



LUNCH MENU

ARTISAN SANDWICHES and WRAPS Starting at \$8

- Minimum order of 4 per flavor.

MINI SANDWICHES Starting at \$3

SANDWICHES with an * are an ADDITIONAL \$1 per SANDWICH

- Recommended 2 per person.
- Minimum order of 6 per flavor for minis.

VEGETARIAN / VEGAN

Apple & Cheddar
Asparagus Egg Salad
Asparagus Delight
Athens Delight
Caprese
Grilled Vegetable
Herbed Egg Salad
Herbed Cheese & Cucumber
Mixed Vegetable
Pear & Gorgonzola
Portabella Goat Cheese
Roasted Red Pepper & Mushroom
Veggie Stacker
Zucchini Caprese

BEEF

Beef, Cheddar & Horseradish
Beef & Colored Peppers
Beef & Swiss
Pesto Beef
Red, Beef & Bleu
Reuben

CHICKEN / TURKEY

Bistro Turkey
Chicken Caesar
Coconut Curried Chicken Salad
Cranberry Apple Chicken Salad
Grilled Chicken
Herbed Chicken Salad
Kickin' Chicken
Mediterranean Chicken
**Nantucket – Cranberry Mayonnaise, Turkey, Bacon, Cheddar & Greens*
Sassy Rachel
Smoked Turkey with Peppered Butter
Turkey Apple Cheddar
Tuscan Turkey

PORK

Bacon Egg Salad
Bacon Swiss & Spinach
**Classic Club (Turkey/ Ham / Bacon)*
**Cuban Pork*
Ham on the Ranch
Flyin' Hawaiian Ham
Pesto Ham
Maple Bacon Bella
Ham Salad
**Sicilian Club*

SEAFOOD

Dilled Tuna
Tuscan Tuna
Lox & Capers
**Shrimp Salad*
**Shrimp Roll*



LUNCH MENU

SALADS - Starting at \$3.50

\$8 Entrée salad

Add CHICKEN for an additional \$4 per serving

Add SALMON or SHRIMP for an additional \$6 per serving

LEAFY GREEN SALADS

Crunchy Asian Salad

~ Mixed Greens with chopped cabbage, carrots, mandarin orange, edamame, roasted red peppers, chow mien noodles and ginger dressing.

Chopped Herbed Tomato Salad

~ Chopped lettuce topped with lightly sautéed grape tomatoes, balsamic vinaigrette, crumbled bacon, creamy blue cheese, fresh parsley and dill.

Garden Potpourri with House Vinaigrette **HOUSE SALAD**

~ Mixed greens with assorted garden vegetables.

Spinach Strawberry Salad with Honey Poppy Dressing

~ Spinach, mushrooms, thinly sliced red onion, strawberries and toasted almonds.

Pear ~ Feta Salad with Raspberry Vinaigrette

~ Spring mix, feta and pears.

Spinach ~ Pecan Salad with Creamy Onion Dressing

~ Spinach, apples, gorgonzola and pecans.

Winter Fruit Salad with Lemon Dressing

~ Mixed greens, apples, pears, dried cranberries, pecans and Swiss cheese.

Mediterranean Mix with Rosemary Dressing

~ Mixed greens with olives, artichoke hearts, roasted red peppers and feta

Fabled Caesar with Caesar Vinaigrette

~ Chopped Romaine with sundried tomatoes, shredded parmesan and seasoned croutons.

Parisian Salad

~ Mixed baby greens with shredded carrots, dried cranberries, feta and white balsamic vinaigrette.

Harvest Salad

~ Mixed greens with, purple cabbage ribbons, kale ribbons, shredded Brussel sprouts, shredded carrots and white balsamic vinaigrette.

\$3.00 per person - Simple Garden Toss

~ Mixed greens with carrots, grape tomatoes and cucumber.

SLAWS

Golden Cabbage Toss

~ Cabbage, carrots, dried cranberries, mandarin oranges, and sunflower seeds in an orange yogurt dressing.

Zesty Slaw

~ Cabbage, colored peppers and carrots in a zesty vinaigrette.

Pacific Rim Slaw

~ Asian coleslaw, edamame, shredded carrots, crunchy Asian noodles, cilantro, toasted almonds tossed in an Asian ginger dressing.

Rainbow Kale Slaw

~ Colorful kale, shredded carrots, shredded Brussel sprouts, dried cranberries, sunflower kernels in a creamy poppy dressing.

Red, Bacon & Bleu Slaw

~ Shredded cabbage, grape tomatoes, bacon, Bleu cheese with creamy slaw dressing.



LUNCH MENU

VEGETABLE and FRUIT SALADS

Broccoli Salad

~ Broccoli florets, red onion, cheddar, sunflower seeds, dried cranberries and crumbled bacon tossed in a creamy dressing.

Edamame Black Bean Salad

~ Black beans, edamame, sliced grape tomatoes, green chilies, fresh mozzarella chunks, finely diced red onion, in a zesty lime vinaigrette.

Fruit Burst (Price varies according to season and availability.) *in season

~ Red and green grapes, pineapple tidbits, mandarin oranges, apple chunks and fresh* blackberries, *raspberries and *blueberries.

Green Fruit Salad (Price varies according to season and availability.)

~ Green apples, kiwi, pears, green grapes and honeydew in a minty lemon honey wine syrup.

Orange Zucchini Salad

~ Julienned zucchini, red onion, mandarin oranges and parsley in orange juice.

Strawberry, Tomato & Mint Medley

~ Strawberries, grape tomatoes and mint in a lemon vinaigrette, served over a bed of greens.

White Bean and Tuna Medley

~ White beans, Albacore tuna, diced colored peppers, red onion and parsley tossed in white balsamic vinaigrette.

Tomato Asparagus Toss

~ Sliced grape tomatoes, cut asparagus and shaved parmesan in an herbed parmesan lemon vinaigrette.

PASTA and STARCH SALADS

Farm Stand Pasta Salad

~ Pasta with seasonal vegetables in our house vinaigrette.

French Potato Salad

~ Assorted petite potatoes tossed with fresh herbs in a white wine vinaigrette.

Mediterranean Pasta Salad

~ Pasta with diced artichoke hearts, roasted red peppers, black olives, chopped spinach, feta in rosemary vinaigrette.

Spinach Orzo

~ Orzo, spinach, onion, Italian seasonings and feta tossed in a white balsamic vinaigrette.

Pasta, Pesto & Peas

~ Two types of pasta in a creamy spinach pesto sauce with parmesan cheese and peas.

Pesto Tortellini Salad

~ Tortellini with parmesan, finely diced tomatoes, chopped spinach in a pesto sauce.

Savory Pasta Salad **HOUSE PASTA SALAD**

~ Pasta with finely diced tomatoes, chopped spinach and parmesan in a sweet onion vinaigrette.

Pistachio Bean Pasta Salad

~ Two types of pastas with fresh haricot verts, shaved parmesan, chopped pistachios in a lemon vinaigrette.

Red Skin Potato Salad

~ Traditional favorite of red skinned potatoes with onion and celery in a creamy dressing.

Savory Sweet Petite Potato Salad

~ Sweet Potatoes and petite potatoes with diced colored peppers, red onion, fresh parsley and a savory vinaigrette.

German Potato Salad

~ Potatoes, onion, crumbled bacon, vinaigrette and parsley. *** RECOMMENDED TO BE SERVED WARM**

Wild Rice with Vegetables Salad

~ Wild rice with finely diced carrots, zucchini, colored peppers and asparagus in a mango chipotle dressing.



LUNCH MENU

SOUPS

\$3 per 8 ounce Serving

- Minimum order of 12 servings

5 Bean Chili
Creamy Broccoli
Chicken and Wild Rice
Corn & Bacon Chowder
Fabled Wedding
Hearty Seasonal Vegetable
Homestyle Chicken Noodle

Potato Corn Leek Chowder
Mushroom Medley
Thai Chili
Sicilian Vegetable
Stuffed Pepper
Tomato Basil
Winter Minestrone

DESSERTS

Starting at \$3 per serving

Bread Pudding
Cake Bites Sampler
Cheesecake
Fruit Cobbler
Fruit Crumble

Individual Desserts
Fruit Pies
Specialty Desserts
Specialty Tarts
Trifle

Gourmet Cookies, Blondies, Brownies & Bars

Starting at \$9 per dozen

Cupcakes ~ Vanilla or Chocolate batter with a variety of options for frostings and decorations

Starting at \$1 per cupcake

- ASK ABOUT OUR SPECIAL GLUTEN FREE DESSERT OFFERINGS.

ASSORTED MINI DESSERT TRAYS

Triple Tiered Dessert

Approximately 90 pieces

\$125

Double Tiered Dessert Trays

Approximately 30 pieces per small tray
and 50 pieces per large tray.

\$ 50 Small / \$75 Large

Dessert Platter

Approximately 15 pieces

\$ 30



LUNCH MENU

BEVERAGES

Bottled Beverages

Bottled Water Mini – 8 ounces, \$.50 / 16 ounces \$1

Bottled Sodas, Juices or Teas - Starting at \$1.50

Punch

\$10 per gallon (approximately 48 - eight ounce servings per 3 gallons)

Citrus	Golden Apple
Ginger Snap	Sparkling Punch
Mixed Berry	Tart & Bubbly

Iced Tea

\$10 per gallon (approximately 48 - eight ounce servings per 3 gallons)

Unsweetened	Peach
Bengal Spice	Peppermint
Berry	

Coffee Service or Hot Tea Service

\$12 per 10 cup pumper

\$ 50 per 60 cup urn

\$ 75 per 100 cup urn

Decaf
French Roast
House Blend
Specialty Flavors

- Hot Water for Tea Service Includes: Assorted Teas, Milk, Lemon, and Sweeteners.

ADDITIONAL OFFERINGS

Disposables

Pricing for disposable cutlery, plates and cups start at \$1.50 per person.

Rentals

Tables, Chairs, Cutlery, Tableware and Stemware. Contact us for more details on selection and pricing.

Linens

Solid White or Black, Banquet and Round - Starting at \$ 10 per Linen

fabledtable.com

Nov /2016