

Classic Box Lunches

Minimum 25 box lunches, at least 8 of each box selected.

Sandwich Boxes

Box includes compostable utensils, Tim's Cascade chips, sliced fruit, & cookie, napkin, salt & pepper.

Small 10 oz bottle water additional Gluten free wheat bread available.

Roast Beef & Cheddar

With tomato & greenleaf on sourdough dressed with mustard horseradish mayonnaise

Black Forest Ham and Swiss

With tomato & greenleaf on rye dressed with grainy mustard mayonnaise

Turkey & Monterey Jack

With tomato & greenleaf on a French baguette with Dijon mustard mayonnaise

Italian Hoagie

Genoa salami, mortadella, provolone, greenleaf, & tomato on a hoagie roll dressed with herb-seasoned oil & vinegar

Grilled Vegetarian *Ve*

Grilled vegetables, avocado, provolone, greenleaf, & tomato, on multi-grain bread dressed with sun-dried tomato pesto

Indian Vegetarian *Ve*

Curried vegetables, hummus, & spring greens in a spinach wrap with chutney cream cheese.

Italian Caprese *Ve*

With tomato, wild greens, & fresh mozzarella, on a ciabatta roll dressed with balsamic vinaigrette.

Vegetarian Focaccia *Ve*

With tomato, wild greens, & provolone on focaccia dressed with balsamic vinaigrette.

Salad Boxes

Box includes compostable utensils, roll, sliced fruit, cookie, napkin, salt & pepper.

Small 10 oz bottle water additional

Classic Caesar

Romaine, house-made Caesar dressing, rustic croutons, and grated Parmesan.

Garden *GF Ve*

Greens, tomato, cucumber, and green onion tossed in balsamic vinaigrette.

Chopped Romaine *GF Ve*

Chopped romaine, grapefruit sections, & pinenuts tossed in raspberry vinaigrette.

Gorgonzola *GF Ve*

Cut romaine & diced tomato dressed with blue cheese vinaigrette. Sprinkled with crumbled gorgonzola.

Pesto Pasta Salad *Ve*

Seasonal vegetables, herbs, & pesto pasta tossed in Italian vinaigrette. Sprinkled with Parmesan.

Wild & Seasonal Greens *GF Ve*

Wild & seasonal greens, sliced fruit, & toasted pistachio nuts tossed in balsamic vinaigrette.

Tropical Spinach *GF Ve*

Chopped tropical fruit, spinach, & shredded coconut tossed in Mandarin-tarragon citronette.

Couscous *Ve Vg*

With garbanzo beans, onions, dates and baby spinach in orange-white balsamic-Dijon vinaigrette.
Finished with toasted almonds and orange sections.

*GF - gluten free, Ve - vegetarian, Vg - vegan
for those with nut allergies be advised our pesto is made with pinenuts.*

Free delivery in downtown Seattle. Delivery fee varies outside of downtown area.

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