



BU CATERING

Deli Platters, Soups and Salads

Order a trio for your group and choose 1 salad, 1 soup, & 1 sandwich platter for \$20.00

*Gluten-free options are available for wraps and sandwiches

(DF) = Dairy Free (V) = Vegetarian (VEGAN) = Vegan (GF) = Gluten-free

The Classic Sandwich Platter - \$7.50 per person

Our classic sandwich platters are made with:

- Egg salad *(DF, V)*
- Chicken salad *(DF)*
- Shaved beef *(DF)*
- Corned beef *(DF)*
- Shaved ham *(DF)*
- Turkey *(DF)*

*Served on white, brown, or rye bread

Deluxe Sandwich Platter - \$10.50 per person

Our deluxe sandwiches on assorted artisan bread:

Each platter contains an assortment of sandwiches filled with:

- Smoked lox and cream cheese, pickled asparagus, and shaved red onions
- Shaved turkey with chipotle mayo and spinach *(DF)*
- Virginia smoked black forest ham, Swiss, and grainy Dijon honey mustard
- Montreal smoked meat, sauerkraut, and spicy mustard *(DF)*
- Grilled vegetables, spinach, and pesto *(in a wrap) (DF, VEGAN)*
- Grilled chicken, roasted red pepper, smoked gouda, and arugula
- Roast beef, horseradish mayo, and aged white cheddar

Dips- Roasted Red Pepper Feta, Garlic and Sweet Potato Hummus, Tzatziki

Assorted Wraps Platters - \$11.50 per person

Our assorted wraps served on flavored flour tortillas (spinach, pesto, and tomato)

Each platter contains an assortment of our deluxe wraps:

- Curried chicken salad with toasted cashews and shredded carrots *(DF)*
- Greek feta with lettuce, tzatziki, olives, onions, peppers, cucumbers and tomato *(V)*
- Devilled egg salad with green onions and spicy cayenne mayo *(V)*
- Grilled vegetable: peppers, onions, zucchini, spinach, feta and sundried tomato pesto *(V)*
- Grilled salmon, citrus mayo, shredded lettuce, beet, pickled cucumber and onions
- Chipotle turkey clubhouse: lettuce, tomato, cheese, chipotle aioli, shaved smoked turkey, bacon



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Rolled and Triple Decker Finger Sandwiches - \$14.95 per person (4 per person, min 20 people)

Tuna and pickled onion

Egg salad and olive

Ham salad and cornichon

Smoked salmon, cream cheese and gherkin

Cucumber, tomato, cream cheese, spinach and egg

Smoked turkey, spinach and chipotle mayo

Salad Selection - \$6.50 per person

Classic Caesar Salad or Kale Caesar Salad

Romaine hearts, fresh shredded parmesan cheese, lemon wedges, bacon bits and focaccia baked croutons served with a creamy garlic Caesar dressing

Greek Salad (V)

Crisp iceberg and romaine lettuce mixed with peppers, red onions, cucumbers, grape tomatoes, kalamata olives and feta cheese served with a red wine Greek vinaigrette

Spinach, Beet, and Goat Cheese Salad (V)

Spinach, beets, pickled onions, toasted chickpeas, carrot curls, and goat cheese drizzled in honey Dijon vinaigrette

California Salad (DF, V)

Assorted mixed greens tossed with a creamy balsamic dressing topped with sliced strawberries, red onion, orange segments and spiced candied pecans

Sesame Thai Asian Noodle Salad (DF, VEGAN)

Marinated egg noodles, julienne peppers, onions, cabbage, snap peas and mandarin oranges dressed in a sesame Thai dressing topped with crispy fried vermicelli noodles

Tortilla Salad (V)

Romaine, bell peppers, onion, tomato, fire roasted corn, and black beans topped with crispy fried tortilla chips and served with salsa vinaigrette and spiced sour cream

Soup Selection - \$6.50 per person

Vegetable beef barley (DF)

Butter chicken with rice (GF)

Roasted pepper tomato bisque (GF, V)

Bacon potato chowder (GF)

Harvest vegetable (GF, DF, VEGAN)

Cream of roasted mushroom and wild rice (GF)

Vegetable Florentine (DF, V)

Maple butternut squash bisque (GF, V)

Ham and split pea (GF)

Chicken noodle (DF)

Coconut Thai chicken

Hamburger macaroni