



Party Pack:

(Serves 5 - Placed on Trays)
(Per Party Pack)

- ★ **Includes:** 5 Assorted Sandwiches (10 halves)
5 bags of Chips, 5 Desserts & a Granny Smith Party Salad

Additional Sandwiches:

Substitute Chips for any Side:

(Per Party Pack)

Additional Chips:

Substitute House Salad for any Specialty Salad:

(Per Party Pack)

Sides Sold Separately In:

(Pint Size or QT. Size)

Broccoli Salad

Sundried Tomato Pesto Pasta Salad

Cranberry Cole Slaw

Smoked Bacon & Dijon Potato Salad

Specialty Salads:

(Party Bowl - Serves 5-7)

Italian Salad - Mixed Greens, Turkey, Ham, Salami, Provolone, Parmesan, Tomatoes & Seasoned Crunch

Grilled Salmon - Mixed Greens topped with Grilled Salmon, Roasted Red Peppers, Toasted Walnuts & Goat Cheese

Crab Cake - Mixed Greens topped with Mini Crab Cakes, Crumbled Bacon, Candied Pecans, Diced Tomato, & Gorgonzola Cheese

Granny Smith - Mixed Greens with Toasted Almonds, Granny Smith Apples, Gorgonzola and a Balsamic Vinaigrette

Tossed Garden - Mixed Greens, Diced Tomatoes, Cucumbers, Boiled Eggs, & Shredded Cheddar

- ★ **Served with Cheddar Muffins**

Dressings:

- ★ **Homemade:**

Strawberry Vinaigrette

Balsamic Vinaigrette

Blue Cheese

1000's Island

Ranch

Lemon Basil

Lunch Boxes:

- ★ **Includes:** Sandwich or Wrap or Salad or Combo, Choice of Side, & Choice of Cream Puffs or Lemon Drops

★ **Sandwich Box** ★ **Salad Box** ★ **Combo Box**

★ Sandwich Choices:

Turkey BLT w/ Ranch - Turkey, Bacon, Lettuce, Tomato, w/ Ranch Mayo

Roasted Chicken Cordon Blue - w/Lettuce, Tomato, & Honey Mustard

Homemade Tuna Salad - w/Lettuce, Tomato, Mustard & Mayo

Yummy Chicken Salad - w/Lettuce, Tomato, Mustard & Mayo

Roast Beef/Cheddar Deluxe - w/Caramelized Onions, Lettuce, Tomato, & Horseradish Remoulade

Pimiento Cheese Surprise - "The Best Ever"
Homemade Pimiento Cheese, Lettuce & Tomato

Italian "Whammy" - Roasted Red Peppers, Turkey, Ham, Bacon, Provolone, Spinach w/Pesto Spread

Delicious Egg Salad - w/Capers & Dill

Corned Beef & Swiss - w/Lettuce, Tomato & 1000's Spread

Ham & Monterey Jack - w/Lettuce, Tomato & Dijonaise

The "WOW" Veggie - Roasted Portabella Mushrooms, Black Olives, Grilled Zucchini, Feta, w/Roasted Red Pepper Humus

BLT Delight - Bacon, Lettuce, Tomato w/Roasted Garlic/Black Pepper Mayo

★ Choice of Breads:

Sour Dough

Wheat

Marble Rye

Hoagie

White



Heavenly Bistro

continued
Gourmet American Lunches



Wraps:

Autumn Wrap - Turkey, Spinach, Caramelized Onions,
Goat Cheese, Dried Cranberries with Peach Spread

Chicken BLT - Roasted Chicken, Smoked Bacon,
Lettuce, Tomato with Ranch Spread

Mediterranean - Roasted Turkey, Spinach,
Artichoke Hearts, Roasted Red Peppers, Olive,
Feta with Pesto Spread

Soups:

Small or Large

Veggie Black Bean - Pureed Veggies, Onions,
Garnished w/Tomato & Monterey Jack Cheese
(Spicy)

Vary Best Chicken Soup - Broth Based w/Chicken,
Veggies & Spinach

Cauliflower Parmesan - (Puree) Garnish w/Fresh
Parmesan Cheese

Desserts:

Cream Puffs - 1 Dozen

Lemon Tartlets - 1 Dozen

Mini Brownie - Cheesecake or Deluxe

Large Cookie - Oatmeal, Chocolate
Chip or Peanut Butter

Assorted Dessert Tray:

(Per Person)

Cookie Tray:

(Serves 10-12)

Assorted Brownie Tray:

(Serves 10-12)

USA Diversity Flavors

The cuisine of the United States of America (USA) is characterized by diversity and regional delicacies. Each region of the country has been affected by several cultures as well as evolved on its own. Some people say that there are so many influences that the term "American cuisine" is inappropriate, but it has become a beast all its own at this point in history.

Before the Europeans settled Native Americans nourished themselves on what the land permitted them to grow as well as Turkey, Deer, Fish and other Native Wildlife. After the European discovery of North America the natives gave settlers an idea about the three main elements of their cuisine: corn, beans and squash. Another major turning point for American cuisine was the days of the "melting pot" in the early 20th century- their own blend of the old and the new.



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