Catering & Delivery

PACKAGES

Looking for the easiest way to cater? You've found it! Packages offer the perfect mix for every group, every time.

Premium Package

SERVES 12-15 | \$237.99

Includes an assortment of:

- Our most popular soups | 12 servings
- Variety of sandwiches | 16 halves
- Your choice of salad tray | 10-12 servings
- 6 chocolate-dipped cookies
- 6 chocolate-dipped strawberries
- · 8 bags of chips

Sandwich & Soup

SERVES 10-12 | \$149.99

- A variety of 16 sandwich halves
- 12 cups of our most popular soups
- · 8 bags of chips









Soup & Salad

SERVES 10-12 | \$135.99

- 12 cups of our most popular soups
- Your choice of salad tray

Sandwich & Salad

SERVES 10-12 | \$146.99

- A variety of 16 sandwich halves
- · Your choice of salad tray
- 8 bags of chips







TRAYS

Best to accommodate a variety of appetites & tastes. Served in large trays and bowls.

SANDWICHTRAY 8 Halves	\$42.39
SANDWICHTRAY 16 Halves	\$80.79

SALADTRAY	\$66.99
Serves 10-12	00.33

SOUP TRAY 6 individual servings	\$35.99
SOUP TRAY 12 individual servings	⁸ 69.99
	6 individual servings SOUP TRAY

DOZEN STRAWBERRIES	\$20.19
DOZEN COOKIES	\$22.19
DOZENMIX	\$21.19

ROX I LINCHES

Best to accommodate unique menu preferences. Box lunches are individually packaged meals.

\$14.29
\$14.29
\$10.39

*929
\$10.39
\$10.59
\$11.49+

LARGEBOWL	\$13.69+

\$14.29

SALAD+SOUP



Soups



TOMATO BASIL 🎄



vine ripe tomatoes, hand-picked fresh basil leaves, chopped garlic, sauteed celery & onions, parmesan cheese, extra virgin olive oil & spices in a creamy broth



WISCONSIN CAULIFLOWER &

cheddar, pepper jack & whipped cream cheese. cauliflower, celery & onion in a creamybroth — pictured with shredded cheddar & applewood-smoked bacon 430 cal / 6g net carbs per serving / cheese + 50 cal / bacon + 40 cal



CHICKEN ENCHILADA CHILI

grilled chicken, cheddar cheese, red & green enchilada sauce, green chilles, fire-roasted corn, roma tomatoes, black beans, corn tortillas & cumin pictured with tortilla strips 180 cal/9g net carbs per serving/tortilla strips + 90 cal



SOUTHWEST POTATO & GREEN CHILI

red skinned potatoes, green chilles, fire roasted corn, green cabbage, chopped bacon southwestern spices & fresh cilantro in a creamy broth — pictured with

280 cal per serving / tortilla strips + 90 cal



LOBSTER BISQUE

lobster, fennel, roma tomatoes, carrots, onions, celery, herbs & spices in a creamy broth 350 cal / 9g net carbs per serving



MUSHROOM BISQUE 🎄

cremini mushrooms, shitake mushrooms, button

mushrooms, celery, onions & leek -- pictured 250 cal/9g net carbs per serving/crispy onions



CHICKEN NOODLE

cage-free chicken, carrots, celery, onions, herbs & spices in a light chicken broth, served over egg noodles 130 cal per serving



GOLDEN CURRY

grilled chicken, red-skinned potatoes, sweet potatoes, coconut milk with a rich blend of curry spices. shown with wild rice and cashews.



CHICKPEA & VEGETABLE 🏩

broccolini, roma tomatoes, chickpeas, onions, celery & leeks in a roasted vegetable broth 60 cál / 7g net carbs per serving

Salads



CALIFORNIA COBB

cage-free chicken, baby-butter lettuce, cagefree eggs, applewood-smoked bacon, grape tomatoes, edamame, black olives, goat cheese, sliced avocado & buttermilk ranch or fresh herb

vinaigrette 410-480 cal/19g protein/8 net carbs per serving



STRAWBERRY HARVEST

house-chopped mixed greens, cage-free chicken, strawberries, fontina cheese, dried cranberries, gala apples & candied pecans with strawberry champagne vinaigrette 390 cal per serving



CHIPOTLE GLAZED

roasted chicken, house-chopped mixed greens, red noins, tomatoes, fire-roasted corn, black beans, tri-color peppers, cheddar cheese, hass avocado, tortilla strips, chipotte ranch & honey cilantro glaze 480-560 cal per serving



NUTS ABOUT BERRIES 🎄

house-chopped mixed greens, blueberries, strawberries, raspberries, blackberries & cinnamon almonds with poppyseed dressing 310 cal per serving



BBQ CHICKEN

house-chopped mixed greens, roasted chicken, grape tomatoes, fire-roasted corn, black olives, red onions, black beans & tortilla strips with buttermilk ranch dressing & sweet BBQ sauce 400 cal per serving



AVOCADO CAESAR

house-chopped mixed greens, grilled chicken, parmesan cheese, avocado, house-made croutons, avocado caesar dressing 320 cal per serving



MANGOBERRY &

house-chopped mixed greens, blueberries, strawberries mangos & cinnamon almonds served with mango





TURKEY AVOCADO CLUB

turkey, applewood-smoked bacon, mixed greens, tomatoes, sliced avocado & muenster cheese with Cafe Zupas sauce ancient grain 580 cal / ciabatta 640 cal



MEDITERRANEAN CHICKEN 451

roasted chicken, roasted sweet potatoes, sliced avocado, baby cucumber, mixed greens, roma tomato, goat cheese, roasted red pepper hummus & pesto spread ancient grain 740 cal / ciabatta 750 cal



ITALIAN CLUB

genoa salami, capicola, ham, tomatoes, mixed greens & provolone cheese with italian spread ancient grain 630 cal / ciabatta 690 cal



HAM & PROVOLONE

ham, mixed greens, tomatoes, smoked gouda, with mayo spread ancient grain 640 cal / ciabatta 640 cal



HONEY BACON CLUB

turkey, ham, applewood-smoked bacon, tomatoes, mixed greens & muenster cheese with honey mustard spread ancient grain 590 cal / ciabatta 650 cal



PESTO CHICKEN

house-made pesto chicken salad with roasted red peppers & almonds, tomatoes, micro greens & muenster cheese ancient grain 670 cal / ciabatta 730 cal



VEGGIE CRUNCH &

turkey, brie, tomatoes, applewood-smoked bacon, micro greens & cranberry sauce ancient grain 650 cal / ciabatta 660 cal



BBQ BRISKET 4\$1

smoky and savory pulled brisket & fresh herb vinaigrette, cabbage slaw with sweet BBQ sauce & secret sauce ancient grain 700 cal / ciabatta 710 cal

Protein Bowls



KOREAN KICK BOWL +\$0.80

arugula & wild rice blend, roasted chicken, roasted sweet potatoes, roasted cauliflower, edamame, baby cucumbers, sliced apples, chopped cashews with ginger peanut dressing and sweet chili BBQ sauce, 610 cal

NOURISH BOWL +\$0.50

arugula & wild rice blend, roasted chicken, roasted sweet potatoes, roasted cauliflower, sliced apples, grapes, goat cheese, pistachios with balsamic



SOUTHWEST AVOCADO

house-chopped mixed greens, wild rice, roasted chicken, grape tomatoes, black olives, tri-color peppers, fire-roasted corn, black beans, avocado, tortilla strips, goat cheese, pumpkin seeds with roasted tomatillo dressing, 650 cal



MEDITERRANEAN BOWL **\$0.80

arugula & wild rice blend, roasted chicken. grape tomatoes, sliced cucumbers, black olives, roasted cauliflower, goat cheese, crispy chickpeas, tzatziki (cucumber-dill yogurt), red pepper hummus with lemon oregano dressing. 750 cal



POWER BOWL

haby-hutter lettuce, roasted chicken, cage-free daby-butter lettice, roasted of licker, cage-nee eggs, edamame, roasted cauliflower, pumpkin seeds, tri-color peppers, fontina cheese, avocado, with house-made chipotle ranch dressing. 550 cal

Desserts



GOURMET DESSERT TRAY includes a variety of chocolate-dipped strawberries.

gourmet dessert bars, & chocolate-dipped cookies 45-295 cal | \$50.49



FRESH BERRY TRAY

fresh blackberries, raspberries, blueberries, strawberries, and low-fat yogurt 60 cal per serving | \$60.59



GOLDEN CURRY

vinaigrette, 640 cal

arugula & wild rice blend, roasted chicken, sugar snap peas, roasted cauliflower, roasted sweet potatoes, cashews, microgreens and golden curry soup. 800 cal

