

CORPORATE CATERING MENU



BIANCHINISMARKET.COM

Prices and Items subject to change, availability and seasonality. We are happy to accommodate special dietary needs.
Sugar free and Gluten free selections available. Alternative grains and other substitutions available.

BREAKFAST

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. Organic options available at additional cost.

BREAKFAST NO. 1

Healthy Options - \$16.75

Overnight Oats with Apples and Pomegranate, Savory Moroccan Yogurt (Served in a Plastic Cup), Vegan Southwestern Scrambled Egg Tacos and Fresh Fruit Display.

BREAKFAST NO. 2

Continental Breakfast - \$14.85

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

BREAKFAST NO. 3

Bianchini's Breakfast - \$14.85

Butter and Chocolate Croissants, Bread Slices (Banana, Zucchini, Poppy Seed). Accompanied by Fresh Butter and Fresh Fruit Display.

BREAKFAST NO. 4

Market's Breakfast - \$17.45

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 NO. 5

Breakfast Burrito - \$16.60

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

BREAKFAST NO. 6

Healthy Casserole- \$16.60

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

BREAKFAST NO. 7

Lox and Bagels Board - \$17.15

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

BREAKFAST NO. 8

Healthy Breakfast Parfait - \$14.30

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

BREAKFAST NO. 9

Healthy Omelet - \$16.60

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

BREAKFAST NO. 10

Cajun Omelet - \$16.60

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

BREAKFAST NO. 11

Spanish Omelet - \$16.60

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

BREAKFAST NO. 12

Crustless Smoked Turkey and Spinach Quiche - \$16.60

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

BREAKFAST NO. 13

Bianchini's Florentine Omelet - \$16.60

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

BREAKFAST NO. 14

Denver Omelet - \$16.60

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

BREAKFAST NO. 15

Bianchini's Omelet - \$16.60

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

à la carte

Bagel with Cream Cheese on the Side	\$3.05 ea.
Breakfast Pastries	\$2.60 ea.
Assorted Muffins.....	\$2.60 ea.
Low-Fat Yogurt Parfait with Berries and Granola	\$6.75 ea.
Coffee by the Pot (minimum 10 cups).....	\$27.50 ea.
Hard Boiled Eggs	\$2.85 ea.

VEGAN BREAKFAST OPTIONS

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. Organic options available at additional cost.



BREAKFAST NO. 16

Black Bean and Sweet Potato Hash Burrito - \$16.25

Black Bean and Sweet Potato Hash, Wrapped in Whole Wheat Tortilla. Garnished with Avocado and Cilantro. Accompanied by Fresh Fruit Display.

BREAKFAST NO. 17

Veggie Chickpea Omelette - \$16.60

Sautéed Vegetables, Chickpeas, Onions, Mushrooms, Bell Peppers and Broccoli. Accompanied Fresh Fruit Display.

BREAKFAST NO. 18

Polenta with Pears and Cranberries Casserole - \$16.35

Polenta topped with Pear Compote. Accompanied by Fresh Fruit Display.

BREAKFAST NO. 19

Breakfast Burrito - \$16.35

Whole Wheat, Sundried or Regular Flour Tortilla, Sweet Potatoes, Avocado, Tomato, Bell Peppers, Onions and Tofu. Served with Fresh Salsa and Roasted Pepper Sauce. Accompanied by Fresh Fruit Display.

SANDWICHES

Minimum 10 orders per selection. Paper products are included. Our selection of fresh breads include: White, Wheat, Sliced Sourdough, Light or Dark Rye, 12-Grain, Sourdough Roll, Dutch Crunch, Ciabatta and Focaccia. Our Selection of fresh salads include: Joyce's Three Bean Salad, Broccoli Salad, Joyce's Potato Salad, Judy's Macaroni Salad, Insalata Mista, Three Beets and Parsnip Salad, Pasta Primavera, Mexican Quinoa Salad with Citrus Vinaigrette, Healthy Garden Salad and Fresh Fruit Salad. Organic options available at additional cost.



LUNCH NO. 1

Sandwich Platter - \$14.75

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 and Egg Salad (Upon Request). Accompanied by your Choice of Side Salad. Assorted Cookies. Assorted Soft Drinks and Waters.

LUNCH NO. 2

Bianchini's Deli Platter - \$17.30

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 NO. 3

Wraps - \$14.75

Choose Your Tortilla:

- Flour
- Spinach
- Sundried-Tomato
- Wheat

All Wraps Accompanied by Your Choice of Salad, Assorted Cookies, Assorted Soft Drinks and Waters.

LUNCH NO. 4

Pita Pocket Sandwich Platter - \$14.75

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

LUNCH NO. 5

Hye Roller Sandwiches - \$14.75

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.

LUNCH NO. 6

Chicken Patty Pockets - \$14.75

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 and Assorted Soft Drinks and Waters.

LUNCH NO. 7

Buffalo Chicken Wrap - \$14.75

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 and Assorted Soft Drinks and Waters.

LUNCH NO. 8

Assorted New Sandwiches - \$14.75

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 and Caramelized Onions.
- **The SCEF:** Grilled Portobello Mushrooms, Lettuce, Tomato, Blue Cheese, Roasted Red Pepper, Balsamic and 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.

3a - Veggie Wrap

Brown Rice, Green Bell Peppers, Mushrooms, Kidney Beans, Corn, Green Onions and Cheddar Cheese.

3b - San Diego Wrap

Chicken or Beef, Black Beans, Fresh Salsa, Chopped Green Onions, Cilantro, Guacamole and Monterrey Jack Cheese.

3c - Chicken Pecan Wrap

Chicken Breast Cut in Cubes, Chopped Onions, Cumin, Chopped Pecans, Sour Cream, Cheddar Cheese and Shredded Lettuce.

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.

3e - Thai Chicken Wrap

Chicken Breast Cut in Cubes, English Cucumber, Bean Sprouts, Shredded Carrots, Scallions, Basil and Sesame Seeds.



BOX SANDWICHES AND SALADS

Bianchini's Box Lunches are Accompanied by: Salad of the Day, Assorted Cookies, Assorted Soft Drinks and Waters. Minimum 10 Orders Per Selection. Organic options available at additional cost.

BOX SANDWICH NO. 1

Traditional - \$14.75

Roast Beef, Grilled Chicken Breast, Oven Roasted Turkey, Ham, Pastrami, Vegetarian (Roasted Vegetables, Sprouts, Avocado, Feta Cheese). Mayonnaise and Dijon Mustard.

BOX SANDWICH NO. 2

Bianchini's Deli - \$14.75

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

BOX SANDWICH NO. 3

Premier - \$14.75

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

BOX SANDWICH NO. 4

Supreme - \$14.75

Bianchini's Own Slow-Roasted Beef, Provolone Cheese, Lettuce, Tomato and Avocado. Mayonnaise and Dijon Mustard.

BOX SANDWICH NO. 5

Vegetarian - \$14.75

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

BOX SANDWICH NO. 6

Aram - \$14.75

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

Bianchini's Fresh Box Salads and Salad Bar are Accompanied by:

Fresh Baked Rolls and Butter, Cookies, Soft Drinks, Waters and Eating Utensils. Minimum 10 Orders.

Organic options available at additional cost.

BOX SALAD NO. 1

Monterey - \$14.75

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

BOX SALAD NO. 2

Iberian Chicken - \$14.75

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

BOX SALAD NO. 3

Cobb - \$14.75

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

BOX SALAD NO. 4

Southwestern - \$14.75

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 NO. 5

Chef - \$14.75

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

BOX SALAD NO. 6

Chinese Chicken - \$14.75

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 NO. 7

Asian Chicken Noodle - \$14.75

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

BOX SALAD NO. 8

Jamaican Chicken - \$14.75

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 NO. 9

Chicken Caesar - \$14.75

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

BOX SALAD NO. 10

Border Taco - \$14.75

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

BOX SALAD NO. 11

Vegetarian - \$14.75

Mixed Greens, Fresh Seasonal Vegetables, Grilled Tofu, Avocado, Tomatoes, Black Olives and Shredded Carrots. Served with Citrus Vinaigrette.

BOX SALAD NO. 12

Vegetarian Curried Rice and Artichoke Salad - \$14.75

Brown Rice, Diced Bell Pepper, Chopped Green Onions, Garbanzo Beans, Quartered Artichoke Hearts, Red Wine Vinegar, Garlic, Curry Powder, Tofu, Lemon Juice and Salt to Taste. Over a Bed of Lettuce.

Salad Bar - \$19.50

Bowl of Romaine Lettuce, Bowl of Baby Greens and 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

Citrus Vinaigrette and Balsamic Vinaigrette

HOT POULTRY ENTRÉES

Price per poultry entrée is determined by market price. Please call Bianchini's catering department for more information.
Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.

ALL HOT ENTRÉES COME WITH YOUR CHOICE OF SALAD

Caesar Salad

With Croutons, Tomatoes and Parmesan Cheese.

Italian Garden Salad

Mixed Greens, Diced Cucumber, Crispy Corn, Fresh Diced Tomatoes and Olives.

Persimmon and Arugula Salad

With Pomegranate Seeds, Mint and Feta Cheese. In season only.

Caprese Salad

Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Olive Oil, Balsamic Vinaigrette and Black Pepper.

Pasta Primavera Salad

Rotelli Pasta, Fresh Vegetables, Olives, Cherry Tomatoes, Diced Red and Green Bell Peppers, Olive Oil, Vinegar, Salt and Pepper.

Chinese Salad

Shredded Red and Green Cabbage, Carrots, Rice Noodles, Mandarin Segments and Green Onions.

Baby Greens

With With Strawberries, Mandarin Segments and Gorgonzola Cheese.

Mexican Salad

Mixed Greens, Radish, Cucumber, Tomatoes, Corn and Tortilla Chips.

Spinach Salad

Orange Segments, Sliced Mushrooms, Poppy Seeds and Cherry Tomatoes.

Greek Salad

Romaine, Red Onions, Bell Peppers, Tomatoes, Olives, Cucumber and Feta Cheese.

Traditional Potato Salad

Three Bean Salad

Macaroni Salad

Marinated Vegetable Salad

HOT ENTRÉE NO. 1

Chicken Marsala - \$19.50

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

HOT ENTRÉE NO. 2

Chicken Cacciatore - \$19.50

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 3

Teriyaki Chicken - \$19.50

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 4

Herb-Roasted Chicken Breast - \$19.50

Roasted with Wild Mushrooms in A Dry White Wine Sauce. Served with Rice Primavera and Greek Salad. Accompanied by Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 5

Baked Chicken Parmigiana - \$19.50

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

HOT ENTRÉE NO. 6

Barbecue Chicken - \$19.50

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

HOT ENTRÉE NO. 7

Margarita Chicken - \$19.50

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

HOT ENTRÉE NO. 8

Chicken Jerusalem - \$19.50

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

HOT ENTRÉE NO. 9

Grilled Caribbean Chicken - \$19.50

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

HOT ENTRÉE NO. 10

Chicken Enchiladas - \$19.50

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

HOT ENTRÉE NO. 11

Balsamic Glazed Chicken Breast - \$19.50

Chicken Breast Glazed with Balsamic, Honey, Mustard and Garlic. Accompanied with Rice Pilaff, Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 12

Caprese Chicken Breast - \$19.50

Chicken Breast, Mozzarella Cheese, Sliced Tomatoes, Balsamic Glaze, Fresh Basil Leaves. Accompanied with Rice Primavera, Salad, Fresh Rolls and Butter. Dessert Included.

HOT POULTRY ENTRÉES

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Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.

HOT ENTRÉE NO. 13

Chicken Burritos - \$19.00

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 NO. 14

Tostada or Taco Bar - \$19.50

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 NO. 15

Fajita Bar - \$19.50

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). Pepita Dressing, Fresh Salsa, Guacamole, Chipotle Sauce and Sour Cream. Dessert Included.

HOT ENTRÉE NO. 16

Chicken Rollatini - \$19.50

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 17

Ruggero's Chicken - \$19.50

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 18

Chicken Saltimbocca - \$19.50

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

HOT ENTRÉE NO. 19

Delmonico's Chicken - \$19.50

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

HOT ENTRÉE NO. 20

Traditional Oven Roasted Turkey

Breast - \$19.50

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.

HOT ENTRÉE NO. 21

Chicken Piccata - \$19.50

Chicken Piccata with Lemon Caper Sauce Rice Pilaf and Italian Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls and Butter, Assorted Desserts, Soft Drinks and Bottled Water.

HOT ENTRÉE NO. 22

Chicken and Asparagus - \$19.50

Chicken Breasts with Melted Gruyere Cheese in a White Wine Sauce, Brown Rice, Spinach and Citrus Salad (Orange Segments and Poppy Seeds) with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

HOT ENTRÉE NO. 23

Pecan-Crusted Turkey Tenderloin - \$19.50

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 NO. 24

Chicken Ratatouille - \$19.50

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 NO. 25

Cherry Chipotle Chicken - \$19.50

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

HOT ENTRÉE NO. 26

Chicken with Grapes - \$19.50

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.

HOT ENTRÉE NO. 27

Moroccan Chicken - \$19.50

Moroccan Chicken and Whole Grain Couscous and Garden Salad with Citrus Vinaigrette on the Side. Accompanied by Dinner Rolls and Butter, Assorted Desserts, Soft Drinks and Bottled Water.

HOT ENTRÉE NO. 28

Grilled Chicken Poblano - \$19.50

Chicken Breast, Shallots, Fresh Poblano Chile in Rajas and Color Bell Peppers in Rajas, Mexican Rice, Mexican Salad with Cilantro Vinaigrette on the Side. Accompanied by Dinner Rolls and Butter, Assorted Desserts, Soft Drinks and Bottled Water.

HOT ENTRÉE NO. 29

Creamy Tuscan Chicken Breast - \$19.50

Chicken Breast, Cherry Tomatoes, Oregano, Baby Spinach, Garlic, Heavy Cream, Salt, Pepper and Parmesan Cheese. Accompanied with Spaghetti. Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 30

Chicken Pot Pie - \$17.25

Accompanied with Salad, Fresh Rolls and Butter. Dessert Included.

HOT BEEF AND PORK ENTRÉES

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Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



HOT ENTRÉE NO. 31

Beef Burgundy - \$20.10

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

HOT ENTRÉE NO. 32

Tri-Tip with Sicilian Herb Sauce - \$23.00

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 33

Beef Kabobs - \$22.50

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 and Butter. Dessert Included

HOT ENTRÉE NO. 34

Prime Rib - \$30.15

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

HOT ENTRÉE NO. 35

Beef Stir Fry - \$19.50

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 36

Meatloaf - \$19.50

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

HOT BEEF AND PORK ENTRÉES



HOT ENTRÉE NO. 37

Chimichurri Steak - \$22.50

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

HOT ENTRÉE NO. 38

London Broil with Herb Wine Sauce - \$21.05

Wine Sauce, Butter, Lemon Juice, Ground Pepper, Parsley And Chives. Accompanied by Roasted Red Potatoes. Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 39

Beef Pot Pie - \$17.25

Accompanied with Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 40

Honey Mustard Pork Scallopini - \$20.15

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 41

Yankee Pot Roast - \$20.15

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

HOT ENTRÉE NO. 42

USDA Choice Skirt Steak - \$22.50

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

HOT ENTRÉE NO. 43

Rigatoni - \$18.85

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

HOT ENTRÉE NO. 44

Steak Fajita Bar - \$21.05

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 NO. 45

Pork Cutlets - \$20.15

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

HOT ENTRÉE NO. 46

Pork Roast - \$20.15

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 NO. 47

Braised Brisket - \$20.50

Braised Brisket and 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.

HOT ENTRÉE NO. 48

Roasted Pork Loin - \$20.50

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 and Butter. Dessert Included.



HOT PASTA ENTRÉES

Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



HOT ENTRÉE NO. 49

Bianchini's Lasagna - \$17.85

Choice of Chicken, Beef or Vegetarian, Italian Garden Salad with House Dressing. Accompanied by House Made Garlic Bread. Dessert Included.

HOT ENTRÉE NO. 50

Cheese and Spinach Ravioli - \$17.85

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

HOT ENTRÉE NO. 51

Penne Pasta - \$17.85

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

HOT ENTRÉE NO. 52

Cheese Tortellini - \$17.85

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

HOT ENTRÉE NO. 53

Rustic Italian Style Pasta - \$17.85

Fettuccine Noodles Tossed with Fresh Oven-Roasted Vegetables. Marinara Sauce and Parmesan Cheese. Caesar Salad and Dressing. Accompanied by Garlic Bread or Fresh Rolls. Dessert Included.

HOT ENTRÉE NO. 54

Pasta Farfalle - \$17.85

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 NO. 55

Pasta Putanesca - \$17.85

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

HOT ENTRÉE NO. 56

Spaghetti with Meatballs - \$17.85

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

HOT ENTRÉE NO. 57

Grilled Chicken Farfalle - \$18.85

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

HOT ENTRÉE NO. 58

Whole Wheat Penne Pasta - \$17.85

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

HOT ENTRÉE NO. 59

Spaghetti with Clams - \$19.50

Arugula Salad with Honey Drizzled Peaches with Citrus Vinaigrette on the Side. Accompanied by Whole Wheat Dinner Rolls and Dessert.

HOT ENTRÉE NO. 60

Squash and Leek Lasagna - \$17.85

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

HOT SEAFOOD ENTRÉES

Price per seafood entrée is determined by market price. Please call Bianchini's catering department for more information.
Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



HOT ENTRÉE NO. 61

Oven Roasted Salmon - \$23.15

White Wine Sauce, Rice Pilaf. Garden Salad with House Dressing. Accompanied by Fresh Rolls and Butter.
Dessert Included.

HOT ENTRÉE NO. 62

Grilled Salmon - \$23.15

Mango-Cilantro Relish, Rice Primavera.
Baby Greens (Mandarin Segments, Strawberries,
Gorgonzola Cheese) Citrus Vinaigrette.
Accompanied by Fresh Rolls and Butter.
Dessert Included.

HOT ENTRÉE NO. 63

Seafood Paella - \$23.15

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

HOT ENTRÉE NO. 64

Tilapia in Spanish Sauce - \$23.15

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

HOT ENTRÉE NO. 65

Prawns Scampi - \$23.15

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

HOT ENTRÉE NO. 66

Roasted Pacific Cod - \$23.15

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

HOT ENTRÉE NO. 67

Grilled Salmon with Lite Lemon Sauce - \$23.15

Served with Brown Rice, Baby Greens
(Cucumber, Croutons, Olives, Red Onions)
with Citrus Vinaigrette. Accompanied by Whole
Wheat Dinner Rolls, Butter and Desserts.

HOT VEGETARIAN ENTRÉES

Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



HOT ENTRÉE NO. 68

Eggplant Parmigiana - \$17.00

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

HOT ENTRÉE NO. 69

Vegetarian Cannelloni - \$17.00

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 and Butter. Dessert Included.

HOT ENTRÉE NO. 70

Portobello Mushrooms- \$17.00

Stuffed with Spinach, Gorgonzola Cheese, Parmesan Cheese. Garden Salad with Citrus Vinaigrette. Accompanied by Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 71

Mushroom Ravioli - \$17.00

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

HOT ENTRÉE NO. 72

Vegetarian Pot Pies - \$16.45

Accompanied with Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 73

Vegetarian Enchiladas - \$17.00

Flour Tortillas Stuffed with Sautéed 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 NO. 74

Stir-Fry Vegetables and Tofu - \$17.00

Steamed White Rice, Garden Salad with House Dressing. Accompanied by Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 75

Stuffed Tomatoes - \$17.00

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

HOT ENTRÉE NO. 76

Polenta - \$17.00

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

HOT ENTRÉE NO. 77

Chile Rellenos - \$17.00

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.

HOT ENTRÉE NO. 78

Sesame-Crusted Tofu - \$17.00

Served with Spicy Pineapple Noodles. Green Salad with Asparagus and Peas in a Lemon Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

HOT ENTRÉE NO. 79

Gnocchi - \$17.00

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

HOT ENTRÉE NO. 80

Chard, Feta and Kalamata Olive Tart - \$17.00

Served with Spinach Salad with Citrus Vinaigrette. Accompanied by Whole Wheat Dinner Rolls, Butter and Dessert.

HOT VEGETARIAN ENTRÉES



HOT ENTRÉE NO. 81

Southwestern Stuffed Acorn Squash - \$17.00

Acorn Squash Stuffed with Tomatoes, Black Beans and Swiss Cheese. Mexican Garden Salad with Cilantro Vinaigrette. Accompanied by Warm Corn Tortillas and Dessert.

HOT ENTRÉE NO. 82

Roasted Zucchini Casserole - \$17.00

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 and Dessert.

HOT ENTRÉE NO. 83

Plant-Based Quesadilla - \$17.00

Sprouted Grain Tortillas Filled with Black Bean and Sweet Potatoes. Accompanied by Infused Cabbage Slaw, Slices of Avocado and Roasted Pepper Sauce. Whole Fruit Dessert Included.

HOT ENTRÉE NO. 84

Ricotta and Egg Gnocchi - \$17.00

With Olives, Capers and Tomato Sauce. Accompanied with Salad, Fresh Rolls and Butter. Dessert Included.

HOT ENTRÉE NO. 85

Vegetarian Meatless Loaf - \$17.00

Vegetarian Burger Crumbles, BBQ Sauce, Chopped Bell Pepper, Minced Onion, Minced Clove Garlic, Soft Bread Crumbs, Parmesan Cheese, Eggs, Thyme, Basil, Parsley, Salt and Pepper to Taste. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT ENTRÉE NO. 86

Vegetarian Zucchini Casserole - \$17.00

Grated Zucchini, Eggs, Chopped Onion, All Purpose Flour, Grated Parmesan Cheese, Shredded Mozzarella Cheese, Salt and Pepper to Taste. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT ENTRÉE NO. 87

Vegetarian Spanish Quinoa Stuffed Bell Peppers - \$17.00

Quinoa, Bell Peppers, Vegetable Stock, Cumin Powder, Chili Powder, Garlic, Black Beans, Whole Kernel Corn. Topping with Fresh Salsa. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT ENTRÉE NO. 88

Vegetarian Pasta Alla Norma - \$17.00

Spaghetti with Homemade Tomato Sauce, Eggplant, Olive Oil, Chopped Onion, Fresh Garlic, Grated Parmesan Cheese, Fresh Basil, Salt and Pepper to Taste. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT ENTRÉE NO. 89

Vegetarian Black Bean and Rice Enchiladas - \$17.00

Flour Tortillas Filled with Black Beans Mixed with Chopped Bell Peppers, Chopped Onions, Minced Garlic, Diced Tomatoes, Diced Green Chiles, Chili Powder, Ground Cumin, Cheddar Cheese and Sprinkled with Fresh Cilantro Brown Rice. Garden Salad with Dressing on the Side. Accompanied Assorted Desserts.

HOT ENTRÉE NO. 90

Vegetarian Pot Pie Casserole - \$17.00

Fennel Finely Chopped, Chopped Onion, Chopped Carrot, Sliced White Mushrooms, Diced Russet Potatoes, Mushroom Broth, Milk, Green Peas, Fresh Chives and Parsley. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT VEGETARIAN BARS

Hot entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



HOT ENTRÉE NO. 91

Plant-Based Fajita Bar - \$17.10

Grilled Vegetables (Room Temperature Platter) Served with Whole Wheat and Corn Tortillas, Brown Rice, Black Beans, Bell Peppers and Onions. Accompanied by Fresh Salsa, Hot Roasted Pepper Sauce and Guacamole. Whole Fruit Dessert Included.

HOT ENTRÉE NO. 92

Mashed Potato Bar - \$19.35

Mashed Potatoes, Chives, Cheddar Cheese, Crumbled Blue Cheese, Butter, Sour Cream, Chopped Bacon, Gravy, Caramelized Onions, Sautéed Mushrooms, Steamed Broccoli. Garden Salad with Dressing on the Side. Accompanied by Dinner Rolls, Butter and Assorted Desserts.

HOT ENTRÉE NO. 93

Bianchini's Pasta Bar - \$19.35

2 Pasta Choices - Spaghetti, Rigatoni or Penne. 2 Sauce Choices - Pesto, Homemade Marinara or Creamy Alfredo. Accompanied by Beef Meatballs and Sliced Grilled Chicken and Caesar or Hearty Mixed Green Salad with Dressing on the Side. Garlic Bread or Dinner Rolls and Butter. Assorted Cookies and Brownies.

HOT ENTRÉE NO. 94

Bianchini's Nacho Bar - \$12.60

Tortilla Chips, Black Beans or Refried Beans, Melted Cheddar Cheese, Guacamole, Sour Cream, Jalapeño Peppers, Fresh Salsa, Hot Roasted Pepper Sauce, Tapatio Sauce, Sliced Black Olives and Green Onions. Assorted Desserts.

Additions:

Diced Grilled Beef - \$2.50 more per person
Diced Grilled Chicken - \$2.00 more per person

HOT ENTRÉE NO. 95

Baked Potato Bar - \$19.35

Large Potatoes, Sour Cream, Shredded Cheddar Cheese, Crumble Blue Cheese, Grated Parmesan Cheese, Chopped Fresh Basil, Chopped Olives, Steamed Broccoli, Chopped Fresh Tomatoes, Chopped Bacon, Grilled Onions, Sautéed Mushrooms, Sautéed Spinach and Sliced Jalapeños. Beef Chili or Vegetarian Chili. Accompanied by Assorted Desserts.



GLUTEN FREE OPTIONS

Gluten free entrées 10 orders minimum. Included paper products. Included soft drinks and water. Organic options available at additional cost.



GLUTEN FREE NO. 1

Buttermilk-Brined Chicken with Basil-Mint Sauce - \$19.75

Accompanied by: White Rice (gluten free), Hearty Garden Salad, Gluten Free Dinner Rolls and Gluten Free Cookies.

GLUTEN FREE NO. 2

Grilled Salmon with Cherry Chipotle Sauce - \$23.15

Accompanied by: Roasted Vegetables, Wild Rice (gluten free), Garden Salad, Gluten Free Dinner Rolls and Gluten Free Cookies.

GLUTEN FREE NO. 3

Roasted Pork Tenderloin with Rhubarb BBQ Sauce - \$21.15

Accompanied by: Roasted Red Potatoes, Spinach Salad with Apple and Cranberry with Gluten Free Citrus Vinaigrette, Gluten Free Dinner Rolls and Gluten Free Cookies.

GLUTEN FREE NO. 4

Grilled Chicken Breast with Gluten Free Teriyaki Sauce - \$19.50

Accompanied by: White Steamed Rice, Garden Salad with gluten free Citrus Vinaigrette, Gluten Free Dinner Rolls and Gluten Free Cookies.

GLUTEN FREE NO. 5

Tomato-Herb Marinated Skirt Steak - \$22.50

Accompanied by: Roasted Red Potatoes, Hearty Garden Salad, Gluten Free Dinner Rolls and Gluten Free Cookies.

GLUTEN FREE NO. 6

Chicken Wrap - \$15.95

Grilled Gluten Free Chicken, English Cucumber, Bean Sprouts, Shredded Carrots, Scallions, Basil, Hummus and Sesame Seeds. Accompanied by Fruit Salad and Gluten Free Cookies.

GLUTEN FREE NO. 7

Taco Wrap - \$16.25

Grilled Gluten Free Flank Steak, Avocado, Sour Cream, Salsa Fresca, Chopped Green Chiles, Taco Seasoning, Black Beans, Tomatoes, Shredded Lettuce, Green Onions and Cheese. Accompanied by Fruit Salad and Gluten Free Cookies.

GLUTEN FREE NO. 8

Sandwich - \$14.75

Grilled Gluten Free Chicken or Turkey on Gluten Free Sliced Bread, Lettuce, Tomatoes, Avocado and Cheese. Condiments on the Side, Accompanied by Fruit Salad and Gluten Free Cookies.

GLUTEN FREE NO. 9

Vegetarian Sandwich - \$12.95

Gluten Free Sliced Bread, Roasted Vegetables, Lettuce, Sprouts, Tomatoes, Avocado and Cheese. Condiments on the Side, Accompanied by Fruit Salad and Gluten Free Cookies.