

THE
WILSON
COCKTAILS & SEAFOOD

LUNCH CATERING

\$55 PER PERSON

SALADS please select two

MKT LETTUCE seasonal vegetables, champagne vinaigrette

SHAVED BROCCOLI CAESAR parm, frico, crostini

BABY ARUGULA fennel, baby tomato, lemon

GREEK + GRAINS farro, cucumber, tomato, peppers, castelvetrano olive, onion, feta, vinaigrette

CHICKPEA SALAD baby arugula, roasted pepper, curry yogurt dressing

KALE + QUINOA apricot, sunflower, grana padano, lemon preserve

SANDWICHES please select two

SPECK + BRIE arugula, apricot jam, 7grain

CRISPY EGGPLANT + BURRATA tomato jam, basil, whole wheat wrap

PESTO CHICKEN PANINI roasted pepper, arugula, provolone, ciabatta

GRILLED CHICKEN CAESAR shaved broccoli, crostini, frico, whole wheat wrap

TURKEY BLT Nueske bacon, heirloom tomato, bibb, pesto aioli, 7grain

ROSEMARY HAM gruyere, pickled onion, dijonnaise, baguette

PRIME RIB PANINI duck fat caramelized onions, horseradish mayo, ciabatta

ROAST BEEF cherry pepper jam, mozzarella, roasted peppers, balsamic aioli

CHICKEN SALAD kewpie, raisin, little gems, heirloom tomato, 7grain

DESSERT

TRADEMARK'S DOUBLE CHOCOLATE CHIP COOKIES



EXECUTIVE CHEF:
ADRIENNE GUTTIERI

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.