



541.386.9876, catering@southbankkitchen.com

LUNCH CATERING MENU

SANDWICHES

\$7.50 each | \$10.75 box lunch [includes sandwich, chips and jumbo cookie]

TBA - Turkey Bacon Avocado

House made turkey breast with bacon, avocado, caramelized onion and aioli on a ciabatta roll

Turkey Pancetta

Housemade turkey breast with pancetta, asiago cheese and basil aioli on a ciabatta roll

Caprese

Fresh mozzarella, roasted tomatoes and fresh basil with evoo, s + p on a baguette

Chicken Salad

Chicken breast tossed in a light mayo poppyseed dressing with red grapes, diced celery and pecans on a croissant

Tuna

Solid white albacore tuna, with carrots, celery, red onion, parsley and scallions tossed with mayonnaise on multigrain bread

Chicken Caesar Wrap

Romaine lettuce, shredded parmesan and sliced grilled chicken breast drizzled with a lemony caesar dressing wrapped in a spinach tortilla

Veggie Hummus Wrap

Fresh baby spinach, roasted red peppers, grilled zucchini, red onion and hummus wrapped in a spinach tortilla

\$5.00 each

Veggie Spring Rolls [includes 2 rolls]

Shredded carrots, cucumbers, lettuce, red bell peppers, cilantro, green onions wrapped in rice paper served with peanut dipping sauce

GREEN SALADS

\$8.00 each | \$30.00 serves 10 | \$55.00 serves 20 | \$80.00 serves 30

Northwest

Mixed greens with sliced local pear, blue cheese, candied hazelnuts and dried cranberries
Served with balsamic vinaigrette

Strawberry and Fennel

Mixed greens, baby spinach, sliced fennel and fresh strawberries. Served with asian vinaigrette

Peach and Tomato

Mixed greens, sliced local peaches and pear tomatoes. Served with balsamic vinaigrette

Cobb

Mixed greens with grilled chicken, bacon, sliced avocado, sliced egg, blue cheese and tomato. Served with balsamic vinaigrette or blue cheese dressing

Chicken Caesar

Romaine hearts, parmesan cheese, croutons and sliced grilled chicken breast. Served with lemony caesar dressing

DELI SALADS

\$30.00 serves 10 | \$55.00 serves 20 | \$80.00 serves 30

Caprese

Cherry tomatoes with fresh mozzarella balls and fresh basil tossed with extra virgin olive oil, balsamic vinegar, s + p

Greek

Chopped cucumbers, tomatoes, kalamata olives, red onion and crumbled feta cheese tossed with red wine vinaigrette

Mango, Avocado and Black Beans

Fresh mango, avocado, black beans, cilantro tossed with diced jalapeno and lime vinaigrette

Summer

Local shaved corn off the cob, black beans, tomatoes and avocado tossed with lemon juice, s + p

Roasted Beet

Roasted beets tossed with sliced fennel, orange wedges, goat cheese, extra virgin olive oil, s + p

Pasta with Grilled Vegetables

Fusilli pasta with grilled veggies, baby spinach, red bell pepper, tomatoes, fresh basil, fresh mozzarella, red onion, tossed with balsamic vinaigrette

Sugar Snaps

Fresh sugar snap peas tossed with sesame oil and black sesame seeds

Asian Noodle

Yakisoba noodles tossed with peanut sauce and black sesame seeds

Jicama

Fresh jicama with red bell pepper, cilantro and avocado tossed with a light dressing

Cole Slaw

Fresh red and white cabbage, carrots tossed with a light dressing

Fresh Fruit

A fresh colorful mix of melons, berries, pineapple and grapes

HOT ENTREES

\$39.95 serves 8

Bolognese Lasagna

Traditional meat lasagna layered with ricotta, marinara and bolognese sauce topped with mozzarella and parmesan cheeses

Vegetable Lasagna

Spinach and mushroom duxelles layered between pasta sheets with marinara and béchamel sauces, topped with mozzarella and parmesan cheeses

Chicken Enchilada

All natural chicken with green tomatillo salsa, cheddar and monterey jack cheeses and corn tortillas

SWEETS

\$28.00 serves 10

Platter of mini artisan cookies, french macaroons, brownie bites, lemon and pecan bars

\$1.95 each | \$18.00 serves 10

Assorted jumbo cookies – chocolate chip, oatmeal raisin, logger, ginger molasses**CHIPS**

\$1.25 each

Kettle chips – Sea salt, sea salt + black pepper, bbq, sweet onion, salt and vinegar**BEVERAGES**

\$1.65 each

Coke, coke zero, diet coke, sprite; Henry's – root beer, black cherry; Izze – clementine, grapefruit, pomegranate; San Pellegrino – sparkling mineral water, limonata, aranciata

TERMS

Minimum order of (5) lunches for delivery; \$10.00 – Hood River City; \$15.00 – Beyond Hood River City and WA
10% gratuity is added to parties of 10 or more