Sandwich Platter

\$9.25 per person (full sandwich)

- **Beef and Cheddar Sandwich** Onion roll with romaine lettuce, slices of freshly roasted seasoned beef and cheddar cheese. Accompanied with a side of mayo
- **Buffalo Chicken Sandwich** Costanzo roll, blue cheese mayo, red leaf lettuce, pulled chicken breast mixed with Franks hot sauce, celery and shredded carrot
- Classic Chicken Salad Sandwich Our homemade honey oatmeal bread topped with chucks of roasted chicken breast mixed with mayo, celery and fresh herbs
- **Ham & Swiss Sandwich** Our homemade honey oat bread, Dijon mustard or mayo, red leaf lettuce, roasted ham and Swiss cheese
- **Hummus Wrap** Whole wheat wrap filled with our house-made sautéed hummus and oatmeal patties, fresh greens, red onion, kalamata olive, roasted red pepper and tzatziki sauce
- Tuna Sandwich Multi grain bread, mayo, red leaf lettuce and lemon herb mayo tuna salad
- **Turkey Asparagus Sandwich** Multi grain bread with cream cheese, red leaf lettuce, our oven roasted turkey, asparagus and roasted red pepper
- **Turkey Bacon Avocado Sandwich** Homemade honey oatmeal bread, chipotle mayo, oven roasted turkey, bacon and fresh avocado slices
- **Turkey Classic Sandwich** Homemade honey oatmeal bread, mayo, red leaf lettuce, oven roasted turkey, tomato and optional cranberry sauce
- **Grilled Seasonal Vegetable Wrap** Whole wheat wrap, mozzarella cheese, roasted red pepper, grilled asparagus, grilled zucchini and organic baby spinach

Pizza's - all prepared on our homemade crust

Serves 8-10

Margherita Pizza - Fresh marinara, handmade fresh mozzarella and fresh basil
Chicago Fire Pizza - Fresh marinara, mozzarella, pepperoni and our spicy giardeniera
Buffalo Chicken - Blue cheese dressing, fresh chicken strips sautéed in hot wing sauce, mozzarella cheese and \$28.00 crumbled Gorgonzola
Butternut Squash Pizza - Roasted butternut squash, caramelized onion and crumbled Gorgonzola\$14
Mediterranean Pizza - Fresh spinach, roasted red peppers, kalamata olives, artichoke hearts and mozzarella \$28.00 cheese
White Pizza - Garlic butter, fresh spinach and our fresh handmade mozzarella\$26.00

Speciality Salads

Small 8 - 12 Large 20 - 24

and our olive oi	Salad - Bow tie pasta tossed with fresh diced vegetables, kalamata olives, Romano cheese \$36 l dressing
German Potatoe dressing	Salad - Tender redskin potatoes mixed with bacon and our special tangy vinaigrette \$36
	ad - Roasted beets served on a bed of mixed greens and topped with goat cheese. Finished \$42 dressing and a drizzle of balsamic reduction
_	Salad - Fresh baby arugula topped with roasted butternut squash, red onion,
-	Fresh greens, red onion, kalamata olive, roasted red pepper, fresh house made mozzarella \$45 e dressing and a drizzle of pesto and balsamic vinegar
	r i Salad - Fresh greens, red onion, feta cheese, kalamata olives, pepperincinis, grilled \$45 nd our souvlaki dressing
Coleslaw - Home	made slightly sweet vinegar and oil slaw\$20
	Fresh greens, crumbled Gorgonzola, red onion, dried cranberries, caramelized walnuts, \$40 our poppy seed dressing
Hausa Salad E	
	resh greens, red onion, cucumbers, carrots, grape tomatoes, chickpeas and our house dressing \$28
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eciality Disl Mini Meatloafs White Cheddar panko topping	1ES - Gertie's family recipe topped with our secret glaze\$3.7
eciality Disl Mini Meatloafs White Cheddar panko topping Chicken Schnitz	Nes - Gertie's family recipe topped with our secret glaze\$3.7 Macaroni & Cheese - Our creamy white cheddar macaroni finished with a crunchy \$1.7
eciality Disl Mini Meatloafs White Cheddar panko topping Chicken Schnitz Meatball Bombe cheese Chicago Beef Sli	Tes - Gertie's family recipe topped with our secret glaze
eciality Disl Mini Meatloafs White Cheddar panko topping Chicken Schnitz Meatball Bombe cheese Chicago Beef Sli served with a sig	Gertie's family recipe topped with our secret glaze
Mini Meatloafs White Cheddar panko topping Chicken Schnitz Meatball Bombe cheese Chicago Beef Sli served with a sid Gertie Slider - C mayo on a soft Chicken and Bro	Gertie's family recipe topped with our secret glaze

Speciality Sides

Small 10-12 pp Large 20-24 pp Classic Cheese Tray - An assortment of domestic cheeses, water crackers and red grapes\$28/\$54 Fresh Vegetable Tray - Assortment of fresh vegetables and your choice of blue cheese or ranch dressing \$24/\$51 **Trio Platter** - Our home made olive tapenade, sun dried tomato spread and garlic white bean dip served \$34/\$72 with crostini's **Decadent Homemade Desserts Cookies** - peanut Butter, ginger molasses, peanut butter oatmeal chocolate chip, peanut butter, oatmeal chocolate . \$2.00 chip butterscotch, sugar and triple chocolate Mini Chocolate Ganache Brownies - Moist chocolate brownie topped with chocolate ganache, drizzle of white . \$1.50 chocolate and a sprinkling of crystallized ginger Carrot Cake Bites - Our moist carrot cake made with carrots, pineapple, walnuts and coconut topped with a \$1.75 cream cheese frosting Beverages Bottled Water\$1.00 San Pellegrino Sparkling Water\$1.50 San Pellegrino Lemon\$1.50 San Pellegrino Orange \$1.50