

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
\$22 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

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
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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, Cappelletti & 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

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

& Pastries Baked Daily

from Fresh Stock

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