

Design Perfect Catering

Design your own Lunch Menu

Minimum Order of 20 Guests

★House favorites

In a hurry? Order one of our pre-designed, quick pick menus or ask us for recommendations.

ENTRÉES

POULTRY

Chicken Parmesan 12.45

Tender chicken breasts hand coated with grated Parmesan and Italian breadcrumbs, baked in our classic marinara sauce, finished with freshly melted mozzarella

Green Chili and Chicken Enchiladas 11.95

Roasted green chilies, shredded chicken, and Mexican style four cheese blend, hand rolled in flour tortillas, baked until golden, and topped with our red OR chili verde sauce and melted cheese. Served with fresh pico de gallo and sour cream

Chicken Stir-Fry 11.95

Strips of tender chicken breast and fresh cut Asian vegetables, stir-fried in our kalbi sauce

Buttermilk Fried Chicken with Chipotle Mayo 12.45

Tender chicken breast, marinated in fresh buttermilk, halved, hand breaded and fried, served with chipotle mayo, and our sweet and tangy barbecue sauce

★Baked Chicken Capri 11.95

Moist chicken breast, pan-seared and baked, served in our Dijon beurre blanc sauce, topped with artichoke hearts, button mushrooms, sun-dried tomatoes, and capers GF

Herb-Roasted Chicken 12.45

Tender chicken breast baked with rosemary, thyme, and garlic, served in our beurre blanc sauce GF

★Chicken Caprese 12.45

Pan-seared chicken breast simmered in balsamic vinegar, garlic, and grape tomatoes, finished with fresh mozzarella and basil GF

SEAFOOD

Fire-Grilled NW Salmon 13.95

Grilled over an open flame, served with fresh tropical fruit salsa GF




★NW Chardonnay Baked Salmon 13.95

Juicy salmon, seasoned, baked, topped with a chive beurre blanc sauce GF

BEEF

- Classic American Meatloaf** 10.45
Ground chuck mixed with Italian breadcrumbs, green onions, garlic, carrots, and green peppers, baked and topped with our ketchup glaze
- 3 Cheese Ravioli** 10.45
Filled with a blend of indulgent Italian cheeses, topped with Bolognese and melted mozzarella
- Beef and Broccoli** 11.95
Tender beef and fresh broccoli in a ginger soy sauce
- ★Flank Iron Steak** 13.45
Grilled over an open flame until tender, finished with demi-glaze and blue cheese crumbles GF

VEGETARIAN

- Vegetable Stir-Fry** 10.45
Fresh cut Asian vegetables stir-fried in our kalbi sauce 
- Spinach and Cheese Cakes** 11.45
Baby spinach, ricotta and Parmesan cheeses, handpressed into cakes, panfried and served over marinara sauce 
- Sweet Potato and Black Bean Enchiladas** 11.45
Sweet potato, corn, spinach, and black beans sautéed and handrolled into flour tortillas with Mexican style four cheese blend and cilantro, baked and topped with spicy red enchilada sauce and melted cheese. Served with fresh pico and sour cream 
- Mushroom and Asparagus Risotto** 11.95
Fresh mushrooms and asparagus lightly sautéed in garlic olive oil, served in our perfectly creamy risotto 
- Mushroom and Butternut Squash Curry** 11.95
Diced mushrooms served in our perfectly spiced butternut squash curry, garnished with cilantro  GF

SANDWICHES

7.95

Pick 2 (12-25 quests)/Pick 3 (26-75 quests)/Pick 4 (76+ quests)

Turkey

Oven roasted turkey, thinly sliced and layered with provolone cheese, topped with fresh lettuce, tomato and our Dijon aioli spread on ciabatta bread


Ham

Black Forest ham, thinly sliced and layered with sharp cheddar cheese, topped with fresh lettuce, tomato, pickles and our Dijon aioli on ciabatta bread

Pastrami

Layers of thinly sliced pastrami and provolone cheese, topped with purple onions and our spicy brown mustard on ciabatta bread

Grilled Vegetables


Layers of grilled marinated vegetables and fresh spinach served on ciabatta bread with our balsamic aioli 

PINWHEELS/WRAPS

7.95

Pick 2 (12-25 guests)/Pick 3 (26-75 guests)/Pick 4(76+ guests)


Grilled Vegetables

Layers of delicious grilled marinated vegetables rolled into a large tortilla with red pepper hummus 

Sun-Dried Tomato and Basil

Large flour tortilla rolled with layers of chopped sun-dried tomatoes, fresh spinach, basil, Parmesan cheese, and garlic cream cheese 

Spicy Southwest Bean and Cheese

Cream cheese, refried beans, and shredded Monterey Jack cheese sprinkled with avocado, diced tomatoes, green onions, cilantro, and jalapeño relish inside a large flour tortilla 

Reuben

Reuben spread, corned beef, and sauerkraut with Swiss cheese, rolled into a large flour tortilla

Italian

Salami, pepperoni, roasted pepper spread, and provolone cheese with romaine lettuce inside a large flour tortilla

Ham and Cheese

Herb cream cheese, Black Forest ham and American cheese rolled inside a large flour tortilla

Buffalo Chicken


Buffalo cream cheese, shredded chicken, sprinkled with mozzarella cheese rolled inside a large flour tortilla

SALADS



Priced Per Platter: Small (12 guests) / Medium (25 guests) / Large (55 guests)

GREEN SALADS



Traditional Caesar Salad or Southwest Caesar 52/ 105/ 215

Crispy romaine hearts tossed with fresh Parmesan cheese, grape tomatoes, and garlic croutons, dressed in our traditional Caesar dressing *OR* chipotle Caesar dressing 


★NW Seasonal Greens 58/ 112/ 222

Candied pecans, tomatoes, red onions, and cucumbers, served with Chef Mark's famous balsamic vinaigrette and blue cheese dressings  

Spinach Salad 52/ 105/ 215

Baby spinach leaves, candied pecans, red onions, tomatoes, Satsuma oranges, and feta cheese, served with our citrus vinaigrette and Dijon dressings  

Asian Salad 52/ 105/ 215

Spring mix lettuce with Asian vegetables, chow mein noodles, and toasted almonds, served with our sesame vinaigrette and blue cheese dressings 

Italian Chopped Salad 52/ 105/ 215
Iceberg lettuce tossed with red onions, tomatoes, red onions, pepperoncini's, and olives, served with our white herb vinaigrette and blue cheese dressings and topped with Parmesan cheese and croutons ✓

SIDE SALADS

Noodle Salad 32/65/141
Angel hair pasta with carrots, cabbage, toasted almonds, and shredded romaine, tossed in our sesame soy dressing ✓

Black Bean and Corn 30/60/130
Black beans and juicy yellow corn tossed with roasted peppers, red onions and cilantro, tossed in our house made southwest dressing ✓ GF

Orzo Pasta Salad 39/80/193
Orzo mixed with juicy yellow corn, black beans, cilantro, avocado, and cherry tomatoes, tossed in our cilantro lime ranch dressing ✓

Greek Veggie Salad 21/43/91
Diced Roma tomatoes, cucumbers, red onions and Kalamata olives, tossed in our herb vinaigrette and topped with feta cheese ✓


Quinoa Salad 39/80/171
Quinoa, green peppers, onions, sweet corn, black beans, tomatoes and feta cheese tossed in our red wine vinaigrette

STARCHES

Priced Per Platter


Small (12 quests) / Medium (25 quests) / Large (55 quests)

Garlic Mashed Potatoes ✓ GF 45/93/198


Roasted Red Potatoes 45/93/198
Oven roasted baby red potatoes tossed with olive oil, rosemary, and thyme 

Spicy Refried Beans 45/93/198
Pinto beans, sauteed and blended with diced jalapenos 

Rice 39/80/171

Basmati Rice
Long, slender white rice 





Wild Rice Pilaf
Sautéed pilaf style GF

Cilantro-Lime
Seasoned with fresh garlic, cilantro, and lime juice 

Jasmine Rice 






VEGETABLES

Priced Per Platter: Small (12 guests) / Medium (25 guests) / Large (55 guests)

Grilled Marinated Vegetables	54/111/240
Eggplant, squash, peppers, mushrooms, asparagus, red onions, grape tomatoes, and Kalamative olives, seasoned then grilled over an open flame 	
Chilled Asparagus	60/122/265
Seasoned in olive oil and Italian herbs and spices, then grilled over an open flame 	
Garlic Green Beans	48/99/212
Fresh green beans pan fried, tossed in our garlic glaze 	
Roasted Seasonal Medley 	48/99/212



DESSERTS

Priced Per Dozen- 2 dozen minimum per selection

Assorted Cookies and Brownies	25
Assorted cookies, including white chocolate macadamia nut, oatmeal raisin, and chocolate chip 	
Chocolate Dipped Fruit	30
Cantaloupe, honeydew, pineapple, grapes, and strawberries dipped in chocolate 	
★Assorted Petite Sweets	30
Lemon bars, chocolate-dipped strawberries and crème puffs, mini cheesecakes, and seasonal tarts 	
★Individual Salted Caramel Cups	40
Baked apple, cinnamon, and brown sugar cake topped with salted caramel sauce 	
Homemade Cupcakes	36
Custom to party's theme/décor 	

ADD ONS

Priced Per Platter: Small (12 guests) - Medium (25 guests) – Large (55 guests)

Market-Fresh Fruit Platter	50/110/225
Sliced watermelons, cantaloupe, honeydew, and pineapple, topped with grapes and seasonal berries 	
Hummus and Crudités	50/110/225
Crispy fresh carrots, celery, cucumbers, grape tomatoes, red and yellow peppers, and olives, served with a basket of baquettes and pita slices, alongside either our garlic hummus <i>OR</i> red pepper hummus 	

Soups - \$6/pp Minimum 8

Minestrone 
Tomato Basil 
Clam Chowder

Navy Bean 
NW Corn and Potato Chowder
Chili and Vegetarian Chili

Assorted Bread Basket and Butter Pats 	21/43/90
Cornbread Squares with Honey Packets and Butter Pats 	22/45/95
Garlic Bread 	23/46/96
Chips and Salsa  	21/43/90
Individual Bag of Chips	20/42/88

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.