



Lunches

SIMPLE & DELICIOUS

\$17/guest

Pick Three (3) Choices of Sandwiches and/or Wraps:

SANDWICHES

(on thickly sliced local Bread, unless described otherwise)

- Turkey
- Roast Beef
- Black Forest Ham
- Veggie on Ciabatta

WRAPS

- Chicken Caesar in a Spinach Tortilla
- Club in a Whole Wheat Tortilla with Bacon, Ham, Turkey, and Cheddar Cheese
- Veggies with Hummus in Sun-Dried Tomato Tortilla (vt)
- Tuna in a Whole Wheat Tortilla
- Quinoa in a Whole Wheat Tortilla with Black Beans, Corn, Lettuce, Guacamole, and Salsa (vt)

PESTO PASTA SALAD

Fusilli Pasta tossed with Olives, Peppers, Parmesan Cheese and our own Pesto Dressing

CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

POTATO CHIPS

OPTION:

For Gluten-free Bread, add \$1.50 per guest

ELEGANT

\$17/guest

GRILLED ROSEMARY CHICKEN BREAST

Served in a Rosemary Veloute Sauce

GRILLED AND ROASTED VEGGIES

Peppers, Onions, and Asparagus, along with seasonal Veggies, tossed in Olive Oil, Garlic and light Spices

SEASONED RICE

Basmati Rice seasoned with Pesto, Sun-Dried Tomatoes, and Parmesan Cheese

MIXED GREEN SALAD

With fresh Veggies, Italian and Ranch Dressing

MACRINA ROLLS AND BUTTER

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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Lunches

FIESTA

\$17/guest

CHICKEN AND VEGGIE FAJITAS

Served with warm Flour Tortillas

SEASONED BLACK BEANS

With Tomatoes, Green Onion, Cumin and Chile Powder

MEXICAN QUINOA SALAD

Quinoa, diced Tomatoes, Black Beans, Corn, Cilantro, Lime

HOUSEMADE CORN TORTILLA CHIPS

SALSA, GUACAMOLE AND CREMA

SOUTHERN

\$17/guest

PULLED PORK SLIDERS

Slow-roasted and served with homemade Coleslaw and sweet Mini Buns

ICEBERG SALAD

With fresh Veggies, Italian and Bleu Cheese Dressing

TRADITIONAL POTATO SALAD

CORNBREAD WITH BUTTER

PEACH COBBLER

Homemade and served with Whipped Cream

EUROPEAN

\$17/guest

MEATS AND ARTISAN CHEESES

Includes Turkey, Black Forest Ham, Pastrami and Roast Beef

ACCOUTREMENTS

Hummus, Dill Pickles, Tomato Slices

GRILLED AND ROASTED VEGGIES

Peppers, Onions, and Asparagus, along with seasonal Veggies tossed in Olive Oil, Garlic, and light Spices

PESTO PASTA SALAD

Fusili Pasta tossed with Olives, Peppers, Parmesan Cheese and our own Pesto Dressing

ARTISAN BREAD AND CHIPS

SLIDERS

\$18/guest

BABY BURGERS

Hand-formed natural Ground Beef Patties served with Cheddar Cheese, Baby Greens, Chipotle Mayo and sweet Mini Buns

PULLED PORK

Slow-roasted and served with homemade Coleslaw and sweet Mini Buns

CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

GRILLED AND ROASTED VEGGIES

Peppers, Onions, and Asparagus, along with seasonal Veggies tossed in Olive Oil, Garlic, and light Spices



Lunches

ADVENTUROUS

\$16/guest

ITALIAN CLUB ON FOCACCIA

Roasted Turkey, thick-sliced Bacon, Black Forest Ham, Provolone, Lettuce and Tomato

FLANK STEAK SAMMIE

Thinly-sliced Steak, roasted Red Pepper, Baby Greens, Mustard and Mayo on a Hoagie

COUSCOUS SALAD

Tossed with Mandarin Oranges, Red Onions, Baby Greens, and dried Cranberries in an Orange Citrus Vinaigrette

SPINACH SALAD

With Feta Cheese, Strawberries and Balsamic Vinaigrette

TUSCAN

\$16/guest

TORTELLINI

With Pesto Cream Sauce and Marinara

SPINACH SALAD

With Feta Cheese, Strawberries and Balsamic Vinaigrette

CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

ARTISAN BREAD AND BUTTER

OPTION:

Add Chicken in a Lemon Cream Sauce for +\$3.00 per guest

ALOHA

\$17/guest

GRILLED COCONUT CHICKEN

Served with a Mango Salsa

COCONUT RICE

Basmati Rice seasoned with Coconut Milk, Garlic and simple Spices

CURRY ROASTED VEGETABLES

Peppers, Onions, and Asparagus, with seasonal Veggies tossed in Olive Oil, Garlic and a light Curry Spice

FRESH FRUIT SALAD

HAWAIIAN ROLLS AND BUTTER

EXECUTIVE

\$21/guest

TERIYAKI FLANK STEAK

Grilled and roasted Flank Steak, marinated in Teriyaki Sauce, Garlic and Olive Oil. Served with a Teriyaki Aioli.

LEMON AND GARLIC BAKED SALMON

Sockeye Salmon marinated in Lemon, Garlic, and Olive Oil, and baked to perfection

ROASTED YUKON POTATOES

Seasoned with Olive Oil, Garlic and Butter

ROASTED BROCCOLI

Tossed in Olive Oil, Garlic, and light Spices

SPRING GREEN SALAD

Baby Greens with Blueberries, sliced Almonds and Goat Cheese, served with Raspberry Vinaigrette

ARTISAN BREAD AND BUTTER



Lunches

NAPLES (Vegetarian)

\$17/guest

VEGETARIAN LASAGNA (Meat on request)

Lasagna Noodles layered in a creamy White Sauce along with Ricotta, Mozzarella, and Parmesan Cheeses, and roasted Veggies

ROASTED ASPARAGUS WITH A BALSAMIC GLAZE

CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

CAPRESE SALAD

Sliced Tomatoes, Mozzarella and Basil tossed with Baby Greens in a Balsamic Vinaigrette

ARTISAN BREAD AND BUTTER

TOUCH OF CLASS (gf)

\$19/guest

GRILLED SALMON

In a Lemon Dill Sauce

SEASONED RICE

Basmati Rice seasoned with Pesto, Sun-Dried Tomatoes, and Parmesan Cheese

SPINACH SALAD

With Bacon, dried Cranberries, Gorgonzola Cheese, sliced Mushrooms, in a sweet Vinaigrette Dressing

ROASTED ASPARAGUS

Topped with Peanut Sauce

RUSTIC BREAD AND BUTTER

TEX MEX (gf)

\$17/guest

HOMEMADE CHICKEN ENCHILADAS

Shredded Chicken with Cheddar Cheese, Olives, and Onions wrapped in Corn Tortillas and smothered in a spicy Enchilada Sauce

SPANISH RICE

REFRIED BEANS

HOUSEMADE CORN TORTILLA CHIPS

With Guacamole, Salsa and Sour Cream

SOUTHWEST CAESAR

Romaine, Parmesan and Tortilla Strips, tossed in a spicy Caesar Dressing



Lunches

SALADS (Choose 4)

\$17/guest

BABY GREENS SALAD

With Mandarin Oranges, toasted Almonds, Gorgonzola Cheese, and Balsamic Vinaigrette

MIXED GREEN SALAD

With fresh Veggies, Italian and Ranch Dressing

CLASSIC CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

SPINACH SALAD

With Strawberries and Feta Cheese in a Balsamic Vinaigrette

ASIAN NOODLE SALAD

Red Pepper, Sesame Seeds, small Green Peas and Red Pepper Flakes, tossed in our homemade Peanut Dressing

GREEK ORZO

Orzo Pasta, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Cilantro, and Green Onion, tossed in Oregano Vinaigrette

MEXICAN CORN SALAD

Roasted Corn, Red Onion, Cilantro, Bell Pepper, Cherry Tomato, Lime and Jalapeño. Topped with a creamy Dressing.

PESTO TORTELLINI SALAD

Cheese Tortellini mixed with Veggies, Parmesan Cheese and Pesto Dressing

FLANK STEAK SALAD

Greens, Blue Cheese, Pickled Onions, grilled Flank Steak, and chopped Tomatoes

TRADITIONAL COBB SALAD

CHICKEN CURRY SALAD

Alexa's Special: Romaine Lettuce, Chicken Breasts, Grapes and Almonds, tossed in a light and sweet Curry Dressing

MEXICAN QUINOA SALAD

Quinoa, diced Tomatoes, Black Beans, Corn, Cilantro, and Lime

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests—Vegan, Vegetarian, Gluten-Free and Dairy-Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.