SIGNATURE SANDWICH & SALAD CHEF’S TABLE

Grilled Chicken Sandwich
baby kale | lemon yogurt dressing | Parmesan | applewood smoked bacon

Steak Flatbread
garlic & black pepper crusted short rib | horseradish aioli | red onion | vine-ripe tomato | blue cheese | field greens

Portabella Sandwich
mixed greens | roasted red peppers | Boursin | focaccia

Roasted Beet Salad
lentils | candied walnuts | goat cheese | herb vinaigrette

Strawberry Pecan Salad
arugula | baby spinach | blue cheese | raspberry vinaigrette

Balanced Grain Bowl
quinoa | cherry tomatoes | fresh mozzarella | roasted sweet corn | bulgur wheat | chimichurri dressing

Kettle-Style Chips

Assorted Small Bite Cheesecakes

Blueberry Peach Cobbler
cinnamon whipped cream

ADD A SOUP

*(one selection)*

Wisconsin Beer Cheese
Hearty Chicken Noodle
Vegetable Minestrone
  Tomato Basil
  Beef Barley
  Chicken Tortilla
MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and toss it with your favorite dressing. Served with local sliced breads, rolls and crackers.

Extra toppings can be added for an additional cost.
Served for a maximum of 100 guests

**GREENS (choose two)**
- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale & Field Greens Blend

**PROTEINS (choose two)**
- Grilled Chicken
- Herb Steak
- Roast Turkey
- Smoked Ham
- Applewood Bacon
- Basil Grilled Shrimp
- Balsamic Marinated Tofu

**TOPPINGS (choose five)**
- Shaved Carrots
- Bell Peppers
- Kalamata Olive
- Grape Tomato
- Hard Cooked Egg
- Broccoli Nibs
- Cucumbers
- Sliced Mushrooms
- Red Onions
- Garbanzo Beans
- Dried Cranberries
- Sunflower Seeds
- Housemade Croutons

**DRESSINGS (choose two)**
- Balsamic Vinaigrette
- Creamy Parmesan
- Red Wine Vinaigrette
- Buttermilk Ranch
- Honey Mustard
- Blue Cheese
- Oil & Vinegar

**WISCONSIN CHEESES (choose two)**
- Blue Cheese Crumbles
- Monterey Jack
- Cheddar
- Parmesan
- Feta
MARKET SALAD

ENHANCEMENTS

ADD ONE SOUP SELECTION

Wisconsin Beer Cheese | pretzel croutons
Hearty Chicken Noodle
Vegetable Minestrone
Tomato Basil
Beef Barley

ADD ONE HALF SANDWICH

Roasted Turkey | Gouda | apricot chutney | Vidalia onions | honey wheat roll
Roast Beef | Gruyere | sweet onion jam | horseradish | onion roll
Grilled Chicken | braised spinach | roasted tomato | herb cheese spread | ciabatta
Smoked Ham & Swiss | mustard butter | pretzel roll
ZLT Flatbread | zucchini | smoked tomato pesto | pepper Jack
**CHEF’S “OUT OF THE BOX” LUNCHES**

Unique “out of the box” lunch experience where guests choose from a line-up of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides and sweet treats.

### SANDWICHES (choose two)

- **Grilled Chicken**: braised spinach | roasted tomato | herb cheese spread | ciabatta
- **Buffalo Chicken Wrap**: Tuscan kale | spinach | Napa cabbage | romaine | carrots | tomato | celery | red onion | blue cheese dressing
- **Roast Beef**: Gruyere | sweet onion jam | horseradish | onion roll
- **Smoked Ham & Swiss**: mustard butter | pretzel roll
- **Roasted Turkey**: Gouda | apricot chutney | Vidalia onions | honey wheat roll
- **Turkey Club**: roasted turkey | bacon | cheddar cheese | lettuce | tomato | herb aioli | wheat bun
- **Greek Veggie Wrap**: chickpea hummus | feta cheese | quinoa | cucumber | tomato | olive vinaigrette
- **Grilled Caprese Flatbread**: fresh mozzarella | tomatoes | mixed greens | pesto aioli

### FARM FRESH SALADS (choose one)

- **Grilled Chicken Caesar**: Parmesan | garlic croutons | Caesar dressing
- **Midwest Chop Salad**: corn | tomatoes | buttermilk ranch
- **Spinach Salad**: berries | candied pecans | goat cheese | balsamic
- **Chopped Vegetable Salad**: cheddar | honey mustard
- **Mustard Potato Salad
- Italian Pasta Salad**

### SIDES (choose two)

- Seasonal Whole Fruit
- Sun Chips
- Pretzels
- Kettle-Style Potato Chips
- Crudité Cups | ranch dip

### DESSERT (choose two)

- Chocolate Brownie
- Chocolate Chip Cookie
- Seasonal Fruit Cup
CHILLED PLATED MEALS

Perfect for working lunches!

Our chilled entrée selections are served with local assorted rolls, sea salt honey butter, choice of one plated dessert and Colectivo coffee.

CHILLED ENTREES

**Chicken Nicoise Salad** | grilled chicken | chopped romaine | green beans | red potatoes | tomatoes | Kalamata olives | hard-boiled eggs | capers | red wine vinaigrette

**Grilled Chicken Salad** | grilled chicken | wrapped artisan greens | vegetable salad | classic mustard vinaigrette

**Chophouse Bistro Steak Salad** | hearty greens | char-fired steaks | wood-roasted mushrooms | artichokes | grilled peppers | balsamic vinaigrette | tobacco onions

**Salmon Caesar Salad** | chilled salmon | baby romaine | shaved Parmesan | torn croutons | classic Caesar dressing

**Antipasti Salad** | prosciutto wrapped romaine hearts | pesto chicken | fresh mozzarella | grilled olives | oven-dried tomatoes | balsamic reduction | lemon basil oil

DESSERTS *(choose one)*

**Chicago-Style Cheesecake** | blueberry lemon compote

**Chocolate Mousse Cake** | raspberry sauce

**Apple Tart** | crumb topping | crème anglaise

**Carrot Cake** | cream cheese frosting | toasted walnuts

ADD ONE SOUP SELECTION

**Wisconsin Beer Cheese** | pretzel croutons

**Hearty Chicken Noodle**

**Vegetable Minestrone**

**Tomato Basil**

**Beef Barley**