

An assortment of our specialty sandwiches served on a variety of our homemade artisan breads with great condiments and garnishes

\$8.95 per person - Served Hot or Cold
(Minimum 6 persons)

Sandwiches



P1. Applewood Smoked Turkey – Brie Cheese, Leaf Lettuce, Plum Tomatoes and Honey Mustard on a Crispy Parisian Baguette.

P2. Basil Parmesan Chicken Salad – Chunks of White Chicken Breast tossed with Fresh Basil Parmesan Dressing, Garnished with Tomatoes, Shaved Parmesan Cheese and Leaf Lettuce on a Country Rustic Roll.

P3. Traditional Tuna Salad – White Albacore Tuna tossed with Mayonnaise and Celery topped with Oven-Roasted Peppers, Plum Tomatoes and Leaf Lettuce on a Whole Grain Baguette.

P4. Mile High Fresh Roasted Turkey – Piled high on a Whole Grain French Roll with Ripe Avocado, Caramelized Onions, Roasted Peppers, Sliced Plum Tomatoes, Leaf Lettuce and Cranberry Chutney.

P5. Homemade Fresh Mozzarella – Ripe Plum Tomatoes, Fresh Basil, Roasted Peppers, Extra Virgin Olive Oil, Pesto Sauce and Cracked Black Pepper on Italian Focaccia.

P6. Grilled Chicken Fresco – Grilled Breast of Chicken, Sliced Ripe Avocado, Plum Tomatoes, Leaf Lettuce and Lemon Herb Aioli on a Sesame Pumpkinroll Roll.

P7. Italian Hero – Fresh Baked Ham, Roasted Turkey, Genoa Salami, Imported Provolone Cheese, Oven Roasted Peppers, Shaved Onions and Leaf Lettuce, Drizzled with a Red Wine Vinaigrette on Hearth Oven Semolina.

P8. Vegetarian Focaccia – Fire Roasted Vegetables, Melted Tomatoes, Arugula, Fresh Ripe Avocado, Fresh Mozzarella Cheese and Lemon Herb Aioli on a Ciabatta Focaccia.

P9. Imported Smoked Norwegian Salmon – with Chive Cream Cheese, Sliced Cucumbers and Red Onion on Russian Black Bread.

P10. Prosciutto di Parma – Fresh Mozzarella, Roasted Peppers, Roasted Red Pepper Aioli and Fresh Basil on a Crispy French Baguette.