

Corporate Lunch Menu
Featuring Favorite Selections from
Nadōz Euro. Bakery + Café



Cold Lunch Buffets

*Served Buffet Style on Black Disposable Trays with Seasonal Garnish
Includes Disposable Plates, Heavyweight Cutlery and Napkins*

Designer Boxed Lunches

Sandwiches Served on Nadōz Handcrafted Artisan Bread

Tacchino– House Smoked Turkey, Pickled Cucumber, Fresh Mozzarella, Tomato, Mixed Greens and Herbed Aioli on Sourdough Bread

Turkey Caliente– House Smoked Turkey, Avocado, Tomato, Sprouts, Pepper Jack Cheese and Chipotle Aioli on Sourdough Bread

Black Forest– Cured Ham, Aged Swiss, Romaine Lettuce, Tomato, and Honey Dijon Mustard on Multigrain Bread

Grilled Salmon BLT– Wild Caught Alaskan Salmon, Applewood Smoked Bacon, Romaine Lettuce, Tomato, and Pesto Mayonnaise on Multigrain Bread

Nadōz House Salad– Romaine Lettuce, Grilled Chicken, Artichokes, Red Onions, Toasted Bread Crumbs, Asiago Cheese with Tarragon Vinaigrette

Le Vegetarien– Mozzarella, Basil Pesto, Tomato, Artichokes and Baby Spinach on Focaccia.

Tarragon Chicken Salad– White Meat Chicken Salad and Romaine Lettuce on a Croissant

Albacore Tuna– Albacore White Tuna Salad, Tomato, and Romaine Lettuce on a Croissant

Chicken Caesar Wrap– Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano and Our House Caesar Dressing Wrapped in a Low-Carb Wheat Wrap

Executive Beef Tenderloin
On Choice of Bread
(Add an additional \$3.00)

\$8.95 Per Person
Delivery is Additional

Lunches are Served in a Recyclable Brown Craft Box and include Paper Supplies, Utensils and Condiments. Lunches Include Two Side Dishes or One Side Dish and One Dessert. Please Select The Same Side and Dessert for All Guests. Additional sides are \$2.00 each.

SIDE DISHES
Toasted Orzo Salad
Fresh Fruit Salad
French Potato Salad
Garden Spiral Pasta Salad
Assorted Bag Chips

DECADENT DESSERTS
Nadōz Brownie
Assorted Handmade Cookies
Chocolate Éclair
Chef's Choice Cheesecake

Sandwich Sampler Platter

Assortment of Sandwiches Sliced in Half Including the Tacchino on Sourdough Bread, Black Forest on Six Grain Bread, Tarragon Chicken Salad on a Croissant, and Le Vegetarien on Focaccia
Condiments
Choice of One Side Item
\$7.95 Per Person

The Classic Lazy Suzan Meat and Cheese Platter

Smoked Turkey, Honey Glazed Ham, Top Round of Beef, Cheddar and Swiss Cheeses, Relish Tray with Deviled Eggs, Assorted Pickles & Olives, Assorted Breads Including Sourdough and Wheat
Condiments
Choice of One Side Item
\$8.95 Per Person

Little Bit of Italy

An Assortment of Salami, Mortadella, Ham, Romaine Lettuce, Marinated Artichokes, Olives, and Pepperocini
Sliced Tomato, Fresh Mozzarella
Red Wine Vinaigrette and Roasted Garlic Aioli and Stone Ground Mustard
Selection of Fresh Focaccia, Sourdough and Wheat Bread
Choice of One Side Item
\$9.95 Per Person

Salad Sampler Platter

Tarragon Chicken Salad, Albacore Tuna Salad, & Egg Salad
Petite Croissants, Multi-Grain Rolls and our Signature Pretzel Roll
Choice of One Side Item
\$8.95 Per Person

COLD LUNCH BUFFET SIDE DISHES

Fresh Fruit Salad
French Potato Salad
Toasted Orzo Salad
Caesar Salad
Tossed Garden Salad
Assorted Bag Chips

Additional Sides – \$2.00 per person/side

Add Our House Made Soup of the Day to any Cold Lunch Buffet for \$3.00 per person

Dairy Kiddush Lunch

House Made Bagels
Lox Spread and Cream Cheese
Sliced Tomato, Red Onion, Peppers
White Meat Tuna Salad
Fresh Fruit Slices
Marinated Vegetable Pasta Salad
Choice of
Cheese Blintzes or Noodle Kugel Casserole

\$15.00 Per Person
Add Norwegian Smoked Salmon Slices with Capers, Chopped Egg and Red Onion
\$5.00 per person

***Available for Additional Cost ***
Service Staff
Table Set Rentals
Heavyweight Disposables



Hot Buffet Menus

Chafing Dishes, Serving Equipment, Heavyweight Disposable Plates, Utensils and Napkins are Included in the Menu Price

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Please Choose One Entree

Chicken Parmesan

Italian Breaded Chicken Breast With Shredded Parmesan and Provolone Cheese with our House-made Marinara Sauce

Garlic and Herb

Encrusted Loin of Beef
Slow Roasted with Ozark Wild Mushrooms, Served with a Brandy Demi Glaze

Chicken Gorgonzola Pasta

Grilled Chicken, Sun-Dried Tomatoes, Spinach and Bowtie Pasta Tossed in a Gorgonzola Cream Sauce

Pan Roasted Breast of Chicken

With a Vegetable Ratatouille and Fresh Basil Tomato Sauce

Green Chile Flank Steak or Chicken Fajitas

With Sautéed Peppers & Onions, Pico de Gallo, Lettuce, Cheese, and Sour Cream, Served with Flour Tortillas

BBQ Beef Brisket

12 Hour Smoked Beef Brisket Thinly Sliced and Served with our House-made BBQ Sauce

Meat or Vegetarian Lasagna

Layers of Lasagna Noodles, Meat Sauce and Mozzarella Cheese Baked to Perfection OR Layers of Lasagna Noodles, Cream Sauce, Mozzarella Cheese and Garden Fresh Vegetables

Vegetable Penne Pasta

Grilled Portabella Mushrooms, Green Peppers, Roma Tomatoes and Steamed Broccoli, Tossed with Garlic and Infused Extra Virgin Olive Oil and Parmigiano-Reggiano

Please Choose Two Accompaniments

All Lunch Buffets Are Served with Choice of One Entrée, Two Accompaniments & Freshly Baked Nadōz Rolls and Butter

Seasonal Fresh Fruit Salad

Roasted Garlic & Crème Fraîche Mashed Potatoes

House Made Soup of the Day

Fresh Garden Salad

With Seasonal Vegetables and Ripe Tomatoes, Served with Two Dressings

Classic Caesar Salad

With Crisp Romaine Lettuce, Parmesan Cheese and Garlic Croutons

Herb Roasted Fingerling Potatoes

With Garlic, Rosemary, Thyme, & Basil

Garden Fussili Pasta Salad

With Fresh Peas, Peppers, Carrots and Kalamata Olives, Tossed in a Red Wine Vinaigrette

Fresh Green Beans

With Toasted Almonds & Brown Butter

Spanish Rice

with Green Onion, Tomato, and Red Bell Peppers

Athenian Salad

With Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomato, Red Onions, & Red Wine Vinaigrette

Chef's Selection of Freshly Steamed Seasonal Vegetables

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10-29 Guests \$12.00 Per Person
30 Plus Guests \$11.00 Per Person

Additional Entrees - add \$4.00 Per Person
Additional Accompaniments - add \$2.00 Per Person

Delivery and Pick-Up is Additional