Executive Lunch Menu Options
All served as petite sandwiches for all guests to enjoy!

Choose 3:

**Sandwich Menu**
- Turkey & Cheddar - basil aioli
- Chicken Salad - sunflower seeds, grapes, celery
- Ham & Gouda - honey mustard
- Roast Beef - provolone, pickled red onion
- Italian - salami, mortadella, mozzarella, giardiniera
- Caprese - tomato, mozzarella, balsamic, pesto

Choose 1:

**Soups**
- Chicken Tortilla - pulled chicken, cilantro, pozole, cilantro, lime
- Chicken & Wild Rice - pulled chicken, carrot, celery, wild rice
- Green Chili & Pork Stew - braised pork, potatoes, roasted green chilies with garlic
- Vegetable - green beans, mushrooms, tomatoes, okra
- Chili - ground sirloin, tomato, three bean mix (also available vegetarian)
- Cream of Mushroom - porcini mushroom and fresh herbs in light cream stock
- Beef Stew - beef, potatoes, carrots, onion
- Tomato - oven roasted tomatoes, vegetable stock

Choose 1:

**Salads**
- Waldorf Salad - Apples, Celery, Grapes, Candied Walnuts, Gorgonzola Dijon Balsamic Vinaigrette
- Caesar Salad - Romaine, Croutons, Caesar Dressing
- Orchard Salad - Apples, Cranberries, Candied Walnuts, Blue Cheese, Balsamic
- Market Salad - Cucumbers, Tomatoes, Red Onion, Shredded Carrots, Buttermilk Ranch or Balsamic
- Greek Salad - Cucumbers, Tomatoes, Red Onion, Feta, Artichoke Hearts, Kalamata Olives, Greek Dressing
- Cobb Salad - Bacon, Avocado, Chopped Egg, Tomatoes, Buttermilk Herb Ranch
- Asian Chopped Salad - Napa Cabbage, Wonton Crisps, Mandarin Oranges, Scallions, Cilantro, Ginger Sesame Dressing