxed Coffee To Go
$18.00 (10-12)
Salads

**all salads $28.00 (6-8) $50.00 (12-15)**

**Baby Spinach & Goat Cheese**
- baby organic spinach, goat cheese, cherry tomatoes, candied walnuts, dried cranberries, balsamic vinaigrette

**Get Him to the Greek**
- romaine lettuce, tomatoes, cucumbers, sliced red onion, pepperoncini, kalamata olives, feta cheese, greek dressing

**Chicken Caesar**
- romaine lettuce, kale, grilled chicken, sliced red onion, homemade croutons, caesar dressing

**Kale and Strawberry Salad**
- kale, mixed greens, strawberries, roasted almonds, blue cheese, poppyseed dressing

**Southwest Chicken Salad**
- romaine lettuce, black beans, corn, tomato, cilantro, avocado, roasted chicken, crushed tortilla chips, creamy cilantro dressing

Side Dishes

**all sides dishes $30.00 (15) $50.00 (25)**

**Roasted Vegetables**
- Red onion, mushrooms, cauliflower, broccoli, red peppers, zucchini and yellow squash

**Purple Potato Salad**
- Red potatoes, celery, onion, parsley and mayo

**Lemon Orzo Pasta Salad**
- orzo pasta, lemon juice, lemon zest, feta crumbles, fresh basil, halved cherry tomatoes

**Roasted Fingerling Potatoes**
- Roasted with herbs and spices

**Honey Balsamic Brussel Sprouts**
- Tossed with balsamic and honey

**Green Bean Almondine**
- green beans, almonds, garlic

Dinner Buffet Pasta

**Meat or Vegetable Lasagna**
- With ricotta cheese, parmesan, marinara sauce, ground beef or vegetables, $90.00 (15) $150.00 (25)

**Baked penne pasta**
- With marinara sauce topped with mozzarella cheese, $90.00 (15) $150.00 (25)

**Build Your Own Pasta**
- Alfredo, pesto (*nuts), marinara, oil & garlic, meat sauce, $90.00 (15) $150.00 (25)

Appetizers

**Assorted Cheese and Meat Tray**
- Served with cornichons and crackers $45.00 (15) $91.00 (25)

**Assorted Cheeses**
- Served with cornichons and crackers $30.00 (15) $61.00 (25)

**Caprese Bites**
- Fresh mozzarella, cherry tomato, & basil $48.00 (15) $79.00 (25)

**Italian Spinach Artichoke Dip**
- with soft pretzels $30.00 (15) $50.00 (25)

**Fresh Hummus Dip**
- with carrots, cucumbers, peppers & pita points $30.00 (15) $50.00 (25)

**Goat Cheese and Pesto Dip**
- with toasted french bread and carrot sticks $30.00 (15) $50.00 (25)

**Black Bean Dip/Guacamole/Pico de Gallo**
- choose one with tortilla chips $30.00 (15) $50.00 (25)
- additional dip $10 for 16oz

**Lemon Basil Dip**
- zucchini, squash, broccoli, cauliflower $30.00 (15) $50.00 (25)

**Bruschetta with Fresh Mozzarella**
- with toast points $30.00 (15) $50.00 (25)

**Enchilada Casserole**
- enchilada sauce, mexican rice, cheese, corn, beans, green onions, corn tortillas, $71.00 (15) $117.00 (25)

**Asian Garlic Tofu**
- tofu, hoisin sauce, sesame seeds, scallions, water chestnuts, over rice, $71.00 (15) $117.00 (25)

**Curry Sweet Potato Chickpea Stew**
- Sweet potato, chickpea, onion, carrot, spinach, soy sauce, curry, coconut milk, over rice, $71.00 (15) $117.00 (25)

**Dinner Buffet Chicken & Meat**

**Roasted Lemon Pepper Chicken**
- With lemon pepper seasoning and parsley $98.50 (15) $163.50 (25)

**Grilled Salmon with Herb Lemon Butter Sauce**
- With herbs and lemon butter sauce $128.50 (15) $213.50 (25)

**Beef and Broccoli**
- With tomato, onions and peppers $150.00 (15) $226.00 (25)

**Italian Sausage**
- with assorted peppers, onions, au jus, and 3" french rolls

**Dinner Buffet Vegetarian**

**Baby Spinach & Goat Cheese**
- baby organic spinach, goat cheese, cherry tomatoes, candied walnuts, dried cranberries, balsamic vinaigrette