

# 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 beansm 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



# CHEF' S SANDWICHES

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

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

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

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

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

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

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

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

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

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

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

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## **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



revised 6.12.19

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