



DAILY MENU

Monday, March 23rd – Friday, March 27th, 2020

Monday, March 23rd, 2020

Individually Packaged Breakfast

\$10 Each

Greek Yogurt Quinoa Parfait

Apple Cinnamon Oat Crumble Muffin

Seasonal Fruit Cup

Bottle of Orange Juice

Individually Packaged Sandwich Lunch

\$15 Each

Sandwiches:

Please Select One Full Size Sandwich per Package

Applewood Smoked Chicken, Swiss, Romaine, Bread & Butter Pickles, Seven Grain Roll

Pork Banh Mi, Pickled Vegetables, Sriracha Mayonnaise, Cilantro, Baguette

Salmon Dill Salad, Cucumber, Watercress, Brioche Roll

Buffalo Cauliflower, Shaved Red Onion, Lettuce, Tomato, Blue Cheese Aioli, Potato Roll

Side Salad: Baby Heads of Lettuce, Shaved Vegetables, Champagne Vinaigrette

Bag of Potato Chips

Sweet: Pink Peppercorn Shortbread Cookie

Individually Packaged Room Temperature Lunch

\$15 Each

Mains:

Please Select One Main per Package

Grilled Hanger Steak, Chimichurri Sauce

Chicken Paillard, Herb & Lemon Oil

Quinoa Stuffed Baked Tomato

Served with:

Gluten Free Penne Pesto Salad

Broccoli, Pepperoncini Oil

Baby Heads of Lettuce, Shaved Vegetables, Champagne Vinaigrette



Tuesday, March 24th, 2020

Individually Packaged Breakfast

\$10 Each

Greek Yogurt Blueberry Parfait

Banana Sunflower Seed Muffin

Seasonal Fruit Cup

Bottle of Orange Juice

Individually Packaged Sandwich Lunch

\$15 Each

Sandwiches:

Please Select One Full Size Sandwich per Package

Roasted Turkey, Swiss, Vinegar Slaw, Russian Dressing, Rye Roll

Roast Beef, Watercress, Horseradish Cream, Brioche Roll

Mediterranean Tuna Salad, Bibb Lettuce, Potato Roll

Fire Roasted Vegetables, Arugula, Red Pepper Hummus, Multigrain Roll

Side Salad: Lacinato Kale, Shaved Artichokes, Olive Oil Vinaigrette

Bag of Potato Chips

Sweet: Chocolate Mousse with Oreo Crumble

Individually Packaged Room Temperature Lunch

\$15 Each

Mains:

Please Select One Main per Package

New York Strip Steak, Vidalia Onion Salsa

Branzino, Green Tomato Salsa Verde

Vegetable Terrine, Zucchini Squash, Eggplant, Roma Tomato, Portobello, Red Pepper Coulis

Served with:

Millet & Corn Salad

Spring Peas, Garbanzo, Wax Beans, Fava, Edamame, Shallot

Lacinato Kale, Shaved Artichokes, Olive Oil Vinaigrette



Wednesday, March 25th, 2020

Individually Packaged Breakfast

\$10 Each

Greek Yogurt Honey Banana Parfait

Blueberry Corn Muffin

Seasonal Fruit Cup

Bottle of Orange Juice

Individually Packaged Sandwich Lunch

\$15 Each

Sandwiches:

Please Select One Full Size Sandwich per Package

Corned Beef, Sauerkraut, Pickles, Russian Dressing, Rye Roll

Baked Ham, Granny Smith Apple, Asiago, Plum Tomato, Shredded Lettuce, Dijon, Ciabatta Roll

Panko-Crusted Chicken, Manchego, Leafy Greens, Apricot Chutney, French Roll

Zucchini Ribbons, Sliced Cucumber, Avocado, Spinach, Garlic Vegenaize, Sourdough Roll

Side Salad: Gem Lettuce, Shaved Parmesan, Caesar Dressing

Bag of Potato Chips

Sweet: Apricot Oatmeal Cookie

Individually Packaged Room Temperature Lunch

\$15 Each

Mains:

Please Select One Main per Package

Flatiron Steak, Horseradish Cream

Falafel Crusted Chicken Tenders, Lemon Tahini

Grilled Vegetable Kabob, Garlic Sauce

Served With:

Brown Rice & Herb Pilaf

Citrus Scented Roasted Beets

Gem Lettuce, Shaved Parmesan, Caesar Dressing



Thursday, March 26th, 2020

Individually Packaged Breakfast

\$10 Each

Greek Yogurt Blackberry Lime Parfait

Chocolate Chip Muffin

Seasonal Fruit Cup

Bottle of Orange Juice

Individually Packaged Sandwich Lunch

\$15 Each

Sandwiches:

Please Select One Full Size Sandwich per Package

Black Forest Ham, Dill Pickles, Swiss, Romaine, Green Goddess Dressing, Ciabatta

Grilled Chicken, Avocado, Cole Slaw, Sweet Chili Sambal, Brioche Roll

Grilled Flank Steak, Caramelized Onions, Brie, Malt Dip

Chopped Chickpea, Olive Tapenade, Roasted Pepper, Cucumber, Arugula, Multigrain Roll

Side Salad: Seasonal Vegetable and Herb Slaw, Chardonnay Agave Vinaigrette

Bag of Potato Chips

Sweet: Triple Chocolate Chip Cookie

Individually Packaged Room Temperature Lunch

\$15 Each

Mains:

Please Select One Main per Package

Sliced Sirloin, Balsamic-Mustard Sauce

Charbroiled Shrimp, Tomato-Olive Caponata

Spicy Chickpea Stuffed Zucchini, Mattbucha

Served with:

Freekeh, Artichokes, Fresh Herbs

Crushed Carrots, Preserved Lemon

Seasonal Vegetables & Herb Slaw, Chardonnay Agave Vinaigrette



Friday, March 27th, 2020

Individually Packaged Breakfast

\$10 Each

Greek Yogurt Key Lime Pie Parfait

Zucchini Muffin

Seasonal Fruit Cup

Bottle of Orange Juice

Individually Packaged Sandwich Lunch

\$15 Each

Sandwiches:

Please Select One Full Size Sandwich per Package

Za'atar Chicken, Avocado, Tomato, Alfalfa Sprouts, Beet Hummus, Sourdough

Roast Beef, Provolone, Bibb Lettuce, Tomato, Fennel Jam, Onion Roll

Old Bay Tuna Salad, Cucumber, Celery, Tomato, Butter Roll

Roasted Roma Tomato Caprese, Fresh Mozzarella, Basil, Balsamic Glaze

Side Salad: Arugula, Fennel, Kohlrabi, Citrus, Tarragon Vinaigrette

Bag of Potato Chips

Sweet: Lemon-Passion Fruit Crèmeux, White Velvet Cake Crumble

Individually Packaged Room Temperature Lunch

\$15 Each

Mains:

Please Select One Main per Package

Dry Rubbed Flank Steak, AJ's Steak Sauce

Chicken Roulade, Spinach, Roasted Pepper, Herbs

Stuffed Eggplant, Golden Raisins, Red Pepper, Onions

Served with:

Buckwheat & Swiss Chard, Scallions

Butternut Squash, Jerusalem Artichokes

Arugula, Fennel, Kohlrabi, Citrus, Tarragon Vinaigrette



Individually Packaged Snacks and Beverages
Perfect for a morning break or afternoon treat!

Homemade Granola Bar - \$2.50 Each

Quinoa Cup with Hard Boiled Egg and Spinach - \$3.00 Each

Trail Mix - \$3.50 Each

Garden Crudités, Za'atar Hummus - \$3.00 Each

Assorted Cheeses, Grapes, Crackers - \$3.75 Each

Daily Sweet - \$2.25 Each

Can of Coke, Diet Coke, Sprite or La Croix - \$1.75 Each

Bottle of Water - \$1.75 Each

All meals come with individually packaged cutlery sets

*Please reach out to Marissa Finizio at MFinizio@CxRA.com or (914) 589-3722
for delivery fees and ordering minimums*