



Lunch Delivery for Groups

Sandwiches \$8: All Served with Housemade Chips

2 Slow Cooked Pulled Pork Sliders, Carolina Slaw
Griddled Reuben: Corned Buffalo Brisket, Sauerkraut, Swiss on Rye Bread
Cuban Press: Roast Pork and Ham, Provolone, Avocado, Cucumber Pickles
2 Braised Lamb Tacos, Guajillo Chile Salsa, Shaved Cabbage, Chihuahua Cheese
Fried Shrimp on Toasted Roll with Creole Mustard Remoulade

Salads: All Served with Lodge Made Ciabatta Bread and Butter

Smoked Duck Breast, Butter Lettuce, Shaved Onion, Avocado, Mango Dressing \$10
Grilled Shrimp or Chicken, Garden Greens, Shaved Vegetables, Chef Mark's Feta, Citrus Vinaigrette \$10
Steak Salad, Baby Leaves, Bleu Cheese Dressing, Tomatoes \$12

House Salad or Caesar Salad \$5 individual or \$40 for a bowl that serves 10 ppl.

Hot Entrees: \$12 per person or \$95 for a pan that feeds 10 ppl. All served with Lodge made ciabatta bread, butter and a side salad

Pascuals Housemade Chicken Sausage and Potato Gnocchi Tossed with Creamy Cilantro Pepito Pesto and Goats Cheese

Black Pepper Fried or Grilled Chicken on Creamy Caramelized Onion and Sun Dried Tomato Orzo with Pine Nuts

Smoked Chicken Enchiladas, Chili Colorado Sauce, Chihuahua Cheese, Shaved Cabbage Salad

Sliced Pork Tenderloin with Green Tomato Chilaquiles and Melted Corn

Creamy Asparagus and Parmesan Risotto

Desserts

Pistachio Phyllo Tarts with Wildflower Honey \$4
Croissant Bread Pudding with Bourbon Sauce \$4
Chocolate Brownies with Espresso Crème Anglaise \$4

\$100 minimum order
15% delivery service charge