

2023 OFF PREMISE LUNCHEON MENUS

LUNCHEON OPTION 1

Assorted Deli Sandwiches
Prepared On Market Breads

With The Following Fillings:

Breast of Chicken
Albacore Tuna
Smoked Turkey Breast
Seasoned Roast Beef
Black Forest Ham
Egg Salad
Salmon Salad
Montreal Smoked Meat
Vegetable Crudités & Dip
Or Choice of Salad
Fresh Fruit Platter
Fresh Baked Cookies

\$ 19.95 per person

LUNCHEON OPTION 2

Danish Open Face Sandwiches
Prepared On Market Breads

Choice of The Following:

Black Forest Ham
Breast of Chicken Salad
Metane Shrimp
Herb Cream Cheese
Smoked Salmon with Dill
Albacore Tuna, Rare Roast Beef
Egg & Poppy Seed
Vegetable Crudités & Dip Basket
Assorted Relish Platter
Assorted Cheeses with Crackers
Assorted Small Pastries

\$ 24.95 per person

OPTION THREE PREMIUM LUNCHEON

Assorted Gourmet Sandwiches
Prepared On Fresh Baked Breads
With An Assortment of Fillings:

Pesto Chicken Salad
Norwegian Smoked Salmon
Filet of Beef
Snow Crab Meat
Camembert & Pear
Italian Prosciutto
Vegetable Crudités & Dip
Relish Platter
Imported Cheese & Crackers
with Fresh Fruit
Chocolate Dipped Strawberries

\$ 29.95 per person

Market breads include California Wraps, Multi-grain,
Marble Rye, Pita, Onion Buns & Kaisers

Options Based on **ONE** Sandwich Per Person

PAUL SHANNON CATERERS