



All orders subject to a delivery fee. Delivery charges are based on date, time and location of delivery. Delivery rates start at \$50. Multiple deliveries in one day will incur multiple delivery charges.

Minimum Order is \$500.00

BOXED SANDWICHES AND SALADS

Select up to 3 Varieties for Up to 25 Guests

Select up to 4 Varieties for Up to 50 Guests

\$16.00 per person for individually boxed sandwiches and salad with label. Includes utensils and napkin.

SANDWICHES

All Sandwiches are served with a Piece of Fruit and a Cookie; along with Pasta Salad OR Individual Bag of Chips. Please feel free to ask for your favorite if it is not listed.

Turkey

- ✂ Turkey, House Pesto & Sun-dried Tomatoes with provolone cheese & fresh baby spinach on a seeded baguette.
- ✂ Turkey & Applewood Smoked Bacon with lettuce, tomato, dill Havarti cheese & brown mustard aioli on ciabatta.
- ✂ Rosemary Turkey Salad with sprouts and roasted peppers on a house croissant.
- ✂ Charbroiled White Turkey Meat with herb dressing, Swiss cheese, baby spinach, cucumbers, red bell peppers and alfalfa sprouts rolled in a savory tortilla wrap.
- ✂ Grilled Turkey & Avocado with tomato and spicy roasted pepper aioli in a Greek pita.

Roast Beef

- ✂ Roast Beef & Chèvre Cheesewith roasted tomatoes, arugula and pesto aioli on ciabatta.
- ✂ Roast Beef & Tillamookwith tomatoes, lettuce, and barbecue horseradish aioli on an onion roll.
- ✂ Roast Beef Rollswith barbecue sauce, cream cheese, pumpkin seeds, arugula, Gouda cheese, and tomato rolled in lavosh bread.
- ✂ Grilled Flank Steak & Bleu Cheesewith peppery greens, tomatoes and peppers on focaccia.(minimum order of 5)
- ✂ Barbecued tri-tipwith Fontina cheese, grilled onions, mesquite mayonnaise, and romaine lettuce on a soft steak roll.(minimum order of 10)

- ✍ Pastrami with Provolone cheese, lettuce, tomato, pickles, mustard and mayonnaise on an onion Kaiserroll.

Chicken

- ✍ Breaded & Pan-seared Chicken Breast with marinara sauce, Pepperoncini, lettuce and Romano, Parmesan and Mozzarella cheeses on ciabatta.
- ✍ Pan-seared Chicken Breast with lemon caper aioli, arugula, tomatoes and red onions on fresh focaccia.
- ✍ Grilled Chicken Breast with Cajun vinaigrette, bleu cheese, tomatoes, red onions, and spring mix in savory tri-color wraps.
- ✍ Tender Grilled Chicken Breast topped with caramelized onions, provolone cheese, roasted garlic, and sun-dried tomatoes on a garlic toasted baguette.
- ✍ Grilled Chicken Breast Salad with toasted almonds, scallions, lemon zest aioli, and romaine lettuce on an onion Kaiser roll.

Pork

- ✍ Apple-wood Smoked Bacon with sharp cheddar cheese, avocado, lettuce, tomato and citrus aioli on nine-grain bread.
- ✍ Sliced Black Forrest Baked Ham with roasted apples, fresh brie, peppery greens, & tarragon brown mustard aioli on sweet baguette.

Seafood

- ✍ White-meat Tuna with cream cheese, crisp Granny Smith apples, scallions, and celery on fresh whole wheat.
- ✍ Grilled Salmon with jasmine rice, daikon sprouts, cucumber, avocado, sesame seeds and wasabi vinaigrette rolled in a savory spinach wrap. (Minimum order of 5)

Vegetable

- ✍ Grilled Portobello Mushrooms with goat cheese, pesto aioli, fresh baby spinach, and roasted red bell peppers on a Dutch crunch torpedo.
- ✍ Sun-dried Tomato Hummus with sliced tomato, pepper jack cheese, cucumber, red onion, and alfalfa sprouts in a Greek pita.
- ✍ Marinated & Grilled Seasonal Vegetables with Swiss cheese, lettuce, tomatoes, bell peppers, onions, Pepperoncini & Italian dressing on a sweet torpedo baguette.
- ✍ Roasted Pears & Brie with arugula, cranberries, and a creamy apple vinaigrette on ciabatta.

SALADS

All salads are served with a piece of fruit, a cookie & a bread roll.

Please feel free to ask for your favorite if it is not listed.

Justin's Signature Ahi Salad

Seared and marinated Ahi tuna, green beans, tomato wedges, olives, hard-boiled eggs, shaved red onions, mixed greens and wasabi herb vinaigrette. Sprinkled with Tobiko caviar.

Balsamic Caesar

Romaine hearts with sun-dried tomatoes, roasted garlic, shaved Asiago cheese, rye croutons and balsamic Caesar dressing.

Spanish Style Caesar Salad

Romaine hearts, cilantro, roasted red peppers, pumpkin seeds, shavings of Manchego cheese and chili infused Caesar dressing.

Thai Chili Caesar

Spicy Thai infused Caesar dressing over crisp romaine with Parmigiano-Reggiano, coconut prawns, wonton crisps peppery greens, fresh pansies, blue cheese crumbles, toasted pecans and honey-tabasco vinaigrette.

Asian Chicken Salad

Grilled chicken, daikon sprouts, toasted almonds, rice noodles, red cabbage, romaine lettuce and soy balsamic vinaigrette.

The Greek

Grilled chicken breast, feta cheese, Kalamata olives, red onions, cucumbers, tomatoes with Tzatziki Vinaigrette.

Chef Salad

Fresh garden greens, crispy prosciutto, turkey, Cambozola, pepper jack, sliced egg, tomato wedges, black olives and English cucumbers. Served with pesto ranch, balsamic Caesar, and honey-tabasco dressings.

Baby Spinach

Heirloom tomatoes, grilled Portobello mushrooms, pine nuts, bacon crumbles, and balsamic vinaigrette.

Pear Salad

Mixed baby greens with sliced roasted pear, Gorgonzola cheese, toasted hazelnuts, dried cranberries, and apple-citrus vinaigrette.

Confetti Salad

Romaine, black beans, jicama, radish, and cucumber with a roasted chili-lime vinaigrette.

Citrus Salad

Bibb lettuce, seasonal citrus, avocado, toasted walnuts and rosemary-citrus vinaigrette.