



September Features

Homemade Soups

\$4 pp (10 oz.) or \$40/gallon (serves 12) delivered in insulated container

Roasted Tomato Basil Soup with Baked Parisian Croutons

Tuscan Sausage and Lentil Soup

Salads

Bistro Salad

Mixed Greens tossed with seasonal roasted vegetables and house vinaigrette
(vegan and gluten friendly)

Autumn Salad

Spinach tossed with apples, pecans, craisins, feta cheese and bacon with maple dijon vinaigrette
(gluten friendly)

Cold Buffet \$11

Served with a Featured Salad, Chips and French Apple Cake

Caprese Chicken Sandwich

Grilled balsamic glazed chicken breast with fresh mozzarella, basil and sliced tomato
on grilled Parisian bread with pesto aioli

Hot Buffet \$12

*Served with featured Bistro Salad, Artisan Bread and
Warm Brownie Bread Pudding with whipped cream*

Black and Blue Pasta

Cavatappi pasta with beef tenderloin, grape tomatoes and scallions in a creamy blue cheese sauce.

Menus for your business or social gathering prepared and delivered to serve your special guests.

\$300 minimum order per invoice. Delivery, tax and equipment rental are additional. Please place your order at least 24 hours in advance. For your convenience we accept all major credit cards when you place your order.

The delivery charge is not a gratuity & it will not be distributed to employees as a gratuity.