

# *The Wilshire Caterers*

## *Buffet Lunch*

### *Wrap and Roll Buffet*

#### *Salads* (Choose two)

Mixed Field Greens with Dried Cranberries, Walnuts, Blue Cheese and Raspberry Vinaigrette  
Classic Tossed Salad with Balsamic Vinaigrette  
Yukon Gold Bacon Potato Salad  
Honey Cider Cole Slaw  
Tri Colored Tortellini and Roasted Vegetable Salad

#### *A Selection of Assorted Gourmet Sandwiches & Wraps* (Choose four)

Tuna Salad Wrap  
Egg Salad Wrap  
Balsamic Grilled Vegetable Wrap with Roasted Peppers  
Rare Roast Beef with Swiss on Hoagie Roll  
Roast Turkey with Swiss on Kaiser  
Ham and American Cheese on Rye

Served with the appropriate condiments  
Assorted Bags of Chips, Pretzels and Whole Fruits  
Assorted Pastries, Homemade Cookies and Fudge Brownies  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea Selection,  
Assorted Soft Drinks and Bottled Water

*\$30.95 per person*

### *Executive Deli Buffet*

#### *Soup* (choose one)

Cream of Mushroom  
Creamy Tomato Bisque  
Minestrone  
Soup of the Day

#### *Salads* (Choose two)

Mixed Field Greens with Dried Cranberries, Walnuts, Blue Cheese and Raspberry Vinaigrette  
Classic Tossed Salad with Balsamic Vinaigrette  
Yukon Gold Bacon Potato Salad  
Honey Cider Cole Slaw  
Tri Colored Tortellini and Roasted Vegetable Salad

#### *Deli Platter to Include the Following:*

Thinly Sliced Ham, Turkey, Roast Beef and Salami  
Cheddar, Swiss, and American Cheeses  
Lettuce, Tomato, Onion, and Pickles  
Mustard, Mayonnaise and Ketchup  
Served With Assorted Artisan Breads and Rolls  
DESSERT: Assorted Pastries, Cookies, Brownies  
Freshly Brewed Regular & Decaffeinated Coffee and Tea Selection  
Assorted Soft Drinks and Bottled Water

*\$32.95 per person\**

\*Below 25 Guests will be subject to an Additional \$100.00 Service Fee

*All Prices Subject to 21% Service Charge and 7% Sales Tax*

## *Hot Lunch Options*

### *Hot Lunch Buffet*

Salad Bar to Include: Chopped Romaine, Mixed Greens, Tomatoes, Cucumbers, Carrots, Onions, Chick Peas, Cheddar Cheese, Blue Cheese, and Assorted Dressings  
Tri Colored Tortellini and Roasted Vegetable Salad

#### *Entrees* (choose two)

Chicken Marsala, Francaise, or Picatta  
Pesto Roasted Salmon, Sundried Tomato Cream  
Grilled Salmon, Lemon Butter  
Herb Crusted Tilapia, Dijon Cream  
Coconut Tilapia, Mango Salsa

#### *Sides*

Garlic and Herb Roasted Red and Yellow Potatoes  
Seasonal Vegetable Medley  
Chef's Selection of Pastries, Cookies, and Brownies  
Freshly Brewed Regular & Decaffeinated Coffee, Herbal Tea Selection,  
Assorted Soft Drinks and Bottled Water

*\$35.95 per person*

### *Little Italy*

Caesar Salad with Parmesan Cheese and Garlic Croutons  
Antipasto to include the following: Salami, Pepperoni, Mortadella, Roasted Red and Yellow Peppers, Peperocini, Artichoke Hearts, Assorted Olives, Marinated Mushrooms  
Fresh Mozzarella and Tomatoes with Basil and Olive Oil  
Rigatoni with Vodka Sauce  
Sausage with Peppers and Onions  
Chicken Parmesan  
Warm Rolls and Butter  
Cannoli, Cream Puffs, and Tiramisu  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea Selection  
Assorted Sodas and Bottled Water

*\$34.95 per Person*

### *Picnic Lunch*

Classic Tossed Salad  
Pulled Pork  
Roast Chicken on the Bone  
Potato Salad  
Cole Slaw  
Corn Bread  
Lettuce, Tomato, Onion, Pickles, and Cheese  
Warm Apple Crisp

*\$34.95 per Person*

\*Below 25 Guests will be subject to an Additional \$100.00 Service Fee

*All Prices Subject to 21% Service Charge and 7% Sales Tax*