

## SEASONAL A LA CARTE ENTRÉES

All prices are per tray and include serving utensils, eating utensils, plates & napkins. Items can be packaged buffet style or individually for an additional charge of \$2.95 per person.

### BYO Turkey BURGER BAR \$152

Grilled turkey burgers served w/freshly baked Bianco Buns, seasonal toppings & spreads. Choose from selection below.

\*\*\*SERVES UP TO 10

### TURKEY BURGER OPTIONS

#### MEDITERRANEAN

House made Tzatziki sauce, pepperoncini, sliced tomato, cucumber & sliced red onion



#### SANTE FE

Pico de Gallo, shredded white cheddar, pickled red onion, lettuce & chipotle vinaigrette



#### TERIYAKI

Grilled pineapple, Ponzu slaw, fresh cilantro, sliced jalapeños, lettuce & teriyaki glaze



## Wired LASAGNA

Freshly made lasagna prepared with fresh pasta sheets, rich sauces and premium cheese. Choose from the selections below.

\*\*\*SERVES UP TO 12

### LASAGNA OPTIONS

#### VEGGIE (V)

\$101

Spinach, artichoke, roasted red onion, marinara, provolone & Parmesan



#### BOLOGNESE

\$119

Italian sausage & beef Bolognese sauce w/provolone & Parmesan



#### CREAMY PESTO CHICKEN \$107

Pesto alfredo sauce, roasted chicken breast, provolone & Parmesan



## SEASONAL BREAKFAST

All prices are per tray and include serving utensils, eating utensils, plates & napkins.

**Half PAN**  
Serves up to 10

### Challah FRENCH TOAST

Thick cut challah French toast served w/house made berry compote, butter & syrup

\*\*\*Gluten Free option available upon request

**\$69**

### Mini Breakfast EMPANADAS

Flaky golden pastries stuffed w/scrambled eggs, cheese & choice of filling served w/hot sauce

**\$72.95**

**Chorizo EMPANADAS** scrambled eggs, cheese, oven roasted potatoes & chorizo (20 Each)

**Egg & Potato EMPANADAS (V)** scrambled eggs, cheese & oven roasted potatoes (20 Each)



## SEASONAL GROUP SALADS & SIDES

All prices include eating utensils & napkins

**Half PAN**  
Serves up to 10

### Adobe Chopped SALAD

Chopped romaine, baby spinach, fajita spiced bell peppers, cilantro, black beans, white cheddar, pickled red onion, corn, tomato & crispy fried onions served w/Chipotle Vinaigrette

**\$67**

### Greek SALAD

Chopped romaine, cucumbers, tomato, red onion, crumbled feta cheese & house made pita chips served w/Greek dressing

**\$60**

### Roasted Spring VEGETABLES (V)

Roasted golden potatoes, red onions, carrots & asparagus w/garlic infused oil & signature house seasoning

**Half PAN**  
Serves up to 24

**\$68**



## SEASONAL DESSERTS

All prices are per tray and include serving utensils, eating utensils & napkins.

### *Brownie* SWIRL COOKIES

Wired fresh soft baked cookies w/chocolate chips & chocolate fudge brownie

*Small* TRAY (serves up to 15) **\$32**

*Medium* TRAY (serves up to 20) **\$47**

*Large* TRAY (serves up to 40) **\$81**

### *Berry Compote* BARS

Short crust bars layered w/triple berry compote & streusel topping

*Small* TRAY (serves up to 10) **\$36.25**

*Medium* TRAY (serves up to 20) **\$64.35**

*Large* TRAY (serves up to 30) **\$90.50**

## SEASONAL BOXED LUNCHES

All prices are per person and include eating utensils & napkins

Bread Options: Challah, Wheat, Focaccia, Croissant, Udi's Gluten Free (+\$3.25)

### *Steak Croissant* SANDWICH

**\$17.65**

Signature Wired roast beef, onion jam, sundried tomato basil aioli, provolone cheese & lettuce on house made flaky croissant served w/Wired chips & cookie

### *Fajita Chicken* SALAD

**\$18.75**

Chopped romaine, tomatoes, fajita spiced grilled chicken, grilled peppers & onions, black beans, corn, shredded white cheddar cheese, tortilla strips & cilantro served w/chipotle vinaigrette, Wired cookie & freshly baked roll

\*\*\*Chicken served cold

**BOXED LUNCH**

*Upgrades*

\$2.15

WIRED SLAW  
SPICY SLAW

\$3.95

MINI WIRED GREENS  
MINI CAESAR

\$2.25

BROWNIE  
LEMON BAR  
PEANUT BUTTER BAR

