FLAVORS Lunch Menu

All orders must be placed by Noon the day previous to the event, no exceptions, and all items subject to availability. A minimum $10 delivery fee applies to all orders via shortcode at the time of final payment. Please email the information at the bottom of menu and you will receive a prompt return or call Catering Sales 734-763-2266.

Lunch Option #1 Soup and Salad

Minimum of 8 People

$12.50 Per Person

Served with Bread and Freshly Whipped Butter

Soup

Cup of Soup of the Day served with saltine crackers

Salad (Choose One)

Caesar Salad with Romaine lettuce, fresh croutons, and Parmesan cheese

Michigan Cherry with mixed field greens, dried cherries, red onions, and Bleu cheese

Garden Salad with iceberg and leaf lettuces, shredded carrots, sliced cucumbers and Roma tomatoes

Salad Proteins (Choose One)

Grilled Chicken

Grilled Shrimp add $3.00 per person

Dressings (Choose Two)

Creamy Garlic

Red Wine Vinaigrette

Buttermilk Ranch

Raspberry Vinaigrette
Lunch Option #2 Soup or Salad and Sandwich

Minimum of 8 People
$12.50 Per Person

Soup or Side Salad (Choose One)

Cup of Soup of the Day served with saltine crackers

Side Garden Salad with Romaine lettuce, shredded carrots, cucumbers and Roma tomatoes

Opus One Red Skin Potato Salad

Pasta Salad with fresh vegetables in light vinaigrette dressing

Creamy Cole Slaw with red and white cabbage

Dressings (Choose Two)

Creamy Garlic

Red Wine Vinaigrette

Buttermilk Ranch

Raspberry Vinaigrette

Sandwiches

(Choose two types of sandwiches, plus a vegetarian or vegan Selection)

All sandwich selections are accompanied by a pickle spear, mayonnaise, mustard, and ketchup on the side.

Sandwich selections include lettuce and tomato and the appropriate bread

Beef

Corned Beef with Swiss cheese, coleslaw, and Russian dressing

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
Poultry

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

**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 lettuce and tomato

**Turkey Breast and Swiss Cheese** with coleslaw, and Russian dressing

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

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

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

Fish and Seafood

**White Albacore Tuna Salad Sandwich** traditionally prepared with celery and mayonnaise

Vegetarian

**Char Grilled Vegetable Sandwich** (served at room temperature), 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

*If you would like the sandwiches individually boxed add $1.25 each*
Lunch Option #3 Deli Lunch

Minimum of 8 People

$12.00 Per Person

Deli lunch condiments include lettuce, tomatoes, dill pickles, sliced onions, ketchup, mustard, and mayonnaise

Breads (Choose Two)

White

French White

Wheat

Assorted Wraps

Multi-grain

Marble Rye

Dill Poppy seed

Proteins (Choose a Maximum of 4)

Six ounces of meat per person provided

Roast Beef Strip Loin

Roast Breast of Turkey

Imported Bavarian Style Ham

Hard Salami

Opus One Chicken Salad

Traditional Tuna Salad
Cheeses (Choose Two)

Cheddar
Swiss
Provolone
Gruyere

Sides (Choose One)

Opus One Red Skin Potato Salad
Pasta Salad with fresh vegetables in light vinaigrette dressing
Creamy Cole Slaw with red and white cabbage

Ala Carte Soup, Sandwich, Side, Salad and Pizza Menu

Minimum of 8 People

Soup

Chicken Noodle

12-ounce cup $4.00
16-ounce bowl $5.00

Soup of the Day

12-ounce cup $4.00

Sandwiches

All sandwich selections are accompanied by a pickle spear, mayonnaise, mustard, and ketchup all served on the side. Sandwich selections include lettuce and tomato.

All Sandwiches are $6.50

If you would like the sandwiches individually boxed add $1.25 each
Beef

**Corned Beef** with Swiss cheese, coleslaw, and Russian dressing served on a soft marble rye

**Roast Sirloin of Beef** cheddar cheese, lettuce, and hot mustard on a soft French roll

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

**Rare Roast Beef** with caramelized onions and blue cheese with a blue cheese dressing

Poultry

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

**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 served on Asiago bagel

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

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

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

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

Fish and Seafood

**White Albacore Tuna Salad Sandwich** traditionally prepared with celery and mayonnaise

Vegetarian

**Char Grilled Vegetable Sandwich** (served at room temperature), 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
**Entrée Salads**

**Chicken Salad** made with walnuts and sliced green grapes tossed in a Roquefort sherry mayonnaise and served on a bed of Bibb lettuce with sliced cantaloupe and strawberries  

$8.50

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

$8.50

**Mediterranean Salad** with artichokes, olives, sliced red onions, grape tomatoes and Feta cheese, served with Greek dressing  

$8.00

**Opus One Caesar Salad** romaine lettuce tossed with freshly grated Parmesan cheese, croutons, and anchovy vinaigrette dressing  

$5.00

  - **Add Grilled Chicken** (three ounce portion) $5.00
  - **Add Grilled Shrimp** (three ounce portion) $6.00
  - **Fresh Baked Roll with Butter** $0.75

**Side Dishes**

**Opus One Red Skin Potato Salad** $3.50

**Pasta Salad** with fresh vegetables in a light vinaigrette dressing $3.50

**Creamy Cole Slaw** with red and white cabbage, and shaved carrots $3.50

**Red Wine Vinaigrette Cole Slaw** $3.50

**Cottage Cheese** with fruit $3.50

**Mrs. Vicki’s Kettle Chips** lightly salted, salt and vinegar, and jalapeno $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

Antipasto fresh cut cucumbers, tomatoes, red onion, fresh mozzarella cheese, Kalamata olives, and artichokes in red wine vinaigrette $4.00

Desserts
(Pricing is per each piece)

Chocolate Chunk $1.50 (2 oz)
Chocolate Chunk $3.00
Peanut Butter $1.50 (2 oz)
Peanut Butter $3.00
Oatmeal Raisin $1.50 (2 oz)
Oatmeal Raisin $3.00
Opus One Double Fudge Brownies $2.50
Chocolate Peanut Butter Brownie $2.50
Dessert of the Day $2.50

Beverages

Coffee and Tea

OPUS ONE CATERING
2800 Plymouth Road, B18, Ann Arbor, MI 48109
www.opus-one.com 734-763-2266
Starbucks Coffee by the gallon served with disposable cups, creamers, assorted sweeteners and stir-sticks. Each gallon serves six to eight people

**Starbucks Veranda Blond Roast Coffee (Light) per gallon** $24.00

**Starbucks Pike Place Medium Roast Coffee** per gallon $24.00

**Starbucks Verona Dark Roast Coffee (Bold) per gallon** $24.00

**Starbucks Pike Place Medium Decaffeinated Coffee** per gallon $24.00

**Gourmet Hot Teas** with hot water, lemon and honey per half gallon $11.00

Includes: Regular, Earl Grey, Green Tea, Lemon Lift, and Decaffeinated

**Fresh Brewed Iced Tea** per half gallon $9.00

**Iced Chai** per half gallon $20.00

### Canned Beverages

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<tr>
<td>12 ounce cans</td>
<td>$1.50</td>
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- Coke
- Diet Coke
- Sprite

### Juice

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<td>10 ounce bottles</td>
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- Orange
- Ruby Red Grapefruit
- Cranberry
- Apple

### Bottled Water

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<td>Bottled Water 16.9 ounce</td>
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<td>Perrier 11 ounce</td>
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<td>Opus One Catering: 734-763-2266   <a href="mailto:talonzo@opus-one.com">talonzo@opus-one.com</a></td>
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