



Catering Menus | Boxed Lunches

Sandwiches

**Boxed Lunches available at The Metro location only.
All orders must be placed 24 hours in advance.*

Boxed Sandwiches - \$8.95 each

Boxed Sandwiches include chips and a cookie

Add a side for \$1.50 each:

Fruit salad, Potato salad, Cole Slaw or Pasta Salad

Turkey and Provolone

smoked turkey and provolone cheese with arugula, tomato and aioli served on foccacia

Chicken Salad

herb chicken salad with cucumber dressing, tomato and mixed greens on wheat bread

Roast Beef

roast beef, gruyere cheese and horseradish sauce on a hoagie roll

Ham and Swiss

shaved honey ham, swiss cheese, whole grain mustard aioli, tomato chutney and mixed greens on kaiser roll

Club

smoked turkey, shaved honey ham, bacon, mixed greens, tomato and aioli on wheat bread

Tomato Mozzarella

tomato, fresh mozzarella and basil, balsamic vinaigrette on foccacia

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Sandwich Platters - \$7.95 each

Choose any of the sandwiches above to make a delicious sandwich combination. Sandwiches are cut in half and labeled accordingly. (10 person minimum)

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Sides

Fruit Salad
Potato Salad
Cole Slaw
Pasta Salad

Small (serves 10-12) - \$19.00

Large (serves 20-25) - \$37.00

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Sweets

Cookies/Brownies tray - **\$1.95 per person**
Cookie tray - **\$1.25 per person**

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Beverages

Iced Tea/Lemonade - **\$8.00 per gallon**
Coke, Diet Coke, Sprite - **\$1.50 per soda**
Bottled water - **\$1.95 per bottle**

Salads

**Boxed Lunches available at The Metro location only.
All orders must be placed 24 hours in advance.*

Boxed Salads - \$10.95 each

Boxed salads include salad, roll, and a cookie

Herb Crusted Goat Cheese with Grilled Chicken

mixed greens, apple, thyme croutons and balsamic vinaigrette

Grilled Ahi Tuna Salad

baby arugula, oranges, fennel and whole grain mustard aioli

Grilled Chicken Salad

bacon, maytag blue cheese, tomato, egg, cucumber and romaine lettuce with balsamic vinaigrette

Asian Chicken

daikon, napa cabbage, jicama, cilantro, cucumber, avocado and arugula with creamy sriracha dressing

Chef Salad

smoked turkey, shaved honey ham, iceberg, egg, grape tomatoes, cucumber, croutons and balsamic vinaigrette

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Beverages

Iced Tea/Lemonade - **\$8.00 per gallon**

Coke, Diet Coke, Sprite - **\$1.50 per soda**

Bottled water - **\$1.95 per bottle**

Catering Menus | Private Dining Lunch

Salads

Herb Encrusted Goat Cheese Salad

crisp apple, mixed green salad, thyme croutons, balsamic vinaigrette
add chicken 3

Grilled Chicken and Risotto

herb chicken, vegetable risotto

Grilled Chicken Salad

bacon, maytag blue cheese, egg, avocado, romaine, balsamic vinaigrette

Sauteed Chicken Madeira

mashed potatoes, haricot vert, madeira mushroom sauce

Trout Almondine

mashed potatoes, haricot vert

Shrimp & Grits

shrimp, crab, andouille sausage, cajun bierre blanc

Sandwiches

Dressler's Cheese Burger

tomato, lettuce, aioli

Citrus Marinated Grilled Chicken

provolone, bacon, red onion, aioli

Toasted Pimento Cheese Sandwich

tomato soup, focaccia

Sliced Turkey

tomato, arugula, gruyere, avocado spread, wheat bread

Pulled Pork Sandwich

slaw, barbeque sauce

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Chicken Salad Sandwich
wheat bread, lettuce, tomato

Catering Menus | Private Dining Dinner

Salads

The Classic
crisp romaine, shaved parmesan our caesar dressing

Spinach
crumbled bacon, chopped egg, champagne vinaigrette

The Wedgie
apple wood smoked bacon, maytag blue cheese

G's House
mixed greens, goat cheese, apple candied walnuts, onions, balsamic vinaigrette

Entrées

**For your convenience, we've priced our private dining menu to include three courses. Choices include salad, entree and dessert selections.*

Smoked Organic Chicken
mashed potatoes, pickled red onions, molasses gastrique

Maryland Lump Crab Cakes
two jumbo lump cakes pan sauteed roasted pecan remoulade

Braised Beef Short Rib
mashed potatoes, port wine reduction

Just for the Halibut
lump crab, roasted red peppers, spinach, chive potato cake, sun dried tomato buerre blanc

Roasted Salmon
citrus-herb buerre blanc, roasted grape tomato risotto

Sauteed Mahi
gnocchi, bacon, roasted grape tomatoes, asparagus, lemon vinaigrette

Seafood & Grits
scallop, shrimp, crab, andouille sausage, cajun buerre blanc

Filet Mignon
roasted mushroom demi glace mashed potatoes, asparagus

New York Strip 14oz.
roasted fingerling potatoes, shallot herb butter

Shrimp & Lobster Linguini
cippolini onions, shiitake mushrooms, garlic cream sauce

Blackened Heart of Ribeye 8oz.
fingerling potatoes, asparagus, herb blue cheese butter

Grilled Pork Chop
fingerling potatoes, balsamic bacon demi-glace

Sweet Treats

Mom's New York Cheesecake

Molten Chocolate Cake

Crème Brûlée

Apple Crisp

Mom's Carrot Cake

Mom's Apple Cake