SALADS

MIXED GREENS • rooftop greens, persian cucumber, cherry tomato, and house vinaigrette

CAESAR • romaine, herbed croutons, parmesan cheese, and creamy caesar dressing

BABY KALE • rooftop kale, pickled red onion, pomegranate seeds, crumbled bacon, pomegranate vinaigrette

ASIAN CHOP • romaine, cabbage, celery, red onion, crispy shallots, and sesame ginger vinaigrette

MEDITERRANEAN • romaine, cherry tomato, cucumber, red onion, kalamata olive, feta, and oregano red wine vinaigrette

GRILLED CORN • black beans, roasted green chiles, diced tomato, cotija cheese, and cilantro vinaigrette

CAPRESE • marinated heirloom tomatoes, rooftop basil, fresh mozzarella, extra virgin olive oil, and balsamic reduction

FARRO • roasted squash, fennel, apricot, fresh herbs, and apple cider vinaigrette

CHICKPEA • lemon, celery, and parsley

HOUSE POTATO • pickled celery, red onion, fresh parsley, and whole grain mustard vinaigrette

HOUSE SERVICE

includes fruit salad, dinner rolls, and butter
buffet of one salad $9.50/person (minimum 6)
buffet of two salads $11.50/person (minimum 8)
buffet three salads $14/person (minimum 12)

ADD PROTEIN

grilled chicken breast $3.50/person
grilled steak $5.50/person (minimum 6)
oven baked salmon $6.50/person (minimum 12)
seared ahi tuna $7.50/person (minimum 12)

orders due one week in advance

626.395.4896
foodtogo@caltech.edu

revised 6.12.19
CHEF’S SANDWICHES

GRILLED CHICKEN  minimum 4
- avocado, bacon, garden arugula, and sunflower seed pesto

TURKEY  minimum 4
- garden arugula, avocado, marinated tomato, and cranberry relish

HOUSE ROAST BEEF  minimum 4
- balsamic onion and pepper, garden arugula, and horseradish aioli

SALAMI  minimum 4
- sweet and spicy peppers, garden arugula, and olive tapenade

PORTOBELLO  minimum 2
- garden arugula, roasted red pepper relish, red onion, and whole grain mustard aioli

SMOKED CHICKEN  minimum 12
- smoked chicken, celery, golden raisin, aioli, garden romaine, red onion, and whole grain mustard

GRILLED VEG  minimum 12
- marinated zucchini, eggplant, peppers, garden arugula, chimichurri, smoked mozzarella, and roasted onion (vegan)

HERB PORK LOIN  add $2.50, minimum 12
- shaved fennel, pickled red onion, swiss cheese, and sweet-spicy mustard

BEEF TENDERLOIN  add $4.50, minimum 12
- garden spinach, oven dried tomato relish, shaved red onion, and blue cheese spread

GRILLED SALMON  add $4.50, minimum 12
- garden arugula, shaved red onion, marinated tomato, and caper aioli

served on ciabatta bread
includes green salad with house vinaigrette

HOUSE SERVICE  $11.50 per sandwich (minimum where stated)

ADD ON  specialty salad $3.50/person (minimum 8)

orders due one week in advance
INDIVIDUAL MEAL

DELI BOX • sandwich selections:
  • roast turkey with swiss cheese on sliced rustic white bread • $9.50
  • house roast beef with cheddar cheese on sliced rustic white bread • $9.50
  • salami with provolone cheese on sliced rustic white bread • $9.50
  • garden veggie (hummus, cucumber, and avocado) on sliced wheat bread • $9.00
dressed with lettuce, tomato, and red onion mayonnaise and mustard on side includes chips and whole fruit add bottled water • $1.50 each

drop off service only
orders due one week in advance