

Cold Lunches

We want to make your life simple!

All selections can be made into wraps or sandwiches. All are filled fresh vegetables, cheeses and appropriate spreads. Turkey, Roast Beef, Chicken Salad, Smoked Virginia Ham, Very Veggie, Curried Chicken Salad or Grilled Chicken.

Don't forget the salad or drinks!

If you're in crisis mode just tell us to handle-it, the time, place and number of people and you will look like a HERO.

We will be there... No micro managing on your part.

Substitute our chocoholic luscious brownies for 79¢ per person (Minimum of 10 persons for all orders)

Light Lunch

An assortment of seriously large sandwiches created on fresh breads or wrapped in a flour tortilla. Served with a platter of our fresh baked cookies, and bags of Miss Vickies Kettle Chips

Price grid		All price are per person		
100 ++	41-99	31-40	21-30	10-20
call	7.50	7.99	8.29	8.79

Café Lunch

An assortment of over stuffed sandwiches or wrapped in a flour tortilla with garden fresh vegetables served with our heavenly pasta Salad, Miss Vickie's Kettle Chips and a platter of our scrumptious fresh baked cookies.

Price grid		All price are per person		
100 ++	41-99	31-40	21-30	10-20
call	8.25	8.79	9.25	9.95

Handle It

- Our famous wraps and overstuffed sandwiches
- Relish tray- crispy pickles, carrot and celery sticks
- Our Heavenly Pasta Salad
- Gourmet leafy salad *du jour* with dressings
- Miss Vickie's Kettle Chips
- Drinks and ice
- Carrot Cake- lush and moist and a special treat 15.99 per person

Catering
By

Full City Café

Bakery and Bistro

Gourmet Salads

These are big, huge, fresh entree salads that offer an interesting and healthful change of pace from sandwich options. Includes a bread basket with butter.

Feeds 6-8 people as a main entrée meal or as an add on 8-10 people will be very happy.

Your choice 45.00

Party Chef Salad

Julienne Meats & cheeses, diced egg, tomato wedges, cucumber slices arranged on fresh greens and served with choice of two dressings.

Apricot Chicken Salad

Fresh greens topped with a grilled chicken breast, dried Turkish apricots, toasted almonds, sweet red onion, crumbled Feta cheese, sliced tomato, seedless cucumbers and our house made balsamic dressing.

Super Taco Salad

Taco Meat, seasoned black beans, Cheddar cheese, diced tomatoes, onions, sour cream, tortilla chips adorn fresh greens with a Spicy Salsa Ranch dressing.

My Big Fat Greek Salad

Spring greens topped with artichoke hearts, Kalamata olives, seedless cucumbers, sweet red onion, egg wedges, sliced tomatoes, Feta cheese and our sun dried tomato vinaigrette.

Big Ol' House Salad

Fresh garden greens selectively garnished with fresh tomato, sweet red onion, slices of cucumber, julienne carrots, house made croutons, hard boiled egg wedges, shredded Cheddar cheese and your choice of any two dressings.

Seriously Caesar

Fresh greens topped with a grilled and chilled chicken breast then showered with our own hand cut croutons, egg wedges, Kalamata olive, bacon bits, sweet red onion, grated Parmesan cheese and our house made Caesar dressing.

Dressings

All our dressings are made in house- Creamy Ranch, Balsamic, Gorgonzola, Raspberry Poppysseed, Honey Dijon, Parmesan Peppercorn, Creamy Wasabi, Thousand Island, Salsa Ranch and Cilantro Lime.

Our homemade soup is a nice choice to accompany these beauties! Add on a quart or two of home made soup for just 9.75 per quart.

Selections vary and requests are accommodated with enough notice.

Phone: 269.492-7515 or 269.345.9404

Hot Buffets

Hot Hot Hot Stuff!

The following selections are perfect for corporate luncheons and feature innovative and delicious selections. Your mouth will water as you read from our menu. Keep in mind that we need 48 hour notice and a minimum of 10 people. All hot buffets come your choice of one side and house made dinner rolls with butter. Don't forget the sodas and brownies!

Main Dishes

Mile High Lasagna- Our "to die for" Italian sausage, mozzarella and Ricotta cheese topped with a homemade marinara sauce layered "almost" a mile high.

Vegetarian Lasagna- Spinach, sautéed vegetables, mozzarella and Ricotta cheese with a light Alfredo sauce.

Jamaican Jerk Chicken- Chicken breast skewers marinated in Caribbean spices and served on cilantro lime rice.

Baked Meatloaf- Made in house with our own red wine and mushroom demi-glace.

Fajita Bar- Hanger steak or chicken fillings with shredded lettuce, our own salsa, sour cream and Cheddar cheese served with soft flour tortillas.

Pan Fired Salmon- Gorgeous salmon filets are topped with a fresh dill cream sauce.

Chicken Cordon Bleu- Grilled then piled with Virginia smoked ham, stone ground Dijon mustard sauce, gooey Swiss cheese and a dusting of fresh grated Parmesan.

Teriyaki Pork Medallions- Marinated and grilled with fresh pineapples, bell pepper, red onion and our homemade sweet and sour sauce.

Sirloin Steaks Diane- Thinly sliced steaks are grilled then topped with field mushrooms flambéed and basted in a rich cognac sauce.

Barbecue Chicken- Rubbed with a special spice blend then slow cooked and smothered in our own barbecue sauce.

Penne Portobello- Topped with pesto sauce and lots of grilled mushroom caps, fresh tomatoes and freshly grated Parmesan cheese.

South of the Border Enchilada- Your choice of chicken or shredded beef stuffed into tortillas with Cheddar cheese and topped with a mild tomato sauce. Served with sour cream and refried beans.

Chicken Divan- Pan fried chicken breast, topped with broccoli florets and creamy cheese sauce served over garlic and thyme rice.

St. Louis Ribs- Falling off the bone tender (like they should be) with our own barbecue sauce!

Beef Stroganoff- A Russian specialty of slowly simmered beef in a rich mushroom gravy presented over parslieed noodles.

Imperial Stuffed Salmon- Beautiful salmon filets with our own imperial crab stuffing.

New Aw'lins Jumbalya- This festive and delicious Cajun stew is chock full of sausage, shrimp, chicken and tomato served over rice. Not too spicy but it does have some righteous flavor sho'nuff!.

Slow Roasted Pulled Pork- Slow roasted pork with our barbecue sauce, sesame seed buns, tomato slices, sweet red onions and our zesty Texas style beans.

Price grid All price are per person				
100 ++	50-99	31-49	21-30	10-20
call	11.99	12.99	13.99	14.99

The fine print... The first rule...Don't worry about a thing! Everything we do comes with paper products, cups and serving utensils. You need to do NOTHING but enjoy! You will be ready to rock and roll! For your convenience, a service charge of 15% will be added to all invoices (Monday-Friday 3pm). A 20% service charge will be added for orders served Friday 3pm thru Sunday.

If you need to cancel or reduce... We cook from scratch and due to the extensive amount of planning that goes into each order, all cancellations or reductions must be made by 4:00pm of the previous business day to receive a full refund. Cancel the day of your event

Side Dishes

- Cilantro Lime Rice**-Steamed rice with lime and fresh cilantro
- Garlic and Thyme Rice**-Steamed rice with roasted garlic and fresh thyme
- Spanish Rice**-Tomato, peppers, scallion and a touch of cumin
- Saffron Rice**-Infused with saffron, scallion and fresh tomato
- House Salad**-The freshest greens with tomato, onion and carrot
- Caesar Salad**-The freshest greens with our own dressing and fresh grated Parmesan cheese
- Cous Cous**-Middle Eastern salad with garbanzo beans, tomato, and scallions scented with curry
- Steamed Café Vegetables**-Zucchini, yellow squash, carrots, onions and fresh basil touched with butter
- Green Beans**-Fresh pan browned garlic, onion and butter.
- Texas Beans**-Smoky sweet and spicy pinto beans with lots of onion and peppers.
- Santa Fe Black Beans**-Chipotle spiced black beans with tomato and roasted peppers.
- Oven Roasted Potatoes**-Large wedges of potatoes dusted with Parmesan
- Scallop Potatoes**-Baked with lots of garlic, onion and cheeses.
- Mashed Potatoes**-Roasted garlic and lots of butter
- Heavenly Pasta**-Our pasta is mixed with fresh vegetables and a creamy yogurt dressing and touch of dill.
- Fresh Fruit Salad**-Hand cut cantaloupe, honeydew, red grapes and strawberries.
- Zesty Cole Slaw**-Tangy and refreshing with a bit of spice and a dash of lime.
- Add a side**-Add any of our amazing side dishes to your hot or cold buffet 2.29

Decadent Desserts

- Cookies**- Made from scratch assortment
Chocolate chip, oatmeal, sugar and peanut butter
11.99 Doz and 5.99 half dozen
- Brownie Bars**- Moist chocolate brownies topped with ganache and chocolate chips 2.29 ea
- Carrot Cake**- Cream cheese frosting surrounds moist cinnamon spiced cake filled with walnuts.
Serves 14-16 32.00
- Chocolate Cake**- Rich Devils Food cake with chocolate butter cream frosting. Serves 14-16
32.00
- Scratch Made Pies**- Cool Key Lime or Cinnamon Apple Serves 6-8 12.99

Beverages

- Beverage Bar** - An assortment of sodas, bottled waters and Snapple teas. 1.75
- Bottled Waters** - Assorted spring waters 1.50
- Nantucket Juices** - Orange Mango, Cranberry, Cherry Pomegranate and Apple 2.25
- Snapples** - Regular and diet teas with lemon and lemonade 1.95
- Sodas** -
An assortment of Coke and Pepsi products 1.35
- Coffee Service** -
Fresh roasted and brewed Regular and Decaf 1.85
- 2 Liter Soda**-
An assortment of Coke and Pepsi products 3.25ea

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