

ENTREES & PLATTERS

Platters & Skewers:

Almond Rosemary Crusted Tuna	\$5.0
Crispy Ale-Laced Chicken Tenders	\$3.8
Fire-Grilled Chicken Breast	\$3.5
Blackened Lime Shrimp with Asian Slaw	\$6.5
Grilled Salmon	\$5.0
Grilled Prime Steak	\$5.0
Seared Tofu	\$4.0
Almond Rosemary Chicken Skewers	\$3.8

Individual Entrées:

Grilled Salmon*	\$14.5
Fresh Coconut Curry Sauce or Black Bean Orange Sauce, Roasted Corn Relish, Wheat Berry Rice, Baby Greens	
Crispy Tenderloins Of Chicken	\$11.9
Crispy Ale-Laced Chicken, Garlic Mashed Potatoes, Honey Mustard & BBQ	
Almond Chicken Skewers	\$11.9
Almond-Rosemary Crust, Sweet Mashed Potatoes, Asian Slaw, Twin Sauces	
Chicken, Fire-Grilled	\$11.8
Wheat Berry Rice, Cabernet Reduction or Fresh Mushroom Cream Sauce or Coconut Curry Sauce w/ Roasted Corn Relish	
Calamari	\$11.8
Tender Calamari, Lemon Frites, Asian Slaw, Wheat Berry Rice, Ginger Apricot Vinaigrette	
Prime Steak Medallion*	\$14.9
Balsamic Cabernet Reduction or Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms, Baby Greens	

Premium Sides: \$3.9 per person

Garlic Mashed Potatoes	Fresh To Order Potato Salad Bowl
Sweet Mashed Potatoes	Seasonal \$27
Macaroni & Cheese	Fresh To Order Pasta Salad Bowl
Wheat Berry Rice	Seasonal \$27
Vegetable of the Day	
Fruit Salad	
Roasted Corn Nut Salad	

Desserts:

Individual: \$2.1 each	Dozen: \$22
Cookies and Brownies	
Individual: \$2.3 each	Dozen: \$25
Cupcakes	

*Per FDA regulations consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please let us know of any food allergy or special dietary needs.

GF gluten free menu*

salads:

Asian (Request No Noodles)
Club
Market
Southwestern
Spinach
Mediterranean

dressings:

EVO & Aged Balsamic, Honey Mustard, Balsamic Vinaigrette, Ranch

proteins:(seasoned with salt & pepper, request no sauce)

Tofu (Request No Dressing)
Un-Marinated Grilled Chicken Tenders
Un-Marinated Salmon
Un-Crusted Grilled Tuna Steak

*While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination may occur. Our restaurant is unable to guarantee that any item can be completely free of allergens. Please consult with your health care practitioner before consuming any food or drink.

Vegan menu

paninis:(ciabatta bread only)

Grilled Vegetable Panini (No Feta)
Tomato Mozzarella Panini (No Pesto, No Mozzarella)
Sub Seared Tofu & Balsamic Vinaigrette
Asian Chicken Crunch (No Chicken Skewer)
Sub Seared Tofu
Black Bean Burger (No Horseradish Honey Mustard)

sides:

Grilled Vegetables
Fruit Salad
Apples
Roasted Corn Nut Salad
Seared Tofu

sides:

Garlic Mashed Potatoes
Grilled Vegetables
Sweet Mashed Potatoes

entrees:(seasoned with salt & pepper, request no sauce)

Salmon Entree
Un-Marinated Grilled Chicken Breast

soup:

Lentil Soup (Vegan Too!!)

salads:

Asian Salad (No Crispy Noodle)
Add Seared Tofu, Balsamic Vinaigrette
Mediterranean Salad (No Feta Cheese)
Sub Grilled Zucchini, Yellow Squash
Oriental Apricot Vinaigrette
Market Salad
Balsamic Vinaigrette, Seared Tofu
Lentil Soup (Gluten Free Too!!)

HOME MEAL REPLACEMENT

Fill your home or office fridge with Fresh To Order signature dressings, sauces & sides take us home we promise to get fresh!

Dressings: Pint: \$5 Quart:\$7.9

Balsamic Vinaigrette, Honey Mustard, Dijon Vinaigrette, Southwest Ranch, Raspberry Vinaigrette, Ginger Apricot Vinaigrette & Caesar

Sauces: Pint: \$5 Quart:\$8.9

Coconut Curry Sauce, Black Bean Orange Sauce, Thai Peanut Sauce, Citrus Orange Sauce, Balsamic Cabernet Sauce & Mushroom Cream Sauce

Sides: Pint: \$6.9 Quart:\$12.9

Corn Peanut Salad, Garlic Mashed, Sweet Mashed, Wheat Berry Rice, Mac & Cheese, Seasonal Pasta Salad, Seasonal Potato Salad, Seasonal Chicken Salad

Give the Freshness!

Order your Fresh To Order gift card today!

freshtoorder.com



10% Off Your 1st Catering Order

*Mention offer when placing your first order.
Minimum order: \$100 for lunch and dinner, \$60 for breakfast.
May not be combined with other offers.

BREAKFAST

Fresh Baked Bagels or Muffins by the Dozen

Served with butter, preserves

\$14.9 per dozen | \$15.9 per mixed dozen

Specialty House Spreads \$3.9 - Toasted Almond & Honey or Vegetable

Fruit Bowl: An Assortment of Fresh Cubbed Seasonal Fruit

Small Bowl (Feeds 6 – 12 people) \$27.9 Large Bowl (Feeds 12 - 18 people) \$50.9

Premium Small Bowl (Feeds 6 – 12 people) \$31.9

Premium Large Bowl (Feeds 12 - 18 people) \$51.9

Sliced Fruit Tray: Elegant Display of Fresh Seasonal Sliced Fruits & Berries

Small Tray (Feeds 6 – 12 people) \$32.9 Large Tray (Feeds 12 - 18 people) \$59.9

Premium Small Tray (Feeds 6 – 12 people) \$33.9

Premium Large Tray (Feeds 12 - 18 people) \$63.9

Whole Fruit: Great Way to Round Out a Meal or as a Snack Itself

Includes apples, bananas, oranges or bowl of strawberries

\$1.0 per piece

\$2.0 per person for strawberries

\$1.5 per person for orange wedges

Greek Yogurt

\$2.4 per person. Individual, assorted flavors

Hot Cereal Bowl Bar

Fresh savory grits or oatmeal served with gourmet toppings

\$4.2 per person

Scrambled Egg Platters

Served with choice of grits, oatmeal or potatoes

Scrambled Eggs (with or without cheese) \$6.0 per person

Savory Breakfast Bacon & Sausage

Bacon - 3 slices: \$2.5

Sausage Patties - 2 pieces: \$2.5

Breakfast Paninis

Signature, scrambled egg paninis with gourmet toppings on artisan ciabatta

Egg Panini \$5.5

Egg & Cheese Panini \$5.5

Bacon, Egg & Cheese Panini \$6.0

Sausage, Egg & Cheese Panini \$6.0

Southwestern & Egg Panini \$6.6

Crispy Tender, Egg & Cheese Panini \$6.6

Salmon & Egg Panini \$7.1

Beverages:

Specialty Flavored, Sweet or Unsweet Tea or Lemonade: Half Gallon \$7.00* / Gallon \$10.5*

Fresh Orange Juice: Gallon \$12.9

Locally Roasted Coffee: Regular or Decaf Gallon \$14.9*

Hot Chocolate: Gallon \$12.9

Infused Filtered Water: Gallon \$6

BTL Still & Sparkling Waters: \$2.0 – \$4.0

Hot Teas: \$2.1 per person

*Available upon request complimentary ice, sweetener & cups. Hot tea & Coffee served with cups, sweetener & creamer.

BOXES

Salad Boxes \$10:

Salad Box comes with salad, recommended dressing, croissant & fresh baked cookie.

Recommended protein for an additional cost. Inquire with your Catering Director for pricing.

Asian Salad

Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocado, Pickled Ginger, Crispy Noodles, Mandarin Oranges, Szechuan Peanuts

Recommended Dressing: Dijon Vinaigrette

Caesar Salad

Crisp Romaine Blend, Aged Parmesan, Herb Croutons

Recommended Dressing: Caesar

Club Salad

Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocado, Cheese, Cranberries

Recommended Dressing: Honey Mustard

Southwest Salad

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Golden Raisins, Tortilla Crisps

Recommended Dressing: Southwest Ranch

Spinach Salad

Spinach, Seasonal Fruit, Strawberries, Blue Cheese Crumbles, Cranberries, Almonds

Recommended Dressing: Raspberry Vinaigrette

Market Salad

Mixed Baby Greens, Mandarin Oranges, Candied Walnuts, Golden Raisins,

Apples, Toasted Almonds

Recommended Dressing: Balsamic Vinaigrette

Mediterranean Salad

Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions, Toasted Almonds, Fresh Herbs, Red Grapes

Recommended Dressing: Ginger Apricot Vinaigrette

Wrap Boxes \$10:

Wrap Box comes with fire grilled wrap, chips & fresh baked cookie.

Shrimp Salad (+\$1.0)

House Made Shrimp Salad, Spinach, Roasted Corn Relish, Tarragon Aioli

Chicken Waldorf

Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied Walnuts, House Pickled Onions, Blue Cheese Crumbles, Lettuce

Curry Chicken Salad

Fire-Grilled Flat Bread, baby Greens, Pickled Onions

Thai Peanut Chicken Salad

Fire-Grilled Flat Bread, baby Greens, Asian Slaw

Prime Steak (+\$1.0)

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

Asian Crunch

Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Chili Peanut Aioli

Vegetable

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

Turkey Club

Roasted Turkey, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard

California Turkey Club

Turkey, Sprouts, Avocado, Baby Greens, Tomatoes, Mixed Cheese, Honey Mustard

Chilled Salmon BLT (+\$1.0)

Grilled Salmon, Sprouts, Baby Greens, Avocado, Tomatoes, Bacon Aioli

Panini Boxes \$10:

Panini Box comes with full panini, chips & fresh baked cookie.

Grilled Prime Steak (+\$1.0)

Grilled Steak, Roasted Peppers, Blue Cheese Crumbles, Caramelized Onions, Baby Greens, Horseradish Aioli

Crispy Tenderloins of Chicken

Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard

Grilled Chicken BLT

Fire-Grilled Chicken, Avocado, Lettuce, Tomatoes, Sprouts, Bacon Aioli

House Turkey Club

House Roasted Turkey, Two Cheeses, Lettuce, Tomatoes, Bacon Honey Mustard

Grilled Salmon (+\$1.0)

Grilled Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

Tomato Mozzarella

Ovolini Mozzarella, Roasted Peppers, Roasted Tomatoes, Nut-less Pesto, Balsamic Vinaigrette

Grilled Vegetable

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

Asian Chicken Crunch

Almond Rosemary Crusted Chicken, Avocado, Ginger Apricot Coleslaw, Chili Peanut Aioli

Waldorf Chicken Salad

Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied Walnuts, House Pickled Onions, Blue Cheese Crumbles, Lettuce

Smokey Southwest Chicken

Spicy Fire-Grilled Chicken, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch

PLATTERS

Salad Platters:

See our Box Salad section for choices & description.

Small: Serves 8-10 \$59.20

Large: Serves 15-20 \$111

Sandwich Platters:

See our Box Panini & Wrap section for choices & description.

Small: Serves 8-10 \$70.40

Large: Serves 15-20 \$132

Pinwheel Platters:

See our Box Wrap section for choices & description.

Small: Serves 8-10 \$35.20

Medium: Serves 10-12 \$70.40

Large: Serves 15-20 \$140.80

Snack Chill Time Platters:

Grilled Vegetable Tray \$35 Fruit Skewers \$1.4

Raw Vegetable Tray, Ranch \$30 Roasted Vegetable Skewers \$1.4

Cheese Spreads with

Gourmet Grilled Breads \$48

BARS*

Soup Bar:

\$6.0 per person, chef-inspired soups, served with gourmet toppings & grilled breads

Tomato Bisque (vegetarian, gluten free)

Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croutons

Wild Mushroom (vegetarian)

F2O Hot Sauce, Blue Cheese Crumbles, Grilled Red Onions, Green Onions

Lentil (vegan, vegetarian, gluten free, dairy free)

Caramelized Onions, Green Onions, Fresh Cilantro, F2O Hot Sauce, House Pickled Jalapeños

Chicken Tortilla

Tortilla Crisps, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, F2O Hot Sauce, House Pickled Jalapeños

Seasonal

Ask your Catering Director for details

Panini Bar:

\$11.95 per person

Grilled Prime Steak

Grilled Salmon

Grilled Chicken BLT

Grilled Vegetable.

Chicken Salad Bar:

\$10.95 per person

Chicken Waldorf

Curry Chicken

Thai Peanut Chicken

Lemon Tarragon Chicken

Brown Sugar Rosemary Chicken

Burger Bar:

\$12.95 per person

Black Bean

Bison

Tuna Steak

Salmon

*All build a bars for a minimum of 10 people. Contact your local catering director for details.