

OLD CITY HALL

Due to the current climate we are offering the following catering items. These items are going to be prepared and offered in single serving size portions as an additional layer of protection. Due to this we ask that you keep all choices to a minimum of ten(10).

Menu items are subject to change based on availability.
All options come with chef's choice of dessert.

CHILLED OPTIONS

Taco Salad

Romaine lettuce layered with crispy flour tortillas, seasoned beef, diced tomato, black olive, green onion, cheddar cheese. & southwest ranch dressing. \$12

Southwest Cobb Salad

Grilled southwest chicken breast, cheddar jack cheese, black bean corn salsa, tomato, avocado and tortilla strips with seasonal greens and southwest ranch \$14

Japanese Steakhouse Salad

Lettuce blend with shredded carrot, sliced cucumber, red onion and teriyaki chicken. Served with a carrot ginger dressing. \$13

Stacked Club Sandwich

Sourough layered with turkey, swiss, ham, American cheese, bacon, lettuce, tomato. Crispy potato chips and a side of mayo. \$12

Salmon Salad

Fresh salmon salad in naan bread with lettuce, tomato. Served with crispy potato chips. Also available as a garden salad as gluten free option. \$14

HOT OPTIONS

Vegan Mushroom Stroganoff

Roasted crimini mushroom stroganoff in a rich vegetable stock with cashew sour cream over noodles with butter steamed veg. \$13

Pork Verde

Pork stewed in verde sauce of tomatillos, cilantro and green onion. Served over steamed rice with flour tortillas. \$14

Beef Ragout

Slow stewed beef with tomato, roasted carrots, and sliced fennel over creamy polenta. Served with steamed vegetables. \$16

Chicken Curry

Tender chicken breast stewed in a red curry sauce with red onions, green beans and finished with crushed cashews, grilled naan bread and creamy raitha sauce. \$13

Burrito Bowl

Steamed Rice layered with black beans, romaine lettuce, guacamole, chipotle spiced chicken, and fresh pico de gallo. Served with cilantro-lime sauce. \$13