

CROWD-PLEASING SANDWICHES*

Because of their popularity and ability to hold up in a catering setting, our Chef chose this select assortment of sandwiches for our catering packages.

“Not So Fried” Chicken

shaved, roasted chicken breast topped with Mendo’s krispies, herb aioli, mustard pickle slaw, tomatoes, pickled red onions (450 cal)

The Farm Club

shaved, roasted turkey breast, smashed avocado, Applewood smoked bacon, herb aioli, tomatoes, mixed greens, pickled red onions (380 cal)

Chimichurri Steak & Bacon

roasted, carved steak and Applewood smoked bacon topped with marinated red peppers, caramelized onion jam, chimichurri, shredded romaine, herb aioli (470 cal)

Prosciutto & Chicken N

Italian prosciutto & shaved, roasted chicken breast with fresh mozzarella, crushed honey roasted almonds, basil pesto, balsamic glaze drizzle, tomatoes (410 cal)

Chicken Pesto Caprese

shaved, roasted chicken breast, fresh mozzarella, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle (430 cal)

Vegan Banh Mi V

organic marinated, baked tofu with vegan aioli, sweet chili sauce, pickled daikon & carrots, cucumbers, jalapenos, Thai basil, cilantro (320 cal)

Turkey Avo Salsa Verde

shaved, roasted turkey breast, smashed avocado, smoked gouda, cotija cheese, Mama Lil’s sweet hot peppers, jalapeño salsa aioli, tomatoes, shredded romaine, red onions (420 cal)

Mario’s Caprese VG

fresh mozzarella, marinated red peppers, basil pesto, mixed greens, balsamic glaze drizzle (500 cal)

V Vegan VG Vegetarian N Contains Nuts

*Calorie counts reflect individual half sandwich portions

