



Individually Packaged Meals

May 2020



Minimum 10 guests per order. Where selections apply, minimum 5 per choice. Gluten Free Bread available upon request for select items, add 1.50 per person.

Breakfast Boxes

TRADITIONAL BREAKFAST: Scrambled eggs, bacon, breakfast potatoes and a pastry	8.95
JUMBO BURRITO: Scrambled eggs, cheese, hashbrowns and choice of bacon, ham or sausage served with a side of house-made red salsa	8.75
JUMBO VEGAN BREAKFAST BURRITO (+): Tofu scramble with avocado, spinach, onions and hashbrowns served with a side of house-made red salsa	8.95
BREAKFAST SANDWICH: Egg, cheese and choice of bacon, ham or sausage on sourdough toast or a croissant with breakfast potatoes	8.75

Breakfast - A La Carte

Individual Juices (Orange, Cranberry, Apple)	2.65
Individual Assorted Yogurts	2.95
Individual Yogurt/Granola/Berry Parfait (8oz)	4.95
Individual Fruit Cup	2.95

Salad/Wrap Boxes

Designed to be a meal. All salads include a house-made crostini. Dressing on the side.
Make any salad a wrap! Minimum 5 per selection

MIXED GREEN SALAD (VEG/GF) - Baby mixed greens, dried cranberries, feta cheese, candied walnuts w/ a raspberry vinaigrette	10.75
CHICKEN CAESAR SALAD (GF) - Romaine lettuce, grated parmesan and creamy caesar	10.95
ASIAN CHICKEN SALAD - Field green w/ celery, carrots, green onion, red pepper, radish, hard boiled eggs, crispy wonton strips and sesame ginger dressing	11.95
COBB SALAD - Mixed greens with chicken, blue cheese, tomato, egg, avocado, bacon and choice of dressing	12.95
CHICKEN TACO SALAD - Romaine lettuce, tomato, black olives, avocado, cheese, crumbled tortilla chips w/ a southwestern ranch dressing	11.95
BBQ CHICKEN SALAD (GF) - Mixed greens, grated cheese, tomato, egg, black beans, bbq chicken breast and bbq ranch dressing	12.25
MEDITERRANEAN SALAD (VEG) - Spinach, quinoa, cucumber, tomato, feta cheese, pimento olives, pickled red onion and lemon herb vinaigrette	12.25
CHIPOTLE CHICKEN SUMMER SALAD (GF) - Mixed greens, chipotle chicken, sweet corn, bacon crumbles, avocado with cilantro lime vinaigrette	12.95
QUINOA CRUNCH SALAD (+) - Quinoa, cabbage, carrot, cucumber, edamame, sliced almonds and a sesame ginger dressing	11.25
STRAWBERRY QUINOA SALAD (GF) - Baby spinach, quinoa, bacon, strawberries, red onion, avocado and feta cheese with champagne vinaigrette	11.95

(VEG)-Vegetarian (+) - Vegan (GF)-Gluten Free Peanut Butter used on premises



Cold Sandwich Boxes

Served with a kettle cooked chips. Minimum 5 per selection.

Upgrade to a side salad (listed below)- \$1.00. Gluten Free bread available upon request for select items, add \$1.50 per person. Add avocado - \$1.50.

THE CLUB HOUSE - Turkey, bacon, lettuce, tomato, mayo & jack cheese on a french roll.	10.95
TRADITIONAL ROAST BEEF - House smoked roast beef w/ tomato, lettuce, dijon aioli, creamed horseradish & cheddar cheese on a sourdough roll	10.95
GRILLED VEGETABLE SANDWICH (VEG) - Grilled eggplant, zucchini, yellow squash, red bell pepper, provolone cheese & field greens w/ pesto mayo on a french roll	10.95
HAM AND CHEESE - Ham, swiss cheese, dijon aioli, shaved red onions, mayo, tomato & lettuce on a french roll	10.95
CHICKEN SALAD - House made chicken salad w/ apple, almonds & lettuce on a french roll	10.95

Hot Sandwich Boxes

Served with a kettle cooked chips. Upgrade to a side salad (listed below)- \$1.00.

GROWLER CLASSIC BURGER - Cheddar, bibb lettuce, tomato, caramelized onion, house dressing, brioche bun	14.50
IMPOSSIBLE BURGER (+) - Plant based burger patty, bibb lettuce, tomato, caramelized onion, house dressing, brioche bun	15.00
REUBEN - Tender corned beef, sauerkraut, swiss cheese, chipotle aioli, marble rye	14.50
GRILLED CHICKEN PESTO - Grilled chicken breast, havarti, avocado, bibb lettuce, tomato pesto, brioche bun	13.95
CHIPOTLE CHICKEN - Smoked chicken breast, bacon, avocado, cheddar, bibb lettuce, tomato, chipotle aioli, sweet roll	14.75
CUBAN MIDNIGHT - Sliced ham, smoked pork, swiss cheese, dill pickle, mustard, mayo, sweet roll	14.50

Lunch - A La Carte

Soda/Water Bottle	1.65
Side Garden Salad with Italian Dressing	2.50
Potato Salad	1.95
Macaroni Salad	1.95
Cole Slaw	1.95
Greek Pasta Salad	2.50
Fresh Cut Fruit Salad	2.95
Cookie	1.00

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Taco Boxes

Served with ranchero-style beans and a mexican slaw. Minimum 5 per selection,

CARNE ASADA TACOS (2) - Seasoned grilled beef in corn tortillas, chopped onions and cilantro. Served with house-made red salsa and lime wedge	12.50
TACOS CARNITAS (2) - Traditional slow roasted pork in corn tortillas, chopped onions and cilantro. Served with salsa verde and lime wedges	11.95
SOFRITAS TOFU TACOS (VEG) (2) - Crumbled seasoned tofu in corn tortillas, chopped onions and cilantro. Served with house-made red salsa and lime wedges	11.95
FISH TACOS (2) - Seasoned grilled cod & mild chipotle aioli in corn tortillas topped with slaw and fresh mango pico de gallo	11.95

Specialty Bowls

Minimum 5 per selection

KOREAN BBQ STEAK BOWL- Korean BBQ steak, rice, bell pepper and onion, a hard boiled egg, scallions and wonton strips with a gochujang sesame dressing	12.95
SPICY PEANUT TOFU BOWL(+) - Crispy tofu, rice, roasted broccoli and bell peppers, scallions and wonton strips with a peanut sauce	10.95
ROASTED VEGETABLE BOWL (VEG/GF) - Quinoa, roasted broccoli, cauliflower, potatoes, and carrots served with a green tahini sauce	10.95
BAHN MI BOWL - Pork meatballs, rice, cucumber sticks, and pickled carrots and radishes, cilantro, lime wedges, topped with a spicy mayo	11.95
GRILLED TERIYAKI CHICKEN BOWL- Grilled teriyaki chicken, white rice, sautéed broccoli, red bell pepper, carrots, and zucchini	11.95

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Hot Entree Boxes

Served with choice of roasted potatoes or mac & cheese, and garlic roasted broccolini or fresh vegetable sauté, and bread. Minimum 10 per selection.

Chicken Entrees

Grilled Chicken Breast in a Sundried Tomato Cream Sauce	12.50
Chicken Picatta in a Lemon Caper Sauce	12.50
BBQ Chicken Breast w/ Bacon and Caramelized Onions (GF)	13.50
Teriyaki Chicken w/ Pineapple and Grilled Onion	12.50
Mediterranean Chicken w/ Artichokes, Sundried Tomatoes, and Olives (GF)	13.50

Beef Entrees

Marinated Grilled Tri-Tip w/ Bordelaise Sauce	14.95
Marinated Grilled Tri-Tip w/ Rosemary and Horseradish Aioli Sauce	14.95
Marinated Grilled Tri-Tip w/ Chimichurri Sauce	14.95

Vegetarian Entrees

Eggplant Parmesan (VEG)	11.95
Stuffed Portobello Mushrooms (VEG/GF)	11.95
Stuffed Bell Peppers (quinoa (+/GF), brown rice (+/GF) or cous cous)	11.95
Pesto Cashew Creme Stuffed Eggplant (+/GF)	12.75

Pasta Entrees -Served with a vegetable and French bread

Bowtie Pasta w/ Fresh Herbs, Chicken, and Vegetables	10.95
Beef & Sausage Lasagna (12 counts only)	11.95
Vegetarian Lasagna (VEG) (12 counts only)	10.95
Spinach and Ricotta Cannelloni w/ Marinara (VEG)	10.50

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