



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

CORPORATE SANDWICH MENU

15 Guest Minimum

Delivery Fee Not Included

Executive Sandwich Menu	15	Selection of 4 Sandwiches or Wraps Selection of 1 Salad Assorted Cookie Platter
Premium Sandwich Menu	21	Selection of 4 Sandwiches or Wraps Selection of 2 Salads Assorted Cookie Platter Assorted Bottled Water, Soda & Ice
Hot Sandwich Package	22	Selection of 3 Hot Sandwiches Selection of 2 Salads Assorted Cookie Platter Assorted Bottled Water, Soda & Ice
Soup And Sandwich Package	22	Selection of 4 Sandwiches or Wraps Selection of 1 Salad Selection of 1 Soup Assorted Cookie Platter Assorted Bottled Water, Soda & Ice
Hot & Cold Sampler Menu	28	Selection of 4 Cold Sandwiches Chicken Francaise Eggplant Rollatini Selection of 2 Salads Sliced Fresh Fruit Display Assorted Cookie Platter Assorted Bottled Water, Soda & Ice
Executive Bag Lunch	15	Sandwich or Wrap Apple Gourmet Cookie Beverage
Premium Bag Lunch	20	Sandwich or Wrap Pasta Salad Granola Bar Chips Gourmet Cookie Beverage
Weekend Sandwich Menu	24	Selection of 4 Sandwiches or Wraps Selection of 3 Salads Assorted Cookie Platter Drinks and Paper Products Not Included.

SANDWICH SELECTIONS

CHICKEN

- 1. Grilled Cajun Chicken**
roasted peppers | fresh mozzarella | tomato |
encore's special sauce | tomato focaccia
- 2. Balsamic Grilled Chicken**
grilled eggplant | fresh mozzarella | roasted peppers |
balsamic vinaigrette | sesame seed italian bread
- 3. Rosemary Grilled Chicken**
lemon dill aioli | mixed greens | tomato |
crumbled feta | rosemary focaccia
- 4. Chicken Milanese**
arugula | marinated plum tomatoes | fresh mozzarella |
balsamic vinaigrette | rustic baguette
- 5. California Grilled Chicken**
avocado | roasted pepper | mixed greens | tomato |
ranch dressing | 7-grain baguette
- 6. Jersey Fried Chicken**
lettuce | house made pickles | caper lemon aioli |
butter seared brioche
- 7. Grilled Chicken BLT**
applewood bacon | romaine | tomato | sriracha aioli |
butter-seared brioche
- 8. Pesto Grilled Chicken**
arugula | roasted peppers | fresh mozzarella | pesto |
rustic baguette
- 9. Lisa's Chicken Salad Sub**
applewood smoked bacon | shredded lettuce |
tomato | rustic baguette
- 10. Buttermilk Chicken** – \$2 supplement pp
strawberry jalapeno jam | bacon waffle
- 11. Grilled Chicken Tikka**
romaine | cucumber | tomato | raita sauce | naan bread
- 12. Grilled Jerk Chicken Breast**
romaine | sweet plantain | mango aioli |
butter-seared brioche
- 13. Sicilian Chicken**
eggplant caponata | baby arugula | shaved ricotta salata |
italian baguette

CHARCUTERIE & BEEF

- 14. Steakhouse Blues**
peppercorn crusted roast beef | caramelized onion jam |
arugula | horseradish cream | bleu cheese crumbles |
soft pretzel roll
- 15. Cracked Peppercorn Roast Beef**
horseradish cream | mesclun | rustic baguette
- 16. Homemade Meatloaf**
bbq sauce | cheddar | caramelized onions | ciabatta bread
- 17. Virginia Ham & Brie**
baby greens | honey mustard | marble rye
- 18. Italian**
pepperoni | genoa salami | prosciutto | provolone |
roasted peppers | lettuce | balsamic dressing |
semolina baguette
- 19. New York Steakhouse** - \$5 supplement pp
beef tenderloin | sautéed baby spinach | frizzled onions |
truffled mushrooms | horseradish cream | rustic
baguette
- 20. House Smoked Brisket** –\$2 supplement pp
sliced brisket | caramelized onions | cracked pepper |
bbq sauce | cheddar | potato bun
requires 24 hour notice

TURKEY

- 21. Fresh Roasted Turkey**
dilled havarti | baby greens | lemon dill mayonnaise |
rosemary focaccia
- 22. Smoked Turkey, Brie**
baby greens | honey mustard | 7-grain baguette
- 23. Fresh Roasted Turkey (Low Fat)**
greens | tomato | low fat swiss | spicy mustard |
7-grain baguette

CHEESE & VEGETABLE

24. Balsamic Glazed Portobello Mushroom

herbed ricotta mousse | sweet peperonata | arugula |
balsamic dressing | focaccia square

25. Crispy Eggplant Milanese

panko breaded fried eggplant | roasted tomato chutney |
shaved parmesan cheese | pesto | semolina roll

26. Fresh Mozzarella, Plum Tomato, Basil

roasted peppers | balsamic vinaigrette | french baguette

27. Grilled Vegetable

smoked mozzarella | pesto mayonnaise |
tomato basil focaccia

28. Eggplant Steak

panko encrusted eggplant | feta | beefsteak tomato |
tzatziki | grilled red onions | shaved euro cucumber |
brioche bun

WRAPS

29. Greek Chicken

grilled lemon chicken | feta | kalamata olives | romaine |
cucumber | tomato | hummus | lemon cilantro wrap

30. Chicken Fajita

grilled chicken | peppers | bermuda onions |
jalapeno jack cheese | salsa | southwestern wrap

31. Honey Mustard Chicken

Mixed greens | roasted yams | whole wheat wrap

32. Mexican Chicken

chipotle pepper mayo | cilantro | tomato | avocado |
corn | black beans | southwestern wrap

33. Chicken Caesar

romaine | roasted peppers | caesar dressing | parmesan |
caesar wrap

34. Flank Steak Caesar Wrap

shredded romaine | parmesan | caesar dressing |
garlic wrap

35. Sloppy Joe

turkey | corned beef | pastrami | cole slaw |
russian dressing | rye wrap

36. Turkey Club

roasted turkey | lettuce | bacon | tomato | mayo |
tomato wrap

37. Thanksgiving

turkey | traditional stuffing | cranberry sauce | mesclun |
whole wheat wrap

38. Samosa (Veg)

spicy potatoes | peas | shredded carrots | paneer | raita |
Tomato wrap

39. Buffalo Cauliflower (Veg)

roasted buffalo cauliflower | julienne carrots & celery |
bleu cheese ranch dressing | whole wheat wrap

40. Tempura Portobello (Veg)

truffle marinated tomatoes | fresh mozzarella |
baby arugula | Tomato wrap

41. Vegetarian (Veg)

grilled vegetables | tomato | cucumber | carrots | sprouts |
hummus | yogurt sauce | Tomato wrap

42. Falafel (Veg)

tomato | cucumber | red and yellow peppers | greens |
tzatziki sauce | lemon hummus | lemon cilantro wrap

43. Teriyaki Salmon - \$3 supplement pp

teriyaki salmon | sesame noodles | crunchy greens | red
cabbage | carrots | cucumber | whole wheat wrap

SEAFOOD SANDWICHES

44. Tuna Salad

dill | celery | tomato | red onion | baby greens |
marble rye

45. Crab, Shrimp, Scallop Salad - \$4 supplement pp

baby greens | croissant

46. New England Lobster Roll - \$8 supplement pp

classic maine lobster salad | butter-seared roll

47. Lobster BLT- \$8 supplement pp

smoked applewood bacon | iceberg lettuce | tomato |
butter-seared brioche

48. Jumbo Shrimp Salad - \$4 supplement pp

shrimp salad | mixed greens | croissant

49. Crab Cake - \$5 supplement pp

roasted red pepper sauce | baby greens |
butter-seared brioche

HOT SANDWICHES

50. Grandma's Famous Meatball Parmesan

tomato sauce | melted mozzarella | italian roll

51. Eggplant Parmesanfried eggplant cutlet | homemade tomato sauce |
melted mozzarella | italian roll**52. Chicken Parmesan**breaded chicken cutlet | homemade tomato sauce |
melted mozzarella | italian roll**53. Cuban**ham | roasted pork | swiss cheese | pickles |
mustard | cuban bread**54. Italian Supreme**house made porchetta | broccoli rabe | fresh mozzarella |
roast garlic jus | seeded semolina hero**55. Memphis BBQ Pulled Pork**

braised pulled pork | bbq sauce | kaiser roll

56. Pulled BBQ Beef Brisket

texas style pulled brisket | bbq sauce | kaiser roll

57. New Jersey Cheese Steakthinly sliced beefsteak | melted provolone |
sautéed onions & peppers | italian roll

SALAD SELECTIONS

1. Caesar Salad

romaine | shaved parmesan | homemade croutons

2. Greek Saladromaine | kalamata olives | cucumber |
chick peas | tomato | feta | lemon herb dressing**3. Garden Salad**fresh seasonal vegetables | salad greens |
balsamic vinaigrette**4. Baby Spinach Salad**pear | goat cheese | mango | dried cranberries |
creamy mango dressing**5. Chopped Southwestern Salad**roasted corn | black beans | red peppers |
shredded cheddar | tortilla strips | cilantro dressing**6. Chopped Italian Salad**romaine | mesclun | mozzarella | black olives | roasted
peppers | sun-dried tomatoes | balsamic vinaigrette**7. Chopped Hawaiian Salad**romaine | strawberries | mango | macadamia nuts |
pineapple | toasted coconut |
white strawberry balsamic vinaigrette**8. Market Salad**arugula | mesclun | radicchio | avocado | tomato |
cucumber | crispy potato threads | shaved parmesan |
guacamole vinaigrette**9. Tuscan Salad**arugula | radicchio | iceberg | mozzarella | green olives |
celery | cucumber | roasted peppers |
red wine oregano vinaigrette**10. Kale Caesar Salad**kale | fried parmesan chick peas | croutons |
peppercorn parmesan dressing**11. Kale Quinoa Salad**brussels sprouts | sautéed spinach & onions |
lemon tahini dressing**12. Dijon Red Potato Salad**

creamy mustard dressing

13. Jasmine Rice and Edamamejasmine rice | red & yellow peppers | cilantro | scallions |
rice wine vinaigrette**14. Israeli Cous Cous Salad**cucumber | red onion | tomato | parsley |
lemon vinaigrette**15. Asian Noodle with Stir Fried Vegetables**stir-fried vegetables | lo mein noodles |
spicy chili peanut dressing**16. Penne Mozzarella**fresh mozzarella | tomato | roasted peppers |
black olives | fresh basil vinaigrette**17. Tricolor Fusilli Pasta**

seasonal vegetables | basil | red wine vinaigrette

18. Mexican Quinoaroasted quinoa | red peppers | black beans | cilantro |
corn | jalapeno | cilantro vinaigrette**19. Tuscan Pennette**pennette pasta | celery | tuscan beans |
red & yellow peppers | extra virgin olive oil**20. Mezze Eggplant Rigatoni**

shaved ricotta salata | eggplant caponata | fresh basil

21. Northern Italian Pennetteroasted butternut squash | brussels sprouts | sautéed kale |
caramelized onions | bacon**22. Fruit Salad**

fresh seasonal fruit

SOUP SELECTIONS

Also available a la carte for \$6 per person (10 Guest minimum)

New England Clam Chowder	Truffled Mushroom Bisque
Pasta e Fagiole	Grilled Chicken with Orzo
Tomato Soup	Cream of Broccoli with Cheddar
Sweet Potato & Butternut Squash marshmallows sweet & spicy pecans	Minestrone

UPGRADE YOUR LUNCHEON WITH THESE ADDITIONS

ROOM TEMPERATURE PLATTERS

Pricing per person

10 Guest Minimum

Rosemary Grilled Chicken	\$6	Grilled Shrimp	\$10
Flank Steak	10	Filet Mignon	\$14

ADDITIONAL SELECTIONS

Pricing per person

Individual Bags of Chips	\$1.50	Petite Desserts	\$6
Individual Bags of Pretzels	\$1.50	Assorted Cookie Platter	\$4
Gourmet Brownie Platter	\$4	Bottled Water, Soda, Iced Tea, Ice	\$2

DELIVERY FEE ADDITIONAL

PLEASE NOTE: INGREDIENTS ARE NOT ALL-INCLUSIVE.
PLEASE CONTACT US REGARDING ANY POSSIBLE FOOD ALLERGIES.