

BG CATERING

2017 Holiday Luncheon Menu

Perfect for your holiday office celebration!

SPECIALTY SANDWICH PLATTER

Please choose **THREE** of the sandwich options below.
Our sandwich platters are garnished with house-pickled vegetables.

Per Person: **\$10 (minimum of 8 Guests)**

ROAST TURKEY BREAST

apple, cheddar, arugula, fig jam

CHICKEN SALAD

dried cranberries, celery, lettuce

MEDITERRANEAN

cukes, peppadew peppers, feta, lettuce, red onion,
tomato, hummus

CHICKEN PARMESAN

Italian bread crumbs, fresh mozzarella, plum tomato sauce

ROAST BEEF

roast sirloin, Frank's Red Hot, aged asiago, lettuce, tomato,
horseradish sauce

CAPRESE

Prosciutto di Parma, basil leaves, tomato, fresh mozzarella

Salads

(serves 6)

TOSCANO (\$30)

greens, assorted antipasti vegetables, polenta croutons

GRILLED CHICKEN CAESAR (\$45)

romaine, polenta croutons, our own creamy caesar
dressing, Gran Padano cheese

GREEK (\$30)

romaine, kale, red quinoa, tomato, cukes, feta, greek
olives, toasted pita chips, lemon oregano vinaigrette

TABOULLEH (\$35)

barley, farro, bulgar, red onion, pear tomatoes,
cucumber, mint, red peppers, parsley, lemon balsamic
dressing

GRILLED CHICKEN COBB (\$45)

romaine, kale, arugula, radicchio, avocado, bacon, pickled
onions, hard cooked egg, our own buttermilk ranch
dressing

KALE CAESAR with GRILLED CHICKEN (\$45)

dried cranberries, toasted pumpkin seeds, focaccia
croutons, our own goat cheese caesar dressing

PHONE ORDERS:

please call Catering Director Michelle McMahon
(860)214.0568

EMAIL: michelle@billygrant.com

24 HOURS NOTICE IS PREFERRED

Sweet & Savory

(serves 8 to 10)

BAKED MAC & CHEESE (\$40)

HUMMUS & OUR TOASTED PITA CHIPS (\$30)

SEASONAL FRUIT & CHEESE (\$50)

local fruit jam, artisan crackers, our spiced nuts

HOMEMADE MINI COOKIES & BARS (\$60)