



Boxed Lunch Menu

Sandwich Boxed Lunches \$16 ea includes cookie or brownie, country potato salad or pesto pasta salad, chips

Rubbed, grilled and sliced tritip w/ piquillo pepper relish, provolone cheese, arugula, horseradish sauce on French hero

Roast pesto chicken sandwich w/ provolone cheese, lettuce, tomato, onion, pesto mayo, roasted red pepper on Ciabatta roll

Shaved ham and Swiss w/ wholegrain mustard, mayo, leaf lettuce, tomato, shaved onion
On Ciabatta roll

Grilled Chicken Apple Salad Sandwich w/ Swiss cheese, lettuce, tomato, shaved onion on sliced wheat

Turkey Bacon Avocado Sandwich served w/ leaf lettuce, shaved onion, tomato and pesto mayo on a French hero roll

Shaved Pork Loin Sandwich- Rubbed and grilled pork loin w/ fig jam, brie, arugula, pickled onions on a French hero roll

Grilled Portobello Sandwich w/ herb goat cheese, arugula, shaved onion, tomato and leaf lettuce on Ciabatta roll

Salad Boxed Lunches \$16 ea, includes cookie or brownie, bread and butter

Grilled chicken Caesar salad-Chopped romaine hearts, garlic croutons, shaved dry jack, garlic peppercorn dressing (no anchovies), marinated and grilled sliced chicken breast (sub grilled Tritip for \$2 more)

DTE Cobb Salad- Butter lettuce, Pt. Reyes blue cheese, house cured bacon, cherry tomatoes, marinated grilled chicken breast, hard-boiled egg, avocado, lemon basil vinaigrette

Kale and Avocado Salad w/ Grilled Tritip - Chopped kale, diced avocado, cherry tomatoes, grilled and chopped Tritip, julienne roasted red peppers, sherry vinaigrette

Baby Lettuce and Fuji Apple Salad w/ Grilled Chicken-Baby lettuce, fuji apples, sweet and spicy almonds, shaved dry jack cheese, marinated and grilled sliced chicken breast, dried cranberries

Grilled and Marinated Vegetable Salad w/ squash, zucchini, Portobello mushrooms, red bell peppers, fennel, red onion, arugula, frisee, romesco sauce and balsamic vinaigrette

Classic wedge salad w/ garlic peppercorn dressing, grilled chicken, bacon, blue cheese, and cherry tomatoes (sub grilled tritip for \$2 more)

Deli Platters

Minimum 10 ppl/platter type

DTE Basic Deli Platter \$15/person

Incl. choice of 3 meats (Slow roasted turkey, shaved ham, grilled Tritip, prosciutto, balsamic marinated pork loin, chicken apple salad, curry chicken salad, grilled chicken), choice of 3 cheeses (provolone, cheddar, swiss, jack cheese, pepperjack, brie), leaf lettuce, sliced tomato, shaved red onion, pickles, whole grain mustard, Dijon mustard, pesto mayo or regular mayo, choice of 3 breads (sliced wheat, sliced marble rye, sliced sourdough, torpedo rolls, french hero, ciabatta rolls)

Vegetarian Deli Platter \$12.50/person

Grilled marinated vegetables (eggplant, bell pepper, zucchini, squash, fennel), leaf lettuce, sliced tomato, shaved red onion, pickles, whole grain mustard, Dijon mustard, pesto mayo or regular mayo, romesco sauce, choice of 3 breads (sliced wheat, sliced marble rye, sliced sourdough, torpedo roll, French hero, ciabatta rolls)

DTE Cheese and Charcuterie Platter \$13/person

Sliced soppressata, prosciutto, coppa, salami, Pt. Reyes blue cheese, Vella dry jack cheese, brie, grapes, strawberries, poached figs, mostarda, cabernet onions, gherkins, caperberries

DTE Cold Sides \$10/person

Country potato salad, pesto penne pasta salad, macaroni salad, coleslaw

Cold Platters (sm 8-10 ppl, lg 18-20 ppl)

Marinated & grilled sliced chicken breast w/ balsamic onions and cherry tomatoes \$45/85

Rubbed and grilled Sliced Tritip w/ romesco sauce, cabernet onions, roasted garlic \$60/110

Balsamic glazed pork loin w/ poached figs \$50/90

Grilled marinated vegetables-squash, zucchini, eggplant, red onion, fennel, bell pepper, roasted garlic, cherry tomatoes \$35/65

Grilled salmon w/ citrus gremolata and lemon vinaigrette \$60/110

Chicken Ceasar Salad w/ garlic croutons, shaved parm and garlic peppercorn dressing \$45/85

Kale and Avocado salad w/ spicy walnuts, pickled red onion, lemon vinaigrette \$30/55

Wild arugula and poached fig salad w/ balsamic vinaigrette and herb goat cheese \$35/70

Baby lettuce salad w/ fuji apples, spicy almonds, dried cranberries, shaved dry jack cheese
\$30/55

Strawberry and arugula salad w/ candied pecans, herb goat cheese, pickled onions, balsamic
drizzle and sherry vinaigrette \$30/55

Sun dried tomato and mozzarella penne salad w/ pesto and shaved parmesan cheese \$35/65

Hot Dishes (sm 8-10 ppl, lg 18-20 ppl)

Slow braised cabernet shortribs w/ thyme jus \$120/230

Slow smoked pulled pork w/ java bbq and crispy onion strings \$55/100

Grilled herb rubbed pork loin w/ balsamic glaze and poached figs \$65/120

Creamy herb polenta \$35/60

Mashed potatoes \$30/\$55

Shells and Cheese \$35/60

Marinated grilled vegetables \$30/55

Grilled corn on the cob \$30/55

