

The Brown Bag Option

All Brown Bag options can be individually bagged or arranged on platters for a buffet.

All menu items require a minimum order of 5 each.

Please pick from the following sections to build your lunch:

Sandwich Choices

(you have a choice of bread or
make any sandwich into a wrap)

Slow Roasted Roast Beef and Italian Provolone

lemon garlic aioli, locally grown arugula,
house made roasted pepper relish

Roasted Turkey Breast and

Sundried Tomato & Garlic Goat Cheese

basil oil mayonnaise, locally grown salad mix
sliced tomato

The CLASSIC Tuna Salad Hoagie

all white meat tuna salad, sliced tomato,
red onion and locally grown salad mix

House Smoked Fresh Ham and Cheddar Cheese

we suggest our fresh pretzel roll
house made horseradish mustard, local lettuce

Basil Marinated Grilled Chicken Breast

sliced fresh mozzarella, vine ripe tomato,
locally grown arugula, locally made Tuscan olive oil

Taste of New York with Georgia Twist

house cured corned beef, Swiss cheese
house made thousand island dressing,
locally grown kale and cabbage coleslaw

The Grilled and Roasted Veggie

Portobello mushroom, peppers, zucchini,
yellow squash, red onion, locally grown spinach,
locally made lemon and herb goat cheese,
basil oil aioli

The Hummus Wrap

house made hummus, roasted vegetables,
locally grown salad mix,
locally made Mediterranean feta cheese

All sandwiches \$8.50 each

Entrée Salad Choices

all salads served with dinner rolls and butter

The Chicken Greek

local salad greens, vine ripe tomato,
European cucumbers, red onion, Kalamata olives,
locally made feta cheese, stuffed grape leaves,
pepperoncini, creamy Greek dressing

Kale Caesar with Grilled Chicken

lightly sautéed kale with local olive oil and fresh
garlic, tossed with shredded parmesan cheese,
house made Caesar dressing, croutons
basil marinated locally farmed Grilled Chicken

The Mediterranean Platter

house made hummus, baba ganoush, tzatziki,
local salad greens, Kalamata olives,
scorched cherry tomatoes, sliced cucumber,
roasted pepper relish and freshly made pita bread

The Tuna Nicoise Platter

all white meat tuna salad, local salad greens,
oven roasted red bliss potato and green beans,
vine ripe tomato, marinated red onion,
Kalamata Olives, hardboiled egg
house made Tuscan oil dressing

Black and Bleu

grilled marinated locally farmed skirt steak
local seasonal salad greens,
scorched cherry tomatoes, spring onions,
locally made bleu cheese
fig balsamic vinaigrette

The Vegetable Cobb

roasted and grilled vegetable, chick peas,
locally farmed kale and salad mix,
locally made feta cheese, sliced radish
house made red wine vinaigrette

All salads \$9.00 each

Please see the attached Lunch FAQ sheet

678-336-9196

The Brown Bag Option (continued)

All Brown Bag options can be individually bagged or arranged on platters for a buffet.

All menu items require a minimum order of 5 each

A Little Extra with Your Meal

Zapp's Chips

Regular
 Cajun
 Voo Doo
 BarB-Que
 Salt & Vinegar

\$1.50 each bag

Side salads

Fresh Fruit salad

Seasonal options

Local Kale and Green Bean Salad

Honey vinaigrette

Cucumber and Carrot Salad

Citrus Vinaigrette

Green Bean and Feta Salad

Red wine vinaigrette

Lentil Vegetable Salad

Lemon Dressing

Spanish Potato Salad

Saffron Mayonnaise

Tequila and Jalapeno Melon salad

Pink grapefruit and tequila glaze

\$2.50 per portion

The Final Touches

All our desserts are made in house

Jumbo Chocolate Chip Cookies

The Fudgy Chocolate Chip Brownie

Chocolate Chip and roasted pecan Blondie

Strawberry Oatmeal Bars

Raspberry cheesecake Bites

NY Cheesecake Bites

Jumbo Oatmeal Cookies

Banana Pudding cups

\$2.50 each

What does your group want to drink?

- ☞ A&S dark brew coffee - \$16 per box
- ☞ decaffeinated coffee - \$16 per box
- ☞ Dilmah hot tea - \$15 per box
- ☞ Simply Orange Juice - \$2 each
- ☞ Coca-Cola products - \$1.25 each
 - **Coke, Diet Coke, Sprite, Coke Zero**
- ☞ Dr. Browns - \$1.50
 - **Black Cherry, Diet Black Cherry, Cream, Diet Cream, Celray**
- ☞ Dasani water - 1.50
- ☞ Smart water - 2.00
- ☞ **Tea and Lemonades** - \$14 per gallon
- ☞ Gold Peak iced tea
- ☞ A&S strawberry-mint lemonade
- ☞ Culinary Concepts real lemonade

Please see the attached Lunch FAQ sheet

678-336-9196