North Campus Research Complex

**Salad and Sandwich Lunch Menu**

Lunch will be served from anytime between 11am to 2pm

**Entrée Salads**

Will include the chef’s choice of two-ounce house made chocolate chunk, Oatmeal raisin, or peanut butter cookies

* A minimum of four salads must be ordered of any specific type.
* If you are interested in boxed lunches add $1.00 for each box.

**Opus Caesar Salad Romaine** tossed with freshly grated Parmesan cheese and croutons, served with anchovy vinaigrette dressing $6

- With spiced char-grilled chicken Add $8.50
- With gulf shrimp Add $8.50
- With smoked salmon Add $10
- With Alaskan crabmeat Add $11

**Baby Mixed Greens with Chicken, Brie and Grapes** served with raspberry vinaigrette dressing and Garnished with toasted hazelnuts $14.50

**White Albacore Tuna Salad Nicoise** crispy Romaine and steamed redskin potatoes, Roma tomatoes, hard-cooked egg, red onion, fresh green beans, anchovy and Calamata olives, served with red wine vinaigrette dressing $16

**Mediterranean Salad** artichoke hearts, feta cheese, black olives, and red onion, tossed with crisp Romaine lettuce and topped with house-seasoned croutons, served with balsamic vinaigrette $8.50

- With char-grilled chicken Add $8.50
- With gulf shrimp Add $8.50
- With Alaskan crabmeat Add $11

**Grilled Steak and Potato Salad** medium rare sirloin on a bed of Romaine with steamed red skin potatoes, red onion, vine-ripened tomato, hard cooked egg, and crispy fried onion garnish, served with blue cheese dressing and crumbled blue cheese $16

**Julienne Breast of Turkey and Ham** house-roasted turkey and spiral sliced ham on crisp Romaine with Michigan dried cherries, toasted walnuts, and cheddar and provolone cheeses; finished with honey mustard dressing $13.50

**Mixed Greens Salad** a blend of baby greens tossed with toasted pecans and orange segments and served with our raspberry vinaigrette $8.50

**Opus Romaine Salad** prepared with freshly grated Parmesan cheese, house-seasoned croutons, and served with house creamy garlic dressing $8.50
**Sandwich Compositions**

All sandwiches are $8.50 and come with Chef’s choice of pasta salad, potato salad or coleslaw and Two ounce Opus One Cookies to include the chef’s choice of Chocolate chunk, oatmeal raisin, or peanut butter

A minimum of four sandwiches must be ordered of any specific type. The sandwiches are served on a platter. If you are interested in box lunches add 75 cents for each box. Each sandwich is served with a dill pickle spear.

*Cornd Beef with Swiss cheese, coleslaw, and Russian dressing

Roast Sirloin of Beef and Wild Mushroom Sandwich thinly sliced with caramelized onion, cheddar cheese and creamy horseradish sauce

Roast Sirloin of Beef cheddar cheese, lettuce, and hot mustard

Roast Sliced Sirloin of Beef in a Flour Tortilla thinly sliced medium rare beef with crisp Romaine, red onion, tomato, and cheddar cheese, finished with creamy garlic spread

Rare Roast Beef with caramelized onions and blue cheese with a blue cheese dressing on garlic herb

Opus One’s Famous Chicken Salad (made with chunks of chicken, celery and mayonnaise), smoked bacon, and lettuce on

Cajun Chicken Salad Sandwich breast of chicken with celery and a spicy mayonnaise, served with Bibb lettuce and tomato

Turkey Breast and Swiss Cheese with coleslaw and Russian dressing

Turkey Breast and Avocado Spread with Munster cheese, sliced tomato and Russian dressing

*Tuscan Chicken with roasted red peppers, olives, and basil aioli

House Roasted Breast of Turkey and Swiss BLT sliced turkey, crisp bacon, Swiss cheese, lettuce, tomato and mayonnaise

Imported Ham and Cheddar Cheese with lettuce and tomato made with honey-chipotle mustard

Smoked Salmon Sandwich capers, red onion, and hard cooked egg

White Albacore Tuna Salad Sandwich traditionally prepared with celery and mayonnaise

Shrimp Salad Sandwich with creamy lobster mayonnaise with alfalfa sprouts and roasted red bell peppers

Garlic Grilled Zucchini with grilled beefsteak tomato and smoked Gouda garnished with basil aioli

Oven-Roasted Asparagus and Grilled Portobello Mushrooms with sharp cheddar and Dijon mustard vinaigrette

Char Grilled Vegetable Sandwich including tri-colored peppers, asparagus, carrots and red onion with smoky peppercorn sauce

Fresh Mozzarella and Tomato topped with red onions, finished with pesto mayonnaise

*Requires 72 hour advanced notice for ordering.

**Tri-Colored Roll-Ups**

Breast of Turkey Club breast of turkey on with Swiss cheese, mayonnaise, bacon, lettuce and tomato

Chicken Caesar Roll Up with shredded Parmesan cheese, romaine lettuce, and Caesar dressing

Roast Sliced Sirloin of Beef thinly sliced medium rare beef with crisp Romaine, red onion, tomato and cheddar cheese, finished with creamy horseradish spread

Solid White Albacore Tuna Salad traditionally prepared with celery and mayonnaise served with lettuce and tomato

Southwestern Chicken Flauta julienne grilled breast of chicken with a chiffonade of Romaine, Monterey Jack cheese, ripe olives, diced tomatoes and a roasted jalapeno peppers finished with sour cream and Mozzarella cheese on a flour tortilla
Char Grilled Vegetable Roll-Up including tri-colored peppers, asparagus, carrots and red onion with smoky peppercorn sauce
Imported Ham and Cheddar Cheese Roll-Up with lettuce and tomato made with honey-chipotle mustard
Cajun Chicken Salad Roll-Up breast of chicken with celery and a spicy mayonnaise, served with Bibb lettuce and tomato

Deli Style Tray $11.50 per person
10- Person Minimum
We will provide a total of 6 ounces of meat per person, plus the following breads and garnishes.

Meats (Choose three):
- Traditionally prepared tuna salad
- Sliced grilled breast of chicken
- House roasted breast of turkey
- Roast sirloin of beef
- Ham
- Salmon Salad
- Cajun chicken Salad

Char grilled vegetables.

Breads (Choose two):
- Whole wheat
- Dill poppy seed
- Soft flour tortillas
- Pita bread

Also Included: sliced cheddar and imported Swiss cheese, red skin potato salad
Condiments: Bibb lettuce, Roma tomato, crisp dill pickles, thinly sliced onions, black olives, Dijon mustard, catsup, and mayonnaise

Additional Sides

Opus One Red Skin Potato Salad $2.00
Pasta Salad with fresh vegetables in a light vinaigrette dressing $2.00
Creamy Cole Slaw with red and white cabbage, and shaved carrots $2.00
Red Wine Vinaigrette Cole Slaw with red and white cabbage and shaved carrots $2.00
Cottage Cheese $2.00
Dirty’ Kettle Chips lightly salted, black pepper, barbecue, and Maui onion $1.00
Garden Salad with choice of buttermilk ranch or red wine vinaigrette dressing $4.00
Fresh Fruit Cup with pineapple, seasonal melons and fresh berries $3.00
Whole Fruit $1.00
Opus One Cookies (four ounce) chocolate chunk, oatmeal raison, peanut butter $2.00
Double Chocolate Brownies $2.00
Beverages
Beverage items are not permitted to leave the NCRC. The beverage packages are not inclusive of meal service.

**Assorted Sodas and Bottled Water**
Based on consumption
- Coke, Diet Coke, and Sprite $1.00 each
- 10oz Bottled Water $1.00 each
- Perrier Water $1.75 each
- 20oz Faygo Sodas $1.35
- Assorted Gatorade Beverages $1.60
- Assorted Nantucket Nectars $1.75
- Assorted Snapple Teas $1.75

**Silver Coffee and Tea Service**, by the gallon
- Regular and decaffeinated coffee $24
- Assorted gourmet teas $18
- Honey and lemon

**Beverage Service**, with meal
- $5 per person
- Coffee - regular and decaffeinated
- Assorted hot gourmet teas with lemon and honey
- Assorted soda and bottled water, one of each per person

**3-Hour Service**

**Additional Pricing:**
- Premium selections are available at the additional charge noted in the parenthesis.
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- White or black tablecloths on tables that are draped to the floor are $15 each.
  - Prices subject to change without notice.
- In the event that prices change, substitutions are available.
- A minimum $10 (per 30 persons) delivery fee will be charged Monday through Friday during business hours, 8am to 5pm
- Weekend and after hour events and deliveries are subject to a 20% service fee in lieu of a delivery charge
- Service fees will be based on food, beverage, and rental cost
- All items are subject to 6% Sales Tax (where applicable)