ESTABLISHED 2019
AKRON, NY

## Luncheon Menu

Wrap Trays - fresh wraps cut into halves
Ham and Swiss, mixed greens, tomato, house mustard
Turkey, cheddar, mixed greens, tomato, garlic mayo Roast beef, cheddar, mixed greens, tomato, garlic mayo

Chicken salad, provolone, mixed greens, tomato
Tuna salad, cheddar, mixed greens, tomato
Hummus, provolone, cucumber, mixed greens, tomatoes

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\begin{array}{cc}
20-25 \text { people }-15 \text { full wraps }-\$ 165.00 & \text { Choose } 3 \text { above } \\
45-50 \text { people - } 30 \text { full wraps - } \$ 300.00 & \text { Choose } 5 \text { above }
\end{array}
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Deli Platters - Ham, Turkey, Roast Beef, Cheddar, Swiss, romaine lettuce, sliced tomatoes, mayo, mustard and house sandwich oil with our fresh baked rolls

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\text { 20-25 people - } 25 \text { sandwiches - } \$ 165.00
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45-50 \text { people }-50 \text { sandwiches - } \$ 300.00
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Roast Beef Sandwiches - our roast beef with our fresh baked kummelweck rolls and horseradish.

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& 20-25 \text { people }-\$ 155.00 \\
& 45-50 \text { people }-\$ 295.00
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Pulled Pork Sandwiches - our own smoked pork with a traditional Memphis sauce or Korean BBQ sauce and slaw on our fresh baked rolls.

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& 20-25 \text { people }-\$ 155.00 \\
& 45-50 \text { people }-\$ 295.00
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Veggie platter - carrots, celery, cucumber, broccoli, peppers, cherry tomatoes, house Ranch and or House Hummus

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& 20-25 \text { people - } \$ 50.00 \\
& 40-45 \text { people - } \$ 80.00
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Fruit platter - honeydew, watermelon, cantaloupe, pineapple, grapes with vanilla yogurt

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& 20-25 \text { people }-\$ 55.00 \\
& 45-50 \text { people }-\$ 90.00
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Gourmet Cheese and Charcuterie Board - a variety of international cheeses, cured meats, grapes, candied pecans, dried apricots, and assorted house made crackers

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\begin{gathered}
20-25 \text { people }-\$ 90.00 \\
45-50 \text { people }-\$ 165.00
\end{gathered}
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Cheese and Pepperoni Board - Cheddar, Swiss, and Fontina Cheese, Pepperoni Slices, Crackers

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& 20-25 \text { people }-\$ 55.00 \\
& 45-50 \text { people - } \$ 95.00
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Greek Platter - Feta cheese, mixed olives, sun dried tomatoes, house hummus, roasted red peppers, grape tomatoes, house Pita

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& 20-25 \text { people }-\$ 50.00 \\
& 45-50 \text { people }-\$ 85.00
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## Sides

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20-25 \text { people } \$ 55.00
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40-45 \text { people } \$ 95.00
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Roasted Red Potato Salad
Lemon Potato Salad
Greek Pasta Salad
Baked Ziti

Macaroni and Cheese
Tuscan Beans
Baked Beans
Roasted Vegetables
Broccoli Salad

Garden Salad
Strawberry Poppyseed
Coleslaw
Traditional Coleslaw

## Salads

As a side: 20-25 people/ As a main: 8-10 people - $\$ 60.00$
As a side: 45-50 people/ As a main: 15-18 people - $\$ 110.00$
Harvest Salad - Romaine, mixed greens, sliced apple, almonds, dried cranberry, crumbled bleu cheese, house Honey-Apple Cider Vinaigrette (Veg, GF)

Beet and Arugula Salad- Romaine, Arugula, roasted beets, candied pecans, shallots, goat cheese, house Citrus Vinaigrette (Veg, GF)

Spring Salad - Romaine, mixed greens, strawberries, slivered almonds, shaved Asiago cheese, house poppyseed dressing (Veg, GF)

Cobb Salad - Romaine, mixed greens, bacon pieces, hard-boiled egg, avocado, tomatoes, blue cheese crumbles, house Red Wine Vinaigrette (GF)

South of the Border Salad - Romaine, mixed greens, black beans, red onion, corn, tomatoes, cheddar cheese, house Smokey Ranch dressing (Veg, GF)

Greek Salad - Romaine, mixed greens, tomatoes, white onion, Kalamata olives, cucumbers, Feta cheese, house Greek Vinaigrette (Veg, GF)

## Extras <br> Coffee/Tea

Locally Roasted Coffee, Tea, Cream, Sugar and Disposable Cups \$3.00/person

## Desserts

Cookie/Brownie Platter $\$ 3.00 /$ person
Sundae Station $\$ 7.00 /$ person
Cakes and Cupcakes through Sugarmama's Bakery also available

## Wait Service

We offer servers for on-site and off-site events at $\$ 55 /$ hour/server
For Buffet Style - 1 server required for every 25 guests
Table Service/Family Style- 3 servers for every 25 guests

## Rentals

Round Linen Table Covers or Rectangular Linen Table Covers - \$22.00 each
Linen Napkins: $\$ 1.50$ each
Colors, Ivory, White or Black
Glasses (water or wine): \$1.50 each Coffee Mugs: \$1.00 each

Ceramic Dinner Plates: $\$ 2.50$ each
Cocktail/Dessert Plates: \$1.00 each
Silverware: Knife, Fork, and Spoon: $\$ 1.50$ per set

## Fine Print

- All pricing is based on food being served in disposable trays and being picked up from our Café located at 25 Buffalo Street.
- Delivery is available upon request and pricing varies on location.
- To reserve a date, a $30 \%$ deposit is required. Events exceeding $\$ 1000$ will be given a contract to sign and return in addition to the deposit.
- Final head count and final payment are due 10 days prior to the event.

Pricing does not include 8\% sales tax.

- Pricing Does not include Gratuity.

