

Essential Personnel Menu

Hot Box Lunch

***Minimum of 20 of one kind**

\$14.95 (includes dessert and Beverage)

12.95 (Entrée only)

1. Braised Lemon Rosemary Chicken – with Mashed Potatoes, Broccolini (GF)
2. Turkey Meatball in Marinara - over Spaghetti Squash, Green Beans (GF)
3. Meatloaf - with Mashed Potatoes, Kale & Broccolini
4. Re-stuffed Sweet or Regular Potato - with Chicken Breast, Bacon, Kale, Broccolini, Green Onion & Cheddar Cheese
5. Chicken Cacciatore over Polenta (GF) – Mary’s Chicken Breast, Mushrooms, Bell Peppers, Zucchini, Onions, Olives in our Tomato Basil Marinara Sauce. Served over Polenta
6. Meat Lasagna - Layers of spinach & ricotta, mushrooms, pasta, house made marinara, mozzarella & parmesan. Added layers of grass-fed ground beef.
7. Veggie Lasagna – Layers of spinach & ricotta, mushrooms, pasta, house made marinara, mozzarella & parmesan
8. Baked Falafel Cakes, Quinoa, Roasted Vegetables, Hummus (Vegan) -
9. Shepherd’s Pie – Ground beef with peas, carrots & onions in a rich gravy topped with cheesy mashed potatoes
10. Chicken Enchiladas – Shredded chicken, corn tortillas, tomatillo mole sauce, shredded cheese served with black bean & spanish rice
11. Vegan Quinoa Casserole – Kale, Sweet Potato, Mushrooms, Herbs, Caramelized Onions, Pumpkin, Sunflower, and Sesame Seeds.

Dessert

\$2.00 Add On

Cookies – Chocolate Chip, Oatmeal, Butter Pecan, Snicker Doodle

Squares – Lemon bar, Brownie, Apple Crumb

Chia Pudding with Strawberry Compote (GF) (Vegan)

Beverages

Bottled Water	\$ 1
La Croix – Berry, Grapefruit, Lime	\$ 1.50
Iced Tea – TeJava – Caffeinated	\$ 2.25
Soda – Diet & Regular Coke, Diet & Regular 7 up	\$ 1.50