

The *Signature* SANDWICH COLLECTION

Elevated Sandwiches for the Modern Office.

All sandwiches are cut in half

Gluten Free available upon request

Minimum 12 per order

THE BOCCONCINI & PROSCIUTTO FOCACCIA

Silky bocconcini cheese and premium shaved prosciutto on grilled focaccia with sun-dried tomato relish, roasted grape tomatoes, and fresh arugula tossed in extra virgin olive oil & lemon. Finished with a decadent balsamic reduction.....**\$18**

THE ATOMIC POT ROAST CIABATTA

Hearty with a Kick. Tender, slow-cooked pot roast and melted cheddar on fresh ciabatta. Packed with punchy "atomic" horseradish sour cream, house-pickled red onions, and crisp spinach tossed in Extra Virgin Olive Oil, salt & pepper.....**\$17**

THE ORCHARD ROAST PORK CIABATTA

Sweet, Savory & Sophisticated. Slow-roasted pork loin and creamy Havarti on crusty ciabatta. Layered with peppery arugula tossed in an apple cider vinaigrette, finished with our house-made apple gastrique and garlic aioli.....**\$17**

CHICKEN CLUB

Braised Chicken, tomato jam, bacon, lettuce, cheddar cheese, house-made Sundried Tomato aioli, on toasted ciabatta.....**\$16**

THE MEDITERRANEAN KIMCHI CRUNCH vG

Bold & Plant-Forward. A flavor-packed vegetarian masterpiece. Grilled zucchini, mushrooms, roasted red peppers, and caramelized onions on ciabatta with creamy hummus, olive tapenade, tangy kimchi, pickled veg slaw, and feta cheese.....**\$16**

Home-Style CLASSICS

Minimum 12 People

Priced Per Person

BBQ PULLED PORK

Slow roasted in our House BBQ sauce, served with creamy coleslaw, potato salad, and soft buns.....**\$25**

SLOW-ROASTED PRIME RIB

Shaved AAA Prime Rib (6oz/guest), served warm with house-made au jus, creamy horseradish aioli, dijon mustard, soft rolls, coleslaw, and potato salad.**\$39**

PORK SCHNITZEL

Hand pounded and lightly crispened MB Pork, mushroom gravy, served with brown butter mashed potatoes and cucumber salad.....**\$23**

SPICY CHORIZO RIGATONI

Spicy chorizo sausage, sun dried tomatoes, piquillo peppers, baby spinach, cherry tomatoes, parmesan, basil, served on rigatoni with a marinara cream sauce and Garlic Bread.....**\$24**

PLATTERS

Priced Per Platter | Serves 10-12 people

VEGETABLE PLATTER

A Selection of Crisp, Seasonal Garden Vegetables, Artfully arranged and paired with a Creamy House-Made Dill Dip. - 16 inch platter.....**\$55**

FRUIT PLATTER

A Vibrant Selection of Premium Seasonal Fruit, Hand-Cut and Elegantly Arranged with a yogurt dip. - 16 inch platter.....**\$65**

CHEESE & CRACKER PLATTER

A Curated Selection of 4 Cheeses, Paired with Artisanal crackers, dill pickle spears, and complimentary garnishes. - 16 inch platter.....**\$65**

DESSERT PLATTER

An Assortment of Decadent Desserts, including house baked Chocolate Chip Bread Pudding, traditional Nanaimo bars, bright lemon tarts and assorted macaroons. - 16 inch platter.....**\$55**

LARGE Gatherings

Minimum 50 People

Priced Per Person

DELI SANDWICHES

(halved & quartered)
Ham & cheddar, Corned Beef & swiss, Egg salad, Chicken salad.....**\$10**

CHEESE & CRACKERS

American Cheese, Brie, Havarti, Pickles & Assorted Crackers.
.....**\$7**

VEGETABLE PLATTER

A Selection of Crisp, Seasonal Garden Vegetables, Artfully arranged and paired with a Creamy House-Made Dill Dip.....**\$6**

FRUIT PLATTER

A Vibrant Selection of Premium Seasonal Fruit, Hand-Cut and Elegantly Arranged with a yogurt dip.....**\$6**

DAINTIES

An Assortment of Decadent Desserts, including house baked Chocolate Chip Bread Pudding, traditional Nanaimo bars, bright lemon tarts and assorted macaroons.....**\$6**

SIDES

BABY GREENS SALAD \$5 GF

Mixed greens, radishes, cucumbers, cherry tomatoes, red onion, pumpkin seeds, and caramelized-honey vinaigrette.

SEASONAL SOUP \$5

CUCUMBER SALAD \$4

KETTLE ORIGINAL CHIPS \$3

FRUIT CUP \$6

Beverages

POP \$3

Coke, Diet Coke, Coke Zero, 7up, Ginger Ale, Soda water, Ice Tea,

BOTTLED H2O \$3.50

500ml distilled water