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## LUNCH

### ASSEMBLE-YOUR-OWN SANDWICH / SALAD PLATTER

choosing from a variety of grilled meats, seasonal vegetables, cheeses, and house-made condiments, allows guests to build their own sandwich, salad or both. served on a bed of mixed greens with sliced tomato and red onion, along with a basket of bread from zingerman's bakery.

**fillings:** grilled lemon-oregano chicken and pork loin, grilled veggies, or sesame-ginger tofu

**cheeses:** goat cheese, cheddar, swiss

condiments: aioli, balsamic vinaigrette, romesco, sweet-hot mustard  
[ choose 2 fillings, 1 cheese, 2 condiments ]

### PLATTERED SANDWICHES

already assembled sandwiches are plattered on a bed of mixed greens.

grilled and marinated portabella mushrooms with goat cheese, roasted red peppers, leaf lettuce and aioli.

grilled tarragon marinated salmon with roasted asparagus and aioli.

grilled tempeh with sliced cucumber, micro greens, and spicy aioli. [can be made vegan]

ginger-sesame tofu grilled and topped with hot mustard and sunflower sprouts. [can be made vegan]

grilled chipotle marinated pork loin with sweet-hot mustard and romaine lettuce.

grilled rosemary chicken with aioli and romaine lettuce.

egg salad with bacon, capers and romaine lettuce.

grilled eggplant with sweet-hot tomato jam, goat cheese and leaf lettuce. [can be made vegan]

grilled flank steak with olive tapenade, aioli and leaf lettuce.

## BOXED LUNCH

sandwiches (listed above) are boxed individually with an old fashioned chocolate chip cookie and choice of red cabbage slaw or tahini sweet potato salad for a personalized lunch.

## SALADS AND SIDES

### **organic mixed greens salad [can be made vegan]**

- with shaved parmesan, toasted walnuts, house-made croutons and a lemon-herb vinaigrette.
- with shaved parmesan, julienned dates, toasted almonds and a balsamic vinaigrette.
- with sprouts, micro greens, shaved carrot, julienned cucumber, croutons and a lemon-herb vinaigrette.
- with pickled beets, pistachios, and goat cheese in a balsamic vinaigrette.
- with strawberries, toasted walnuts, goat cheese, and a balsamic vinaigrette.
- with gorgonzola, toasted walnuts, dried cherries and a balsamic vinaigrette.

### **wheat berry salad**

tossed with dried cherries, toasted walnuts, and fresh herbs. served on a bed of lightly dressed arugula. [vegan]

### **saffron cous cous or rice salad**

with almonds, currants, cilantro and green onion. [vegan]

### **israeli cous cous salad**

with roasted tomatoes, kalamata olives, feta and fresh oregano. [can be made vegan]

### **pesto pasta**

fusilli tossed with fresh basil pesto, pine nuts, cherry tomatoes, and shaved parmesan.

### **mac and cheese**

macaroni baked with raw milk michigan cheddar, parmesan, and bread crumbs. {served warm}

### **lentil and quinoa salad**

with carrot, red onion, red bell and poblano peppers in a red wine vinaigrette. [vegan]

### **lentil and cracked wheat salad**

a mix of lentils, wheat bulgar, parsley, red pepper, cucumber, and feta in a light vinaigrette.

### **tahini sweet potato salad**

roasted sweet potato, scallions, and cilantro in a lemon-garlic tahini dressing. [vegan]

### **herbed potato salad**

with fresh tarragon, dill, parsley, and scallion in a light vinaigrette. [vegan]

### **feta potato salad**

in a creamy feta dressing with scallions and herbs.

### **chipotle potato salad**

red skin potatoes with grilled corn, scallion, and roasted red pepper in a chipotle-cilantro dressing.

**classic slaw**

red and green cabbage with red onion in a classic, creamy dressing.

**red cabbage slaw**

with red onion, carrot and a roasted garlic dressing. [vegan]

**chermoula marinated green beans**

with cherry tomatoes and toasted almonds. [vegan]

**string bean salad**

a mix of string beans with fresh dill and lemon. [vegan]

**three bean salad**

green beans, wax beans, and kidney beans tossed in a sweet vinaigrette. [vegan]

**grilled and/or roasted vegetable platter**

seasonal vegetables tossed with olive oil and sea salt then grilled and/or roasted (depending on the season). [vegan]

**fresh fruit platter**

beautifully arranged fresh fruit. [vegan]

PLEASE NOTE

- all food on this menu is served cold or at room temperature, unless otherwise noted.
- two week's notice for orders is very much appreciated.
- linens, dishes, and silverware can be arranged through eat for an additional charge.
- compostable dishes and utensils can be provided by eat for an additional cost.
- descriptive signs, serving utensils and platters will be provided for every event.
- delivery is available for \$20. pick-up can be provided for an additional \$20. if pick-up is waived, the client is responsible for the return of all clean platters and serving utensils within 2 days of event. a set-up charge may also be added.
- servers are available to work at any event. eat can arrange service for \$20 per hour, per server with a four hour minimum charge.
- lunch is not limited to this menu. feel free to peruse our other menus for alternate options.
- if you don't see something you would like, just ask. call us at 734 213 7011 to discuss options or email [info@eatannarbor.com](mailto:info@eatannarbor.com).