



SANDWICHES & SALADS

SANDWICHES


Sandwich Platters & Boxed Lunches - all of our sandwiches feature locally sourced breads and produce (organic when possible), hormone & antibiotic free cage-free chicken breast and all of our sliced meats are natural with no preservatives, artificial ingredients, binders or fillers and are gluten-free. **MANY OF OUR SANDWICHES CAN NOW BE MADE GLUTEN-FREE WITH UDI'S WHOLE GRAIN GLUTEN-FREE BREAD! PLEASE CONTACT YOUR EVENT PLANNER FOR MORE INFORMATION.**

MOFFITT SIGNATURE SANDWICHES – five each order minimum per selection (FOR ORDERS NOT MEETING THE PER SELECTION MINIMUM A SERVICE CHARGE OF \$3.00 PER PERSON WILL BE APPLIED)

SELF-SERVICE PLATTERS – Our Signature Sandwiches served with your choice of individual bags of snack chips, pasta salad du jour, fresh seasonal fruit salad  or mixed green salad with balsamic vinaigrette.  **\$11.50 EACH**

BOXED LUNCHES – Your choice of Signature Sandwich, whole fresh seasonal fruit, pasta salad du jour, a freshly baked cookie and a cold beverage (bottled spring waters and canned sodas) **\$15.50 EACH**

TURKEY SANDWICHES

Mediterranean Turkey  Smoked turkey breast with roasted eggplant, red bell peppers & artichoke hearts with mixed greens & pesto aioli on a green onion foccacia roll

Smoked Turkey Dijonnaise Smoked turkey and swiss cheese with leaf lettuce, tomato and dijonnaise on marble rye

Turkey with Provolone Breast of turkey, provolone cheese, olive relish, pesto, tomato and leaf lettuce on marble rye

California Turkey Club Smoked peppered turkey breast, crisp bacon, avocado, tomato, dijon mustard spread and leaf lettuce on green onion foccacia roll

Tuscan Turkey Breast of turkey, avocado, cheddar cheese, tomato, leaf lettuce and honey-mustard spread on whole grain bread

The Americana Breast of turkey, red onion and orange-cranberry chutney with mixed greens on whole grain bread

VEGETARIAN SANDWICHES

Caprese  Marinated fresh mozzarella, fresh basil, tomato and mixed greens with a balsamic drizzle & herb aioli on a ciabatta roll

Garden Vegetable Avocado, tomato, carrots, cucumber, red peppers, cheddar and provolone cheeses and mayonnaise on whole grain bread

Portobello Mushroom Roasted portobello mushrooms, sun-dried tomatoes, goat cheese, baby spinach and roasted red peppers on a soft french roll

Roasted Vegetable Roasted eggplant and zucchini with provolone cheese, tomato and pesto aioli on foccacia

Provence Roasted eggplant with goat cheese, roasted peppers, zucchini, & thyme on sliced kalamata olive bread

CHICKEN SANDWICHES

Buffalo Chicken Salad  Chopped spicy buffalo chicken salad with celery and blue cheese & shredded romaine lettuce on a sweet french roll

Italian Chicken Marinated roasted chicken breast, provolone cheese, pesto, tomato, olive relish and mixed greens on foccacia bread

Tandoori Chicken Yogurt marinated roasted chicken breast, mango chutney and baby spinach on a ciabatta roll

Santa Fe Chicken Roasted chicken breast, pepper-jack cheese and chili ranch dressing with leaf lettuce and tomato on a green onion foccacia roll





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SEAFOOD SANDWICHES

Ahi Tuna ^{NEW} Sliced marinated ahi tuna with sesame aioli & asian slaw on a ciabatta roll
\$1.50 SUPPLEMENTAL CHARGE – MINIMUM ORDER 6 EACH

Italian Tuna Herb tuna salad, olive relish, sun-dried tomatoes & mixed greens on a green onion focaccia roll

Traditional Tuna Salad Tuna with celery, diced pickles & mayonnaise with lettuce and tomato on hearty, old fashioned white bread

Smoked Salmon and Cucumber Lox-style smoked salmon, fresh dill, cucumbers, and dijon mustard spread on marble rye

BEEF & HAM SANDWICHES

French Picnic ^{NEW} Smoked ham, brie cheese & green apple with arugula and dijonnaise on a soft baguette

The Bucharest Roast beef, provolone cheese, herb aioli and leaf lettuce on sliced sour dough

Roast Beef with Horseradish Roast beef, tomato, horseradish spread and mixed greens on a ciabatta roll

Ham and Swiss Dijon Smoked ham, swiss cheese, grained dijon mustard and leaf lettuce on marble rye

Traditional BLT Thick smokehouse bacon, fresh tomato slices, and leaf lettuce with mayonnaise on whole grain bread

WRAPS

Chipotle Turkey Smoked turkey, pepper-jack cheese, chipotle spread, romaine lettuce and tomato in a chili-tomato tortilla shell

Smoked Salmon Aram Lox-style smoked salmon, red onions, capers, cucumbers, cream cheese and mixed greens wrapped in aram flat bread

Tuna Wrap Albacore tuna, white bean spread, cucumbers, leaf lettuce, tomatoes and fresh cilantro in a spinach tortilla shell

Teriyaki Salmon Wrap Broiled teriyaki salmon, roasted peppers & onions, mixed greens with teriyaki dressing in an onion-garlic tortilla shell

Thai Chicken Wrap Roasted chicken breast, shredded red & green cabbage and carrots, red peppers and peanut sauce in a spinach tortilla shell

Greek Chicken Wrap Roasted chicken breast, feta cheese, roasted red peppers, olives, diced tomatoes and julienned cucumber with chopped romaine lettuce wrapped in a spinach tortilla

B.L.A.T. Wrap Think BLT with avocado and leaf lettuce rolled inside a whole wheat tortilla

Tangier Wrap Hummus, red onions, shredded carrot, cucumbers, shredded lettuce and lemon dressing in a tortilla shell ^V

Aztecian Wrap Roasted vegetables, black beans, corn and jack cheese with spicy chipotle dressing in a chili-tomato tortilla shell

Roasted Vegetable Aram Roasted eggplant, zucchini and peppers mixed greens, tomato, feta and cream cheese in lavash flat bread





SANDWICHES & SALADS | SANDWICHES | P3

MOFFITT DELI SANDWICHES

FIVE PERSON MINIMUM ORDER - if your guest count is 10 or less, please select 3 types of sandwiches, 10 or more guests choose 4 types, 15 or more you may choose all options listed.

Roast Beef, Turkey, Ham, Tuna Salad, Egg Salad or Vegetarian with lettuce on sliced whole grain bread, mayonnaise & mustard on the side

DELI SANDWICH PLATTER – Our Deli Sandwiches served with your choice pasta salad, fresh fruit salad or mixed green salad and a freshly baked cookie.

\$9.75 per person

\$11.25 per person with canned sodas & bottled spring water

DELI SANDWICH TOTES - These individual bags are the perfect choice for guests on the go! The bags are packed with your choice of Deli Sandwich, a piece of whole fresh fruit, a bag of chips and freshly baked cookie.

\$10.00 per person

\$11.50 per person with canned sodas & bottled spring water

DELI PLATTERS

NEW YORK-STYLE DELI PLATTER

An assortment of sliced deli meats & cheeses with a variety of sliced breads and rolls, lettuce, tomatoes, pickles & condiments

\$150.00 per platter (20 servings)

\$80.00 per half platter (10 servings)

ITALIAN DELI PLATTER

An assortment of fresh mozzarella, provolone cheese, salami, Prosciutto, marinated artichokes, marinated mushrooms, sliced tomatoes, lettuce, pepperoncini & olives. Served with sliced rustic breads & rolls.

\$165 per tray (20 servings)



VEGAN



SANDWICHES & SALADS | SALADS | P4

SALADS

SIGNATURE SALADS – all of our salads feature locally sourced produce (organic when possible), hormone & antibiotic free cage-free chicken breast and all of our sliced meats are natural with no preservatives, artificial ingredients, binders or fillers and are gluten-free.

Six each order minimum per selection (FOR ORDERS NOT MEETING THE PER SELECTION MINIMUM A SERVICE CHARGE OF \$3.00 PER PERSON WILL BE APPLIED)

Order our Signature Salads individually as a Boxed Lunch or order several served Buffet Style for more variety. Both are accompanied by rolls and butter, a freshly baked treat and a cold beverage.

Our Signature Salads are also available a la carte as a side dish to accompany another menu – 12 serving minimum order. (SIDE SERVINGS DO NOT INCLUDE ROLLS, BUTTER, DESSERT OR BEVERAGES.)

For an additional \$10 per person (20-person minimum), we offer our Signature Salads as a pre-plated meal with china, silverware, glassware, cloth napkin, dessert upgrade and coffee service.

SEAFOOD SALADS

Ahi Tuna Salad ^{NEW} Baby spinach salad with ahi tuna, cucumber, edamame, red pepper & avocado with creamy sesame dressing & toasted sesame seeds

\$17.75 entrée

\$7.40 side

Salad Niçoise ^{NEW} Petite red potatoes, fresh green beans, hard-boiled eggs, tomatoes, olives and artichoke hearts surround your choice of freshly poached salmon OR seared ahi tuna, accompanied by herb vinaigrette. A favorite light choice!

\$17.75 entrée

\$7.40 side

CHICKEN SALADS

Buffalo Chicken Salad ^{NEW} Spicy fried buffalo chicken breast on a bed of romaine lettuce with sliced celery, grape tomatoes & cucumber with blue cheese crumbles and ranch dressing

\$15.50 entrée

\$6.50 side

Greek Chicken Salad Chicken breast, cucumber, tomatoes, pepperoncini, greek olives, red onion & feta cheese on a bed of romaine with feta-olive vinaigrette

\$15.50 entrée

\$6.50 side

VEGAN OPTION - MARINATED TOFU, NO FETA CHEESE

Chopped Chinese Chicken Salad Chicken breast on a bed of crisp lettuce & vegetables, garnished with wonton crisps and julienne red peppers

\$15.25 entrée

\$6.25 side

Thai Noodle & Chicken Salad Chicken breast with wheat noodles, shredded cabbage and carrots in a light Thai dressing garnished with peanuts and toasted coconut

\$15.25 entrée

\$6.25 side

Roasted Chicken & Ziti Salad Ziti pasta with diced chicken breast, red bell peppers, fresh dill and kalamata olives, tossed in dijonnaise dressing over field greens

\$15.25 entrée

\$6.25 side

VEGAN ^V





SANDWICHES & SALADS | SALADS | P5

CHICKEN SALADS (CONTINUED)

Couscous & Chicken Salad Orange marinated chicken breast, golden raisins, green peas, roasted red peppers, mint, cilantro and couscous combined with orange-balsamic dressing

\$15.25 entrée

\$6.25 side

Italian Chicken Salad Chicken breast with roasted red & yellow sweet peppers & roasted red onions, over field greens, topped with fresh tomato relish and accompanied by fresh herb vinaigrette

\$15.50 entrée

\$6.50 side

VEGETARIAN SALADS

Greek Spinach Salad ^{NEW} White beans, cucumbers, tomatoes, red onions, kalamata olives, roasted red peppers and feta cheese on a bed of baby spinach with feta-olive vinaigrette

\$14.75 entrée

\$6 side

Ancient Grains Salad ^{NEW} A hearty blend of red rice, farro, grano, wheat & rye berries with dried cranberries, orange segments & toasted pecans with herbed citrus dressing served on a bed of baby spinach ^V

\$14.00 entrée

\$5.50 side

Classic Caesar Salad ^{NEW} A traditional favorite of crisp romaine lettuce tossed with Caesar dressing, parmesan cheese and house-made garlic-herb croutons

\$11.00 entrée

\$4.50 side - DOES NOT INCLUDE PROTEIN

TOP WITH YOUR CHOICE OF:

- Marinated Chicken Breast \$4.25
- Roasted Salmon \$6.50
- Ahi Tuna \$6.50
- Marinated Crispy Tofu \$3.00 ^V

MINIMUM ORDER 6 EACH

Couscous & Roasted Vegetable Salad Couscous, dried cranberries, balsamic roasted vegetables & toasted almonds combined with herb vinaigrette served on a bed of mixed greens ^V

\$15.25 entrée

\$6.25 side

Roasted Eggplant Salad Fresh mozzarella, roasted red peppers, fresh tomatoes, basil and pine nuts, are tossed with roasted eggplant and served on a bed of field greens

\$15.25 entrée

\$6.25 side

Roasted Beet & Goat Cheese Salad Baby spinach & field greens with roasted red beets, goat cheese & toasted walnuts with sherry walnut vinaigrette

\$15.25 entrée

\$6.25 side

Roasted Vegetable Salad Roasted zucchini, eggplant, red & yellow peppers and portobello mushrooms with feta cheese and kalamata olives served on a bed of Sonoma mixed greens

\$15.00 entrée

\$6 side

VEGAN ^V





SANDWICHES & SALADS | SALADS | P6

VEGETARIAN SALADS (CONTINUED)

Asian Noodle Salad Julienne vegetables combined with wheat noodles and a sesame dressing served on a bed of field greens **V**

\$14.00 entrée

\$5.50 side

Sonoma Pasta Salad Fresh basil, garlic and extra-virgin olive oil are blended with goat cheese, combined with fresh tomatoes & penne pasta and served on a bed of mixed greens

\$14.50 entrée

\$5.80 side

HEARTY SALADS

Cobb Salad The classic combination of diced chicken, bacon, avocado, egg, tomatoes and blue cheese crumbles served on a bed of greens with italian dressing served on the side

\$15.75 entrée

\$6.60 side

Classic Chef Salad Fresh field greens with ham, turkey, cheddar, swiss cheese, tomato wedges, hard-boiled eggs and cucumber with bleu cheese dressing served on the side

\$15.75 entrée

\$6.60 side

Thai Beef Salad Marinated beef flank steak, shitake mushrooms, white & red cabbage, carrots, red & green peppers combined with a light soy dressing over field greens.

\$17.85 entrée

\$7.50 side

SALAD BAR IN A BOWL - SERVES 12 AS A SIDE **V**

We bring the salad bar to you! Cucumbers, grape tomatoes, broccoli florets, sunflower seeds, shredded carrots, garbanzo beans, red & yellow bell pepper strips, kalamata olives & house-made garlic-herb croutons served alongside mixed greens to create your own signature salad.

SELECT TWO DRESSINGS:

- Ranch
- Balsamic Vinaigrette
- Greek Vinaigrette
- Caesar
- Herb Vinaigrette **V**

\$54.00

ADD YOUR OWN SEPARATELY PACKAGED TOSS-INS AND MAKE IT A LIGHT MEAL:

- Marinated chicken breast slices **\$17.00 10 oz.**
- Hard-boiled egg slices **\$5.00 8 oz.**
- Marinated Crispy Tofu **\$6.00 8 oz. **V****
- Shredded cheddar & jack cheese **\$5.00 6 oz.**
- Shredded parmesan cheese **\$5.00 4 oz.**
- Blue cheese **\$5.00 4 oz.**



VEGAN **V**



MOFFITT CATERING



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All prices and products are subject to change without notice

SANDWICHES & SALADS | SIDE SALADS & COMPLIMENTS | P7

SIDE SALADS

Mixed Greens with Balsamic Vinaigrette ^V
Creamy Coleslaw
Pasta Salad du jour

\$30 per order (12 side servings)

Asian Coleslaw ^V
Greek Salad
Roasted Red Potato Salad with caramelized onions & arugula ^V
Feta, Olive & Orzo Salad
Fresh Fruit Salad ^V

\$38.50 per order (12 side servings)

TO COMPLIMENT YOUR SALAD SELECTIONS

Assorted Rustic-Style Breads & Rolls

\$24 per order (serves 12)

Corn Bread with Honey Butter

\$36.00 per order (serves 24)



VEGAN ^V



SANDWICHES & SALADS | SANDWICH & SALAD BUFFETS | P8

SANDWICH & SALAD BUFFETS

All menus require a 15-person minimum order

SANDWICH & SALAD BUFFET

Roasted turkey with dijon & cranberry on 8-grain rolls
Roast beef with horseradish cream & arugula on potato-rosemary rolls
Ham & Swiss with dijonaise and sliced tomatoes on potato-rosemary rolls
Italian tuna with kalamata olive aioli & spring mix on 8-grain rolls
Tangier Wrap ^V

Accompanied by

- Mixed greens with Balsamic dressing ^V
- Fresh seasonal fruit salad ^V
- Pasta salad du jour

Fresh baked treats
Assorted cold beverages

\$16.50 per person

CREATE A SALAD BUFFET

Any of one our Signature Salads served Buffet Style accompanied by

- Mixed greens with Balsamic dressing ^V
- Fresh seasonal fruit salad ^V
- Pasta salad du jour

Assorted rolls & butter
Fresh baked treats
Assorted cold beverages

\$19.00 per person

SUPPLEMENTAL CHARGE FOR SEAFOOD ENTRÉE SALAD \$2.00 PER PERSON ADDITIONALLY

ADD A SECOND SIGNATURE SALAD FOR \$6.00 PER PERSON ADDITIONALLY

NEW YORK-STYLE DELI BUFFET

Sliced Deli Meat & Cheese Platter
Chef's Selection of Sliced Breads & Rolls
Condiment Platter including Lettuce, Tomatoes, Pickles and Sandwich Spreads

- Mixed greens with Balsamic dressing ^V
- Fresh seasonal fruit salad ^V
- Pasta salad du jour

Fresh baked treats
Assorted cold beverages

\$16.25 per person



VEGAN ^V