

CATERING LUNCH MENU ~ SUMMER



COLD

Express Station Lunch

Choice of two salads, two sandwiches,
served with house corn or potato chips

FROM THE GARDEN

House Salad

Arugula, pickled onion, artichokes, pine nuts,
sweet drops, goat cheese,
lemon & olive oil dressing

Golden Beets

Third Way Farm mixed greens,
whipped goat cheese, grapes, candied walnuts, honey
lemon poppy seed vinaigrette

Ultimate Chopped

Mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Classic Caesar

Chopped romaine, brioche crumble, fried capers

Salad Add Ons

blackened chicken - \$8, grilled filet - \$12
grilled shrimp - \$10, blackened tuna - \$10
seared salmon - \$11

COLD SANDWICHES

choice of multi grain, ciabatta, brioche roll

Blackened Tuna BLT

Garlic aioli

Brad's Roast Beef

Garlic horseradish cream, gruyere, tomato, red onion

Chicken Salad

Honey Dijon mustard, walnuts, tomato, romaine

Mediterranean Delight

Roasted vegetables, red peppers, tomatoes,
mozzarella, mixed greens, hummus spread,
balsamic drizzle

HOT

Station Lunch

Choice of one salad, one cold sandwich, &
two hot items, served with chips of frites

HOT SANDWICHES & FLATBREADS

Fried Chicken

Pickled vegetables, lettuce, tomato,
cajun remoulade

Dry Aged Beef Sliders

Brad's Farm beef, bacon, caramelized onions, Keyes
creamery smoked cheddar, cumin aioli

Lump Crab Flatbread

Tomato confit, white sauce, house cheese blend

Mediterranean Flatbread

Hummus, confit tomatoes, artichokes, roasted red
peppers, olive tapenade, chimichurri

Amanté de la Carne Flatbread

Spicy sausage, bacon, meatballs,
marinara, house cheese blend

Kennett Square Flatbread

Herbed ricotta, caramelized onions,
roasted garlic, mushrooms, hot honey

ENTREES

Bistro Steak Au Poivre

Black angus local beef, parmesan truffle frites,
peppercorn gravy

Chicken Madeira

Herbed risotto, shitake mushrooms,
madeira demi pan sauce

Scallops

Corn & bacon hash, lemon & dill cucumber salad,
salsa verde

Grilled Shrimp

Corn coulis, roasted vegetables, chimichurri

Market Fish

Charred cherry tomatoes, squash noodles, salmoriglio

Teriyaki Daikon Radish

Coconut rice, sauteed kale & mushroom

ADD ONS

Cheese + Charcuterie Board

Displayed with a selection of breads, olives, grilled
marinated seasonal vegetables,
honey nut butter & balsamic reduction

Cream of Crab Soup

Local fresh cream, lump crab,
dry sherry, local bread

Lobster Mac + Cheese

House cheese blend, panko crust

Crab Dip

Roasted red pepper & garlic,
artichokes, toasted baguette

Classic Hummus

Grilled flatbread



Chef Inspired Cheesecake

Seasonal with graham cracker crust

Triple Chocolate Mousse

White, milk & dark chocolate mousse, orange
caramel, puff pastry, hazelnuts

Assorted Mini Desserts

Mini mousse cups, cheesecakes, cookies &
brownies with fresh fruit

