



BIANCHINI'S MARKET

Community • Quality • Service

Corporate Catering Menu 2015

Breakfast Menu

*Breakfast packages are priced per person. Minimum of 10 orders per package required.
All breakfast packages include chilled orange juice, coffee (regular and decaf) and assorted teas.
Paper Products are Included.*

Breakfast #1 | \$9.95

Continental Breakfast: Assorted Muffins, Pastries, Bagels. Accompanied by Cream Cheese, Preserves, and Fresh Fruit Display.

Breakfast #2 | \$10.45

Bianchini's Breakfast: Butter and Chocolate Croissants, Bread Slices (banana, zucchini, poppy seed). Accompanied by Fresh Butter and Fresh Fruit Display.

Breakfast #3 | \$12.75

Market's Breakfast: Scrambled Eggs with Cheese on the Side, Breakfast Sausages and Bacon. Accompanied by Breakfast Potatoes (sautéed with mushrooms, bell peppers and onions), Fresh Fruit Display, Assorted Muffins, and Preserves.

Breakfast #4 | \$11.95

Breakfast Burrito: Scrambled Eggs, Cheese, Bacon and Sausages, Wrapped in Flour Tortilla. Accompanied by Salsa Verde, Pico de Gallo, and Fresh Fruit Display.

Breakfast #5 | \$10.95

Healthy Breakfast: Casserole of Egg Beaters, Ham, Gruyere Cheese, Spinach and Roasted Red Peppers. Accompanied by Assorted Muffins and Fresh Fruit Display.

Breakfast #6 | \$12.45

Lox & Bagels Board: Lox, Cream Cheese, Assorted Bagels, Sliced Hard Boiled Egg, Onions, Capers and Fresh Fruit Display.

Breakfast #7 | \$10.15

Healthy Breakfast Parfait: Low-Fat Yogurt Layered with Granola, Topped with Seasonal Berries. Accompanied by an assortment of Muffins and Scones.

New Breakfast Items:

Breakfast #8: Healthy Omelet | \$11.05

Egg Beaters, Mushrooms, Spinach, Green Onions, Bell Peppers & Gruyere Cheese. Accompanied by Assorted Muffins and Fresh Fruit Display.

Breakfast #9: Cajun Omelet | \$11.05

Eggs, Andouille Sausage, Mushrooms, Green Onions, Bell Peppers & Jalapeno Pepper. Accompanied by Assorted Muffins and Fresh Fruit Display.

Breakfast #10: Spanish Omelet | \$11.05

Eggs, Diced Potatoes, Sweet Red Pepper, Onions, Sliced Pitted Green Olives & Sharp Cheddar Cheese. Accompanied by Assorted Muffins and Fresh Fruit Display.

Breakfast #11: Crustless Smoked Turkey and Spinach Quiche | \$11.05

Eggs, Cubed Smoked Turkey, Onion, Shredded Swiss Cheese, Spinach & Fat-Free Cottage Cheese. Accompanied by Assorted Muffins and Fresh Fruit Display

Breakfast #12: Bianchini's Florentine Omelet | \$11.05

Eggs, Spinach, Mushrooms, Sun-Dried Tomatoes, Goat cheese and Fine Chopped Green Onions. Accompanied by Assorted Muffins and Fresh Fruit Display

Breakfast #13: Denver Omelet | \$11.05

Eggs, Chopped Onions, Diced Green & Red Bell Peppers, Diced Ham and Cheese. Accompanied by Assorted Muffins and Fresh Fruit Display

Breakfast #14: Bianchini's Omelet | \$11.05

Eggs, Italian Sausage, Cheese, Mushrooms, Tomatoes and Spinach. Accompanied by Assorted Muffins and Fresh Fruit Display.

Breakfast Items À la Carte:

Bagel with Cream Cheese on the Side	\$1.95 each
Breakfast Pastries	\$1.75 each
Assorted Muffins	\$1.75 each
Low-Fat Yogurt Parfait with Berries & Granola	\$4.95 each
Coffee by the Pot (minimum 10 cups)	\$17.50 each
Hard Boiled Eggs	\$1.95 each

Sandwich Menu

Minimum 10 orders per selection. Paper Products are Included. Our Selection of Fresh Breads: White, Wheat, Sliced Sourdough, Light or Dark Rye, 12-Grain, Sourdough Roll, Dutch Crunch, Ciabatta and Focaccia. Our Selection of Fresh Salads: Joyce's Three Bean Salad, Broccoli Salad, Joyce's Potato Salad, Judy's Macaroni Salad, Insalata Mista. (Additional options available upon request.)

Lunch #1 | \$9.95

Sandwich Platter: Bianchini's Own Slow-Roast Beef, Tender Sliced Turkey Breast, Sliced Chicken Breast, Boar's Head Ham, Pastrami, Vegetarian (roasted vegetables, sprouts, tomato, avocado and cheese), Tuna Salad & Egg Salad (upon request). Accompanied by your Choice of Side Salad.

Assorted Cookies

Assorted Soft Drinks and Waters

Lunch #2 | \$12.75

Bianchini's Deli Platter: Assorted Deli Meats (Bianchini's Own Slow-Roast Beef, Oven Roasted Turkey, Boar's Head Ham, Sliced Chicken Breast, Pastrami, Grilled Vegetables), Bread Basket, Tray of Sliced Cheeses, Lettuce, Tomatoes, Pickles, Onions, and Condiments on the Side. Accompanied by your Choice of Salad.

Assorted Cookies

Assorted Soft Drinks and Waters

Lunch #3 | \$10.95

Wraps (Choose from Flour, Spinach, Sundried-Tomato or Wheat Tortillas)

#3a—Veggie Wrap: Brown Rice, Green Bell Peppers, Mushrooms, Kidney Beans, Corn, Green Onions and Cheddar Cheese. Accompanied by your Choice of Salad.

Assorted Cookies

Assorted Soft Drinks and Waters

#3b—San Diego Wrap: Chicken or Beef, Black Beans, Fresh Salsa, Chopped Green Onions, Cilantro, Guacamole and Monterrey Jack Cheese. Accompanied by your Choice of Salad.

Assorted Cookies

Assorted Soft Drinks and Waters

#3c—Chicken Pecan Wrap: Chicken Breast Cut in Cubes, Chopped Onions, Cumin, Chopped Pecans, Sour Cream, Cheddar Cheese and Shredded Lettuce. Accompanied by your Choice of Salad.

Assorted Cookies

Assorted Soft Drinks and Waters

#3d—Taco Wrap: Chicken or Beef, Avocado, Sour Cream, Salsa Fresca, Chopped Green Chiles, Taco Seasoning, Black Beans, Tomatoes, Shredded Lettuce, Green Onions and Cheese. Accompanied by your Choice of Salad.

Assorted Cookies & Assorted Soft Drinks and Waters

#3e—Thai Chicken Wrap: Chicken Breast Cut in Cubes, English Cucumber, Bean Sprouts,

Shredded Carrots, Scallions, Basil and Sesame Seeds. Accompanied by your Choice of Salad.
Assorted Cookies & Assorted Soft Drinks and Waters

Lunch #4 | \$10.75

Pita Pocket Sandwich Platter: Stuffed Pita Bread with Bianchini's Own Slow-Roast Beef, Oven Roasted Turkey, Grilled Chicken, Boar's Head Ham and Vegetarian (Lettuce, Tomatoes, Onions, Herbed Cream Cheese and Chef's Selection of Fresh Roasted Vegetables). Accompanied by your Choice of Salad
Assorted Cookies & Assorted Soft Drinks and Waters

Lunch #5 | \$10.75

Hye Roller Sandwiches: Oven Roasted Turkey, Bianchini's Own Slow-Roast Beef, Grilled Chicken, Boar's Head Ham and Vegetarian Rolled in Light Flat Bread with Herb Cream Cheese, Fresh Spinach, Lettuce and Tomatoes. Accompanied by your Choice of Salad.
Assorted Cookies and Assorted Soft Drinks and Waters

New Sandwiches:

Lunch #6: Bianchini's Chicken Patty Pockets | \$10.75

Pita Pocket Sandwich: Chicken Patty (coriander, cumin, cayenne pepper, garlic and parsley), Butter Lettuce, Tomatoes, Sliced Cucumber. Served with Mint- Yogurt Sauce. Accompanied by your Choice of Salad.
Assorted Cookies & Assorted Soft Drinks and Waters

Lunch #7: Bianchini's Buffalo Chicken Wrap | \$10.95

Buffalo Chicken Wrap: Grilled Chicken in a Buffalo Sauce, Whole Wheat Flour Tortilla, Shredded Carrot, Celery with Blue Cheese -Yogurt Sauce on the Side.
Accompanied by your Choice of Salad
Assorted Desserts & Assorted Soft Drinks and Waters

Lunch #8: Assorted New Sandwiches | \$10.65

Served on Focaccia, Ciabatta, Kaiser Roll Sweet or Sourdough Roll.

The Chicken's Ball: Mary's Free Range Grilled Chicken, Asiago Cheese, Field Greens and Garlic Aioli.

Bianchini's Tri-Tip: Our Tender Tri-Tip, BBQ Sauce, Lettuce, Tomatoes & Caramelized Onions.

The SCEF: Grilled Portobello Mushrooms, Lettuce, Tomato, Blue Cheese, Roasted Red Pepper, Balsamic & Olive Oil.

Meatloaf Sandwich: Bianchini's Own Meatloaf, Cheddar, Lettuce, Tomato, Pickles, Ketchup and Chipotle Aioli.

The Caprese: Tomato, Fresh Mozzarella, Pesto, Balsamic and Olive Oil

Accompanied by Salad of the Day

Assorted Cookies

Assorted Soft Drinks and Bottled Water

Box Sandwich Menu

Bianchini's Box Lunches are accompanied by: Salad of the Day, Assorted Cookies, Assorted Soft Drinks and Waters. Minimum 10 Orders per Selection

Box Sandwich #1 | \$9.95

Traditional Sandwich Box: Roast Beef, Grilled Chicken Breast, Oven Roasted Turkey, Ham, Pastrami, Vegetarian (roasted vegetables, sprouts, avocado, feta cheese). Mayonnaise and Dijon Mustard.

Box Sandwich #2 | \$9.95

Bianchini's Deli: Three Layer Sandwich with Mortadella, Classic Italian Dry Salami, Prosciutto and Provolone Cheese. With Lettuce, Tomato, Mayonnaise and Dijon Mustard.

Box Sandwich #3 | \$9.95

Premiere Sandwich: Oven Roasted Turkey, Swiss Cheese, Bacon, Lettuce, Tomato and Avocado. Mayonnaise and Dijon Mustard

Box Sandwich #4 | \$9.95

Supreme Sandwich: Bianchini's Own Slow-Roast Beef, Provolone Cheese, Lettuce, Tomato and Avocado. Mayonnaise and Dijon Mustard.

Box Sandwich #5 | \$9.95

Vegetarian:

Chef's Selection of Fresh Seasonal Roasted Vegetables: Served on French Baguette with Mozzarella Cheese, Lettuce, Tomato, and Avocado with a Balsamic Aioli.

Box Sandwich #6 | \$9.95

Aram Sandwiches: Choice of Oven Roasted Turkey, Bianchini's Own Slow-Roast Beef, Boar's Head Ham, Pastrami, Grilled Chicken or Vegetarian. Rolled With Herb Cream Cheese, Lettuce, Tomato and Onions.

Salad Bar | \$14.50

Accompanied by: Fresh Baked Rolls & Butter, Cookies, Soft Drinks and Bottled Water

Minimum Order for 10

Bowl of Romaine Lettuce

Bowl of Baby Greens

Bowl of Spinach

Grilled Chicken and Grilled Tofu

Tomatoes, Beets, Broccoli Florettes, Croutons, Sliced Mushrooms, Shredded Cheese, Green Peas, Corn, Shredded Carrots, Crumble Blue Cheese, Olives and Feta Cheese.

Fruit Salad

Accompanied by: Citrus Vinaigrette and Balsamic Vinaigrette

Box Salad Menu

Bianchini's Fresh Box Salads are Accompanied by: Fresh Baked Rolls & Butter, Cookies, Soft Drinks, Waters and Eating Utensils. Minimum 10 Orders

Box Salad #1 | \$9.95

Monterey Salad: Mostaccioli Pasta Mixed with Artichoke Hearts, Grilled Chicken, Cherry Tomatoes, Black Olives, Parsley and Italian Dressing.

Box Salad #2 | \$9.95

Iberian Chicken Salad: Baby Mixed Greens, Roasted Pine Nuts, Sun-Dried Tomatoes, Feta Cheese and Grilled Chicken Breast with Balsamic Vinaigrette.

Box Salad #3 | \$9.95

Cobb Salad: Diced Chicken Breast, Crumble Blue Cheese, Diced Tomatoes, Chopped Bacon, and Diced Hard Boiled Egg on a Bed of Mixed Greens with House Dressing.

Box Salad #4 | \$9.95

Southwestern Salad: Smoked BBQ Chicken Breast on a Bed of Lettuce, Black Beans, Corn, Tomatoes, Jack Cheese, Cheddar Cheese, Scallions and Cilantro with Pepita Dressing.

Box Salad #5 | \$9.95

Chef Salad: Turkey, Ham, Chicken Breast, Cheddar, Swiss Cheese (Julienne Style), Avocado, Hard Boiled Egg over Mixed Greens with House Dressing.

Box Salad #6 | \$9.95

Chinese Chicken Salad: Diced Grilled Chicken Breast with Shredded Red and Green Cabbage, Carrots, Peanuts, Rice Noodles, Mandarin Orange and Green Onions with Soy Sesame Dressing.

Box Salad #7 | \$9.95

Asian Chicken Noodle Salad: Grilled Chicken Breast with Thai Soba Noodles on Romaine Lettuce, Almonds, Green Onions and Cilantro with Honey Asian Dressing.

Box Salad #8 | \$9.95

Jamaican Chicken Salad: Grilled Marinated Chicken with Mango Salsa, Tomatoes, Avocado and Lime Zest over a Bed of Mixed Greens with Honey Mustard and Lime Dressing.

Box Salad #9 | \$9.95

Chicken Caesar Salad: Hearts of Romaine, House made Croutons, Grilled Chicken Breast, Tomatoes and Parmesan Cheese with our House Caesar Dressing.

Box Salad #10 | \$9.95

Border Taco Salad: Mixed Greens Lettuce, Shredded Chicken, Pico de Gallo, Shredded Cheddar Cheese, and Guacamole with a Cilantro Dressing.

Box Salad #11 | \$9.95

Vegetarian Salad: Mixed Greens, Fresh Seasonal Vegetables, Grilled Tofu, Avocado, Tomatoes, Black Olives and Shredded Carrots. Served With Citrus Vinaigrette.

Hot Entrées

Poultry

Hot Entrees 10 Orders Minimum. Included Paper Products. Included Soft Drinks and Waters

Hot Entrée #1 | \$14.45

Chicken Marsala: Chicken breasts in a Mushroom in Marsala Sauce. Served with Rice Pilaf, and Garden Green Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #2 | \$14.45

Chicken Cacciatore: Quarter Chicken with Onions, Tomatoes, Mushrooms, Bell Peppers and Dry White Wine. Served with Mashed Potatoes, Italian Garden Salad and Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #3 | \$14.45

Teriyaki Chicken: Chicken Breast Marinated in Teriyaki Sauce, Lemon, Garlic and Sesame Oil, Grilled to Perfection. Served with Steamed Rice and an Asian Salad with Shallot Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #4 | \$14.45

Herb-Roasted Chicken Breast: Roasted With Wild Mushrooms in A Dry White Wine Sauce. Served with Rice Primavera and Greek Salad. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #5 | \$14.45

Baked Chicken Parmigiana: Breaded Chicken Breast Topped with House made Tomato Sauce & Fresh Mozzarella Cheese, alongside Rigatoni Pasta. Served with an Italian Garden Salad with Italian Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #6 | \$14.45

Barbecue Chicken: Chicken Breast Basted with Our House made Barbecue Sauce, with Roasted Red Potatoes, and Mixed Green Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #7 | \$14.45

Margarita Chicken: Chicken Breast Marinated with Fresh Garlic, Cilantro, & Lime Juice. Served with Mexican Rice and Southwestern Salad with Cilantro Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée | \$14.45

Chicken Jerusalem with Artichokes in a White Cream Sauce
Mashed Potatoes, Spinach Salad with Citrus Vinaigrette.
Accompanied by Dinner Rolls & Butter, Assorted Cookies and Soft Drinks and Bottled Waters.

Hot Entrée #8 | \$14.45

Grilled Caribbean Chicken: Chicken Breast with a Fruity Marinade, Primavera Rice, Mixed Green Salad with Citrus Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #9 | \$14.45

Chicken Enchiladas: Corn Tortillas filled with Shredded Chicken in a Red Sauce, Mexican Rice, Mixed Green Salad with Cilantro Vinaigrette, Tortilla Chips, Fresh Salsa & Chipotle Sauce. Dessert Included.

Hot Entrée #10 | \$14.45

Chicken Burritos: Marinated Chicken, Rice, Shredded Cheese, Beans in Flour Tortillas, Mixed Green Salad with Cilantro Vinaigrette, Fresh Salsa, Chipotle Sauce, Guacamole, Sour Cream. Dessert Included.

Hot Entrée #11 | \$14.45

Tostada or Taco Bar: Crispy Tortilla Baskets with Choice of Shredded Chicken or Shredded Beef. Mexican Rice, Refried Beans, Shredded Cheese, Shredded Lettuce, Fresh Salsa, Guacamole, Sour Cream, Diced Tomatoes. Accompanied by Fresh Seasonal Fruit Salad. Dessert Included.

Hot Entrée # 12 | \$15.15

Fajita Bar: Choice of Grilled Chicken or USDA Choice Beef. Served with Mexican Rice, Refried Beans, Warm Tortillas, Mexican Salad (mixed greens, radish, cucumber, tomatoes, corn and tortilla chips). Pепita Dressing, Fresh Salsa, Guacamole, Chipotle Sauce and Sour Cream. Dessert Included.

Hot Entrée #13 | \$15.15

Chicken Rollatini: Stuffed Chicken Breast with Prosciutto Ham and Fontina Cheese in a Light White Wine Sauce, Scalloped Potatoes, Italian Garden Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #14 | \$15.15

Ruggero's Chicken: Chicken Breast Stuffed with Cream Cheese, Spinach and Mushrooms in a Light Mushroom Sauce. Rice Pilaf, Baby Greens (mandarin segments, strawberries, gorgonzola cheese), with Raspberry Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #15 | \$15.15

Chicken Saltimbocca: Chicken Breast Stuffed with Spinach, Prosciutto Ham and Provolone Cheese in a Fresh Rosemary Sauce, Scalloped Potatoes, Caesar Salad. Accompanied by Fresh Rolls & Butter. Dessert Included

Hot Entrée #16 | \$15.15

Delmonico's Chicken: Breaded Chicken Breast Stuffed with Sauteed Spinach, Mushrooms and Shallots in a Light Mushroom Sauce, Garlic Mashed Potatoes, Mixed Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #17 | \$15.15

Traditional Oven Roasted Turkey Breast: Stuffing (bread, sausages, celery, apples and walnuts), Gravy, Garlic Mashed Potatoes, Baby Greens (mandarin segments, dry cranberries, gorgonzola cheese and walnuts) with Raspberry Dressing. Accompanied by Fresh Rolls, Butter and Dessert.

**Organic Poultry available at additional cost.*

Poultry Entrees: (New)

Hot Entrée #18 | \$15.35

Chicken & Asparagus with Melted Gruyere Cheese in a White Wine Sauce, Brown Rice, Spinach & Citrus Salad (orange segments and poppy seeds) with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #19 | \$15.35

Pecan-Crusted Turkey Tenderloin with Grilled Peach Salsa, Quinoa with Dry Cranberries or Risotto. Garden Salad with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #20 | \$15.35

Grilled Chicken Ratatouille, Grilled Sliced Polenta or Risotto, Baby Green Salad with Italian Dressing. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #21 | \$15.35

Grilled Chicken Breast with Cherry Chipotle BBQ Sauce, Grilled Corn with Chipotle-Lime Butter (Served on the Side). Bean & Tomato Salad with Honey Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #22 | \$15.35

Chicken with Grapes, Mushrooms and Fresh Tarragon, Pear Risotto with Fried Sage Leaves, Garden Salad with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Beef and Pork

Hot entrées 10 orders minimum. Included Paper Products. Included Soft Drinks and Waters.

Hot Entrée # 23 | \$15.55

Beef Burgundy: Top Sirloin Cut in Cubes, Mushrooms, Pearl Onions and Burgundy Wine, Noodles, Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #24 | \$18.75

Marinated USDA Choice Tri-Tip with Sicilian Herb Sauce: Scalloped Anna Potatoes, Fresh Seasonal Vegetables, Italian Garden Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #25 | \$17.85

USDA Choice Beef Kabobs in Madeira Wine Sauce: Beef Kabobs with Bell Peppers, Onions and Squash, Wild Rice Pilaf, Spinach Salad with Citrus Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #26 | \$24.05

USDA Choice Prime Rib of Beef: Au Jus, Garlic Mashed Potatoes or Scalloped Potatoes. Fresh Seasonal Vegetables, Garden Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #27 | \$15.45

Stir-Fried Beef and Vegetables: With Fried Rice, Chinese Salad (shredded red and green cabbage, carrots, rice noodles, mandarin orange and green onions) with Honey Asian Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #28 | \$15.45

Classic Meat Loaf: With Brown Gravy, Garlic Mashed Potatoes, Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #29 | \$17.05

Grilled USDA Choice Skirt Steak in Chimichurri Sauce. Rosemary Roasted Potatoes, Garden Salad with Citrus Vinaigrette, Fresh Seasonal Vegetables. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #30 | \$15.45

Roasted Pork Loin with Apples and Brown Sugar Glaze. Served With Rosemary Roasted Red Potatoes, Fresh Seasonal Vegetables, Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #31 | \$15.45

Honey Mustard Pork Scallopini. Served With Garlic Mashed Potatoes, Baby Greens Salad (mandarin segments, strawberries, gorgonzola cheese) in a Raspberry Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #32 | \$15.45

Traditional Yankee Pot Roast With Carrots, Potatoes and Onions. Garden Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Beef & Pork Entrees: (New)

Hot Entrée #33 | \$17.05

Grilled USDA Choice Skirt Steak & Tomato Parmesan Vinaigrette. Grilled Corn with Chipotle-Lime Butter (Served on the Side). Crisp Romaine Lettuce with Oil & Vinegar Dressing. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #34 | \$15.95

Rigatoni with Beef and Eggplant Ragu. Crunchy Pear & Celery Salad (Crumbled Stilton and Toasted Walnuts) in a Honey Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #35 | \$16.05

Poblano and Skirt Steak Fajita Bar: Served with Brown Rice, Whole Black Beans, Warm Corn Tortillas. Mexican Salad (mixed greens, radish, cucumber, tomatoes, corn and tortilla chips) with Pepita Dressing, Fresh Salsa and Guacamole. Accompanied by Dessert

Hot Entrée #36 | \$15.95

Pork Cutlets with Maple Spiced Apple & Red Cabbage, Wild Rice Pilaf, Fennel & Orange Salad with Toasted Pistachios (jicama, cilantro) in a Lime Vinaigrette. Accompanied by Fresh Rolls, Butter and Dessert.

Hot Entrée #37 | \$15.95

Pork Roast with Walnut-Pomegranate Filling with a Light Pomegranate/Honey Sauce, Baked Sweet Potato, Garden Salad with Balsamic Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #38 | \$15.95

Braised Brisket & Root Vegetables (carrots, parsnips and rutabaga). Served with Sauce, and Mixed Greens (tomatoes, cucumber, olives) in a Balsamic Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Pastas

Hot entrées 10 orders minimum. Included Paper Products. Included Soft Drinks and Waters.

Hot Entrée #39 | \$13.55

Bianchini's Lasagna: Choice of Chicken, Beef or Vegetarian, Italian Garden Salad with House Dressing. Accompanied by House made Garlic Bread. Dessert Included.

Hot Entrée #40 | \$13.55

Cheese & Spinach Ravioli: With Homemade Marinara or Pesto Sauce, Parmesan Cheese, Caesar Salad. Accompanied Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #41 | \$13.55

Penne Pasta: Fresh Roma Tomatoes, Fresh Garlic, Fresh Basil. Garden Salad with House Vinaigrette. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #42 | \$13.55

Cheese Tortellini: Creamy Pesto Sauce. Spinach Salad with Citrus Vinaigrette. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #43 | \$13.55

Rustic Italian Style Pasta: Fettuccine Noodles tossed with Fresh Oven-Roasted Vegetables. Marinara Sauce & Parmesan Cheese. Caesar Salad and Dressing. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #44 | \$13.55

Pasta Farfalle: Sun Dried Tomatoes, Artichoke, Pesto, Cherry Tomatoes and Fresh Basil. Spinach Salad with Citrus Vinaigrette. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #45 | \$13.55

Pasta Putanesca: Fussilli, Capers, Plum Tomatoes, and Cured Black Olives. Italian Garden Salad with Italian Dressing. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #46 | \$13.55

Spaghetti With Meatballs: With Fresh Marinara Sauce, Parmesan Cheese. Mixed Baby Greens with House Dressing. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

Hot Entrée #47 | \$14.95

Grilled Chicken Farfalle: In a Sun Dried Tomato Sauce, Artichoke, And Fresh Basil. Caesar Salad and Dressing. Accompanied by Garlic Bread or Whole Wheat Dinner Rolls & Dessert

Pasta Entrees: (New)

Hot Entrée #48 | \$13.85

Whole Wheat Penne Pasta with Broccoli and Pecorino Romano Cheese. Caesar Salad and Dressing. Accompanied by Whole Wheat Dinner Rolls and Dessert.

Hot Entrée # 49 | \$14.95

Spaghetti with Clams & Corn. Arugula Salad with Honey Drizzled Peaches in a Lemony Dressing. Accompanied by Whole Wheat Dinner Rolls and Dessert.

Hot Entrée #50 | \$14.05

Squash & Leek Lasagna in a Creamy White Sauce (whole wheat pasta). Green Salad with Asparagus & Peas in a Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls and Dessert.

Seafood

Hot entrées 10 orders minimum. Included Paper Products. Included Soft Drinks and Waters.

Hot Entrée #51 | \$17.05

Oven Roasted Salmon: White Wine Sauce, Rice Pilaf. Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #52 | \$17.05

Grilled Salmon: Mango-Cilantro Relish, Rice Primavera. Baby Greens (mandarin segments, strawberries, gorgonzola cheese) Citrus Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #53 | \$17.05

Seafood Paella: Shrimp, Clams, Mussels, Saffron, Rice, Bell Peppers, Onions, Tomatoes, and Peas. Garden Salad with Balsamic Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #54 | \$16.85

Tilapia in Spanish Sauce: Tomatoes, Bell Peppers, Onions, Garlic and Olives, Primavera Rice. Garden Salad with Citrus Vinaigrette. Accompanied by Dinner Rolls, Butter. Dessert Included.

Hot Entrée #55 | \$17.05

Prawns Scampi: White Lemon Sauce, Fettuccine. Caesar Salad with Dressing. Accompanied by Dinner Rolls, Butter. Dessert Included.

Seafood Entrees:(New)

Hot Entrée #56 | \$17.60

Roasted Pacific Cod with Banana-Orange Relish, Rice Pilaf, Mango Salad with Ginger-Raisin Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #57 | \$17.60

Grilled Salmon with Lite Lemon Sauce, Brown Rice, Baby Greens (cucumber, croutons, olives, Red Onions) with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Desserts.

Vegetarian

Hot entrées 10 orders minimum. Included Paper Products. Included Soft Drinks and Waters.

Hot Entrée #58 | \$12.55

Eggplant Parmigiana: Breaded Eggplant, Marinara Sauce, Mozzarella Cheese, Italian Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #59 | \$12.55

Vegetarian Cannelloni: Crepes Stuffed with a Mix of Mushrooms, Spinach, Shredded Zucchini, Light White Wine Sauce, Parmesan Cheese. Garden Salad with Citrus Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #60 | \$12.55

Portobello Mushrooms: Stuffed with Spinach, Gorgonzola Cheese, Parmesan Cheese. Garden Salad with Citrus Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #61 | \$12.55

Ravioli: Stuffed with Mushrooms, Fresh Marinara Sauce, Caesar Salad. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #62 | \$12.55

Vegetarian Enchiladas: Flour Tortillas Stuffed with Sauteed Vegetables and Cheese, Red Sauce, Rice and Refried Beans. Garden Salad with Cilantro Vinaigrette. Accompanied by Pico de Gallo, Chipotle Sauce. Dessert Included.

Hot Entrée #63 | \$12.55

Stir-Fry Vegetables and Tofu: Steamed White Rice, Garden Salad with House Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #64 | \$12.55

Stuffed Tomatoes: Large Tomatoes Stuffed with Rice and Fresh Vegetables. Italian Garden Salad in a House Vinaigrette. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #65 | \$12.55

Polenta: Polenta Baked with Layers of Fresh Vegetables and Gorgonzola Cheese. Caesar Salad with Dressing. Accompanied by Fresh Rolls & Butter. Dessert Included.

Hot Entrée #66 | \$12.55

Chile Rellenos: Stuffed with Cheese in a Red Sauce, Mexican Rice, Refried Beans, Fresh Salsa, Guacamole. Garden Salad with Cilantro Vinaigrette. Accompanied by Flour or Corn Tortillas. Dessert Included.

Vegetarian Entrees: (New)

Hot Entrée #67 | \$12.55

Sesame-Crusted Tofu with Spicy Pineapple Noodles. Green Salad with Asparagus & Peas in a Lemon Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #68 | \$12.55

Gnocchi with Zucchini Ribbons in a Parsley Brown Butter with Parmesan Cheese. Italian Garden Salad in a Balsamic Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #69 | \$12.55

Chard, Feta & Kalamata Olive Tart. Spinach Salad with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

Hot Entrée #70 | \$12.55

Southwestern Stuffed Acorn Squash (tomatoes, black beans and Swiss cheese). Mexican Garden Salad with Cilantro Vinaigrette. Accompanied by Warm Corn Tortillas and Dessert.

Hot Entrée | \$12.55

Roasted Zucchini Casserole over Penne Pasta: Zucchini Slices are roasted with Onions and Baked over a Layer of Penne Pasta and Marinara Sauce, Sprinkled with Parmesan Cheese. Italian Garden Salad with Balsamic Vinaigrette. Accompanied by Dinner Rolls, Butter, Dessert, Soft Drinks and Bottled Water.

**Prices & Items subject to change, availability & seasonality.*

**We are happy to accommodate special dietary needs.*

**Sugar free & Gluten free selections available.*

**Alternative grains & other substitutions available.*