

*Our Luncheon menu provides a large selection of both hot and cold offerings. Choose from a variety of traditional creative salads and our delicious sandwich fillings available on your choice of bread.*

## **Sandwiches and Salads**

**Assorted Sandwich Platter**  
**Assorted Sandwich Platter with Gourmet Chips**  
**Assorted Sandwich Platter with two Meatless Side Salads (see selection below)**  
**Assorted Sandwich platter with one Side Salad and Finger Desserts**

**Corporate Box Lunch:**  
*Sandwich, Side Salad or Fruit and Dessert*  
**Or**  
*Entrée Salad, Fruit and Dessert*

### **SANDWICH OFFERINGS**

**The Best Café Tuna Salad** with Parsley, Celery, Red Onion, Thyme, Lemon, Mayonnaise  
**Tarragon Chicken Salad** with Grapes and Walnuts  
**Curried Chicken Salad** with Apples and Raisins  
**Smoked Turkey Breast** with Cranberry Chutney or Basil Aioli  
**Turkey Breast** with Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Mayonnaise  
**Roast Beef** with Caramelized Onion, Boursin Cheese and Tomato  
**Roast Beef** with Horseradish Cream, Lettuce and Tomato  
**Black Forest Ham** with Honey Mustard  
**Honey Ham** with Brie Cheese and Apple Aioli  
**Key West Seafood Salad** with Shrimp, Crab, Key Lime and Cilantro

**Crab Salad** with Lemon Aioli, Celery and Fresh Herbs  
**Grilled Chicken** with Guacamole, Pico De Gallo and Lime Crema  
**Chicken Caesar Wrap** with Grana Padano and Romaine  
**BBQ Ranch Chicken** with Sharp Cheddar, Smoked Bacon and Crispy Onions  
**Café Egg Salad** with Scallions and Roasted Red Peppers  
**Greek Salad Pita** with Red Wine Vinaigrette  
**Italian Combo** with Salami, Prosciutto, Ham, Mozzarella, Roasted Peppers, Lettuce, Tomato, Olive Tapenade  
**Tomato, Basil, Fresh Mozzarella** with Balsamic Drizzle  
**Eggplant with Goat Cheese** with Basil Pesto, Roasted Peppers and Lettuce  
**Hummus, Artichoke, Purple Cabbage** with Roasted Peppers, Lettuce and Tomato

All Sandwiches are made with an Assortment of Breads Including Wraps, Baguettes, Ciabatta, Rolls and Croissants

## **Cold Salad Sampler** (Choice Of Three)

### **MEAT AND SEAFOOD**

**Tarragon Chicken Salad** with Grapes and Walnuts  
**Oriental Chicken Salad** with a Dijon Sesame Dressing over Romaine and Crisp Asian Vegetables  
**Curried Chicken Salad** with Apples, Raisins and Cashews  
**Asian BBQ Chicken Salad** over Romaine with Poppy Seed Dressing  
**Chicken and Orzo Pasta** with Asparagus, Goat Cheese, Pine Nuts and Balsamic Dressing

**Tortellini Salad** with Salami, Fresh Mozzarella, Artichoke Hearts and Kalamata Olives  
**Spinach Salad with Roast Beef**, Bleu Cheese, Fresh Herbs and Balsamic Vinaigrette  
**Chicken Waldorf Salad** with Apples, Walnuts and Celery  
**Thai Beef or Pork** with Crunchy Asian Vegetables and Spicy Vinaigrette  
**Asian Shrimp** with Pineapple, Avocado and Peanuts  
**Grilled Gazpacho Shrimp Salad** with Red Wine Vinaigrette  
**Fresh Salmon over Fennel Slaw** drizzled with a Sundried Tomato Vinaigrette  
**Key West Lobster Salad**, Serrano Chile, Cilantro and Key Lime Aioli

## GRAINS, BEANS, VEGETABLES AND PASTA

**Our Signature Lemony Caesar Salad** with Shaved Parmesan and Garlic Croutons  
**Chopped Salad** with Carrot, Celery, Fennel, Romaine, Cucumber, Red Seedless Grapes, Feta Cheese and Apple Vinaigrette  
**Black Bean and Roasted Corn** with White Rice, Bell Pepper, Avocado Ranch Dressing  
**Israeli Couscous with Spinach** with Roasted Artichokes, Basil and Kalamata Olives in a Lemon Vinaigrette  
**Broccoli Raisin and Walnut Salad** with Bleu Cheese Dressing YUM!  
**Greek Pasta with Roasted Vegetables** with Kalamata Olives, Capers, fresh Rosemary, Feta Cheese and Balsamic Vinaigrette  
**Sesame Soba Noodles** with Julienne Vegetables and Thai Peanut Sauce  
**“Our Famous” Orzo Pasta** with Spinach, Feta Cheese, Sun-dried Tomatoes, Basil and Lemon Vinaigrette  
**Sesame Ginger Pasta Salad** with Sno-Peas, Bell Peppers, and Julienne Carrots  
**Green And Yellow Bean Salad** with Tomato Vinaigrette and Feta Cheese  
**Cheese Tortellini with Julienne Vegetables** and a Lemon Herb Vinaigrette

## VEGAN AND GLUTEN FREE SALAD OPTIONS

**Quinoa Salad** with Roasted Artichoke Hearts, Grape Tomatoes, Kalamata Olives and Lemon Herb Vinaigrette  
**Asian Vegetable Jicama Slaw** with Mandarin Oranges, Cilantro and Orange Soy Vinaigrette  
**Arugula, Grape and Sunflower Seed Salad**, Whole Grain Mustard Vinaigrette  
**Shaved Fennel and Haricots Verts** with Mustard Vinaigrette  
**Spinach Salad** with fresh seasonal Fruit, Dried Blueberries, Candied Pecans and an Orange Tarragon Vinaigrette (wonderful textures on the palate)  
**Fresh Fruit Salad** with Melons, Pineapple, Grapes and Berries  
**Mediterranean Salad** with Fennel, Olives, Parsley, White Beans and Tomato  
**Fresh Julienne** Vegetables with Marinated Artichoke Hearts (crunchy and colorful!)  
**Roasted Sweet Potato Salad** with dried Fruit, Sweet Bell Peppers and Vinaigrette  
**French Potato** with Champagne Vinaigrette  
**Café Potato Salad** with fresh Herbs, Bell Peppers, Onions and Mayonnaise  
**Three Rice Medley** Basmati, Wild Rice and Wheatberries with Red and Yellow Bell Pepper and a Rice Wine Vinaigrette  
**Wild Rice and Quinoa** with Green Onion, Carrot, Bell Pepper, Dried Fruit and Balsamic Vinaigrette

**All of the above served with an assorted Artisan Bread Basket**

**Fresh Tuna or Salmon Nicoise** with Green Beans, Hard Boiled Eggs, New Potatoes, Anchovies, Olives and Romaine served with Vinaigrette

**Grilled Chicken Breast** with Orange Tarragon Vinaigrette served on a bed of Greens with Melons, Grapes, Strawberries and Assorted Bread Basket

## **Caesar Salad Buffet**

Romaine Lettuce with Grilled Chicken Breast, Grilled Flank Steak, Seasoned Croutons, Shaved Parmesan, Roasted Peppers, Pepperoncini and Kalamata Olives, Pasta Salad and choice of Garlic Bread or Bread Basket with Herb Butter, including Assorted Finger Desserts

## **Hot Selections**

**Fresh Baked Quiche** served with Green Salad and Fruit (Minimum 6 people)

### **CHICKEN OPTIONS**

**Heart Healthy Walnut Crusted Chicken Breast** with a Pomegranate Glaze served with Grains, Green Salad and Assorted Bread Basket

**Thyme and Mustard Marinated Grilled Chicken Breast** served with Warm Horseradish Potato Salad or Rice, Green Salad and Assorted Bread Basket

**Chicken Breast wrapped in Filo** with a mild Tarragon Cream Sauce

**Chicken Francaise, Picata or Marsala** served with two Side Salads and Assorted Bread Basket

**Grilled Chicken Breast** with choice of topping:

- Mango Salsa
- Mediterranean Sauce with Tomato, Olives, Capers
- Lemon Herb Vinaigrette
- Red Pepper Coulis
- Fresh Tomato, Caper, Basil Vinaigrette

**Chicken Prosciutto**, Smoked Mozzarella and Roasted Red Pepper, Herb Pesto. Served with Rice, Green Salad and Assorted Bread Basket

**Chicken and Asparagus Crepes** in a light White Sauce with Fresh Herbs

**Roasted Vegetable Crepes** in a light White Sauce with Fresh Herbs, served with Salad and Assorted Bread Basket

**Fresh Roasted Breast of Turkey** served with Cranberry Chutney and Lemon Mayonnaise Including Two Meatless Side Dishes and Assorted Bread Basket

### **HOT PASTA DISHES**

**Vegetarian Spinach or Meat Lasagna** layered with Vegetables, Ricotta Cheese and Marinara Sauce including tossed Green Salad and Assorted Bread Basket

**“Our Signature” Baked Penne with Chicken** Sun-dried Tomatoes and Peas in a Garlic Cream Sauce including tossed Green Salad and Assorted Bread Basket

**Baked Penne with Roasted Vegetables** in a Garlic Cream Sauce including tossed Green Salad and Assorted Bread Basket

**Greek Pasta with Roasted Eggplant** with fresh Rosemary, Feta Cheese, Kalamata Olives in a Balsamic Vinaigrette including tossed Green Salad and Assorted Bread Basket

**Wild Mushroom Lasagna** in a Garlic Cream Sauce including tossed Green Salad and Assorted Bread Basket

**Fresh Salmon Cakes** with a Chive Tarragon Sauce; served with a choice of Starch, Salad and Assorted Bread Basket

## *Other Selections*

**Fresh Baked Salmon** (served hot or cold) with choice of two Sauces (Kiwi Vinaigrette, Cucumber Dill Sauce, Mango Salsa, Béarnaise), including choice of Starch, Green Salad and Assorted Bread Basket

**Torte Milanese** with layers of Ham, Cheese, Roasted Red Peppers, Spinach and Eggs stacked in a Puff Pastry Crust served with Green Salad and Fruit Salad (minimum 8 people)

**Carved Herb Crusted Pork Tenderloin** with Apple Onion Relish served with two side salads or a Vegetable and either Rice or Potato and assorted Bread basket

**Carved Choice Beef Tenderloin** with Horseradish Crème or Béarnaise served with two side salads or a Vegetable and either Rice or Potato and assorted Bread basket

**Vegetarian or Meat Chili** served with Rice, Green Salad and Corn Bread

**Freshly made Soup**, Assorted Sandwich Platter and one Meatless Salad

## *Soup Selections:*

- Puree of Carrot with Dill
- Gazpacho With Lump Crab (add \$2 per person)
- Lobster Bisque (add \$2 per person)
- Caribbean Pumpkin with Spiced Rum
- Turkey and Cheese Tortellini
- Minestrone (Vegetarian or Beef)
- Clam Chowder (N.E., Rhode Island or Manhattan)
- Caramelized Onion with Parmesan Croutons
- Black Bean with Squash and Swiss Chard
- Ale and Cheddar Cheese
- Sweet Potato Bisque With Toasted Pepitas
- Curried Potato and Spinach
- Chicken Noodle or Chicken with Rice or Barley
- Mexican Tortilla
- Spring Asparagus with Lemon Crème Fraiche
- Loaded Baked Potato

## *Café Buffet*

Assorted Fancy Sandwich Platter  
Two Meatless Side Salads  
One Hot Selection (Pasta or Chicken)  
Lavender Lemonade or Iced Tea Punch  
Coffee and Decaf  
Assorted Finger Desserts

Add heavy duty plastics plates, plasticware, napkins, hot and cold plastic cups

## ***Desserts***

- Assorted Brownies
- Oatmeal Date Bars
- Mini Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- Macaroons
- Fruit Squares
- Chocolate Truffles
- Shortbread
- Triple Chocolate Cookies
- Snowballs with Nuts
- Peanut Butter Cookies
- Mini Cheese Cake Bites
- Fudge
- Mini Fruit Tartlets
- Madeleine's, and so much more!

*(Generally 2 pieces per person for a Luncheon)*

## **CUPCAKES**

*Mini or Regular size Cupcakes*

*An extensive list of our Cakes, Tarts and fancy Desserts is available upon request.*

## **BEVERAGES**

*Assorted Cold Teas, Sodas, Seltzers and Waters*

## **COFFEE, DECAF AND TEAS**

## **MISCELLANEOUS**

*Paper Goods*

*Heavy Duty Clear Plastic Plates, Plasticware, and Napkins*

## ***Contact Us***

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