



BOX LUNCH MENU

~Per Person Price: \$10.95~
(\$9.00 for half sandwich box)

SANDWICHES

(one choice per person)

SALADS

(one choice per person)

<p>Roast Beef Seasoned house roast beef with red onions, smoky sharp cheddar, fresh tomato, lettuce on a sour roll w/ horseradish mustard</p>	<p>Country Potato Salad Traditional style potato salad, creamy fresh. "Not From a Box!"</p>
<p>Turkey Seasoned house roasted turkey breast w/ monterey jack cheese and "the works" on a sour roll w/ housemade dijonnaise</p>	<p>Classic Macaroni Salad Perfectly seasoned and mixed with fresh cut celery, scallion and all yolk mayonnaise</p>
<p>Black Forest Ham Lean black forest ham with swiss cheese, romaine, sweet onion and honey dijon on sliced rye</p>	<p>Bow Tie Pasta Vinaigrette dressed and tossed with sun-dried tomato, marinated artichokes hearts, diced provolone cheese & kalamata olives</p>
<p>Chicken Salad Roasted fresh chicken breast diced with tart apples, toasted almonds, red bell peppers and onion served on a foccacia roll</p>	<p>Peruvian Quinoa Tabouli Salad Toasted Quinoa grain is tossed with fresh parsley, cilantro, diced bell peppers, onion, jicama, and a lemon olive oil.</p>
<p>Tuna Salad Tongul tuna with lemon zest, fresh chopped celery and scallions, served on a sesame sweet roll</p>	<p>Greek Cucumber Salad Fresh cucumber, roma tomato, red onion, black olive, fresh feta, cracked pepper and oregano tossed in red wine vinaigrette</p>
<p>Roasted Eggplant Grilled eggplant and roasted bell peppers with fresh baby greens, basil-pesto and goat cheese served on fresh ciabatta</p>	<p>Fruit Salad Diced melons and pineapple along with other season fruits tossed in a citrus dressing</p>

Box Basics: Cookie, Complete Utensil Kit and Bottled Water

One Step Beyond Catering

Chef / Program Director:

Jim Rio

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