À LA CARTE

Create your own dining experience with our made-to-order appetizers, salads, entrées and desserts.

Orders must be placed by 9 a.m. for same-day service.

Complimentary delivery available within a 0.5-mile radius.

Serving utensils, silverware and napkins available upon request.

**SALADS**

**HONEY CHICKEN** Grilled or crispy chicken breast, romaine, mesclun greens, sesame noodles, diced tomato, toasted sesame seeds, wonton crisps, honey Dijon dressing $35 | $85 | $170

**TUSCAN KALE & RED QUINOA** Romaine, shaved Parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette $25 | $65 | $125

ADD: **Grilled Chicken** $10 | $25 | $50

**SESAME-SEARED AHI TUNA** Napa cabbage, arugula, seaweed salad, radishes, cucumber, Srirachi aioli, sesame vinaigrette $40 | $95 | $190

**CAESAR** Crisp romaine hearts, shaved Parmesan, focaccia croutons $12 | $57 | $115

ADD: **Grilled Chicken** $10 | $25 | $50

**GRILLED CHICKEN COBB** Smoked bacon, avocado, green apple, blue cheese, scallion, tomato, hard-boiled egg, Dijon vinaigrette $16 | $80 | $160

**THE ART OF BREAKING BREAD** Every order comes with a serving of our famous peasant loaf and butter, because we believe there’s something special about breaking bread together.

**SIGNATURE SANDWICHES**

**PRIME RIB FRENCH DIP** Horseradish sauce, beef au jus, toasted hoagie roll $80 | $200 | $400

**ULTIMATE BLT** Cajun maple-glazed bacon, vine ripened tomatoes, romaine, mayo, toasted challah bread $40 | $100 | $200

**MAINE LOBSTER ROLL** Lemon-chive mayo, buttery toasted bun $120 | $300 | $600

**VEGETABLE WRAP** Kale wrap, red pepper, Napa cabbage, oranges, carrots, onion, tzatziki sauce $40 | $100 | $200

**BUFFALO CHICKEN WRAP** Cayenne tortilla, shredded lettuce, tomato, bleu cheese crumbles, bleu cheese dressing, fried buffalo chicken (grilled upon request) $60 | $150 | $300

**GRILLED CHICKEN CLUB** Ciabatta roll, basil aioli, grilled chicken breast, bacon, lettuce, tomato $120 | $300 | $600

**AMERICAN CLASSICS**

**SPINACH & ARTICHOKE DIP** Gruyère, Parmesan, carrot and celery sticks, housemade corn tortilla chips $12 | $30 | $60

**CHICKEN PICCATA** Roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce $25 | $65 | $135

**JOE’S MAC & FIVE CHEESE** Gruyère, jack, cheddar, Parmesan, blue cheese, buttered panko gratin, chives $25 | $60 | $120

ADD: **Grilled Chicken** $6 | $15 | $30

**Criscy Chicken** $6 | $15 | $30

**Cajun Maple- Glazed Bacon** $4 | $10 | $20

**CHICKEN & BROCCOLI ZITI** Grilled chicken breast, roasted red peppers, garlic Parmesan cream $30 | $83 | $166

**PAN-ROASTED ATLANTIC SALMON** Artichoke hearts, shallots, spinach, Dijon, dii-Pernod sauce $50 | $120 | $240

**DESSERTS**

**BUTTERSCOTCH BROWNIES** Double chocolate, fudge, butterscotch chips $10 | $25 | $50

**CHOCOLATE CHIP COOKIES** The next best thing to our skillet cookie $10 | $25 | $50

**CATERING PACKAGES**

Serves 50 guests

Choose from our chef-inspired combinations featuring some of our favorite menu items.

Orders must be placed 48 hours in advance. Complimentary delivery available within a 0.5-mile radius. Serving utensils, silverware and napkins available upon request.

**SOUTHERN COMFORT** $325

**CAESAR SALAD**

**ULTIMATE BLT SANDWICHES**

**JOE’S MAC & FIVE CHEESE**

**CHOCOLATE CHIP COOKIES**

**THE FRENCH QUARTER** $475

**TUSCAN KALE & QUINOA SALAD**

**SPINACH AND ARTICHOKE DIP**

**FRENCH DIP SANDWICHES**

**CHICKEN PICATTA**

**CHOCOLATE CHIP COOKIES**

**THE SILICON VALLEY** $495

**GRILLED CHICKEN COBB SALAD**

**ULTIMATE BLT SANDWICHES**

**VEGETABLE WRAPS**

**JOE’S MAC & FIVE CHEESE**

**SEASONAL FRUIT**

(allergy-friendly)

**THE EXECUTIVE** $895

**SPINACH & ARTICHOKE DIP**

**SESAME-SEARED AHI TUNA SALAD**

**LOBSTER ROLLS**

**PAN-ROASTED ATLANTIC SALMON**

**FULL SERVICE** Available 9 a.m. to 9 p.m. Allow us to do the heavy lifting. $100

Add Full Service to any catering package and we’ll send two of our finest team members to set up, serve and clean up.