



BRIDGE CATERING

by Keith Hand

STANDARD SANDWICHES

All sandwiches can be made into a wrap on request

Turkey and Swiss	Freshly Sliced Oven Roasted Turkey Breast, Swiss Cheese, Romaine and Tomato on Multigrain Bread
Chicken Salad	Southern Homemade Chicken Salad with Romaine and Tomato on French Croissant
Grilled Chicken	Freshly Sliced Herb Grilled Chicken Breast, Swiss Cheese, Romaine and Tomato with Honey Mustard on Focaccia
Ham and Swiss	Freshly Sliced Baked Ham, Swiss Cheese, Romaine and Tomato with Honey Mustard on a Keiser Roll
Roast Beef and Provolone	Freshly Sliced Oven Roast Beef, Provolone, Romaine and Tomato with Creamed Horseradish on Ciabatta
Tuna Salad	Homemade Tuna Salad with Romaine and Tomato on French Croissant
Pimiento Cheese	Homemade Pimiento Cheese with Mayonnaise on Country White
Grilled Vegetable	Grilled Red and Yellow Peppers, Portobello Mushrooms, Zucchini, and Hummus on Focaccia

SPECIALTY SANDWICHES

All sandwiches can be made into a wrap on request

Turkey Club	Freshly Sliced Oven Roasted Turkey Breast with Apple Wood Smoked Bacon, Tomato, Sprouts and Garlic Aioli on Focaccia
Chicken Club	Freshly Sliced Herb Grilled Chicken Breast with Turkey Bacon, Swiss, Sun Dried Tomatoes with Grainy Honey Mustard on Multigrain Bread
Black Forest Ham and Gouda	Ham with Smoked Gouda, Thinly Sliced Apple with Raspberry Preserves on Multigrain Bread
Grilled Vegetable with Prosciutto	Prosciutto with Grilled Red and Yellow Peppers, Portobello Mushrooms, Zucchini, and Hummus on Focaccia
Italian Grinder	Black Forest Ham, Mortadella, Cappicola Ham, Hard Salami, Provolone Cheese, Mustard, Mayonnaise, Romaine, Tomato, Onion, Banana Pepper, Olive Oil, Red Wine Vinegar and Italian Seasoning on an Artisan Hoagie Roll



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Muffaletta	Olive Salad, Giardiniera, Salami, Mortadella, Capicollo and Provolone on Muffaletta Roll
Basil Mozzarella	Sliced Buffalo Mozzarella with Fresh Basil, Romaine and Tomato with Olive Oil Drizzle on Ciabatta
Three Cheese	Provolone, Swiss and Cheddar, Garlic Aioli, Sprouts, Romaine and Tomato on Ciabatta
Grilled Portabella with Goat Cheese	Sliced Portabella with Goat Cheese, Charred Red Peppers, Grilled Asparagus, and Hummus on Focaccia
Turkey Brie Panini	Freshly Sliced Oven Roasted Turkey Breast with French Brie with a Sweet Cranberry Sauce
Reuben	Sliced Corned Beef with Swiss Cheese, Sauerkraut with Thousand Island Dressing on Grilled Rye

SPECIALTY WRAPS

Pesto Chicken Wrap	Freshly Sliced Herb Grilled Chicken, Swiss and Pesto Mayonnaise in a Fresh Tortilla Wrap
Grilled Chicken Caesar Wrap	Herb Grilled Chicken Breast with Classic Caesar Salad and Fresh Parmesan in a Fresh Tortilla Wrap

SALADS

Wild Raspberry Salad with Grilled Chicken	A Bed of Mixed Greens Topped with Freshly Sliced Herb Grilled Chicken Breast, Fresh and Grilled Fruit and Trail Mix, with Raspberry Vinaigrette Dressing
Grilled Chicken Caesar Salad	Classic Caesar Salad with Fresh Parmesan Topped with Freshly Sliced Herb Grilled Chicken Breast
Chicken Fajita Salad	A Bed of Romaine Lettuce, Sautéed Peppers and Onions, Shredded Cheddar and Jack Cheeses Tossed in a Southwest Caesar Dressing, Topped with Pico de Gallo, Sour Cream, Pepperoncini and Blackened Grilled Chicken
Caprese Salad	Freshly Sliced Mozzarella and Tomato with Fresh Basil drizzled with Olive Oil and Balsamic Vinegar with Artisan Bread

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