



FOODS & WINES INSPIRED BY  
THE RICHNESS OF COUNTRY LIFE.

Originally opened in 1937 as the Chesterfield Mercantile Company, the Smokehouse Market has been a familiar west St. Louis county landmark for over 67 years. With thousands of exciting items on the shelves the market offers food lovers a fascinating array of imported and domestic cheeses, salsas, mustards, olive oils, sauces, vinegars, condiments, pastas, spices, farm fresh produce, and a well provisioned, old fashioned, full service gourmet meat market.

Owner Jane Sehnert combines her love of food, art and travel as she seeks out and procures unique and distinctive cottage industry specialty foods from the far corners of the globe. With a special emphasis on France, Italy, Spain, Germany, Scotland, England and Ireland, visiting the store is a wild and pleasurable gastronomic journey with Jane as your trusty guide. Jane fills the market with her most recent food finds, unique and unusual items and those culinary treasures that over the past decades have offered our loyal customers the most pleasure and value for their dollar.

Our Master Butchers, Paul, Freddy and Steve offer our customers over 100 years of combined experience in hand cutting the finest veal, beef, pork, poultry as well and lamb and fresh fish. Melvin, our Smoke Master, and Juan his faithful assistant have been tending the fires at the Smokehouse Market for almost 30 years guaranteeing quality sausages, ham, bacon and other numerous specialty smoked products.

The Smokehouse Market delicatessen proudly features an unbelievable array of housemade sandwiches, soups, salads, pickles, olives and desserts. Our deli staff is dedicated to serving our customers the finest and freshest sandwiches and deli carryout items for lunches and relaxing dinners. All of your catering needs can be met: graduation, office parties, picnics, housewarmings, pool parties and bar-b-ques, etc.

Our award winning and fascinating perennial garden that surrounds the entire property makes the outside of the Smokehouse Market as unique and exciting as the inside. We have assembled a sumptuous selection of wines to compliment any festive occasion or simply to fill your cellar with incredibly unique vintages. Come visit, experience and enjoy the Smokehouse Market. **"The tradition continues."**

We want to thank our faithful and beloved Harold Tutinoi for his many, many years of dedicated time and efforts. He personified the meaning of "Customer Service" and the Smokehouse Market is a better place for having had the pleasure of knowing and working with him for more than twenty years - We love and miss you Harold.

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## CATERING MENU

*In keeping with our philosophy of bringing joy to your table, let us bring joy to your next event, whether small or large our food and service is promised to delight and provide you with a restaurant quality experience.*

Our assortment of prepared foods - for yourself or to give as gifts - is designed to take one of the most time consuming tasks off of your to-do list. During these times when we're absorbed with work, shopping, entertaining, free time seems to melt away. It's like having a personal chef in your kitchen. Our fresh and unique offerings simplify your party preparations and make wonderful culinary gifts for family, friends and clients. They allow the opportunity to savor the wonderful delicacies while receiving the greatest gift of all - *The time to enjoy family and friends.* Contact our talented catering team to answer any questions and to place your order.

TEL 636/532.3314 FAX 636/532.7642

SINCE  
1937

WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD  
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER  
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

## CROWD PLEASERS

**Seasonable Fruit Delight** - the freshest, most delicious fruit the market has to offer, seasonal berries, pineapple, strawberries, cantaloupe, seedless grapes with a wonderfully sweet cream dip.  
*small 15-20 / \$49.99* *large 35-40 / \$89.99*

**Cheese and Seasonable Fruit Display** - a colorful assortment of our freshest fruits, seasonable berries, pineapples, strawberries, cantaloupe, seedless grapes accompanied by slices of baby Swiss, cheddar, hot pepper and smoked gouda with sweet cream honey dip.  
*small 15-20 / \$49.99* *large 35-40 / \$89.99*

**Fresh Vegetable Crudites Display** - assorted crispy seasonal vegetables cucumber, broccoli, carrots, celery and cherry tomatoes with choice of spinach, garlic, artichoke, dill or parmesan - peppercorn dip.  
*small 15-20 / \$39.99* *large 35-40 / \$59.99*

**Classic Cheese and Sausage Platter** - a medley of our most famous sausages, smoked hard salami, veal with cracked pepper, smoked summer sausage, veal garlic sausage, accompanied with sliced nutty Swiss cheese, smoked gouda, sliced cheddar and colby longhorn garnished with olives and pepperoncini beautifully presented on a tray.  
*small 15-20 / \$39.99* *large 30-35 / \$89.99*

**Anti Pasta Selection Platter** - imagine paper thin sliced prosciutto ham, soppressata, spicy pepperoni chunks, delightful smoked hard salami, and our own veal with cracked pepper sausage, complemented with sliced provolone and tangy gorgonzola cheese, artichoke hearts, pepperoncini, marinated mushrooms, olives and roasted peppers.  
*small 20-25 / \$69.99* *large 35-40 / \$99.99*

**Annie Gunn's Flat Breads** - an upscale cousin to the infamous pizza but with outstanding toppings. Chef Lou Rook chooses seasonal selections for the toppings - simply finish in a hot 375 oven for 10 minutes and enjoy! Ask about our specials!  
Price \$11.99 - \$12.99 - \$13.99

**Quiches** - prepared in the classic French style with heavy cream, eggs, cheeses and fresh vegetables. Choose from the classic quiche Lorraine, artichoke, broccoli and smoked bacon, smoked salmon, smoked ham or southwest with tomatoes and roasted peppers.  
*serves 8-10 / \$14.99* *jumbo shrimp or smoked salmon \$19.99*

**Annie Gunn's Drummies** - juicy, crisp and meaty these are served with our house made hot sauce and blue cheese dip with celery sticks.  
*small 10-15 / \$39.99* *large 25-30 / \$79.99*

**BBQ Buffalo Wings or Spicy Hot Buffalo Wings** - a perennial favorite for any occasion ready to enjoy. BBQ served with BBQ sauce and hot served with bleu cheese dressing and celery sticks.  
*small 15-20 / \$29.99* *large 25-30 / \$49.99*

**Hickory Smoked Baby Back Rib Appetizers** - hand rubbed spices and slow hickory smoking makes the succulent meat fall off the bone, great for sporting events, tailgate and holiday get-togethers, cut into single riblets.  
*small 6-8 / \$39.99* *large 12-15 / \$79.99*

## INCREDIBLE CHEESE SELECTIONS

**American Farmhouse Favorites - Crowley** – a delicious flavorful Colby from Vermont, **Point Reyes Original Blue** – a classic 4 month old blue cheese, **Carr Valley Marisa** – a medal winning sheep's milk creamy and lush, and **Vella's Bear Flag Dry Jack** – an American treasure that rivals parmigiano reggiano. Served with fresh fruit and assorted crackers.  
*small 20-25 / \$69.99* *large 35-40 / \$99.99*

**Spanish Specialties** - Sample superior favorites including **Manchego** – nutty and firm sheep's milk, **Mahon** – a crumbly textured, salty cow's milk, **Idiazabal** – robust and flavorful sheep's milk and **Murcia Al Vina** – “Drunken Goat” a creamy and tart goat's milk. Served with traditional quince paste, marcona almonds, fresh fruit and crackers.  
*small 20-25 / \$69.99* *large 35-40 / \$99.99*

**British Isles** - Savor **Colston Basset Stilton** – a royal treasure, **Berkswell** – fruity and nutty, **Appleby's Cheshire** – a crumbly tangy delight, **Keen's Cheddar** – a sharp, earthy winner, served with fresh fruit and assorted crackers.  
*small 20-25 / \$69.99* *large 35-40 / \$99.99*

**Pate, Chancuterie and French Cheese** - Two award winning pates tastefully arranged with two Smokehouse Market Sausages and four French Cheeses. **Roquefort** – incredible blue, **Morbier** – creamy and smooth with a layer of ash, **Ossau Iraty** – a sheeps milk treat from the Pyrenees, **Camembert** earthy and creamy mild flavored, served with cornichons, fresh fruit and assorted crackers.  
*small 20-25 / \$69.99* *large 35-40 / \$99.99*

## OFFICE IDEAS

*If you need something for all of those great folks that work in the office and make your life so much easier here are some ideas – let us tray up one of our incredible cheesecakes or specialty cakes or pies and include all of the plates, forks, napkins all with a pretty ribbon. Not only will you be the hero of the office this very cost effective way to reward your office people.*

## SWEET ENDINGS

Fortunately, most of us have a sweet tooth and we never seem to lose it. Remember how great it was to come home to homemade cookies waiting on the table? Bring a plate of our chewy cookies or one of our signature cakes or pies to the office or home, and the smiles will show that sweet treats still have the power to please. You'll find brownies for packing in lunches and our glorious cakes and pies to crown with a circle of birthday candles.

## OUR SWEET SELECTION

### CAKES

*Carrot Cake \$2.99 each / \$39.99 whole*  
*Chocolate Seduction \$2.99 each / \$44.99 whole*  
*Banana Bread Pudding \$2.99 each*  
*Snickers Bar Cheesecake \$2.99 each / \$44.99 whole*  
*Tall Chocolate Cheesecake \$2.99 each / \$44.99 whole*  
*Creme Brulee \$2.99 each / \$44.99 whole*

### PIES \$13.95 each

*Deep Dish Fresh Apple Pie*  
*Dutch Apple Pie*  
*Blackberry Pie*  
*Blueberry Pie*  
*Cherry Pie*  
*Strawberry Rhubarb Pie*  
*Cranberry Apple Pie*  
*Pecan Pie\**  
*Traditional Pumpkin Pie\**

*\*Seasonal items*

### COOKIES \$1.25 each

*White Chocolate Macadamia*  
*Oatmeal Raisin*  
*Old Fashioned Sugar*  
*Chunky Chocolate Chip*  
*Rice Krispie Treat*  
*Banana Bread/\$2.95*

### ETC.

*Rum Rolls \$7.95 dozen*  
*Double Fudge*  
*Nut Brownies \$7.95 dozen*  
*Sticky Caramel Rolls \$7.95 dozen*

## CORPORATE GIFTS

**Looking for the perfect corporate gift?** What better way to communicate your company's commitment to quality, than the finest gourmet specialties from the Smokehouse Market or the incredible dining experience of Annie Gunn's? It's a gift everyone will love. Please call the Smokehouse Market at 636/532.3314. Ask for Vida or Therese.

## THE SMOKEHOUSE MARKET HINTS FOR SUCCESSFUL CATERING

### 1. Make the Date and Get Ready

From “get togethers” to dinner parties, mid-day meetings, to casual luncheons. If you schedule it with our catering staff we will be sure to come through and please every guest.

### 2. Choose your Menu

In this menu we have captured the most popular items. Our years of experience indicate that you will probably be able to find a favorable option in this brochure. If for some reason you have an idea that is not in this menu, just give one of our talented team a call and they will be happy to discuss your ideas.

### 3. Give us a Call

Our catering staff is on hand Tuesday through Sunday, to expedite your request. Whether it is to place an order or just ask a few questions, please do not hesitate to call. We are here to help you in any way, so if it is a last minute request we will do our best, but 24 hours will allow us to guarantee you the promptest service.

*All items are served with appropriate utensils, serviceware and napkins. Delivery is available for an additional charge, 24 hour cancellation is required. Normal prices subject to market changes without notice.*

**Tuesday – Sunday 9:00 am – 8:00 pm**  
**Phone: 636-532-3314 Fax: 636-532-7642**

### And Remember .....

At the Smokehouse Market and Annie Gunn's we feel the best gift sometimes is a choice. That is why our most popular gift is our versatile gift card. Available in any increment. Your friends, customers, family and corporate clients can enjoy Annie Gunn's award winning cuisine and it's Wine Spectacular “Best Of” Award of Excellence wine list of over 700 and unique products from our well stocked shelves at the Smokehouse Market.

*Utensil Packs - \$1.50 per person*  
*Traying Fee - \$10.00*

## OUR SEAFOOD SELECTIONS

**Smoked Missouri Rainbow Trout** - a Smokehouse Market original, slowly smoked, over hickory coals, these beauties offer an adventure in eating. Presented on a fully garnished tray with sliced cucumbers, lemon wedges, capers, chopped red onions and creamy tangy dill horseradish sauce.  
*small 8-10 / \$49.99 medium 10-15 / \$65.99 large 20-25 / \$99.99*

**Superb Smoked Salmon** - These succulent sides of salmon are sweet with a marvelous firm texture. Fully trimmed, hand sliced paper thin and ready to enjoy. Beautifully arranged on a platter, the salmon comes fully garnished with capers, chopped red onions, creamy dill horseradish sauce, sliced cucumber and lemon wedges.  
*small 8-10 / \$49.99 medium 10-15 / \$75.99 large 30-35 / \$149.99*

**Annie Gunn's Famous Grilled Smoked Shrimp** - a signature presentation from our restaurant next door. Extra large jumbo shrimp peeled, cleaned, cured and smoked then grilled to perfection. Served with our equally famous Pennsylvania Dutch BBQ sauce.  
*small 8-10 / \$99.99 medium 12-15 / \$139.99 large 20-25 / \$209.99*

**Shrimp Salad** - a classic stylish dish prepared with the same beautiful extra large jumbo shrimp. Glorious chunks blended with spices, crisp celery and our famous sauce. Perfect served with Lavosch crackers as an appetizer, on poppy seed or sesame seed rolls for a luncheon or on top of a bed of field greens for a memorable salad.  
*small 10-15 / \$69.99 medium 20-25 / \$89.99 large 30-35 / \$109.99*

**Jumbo Shrimp** - the finest and ultimate in celebration food, extra large jumbo shrimp, peeled and cleaned then steamed and chilled. Presented on garnished tray with tangy cocktail sauce, lemon and capers.  
*small 8-10 / \$69.99 medium 12-15 / \$89.99 large 15-20 / \$109.99*

*Shrimp Serving Suggestions 2-3 Shrimp per person*

**Whole Poached Salmon** - lightly cured in our own brine then poached gently to perfection, beautifully arranged on a platter garnished with cucumber slices and lemon wedges ready to serve with French toasts and dill sauce, capers and chopped red onions.  
*6-9# serves 50-60 people / \$160.00*

**Annie Gunn's World Famous Lump Crab Cakes** - Chef Lou Rook's classic crab cakes. Ready to heat and enjoy with Chipotle sauce. *\$3.50 each*  
*2 oz. each (1-2 cakes as appetizer / 2-3 cakes as entree)*

**Smokehouse Market Famous Shrimp Cakes** - a cousin to Chef Lou Rook's crab cakes ready to heat and enjoy as an appetizer on a salad or perfect on top of a bed of freshly prepared pasta. *\$3.50 each*  
*2 oz. each (1-2 cakes as appetizer / 2-3 cakes as entree)*

**Steak TarTar** - \$49.00 lb (check for availability)  
**Tuna TarTar** - \$38.00 lb (check for availability)

**AG Pub Chips with Salsa & Blue Cheese Dip**  
*small 12-15 / \$24.00 (1 8oz. Salsa & 1 8oz. Blue Cheese Dip)*  
*large 25-30 / \$39.00 (1 16oz. Salsa & 1 16oz. Blue Cheese Dip)*

## SOUPS

*8 oz. Cup \$3.00 / 16 oz. Pint \$6.00 / 32 oz. Quart \$10.00*  
**Chain Gang Chili** (Served Daily)  
**Turkey Noodle Soup** (Served Wed, Fri, Sun)  
**Annie Gunn's Potato Soup** (Served Daily)

*8 oz. Cup \$5.00 / 16 oz. Pint \$9.00 / 32 oz. Quart \$18.00*  
**Annie Gunn's Beef Tenderloin Soup** (Served Daily)

## BBQ SPECIALTIES

*We've been committed to great traditional barbecue since 1937. Beginning with restaurant quality meat and poultry products we hand trim, then hand rub the perfect blend of spices into the meat. Our slow hickory smoking permeates the meats and gives us the moist, succulent full flavored tender products that our customers have enjoyed for years. The unique pinkish color of our meat is a result of our traditional process and you can be assured that all of our BBQ products are good enough for Liam to enjoy them. Served in foil pan ready to reheat in 325 preheated oven for 20 minutes. Enjoy!*

**BBQ Hickory Smoked Brisket, Southern Style Pulled Pork or Chicken** - hand rubbed spices, careful trimming and hours of slow smoking guarantees this to be the best you've ever tasted. Serve on crusty French rolls or sourdough buns.  
*Brisket \$10.99 lb. / Pork or Chicken \$9.99 lb.*

**Famous Barbecue Chicken** - slow roasted, basted with our famous sauce or on the side. Moist and juicy great flavor, if you like chicken you'll love this.  
*Whole Chicken or Halves \$4.99 lb.*

**Charcoal Grilled Boneless Chicken Breast** - moist and succulent *\$9.99 lb.*

**Hickory Smoked Baby Back Ribs** - hand trimmed, seasoned and slow smoked to perfection.  
*Half Rack \$12.99 lb. / Full Rack \$20.99 lb.*

**BBQ St. Louis Pork Steak** - a St. Louis backyard tradition, ready for you to enjoy year round with the sauce or on the side. *\$6.99 lb.*

**Hickory Smoked Pork Chops** - charcoal grilled, plump and juicy. *A tradition. \$9.99 lb.*

### Sides

<i>Fresh Fruit Salad \$6.99</i>	<i>Risotto Cakes \$10.99</i>
<i>New Potato Salad \$4.99</i>	<i>Potato Pancakes \$10.99</i>
<i>Mustard Potato Salad \$4.99</i>	<i>Vinaigrette Slaw \$4.99</i>
<i>BLT Salad \$8.99</i>	<i>Creamy Cole Slaw \$4.99</i>
<i>Seasonal Grilled Vegetables \$8.99</i>	<i>Southwest Slaw \$6.99</i>
<i>Greek Feta Slaw \$7.99</i>	<i>Baked Beans \$3.49</i>
<i>Chunky Chicken Salad \$9.99</i>	<i>Balsamic Chicken Salad \$8.99</i>
<i>Turkey Salad \$9.99</i>	<i>Fantastic Ham Salad \$6.99</i>
<i>Napa Chicken Salad \$11.99</i>	<i>Terrific Tuna Salad \$8.99</i>
<i>Penne Pasta with</i>	<i>Excellent Egg Salad \$5.99</i>
<i>Fresh Grilled Vegetables \$7.99</i>	<i>Garlic Yukon Potatoes \$4.99</i>
<i>Green Beans w/Feta Cheese \$8.99</i>	<i>Maple Glazed Butternut Squash \$5.99</i>
<i>Mixed Berry Salad \$8.99</i>	<i>Grilled Asparagus \$8.99</i>

## CLASSIC SALADS

**Seasonal Field Greens** - with house made croutons, cucumbers, tomatoes, black olives, red peppers, red onions and choice of dressings.  
*small 8-10 / \$34.99 large 18-20 / \$59.99*

**Traditional Caesar Salad** - fresh crisp romaine lettuce tossed with house made croutons, shredded parmigiano Reggiano, and our famous Annie Gunn's creamy Caesar dressing.  
*small 8-10 / \$39.99 large 18-20 / \$69.99*

**Culinary Chef Salad** - fresh crisp greens with house made croutons, freshly shredded cheddar cheese, our smoked turkey, hard salami, smoked ham, cucumbers, tomato wedges and pepperoncini with your choice of dressings.  
*small 8-10 / \$39.99 large 18-20 / \$69.99*

**Gorgeous Greek Salad** - fresh crisp greens and romaine lettuce with feta cheese, kalamata olives, pepperoncini, cucumbers, artichoke hearts, red onions and famous Aegean dressing  
*small 8-10 / \$39.99 large 18-20 / \$69.99*

**Balsamic Chicken Salad** - our famous Balsamic Vinaigrette Chicken Salad on top of mixed greens with tomatoes, cucumbers, hand torn croutons and Balsamic Vinaigrette.  
*small 8-10 / \$49.99*

## SALAD BOX LUNCHES

All salads include fresh baked focaccia bread, butter and your choice of cookie.

*Seasonal Field Greens \$10.99*  
*Traditional Caesar Salad \$11.99*  
*Culinary Chef Salad \$11.99*  
*Gorgeous Greek Salad \$11.99*  
*Balsamic Chicken Salad \$11.99*

## SALAD DRESSINGS

<i>Balsamic Vinaigrette</i>	<i>Ranch</i>
<i>Blue Cheese</i>	<i>Parmesan Peppercorn</i>
<i>Caesar</i>	<i>Thousand Island</i>
<i>Creamy Italian</i>	<i>Fat Free French</i>
<i>Greek Aegean</i>	<i>Fat Free Honey Mustard</i>
	<i>Fat Free Ranch</i>



## COMFORT FOODS



*Our favorite foods connect us with other times and special people, with those who first made them for us, whose presence first made them so pleasurable; the grandmother whose Sunday supper gathered the clan, the father or mother who carefully loaded a spoon and blew on it gently, until it was just cool enough to eat. The real magic is in the cooking and the sharing. Comfort is a gift we give whenever we feed our family and friends. Here are big, generous dishes, brimming with fresh ingredients and delicious flavors to fill everybody you care about with good feelings and lasting comfort.*

**Annie Gunn's Famous Meat Loaf** - our secret recipe of spices and herbs hand blended with fresh ground meat from The Smokehouse Market smothered with rich gravy arranged in a foil pan. Left whole or sliced for your convenience served with fresh green beans and mashed yukon gold potatoes.  
\$10.99 per person (minimum 4)

**Prime Rib of Beef** - A Thursday tradition here for years and years. Roasted prime – rib of beef seasoned to perfection – sliced for dinner or sandwiches with a tangy horseradish sauce, accompanied by a crisp seasonal salad, garlic laden cheese potatoes and a baguette roll – a hearty serving.  
\$18.99 per person (minimum 4)

**Smoked Sugar Cured Pork Chops** - sweet succulent tender pork chops smoked to perfection then charcoal grilled to add even more flavor, glazed with our famous BBQ sauce or on the side. Enjoy with choice of twice baked potato or garlic mashed potatoes and crisp salad.  
\$12.99 per person (minimum 4)

**Annie Gunn's Famous Irish Pot Roast** - celery, potatoes, carrots, onions in a wonderful silky gravy. Comfort food at its' best.  
\$10.99 per person (minimum 4)

**Roast Loin of Pork** - seasoned and roasted to perfection this herb-crusted loin will become a tradition at your home. Serve with garlic laden cheese potatoes and fresh green beans and gravy.  
\$11.99 per person (minimum 4)

**Charcoal Grilled Chicken Breast Parmigiana** - boneless and skinless seasoned chicken breast grilled then smothered in rich Italian red sauce topped with parmigiano reggiano cheese. Served with our famous garlic bread and field green tossed salad.  
\$10.99 per person (minimum 4)

**Sugar Cured Hickory Smoked Boneless Ham** - Sugar-cured then smoked over hickory logs for that moist, succulent flavor. We'll leave it whole and give you our famous glaze to bake it and serve hot or we'll gladly slice it and arrange it on a tray for a memorable buffet. Served with yukon gold mashed potatoes and grilled asparagus.  
\$10.99 per person (minimum 4)

**Roast Beef Dinner** - remember grandma's house on Sunday afternoon, that aroma and flavor, herb crusted beef roasted to perfection, accompanied by our twice baked potatoes and fresh green beans – wow!  
\$12.99 per person (minimum 4)



## CLASSIC MEAT AND CHEESE SELECTIONS



**The Classic Meat and Cheese Platter** - your choice of four of our own rare roast beef, sugar cured smoked ham, German hard salami, oven roasted turkey, smoked turkey breast, roasted loin of pork, spicy pastrami or Irish style corned beef. Complemented by delicious Swiss, longhorn colby, sliced cheddar and hot pepper cheese. Garnished with olives, sweet pickles and pepperoncini. Everything needed for a feast.  
small 8-10/\$44.99 medium 15-20/\$69.99 large 25-30/\$99.99

**Relish Tray** - the perfect complement to any gathering. Midget gherkins, sweet and dill, pitted large kalamata olives, huge stuffed green olives, artichoke hearts, pepperoncini, roasted peppers and cherry tomatoes.  
small 10-20/\$29.99 medium 20-30/\$39.99 large 30/\$49.99

**Condiment and Garnish Tray** - leaf lettuce, fresh sliced tomatoes, sliced kosher pickles, shaved red onions, pepperoncini peppers, mayonnaise, housemade horseradish sauce, dijonnaise mustard and traditional mustard.  
small 10-20/\$24.99 large 35-40/\$49.99

**Classic Deli-Sandwich Platter** - your choice of our huge sandwiches, famous rare roast beef, smoked turkey, sugar cured ham, roasted loin of pork, spicy pastrami, oven roasted turkey, tasty corned beef with assorted breads and cheeses, leaf lettuce, tomato and pickle.  
small 6-8/\$49.99 medium 10-12/\$69.99 large 14-16/\$99.99

**Gourmet Mini Selection** - a small version of our classic deli sandwich platter. A choice of rare roast beef, oven roasted turkey, smoked turkey, sugar cured ham, spicy pastrami, tasty corned beef with assorted cheeses served on dinner rolls with leaf lettuce.  
small 10-12/\$49.99 medium 20-25/\$69.99 large 30-35/\$99.99



## ULTRA GOURMET SELECTION



**Smoked Salmon** - on miniature rye with thinly sliced red onions, dill sauce and capers.  
\$3.50 Each Minimum of 12 please

**Rosemary Grilled Chicken Breast** - served on dinner rolls with garlic mayonnaise and leaf lettuce.  
\$3.50 Each Minimum of 12 please

**Charcoal Grilled Beef Tenderloin** - served on dinner rolls with horseradish sauce and leaf lettuce.  
\$3.75 Each Minimum of 12 please

**Mini Croissant Sandwiches** \$3.50 Each  
**Dinner Roll Sandwiches** \$2.00 Each

**Gourmet Party Sandwiches** - rare roast beef, oven roasted turkey, smoked turkey, smoked hard salami, sugar cured smoked ham, your choice of cheeses, Swiss, colby longhorn, cheddar, smoked gouda, hot pepper, provolone, garnished with leaf lettuce, tomatoes, thinly sliced onions, pickles, pepperoncini and Liam's Magic Mustard of course.  
2 foot serves 8-10 \$34.99 3 foot serves 12-15 \$49.99  
4 foot serves 16-20 \$64.99 5 foot serves 20-24 \$79.99

**Classic Box Lunches** - Choose our herb crusted roast beef, oven roasted turkey, smoked ham, smoked turkey breast on your choice of bread with cheese. Served with fresh fruit salad, cookie and condiments.  
\$9.49  
choose any additional side for another \$2.00



## BOARDROOM BOX LUNCHES



**Hickory grilled boneless chicken breast** - on croissant with smoked bacon, leaf lettuce, fresh fruit salad and cookie.  
\$10.99

**Vegetarian Club Mediterranean** - grilled portabella mushroom, roasted peppers, havarti cheese, tomatoes, leaf lettuce and balsamic vinaigrette on focaccia bread with fresh fruit salad and cookie.  
\$10.99

**Smoked Ham and Tillamook Cheddar Cheese** - tomatoes and leaf lettuce with tangy Dijon mustard on sourdough with fresh fruit salad and cookie.  
\$10.99

**Boursin Cheese and Smoked Turkey** - sliced tomatoes and leaf lettuce on croissant with fresh fruit salad and cookie.  
\$10.99

**Herb Crusted Roast Beef** - our own spiced rubbed beef with caramelized onions, blue cheese and tomatoes on a baguette with fresh fruit salad and cookie.  
\$11.99

**Char grilled Tenderloin** - beautifully rare with horseradish sauce, leaf lettuce and thinly sliced red onion on croissant with fresh fruit salad and cookie.  
\$13.99

**Smoked Salmon** - with sliced red onion and capers with horseradish dill sauce, leaf lettuce and tomato on rye bread with fresh fruit salad and cookie.  
\$11.99

\* Substitute cheesecake or pie add \$2.00  
\* Add 1 more side \$2.00

All Box Lunches are beautifully prepared and presented with utensils, napkins, condiments on the side.