

The image is a collage of food-related photos. The top half shows a tray of sandwiches and a bowl of salad. The bottom half shows a table with a dark cloth, featuring two white bowls with dipping sauces, a wooden cutting board, a clear acrylic sign that reads "Assorted Mini Desserts", and a plate of various small pastries and cupcakes. The central text "LUNCH TABLES" is overlaid on a black horizontal band. The image is decorated with colorful, abstract splatters in red, blue, and green at the corners.

LUNCH TABLES

THE PICNIC BASKET LUNCH TABLE

35 PER PERSON

PICK 2 SANDWICHES FOR 50 PEOPLE OR LESS. | PICK 3 SANDWICHES FOR 50 PEOPLE OR MORE.

SANDWICH OPTIONS

Chicken Caesar Wrap: Grilled Chicken, Shredded Romaine, Caesar Dressing, Shredded Parmesan

Italian: Prosciutto, Ham, Calabrese, Provolone, Tomato, Pepperoncini, Calabrian Aioli, Shaved Red Onion, Baguette

Turkey Club: Turkey, Bacon, Tomato, Smoked Gouda, Lettuce, Garlic Aioli, Sourdough

Chicago Style Roast Beef: Shaved Beef, Giardiniera, Provolone Cheese, Horseradish Aioli, Field Greens, French Sub

Smoked Salmon Club: Cucumber, Caper, Pickled Onion, Spinach, Everything Aioli, Rye Bread

Seasons Best Vegetable Sandwich: Local Hummus, Tomato Basil Bread

SALAD OPTIONS (SELECT TWO)

Best of the Season Garden Salad: Buttermilk Dressing & Balsamic Vinaigrette

Caesar Salad: Baby Romaine, Shaved Parmesan Cheese, Herbed Croutons

Mediterranean Beans and Grains: Tomato, Onion, Cucumber, Parsley, Lemon, Za'atar

Melon Caprese: Honeydew, Prosciutto, Heirloom Tomato, Basil, Burrata, Arugula, Shallot Vinaigrette

Grilled and Chilled Seasonal Vegetables: Chimichurri

Served with Chefs Choice Soup, House Chips, Assorted Fresh Baked Cookies and Fresh Fruit Salad

LUNCH TABLES

DUBLIN LUNCH TABLE

43 PER PERSON

Best of the Season Garden Salad

With Buttermilk Dressing and Seasonal Vinaigrette

Guinness Brown Bread

With Stout Butter

Corned Beef

With Braised Cabbage and Petite Golden Potato

Roasted Chicken Pot Pie

With Spring Peas, Carrot and Chive

Summer Vegetable Gratin

With Smoked White Beans

Served with Assorted Tarts

AFTERNOON ALFRESCO

45 PER PERSON

Best of the Season Garden Salad

With Buttermilk Dressing and Seasonal Vinaigrette

Sweet Cornbread

With Cultured Butter

Honey Fried Chicken

With Local Honey and Smoked Chilies

Grilled Rockfish

With Lemon, Basil, and Smoked Onion

Marinated Chilled Grilled Seasonal Vegetables

With Chimichurri

Heirloom Tomato Tart

With Dijon, Aged Parmesan

Petite Yukon Potato Salad

With Hawaiian Rolls and Sliced Pickles

Served with an Assortment of House Made Cupcakes