

CATERING MENU

Catering Minimum: 20 ppl

MON – SAT Breakfast 8:00-11:00 • Lunch 11:00–2:00
TUES CLOSED
SUN Breakfast only 8:00–1:00

open
6
days

On a Roll cafe & CATERING COMPANY



David Barile
CHEF/OWNER

Luke Boulais
CHEF DE CUISINE

All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 15% Gratuity & 5% Administrative Fee.

(413) 637-9544 • 55 Pittsfield/Lenox Rd. Lenox, MA
www.onarollcafeandcatering.com

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▶ Now offering online ordering for take out & delivery through our website. ◀

On a Roll Cafe & Catering takes so much pride in what we do! Anything we can make in-house, we do: our Breads, Sausage, Hash, Salad Dressings, Dips, Meatballs, Lasanga and more are all made from Scratch. We also Roast our own Turkey and Roast Beef for sandwich Platters.

salads

Served with
2 dressings

Our House Salad **VG, GF**

Mesclun Greens with Chick Peas, Tabouleh, Diced Tomatoes, Cucumbers & Alfalfa Sprouts
\$6 per person

Mixed Green Salad **VG, GF**

Baby Greens with Cucumbers, Vine Ripened Tomatoes & Grated Carrot
\$5 per person

Baby Spinach Salad **V, VGO, GF**

Tender Baby Spinach with Roasted Beets & Butternut Squash, Crumbled Goat Cheese & Spiced Walnuts
\$7 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
\$10 per person

Grilled Vegetable Pasta Salad **V**

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 **V, GF**

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

Honey Poppy Seed Coleslaw **V, GF**

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

chilled platters

All platters include condiments, plates and utensils

On a Roll Sandwich Platter Package **GFO**

A variety of Sandwiches and Wraps on our House-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
\$22 per person

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

Downtown Sandwich Platter **GFO**

House-roasted Meats and the Finest Cheeses including, Turkey, Roast Beef, Ham, Swiss, Cheddar, Provolone, Chicken Salad, and Tuna Salad
\$9 per sandwich

North St. Italian Feast **GFO**

Italian Dried Meats including Salami, Soprasotta, Mortadella, Cappelletti & Provolone Cheese
\$10 per sandwich

Super “Salad” Sandwich Platter **GFO**

Our own not-so-traditional Salads including Chicken, Tuna, Egg & Ham
\$8 per person

Vegetarian Delight **V, GFO**

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

Dessert Platter **V**

Assortment of House-made Cookies & Bars
\$24 per dozen

warm dishes

Dill Cider Salmon GF

Pan Seared Salmon topped with a Dill, Cider & Whole Grain Mustard Glaze

\$18 per person

Pan Seared Citrus Chicken GF

Citrus Seasoned Pan Seared Chicken topped with a Citrus & Mint Salsa

\$9 per person

Balsamic Chicken GF

Balsamic Marinated Grilled Chicken served with a Wild Mushroom Ragout

\$9 per person

Traditional Lasagna

House-made Lasagna with Seasoned Ground Beef, Herbed Ricotta Cheese, our own Marinara & topped with Mozzarella

Half Pan (20-24 people) \$130

Full Pan (30-40 people) \$210

Grilled Vegetable Lasagna V

House-made Lasagna with Grilled Vegetables, Chiffonade Spinach & Artichokes, topped with Mozzarella

Half Pan (20-24 people) \$120

Full Pan (30-40 people) \$200

Baked Ziti with Parmesan V

Baked Ziti Pasta tossed with our own Marinara, Mozzarella & Parmesan Cheese

Half Pan (20-24 people) \$85

Full Pan (30-40 people) \$140

Baked Penne Pasta & Artichokes V

Baked Penne Pasta with Quartered Artichokes, Sautéed Mushrooms & Spinach

Half Pan (20-24 people) \$110

Full Pan (30-40 people) \$180

House-Made Meatloaf & Mashed Potatoes

Our Famous Meatloaf with Onions & Spices served with Creamy Whipped Potatoes & Gravy

\$12 per person

Sliced Tenderloin of Beef GF

Herb & Roasted Garlic Marinated Tenderloin, Sliced & Served with a Mushroom Red Wine Sauce

Mkt Price

Roasted Mojo Cuban Pork Loin GF

House-marinated Pork Loin with Mint, Citrus, Cilantro & Spices

\$17 per person

Chicken Parmesan

House-breaded Chicken, Fried Golden & Topped with Our Own Marinara, Mozzarella & Parmesan

\$14 per person

Substitute Pecan Chicken: \$17 per person

house favorites

House-made Quiche V

Our own Quiche with a variety of fillings available including Vegetarian options

\$24 each

Meatballs in Red Sauce

House-made Italian Style Meatballs with Parmesan & Parsley served in our own Sauce

Half Pan (75 ea) \$85

Full Pan (150 ea) \$165

Swedish Meatballs

House-made Swedish Meatballs served in our Traditional-Style Gravy

Half Pan (75 ea) \$85

Full Pan (150 ea) \$165

Sausage, Peppers & Onions GF

Hot or Sweet Italian Sausage with Caramelized Onions, Bell Peppers & Stewed Tomatoes

\$7 per person



NOTE: Catering Minimum: 20 ppl • We offer Gluten free bread upon request • Eating raw or undercooked food increases your risk of food borne illness • Payment is due at time of event unless otherwise arranged • We accept Visa, Mastercard & American Express

V = Vegetarian

GF = Gluten free

VG = Vegan

GFO = Gluten free option

VGO = Vegan option

side dishes

Herb Roasted Bliss Potatoes VG, GF

Slow Roasted Red Bliss Potato Wedges tossed in Olive Oil & Fresh Herbs

\$5 per person

Rice with Brunoise Vegetables VG, GF

White Rice Tossed with Toasted Pignolis, Sweet Garlic Oil, Brunoise Carrot, Celery & Onion

\$6 per person

Dauphinoise Potatoes V, GF

Thin Sliced Potatoes baked in a Cream Sauce with Caramelized Onions, Fresh Thyme & Parmesan Cheese

\$7 per person

Ratatouille VG, GF

Traditional with Sautéed Zucchini, Summer Squash, Tomatoes & Basil

\$5 per person

Broccoli Rabe, Garlic & White Beans V, GF

Blanched Broccoli Rabe Sautéed with Sweet Onions & White Beans in a Light Sauce

\$9 per person

Stir-Fry Vegetables VG

Asian Style Vegetables with Garlic & Lime in a Ginger-Soy Sauce

\$7 per person

miscellaneous

7-Grain or Sour Dough Bread \$8 per loaf

House Made Dinner Rolls (per dozen) \$15

Tuna Salad with Lemon & Dill **GF** \$16

Chicken Salad

with Grapes & Tarragon **GF** \$14

Ham Salad with Spanish Olives **GF** \$10

Butternut Cider Bisque

(seasonal) **V, GF** \$20 per qt.

House-made Salad Dressings \$5 per pt.