

# PRESENT COMPANY CATERING SAMPLE LUNCH MENU

menu items subject to seasonal availability

## SALADS

mixed farm greens | mitsu apples, toasted walnuts, parmesan, apple cider vinaigrette  
kale caesar | roasted fennel & parmesan dressing, brioche croutons  
PCo cobb salad | baby romaine, smoked ham, egg salad, avocado, creamy gorgonzola  
green chickpea & couscous | roasted tomato & peppers, avocado & mint dressing  
farro & baby carrot | toasted pecans, marinated tofu  
autumn squash panzanella | grilled croutons, soft potato, rosemary & black currant dressing



restaurant | private events | catering

CHOICE OF ANY TWO SALAD &  
THREE SANDWICH PLATTERS  
\$18 PER PERSON  
DESSERT INCLUDED

SMALL PELLEGRINO  
\$3 EACH  
FARMERS COW LEMONADE  
\$2 EACH

AVAILABLE FOR PICK UP  
OR DELIVERY  
\$25 DELIVERY FEE

## SANDWICHES

heirloom eggplant | ciabatta, mozzarella & ricotta, caramelized onions  
pesto rubbed grilled vegetable wrap | creamy coco beans, baby spinach  
curried chicken salad with currants | little gem lettuce, sourdough bread  
tuna salad nicoise | spinach wrap, green olive tapenade, saffron aioli  
smoked turkey | honey wheat, walnut & fig pesto, fontina  
PCo turkey club | house roasted turkey breast, tomato aioli, applewood smoked bacon  
black forest ham | purple mustard, havarti cheese, brioche roll  
shaved sirloin of beef | brioche roll, horseradish cream, watercress

## DESSERT

milk chocolate & peanut butter blondies  
chocolate tea cookies & scottish shortbread cookies  
snickerdoodles & apple turnovers

CALL 860 658.7890 OR EMAIL [DANIELLE@PRESENTCOMPANYCT.COM](mailto:DANIELLE@PRESENTCOMPANYCT.COM)  
TO PLACE YOUR ORDER  
PLEASE PROVIDE 48 HOURS NOTICE