

# 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

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