



BOX LUNCHES

SANDWICHES | \$9.00 PER SANDWICH

Turkey Club

Thinly-sliced turkey, crispy bacon, and blue cheese with lettuce, tomato, and onion on premium sourdough bread

Roast Beef Baguette

Thinly sliced roast beef with cheddar cheese, horseradish mayo, lettuce, tomato, and grilled red onion on a crusty baguette

Turkey and Havarti

Thinly-sliced turkey with Havarti cheese on fresh potato bread or whole wheat bread

Crunchy Vegetable and Pesto Cream Cheese

Red peppers, green peppers, cucumbers, radish, red onions, and lettuce with pesto cream cheese on house-made brown bread with seeds and nuts

Classic Tuna Salad Tuna

Tuna tossed with capers, lemon, dill, red onion, cucumber, and mayo on a croissant

Chicken Salad

Baked chicken breast tossed with sliced red grapes, hazelnuts, and mayo on a croissant

Ham and Pesto

Sliced ham with a pesto-cream cheese, lettuce, tomato, and red onion on premium whole wheat bread

Caprese

Fresh mozzarella, sliced tomatoes, and a chiffonade of basil on fresh focaccia

BBQ Flank Steak

Thinly sliced grilled flank steak in BBQ sauce with caramelized onions on a crispy baguette

Turkey and Brie with Cranberry

Thinly sliced turkey with brie and cranberry sauce on fresh potato bread

Pesto Chicken and Fontina

Chicken breast, fontina cheese, and pesto on sourdough bread

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Chicken breast, fontina cheese, and pesto on sourdough bread

Grilled Portobello and Blue Cheese

Grilled balsamic marinated portobellos and onions with blue cheese and arugula on fresh focaccia

Roasted Vegetables and Hummus

Roasted seasonal vegetables with hummus on house-made brown bread

BIG WRAPS | \$9.50 PER WRAP

Tandoori Chicken

Grilled chicken breast rubbed with a house-made Indian ginger and garlic spice rub, served with spinach, cucumber, fresh mint, carrot sambal, and lime pickle-cream cheese

Thai Beef

Flank steak marinated in sweet chili and lime vinaigrette, grilled, then wrapped with bell peppers, cucumber, red onion, cilantro, baby greens, and peanut dressing

Teriyaki Chicken

Grilled chicken breast marinated in tamari and ginger, wrapped with crunchy cabbage and carrot slaw, and tamari-ginger cream cheese

Chicken B.L.T. with Avocado

The traditional bacon, lettuce, and tomato with a twist – juicy grilled chicken and avocado

Mediterranean Roasted Vegetable

Sweet peppers, eggplant, zucchini, Kalamata olives, and feta with house-made hummus

Grilled Chicken Caesar

Grilled chicken breast, crunchy romaine, parmesan, and classic Caesar dressing

Grilled Pesto Chicken

Grilled chicken breast, pesto, toasted walnut couscous, sundried tomato, and spinach

Santa Fe Chicken

Grilled chicken breast, rice, chipotle chile sauce, fresh tomatoes, greens, and avocado

Teriyaki Salmon

Grilled teriyaki glazed salmon with shredded cabbage

Roasted Vegetable and Goat Cheese

Thyme-roasted vegetables with goat cheese and mixed greens

Cuban Beef

Grilled citrus marinated flank steak with black bean pesto, cilantro, red peppers, and baby greens

SANDWICH AND WRAPS PLATTER

Choose between our several premium sandwiches and wraps. All items are cut in half and plattered, estimating 1.75 pieces per guest.

Sandwich Platter

\$8.50 per person

Wraps Platter

\$9.00 per person

Sandwiches and Wraps Platter

\$8.75 per person

BOX LUNCH ADD-ONS

House-made On Safari Foods big cookie

\$1.00 each

Premium On Safari Foods dessert bars

\$2.50 each

Tim's cascade potato chips (jalapeño,

original, or sea salt)

\$1.00 each

Whole fruit (e.g. apple, orange, or banana)

\$1.00 each



Fresh fruit salad

\$2.50 each

Pasta salad or mixed greens salad with dressing

\$2.75 each

Bottled water, Coke, Diet Coke, Sprite

\$1.00 each

Premium sodas and teas

\$1.50 each

ENTRÉE SALADS

\$10.00 per person

All dressings are served on the side

Asian Noodle Salad with 5-Spice Tofu

Noodles tossed with grated carrots, crunchy cabbage, green onions, and toasted sesame seeds, topped with Chinese 5-spice-dusted tofu and served with our addictive peanut dressing.

On Safari Turkey Cobb Salad

Chunks of juicy turkey with bacon, tomato, avocado, blue cheese crumbles, and hard-boiled egg tossed with crunchy romaine and mixed greens and served with house vinaigrette.

Grilled Chicken Taco Salad

Chicken breast is rubbed with cumin, chili, and cinnamon, then grilled and served on a salad of shredded lettuce, toasted pumpkin seeds, tomatoes, grated Cotija cheese, crispy tortilla strips, and green onions and served with chili-lime vinaigrette.

Balsamic Roasted Pear Salad

Sweet and smoky Bosc pear with gorgonzola cheese, fennel, caramelized onions, and a balsamic drizzle, served on a bed of greens.

Chicken Caesar Salad

Marinated, grilled chicken breast with crunchy romaine, garlicky house-made croutons, parmesan, and classic Caesar dressing.

Thai Beef

Grilled flank steak marinated in sweet chili and lime, served with sliced bell peppers, cucumber, and onion atop mixed greens with cilantro vinaigrette.

Shrimp Louie

Fresh shrimp on a bed of greens with hard-boiled eggs, blue cheese, green onion, and tomato, served with buttermilk ranch dressing.

Salmon Salade Niçoise

Roasted salmon with lemon, capers, parsley, and olive oil, surrounded by tarragon-infused

steamed red potatoes. Served with a salad of mixed greens, sweet peppers, red onion, tomato, green beans, hard boiled eggs, and Niçoise olives dressed in a tarragon vinaigrette.

Moroccan Couscous Salad

With roasted vegetables and sliced almonds on the side.

Quinoa Salad

Quinoa with roasted butternut squash, feta, and sun-dried tomatoes, dressed in a sherry vinaigrette.

LIGHT LUNCHESES

Salmon Salade Niçoise Luncheon

Roasted salmon with lemon, capers, parsley, and olive oil, surrounded by tarragon-infused steamed red potatoes. Served with a salad of mixed greens, sweet peppers, red onion, tomato, green beans, hard-boiled eggs, and Niçoise olives dressed in tarragon vinaigrette. Served with roasted vegetable tart, fresh premium baguette, and a selection of On Safari cookies.

\$16.75 per person

Grilled Flank Steak and Portobello Mushroom Salad Luncheon

Marinated flank steak is grilled medium rare. Accompanied by a salad of roasted Portobello mushroom, mixed greens, grilled red onion, chopped tomato, and blue cheese crumbles in honey-balsamic vinaigrette. Served with seasonal quiche, fresh baguette, and a selection of On Safari cookies.

\$16.75 per person

Roasted Vegetable Salad Luncheon

Roasted peppers, zucchini, red onions, and yams with fresh mozzarella on a bed of baby greens with a basil vinaigrette. Served with artisan quiche, seasonal fresh fruit platter, and a selection of On Safari cookies.

\$16.75 per person

Taco Salad Luncheon

Your choice of chicken, beef, or tofu tossed in house-made Latin-inspired spices and served on the side with a salad of chopped romaine, grilled corn, tomato, avocado, roasted peppers, onions, black beans, and queso fresco with a honey-lime vinaigrette. Served with tortilla chips, salsa, sour cream, and a selection of On Safari cookies.

\$16.75 per person

Greek Grilled Chicken Salad Luncheon

Tender chicken breast is marinated in lemon and oregano, with bell peppers, cucumbers, kalamata olives, and feta cheese, atop mixed field greens and Greek vinaigrette. Served with pita bread, hummus, spinach, and feta cuajado, and a selection of On Safari cookies.

\$16.75 per person

On Safari Spa Luncheon

A medley of fresh, delicious salads: Chinese chicken salad with hoisin vinaigrette; quinoa salad with roasted butternut squash; salad of mixed greens with white balsamic vinaigrette. Served with a roasted vegetable tart and a seasonal fresh fruit platter.

\$16.75 per person

Mexican Tuna Salad Luncheon

A light delicious Mexican tuna salad made with tomato, onion, cilantro, jalapeño, lime, and avocado. Served on the side with a bowl of mixed greens. Mexican frittata made with eggs, pasilla, red bell peppers, tomato, onions, and Jack cheese. Served with tortilla chips, salsa, and a selection of On Safari Cookies.

\$16.75 per person

Thai Lettuce Cup Luncheon

Zesty Thai flavors abound in this salad of chopped chicken, cilantro, lime, jalapeno, red onion, and Thai basil. Served with a bowl of lettuce on the side and ponzu sauce. (Substitute tofu for chicken for a vegetarian option.) Served with Thai rice noodle salad with peanut sauce and a tropical fruit platter.

\$16.75 per person

COMPLETE LUNCH ENTREES

Our complete lunches include a salad of mixed greens with house vinaigrette, fresh bread and butter, as well as a selection of house-made On Safari Foods cookies. They are served family-style to encourage people to gather and share.

\$17.95 per person (Minimum order of 8 guests per entrée)

Moroccan Chicken

Slowly simmered in fragrant North African spices, our Moroccan chicken stew includes apricots, garbanzo beans, and tomatoes. Served with lemony couscous.

Chili Verde

Rosa's specialty! Pork is stewed with jalapeños, tomatillos and cilantro. Served with Mexican rice.

Maria's Chicken or Beef Pot Pies

A comforting mix of beef or chicken with parsnips, carrots, celery, leeks, mushrooms, and white wine in a puff pastry crust.

Chicken Curry

South African masalas set this lively chicken curry apart. Served with basmati rice, pappadum (crispy lentil flour chips), tomato, and onion salad and cucumber raita.

Beef Bourignion Luncheon

A taste of France lies at your doorstep with this ne plus ultra of French braises: Grass-fed beef is slowly braised in red wine and served with a



garnish of onions and mushrooms over rice.

Beef Stroganoff

Tender strips of grass-fed beef are bathed in a delicious sauce flavored with sour cream and dill. Served with wide egg noodles and caraway roasted carrots.

Chicken Cacciatore

Tender chicken thighs sautéed with mushrooms, tomatoes, garlic, and rosemary. Served with polenta.

Chicken and Spinach Cannelloni

with béchamel sauce

Maria's Marvelous Meatballs

These really are the best you will ever have! Served with San Marzano tomato marinara sauce and penne pasta, with parmesan and Romano cheeses.

Chicken Parmigiana

Tender chicken baked with San Marzano marinara sauce and topped with fresh mozzarella cheese. Served with pasta.

Eggplant Parmigiana

Layer upon delicious layer of eggplant, Chef Maria's marinara, and parmesan cheese.

Lasagna

Our marinara sauce is made with San Marzano tomatoes – possibly the best in the world!

On Safari's Famous Macaroni and Cheese

The perfect comfort food! Made with sharp cheddar, balanced with hints of nutmeg and white pepper.

LUNCH BARS

Hoagie Bar

The following items are beautifully arranged on platters along with fresh hoagie rolls:

Meats: pastrami, roasted turkey, ham, corned beef

Cheeses: havarti, cheddar, swiss

Vegetables: lettuce, ripe tomatoes, sliced dill pickles, red onions

Served with chips and On Safari cookies

\$16.95 per person

Grilled Sausage Bar

Select two of the following varieties of our house-made sausages:

Karoo Boerewors: Beef-Lamb-Pork sausage with coriander and nutmeg

All Beef Boerewors: Beef sausage with coriander, and nutmeg

Creole Pork: Pork sausage with garlic, fresh onion, and cumin

Rosemary Lamb: Lamb sausage with fresh rosemary and garlic

Served on a hoagie roll with mustard and sweet tomato-onion sauce, with coleslaw and On Safari cookies

\$16.95 per person

Taco Bar

Select one of the following varieties of taco fillings:

Carnitas (shredded pork), ground beef, carne asada (flank steak), or chicken

Taco bars include flour and corn tortillas, shredded lettuce, tomatoes, green onions, shredded cheese, salsa, guacamole, and sour cream.

Served with black beans, Mexican rice, and On Safari foods cookies.

\$17.50 per person

Burger Bar

Please select two of the following burger varieties with all the fixings!

Burgers: beef, salmon, chicken breast or veggie Cheddar, swiss and blue cheeses

Lettuce, ripe tomatoes, fresh onion, grilled onions, sautéed mushrooms, sliced dill pickles.

Served with classic potato salad and On Safari Foods cookies.

\$16.50 per person

SOUTH AFRICAN LUNCHEONS

These are our favorite South African style luncheons. They are designed to be shared by eight or eight hundred and can easily be adjusted to meet your preferences.

\$17.95 per person (minimum 8 people per luncheon)

Chicken Sosatie Luncheon

Tender chicken marinated in fat-free apricot curry, then skewered with onions and apricots. Also includes: Spicy couscous salad with dried cranberries, chickpeas, and roasted vegetables, salad of mixed greens with house vinaigrette, Cape Seed Loaf (house-made organic brown bread with seeds and nuts), and a selection of house-made On Safari cookies and bars.

Bobotie Luncheon

Ground beef or lamb seared with onions, garlic, and curry, then baked with a buttermilk custard. Also includes: cinnamon-scented yellow rice with toasted almonds and raisins, salad of mixed greens with house vinaigrette, fresh bread and butter, and a selection of house-made On Safari cookies and bars.

Tomato Lamb Bredie

Bredie is a traditional South African stew featuring chunks of seared lamb simmered in a cinnamon and bay-scented tomato sauce. Served with basmati rice, salad of mixed greens with house vinaigrette, fresh bread and butter, and a selection of house-made On Safari cookies and bars.