

# Catering Menu

## On a Roll cafe & CATERING COMPANY

David Barile

CHEF / OWNER

Welcome to  
On a Roll Cafe!

We would like to take this opportunity to  
thank you for considering On a Roll to cater  
your event.

If there is anything you might want for your party  
and you don't see it on the menu, please ask, and  
we will do our best to accommodate you!

Please Take Note

- Prices do not include sales tax and are subject to change
- Prices do not include gratuity
- Payment is due at time of event unless otherwise arranged
- We accept Visa, Mastercard & American Express

55 Pittsfield / Lenox Rd., Lenox. MA  
(413) 637-9544 PHONE

[www.onarollcafeandcatering.com](http://www.onarollcafeandcatering.com)

Enjoyed your visit?  Like us on Facebook!

## Salads

Served with 2 dressings

### OUR HOUSE SALAD

Mesclun Greens with Chick Peas, Tabouleh, Diced Tomatoes,  
Cucumbers & Alfalfa Sprouts  
**\$5 per person**

### MIXED GREEN SALAD

Baby Greens with Cucumbers, Vine Ripened  
Tomatoes & Grated Carrot  
**\$4 per person**

### BABY SPINACH SALAD

Tender Baby Spinach with Roasted Beets & Butternut Squash,  
Crumbled Goat Cheese & Spiced Walnuts  
**\$6 per person**

### PECAN ENCRUSTED CHICKEN CAESAR SALAD

Pecan Breaded Chicken, Fried Golden Brown served over Crispy  
Romaine with our own Croutons, Diced Tomatoes, Parmesan  
Cheese & our House Caesar Dressing  
**\$8 per person**

### GRILLED VEGETABLE PASTA SALAD

Grilled Eggplant, Zucchini, Squash, Red Onion, Roasted Peppers,  
Chiffonade Spinach & Artichokes all Tossed in our House-made  
Honey-Balsamic Vinaigrette  
**\$5 per person**

### RED BLISS POTATO SALAD

Diced Bliss Potatoes with Fresh Dill, Whole Grain Mustard, Minced  
Red Onion, Celery & Mayonnaise  
**\$5 per person**

### HONEY POPPY SEED COLESLAW

Hand Shredded Cabbage with Grated Carrot & Poppy Seeds  
tossed with our Dressing  
**\$4 per person**

## Lunch

(All platters include condiments, plates and utensils)

### ON A ROLL SANDWICH PLATTER PACKAGE

A variety of Sandwiches and Wraps on our Home-made Bread  
with our House Roasted Meats including, Turkey, Roast Beef, Ham,  
Grilled Vegetables, Tabouleh, Chicken Salad & Tuna Salad with a  
Mesclun Salad, Chips, Desserts & Assorted Beverages  
**\$14 per person**

Sandwiches made on our Home-made 7-grain, Sour  
Dough Breads, & Assorted Wraps. Served with Mustard &  
Mayonnaise

### DOWNTOWN SANDWICH PLATTER

House-roasted Meats and the Finest Cheeses including, Turkey,  
Roast Beef, Ham, Swiss, Cheddar, Provolone, Chicken Salad, and  
Tuna Salad  
**\$8 per person**

### NORTH ST. ITALIAN FEAST

Italian Dried Meats including Salami, Soprasotta, Mortadella,  
Cappicola & Provolone Cheese  
**\$9 per person**

### SUPER "SALAD" SANDWICH PLATTER

Our own not-so-traditional Salads including Chicken,  
Tuna, Egg & Ham  
**\$7 per person**

### VEGETARIAN DELIGHT

Assortment of Grilled Marinated Vegetable Sandwiches including:  
Zucchini, Squash, Red Onion, Portobellos & Roasted Red Peppers,  
Tabouleh Wraps with Sprouts, Cucumber & Feta  
**\$8 per person**

### DESSERT PLATTER

Assortment of House-made Cookies & Bars  
**\$3 per person**

## Hot Buffet Lunches

### HOUSE MARINATED CHICKEN

Our own Grilled Chicken Marinated in Sage & Vinegar  
**\$8 per person**

### PAN SEARED CITRUS CHICKEN

Citrus Seasoned Pan Seared Chicken Topped with a  
Citrus & Mint Salsa  
**\$8 per person**

### BALSAMIC CHICKEN

Balsamic Marinated Grilled Chicken served with a Wild  
Mushroom Ragout  
**\$8 per person**

### TRADITIONAL LASAGNA

House-made Lasagna with Seasoned Ground Beef, Herbed  
Ricotta Cheese, our own Marinara & Topped with Mozzarella  
**Half Pan (12–15 people): \$85**  
**Full Pan (20–25 people): \$150**

### GRILLED VEGETABLE LASAGNA

House-made Lasagna with Grilled Vegetables, Chiffonade  
Spinach & Artichokes, Topped with Mozzarella  
**Half Pan (12–15 people): \$75**  
**Full Pan (20–25 people): \$140**

### BAKED ZITI WITH PARMESAN

Baked Ziti Pasta Tossed with our own Marinara, Mozzarella  
& Parmesan Cheese  
**Half Pan (12–15 people): \$70**  
**Full Pan (20–25 people): \$120**

### BAKED PENNE PASTA & ARTICHOKE

Baked Penne Pasta with Quartered Artichokes, Sautéed  
Mushrooms & Spinach  
**Half Pan (12–15 people): \$75**  
**Full Pan (20–25 people): \$140**

### HOUSE-MADE MEATLOAF & MASHED POTATOES

Our Famous Meatloaf with Onions & Spices Served with Creamy  
Whipped Potatoes & Gravy  
**\$8 per person**

### SHEPARD'S PIE

Seasoned Ground Beef Layered with Roasted Corn & Topped  
with Creamy Whipped Potatoes  
**\$7 per person**

## House Favorites

### HOUSE-MADE QUICHE

Our Own Quiche with a Variety of Fillings available including  
Vegetarian Options  
**\$18 ea**

### MEATBALLS IN RED SAUCE

Italian Style Meatballs with Parmesan & Parsley served in our  
Own Sauce  
**Half Pan (75 ea): \$75    Full Pan (150 ea): \$140**

### SWEDISH MEATBALLS

Italian Style Meatballs with Parmesan & Parsley Served in our  
Savory Sage Veloute  
**Half Pan (75 ea): \$75    Full Pan (150 ea): \$140**

### SAUSAGE, PEPPERS & ONIONS

Hot or Sweet Italian Sausage with Caramelized Onions, Bell  
Peppers & Stewed Tomatoes  
**\$6 per person**

## Side Dishes

### HERB ROASTED BLISS POTATOES

Slow Roasted Red Bliss Potato Wedges Tossed in Olive Oil &  
Fresh Herbs  
**\$4 per person**

### RICE WITH BRUNOISE VEGETABLES

White Rice Tossed with Toasted Pignolis, Sweet Garlic Oil,  
Brunoise Carrot, Celery & Onion  
**\$5 per person**

### DAUPHINOISE POTATOES

Thin Sliced Potatoes Baked in a Cream Sauce with Caramelized  
Onions, Fresh Thyme & Parmesan Cheese  
**\$7 per person**

### RATATOUILLE

Traditional with Sautéed Zucchini, Summer Squash,  
Tomatoes & Basil  
**\$5 per person**

### BROCCOLI RABE, GARLIC & WHITE BEANS

Blanched Broccoli Rabe Sautéed with Sweet Onions & White  
Beans in a Light Sauce  
**\$8 per person**

### STIR-FRY VEGETABLES

Asian Style Vegetables with Garlic & Lime in a Ginger-Soy Sauce  
**\$6 per person**

## Combo

### CAFE CATERING COMBO

1 Salad, 1 Entrée, 1 Sides, Desserts, Beverages,  
**\$19 per person**  
(excludes pecan chicken)

FOR THOSE WHO ENJOY A

*healthier lifestyle*  
HERE'S HOW WE CAN HELP...

*Food made to order*

*Hand-pressed Burgers*

*House-roasted Turkey*

*House-made Breads*

*Daily House-made Soups  
from Fresh Stock*

*& Pastries Baked Daily  
Daily Gourmet Specials*

## Miscellaneous

7-GRAIN OR SOUR DOUGH BREAD . . . . . \$8

HOUSE MADE ROLLS . . . . . \$12 per dz

TUNA SALAD WITH LEMON & DILL . . . . . \$8 lb

CHICKEN SALAD  
WITH GRAPES & TARRAGON . . . . . \$8 lb

EGG SALAD WITH SCALLION & DILL . . . . . \$6 lb

HAM SALAD WITH SPANISH OLIVES . . . . . \$6 lb

BUTTERNUT CIDER BISQUE *seasonal* . . . . . \$14 qt

HOUSE-MADE SALAD DRESSINGS . . . . . \$7 pt

*Eating raw or undercooked food increases your risk  
of food borne illness*