

Sides

Grandma's Red Potato Salad
Penne Pasta Salad
Cape Cod Kettle Chips
Kosher Pickle Spear
Garden Salad
Caesar Salad
Pear and Gorgonzola Salad

Wraps

BBQ Chicken Wrap– We grill our chicken to perfection and toss it in our cannonball BBQ sauce, served with lettuce on a pineapple challah wrap 9.99

Chicken Salad Wrap – Diced grilled chicken with grapes are the focus of our delicious chicken salad. Served on your choice of croissant or wheat wrap 10.49

Ham, Brie and Pear Wrap – Black forest ham and creamy brie are joined by fresh sliced pears, lettuce and garlic aioli then served on a baguette, pineapple challah wrap 10.99

Caprese Wrap – Sliced fresh mozzarella and tomato, basil leaves and basil pesto, lettuce and served on our spinach wrap 10.99

Turkey & Swiss wrap – Sliced Oven roasted turkey and Swiss cheese served with lettuce and our cranberry mayo on our whole wheat wrap 12.99

Grilled Chicken Caesar Wrap – We slice grilled chicken, then toss it in our premium Caesar dressing, add lettuce, croutons and fresh grated parmesan cheese and served in a pineapple challah wrap 11.49

Veggie Lovers Wrap – We oven roast seasonal vegetables in extra virgin olive oil and serve them with fresh greens and balsamic glaze on Spinach or Whole wheat wrap. 13.49

Dutch West Indian Saté Wrap – We use a pineapple challah wrap and fill it with curry yogurt marinated chicken, lettuce and our homemade Thai peanut sauce 12.49

Greek Wrap – Crisp romaine, diced tomato, crumbled feta cheese, red onions, kalamata olives and our homemade tzatziki sauce are served on our spinach wrap 12.49

Buffalo Chicken Wrap– We toss our grilled diced chicken breast in buffalo sauce, add lettuce, carrot, celery and a dab of blue cheese dressing and serve in a pineapple challah wrap 11.49

Sandwiches and wraps are served with 2 sides and include disposable plates, napkins, utensils, and serving utensils
Local Delivery is always included.



Submarines/ Hoagies

Classic Italian Hoagie– Our crusty baguette gets sliced mortadella, salami, capicola, ham, and provolone cheese, and then is garnished with olive oil and red wine vinegar 11.49 (Add Lettuce, tomato, red onion and pepperoncinis) 12.49

Italian Grinder – Capicola, Salami, Ham, mortadella and melted provolone cheese are served on our fresh baked payesita (baguette) roll then pressed 11.49

Chicken Club Hoagie – Sliced Grilled chicken breast with crispy bacon, sliced tomato and crisp lettuce, a spread of avocado and garlic aioli on our fresh baked baguette 12.99



Specialty Sandwiches

Prosciutto di Parma – We take thin sliced prosciutto ham and pair it with arugula, tomato, parmesan and fresh mozzarella then add a touch of fig balsamic spread on a fresh baguette

Chimichurri Roast Beef – Sliced rare roast beef with arugula, provolone and our homemade chimichurri pesto are served on our ciabatta loaf 11.99

Vegan Ciabatta – Sliced tomato, cucumber join fresh peppers, basil, roasted garlic on our fresh baked ciabatta and finished with red wine vinegar and EVOO 13.49

Turkey Gruyere – Golden pan roasted sliced turkey breast joins gruyere cheese, kalamata aioli, mixed greens and tomato with cranberry chutney on our fresh baguette. 13.49

Scottish Salmon – Wheat bread is topped with sliced cucumbers, smoked Scottish salmon and our red onion and caper cream cheese spread. Served without crust 12.49

California Triple – This club style sandwich is layered with chunky avocado, ripe tomato, sliced boiled eggs and our signature mayo. Try it on white or whole wheat bread. 12.49

French Pan Bagnat – We bake a crusty baguette and add in sliced tomato, fresh basil leaves, sliced egg, brine cured olives, & red onion, then a splash of olive oil and red wine vinegar 9.49

Roast Beef and Red Onion – We pile on our rare roast beef then top it with cheddar cheese and caramelized red onion, served with garlic aioli and Dijon mustard on your choice of ciabatta or croissant 11.99



Hot Sandwiches

Buffalo Chicken Philly – We chop all white meat chicken breast on the flat top griddle and top with Buffalo sauce, sautéed peppers and onions and finish with crumbled blue cheese on our house baked payesita roll 11.49

Steak Philly – We chop marinated sliced beef on the flat top griddle and top with sautéed peppers and onions and finish with melted provolone on our house baked payesita roll 14.99

Meatball Sub – We roll our handmade beef and pork meatballs and serve them in a zesty marinara, then top with melted provolone cheese served on our fresh baked payesita roll 9.99

Italian Sausage & Peppers – Mild Italian rope sausage is grilled then tossed with sautéed peppers and onions and served on our fresh baked payesita roll 10.99

Catalan Bikini Croissant– Our black forest ham sliced thin and topped with gruyere cheese then placed on our buttery fresh baked croissant and pressed 11.99

Grilled Cheese w/ Tomato & Bacon– We use Pullman wheat or white bread and add crispy bacon, sliced tomato and cheese then press to delicious melted perfection 10.49

Chicken Melt California– Sliced grilled chicken breast is topped with Swiss cheese, roasted red peppers, caramelized red onion, avocado and our chili pepper aioli then served on a fresh baked ciabatta 11.49

New Orleans Muffuletta –Our ciabatta sandwich loaf gets mortadella, capicola, salami and provolone, a touch of our garlic aioli and olive vegetable salad. This sandwich is toasted 13.49

Caprese Panini – Sliced fresh mozzarella and ripe tomato, add in basil leaves and basil pesto pressed in our house baked ciabatta bread 11.99

Cuban Sandwich – Black forest ham, sliced roast Cuban pork, Swiss cheese are joined by yellow mustard and sliced dill pickles then pressed in our light and fluffy Cuban bread 12.99

Deli Platters

Premium Deli Meats – We roll slices of Black forest ham, rare roast beef and pan roasted turkey and arrange them on a platter. Included are Fresh baked baguettes and ciabatta. Also includes lettuce, tomato, and Dijon mustard and garlic aioli.

8-10 person platters 59.99

13-15 person platters 89.99

Deli Cheese– Our premium sliced cheese platters include; sliced Swiss, provolone and cheddar cheeses.

8-10 Person platters 10.50

13-15 person platters 15.75



To Order Call 561-683-2094
 or send an email to
catering@thelordsplace.org