CORPORATE SANDWICHES

2023 MENU

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CHICKEN

Cajun Chicken panini, sweet onion, shredded Monterey jack cheese with our house special Cajun dry rubbed mustard marinated chicken breast

Chicken Parmesan herbed tomato sauce, parmesan cheese and shredded mozzarella blend, with panko

Grilled Chicken BLT bacon, garlic mayo, Boston lettuce, roma tomatoes, sharp cheddar with grilled chicken on a wrap

Grilled Chicken garlic mayo, red onion, roasted red pepper, arugula and smoked cheddar

Grilled Chicken Caesar wrap filled with chopped romaine, grilled seasoned chicken, fresh parmesan, bacon and garlic dressing

Chicken Souvlaki wrap filled with tzatziki, feta, romaine, tomatoes, cucumber and olives

TURKEY

Turkey Club on a wrap with roast turkey, crisp bacon, avocado and tomato

Roast Turkey with cranberry chutney, arugula, cheddar and red onion with seasoned local turkey breast

BEEF

Roast Beef house slow cooked, honey glazed caramelized onions, horseradish Dijon mustard spread, arugula, smoked cheddar

Shaved Smoked Meat freshly baked marble rye, gruyere cheese, arugula, Dijon mustard

Ruben shaved corned beef, sauerkraut, all dressed mayo, Dijon mayo, provolone cheese on freshly baked marble rye



PORK

Pulled Pork on a freshly baked crusty bun with purple cabbage vinaigrette slaw and BBQ sauce

Salami & Cheese hot calabrese or mild sopprasata with sharp smoked cheddar, peppery arugula and grainy Dijon mustard

VEGETARIAN AND VEGAN

items can be made vegan with a cheese substitute or modifications

Grilled Balsamic Veggie Panini eggplant, zucchini, red onion, roasted red and green peppers, portobello mushroom marinated in balsamic vinegar with basil pesto and feta cheese on ciabatta bun

Pear & Goat Cheese panini with bosc pear, fresh basil, honey drizzle on ciabatta with pesto spread (contains pine nut)

Mediterranean Veggie hummus, Portobello mushrooms, olives, artichoke, roasted red pepper and feta cheese with bib lettuce and roasted red pepper spread (*can be made vegan*)

Fig & Goat Cheese fig jam, creamy goat cheese, caramelized red onion arugula, and balsamic reduction, freshly baked croissant

Apple & Cheese Panini fuji apple, garlic mayo and smoked cheddar on ciabatta bun

Grilled Portobello & Goat Cheese garlic aioli, caramelized onions, grilled portobello, goat cheese with greens

Falafel & Quinoa chickpea falafel with tahini hummus dressing, spinach greens, roasted chickpeas and quinoa salad with cucumber *(vegan)*

Veggie Burrito black bean, yam and cheddar with Mexican rice and cilantro with hot sauce and sour cream (*can be made vegan*)





FISH

Albacore Tuna Salad wrap with scallions, celery & walnuts

Smoked Salmon, marble rye, capers, red onion, dilled cream cheese *premium upgrade*

POLICIES

ALL SANDWICHES CAN BE MADE ON GLUTEN FREE BREAD *surcharges apply*

MOST SANDWICHES CAN ALTERNATE BETWEEN WRAPS, BUNS, BREADS AT NO ADDITIONAL CHARGE

PLEASE INQUIRE REGARDING OUR POPULAR BOXED COMBO SALAD + SANDWICHES + FRUIT + DESSERT + DRINKS. LABELED AND EASY TO SERVE!

MENUS ALWAYS INCLUDE PRINTED TENT CARDS FOR PLATTERS

CUSTOM QUOTES AVAILABLE, ALLERGIES ACCOMMODATED

DELIVERY AND SET UP WILL BE QUOTED.

THANK YOU!