

## **June 21<sup>st</sup>**

### **Grilled Chicken with Santa Maria Spice wrap**

With roasted red peppers, sautéed shitake mushrooms, spinach, basil red onion, pesto cream cheese served in a tomato chipotle wrap

or

### **Vegetarian option: Vegetarian Wrap**

with roasted red peppers, grilled shitake mushrooms, onions, zucchini, spinach, grated mozzarella cheese & basil cream cheese

Sesame noodle salad

Apple turnover

## **July 12<sup>th</sup>**

### **Grilled Pesto Chicken Breast Sandwich**

Served on focaccia bread with roasted peppers, fresh mozzarella and fresh basil

or

### **Vegetarian option: Vegetarian Sandwich**

With tomato, roasted peppers, fresh mozzarella & fresh basil on focaccia

### **Antipasto Salad**

Buffalo mozzarella, olives, artichoke hearts and grilled vegetables

Chocolate dipped biscotti

## **August 2<sup>nd</sup>**

### **Thai Chicken Wrap**

Soy, ginger glazed chicken breast with cucumber, bean sprouts, carrots, scallions, basil & mint. With a spicy peanut sauce

or

### **Vegetarian option: Asian Vegetarian Wrap**

filled with jasmine rice, cucumber, bean sprouts, carrots, scallions, basil & mint. With a spicy peanut sauce

Sesame noodle salad

Rice Crispy Treat

## **August 16<sup>th</sup>**

### **Marinated Grilled Flank Steak Salad**

on a bed a mixed greens with hearts of palm, crumbled gorgonzola, candied walnuts, asparagus tips, scallions and roasted peppers. With a dijon vinaigrette on the side

or

### **Vegetarian Option: Marinated Portabella Mushroom Salad**

on a bed a mixed greens with hearts of palm, crumbled gorgonzola, candied walnuts, asparagus tips, scallions and roasted peppers. With a dijon vinaigrette on the side

Jalapeno corn muffin

Triple chocolate brownie glazed with white & dark chocolate

## **August 30<sup>th</sup>**

Tarragon chicken salad on croissant

with celery grapes and diced dried apricots

or

Vegetarian Option: Greek salad sandwich with tomatoes, spinach,  
cucumber, feta cheese, Greek olives and basil  
tossed in olive oil, lemon and garlic and served in a pita

**Orzo Salad**

With feta cheese, greek olives & sundried tomatoes

Pecan pie tartlet

**September 20<sup>th</sup>**

**Grilled Tri Tip Sandwich**

With roasted peppers and onions and sautéed mushrooms served on sweet French roll

**Vegetarian Option: Grilled Eggplant sandwich**

with roasted red peppers, fresh mozzarella cheese, red onion, tomato and baby greens tossed in balsamic  
vinaigrette on ciabatta

**Pasta primavera salad**

fresh cheese filled pasta with fresh vegetables tossed with a vinaigrette dressing

**Fresh Fruit Tartlet**

**NOTE:**

**All Lunch Options \$15 per person**